



Planetary mixer BE-20

FLOORSTANDING UNIT WITH 20 LT./ 20 QT. BOWL.

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

- Attachment drive for accessories.
- Option of stainless steel column.
- 10-litre/10qt. reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and

TECHNICAL SPECIFICATIONS

Bowl capacity: 20 qt.
Capacity in flour (60% water): 13 lbs.
Timer (min-max): 0 ' - 30 '

Electrical supply: 208-240V / 50-60 Hz / 1~ (7 A)

External dimensions (WxDxH)

- Width: 20 "
- Depth: 29 "
- Height: 45 "

Net weight: 196 lbs.

