



▶ Sturdy metal accessory hub able to withstand heavy usage  
(on selected models)



▶ Powerful asynchronous motor for silent operation and longer life



▶ Ergonomic knob regulates the variable speed of the planetary mechanism from 20 - 220 rpm



▶ Reinforced transparent splash guard



▶ Double-handled, 8 lt, stainless steel bowl (single handle on 5 lt model)



▶ Optional accessories: vegetable slicer, meat mincer and pasta kit (for accessory hub models)

Share more of our thinking at [www.electrolux.com/professional](http://www.electrolux.com/professional)

## Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



The Company reserves the right to change specifications without notice. Pictures are not contractual.

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# BE5 & BE8

Planetary mixers

**NEW!**



Thinking of you  
**Electrolux**

# BE5 / BE8

## Planetary mixers

Maximum performance. Compact yet powerful. Sturdiness above all.



BE8  
with accessory hub

BE5

Electrolux **BE5** & **BE8** guarantee superior performance in kneading, blending and whipping thanks to:

- ▶ the **exclusive design** of the planetary mechanism, for a unique movement
- ▶ the **variable speed rotation** of the tools from 67 rpm to 740 rpm
- ▶ the variable speed rotation of the planetary mechanism **from 20 to 220 rpm**
- ▶ the tools which perfectly adapt to the bowl for **uniform mixing** of even small quantities

## 3 tools for 100% efficiency

Three indispensable tools to bring out the creativity of bakers and chefs.

- 100%** stainless steel tools
- 100%** more resistant for longer life
- 100%** dishwasher safe (tools, bowl and splash guard)



Spiral hook, paddle and whisk

	Hook		Paddle		Whisk	
	Min.	Max	Min.	Max	Min.	Max
	dough with 60% moisture content		potato puree		whipped egg whites	
<b>BE5</b>	100 g*	1,5 kg*	100 g	2 kg	1	10/12
<b>BE8</b>	120 g*	2,5 kg*	100 g	3,2 kg	1	14/16

\* Quantity of flour

## Highly resistant splash guard BPA free

Maximum reliability guaranteed. Transparent screen made of Eastman Tritan™ copolyester\*, bisphenol-A free (BPA): impact resistant, stays clear and durable even after hundreds of dishwashing cycles.

- ▶ New “**clip**” system without screws for **easy removal** of the guard for cleaning



Simple movement of the splash guard **activates the raising and lowering** of the bowl

- ▶ Innovative shape to **easily add ingredients** during operation



- ▶ **100% dishwasher safe** (tools, bowl and splash guard)



\* Eastman and Tritan are trademarks of Eastman Chemical Company

