



Food mixer BM-5

· **COMPACT MODEL, IDEAL FOR UP TO 50 PLACE SETTINGS.**

· **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).

DEFAULT EQUIPMENT

- Spiral Hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

OPTIONAL EQUIPMENT

TECHNICAL SPECIFICATIONS

Boiler capacity: 5 l
Capacity in flour (60% water): 1.5 Kg
Loading: 250 W

External dimensions

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

Net weight: 15.8 Kg



Empresa Registrada

ER-0437/196



UNE-EN ISO 9001

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