



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

Table-top model with 5 l / qt bowl.



P/N 1500180



✓ Depth: 382 mm

✓ Height: 537 mm

Net weight: 13.7 kg

Noise level (1m.): <80 dB(A)

Background noise: 45 dB(A)

Crated dimensions

360 x 430 x 565 mm

Gross weight: 17 kg

## SALES DESCRIPTION

Designed for light 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 establishments of up to 50 seats.
- ✓ Continuous variable electronic speed control.
- ✓ Equipped with an extractible safety guard.
- ✓ 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).

## 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 kg

Tool speed: 98 - 455 rpm

Planetary speed: 40 - 187 rpm

Total loading: 300 W

Electrical supply: 230 V / 50-60 Hz / 1~ (2.2 A)

Plug : EU (SCHUKO 2P+G)

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

- ✓ Width: 310 mm



DYNAMIC PREPARATION  
PLANETARY MIXERS

product sheet  
updated 11/01/2025

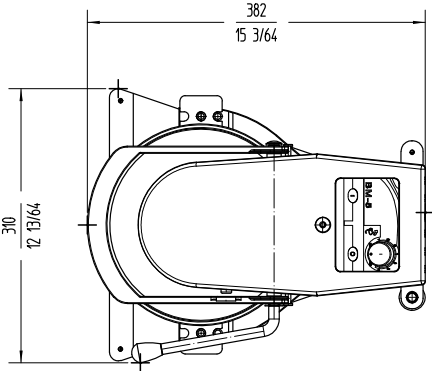
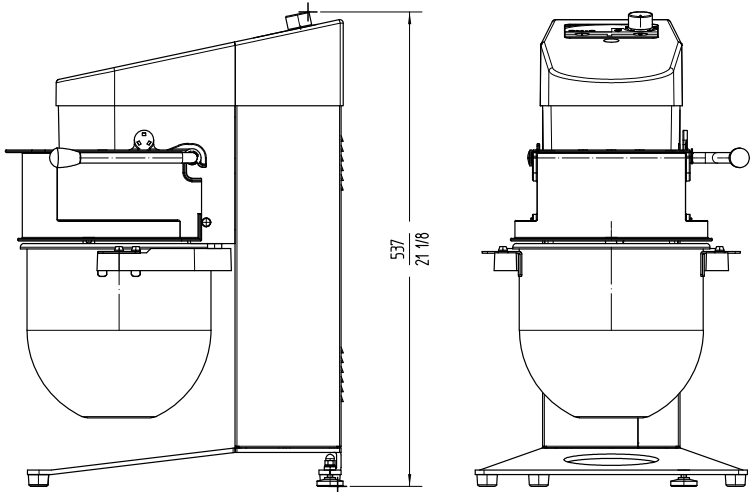


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Project	Date
Item	Qty
Approved	

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