



## Food processor SK-5 120/50-60/1

Allows to chop, mash, mix, knead, emulsify any product in few seconds

- Bowl capacity of 5 liters

### Uses:

- Mincing meats: tartar, sausage meats, pâtés, stuffing, mousses.
- Chopping condiments: parsley, onions, garlic, shallots, spices.
- Condiment preparation: sauces of all types, mayonnaise, purées, mashes.
- Pastry preparation: dried fruits, sugar.

### FEATURING

- Stainless steel construction: heavy duty and hygienic.
- Variable speed with pulse option
- User friendly control panel.
- Bowl cover design allows liquids to be added on the go.
- Safety: Automatic stop feature if the bowl or cover is opened or placed incorrectly.
- Continuous speed variator.

### COMPLETE WITH:

- Equipped with a set of standard smooth blades for general use.

### OPTIONAL:

- Serrated blades.
- Perforated blade set to mix egg whites, prepare mayonnaise, etc.

### Technical Data

Bowl capacity:	5 1/4qt.
Bowl dimensions:	9 1/2" x 5 7/8" h
Loading:	1 3/8 Hp
Speed (min/max r.p.m.)	450/3000
<b>Dimensions:</b>	
-Width:	11"
-Depth:	19 5/8"
-Height:	13 3/4"
Net weight:	48 1/2 lbs
<b>ELECTRICAL SUPPLY:</b>	120V / 50-60Hz /1~



ER-0437/1.96


**UNE-EN ISO 9001**

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 European directives  
 2004/108/CE , 2006/95/CE ,  
 92/31 CEE

 Norms  
 EN-60335-1, EN-60335-2-64, EN-55014-1, EN-61000-3-2, EN-  
 61000-3-3, EN-55014-2, EN-  
 12852, NSF/ANSI Standard 8, UL 763.