

Планетарные миксеры ВМ-5Е, ВМ-5, ВЕ-10/20/30/40

Технические характеристики

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PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.



✓ Height: 537 mm

Net weight: 13.7 kg

Noise level (1m.): <80 dB(A)

Background noise: 45 dB(A)

Crated dimensions

360 x 430 x 565 mm

Gross weight: 17 kg

AVAILABLE MODELS

1500180 Food mixer BM-5E 230/50-60/1

1500185 Food mixer BM-5E 120/60/1

* Ask for special versions availability

SALES DESCRIPTION

Designed for light duty use.

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- ✓ Compact model, ideal for establishments of up to 50 seats.
- ✓ Continuous variable electronic speed control.
- ✓ Equipped with an extractable safety guard.
- ✓ Lever operated bowl lift.
- ✓ Double micro switch for bowl position and safety guard.
- ✓ NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

INCLUDES

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

ACCESSORIES

- Bowls for planetary mixers

SPECIFICATIONS

Bowl capacity: 5 l

Capacity in flour (60% water): 1 kg

Tool speed: 98 - 455 rpm

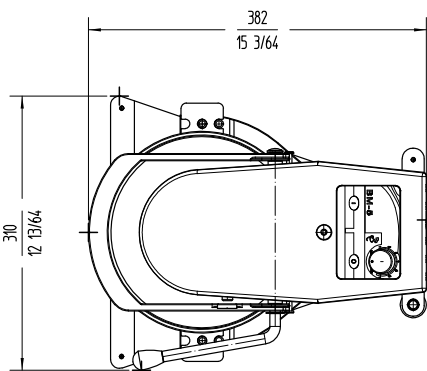
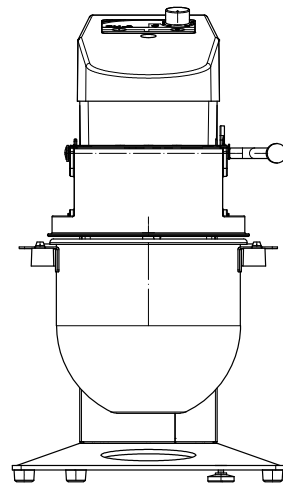
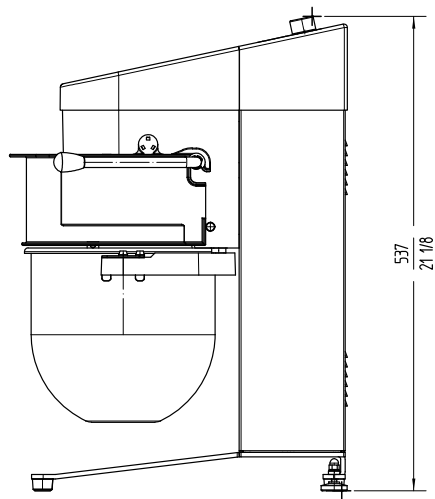
Planetary speed: 40 - 187 rpm

Total loading: 300 W

External dimensions (W x D x H)

✓ Width: 310 mm

✓ Depth: 382 mm



PLANETARY MIXER BM-5

Table-top model with 5 l / qt bowl.



Net weight: 16.5 kg
Noise level (1m.): <80 dB(A)
Background noise: 45 dB(A)

Crated dimensions
360 x 430 x 565 mm
Gross weight: 20.1 kg

AVAILABLE MODELS

1500170 Food mixer BM-5 230/50-60/1

1500175 Food mixer BM-5 120/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

Designed for medium duty use.

**Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayon-
naise...) and minced meat mixtures.**

- ✓ Compact model, ideal for establishments of up to 50 seats.
- ✓ Continuous variable electronic speed control.
- ✓ Equipped with an extractible safety guard.
- ✓ Lever operated bowl lift.
- ✓ Double micro switch for bowl position and safety guard.
- ✓ NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

INCLUDES

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

ACCESSORIES

- Bowls for planetary mixers

SPECIFICATIONS

Bowl capacity: 5 l

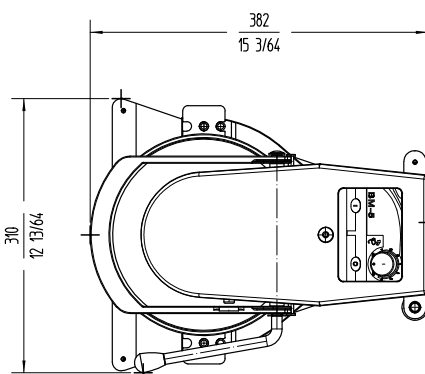
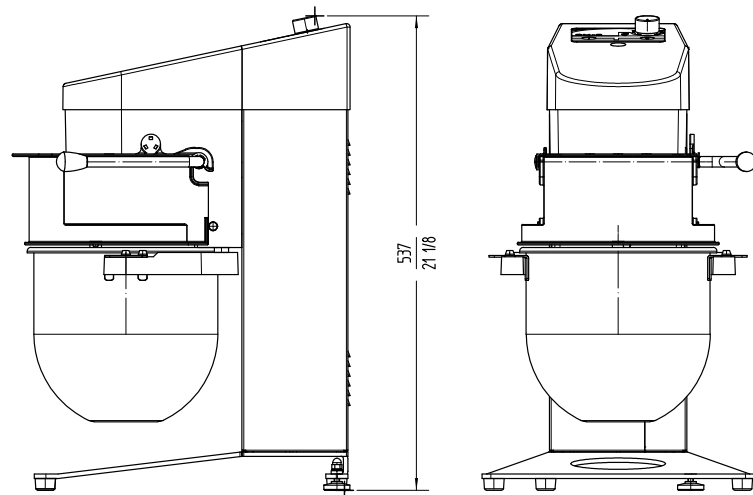
Capacity in flour (60% water): 1.5 kg

Tool speed: 85 - 495 rpm

Total loading: 250 W

External dimensions (W x D x H)

- ✓ Width: 310 mm
- ✓ Depth: 382 mm
- ✓ Height: 537 mm



PLANETARY MIXER BE-10

Table-top model with 10 l / qt bowl.



ACCESSORIES

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

SPECIFICATIONS

Bowl capacity: 10 l
Bowl dimensions: 279 mm x 236 mm
Capacity in flour (60% 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

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.

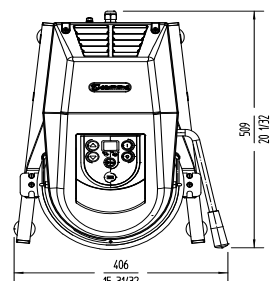
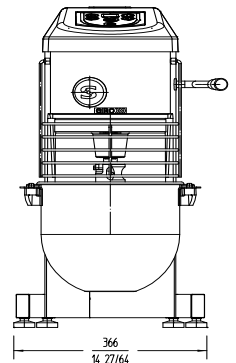
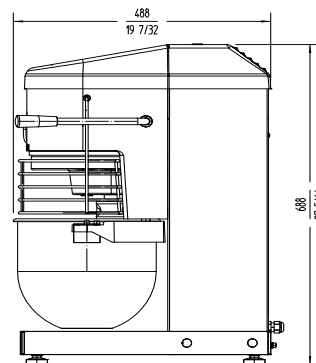
OPTIONAL

- ☐ Attachment drive for accessories.

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



PLANETARY MIXER BE-20

Floorstanding unit with 20 l / qt bowl.



SALES DESCRIPTION

“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.
- ✓ UNE-EN 454/2015 compliant.

INCLUDES

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

AVAILABLE MODELS

1500220	Food mixer BE-20 230/50-60/1
1500223	Food mixer BE-20I 230/50-60/1
1500221	Food mixer BE-20C 230/50-60/1
1500225	Food mixer BE-20 120/50-60/1
1500227	Food mixer BE-20 400-440/50-60/3
1500228	Food mixer BE-20C 400-440/50-60/3
1500232	Food mixer BE-20 208-240/50-60/1
1500236	Food mixer BE-20I 120/50-60/1

* Ask for special versions availability

OPTIONAL

- ☐ Attachment drive for accessories.
- ☐ Option of stainless steel column.
- ☐ 10 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

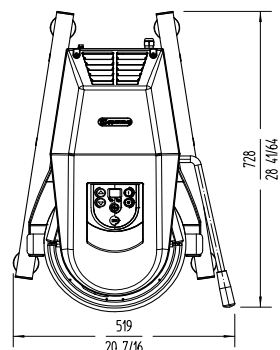
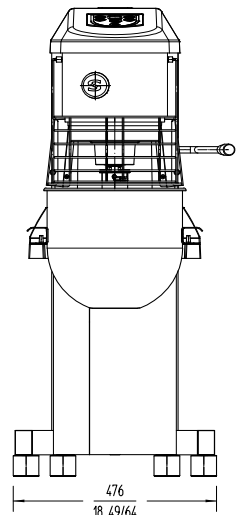
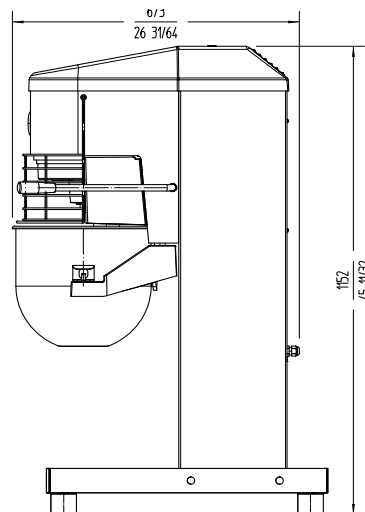
SPECIFICATIONS

Bowl capacity: 20 l
Bowl dimensions: 333 mm x 296 mm
Capacity in flour (60% water): 6 kg
Timer (min-max): 0' - 30'
Tool speed: 95 - 392 rpm
Planetary speed: 42 - 175 rpm
Total loading: 900 W

External dimensions (W x D x H)

- ✓ Width: 520 mm
- ✓ Depth: 733 mm
- ✓ Height: 1152 mm

Net weight: 89 kg
Noise level (1m.): <75 dB(A)
Background noise: 32 dB(A)





PLANETARY MIXER BE-30

Floorstanding unit with 30 l / qt bowl.

OPTIONAL

- ☐ Attachment drive for accessories.
- ☐ Stainless steel column.
- ☐ 10 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

SALES DESCRIPTION

“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.
- ✓ UNE-EN 454/2015 compliant.

INCLUDES

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

AVAILABLE MODELS

1500280 Food mixer BE-30 230/50-60/1

1500282 Food mixer BE-30I 230/50-60/1

1500281 Food mixer BE-30C 230/50-60/1

1500286 Food mixer BE-30 400-440/50-60/3

1500291 Food mixer BE-30I 208-240/50-60/1

1500287 Food mixer BE-30C 400-440/50-60/3

* Ask for special versions availability

SPECIFICATIONS

Bowl capacity: 30 l

Bowl dimensions: 380 mm x 340 mm

Capacity in flour (60% water): 9 kg

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

Tool speed: 87 - 378 rpm

Planetary speed: 39 - 168 rpm

Total loading: 1100 W

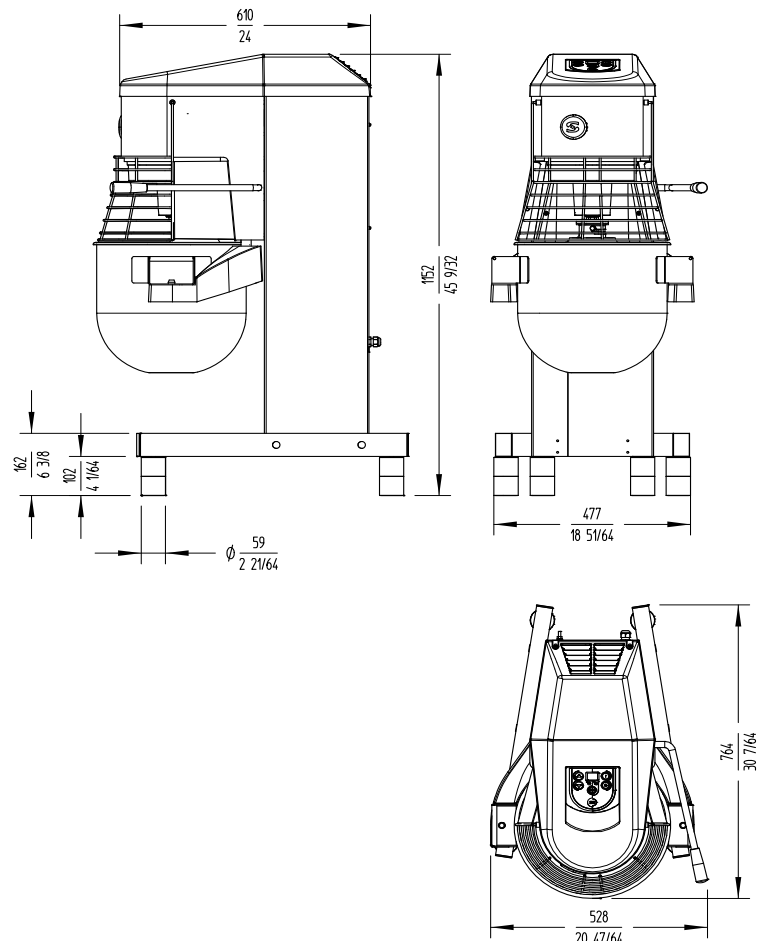
External dimensions (W x D x H)

- ✓ Width: 528 mm
- ✓ Depth: 764 mm
- ✓ Height: 1152 mm

Net weight: 105 kg

Noise level (1m.): <75 dB(A)

Background noise: 32 dB(A)



PLANETARY MIXER BE-40

Floorstanding unit with 40 l / qt bowl.



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

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

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

SPECIFICATIONS

Bowl capacity: 40 l

Bowl dimensions: 422 mm x 367 mm

Capacity in flour (60% water): 12 kg

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

Tool speed: 85 - 348 rpm

Planetary speed: 45 - 186 rpm

Total loading: 1400 W

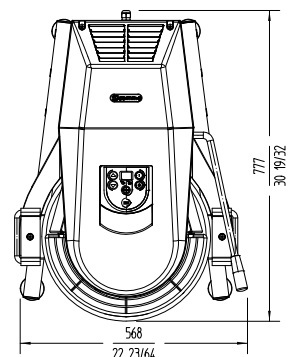
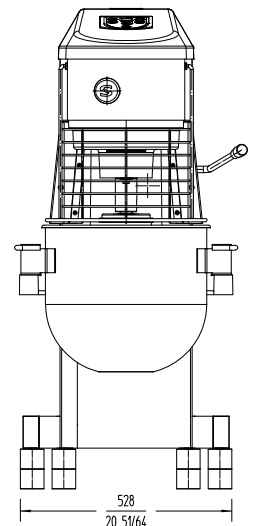
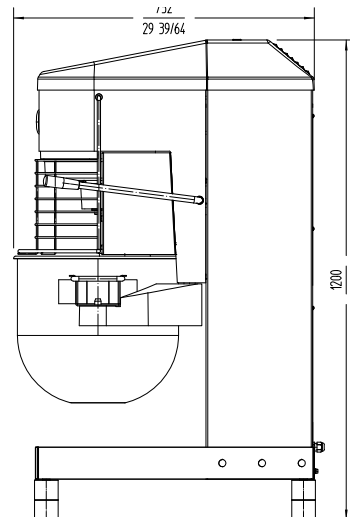
External dimensions (W x D x H)

- ✓ Width: 586 mm
- ✓ Depth: 777 mm
- ✓ Height: 1202 mm

Net weight: 124 kg

Noise level (1m.): 75 dB(A)

Background noise: 32 dB(A)



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