



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

Bowl capacity: 5.5 l. Adjustable speed with “brushless” technology.



P/N. 1050836



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 serrated blades.
- ✓ “Cut&mix” scraper.

OPTIONS

- ☐ Smooth blades.
- ☐ Perforated blades.

ACCESSORIES

- ☐ Blades for CK / K / KE
- ☐ “Cut&mix” scrapers CK / K / KE

SPECIFICATIONS

Electrical supply: 120 V / 60 Hz / 1~ (15 A)
Plug: USA (NEMA 5-15P / 2P+G)
Bowl capacity: 5.8 qt
Bowl dimensions: Ø9.4” x 5.9”
Total loading: 3 Hp
Speed, min-max: 300 rpm / 3000 rpm

External dimensions (W x D x H)

- ✓ Width: 11.3”
 - ✓ Depth: 15.2”
 - ✓ Height: 19.2”
- Net weight: 39.7 lb

Crated dimensions
17.3 x 14.0 x 22.4 “
Volume Packed: 0.09 m³
Gross weight: 51.8 lbs.

SALES DESCRIPTION

- ✓ ULTRA Heavy Duty line. Adjustable speed motor block + 5.5 l cutter bowl with toothed blades and “cut&mix” scraper.
- ✓ To cut, grind, texturize, mix and knead any food in seconds.
- ✓ Ideal for emulsions and texturizations.
- ✓ Brushless technology: maximum efficiency.

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.
- ✓ Transparent 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 transparent lid.





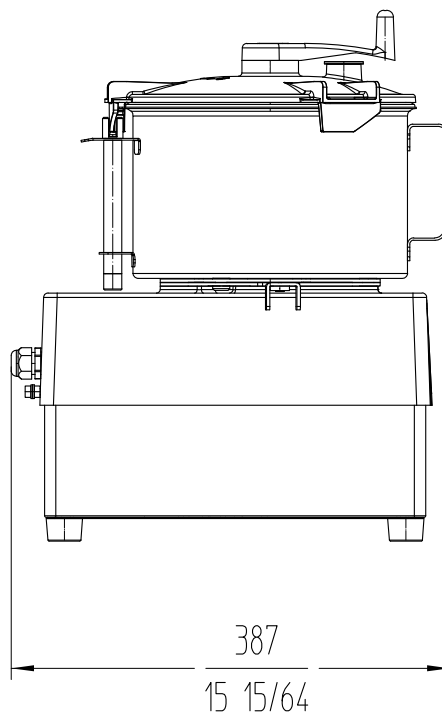
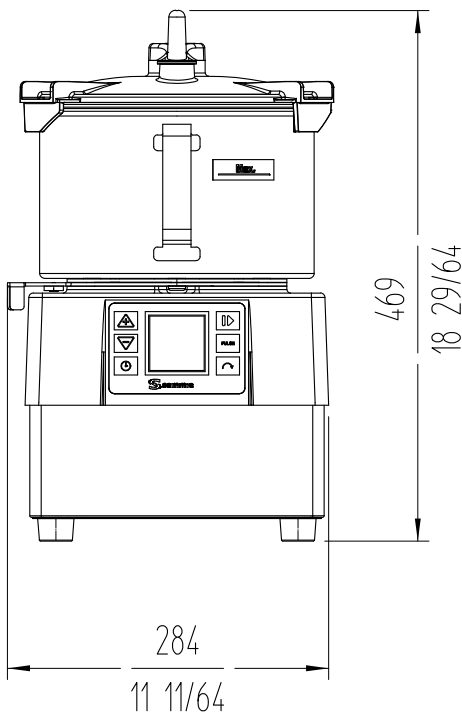
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DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS



sammic | sammic.us
Food Service Equipment Manufacturer

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



Project	Date
Item	Qty
Approved	

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