



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

Compact model, ideal for up to 50 place settings.

· Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.

- Continuous variable electronic speed control.
- Equipped with an extractible safety guard.
- Lever operated bowl lift.
- Double micro switch for bowl position and safety guard.
- Please note: as a result of continuous product improvements, these specifications are subject to change without prior notice

### Technical Data

Bowl capacity:	5qt.
Speed max/min (r.p.m.):	495 / 85
Loading:	0.35hp
Dimensions :	12x15x21"
Capacity in flour:	3 1/4 lbs.
Net weight:	35 lbs.
Electrical supply:	120V / 60Hz / 1~

#### COMPLETE WITH:

- Spiral Hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

#### OPTIONAL:



UNE-EN ISO 9001

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European directives  
2006/42/CE, 2006/95/CE,  
2004/108/CE

Norms  
ANSI/UL 763, CSA C22,2 N°195-M1987, NSF/ANSI Standard 8.