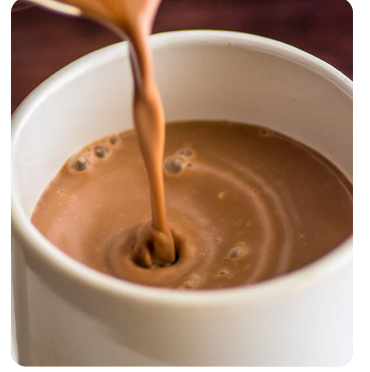


# samixir

iecek ekipmanları beverage equipment



2025 PRODUCT CATALOG

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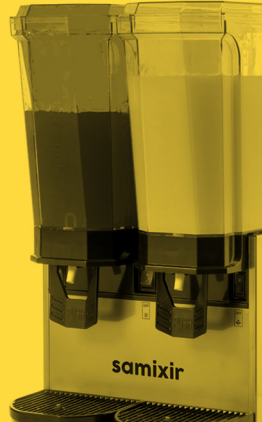
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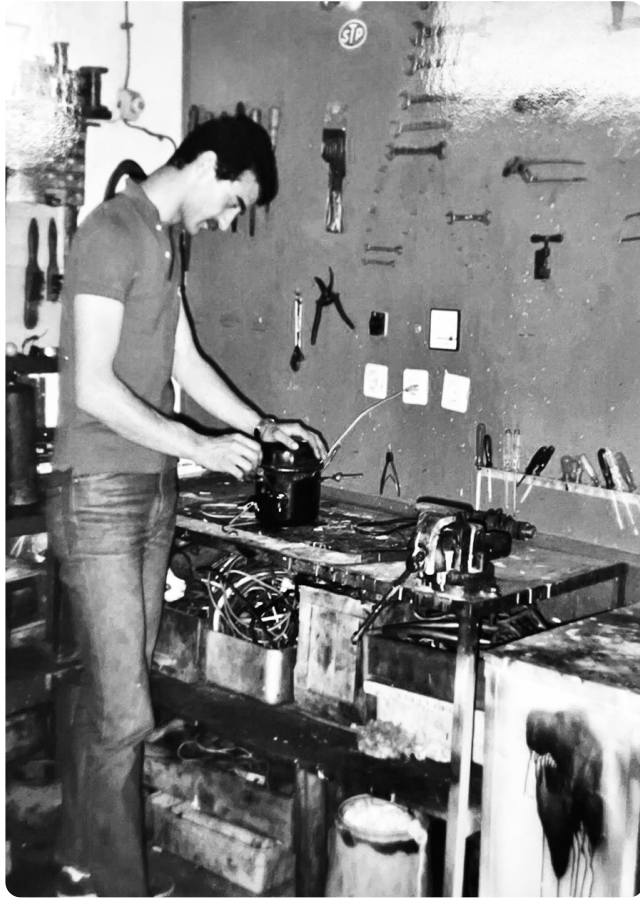
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1982





## ABOUT US

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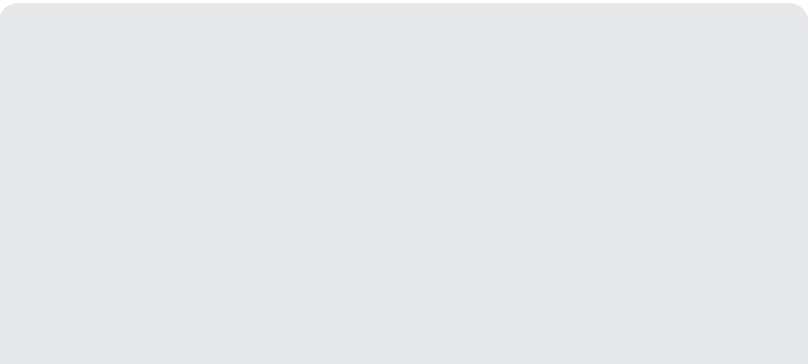

The company, which started repairing white kitchen appliance and small appliances as a technical service in Kasımpaşa in 1982, took its place in the technological transformation in the 1990s and continued to grow. **Samixir**, which has grown by adding value to the sector in the light of its knowledge and experience in maintenance, repair, original spare parts stock and supply, customer relations and qualified workforce, has also mastered the design of the products and the operating structure of the products over the years. The company, which started to manufacture beverage equipment in 2010 in line with the expectations of the market by prioritizing quality domestic production and unconditional customer satisfaction, is today a leader in its sector with the **Samixir** brand.

The company, which uses the customer expectations and experience having gained throughout its nearly half-century of activities to shape the future of the sector, employs approximately 50 personnel in its 2500 square meter closed production facility located in Beylikdüzü, Istanbul.

With more than 200 product types, Samixir is a company that takes its place in businesses of different sizes, such as restaurants, patisseries, hotels, factories, catering industry, cafes and bars, both at home and abroad, and exports to more than 60 countries.

**Samixir** follows the developments in the sector closely and aims to be one of the best in the world market in the future with its superior quality and long-lasting products. Moreover, Samixir focuses its investments on R&D and P&D to offer innovative solutions to its customers through more than 150 business partners. Samixir supports its customers in all maintenance-repair and spare parts supply processes with its more than 50 authorized technical services and many professional partners.

**Samixir** supports its employees with an approach that sees people as its most valuable capital and offers the necessary professional and personal training opportunities to walk with them towards its goal.





# samixir

## SLUSH ALLURE SERIES MONO - TWIN - TRIPLE



### MONO Allure

Weight and Dims.	Machine	Package
Weight	25,5 kg	28 kg
Width	195 mm	225 mm
Depth	530 mm	510 mm
Height	770 mm	805 mm

\*includes drip tray

#### Technical Specs.

Capacity	12 Liter (1 x 12 L)
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	490W
Power	350W
Current	1,6A
Supply Voltage	220-240 V 50 Hz



### TWIN Allure

Weight and Dims.	Machine	Package
Weight	43,5 kg	46,5 kg
Width	390 mm	435 mm
Depth	530 mm	520 mm
Height	770 mm	805 mm

\*includes drip tray

#### Technical Specs.

Capacity	24 Liter (2 x 12 L)
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	984W
Power	510W
Current	2,31A
Supply Voltage	220-240 V 50 Hz



SLUSH12.YA	AAA
YELLOW	€ 1.930
SLUSH12.BA	AAA
BLACK	€ 1.930
SLUSH12.IA	AAA
INOX	€ 2.050



SLUSH24.YA	AAA
YELLOW	€ 2.700
SLUSH24.BA	AAA
BLACK	€ 2.700
SLUSH24.IA	AAA
INOX	€ 2.820



### TRIPLE Allure

Weight and Dims.	Machine	Package
Weight	61,3 kg	64,8 kg
Width	590 mm	630 mm
Depth	530 mm	530 mm
Height	770 mm	805 mm

\*includes drip tray

#### Technical Specs.

Capacity	36 Liter ( 3 x 12 L )
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	1400W
Power	990W
Current	3,84A
Supply Voltage	220-240 V 50 Hz



**SLUSH36.YA**   
**YELLOW** € 3.670

**SLUSH36.BA**   
**BLACK** € 3.670

**SLUSH36.IA**   
**INOX** € 3.790



#### RGB



- Multi-color RGB light source for better display of the beverage. 7 different colors and 2 different speed color transition modes.
- Led illuminated front panel for branding and better appearance.
- Special area for branding on the back of the machine.
- The sugar ratio of the product mix must be between 12% to 17%.
- It can also be used as a cold beverage dispenser.
- Night-mode operation allows storage of the product with very low energy consumption.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.

# samixir

## SLUSH SERIES MONO - TWIN - TRIPLE



### MONO

Weight and Dims.	Machine	Package
Weight	24,7 kg	27,2 kg
Width	195 mm	225 mm
Depth	530 mm	510 mm
Height	770 mm	805 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	12 Liter ( 1 x 12 L )
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	490W
Power	350W
Current	1,54A
Supply Voltage	220-240 V 50 Hz



### TWIN

Weight and Dims.	Machine	Package
Weight	41,1 kg	44,5 kg
Width	390 mm	435 mm
Depth	530 mm	520 mm
Height	770 mm	805 mm

*\*includes drip tray*


#### Technical Specs.

Capacity	24 Liter ( 2 x 12 L )
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	984W
Power	495W
Current	2,25A
Supply Voltage	220-240 V 50 Hz



**SLUSH12.Y**   
**YELLOW** € 1.720


**SLUSH12.B**   
**BLACK** € 1.720

**SLUSH12.I**   
**INOX** € 1.840



**SLUSH24.Y**   
**YELLOW** € 2.360

**SLUSH24.B**   
**BLACK** € 2.360

**SLUSH24.I**   
**INOX** € 2.470





### TRIPLE

Weight and Dims.	Machine	Package
Weight	58,3 kg	62 kg
Width	590 mm	630 mm
Depth	530 mm	530 mm
Height	770 mm	805 mm

\*includes drip tray

#### Technical Specs.

Capacity	36 Liter ( 3 x 12 L )
Defrost Mode	Mechanical
Cooling Gas	R404A / R290
Cooling Power	1400W
Power	1050W
Current	3,72A
Supply Voltage	220-240 V 50 Hz

- Special area for branding on the back of the machine.
- The sugar ratio of the product mix must be between 12% to 17%.
- It can also be used as a cold beverage dispenser.
- Night-mode operation allows storage of the product with very low energy consumption.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.



SLUSH36.Y	
YELLOW	€ 3.150
SLUSH36.B	
BLACK	€ 3.150
SLUSH36.I	
INOX	€ 3.270

#### OPTIONAL LIGHTING



WHITE LED LIGHT	
MONO	+ € 70
WHITE LED LIGHT	
TWIN	+ € 140
WHITE LED LIGHT	
TRIPLE	+ € 210

# samixir

## PANORAMIC SERIES

### M10 - 10 TWIN - 10 TRIPLE



**M10**

#### Weight and Dims. Machine Package

Weight	16,4 kg	18,4 kg
Width	250 mm	305 mm
Depth	390 mm	335 mm
Height	700 mm	725 mm

\*includes drip tray

#### Technical Specs.

Capacity	<b>10 Liter ( 1 x 10 L )</b>	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	350W	
Power	160W	
Current	1,1A	
Supply Voltage	220-240 V 50 Hz	



**10 TWIN**

#### Weight and Dims. Machine Package

Weight	23 kg	25,8 kg
Width	500 mm	535 mm
Depth	390 mm	355 mm
Height	700 mm	725 mm

\*includes drip tray

#### Technical Specs.

Capacity	<b>20 Liter ( 2 x 10 L )</b>	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	500W	
Power	250W	
Current	1,3A	
Supply Voltage	220-240 V 50 Hz	



#### MANUAL THERMOSTAT

**M10.AY**   
**YELLOW** € 790

**M10.AB**   
**BLACK** € 790

**M10.AI**   
**INOX** € 910

#### OPTIONAL OPTIONS

DIGITAL THERMOSTAT  
+ € 80

SHAFT MIXING SYSTEM  
+ € 105



**MM20.AY**   
**YELLOW** € 1.290

**MM20.AB**   
**BLACK** € 1.290

SHAFT MIXING SYSTEM  
OPTIONAL  
10 TWIN + € 210



COLD BEVERAGE



MIXER

**10 TRIPLE**

Weight and Dims.	Machine	Package
Weight	29 kg	32,5 kg
Width	750 mm	780 mm
Depth	390 mm	355 mm
Height	700 mm	725 mm

\*includes drip tray

**Technical Specs.**

Capacity	30 Liter ( 3 x 10 L )
Cooling Gas	R134A / R290
Temperature Range	+3°C... +10 °C
Cooling Power	750W
Power	300W
Current	1,53A
Supply Voltage	220-240 V 50 Hz

**MMM30.AY****YELLOW****€ 1.780****MMM30.AB****BLACK****€ 1.780**SHAFT MIXING SYSTEM  
OPTIONAL  
10 TRIPLE**+ € 315****MANUAL**

The desired temperature level is set manually, the thermostat keeps this level constant.

**SHAFT SYSTEM**

The shaft system provides homogeneous mixture for thick beverages.

- Beverages cool faster and equally until the last drop thanks to the large cooling base, it saves energy up to 50%.
- Practical tap system allows easy dispensing of the beverage with single hand.
- Large diameter top hose provides fast filling of beverages with particles.
- It eliminates the risk of leakage to the engine part thanks to the magnetic twisted palette system, hence the motor is fully protected.
- The specially designed palette system ensures homogeneous mixing and fast cooling of the beverage.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.

**M10****MM20****MMM30**





**M22**

**Weight and Dims. Machine Package**

Weight	20 kg	21,6 kg
Width	350 mm	405 mm
Depth	405 mm	430 mm
Height	755 mm	795 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>22Liter ( 1 x 22 L )</b>	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	500W	
Power	250W	
Current	1,4A	
Supply Voltage	220-240 V 50 Hz	



**M40**

**Weight and Dims. Machine Package**

Weight	23 kg	25,1 kg
Width	450 mm	490 mm
Depth	450 mm	480 mm
Height	825 mm	845 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>40 Liter ( 1 x 40 L )</b>	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	750W	
Power	250W	
Current	1,45A	
Supply Voltage	220-240 V 50 Hz	



DİJİTAL TERMOSTAT

**M22.DY**   
**YELLOW € 1.050**

**M22.DB**   
**BLACK € 1.050**

**M22.DI**   
**INOX € 1.170**

ANALOG TERMOSTAT

**M22.AY**   
**YELLOW € 990**

**M22.AB**   
**BLACK € 990**

**M22.AI**   
**INOX € 1.110**



DİJİTAL TERMOSTAT

**M40.DY**   
**YELLOW € 1.460**

**M40.DB**   
**BLACK € 1.460**

**M40.DI**   
**INOX € 1.570**



COLD BEVERAGE



MIXER



## OPTIONAL MIXING SYSTEM

## SHAFT SYSTEM

M22 + € 135

## SHAFT SYSTEM

M40 + € 155

The shaft system provides homogeneous mixture for thick beverages.

- Beverages cool faster and equally until the last drop thanks to the large cooling base, it saves energy up to 50%.
- Practical tap system allows easy dispensing of the beverage with single hand.
- Large diameter top hose provides fast filling of beverages with particles.
- It eliminates the risk of leakage to the engine part thanks to the magnetic twisted palette system, hence the motor is fully protected.
- The speciall designed palette system ensures homogeneous mixing and fast cooling of the beverage.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.



DIGITAL

The desired temperature of the beverage is set on the electronic thermostat, this level is kept constant, the electronic display shows the current temperature level.



MANUAL

The desired temperature level is set manually, the thermostat keeps this level constant.





**S22**

**Weight and Dims. Machine Package**

Weight	20,6 kg	22,2 kg
Width	350 mm	405 mm
Depth	405 mm	430 mm
Height	760 mm	795 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	22 Liter ( 1 x 22 L )
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	500W
Power	250W
Current	1,38 A
Supply Voltage	220-240 V 50 Hz



**S40**

**Weight and Dims. Machine Package**

Weight	25,8 kg	27,5 kg
Width	450 mm	490 mm
Depth	450 mm	480 mm
Height	830 mm	845 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	40 Liter ( 1 x 40 L )
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	750W
Power	285W
Current	1,40 A
Supply Voltage	220-240 V 50 Hz



**DIGITAL THERMOSTAT**

**S22.DY**   
**YELLOW** € 1.050

**S22.DB**   
**BLACK** € 1.050

**S22.DI**   
**INOX** € 1.170

**MANUAL THERMOSTAT**

**S22.AY**   
**YELLOW** € 990

**S22.AB**   
**BLACK** € 990

**S22.AI**   
**INOX** € 1.110



**DIGITAL THERMOSTAT**

**S40.DY**   
**YELLOW** € 1.460

**S40.DB**   
**BLACK** € 1.460

**S40.DI**   
**INOX** € 1.570





MANUAL

The desired temperature level is set manually, the thermostat keeps this level constant.



DIGITAL

The desired temperature of the beverage is set on the electronic thermostat, this level is kept constant, the electronic display shows the current temperature level.

- Beverages cool faster and equally until the last drop thanks to the large cooling base, it saves energy up to 50%.
- Practical tap system allows easy dispensing of the beverage with single hand.
- Large diameter top hose provides fast filling of Beverages with particles.
- The spray system provides an appetizing appearance.
- The spraying feature ensures that the bowl always remains clean. The machines with spray are not suitable for drinks with particles.
- The special designed spray system ensures homogeneous mixing and rapid cooling of the beverage.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.

# samixir

## PANORAMIC SERIES 22 TWIN



### 22 TWIN - SS44

Weight and Dims.	Machine	Package
Weight	32,7 kg	35,5 kg
Width	695 mm	735 mm
Depth	405 mm	420 mm
Height	755 mm	780 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	44 Liter ( 2 x 22 L )	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	750W	
Power	290W	
Current	1,5 A	
Supply Voltage	220-240 V 50 Hz	



### 22 TWIN - SM44

Weight and Dims.	Machine	Package
Weight	32,7 kg	35,5 kg
Width	695 mm	735 mm
Depth	405 mm	420 mm
Height	755 mm	780 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	44 Liter ( 2 x 22 L )	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Cooling Power	750W	
Power	290W	
Current	1,5 A	
Supply Voltage	220-240 V 50 Hz	

MANUAL THERMOSTAT



**SS44.AY**    
**YELLOW** € 1.800

**SS44.AB**    
**BLACK** € 1.800

MANUAL THERMOSTAT



**SM44.AY**    
**YELLOW** € 1.800

**SM44.AB**    
**BLACK** € 1.800



## 22 TWIN - MM44

Weight and Dims.	Machine	Package
Weight	32,7 kg	35,5 kg
Width	695 mm	735 mm
Depth	405 mm	420 mm
Height	755 mm	780 mm

\*includes drip tray

### Technical Specs.

Defrost Mode	44 Liter ( 2 x 22 L )
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	750W
Power	290W
Current	1,5 A
Supply Voltage	220-240 V 50 Hz



MANUAL THERMOSTAT

**MM44.AY**   
**YELLOW** € 1.800

**MM44.AB**   
**BLACK** € 1.800



MIXER

It creates the desired mixture with its special palette design. It provides homogeneous consistency.



SPRAY

It provides bottom-up mixing with its special fountain design. It provides homogeneous consistency.



MANUAL

The desired temperature level is set manually, the thermostat keeps this level constant.

- Beverages cool faster and equally until the last drop thanks to the large cooling base, it saves energy up to 50%.
- Practical tap system allows easy dispensing of the beverage with single hand.
- Large diameter top hose provides fast filling of beverages with particles.
- It eliminates the risk of leakage to the engine part thanks to the magnetic twisted palette system, hence the motor is fully protected.
- The spraying feature ensures that the bowl always remains clean. The machines with spray are not suitable for drinks with particles.
- The special designed spray system ensures homogeneous mixing and rapid cooling of the beverage.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.





**KAM22**

**Weight and Dims. Machine Package**

Weight	21,8 kg	22,9 kg
Width	350 mm	400 mm
Depth	405 mm	425 mm
Height	825 mm	865 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>22 Liter ( 1 x 22 L )</b>
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	500W
Power	255W
Current	1,3 A
Supply Voltage	220-240 V 50 Hz



**KAM40**

**Weight and Dims. Machine Package**

Weight	25 kg	26,9 kg
Width	450 mm	490 mm
Depth	450 mm	480 mm
Height	890 mm	930 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>40 Liter ( 1 x 40 L )</b>
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	750W
Power	285W
Current	1,45 A
Supply Voltage	220-240 V 50 Hz



DIGITAL THERMOSTAT

**KAM22.DW**

**WHITE**

**€ 1.460**

**KAM22.DI**

**INOX**

**€ 1.570**



DIGITAL THERMOSTAT

**KAM40.DW**

**WHITE**

**€ 1.940**

**KAM40.DI**

**INOX**

**€ 2.060**



COLD BEVERAGE



FOAMY AYRAN



MIXER



- Counter top cold beverage dispenser designed for cooling and dispensing Ayran; equipped with foam producing special tap system
- The unique, compact, dispenser for foamy Ayran dispenser.
- The taste and consistency of Ayran do not change as the foam is produced while pouring thanks to specially developed tap system.
- Ayran cools faster and equally until the last drop thanks to the large cooling base, it saves energy up to 50%.
- The magnetic twisted palette system eliminates formation of foam inside the bowl.
- The magnetic twisted palette system also eliminates the risk of leakage to the engine part.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- In order to achieve perfect cleaning and hygiene, all parts which are in contact with the beverage can be easily accessed and quickly cleansed.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.



DIGITAL

The desired temperature of the beverage is set on the electronic thermostat, this level is kept constant, the electronic display shows the current temperature level.



BEATER

It provides perfect consistency and foam in buttermilk with its high-speed special pallet design.



KAM



**MONO**

**Weight and Dims. Machine Package**

Weight	20,5 kg	21,9 kg
Width	185 mm	225 mm
Depth	525 mm	550 mm
Height	665 mm	690 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>20 Liter ( 1 x 20 L )</b>
Cooling Gas	R134A / R290
Temperature Range	+5 °C... +10 °C
Cooling Power	500W
Power	275W
Current	1,4 A
Supply Voltage	220-240 V 50 Hz



**TWIN**

**Weight and Dims. Machine Package**

Weight	32,5 kg	34,4 kg
Width	365 mm	395 mm
Depth	525 mm	535 mm
Height	665 mm	690 mm

*\*includes drip tray*

**Technical Specs.**

Capacity	<b>40 Liter ( 2 x 20 L )</b>
Cooling Gas	R134A / R290
Temperature Range	+5 °C... +10 °C
Cooling Power	750W
Power	310W
Current	1,55 A
Supply Voltage	220-240 V 50 Hz

**20.SY**   
**YELLOW € 720**

**20.MY**   
**YELLOW € 720**

**20.SB**   
**BLACK € 720**

**20.MB**   
**BLACK € 720**

**20.SI**   
**INOX € 810**

**20.MI**   
**INOX € 810**

**40.SSY**   
**YELLOW € 1.020**

**40.SMY**   
**YELLOW € 1.020**

**40.MMY**   
**YELLOW € 1.020**

**40.SSB**   
**BLACK € 1.020**

**40.SMB**   
**BLACK € 1.020**

**40.MMB**   
**BLACK € 1.020**

**40.SSI**   
**INOX € 1.110**

**40.SMI**   
**INOX € 1.110**

**40.MMI**   
**INOX € 1.110**





### TRIPLE

Weight and Dims.	Machine	Package
Weight	42,3 kg	44,5 kg
Width	545 mm	575 mm
Depth	525 mm	550 mm
Height	665 mm	690 mm

\*includes drip tray

#### Technical Specs.

Capacity	60 Liter ( 3 x 20 L )
Cooling Gas	R134A / R290
Temperature Range	+5°C... +10 °C
Cooling Power	1020W
Power	340W
Current	1,75 A
Supply Voltage	220-240 V 50 Hz

- Spray counter top cold beverage dispenser; equipped with magnetic spray system, for cooling and dispensing specially fruit juices without particules.
- Mixer counter top cold beverage dispenser; specially equipped with slow agitation system, for cooling and dispensing fruit juices with particles, shalgam, cold coffee, cold tea, and all similar cold drinks.
- The magnetic spray system in the spray version and the twisted magnetic palette system in the Mixer version; eliminate the risk of leakage to the engine part, hence the engine is fully insulated.
- The spraying feature ensures that the bowl always remains clean. The machines with spray are not suitable for drinks with particles.
- It provides a homogeneous mix thanks to the magnetic and twisted palette system, this allows the beverage to cool faster.
- Practical tap system allows easy dispensing of the beverage with single hand.
- Large diameter tap hose allows fast filling and can easily be disassembled and cleansed.
- Polycarbonate bowl is vandal-proof and suitable for food contact.
- Water level indicator incorporated into drip tray serves to indicate the time to empty the tray.
- The desired temperature level is set manually inside the body, concealed thermostat keeps this level constant.
- Its compact design provides space advantage.

60.SSSY   
YELLOW € 1.520

60.SSMY   
YELLOW € 1.520

60.SMMY   
YELLOW € 1.520

60.MMMY   
YELLOW € 1.520

60.SSSB   
BLACK € 1.520

60.SSMB   
BLACK € 1.520

60.SMMB   
BLACK € 1.520

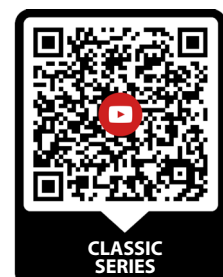
60.MMMB   
BLACK € 1.520

60.SSSI   
INOX € 1.610

60.SSMI   
INOX € 1.610

60.SMMI   
INOX € 1.610

60.MMMI   
INOX € 1.610



# samixir

## HOT SERIES SC10

5 - 10 Liter hot beverage dispenser is designed to heat, stir and dispense salep, hot chocolate, soup, coffee, warm milk, tea, herbal teas, warm wine, etc thanks to specially designed "BAIN-MARIE" system which ensures smoothness and thickness.



Weight and Dims.	Machine	Package
Weight	6,3 kg	7 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	450 mm	470 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	5 Litre ( 1 x 5 L )
Temperature Range	+30 °C... 90 °C
Heating Power	1000W
Current	4,5 A
Supply Voltage	220-240 V 50 Hz



Weight and Dims.	Machine	Package
Weight	6,9 kg	7,7 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	535 mm	525 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	10 Litre ( 1 x 10 L )
Temperature Range	+30 °C... 90 °C
Heating Power	1500W
Current	5,5 A
Supply Voltage	220-240 V 50 Hz



**SC05.B**  
**SİYAH (INOX)** € 720

**SC05.I**  
**INOX** € 720



**SC10.B**  
**SİYAH (INOX)** € 800

**SC10.I**  
**INOX** € 800



HOT BEVERAGE



MIXER



10 liter hot beverage dispenser is designed to heat, stir and dispense salep, hot chocolate, soup, coffee, warm milk, tea, herbal teas, warm wine, etc.. thanks to specially designed **"BAIN-MARIE"** system which ensures smoothness and thickness. Thanks to the specially designed **"BAIN-MARIE"** heating system; dense/concentrated - milk containing - beverages do not thicken and thus do not stick to the base of the container, it also avoids overheating of the product. All metal body parts and components are produced with high quality stainless steel. Continuous stirring maintains a perfect, lump-free consistency. Water level can be observed clearly thanks to the water level indicator on the outer body. Close circuit **"BAIN-MARIE"** limits the loss of vapor and keeps the water level constant, this eliminates the risk of calcification of the resistance. In case of lack of the necessary level of water, the automatic thermal control gets activated, it gives a visual warning by an outer body light to refill; thus it prevents damage/loss of components. In case of clotted beverage; the tab can be cleaned without any need to dismantle any part, thanks to the anti-clogging spigot. In order to achieve perfect cleaning and hygiene; all parts which are in contact with the beverage can be easily accessed and quickly cleansed. The risk of scalding is eliminated thanks to the inner **"BAIN-MARIE"** container being isolated from the outer body, hence heat loss as well is minimized. Water level indicator incorporated into the drip tray serves to indicate the time to empty the tray.



**"BAIN-MARIE" SİSTEM**





# samixir



## HOT SERIES SC05

5 - 10 Liter hot beverage dispenser is designed to heat, stir and dispense salep, hot chocolate, soup, coffee, warm milk, tea, herbal teas, warm wine, etc thanks to specially designed "BAIN-MARIE" system which ensures smoothness and thickness.



Weight and Dims.	Machine	Package
Weight	6,8 kg	7,5 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	700 mm	720 mm

*\*includes drip tray*

#### Technical Specs.

Capacity	5 Litre ( 1 x 5 L )
Temperature Range	+30 °C... 90 °C
Heating Power	1000W
Current	4,5 A
Supply Voltage	220-240 V 50 Hz

SC05.G

GOLD



€ 1.270



Weight and Dims.	Machine	Package
Weight	7,5 kg	8,3 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	805 mm	825 mm

*\*Includes drip tray*

#### Technical Specs.

Capacity	10 Litre ( 1 x 10 L )
Temperature Range	+30 °C... 90 °C
Heating Power	1500W
Current	5,5 A
Supply Voltage	220-240 V 50 Hz

SC10.G

GOLD



€ 1.380



HOT BEVERAGE



MIXER



5-10 liter hot beverage dispenser is designed to heat, stir and dispense salep, hot chocolate, soup, coffee, warm milk, tea, herbal teas, warm wine, etc.. thanks to specially designed **"BAIN-MARIE"** system which ensures shoothness and thickness. Thanks to the specially designed **"BAIN-MARIE"** heating system; dense/concentrated - milk containing - beverages do not thicken and thus do not stick to the base of the container, it also avoids overheating of the product. All metal body parts and components are produced with high quality stainless steel. Continuous stirring maintains a perfect, lump-free consistency. Water level can be observed clearly thanks to the water lever indicator on the outer body. Close circuit **"BAIN-MARIE"** limits the loss of vapor and keeps the water level constant, this eliminates the risk of calcification of the resistance. In case of lack of the necessary level of water, the automatic thermal control gets activated, it gives a visual warning by an outer body light to refill; thus it prevents damage/loss of components. In case of clotted beverage; the tab can be cleaned without any need to dismantl any part, thanks to the anti-clogging spigot. In order to achieve perfect cleaning and hygiene; all parts which are in contact with the beverage can be easily accessed and quickly cleansed. The risk of scalding is eliminated thanks to the inner **"BAIN-MARIE"** container being isolated from the outer body, hence heat loss as well is minimized. Water level indicator incorporated into the drip tray serves to indicate the time to empty the tray.



## ACCESSORIES



Height 250 mm

**YM-0790****5 LITER****€ 150**

Height 270 mm

**YM-1288****10 LITER****€ 160**

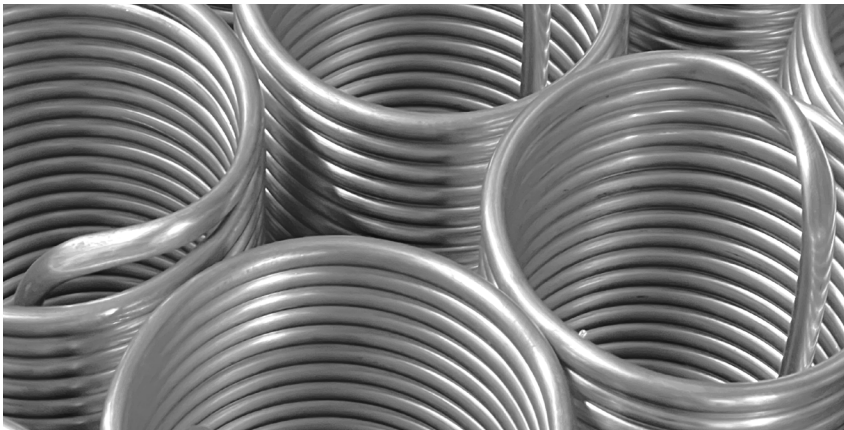
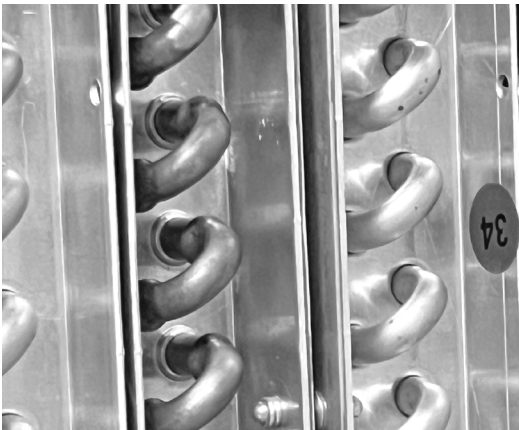
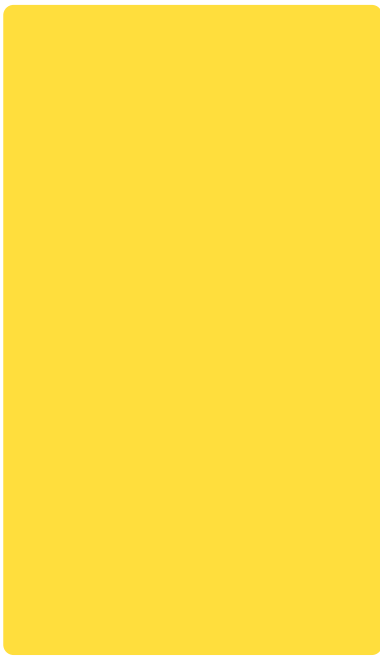
Height 345 mm

**YM-0030****22 LITER****€ 260**

Height 315 mm

**YM-0062****40 LITER****€ 340**







**Sam Teknik Mutfak Ekipmanları San. ve Tic. Ltd. Şti**

Adnan kahveci Mah. Büyükdere Cad. Şirin Sanayi Sitesi

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