



PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.



DYNAMIC PREPARATION
PLANETARY MIXERS



SALES DESCRIPTION

Designed for light 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 kg
Tool speed: 98 - 455 rpm
Planetary speed: 40 - 187 rpm
Total loading: 300 W

External dimensions (W x D x H)

- ✓ Width: 310 mm
- ✓ 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

AVAILABLE MODELS

1500180	Food mixer BM-5E 230/50-60/1
1500185	Food mixer BM-5E 120/60/1

* Ask for special versions availability



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product sheet
updated 06/11/2025

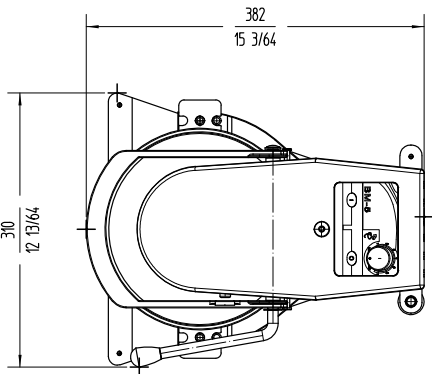
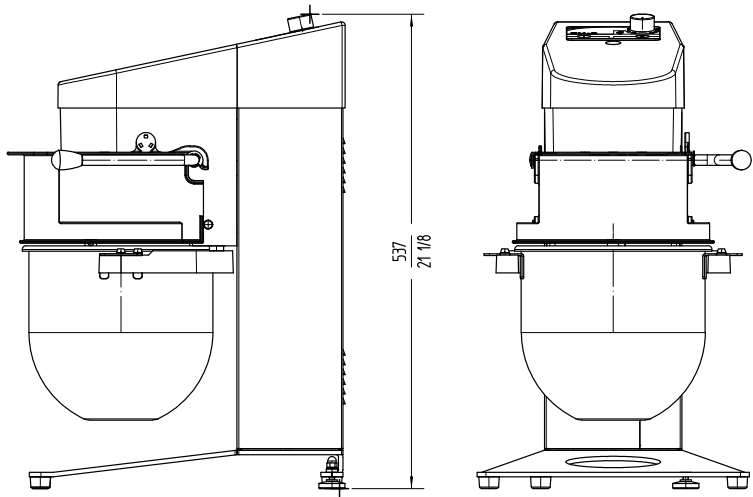


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Project	Date
Item	Qty
Approved	

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