

TECHNICAL DATA SHEET

Order No. 27-1212

Item/Model SARO Planetary Mixer 230 V

model BE-40

GTIN 4017337271146



- Material: (housing) steel (container, protective grill) stainless steel
- Includes 3 Mixing Attachments (dough hook, mixing spoon, and flat beater)
- For approximately 12 kg of dough
- Electronic Speed Control
- Timer (min-max): 0 30 minutes
- Mixer speed: 85-348 rpm
- Container dimensions: W 422 x H 367 mm
- Connection: 230 V 50-60 Hz 1.4 kW
- Dimensions: W 586 x D 777 x H 1202 mm
- Weight (net/gross): 124 / 159 kg

Origin Spain customs tariff no. 84381090

Stand: 06.03.2025

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY



SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Operate the device only on a stable, level, and non-slip surface.
- Ensure that the power supply matches the specifications on the nameplate (230 V / 50 Hz).
- Keep children and unauthorized persons away from the device during operation.
- Do not operate or move the device with wet hands.
- Use only the original mixing tools and accessories.
- Always keep the safety cover closed; the device will not start if the safety mechanisms are not correctly in place.
- During operation, there is a risk of injury from rotating tools exercise caution when handling.
- Before cleaning or maintenance, turn off the device, unplug it, and allow it to cool completely.
- Clean with a soft cloth and mild detergent; do not use abrasive cleaners.
- Never immerse the device in water or clean it with a water jet.
- In case of visible damage or malfunctions, immediately stop operation.
- Repairs and maintenance should only be carried out by qualified personnel.

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