



PLANETARY MIXER BM-5

Table-top model with 5 l / qt bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS



SALES DESCRIPTION

Designed for medium duty use.

Professional food mixer for preparing dough (bread, cake...), egg whites (soufflés, meringue...), sauces (mayonnaise...) 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 (50% 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
- Net weight: 16.5 kg
Noise level (1m.): <80 dB(A)
Background noise: 45 dB(A)
Crated dimensions
360 x 430 x 565 mm
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



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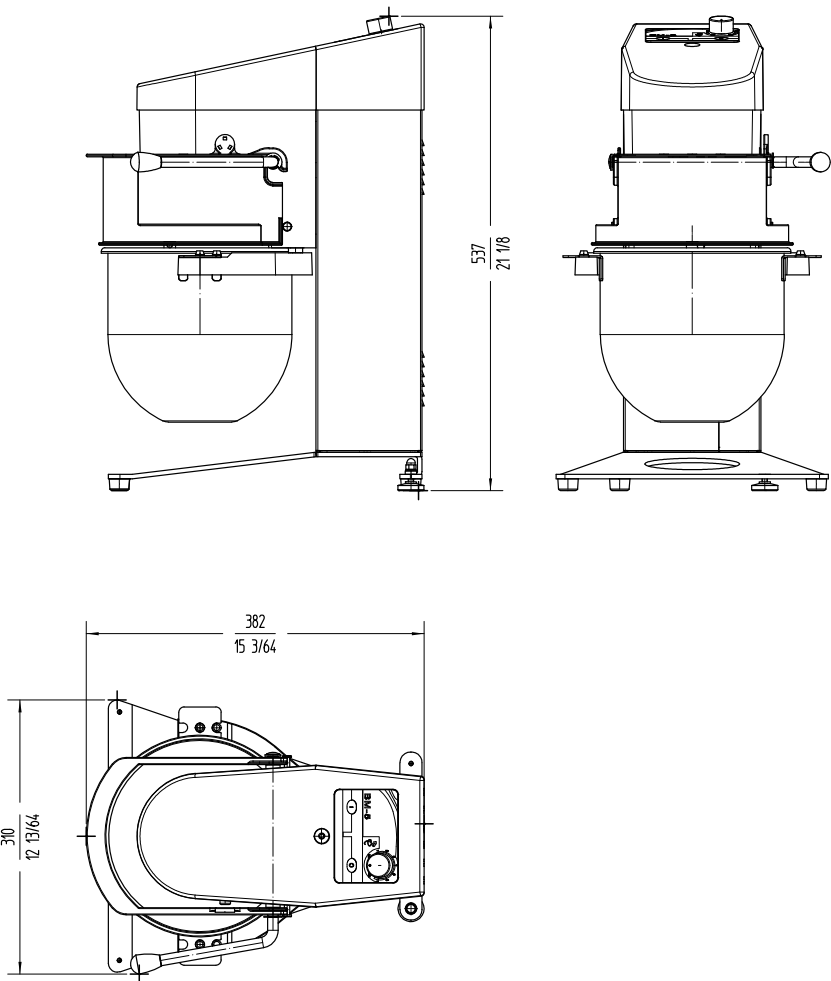
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Project	Date
Item	Qty
Approved	

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