



### Model

SM5 & SM7

### Product Description

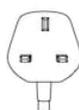
SM5 (Mixer, 5 litre, light duty)

SM7 (Mixer, 7 litre, light duty)

### Product Code

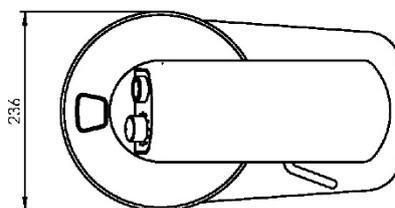
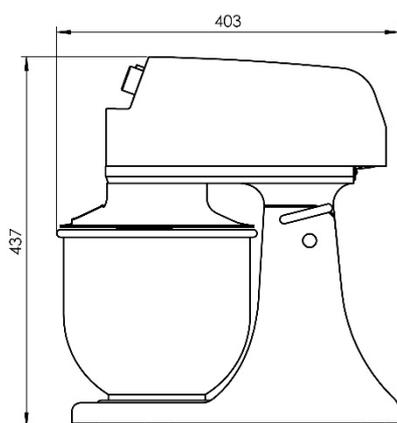
5M237 (SM5)

5M238 (SM7)



### Standard Features

- Professional gear driven planetary mixer with a powerful, variable speed DC motor
- Comes complete with beater, whisk, dough hook and 5ltr/7ltr stainless steel removable bowl
- Ideally suited to smaller shops, delis, cafes, restaurants and small school kitchens
- Ideal for preparation of light dough, pastry, cream, mayonnaise, sauces, crème patisserie, egg and mashed potato
- Fully interlocked for safety whilst in use
- Head lifts for easy bowl and tool removal
- Constant mixing with step-less speed control
- Overload protection (NVR device)
- Plastic safety guard with ingredient chute
- Covered by Metcalfe 1-year back to base warranty (parts and labour) and full after sales service



507mm - Max height when head is fully open

### Capacity

Model	Sponge Mix (Kgs)	Liquid / Flour Mix (Kgs)	Eggs	Croissant (Kgs)	Brioche (Kgs)	Pizza (Kgs)	Mash (Kgs)
SM5	0.9	1.0	12	1	1	0.5	1.3
SM7	1.1	1.3	14	1.3	1.3	0.7	1.5

## Specifications

Model	SM5	SM7
Product Code	5M237	5M238
Bowl Capacity (l)	5	7
Duty	Light duty	Light duty
Speed (rpm)	Variable speeds 75 - 660	Variable speeds 75 - 660
Belt or Gear Driven	Gear driven	Gear driven
Location	Worktop	Worktop
Attachment Hub	No	No
Timer	No	No
Phase (Ø)	Single	Single
Voltage (V)	230	230
Frequency (Hz)	50	50
Current (Amp)	2.1	2.1
Power (kW)	0.35	0.35
Power Connection	13 Amp (3 Pin Plug)	13 Amp (3 Pin Plug)
Items Included	Bowl, 5 litre (SM5/50401040F) Beater (SM57/40201200F) Whisk (SM57/40202400F) Dough Hook (SM57/40201300F)	Bowl, 7 litre (SM7/50401038F) Beater (SM57/40201200F) Whisk (SM57/40202400F) Dough Hook (SM57/40201300F)
Optional Accessories	No	No
Overall Dimensions D x W x H (mm)	403 x 236 x 437	403 x 236 x 437
Net Weight (Kg)	16	16
Packed Dimensions D x W x H (mm)	465 x 320 x 500	465 x 320 x 500
Packed Weight (Kg)	19	19
Volume (m3)	0.074	0.074
Warranty	1 year back to base (parts & labour)	1 year back to base (parts & labour)

**Note:** The minimum requirement for all electrical equipment's correct operation is an air temperature of between +5°C and +40°C. Mixers should not be operated in a cold store.

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

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### Metcalfe Catering Equipment Ltd

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