



FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 lt. Variable speed.



SALES DESCRIPTION

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

Brushless technology: maximum efficiency.

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.
- ✓ 5.5 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 serrated blades.
- ✓ “Cut&mix” mixer

ACCESSORIES

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



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Food Service Equipment Manufacturer

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Project

Date

Item

Qty

Approved

product sheet
updated 18/03/2020

DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS



FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 lt. Variable speed.



SPECIFICATIONS

Bowl capacity: 5.5 l

Bowl dimensions: Ø240 mm x 150 mm

Total loading: 1500 W

Speed, min-max: 300 rpm - 3000 rpm

External dimensions (WxDxH)

✓ Width: 286 mm

✓ Depth: 387 mm

✓ Height: 487 mm

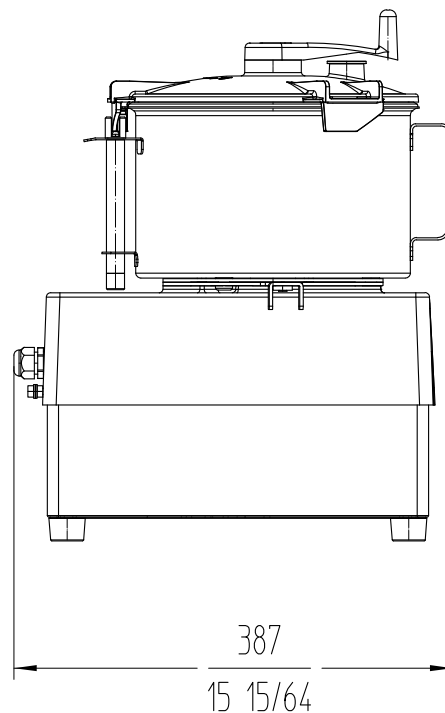
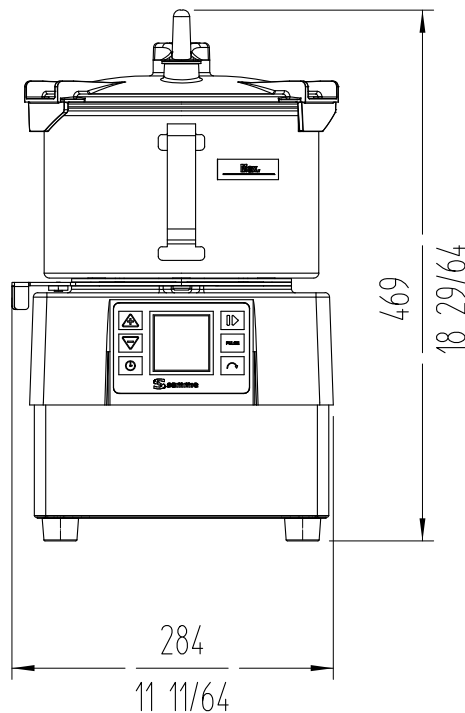
Net weight: 18 Kg

Crated dimensions

440 x 355 x 570 mm

Volume Packed: 0.09 m³

Gross weight: 23.5 Kg.



AVAILABLE MODELS

1050834 Cutter-Emulsifier KE-5V 230/50-60/1

1050836 Cutter-Emulsifier KE-5V 120/50-60/1

1050840 Cutter-Emulsifier KE-5V 230/50-60/1 BR

1050842 Cutter-Emulsifier KE-5V 230/50-60/1 K

* Ask for special versions availability

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