



CUTTER-EMULSIFIER KE-8V 120/50-60/1

Bowl capacity: 8 lt. Variable speed.

P/N. 1050855



FEATURES AND BENEFITS

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel hopper.
- ✓ Polycarbonate lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- ✓ Robust construction of stainless steel and food-grade materials of the highest quality: stainless steel motor block with aluminium lid. Stainless steel hopper with highly-resistant polycarbonate lid.

Maximum comfort for the user

- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Safety microswitches on the hopper and lid position.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Set of micro-serrated blades.
- ✓ “Cut&mix” mixer

ACCESSORIES

- Blades for CK / K / KE
- “Cut&Mix” Scrapers CK / K / KE

SALES DESCRIPTION

To cut, grind, mix and knead any food in seconds.

Brushless technology: maximum efficiency.



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| Project | Date |
| Item | Qty |
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DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS

product sheet
updated 01/09/20



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Bowl capacity: 8 lt. Variable speed.



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SPECIFICATIONS

Electrical supply: 120 V / 60 Hz / 1 ~ (15 A)

Plug: [v:enchufe]

Bowl capacity: 8.5 qt.

Bowl dimensions: Ø9.4 " x 7.8 "

Total loading: 3 Hp

Speed, min-max: 300 rpm / 3000 rpm

External dimensions (WxDxH)

✓ Width: 11.3 "

✓ Depth: 15.2 "

✓ Height: 20.4 "

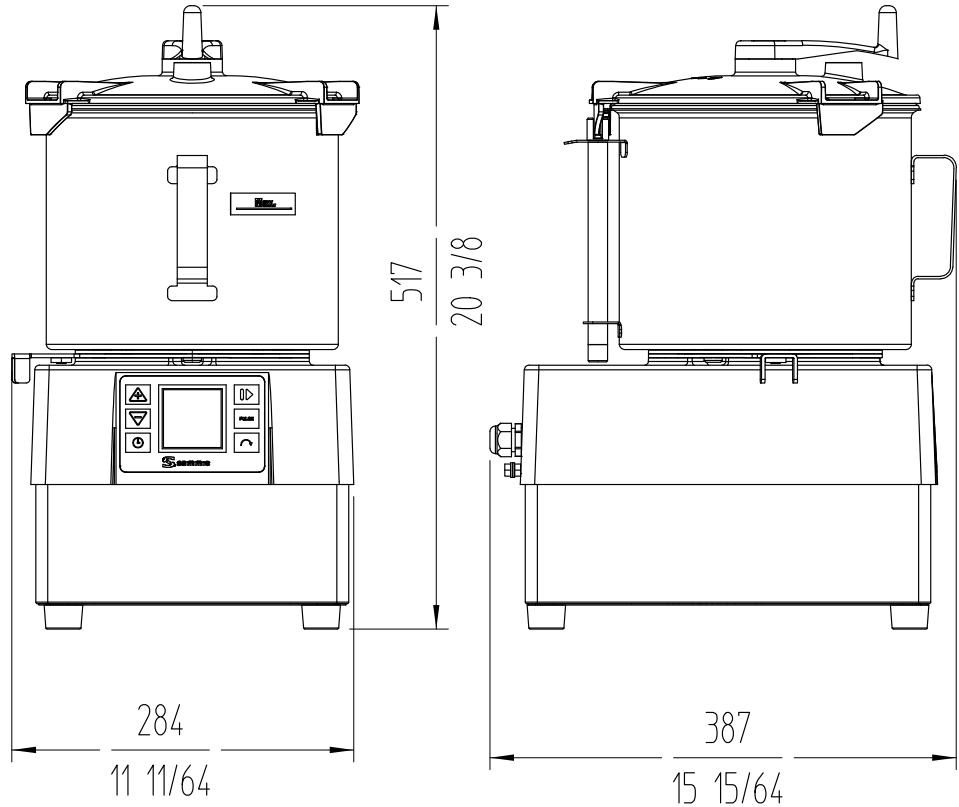
Net weight: 41.7 lbs.

Crated dimensions

17.3 x 14.0 x 22.4 "

Volume Packed: 0.09 m³

Gross weight: 54.2 lbs.



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