



PLANETARY MIXER BM-5E

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



FEATURES AND BENEFITS

- ✓ 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)

SALES DESCRIPTION

Designed for light duty use.

INCLUDES

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

ACCESSORIES

- Bowls for planetary mixers

DYNAMIC PREPARATION
PLANETARY MIXERS



sammic | www.sammic.com
Food Service Equipment Manufacturer

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Project	Date
Item	Qty
Approved	

product sheet
updated 22/03/2019



PLANETARY MIXER BM-5E

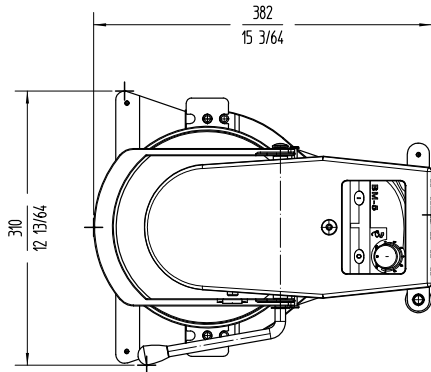
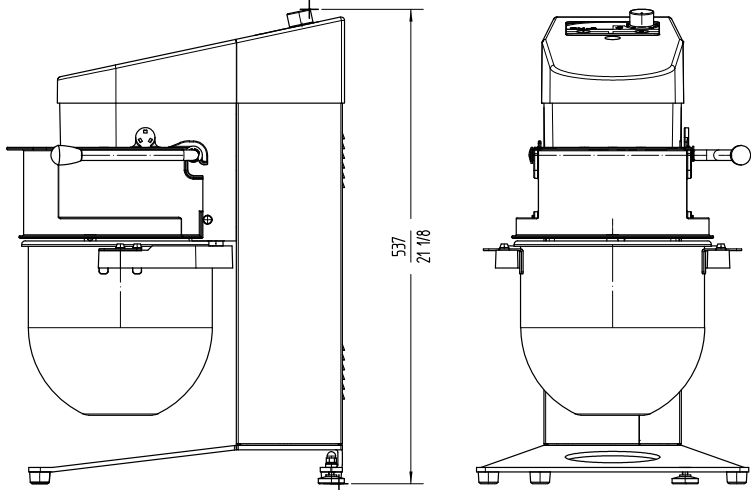
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SPECIFICATIONS

- 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: 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.



DYNAMIC PREPARATION
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AVAILABLE MODELS

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

* Ask for special versions availability

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