



# PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.



Noise level (1m.): <80 dB(A)  
Background noise: 45 dB(A)

### Crated dimensions

360 x 430 x 565 mm  
Gross weight: 17 kg

### AVAILABLE MODELS

1500180 Food mixer BM-5E 230/50-60/1

1500185 Food mixer BM-5E 120/60/1

\* Ask for special versions availability

DYNAMIC PREPARATION  
PLANETARY MIXERS

## SALES DESCRIPTION

Designed for light duty use.

- ✓ Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) and minced meat mixtures.
- ✓ Equipped with an extractible safety guard.
- ✓ Continuous variable electronic speed control.
- ✓ Lever operated bowl lift.
- ✓ Double micro switch for bowl position and safety guard.
- ✓ NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations)

## INCLUDES

- ✓ Stainless steel bowl.
- ✓ Beater spatula for soft dough.
- ✓ Spiral hook for heavy dough.
- ✓ Balloon whisk.

## ACCESSORIES

- Bowls for planetary mixers

## SPECIFICATIONS

Bowl capacity: 5 l

Capacity in flour (60% water): 1 kg

Tool speed: 98 - 455 rpm

Planetary speed: 40 - 187 rpm

Total loading: 300 W

### External dimensions (W x D x H)

✓ Width: 310 mm

✓ Depth: 382 mm

✓ Height: 537 mm

Net weight: 13.7 kg



product sheet  
updated 30/01/2024

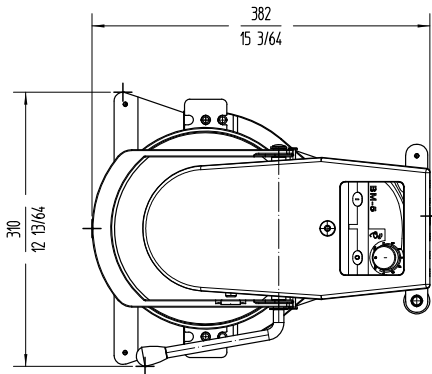
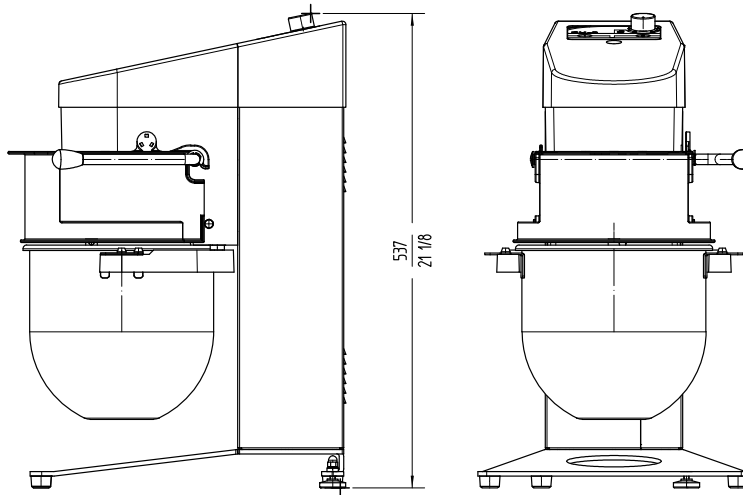


# PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.



DYNAMIC PREPARATION  
PLANETARY MIXERS



[www.sammic.co.uk](http://www.sammic.co.uk)

Food Service Equipment Manufacturer

Unit 2, Trevanth Road  
Troon Industrial Park  
LE4 9LS - Leicester

[uksales@sammic.com](mailto:uksales@sammic.com)  
Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet  
updated 30/01/2024