



PLANETARY MIXER BE-40

Floorstanding unit with 40 l / qt bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS



SALES DESCRIPTION

“C” models, complete 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.
- ✓ UNE-EN 454/2015 compliant.

INCLUDES

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

OPTIONAL

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

ACCESSORIES

- Vegetable preparation attachment CR-143
- Meat mincer attachment HM-71
- Potato masher attachment P-132
- Bowls for planetary mixers
- Reduction equipments
- Bowl transport trolleys
- Base kit with wheels
- Discs and grids for CR-143

SPECIFICATIONS

Bowl capacity: 40 l
 Bowl dimensions: 422 mm x 367 mm
 Capacity in flour (50% water): 12 kg
 Timer (min-max): 0' - 30'
 Tool speed: 85 - 348 rpm
 Planetary speed: 45 - 186 rpm
 Total loading: 1400 W

External dimensions (W x D x H)

- ✓ Width: 586 mm
- ✓ Depth: 777 mm
- ✓ Height: 1202 mm
- Net weight: 124 kg
- Noise level (1m.): 75 dB(A)
- Background noise: 32 dB(A)

AVAILABLE MODELS

| | |
|---------|-----------------------------------|
| 1500240 | Food mixer BE-40 230/50-60/1 |
| 1500246 | Food mixer BE-40I 230/50-60/1 |
| 1500241 | Food mixer BE-40C 230/50-60/1 |
| 1500247 | Food mixer BE-40 400-440/50-60/3 |
| 1500248 | Food mixer BE-40C 400-440/50-60/3 |
| 1500249 | Food mixer BE-40 208-240/50-60/1 |

* Ask for special versions availability



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product sheet
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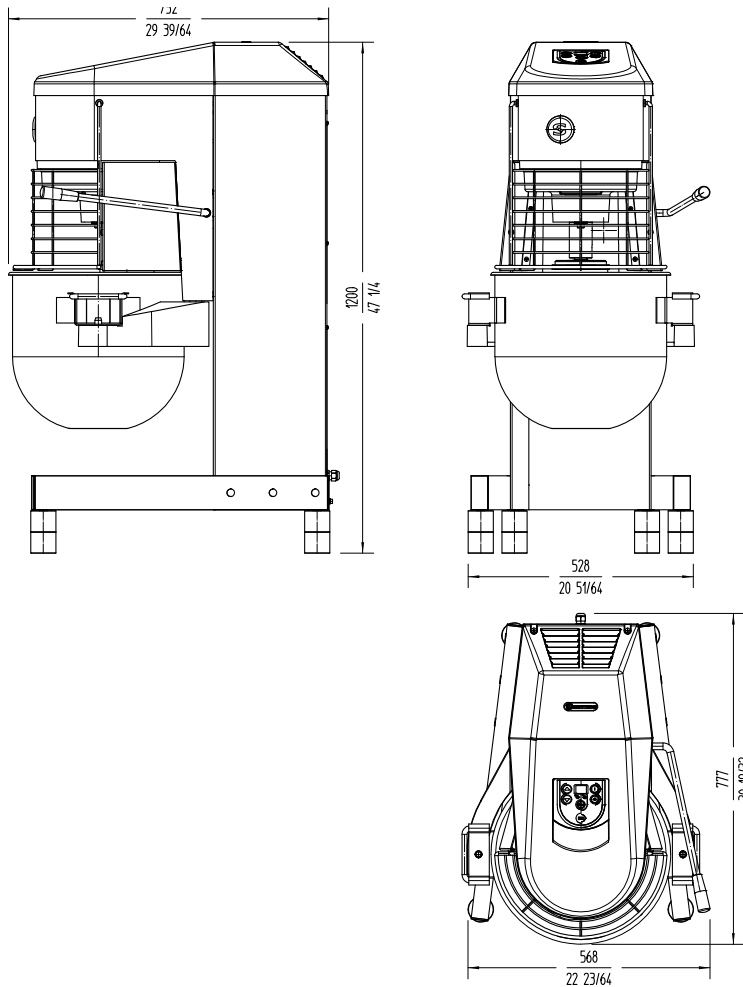


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|----------|------|
| Project | Date |
| Item | Qty |
| Approved | |

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