



## Planetary mixers

### Mixer supplied with beater, whisk and dough hook

Specially designed for workshop, bakery, industrial pizza, etc.



- ▶ Manual bowl safety guard.
- ▶ Lever-operated bowl lift.
- ▶ Double micro-switches to bowl and guard.
- ▶ Stainless steel bowl.
- ▶ Easy to clean.

Supplied with bowl, beater, whisk and dough hook.

- ▶ **Dough hook** for heavy dough: to obtain dough for bread, pastry, pizza, croissant, cookies.
- ▶ **Beater** for soft dough: for mixtures to obtain cream, Genoese, etc.
- ▶ **Balloon whisk** for preparing egg whites (soufflé, meringue, ...), sauces (mayonnaise,...), etc

#### BM-5 / BM-5E

- ▶ Table-top model.
- ▶ Continuously variable speed control.
- ▶ **BM-5**: for intense work.
- ▶ **BM-5E**: universal motor.

#### BE-10/20/30/40

- ▶ **Sammic BE** food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply.
- ▶ **BE-10**: model suitable for installation on a table.
- ▶ **BE-20/30/40**: freestanding models.
- ▶ 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
- ▶ Electronic speed control.
- ▶ Safety indicator.
- ▶ Models with attachment drive available in the whole BE range.
- ▶ Easy access to the attachment drive at the front.
- ▶ Available attachments: meat mincer, vegetable preparation attachment, and masher.
- ▶ Reinforced water proof system.
- ▶ Stainless steel legs. Optional stainless steel column for BE-20/30 models.
- ▶ Strong and resistant bowl.
- ▶ Easy to maintain and repair.
- ▶ **Optional accessory for BE-20**: 10-litre/qt. reduction equipment (bowl + tools).
- ▶ **Optional accessory for BE-30**: 10-litre/qt. reduction equipment (bowl + tools).
- ▶ **Optional accessory for BE-40**: 20-litre/qt. reduction equipment (bowl + tools).
- ▶ NSF-listed, Standard 8 compliant.

#### OPTIONAL ACCESSORIES

- ▶ Reduction equipment for BE-20/30/40.
- ▶ Additional bowls.
- ▶ Bowl transport trolleys.
- ▶ Base kit with wheels.



	BM-5E	BM-5	BE-10	BE-20	BE-30	BE-40
SELECTION GUIDE						
BOWL CAPACITY	5l	5l	10l	20l	30l	40l
CAPACITY IN FLOUR (60% WATER)	1Kg	1.5Kg	3Kg	6Kg	9Kg	12Kg
FEATURES						
TOTAL LOADING	300W	250W	550/750W	900W	1100W	1400W
TIMER (MIN-MAX)	-	-	0 - 30'	0 - 30'	0 - 30'	0 - 30'
EXTERNAL DIMENSIONS (WxDxH)	310 x 382 x 537mm	310 x 382 x 537mm	410 x 523 x 688mm	520 x 733 x 1152mm	528 x 764 x 1152mm	586 x 777 x 1202mm
NET WEIGHT	14Kg	15.8Kg	44Kg	89Kg	105Kg	124Kg



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**PLANETARY MIXER BM-5E**

Table-top model with 5-lt / qt. bowl.

Designed for regular use.

		RRP €
1500180	Food mixer BM-5E 230/50-60/1	<b>789</b>

**Default equipment**

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



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**PLANETARY MIXER BM-5**

Table-top model with 5-lt. / qt. bowl.

Designed for intensive use.

		RRP €
1500170	Food mixer BM-5 230/50-60/1	<b>988</b>

**Default equipment**

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



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**PLANETARY MIXER BE-10**

Table-top model with 10 lt./ qt. bowl.

C models, equipped with attachment drive for accessories.

		RRP €
1500210	Food mixer BE-10 230/50-60/1	<b>2.104</b>
1500211	Food mixer BE-10C 230/50-60/1	<b>2.311</b>

**Default equipment**

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

**Optional equipment**

- Attachment drive for accessories.



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**PLANETARY MIXER BE-20**

Floorstanding unit with 20 lt./ 20 qt. bowl.  
 C models, equipped with attachment drive for accessories.  
 I models with stainless steel column.

		RRP €
1500220	Food mixer BE-20 230/50-60/1	3.450
1500223	Food mixer BE-20I 230/50-60/1	3.827
1500221	Food mixer BE-20C 230/50-60/1	3.939

**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 storing the mixer.



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**PLANETARY MIXER BE-30**

Floorstanding unit with 30 lt./ 30 qt. bowl.  
 C models, equipped with attachment drive for accessories.  
 I models with stainless steel column.

		RRP €
1500280	Food mixer BE-30 230/50-60/1	3.864
1500282	Food mixer BE-30I 230/50-60/1	4.285
1500281	Food mixer BE-30C 230/50-60/1	4.411

**Default equipment**

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

**Optional equipment**

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



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**PLANETARY MIXER BE-40**

Floorstanding unit with 40 lt./ qt. bowl.  
 C models, complete with attachment drive for accessories.

		RRP €
1500240	Food mixer BE-40 230/50-60/1	5.591
1500241	Food mixer BE-40C 230/50-60/1	5.868

**Default equipment**

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

**Optional equipment**

- Attachment drive for accessories.
- 20-litre/20qt. reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.



**ACCESSORIES**

**Bowls for planetary mixers**



Stainless steel construction  
 Additional stainless steel bowls for Sammic BM/BE planetary mixers.  
 ▶ 5 to 40 lt./ qt. capacity.  
 ▶ Robust and resistant.

		RRP €
2502305	<b>Stainless steel bowl BM-5</b>	<b>100</b>
2509494	<b>Stainless steel bowl BE-10</b>	<b>142</b>
2509495	<b>Stainless steel bowl BE-20</b>	<b>173</b>
2509564	<b>Stainless steel bowl BE-30</b>	<b>368</b>
2509497	<b>Stainless steel bowl BE-40</b>	<b>413</b>

**Reduction equipments**



For Sammic planetary mixers  
 Reduction sets that make it possible to obtain a lower production from a higher capacity food mixer.  
 ▶ 10-lt. bowl and mixing tools for BE-20.  
 ▶ 10-lt. bowl and mixing tools for BE-30.  
 ▶ 20-lt. bowl and mixing tools for BE-40.  
 ▶ All models include beater, dough hook and balloon whisk.

		RRP €
1500222	<b>Bowl and mix tools 10 lt. BE-20</b>	<b>541</b>
1500242	<b>Bowl and mix tools 20 lt. BE-40</b>	<b>743</b>
1500296	<b>Bowl and mix tools 10 lt. BE-30</b>	<b>647</b>

**Bowl transport trolleys**



For Sammic planetary mixer bowls  
 They make it easy to transport bowls loaded with the product.  
 ▶ Available for 20, 30 and 40 lt./ qt. bowls.  
 ▶ Made of highly resistant stainless steel.  
 ▶ Bowl not included.

		RRP €
1500260	<b>Trolley for 20l bowl</b>	<b>402</b>
1500261	<b>Trolley for 30l bowl</b>	<b>402</b>
1500262	<b>Trolley for 40l bowl</b>	<b>402</b>

**Base kit with wheels**



Allows to displace Sammic planetary mixer  
 Specially designed for users who continuously need to displace the food mixer.  
 ▶ Stainless steel construction.  
 ▶ Complete with lever.

		RRP €
1500265	<b>BE food mixer wheel set</b>	<b>308</b>



**Vegetable preparation attachment CR-143**



To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.

- It works with discs and grids.
- ▶ Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
- ▶ Slicing blades, grating discs (grids are different) are those of the CA-301 Vegetable prep. machine.
- ▶ Not suitable for long shaped products.

		RRP €
1010026	<b>Vegetable preparation attachment CR-143</b>	<b>434</b>

**Meat mincer attachment HM-71**



For chopping small amounts of meat in the best hygiene conditions

HM-71 is provided with one cutter knife and 2 plates of 4.5 and 8 mm.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

		RRP €
1010045	<b>Meat mincer attachment HM-71</b>	<b>413</b>

**Potato masher attachment P-132**



Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables

Potato-mashing attachment for appliances equipped with an attachment drive for accessories.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

		RRP €
1010052	<b>Potato masher attachment P-132</b>	<b>423</b>

