FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 l. Adjustable speed with "brushless" technology.



the highest quality: stainless steel motor block with aluminium lid.

✓ Stainless steel hopper with highly-resistant 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.

NCLUDES

Set of serrated blades. √ "Cut&mix" scraper.

OPTIONAL

Smooth blades. Perforated blades.

ACCESSORIES

□ Blades for CK / K / KE ☐ "Cut&mix" scrapers CK / K

SPECIFICATIONS

Bowl capacity: 8 I

Bowl dimensions: Ø240 mm x 199 mm

Total loading: 1500 W

Speed, min-max: 300 rpm - 3000 rpm

External dimensions (W x D x H)

√ Width: 286 mm

✓ Depth: 387 mm

✓ Height: 517 mm

Net weight: 18.9 kg

Crated dimensions 440 x 355 x 570 mm Volume Packed: 0.09 m³ Gross weight: 24.6 kg

Ideal for emulsions and texturizations.

Brushless technology: maximum efficiency.

Equipped with "brushless" technology: powerful and efficient motors.

ULTRA Heavy Duty line. Adjustable speed motor

block + 8 I cutter bowl with toothed blades and "cut&-

To cut, grind, texturize, mix and knead any food in

- ✓ 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

SALES DESCRIPTION

mix" scraper.

seconds

- √ Possibility of programming by time and pulse button.
- Reverse function, ideal for mixing products instead of cutting.
- √ 8 litre stainless steel hopper.
- √ Transparent lid with built-in "cut&mix" mixer.
- Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.

Built to last

Robust construction of stainless steel and food-grade materials of









AVAILABLE MODELS

1050853 Cutter-emulsifier KE-8V 230/50-60/1

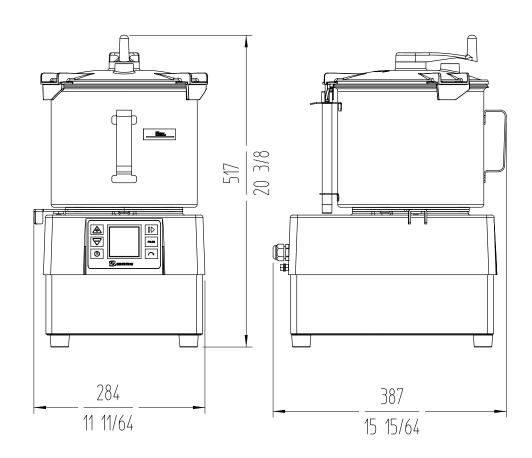
1050855 Cutter-emulsifier KE-8V 120/50-60/1

* Ask for special versions availability

product sheel









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Project	Date
Item	Qty

Approved