



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

**TABLE-TOP MODEL WITH 5-LT / QT. BOWL.**

**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)

### DEFAULT EQUIPMENT

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

### OPTIONAL EQUIPMENT

### SPECIFICATIONS SHEET

Bowl capacity: 5 l

Capacity in flour (60% water): 1 Kg

Total loading: 300 W

Electrical supply: 230 V / 50-60 Hz / 1 ~ (2.2 A)  
Plug: EU

External dimensions (WxDxH)

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

Net weight: 14 Kg



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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.

UNE-EN 60335-2-64:2001, UNE-EN 60335-1:1997  
UNE-EN 55014-1:2002+A1:02, UNE-EN 61000-3-2:01  
UNE-EN 61000-3-3:97+A1:02+C:99, UNE-EN 55014-2:98+A1:02