



PLANETARY MIXER BE-10

Table-top model with 10 l / qt bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS



SALES DESCRIPTION

“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.
- ✓ UNE-EN 454/2015 compliant.

INCLUDES

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

OPTIONAL

- Attachment drive for accessories.

ACCESSORIES

- Vegetable preparation attachment CR-143
- Meat mincer attachment HM-71
- Potato masher attachment P-132
- Bowls for planetary mixers
- Discs and grids for CR-143

SPECIFICATIONS

Bowl capacity: 10 l
 Bowl dimensions: 279 mm x 236 mm
 Capacity in flour (50% water): 3 kg
 Timer (min-max): 0' - 30'
 Tool speed: 96 - 289 rpm
 Planetary speed: 59 - 176 rpm
 Total loading: 550 / 750 W

External dimensions (W x D x H)

- ✓ Width: 410 mm
 - ✓ Depth: 523 mm
 - ✓ Height: 688 mm
- Net weight: 44 kg
 Noise level (1m.): <75 dB(A)
 Background noise: 32 dB(A)
 Crated dimensions
 480 x 560 x 810 mm
 Gross weight: 49 kg

AVAILABLE MODELS

1500210	Food mixer BE-10 230/50-60/1
1500211	Food mixer BE-10C 230/50-60/1
1500214	Food mixer BE-10 208-240/50-60/1
1500215	Food mixer BE-10 120/50-60/1
1500216	Food mixer BE-10C 120/50-60/1
1500217	Food mixer BE-10 400-440/50-60/3
1500218	Food mixer BE-10C 400-440/50-60/3

* Ask for special versions availability



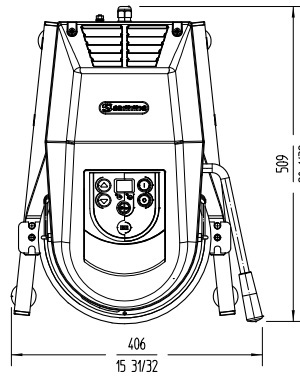
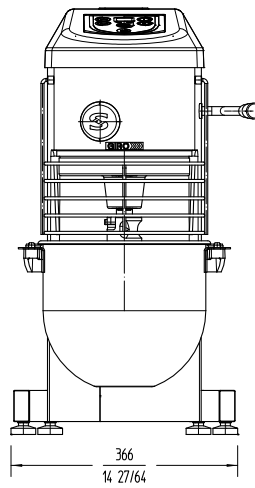
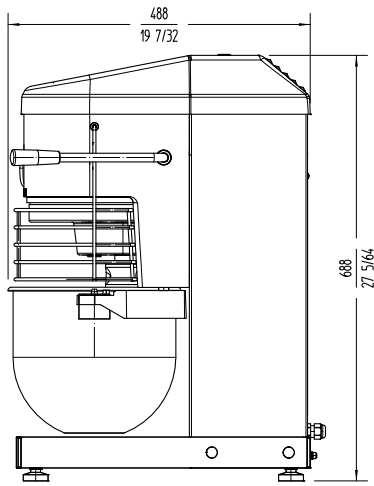


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Project	Date
Item	Qty
Approved	

product sheet
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