



Food mixer BE-30 230/50-60/1

FLOORSTANDING UNIT WITH 30 LT./ 30 QT. BOWL.

**C models, equipped with attachment drive for accessories.
I models with stainless steel column.**

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- Powerful three-phase motor controlled by highly reliable electronic speed variator technology, which enables the mixers to be connected to a single-phase electrical mains supply.
- 0-30 minute electronic timer and continuous operation option.
- Acoustic alarm at end of cycle.
- Electronic speed control.
- Equipped with a safety guard.
- Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- Safeties off indicator.
- Reinforced waterproofing system.
- Stainless steel legs.
- Strong and resistant bowl.
- Easy to maintain and repair.

DEFAULT EQUIPMENT

- Stainless steel bowl.
- Spiral Hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

OPTIONAL EQUIPMENT

- 10-lt. reduction equipment (bowl and mixing tools).
- Bowl transport trolley.
- Base kit with wheels to displace the mixer.

TECHNICAL SPECIFICATIONS

Boiler capacity: 30 l

Capacity in flour (60% water): 9 Kg

Timer (min-max): 0 ' - 30 '

Electrical supply: 230 V/ 50 Hz-60 Hz/1 ~ (10 A)

Plug : --

External dimensions

- Width: 528 mm
- Depth: 764 mm
- Height: 1152 mm

Net weight: 105 Kg

AENOR



Empresa Registrada

ER-0437/196



UNE-EN ISO 9001



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