



Planetary mixer BM-5E

TABLE-TOP MODEL WITH 5-LT / QT. BOWL.

Designed for regular 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)

TECHNICAL SPECIFICATIONS

Bowl capacity: 5 l

Capacity in flour (60% water): 1 Kg

Total loading: 300 W

External dimensions (WxDxH)

- Width: 310 mm
- Depth: 382 mm
- Height: 537 mm

Net weight: 14 Kg

Noise level (1m.): <80 dB(A)

Background noise: 45 dB(A)

DEFAULT EQUIPMENT

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

OPTIONAL EQUIPMENT

AENOR



Empresa Registrada



ER-0437/196 UNE-EN ISO 9001



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