



PLANETARY MIXER BM-5

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



DYNAMIC PREPARATION
PLANETARY MIXERS

FEATURES AND BENEFITS

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- ✓ Compact model, ideal for up to 50 covers.
- ✓ 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).

SALES DESCRIPTION

Designed for medium duty use.

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 02/08/2019



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SPECIFICATIONS

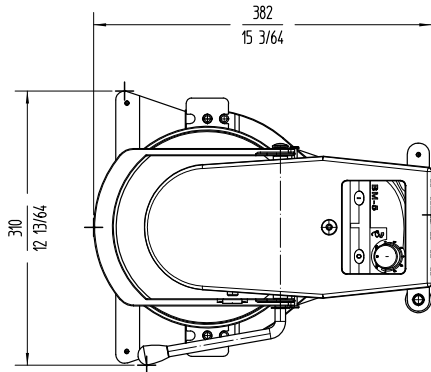
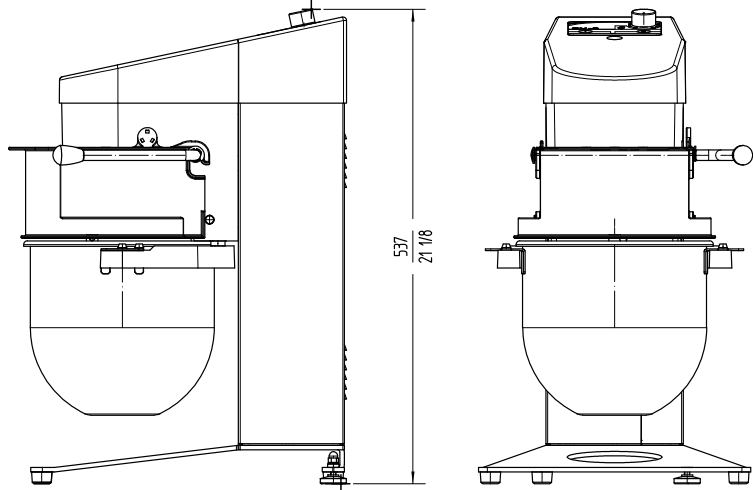
Bowl capacity: 5 l
 Capacity in flour (60% water): 1.5 Kg
 Total loading: 250 W

External dimensions (WxDxH)

- ✓ Width: 310 mm
 - ✓ Depth: 382 mm
 - ✓ Height: 537 mm
- Noise level (1m.): <80 dB(A)
 Background noise: 45 dB(A)

Crated dimensions

360 x 430 x 565 mm
 Gross weight: 20.1 Kg.



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AVAILABLE MODELS

- 1500170 Food mixer BM-5 230/50-60/1
- 1500171 Food mixer BM-5/E
- 1500175 Food mixer BM-5 120/50-60/1

* Ask for special versions availability

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