



PLANETARY MIXER BP-20 / BP-20I / BP-20C

Floorstanding unit with 20 l / qt bowl.



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.

Robustness, reliability and safety:

- ✓ 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.

ACCESSORIES

- ☐ Vegetable preparation attachment CR-143
- ☐ Meat mincer attachment HM-71
- ☐ Potato masher attachment P-132
- ☐ Bowls for planetary mixers
- ☐ Reduction equipments
- ☐ Bowl transport trolleys
- ☐ Base kit with wheels
- ☐ Discs and grids for CR-143

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

External dimensions (W x D x H)

- ✓ Width: 520 mm
- ✓ Depth: 733 mm
- ✓ Height: 1152 mm
- Noise level (1m.): <75 dB(A)
- Background noise: 32 dB(A)

AVAILABLE MODELS

1500330	Planetary mixer BP-20 230/50-60/1
1500333	Planetary mixer BP-20I 230/50-60/1
1500331	Planetary mixer BP-20C 230/50-60/1

* Ask for special versions availability



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	Project	Date
	Item	Qty
Approved		

product sheet
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