

# Planetary mixers BV 12 & 22

## General Features



- Speed variation by potentiometer
- Box, satellite and cradle made from smooth cast aluminium
- Stainless steel feed chute
- Assisted bowl lifting and lowering
- 200/240 V single phase + Earth - 50/60 Hz (any other specific voltage available and free of charge providing that it is technically possible)
- IP 54

This range of planetary mixers is solely dedicated to mixing food dough for commercial catering, restaurants, pastry and cooking.



### BV 12



Code: B501111

- 10 L stainless steel bowl + 3 tools (whip, spiral, paddle)
- Lifting stainless steel grid and removable anti-splatter visor
- Stainless steel column and feet
- Power: 0,55 kW
- Intensity: 11,4 A

### Optional extras

B034700 Extra 10 L stainless steel bowl

B50416001 Table on swivelling casters including 2 with brakes  
(Height 800 mm x Length 760 mm x Depth 489 mm)



### BV 22 HAUT



Code: B501112

- 20 L stainless steel bowl + 3 tools (whip, spiral, paddle)
- Swivelling stainless steel grid and removable anti-splatter visor
- Stainless steel feet
- Power: 0,75 kW
- Intensity: 11,4 A

### Optional extras

B034620 Extra 20 L stainless steel bowl

B02054801 10 L stainless steel bowl + 3 tools

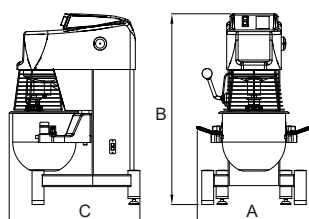
B035339 Extra 10 L stainless steel bowl

B02079001 Electric heating\*

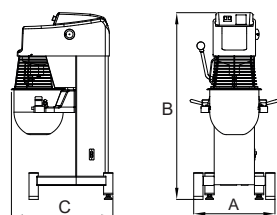
\*Power of the resistor 2 kW - Electrical supply: 230 V



#### BV 12



#### BV 22



	BV 12	BV 22
Weight (kg)	55	85
Dimensions (mm)		
Width (A)	495	525
Height (B)	750	1200
Depth (C)	575	635
Bowl diameter Ø	250	315

See conditions on page 5

Important : accessory orders that are disconnected from a machine order will be processed by our after-sales department.