



BM / BE



PLANETARY MIXERS



Planetary mixers

A solution for every user

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.
- All mixers supplied with easy to remove / clean plastic guard

Gamma BM : compact planetary mixers

- Table-top model.
- Continuously variable speed control.
- **BM-5**: for medium duty use.
- **BM-5E**: universal motor. Designed for light duty use.



Gamma BE : planetary mixers

- Comply with UNE-EN 454/2015 regulation.
- 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.





Accessories included



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.

Optional accessories

- Reduction equipment for BE-20/30/40.
 - **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).
- Additional bowls.
- Accessories for combination models:

| Vegetable preparation attachment CR-143 | Potato masher attachment P-132 | Meat mincer attachment HM-71 |
|--|--|---|
| | | |
| To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc. | Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables | For chopping small amounts of meat in the best hygiene conditions |

- Bowl transport trolleys.
- Base kit with wheels.



| FEATURES | BM-5E | BM-5 | BE-10 | BE-20 | BE-30 | BE-40 |
|-------------------------------|-------------------|-------------------|-------------------|--------------------|--------------------|--------------------|
| Selection guide | | | | | | |
| Bowl capacity | 5 l | 5 l | 10 l | 20 l | 30 l | 40 l |
| Capacity in flour (60% water) | 1 Kg | 1.5 Kg | 3 Kg | 6 Kg | 9 Kg | 12 Kg |
| Features | | | | | | |
| Total loading | 300 W | 250 W | 550/750 W | 900 W | 1100 W | 1400 W |
| 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 | 13.7 Kg | 16.5 Kg | 44 Kg | 89Kg | 105 Kg | 124 Kg |

 **sammic**



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