



## Food mixer BE-10

### TECHNICAL SPECIFICATIONS

Boiler capacity: 10 l  
 Capacity in flour (60% water): 3 Kg  
 Timer (min-max): 0' - 30'

#### External dimensions

·Width: 410 mm  
 ·Depth: 523 mm  
 ·Height: 688 mm

Net weight: 44 Kg

· **MODEL SUITABLE FOR INSTALLATION ON A TABLE.**

· **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.
- Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice.

#### DEFAULT EQUIPMENT

- Spiral Hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

#### OPTIONAL EQUIPMENT



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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

2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.