



# PLANETARY MIXER BM-5

Table-top model with 5 l / qt bowl.



Net weight: 16.5 kg  
Noise level (1m.): <80 dB(A)  
Background noise: 45 dB(A)

### Crated dimensions

[n:embalaje\_ancho] x [n:embalaje\_fondo] x [n:embalaje\_alto] [m:embalaje\_ancho]

Gross weight: 20.1 kg

### AVAILABLE MODELS

1500170 Food mixer BM-5 230/50-60/1

1500175 Food mixer BM-5 120/50-60/1

\* Ask for special versions availability

## SALES DESCRIPTION

Designed for medium duty use.

**Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayon- naise...) 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, Clean- ing 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): 1.5 kg

Tool speed: 85 - 495 rpm

Total loading: 250 W

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

- ✓ Width: 310 mm
- ✓ Depth: 382 mm
- ✓ Height: 537 mm



DYNAMIC PREPARATION  
PLANETARY MIXERS

product sheet  
updated 28/11/2023

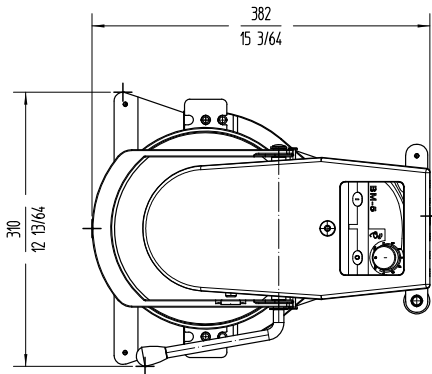
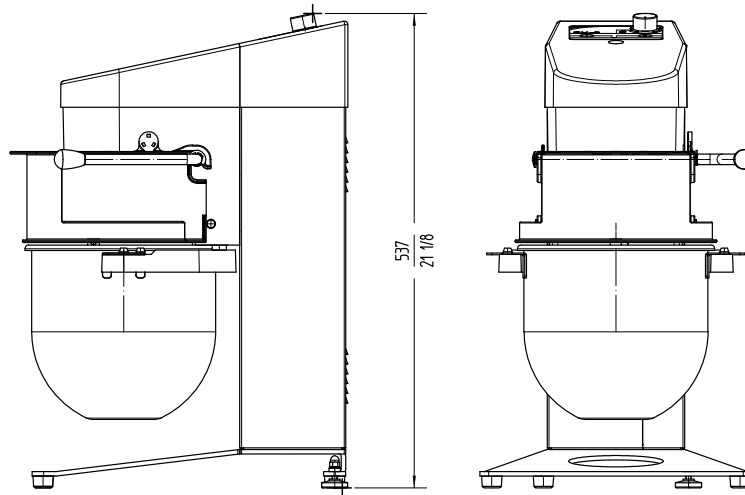


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Project	Date
Item	Qty
Approved	

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