



PLANETARY MIXER BM-5

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



✓ Height: 537 mm

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

SALES DESCRIPTION

Designed for medium duty use.

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayon-naise...) 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).

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

Bowl dimensions: -- mm x -- mm

Capacity in flour (60% water): 1.5 Kg

Timer (min-max): -- ' -- "

Tool speed: 85-495 rpm

Total loading: 250 W

External dimensions (WxDxH)

✓ Width: 310 mm

✓ Depth: 382 mm



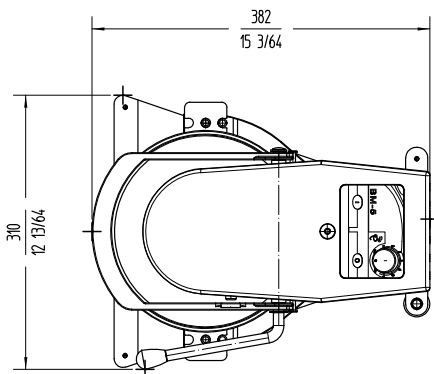
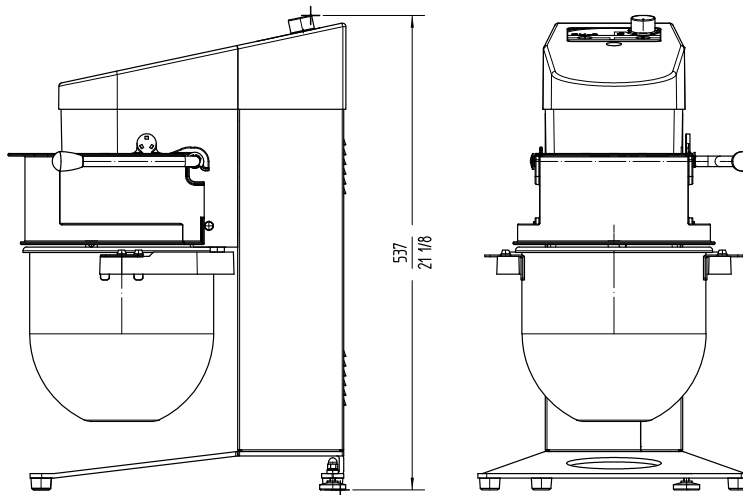


PLANETARY MIXER BM-5

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



DYNAMIC PREPARATION
PLANETARY MIXERS



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 27/10/2022