

DYNAMIC PREPARATION

P/N 1500280

PLANETARY MIXERS



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
- 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

SPECIFICATIONS SHEET

Bowl capacity: 30 I

Capacity in flour (60% water): 9 Kg

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

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

Plug: --

External dimensions (WxDxH)

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

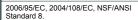
Net weight: 86.3 Kg



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UNE-EN 60335-2-64:2001, UNE-EN 60335-1:1997 UNE-EN 55014-1:2002+A1:02, UNE-EN 61000-3-2:01 UNE-EN 61000-3-3:97+A1:02+C:99, UNE-EN 55014-2:98+A1:02