

## **FOOD-PROCESSOR - EMULSIFIER CKE-5**

Capacity of the bowl: 5 lt. (51/4 qt.). Variable speed appliance. Control panel with timer.





### FEATURES AND BENEFITS

- Specially designed to work with liquids.
- ✓ Cover design allows liquids to be added while in operation.
- √ Adjustable speed.
- Three modes of use: continuous, timer or pulse function.
- ✓ Unique "Cut&Mix" scraper included.
- ✓ Stainless steel construction and highest quality material, all suitable for contact with food.
- ✓ It consists of a variable speed motor block with a regular hopper and a 5 lt. (51/4 qt.) food processor bowl complete with a hub with serrated blades.
- √ Strong, very easy to use and clean.
- √ High production. Ventilated motor allowing continuous use.
- ✓ User-friendly, waterproof led-lit control panel.
- ✓ Allows programming by time and includes a pulse switch
- ✓ Complete with "Cut&Mix" scraper.

## **NCLUDES**

- Motor block.
- with serrated blades.
- √ 5 bowl complete with a hub
- √ "Cut&Mix" scraper.

## SALES DESCRIPTION

Consists of a motor block and a 5 lt. (51/4 qt.) bowl and a hub with serrated blades.













www.sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty



## **FOOD-PROCESSOR - EMULSIFIER CKE-5**

Capacity of the bowl: 5 lt. (51/4 qt.). Variable speed appliance. Control panel with timer.



### **SPECIFICATIONS**

Bowl capacity: 5.5 I

Bowl dimensions: Ø240 mm x 150 mm

Total loading: 1250 W

Speed, min-max: 385 rpm - 3000 rpm

#### External dimensions (WxDxH)

√ Width: 284 mm

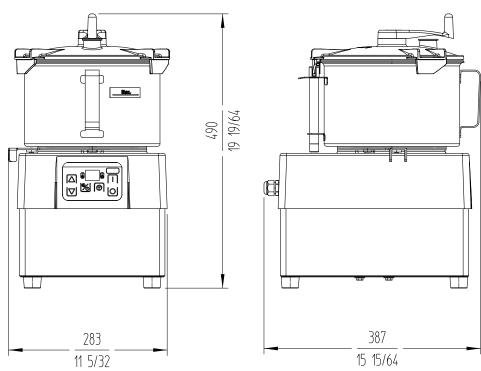
✓ Depth: 374 mm

✓ Height: 439 mm

Net weight: 23 Kg

#### **Crated dimensions**

450 x 360 x 580 mm



# **AVAILABLE MODELS**

1050140 Cutter-Emulsifier CKE-5 230/50-60/1

### Accessories

■ Blades for CK/CKE

☐ "Cut&Mix" Scrapers CK/CKE



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**Approved** 

<sup>\*</sup> Ask for special versions availability