



# FOOD-PROCESSOR - EMULSIFIER KE-8V

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



DYNAMIC PREPARATION  
CUTTER-MIXERS & EMULSIFIERS

- 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.

### INCLUDES

- ✓ Set of serrated blades.
- ✓ "Cut&mix" scraper.

### OPTIONAL

- Smooth blades.
- Perforated blades.

### ACCESSORIES

- Blades for CK / K / KE
- "Cut&mix" scrapers CK / K / KE

## SALES DESCRIPTION

- ✓ ULTRA Heavy Duty line. Adjustable speed motor block + 8 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.
- ✓ 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

## 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 (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

## 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 sheet  
updated 28/11/2024

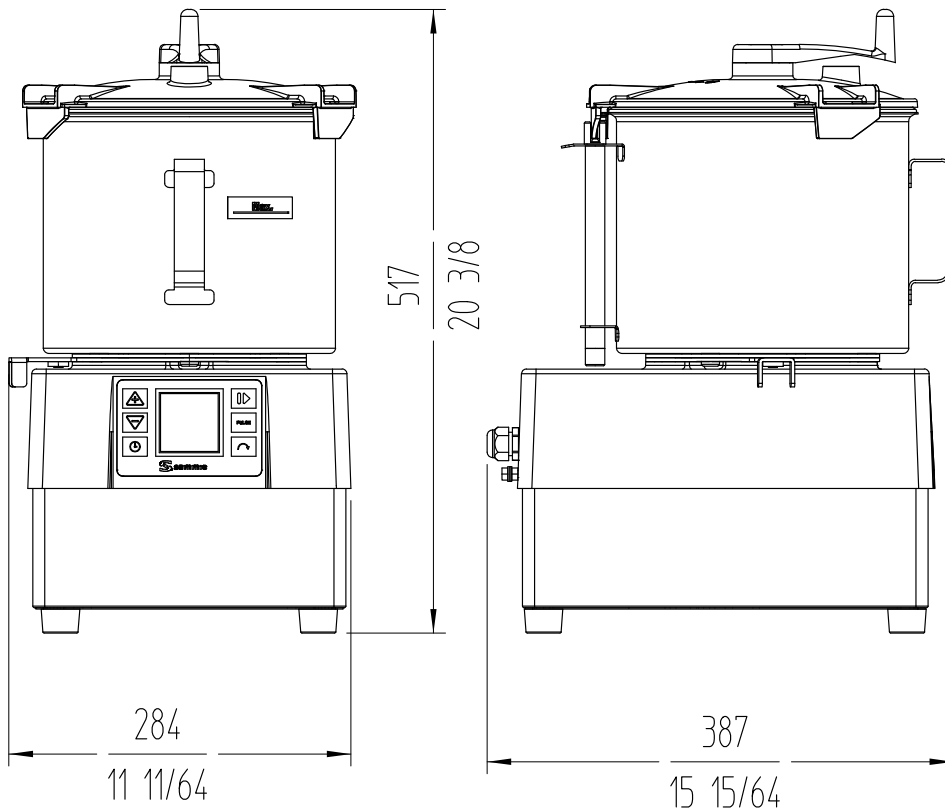


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Project	Date
Item	Qty
Approved	

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updated 28/11/2024