



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

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



P/N 1500180



## FEATURES AND BENEFITS

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

## INCLUDES

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

## ACCESSORIES

- Bowls for planetary mixers



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION  
PLANETARY MIXERS

product sheet  
updated 22/03/2019



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## SPECIFICATIONS

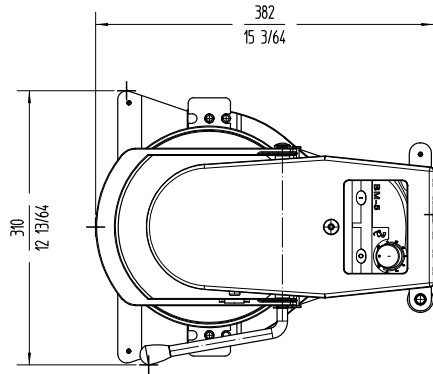
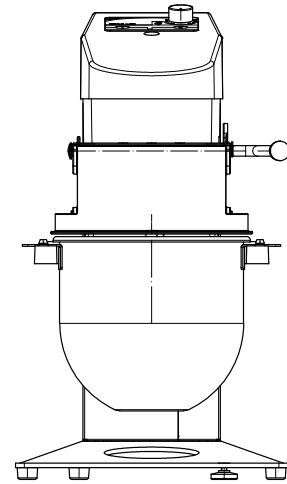
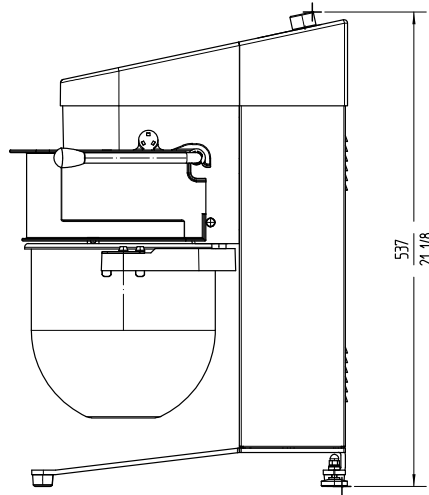
- Bowl capacity: 5 l
- Capacity in flour (60% water): 1 Kg
- Total loading: 300 W
- Electrical supply: 230 V / 50-60 Hz / 1 ~ (2.2 A)
- Plug: EU

### External dimensions (WxDxH)

- ✓ Width: 310 mm
- ✓ Depth: 382 mm
- ✓ Height: 537 mm
- Net weight: 13.7 Kg

### Crated dimensions

- 360 x 430 x 565 mm
- Gross weight: 17 Kg.



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