



Food mixer BE-10 230/50-60/1

TABLE-TOP MODEL WITH 10 LT./ QT. BOWL.

C models, equipped with attachment drive for accessories.

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

TECHNICAL SPECIFICATIONS

Boiler capacity: 10 l

Capacity in flour (60% water): 3 Kg

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

Total loading: 550 W

Accessory connection: n

Electrical supply: 230 V / 50 Hz - 60 Hz / 1 ~ (4.5 A)

Plug : --

External dimensions

·Width: 410 mm

·Depth: 523 mm

·Height: 688 mm

Net weight: 44 Kg

AENOR



Empresa Registrada

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UNE-EN ISO 9001



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