



PLANETARY MIXER BP-40I 230/50-60/1

Floorstanding unit with 40 l / qt bowl.



1500376



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.
- 20 l / qt reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.

SPECIFICATIONS

Bowl capacity: 40 l
 Bowl dimensions: 422 mm x 367 mm
 Capacity in flour (50% water): 12 kg
 Timer (min-max): 0' - 99'
 Tool speed: 85 - 348 rpm
 Planetary speed: 45 - 186 rpm
 Total loading: 1400 W
 Electrical supply: 230 V / 50-60 Hz / 1~ (14.8 A)
 Plug : EU (SCHUKO 2P+G)

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)
- Crated dimensions
740 x 850 x 1400 mm
- Gross weight: 159 kg



SAMMIC, S.L. · Basarte, 1
20720 AZKOITIA (Gipuzkoa) · SPAIN

product sheet
updated 18/11/2025



PLANETARY MIXER BP-40I 230/50-60/1

Floorstanding unit with 40 l / qt bowl.



1500376

DYNAMIC PREPARATION
PLANETARY MIXERS



sammic.co.uk
 Food Service Equipment Manufacturer
 Unit 2, Trevanah Road
 Troon Industrial Park
 LE4 9LS - Leicester
 uksales@sammic.com
 Tel.: +44 0116 246 1900



| | |
|----------|------|
| Project | Date |
| Item | Qty |
| Approved | |

product sheet
updated 18/11/2025