sammic

FOOD MIXER BM-5E 230/50-60/1

Table-top model with 5-lt / qt. bowl.



P/N 1500180



SALES DESCRIPTION

Designed for light duty use.

- Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.
- Equipped with an extractible safety guard.
- ✓ Continuous variable electronic speed control.
- √ Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations)

NCLUDES

- Stainless steel bowl.
- √ Beater spatula for soft dough.
- ✓ Spiral hook for heavy dough.
- √ Balloon whisk.

Accessories

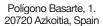
■ Bowls for planetary mixers











phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

Approved

DYNAMIC PREPARATION DI ANIETARY MIXERO

sammic

FOOD MIXER BM-5E 230/50-60/1

Table-top model with 5-lt / qt. bowl.

P/N 1500180

SPECIFICATIONS

Bowl capacity: 5 I

Capacity in flour (60% water): 1 Kg

Total loading: 300 W

Electrical supply: $230 \, \text{V} \, / \, 50\text{-}60 \, \text{Hz} \, / \, 1 \sim$

(2.2 A) Plug: EU

External dimensions (WxDxH)

✓ Width: 310 mm

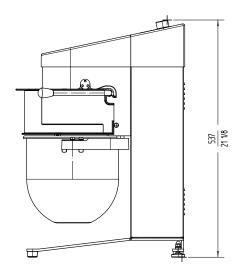
✓ Depth: 382 mm

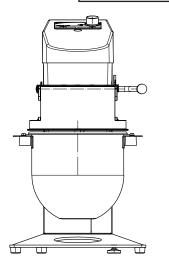
✓ Height: 537 mm

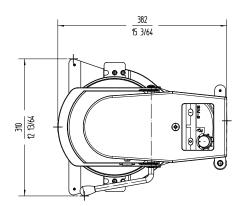
Net weight: 13.7 Kg

Crated dimensions

360 x 430 x 565 mm Gross weight: 17 Kg.







Sammic | www.sammic.com Food Service Equiment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty