



FOOD MIXER BM-5 230/50-60/1

Table-top model with 5-lt. / qt. bowl.



1500170



FEATURES AND BENEFITS

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

- ✓ Compact model, ideal for up to 50 covers.
- ✓ 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).

SALES DESCRIPTION

Designed for medium duty use.

INCLUDES

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

ACCESSORIES

- Bowls for planetary mixers

DYNAMIC PREPARATION
PLANETARY MIXERS



SAMMIC, S.L.
Baselice, 1 - 20721 AZCOITTA
www.sammic.com



www.sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

product sheet
updated 12/03/2020



FOOD MIXER BM-5 230/50-60/1

Table-top model with 5-lt. / qt. bowl.



1500170

SPECIFICATIONS

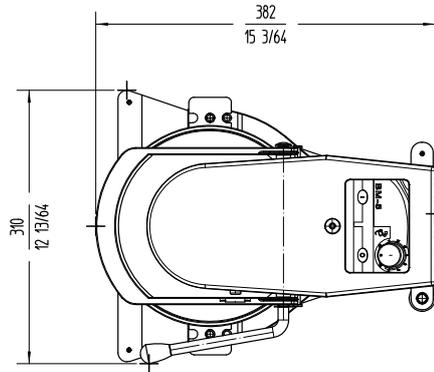
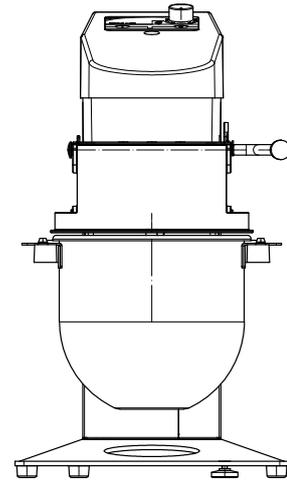
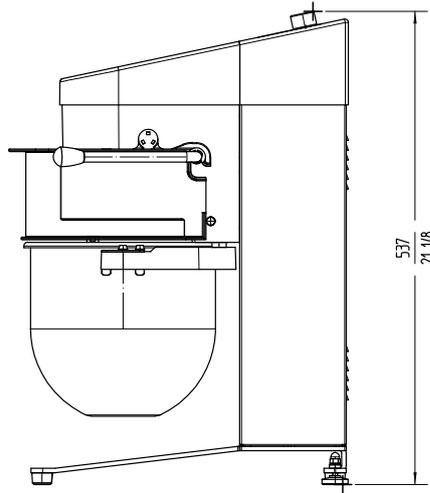
- Bowl capacity: 5 l
- Capacity in flour (60% water): 1.5 Kg
- Total loading: 250 W
- Electrical supply: 230 V / 50-60 Hz / 1 ~ (1.1 A)
- Plug: EU

External dimensions (WxDxH)

- ✓ Width: 310 mm
- ✓ Depth: 382 mm
- ✓ Height: 537 mm
- Net weight: 16.5 Kg

Crated dimensions

- 360 x 430 x 565 mm
- Gross weight: 20.1 Kg.



DYNAMIC PREPARATION
PLANETARY MIXERS



www.sammic.co.uk
Food Service Equipment Manufacturer
 Unit 2, Trevanah Road
 Troon Industrial Park
 LE4 9LS - Leicester
 uksales@sammic.com
 Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

product sheet
updated 12/03/2020