



FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 lt. Variable speed.



- ✓ 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" scraper.

OPTIONAL

- ☐ Smooth blades.
- ☐ Perforated blades.

ACCESSORIES

- ☐ Blades for CK / K / KE
- ☐ "Cut&mix" scrapers CK / K / KE

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

* Ask for special versions availability

SALES DESCRIPTION

To cut, grind, mix and knead any food in seconds.
Brushless technology: maximum efficiency.

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-in programs and option to customize programs for recipe standardization.

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.



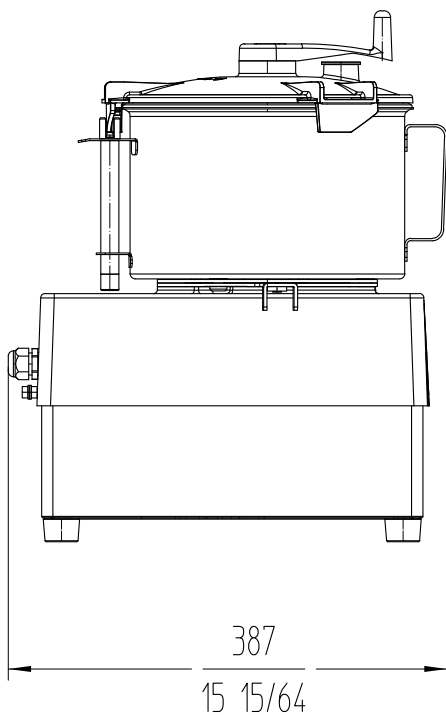
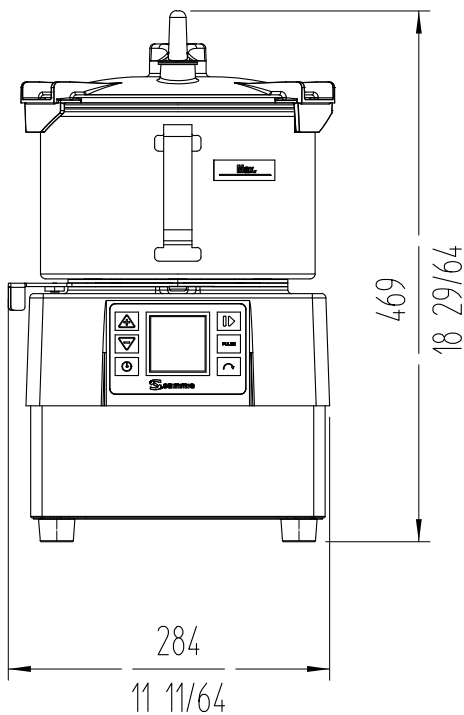


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DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS



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Project	Date
Item	Qty
Approved	