

[COMING SOON] CUTTER-EMULSIFIER KE-4V 120/50-60/1 Compact bowl cutter & emulsifier. Adjustable speed with brushless technology.



SALES DESCRIPTION

Compact ULTRA line. Variable speed motor block + 4,4 I cutter bowl.

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

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- 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.
- ✓ 4.4 It-bowl equipped with lateral stirrer and high shaft for larger production capacity.
- Transparent polycarbonate lid equipped with hole to add ingredients in use.
- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and inverted blade.
- ✓ The lateral stirrers avoid product overheating.



S Sammic | www.sammic.us Food Service Equiment Manufacturer

usa@sammic.com 1225 Hartrey Avenue 60202-1056 Evanston, IL phone +1 (224) 307-2232 toll free +1 844 275 3848



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Item	Qty	odo to
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Data

- P/N. 1051008 ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ Depending on usage, optional smooth or perforated blades available.
- Special programmes: thick and fine grinding.
- Optional vegetable slicer attachment available.

Built to last

Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Control panel equipped with timer to standardise processes.
- Recessed cord relief allowing flush against wall operation

Maintenance, safety, hygiene

- ✓ Safety microswitches in the position of the bowl and the lid.
- Complete error warning system.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.

INCLUDES

- Variable speed motor block.
- ✓ Cutter bowl with toothed blades

ACCESSORIES

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- Hub with smooth blades. Hub with perforated blades.
- Vegetable slicer attachment.



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DYNAMIC PREPARATION

TER-MIXERS & EMUL SIFIER

SPECIFICATIONS

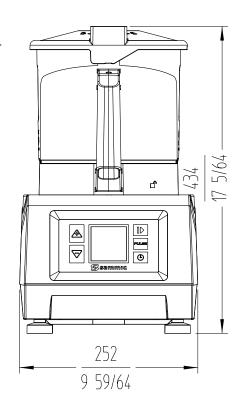
Electrical supply: 120 V / 50-60 Hz / 1 ~ (5.3 A) Plug: USA (NEMA 5-15P / 2P+G) Bowl capacity: 4.65 qt. Max. product capacity: 5.5 lbs. Maximum capacity (liquid): 2.5 qt. Bowl dimensions: Ø7.6 " x 6.34 " Total loading: 2 Hp (14 A) Speed, min-max: 300 rpm - 3000 rpm

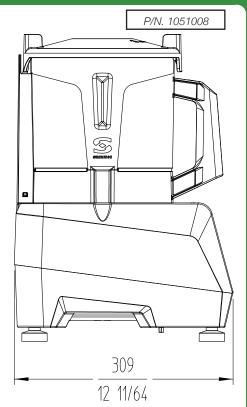
External dimensions (WxDxH)

- √ Width: 9.9 "
- ✓ Depth: 12.2 "
- ✓ Height: 17.1 "
- Net weight: 26.2 lbs.

Crated dimensions

11.2 x 15.2 x 27.4 " Volume Packed: 0.08 m³ Gross weight: 34.2 lbs.





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