



FOOD PREPARATION

Ref.1050077

EMULSIFYERS



Emulsifyer SKE-3 120/50-60/1

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

· Bowl capacity of 3 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.
- Liquidizing: frozen foods and soups and foods of all types for patients with dysphagia.

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.
- Higher blade shaft: Allows processing larger amounts of liquids.
- Equipped with removable serrated blade, ideal for emulsifying.
- Complete with scraper allowing consistent and homogeneous mixing.
- Ideal for healthcare, catering specialists and white cloth restaurants.

COMPLETE WITH:

- · Equipped with a set of standard serrated blades for general use.
- · An optional scraper to obtain a more homogeneous final product

OPTIONAL:

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

Technical Data

Bowl capacity: 3 1/8qt.

Bowl dimensions: 6 1/4" x 6 1/4" h

Loading: 5/8 Hp Speed (min/max r.p.m.) 450/3000

Dimensions:

-Width: 9 1/2" -Depth: 14 5/8" -Height: 12"

Net weight: 24 1/4 lbs

ELECTRICAL SUPPLY: 120V / 50-60Hz /1~











SAMMIC, S.L. (Sociedad Unipersonal)

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.