



# FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 lt. Variable speed.



## SALES DESCRIPTION

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

Brushless technology: maximum efficiency.

## 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.
- ✓ 8 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 serrated blades.
- ✓ “Cut&mix” mixer

## ACCESSORIES

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



**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1.  
20720 Azkoitia, Spain

phone +34 943 15 72 36  
[sales@sammic.com](mailto:sales@sammic.com)



Project

Date

Item

Qty

Approved

product sheet  
updated 07/04/2020

DYNAMIC PREPARATION  
CUTTER-MIXERS & EMULSIFIERS



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## SPECIFICATIONS

Bowl capacity: 8 l

Bowl dimensions: Ø240 mm x 199 mm

Total loading: 1500 W

Speed, min-max: 300 rpm - 3000 rpm

### External dimensions (WxDxH)

✓ Width: 286 mm

✓ Depth: 387 mm

✓ Height: 517 mm

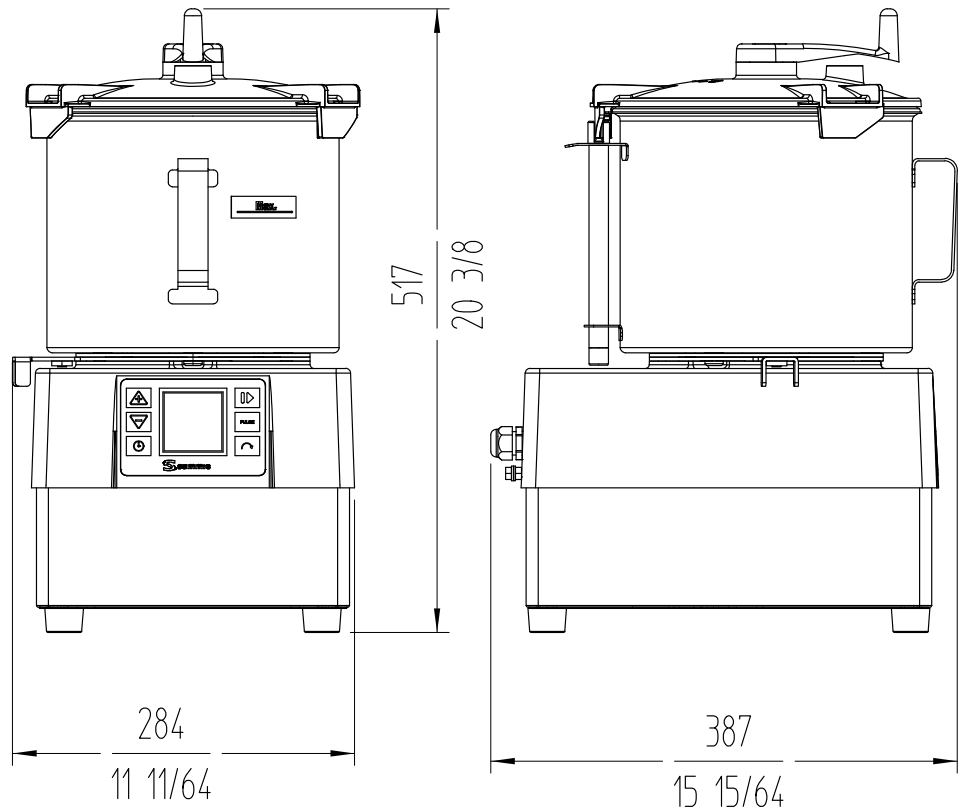
Net weight: 18.9 Kg

### Crated dimensions

440 x 355 x 570 mm

Volume Packed: 0.09 m³

Gross weight: 24.6 Kg.



## AVAILABLE MODELS

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

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

1050859 Cutter-Emulsifier KE-8V 230/50-60/1 BR

1050861 Cutter-Emulsifier KE-8V 230/50-60/1 K

\* Ask for special versions availability

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