



PLANETARY MIXER BM-5

Table-top model with 5 l / qt bowl.



Net weight: 16.5 kg
Noise level (1m.): <80 dB(A)
Background noise: 45 dB(A)

Crated dimensions

360 x 430 x 565 mm
Gross weight: 20.1 kg

AVAILABLE MODELS

1500170 Food mixer BM-5 230/50-60/1

1500175 Food mixer BM-5 120/50-60/1

* Ask for special versions availability

DYNAMIC PREPARATION
PLANETARY MIXERS

SALES DESCRIPTION

Designed for medium duty use.

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 extractable 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

SPECIFICATIONS

Bowl capacity: 5 l

Capacity in flour (60% water): 1.5 kg

Tool speed: 85 - 495 rpm

Total loading: 250 W

External dimensions (W x D x H)

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



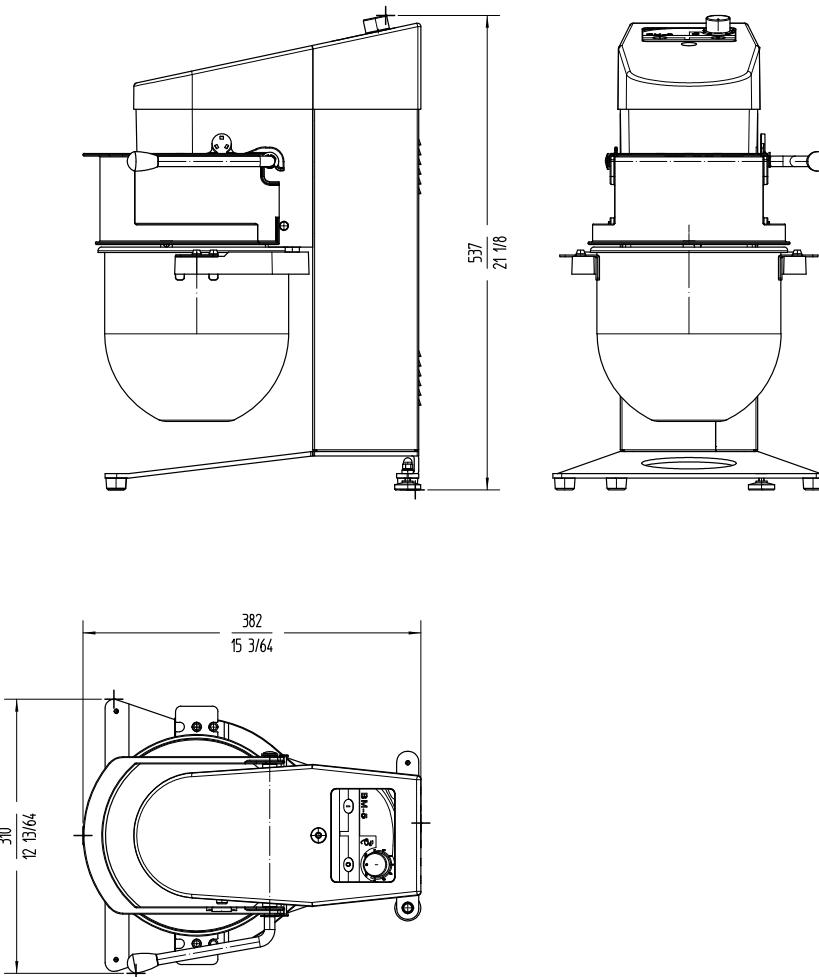


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Project

Date

Item

Qty

Approved

product sheet
updated 30/01/2024