



CUTTER-EMULSIFIER KE-4V 230/50-60/1

Compact bowl cutter & emulsifier. Adjustable speed with brushless technology.



P/N 1051000



- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Special programmes: thick and fine grinding.
- ✓ Possibility of extending its functionality by adding the vegetable slicer attachment.

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.

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.

Please note: NSF listing in process (March 2021).

SALES DESCRIPTION

Compact ULTRA line. Variable speed motor block + 4,4 l 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 lt-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- ✓ 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.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.

INCLUDES

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

ACCESSORIES

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



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS

product sheet
updated 17/06/2021



CUTTER-EMULSIFIER KE-4V 230/50-60/1

Compact bowl cutter & emulsifier. Adjustable speed with brushless technology.



P/N 1051000

SPECIFICATIONS

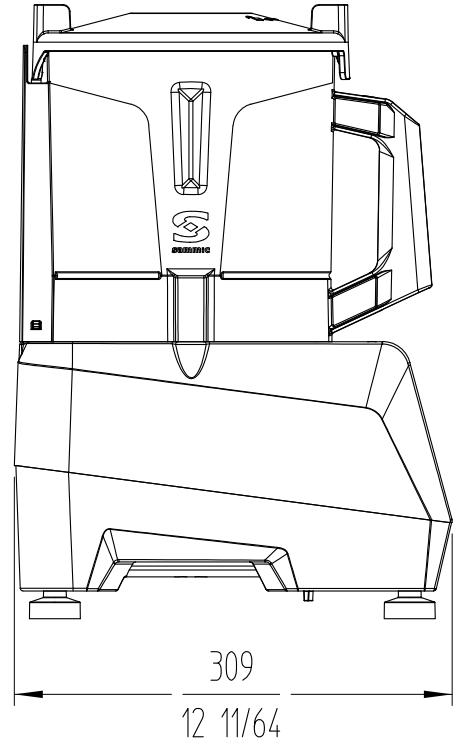
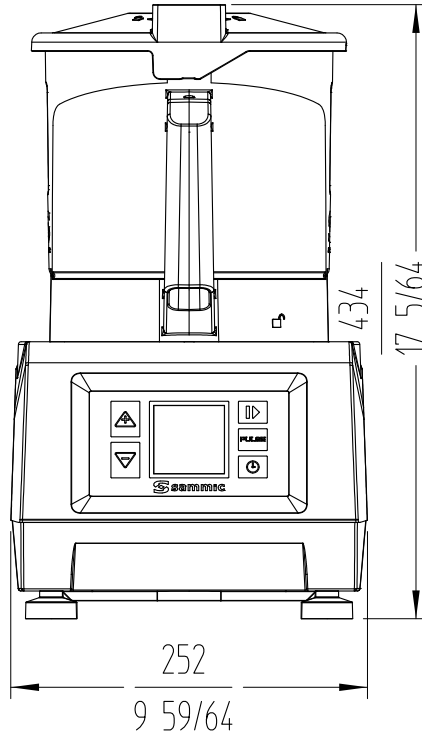
Electrical supply: 230 V / 50-60 Hz / 1 ~
 (6.5 A)
 Plug: --
 Bowl capacity: 4.4 l
 Max. product capacity: 2.5 Kg.
 Maximum capacity (liquid): 2.4 l
 Bowl dimensions: Ø193 mm x 161 mm
 Total loading: 1100 W
 Speed, min-max: 300 rpm - 3000 rpm

External dimensions (WxDxH)



- ✓ Width: 252 mm
 - ✓ Depth: 309 mm
 - ✓ Height: 434 mm
- Net weight: 11.9 Kg

Crated dimensions

285 x 385 x 695 mm
 Volume Packed: 0.08 m³
 Gross weight: 15.5 Kg.



DYNAMIC PREPARATION
CUTTER-MIXERS & EMULSIFIERS

 sammic www.sammic.com Food Service Equipment Manufacturer Polígono Basarte, 1. phone +34 943 15 72 36 20720 Azkoitia, Spain sales@sammic.com		Project	Date
		Item	Qty
		Approved	

product sheet
updated 17/06/2021