



## SALES DESCRIPTION

“C” models, equipped with attachment drive for accessories.

“I” models with stainless steel column.

**Professional planetary mixer for preparing doughs (bread, sponge cake, etc.), egg whites (soufflé, meringue, etc.), sauces (mayonnaise, etc.), and mixtures (meat, etc.).**

- ✓ Stainless steel tools:
- ✓ High robustness.
- ✓ Dishwasher safe for easy cleaning.
- ✓ New keypad with display:
- ✓ Highly intuitive.
- ✓ Possibility to customize up to 9 programs.
- ✓ 3 included programs with different fixed speeds, customizable.
- ✓ Intuitive display with information at-a-glance.
- ✓ Alarm indications on screen.
- ✓ Electronic timer 0-99 min and possibility of continuous operation.
- ✓ Acoustic signal at the end of the cycle.
- ✓ Indication of inactive protections.
- ✓ Robust three-phase motor powered by a highly reliable electronic inverter. Thanks to this, the mixer connects to the network via a single-phase socket.
- ✓ Electronic speed variation.
- ✓ Equipped with safety guard.
- ✓ Bowl lift operated by lever.
- ✓ Double safety microswitch, for bowl and guard position.
- ✓ Reinforced water protection.
- ✓ Stainless steel legs.
- ✓ Robust and resistant stainless steel bowl.

- ✓ Easy maintenance and repair.
- ✓ Complies with UNE-EN 454/2015 standard.

## INCLUDES

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

## 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.

## SPECIFICATIONS

Bowl capacity: 20 l  
 Bowl dimensions: 333 mm x 296 mm  
 Capacity in flour (50% water): 6 kg  
 Timer (min-max): 0' - 99'  
 Tool speed: 95 - 392 rpm  
 Planetary speed: 42 - 175 rpm  
 Total loading: 900 W  
 Electrical supply: 230 V / 50-60 Hz / 1~ (7 A)  
 Plug : EU (SCHUKO 2P+G)

### External dimensions (W x D x H)

- ✓ Width: 520 mm
- ✓ Depth: 733 mm
- ✓ Height: 1152 mm
- Net weight: 84.9 kg
- Noise level (1m.): <75 dB(A)
- Background noise: 32 dB(A)
- Crated dimensions  
 595 x 820 x 1200 mm
- Gross weight: 101 kg



PLANETARY MIXER BP-20 230/50-60/1  
Floorstanding unit with 20 l / qt bowl.



1500330

DYNAMIC PREPARATION  
PLANETARY MIXERS

|                                                                                                                                                                                                                                                                                   |                                                                                     |      |
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| <br><b>sammic.co.uk</b><br>Food Service Equipment Manufacturer<br>Unit 2, Trevanth Road<br>Troon Industrial Park<br>LE4 9LS - Leicester<br><b>uksales@sammic.com</b><br>Tel.: +44 0116 246 1900 |  |      |
|                                                                                                                                                                                                                                                                                   | Project                                                                             | Date |
|                                                                                                                                                                                                                                                                                   | Item                                                                                | Qty  |
| Approved                                                                                                                                                                                                                                                                          |                                                                                     |      |

product sheet  
updated 28/11/2025