



Emulsifyer SKE-8 120/50-60/1

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

- Bowl capacity of 8 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:	8 1/2 qt.
Bowl dimensions:	9 1/2" x 7 7/8" h
Loading:	1 3/8 Hp
Speed (min/max r.p.m.)	450/3000

Dimensions:

-Width:	11"
-Depth:	19 5/8"
-Height:	15"

Net weight:

50 3/4 lbs.

ELECTRICAL SUPPLY:

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.