



Food mixer BE-20I 208-240/50-60/1

Freestanding unit

· 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.
- Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice

COMPLETE WITH:

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

OPTIONAL:

- 10-litre reduction equipment (bowl + tools).

Technical Data

| | |
|--------------------|----------------------|
| Bowl capacity: | 20qt. |
| Loading: | 1 1/4 hp |
| Dimensions : | 20x29x45" |
| Capacity in flour: | 13 lbs. |
| Net weight: | 196 lbs. |
| Electrical supply: | 208-220V / 60Hz / 1~ |



ER-0437/1.96


UNE-EN ISO 9001

 SAMMIC, S.L. (Sociedad Unipersonal) □
 Basarte, 1 - 20720 AZKOITIA - www.sammic.com

European directives
 2006/42/CE, 2006/95/CE,
 2004/108/CE

Norms
 UNE-EN 60335-1, UNE-EN 60335-2-64, Une-EN 55014-1, UNE-EN
 55014-2, UNE-EN 61000-3-3, NSF/ANSI Standard 8, UL 763.