



# CUTTER-EMULSIFIER KE-5V 120/50-60/1

Bowl capacity: 5.5 lt. Variable speed.

P/N. 1050836



## FEATURES AND BENEFITS

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

### Efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 litre stainless steel hopper.
- ✓ Polycarbonate lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

### Built to last

- ✓ Robust construction of stainless steel and food-grade materials of the highest quality: stainless steel motor block with aluminium lid. Stainless steel hopper with highly-resistant polycarbonate lid.

### Maximum comfort for the user

- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

### Maintenance, safety, hygiene

- ✓ Safety microswitches on the hopper and lid position.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

## INCLUDES

- ✓ Set of micro-serrated blades.
- ✓ “Cut&mix” mixer

## ACCESSORIES

- ☐ Blades for CK / K / KE
- ☐ “Cut&Mix” Scrapers CK / K / KE

## SALES DESCRIPTION

To cut, grind, mix and knead any food in seconds.

Brushless technology: maximum efficiency.



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Project

Date

Item

Qty

Approved



DYNAMIC PREPARATION  
CUTTER-MIXERS & EMULSIFIERS

product sheet  
updated 01/09/20



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## SPECIFICATIONS

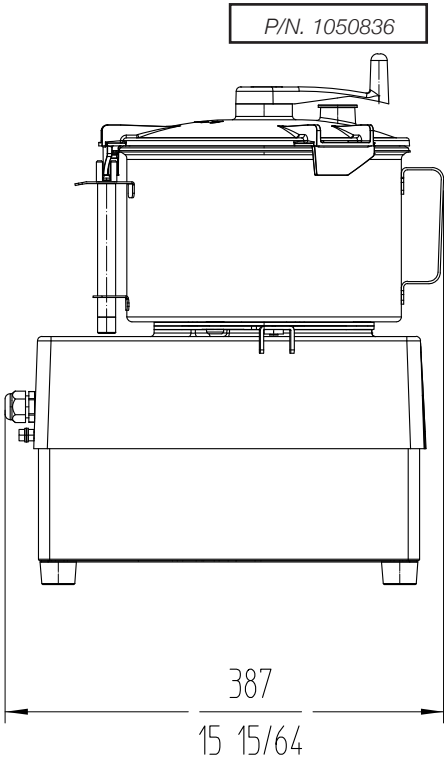
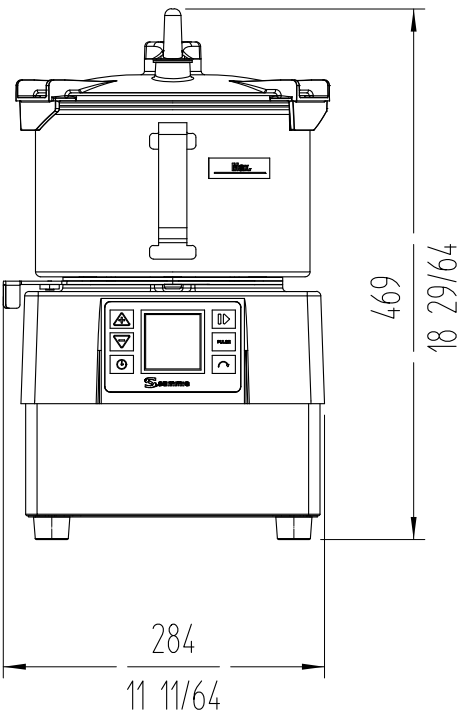
Electrical supply: 120 V / 60 Hz / 1 ~ (15 A)  
Plug: [v:enchufe]  
Bowl capacity: 5.3 qt.  
Bowl dimensions: Ø9.4 " x 5.9 "  
Total loading: 3 Hp  
Speed, min-max: 300 rpm / 3000 rpm

### External dimensions (WxDxH)

- ✓ Width: 11.3 "
  - ✓ Depth: 15.2 "
  - ✓ Height: 19.2 "
- Net weight: 39.7 lbs.

### Crated dimensions

17.3 x 14.0 x 22.4 "  
Volume Packed: 0.09 m³  
Gross weight: 51.8 lbs.



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