



PLANETARY MIXER BM-5E

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



DYNAMIC PREPARATION
PLANETARY MIXERS



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)

INCLUDES

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

ACCESSORIES

- ☐ Bowls for planetary mixers



sammic | www.sammic.com
Food Service Equipment Manufacturer

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Project

Date

Item

Qty

Approved

product sheet
updated 21/09/2021



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SPECIFICATIONS

Bowl capacity: 5 l
Bowl dimensions: -- mm x -- mm
Capacity in flour (60% water): 1 Kg
Timer (min-max): -- ' -- ''
: 98-455 rpm
: 40-187 rpm
Total loading: 300 W

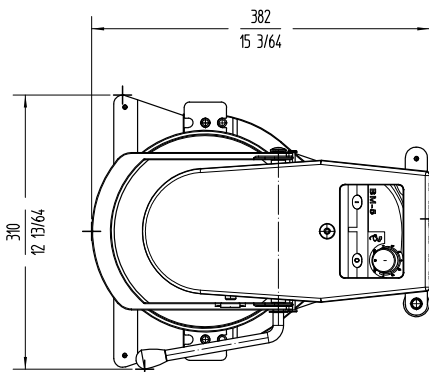
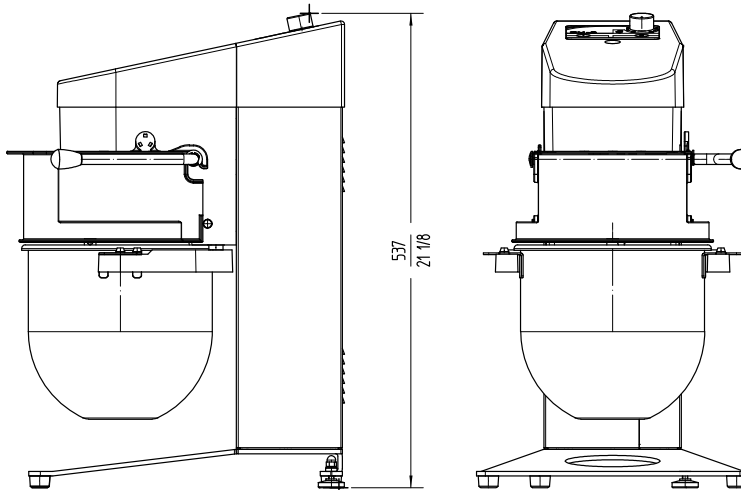
External dimensions (WxDxH)

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

Net weight: 13.7 Kg
Noise level (1m.): <80 dB(A)
Background noise: 45 dB(A)

Crated dimensions

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



AVAILABLE MODELS

1500180 Food mixer BM-5E 230/50-60/1

1500185 Food mixer BM-5E 120/60/1

* Ask for special versions availability

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