



# PLANETARY MIXER BP-30 230/50-60/1

Floorstanding unit with 30 l / qt bowl.



1500350



DYNAMIC PREPARATION  
PLANETARY MIXERS

## 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: 30 l  
 Bowl dimensions: 380 mm x 340 mm  
 Capacity in flour (50% water): 9 kg  
 Timer (min-max): 0' - 99'  
 Tool speed: 87 - 378 rpm  
 Planetary speed: 39 - 168 rpm  
 Total loading: 1100 W  
 Electrical supply: 230 V / 50-60 Hz / 1~ (10 A)  
 Plug : EU (SCHUKO 2P+G)

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

- ✓ Width: 528 mm
- ✓ Depth: 764 mm
- ✓ Height: 1152 mm
- Net weight: 86.3 kg
- Noise level (1m.): <75 dB(A)
- Background noise: 32 dB(A)
- Crated dimensions  
600 x 820 x 1200 mm
- Gross weight: 102.7 kg





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Project	Date
Item	Qty
Approved	

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