

samixir

iecek ekipmanları beverage equipment



2026 PRODUCT CATALOG

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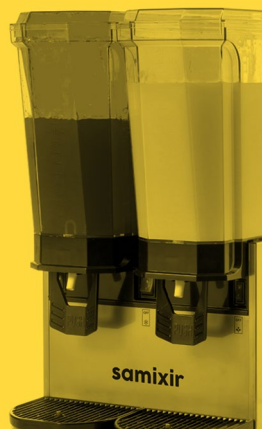
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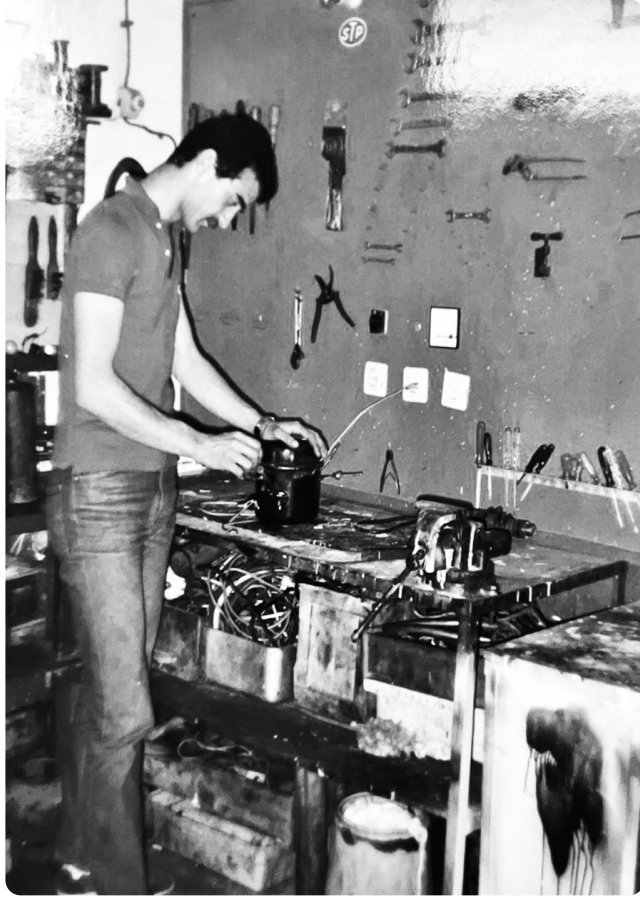


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HOT
SERIES



1982





ABOUT US

Founded in 1982 in Kasımpaşa as a technical service company specializing in the repair of white goods and small household appliances, **Samixir** became an active part of the technological transformation of the sector in the 1990s and continued its steady growth. Building on decades of expertise in maintenance and repair, original spare parts stocking and supply, customer relations, and a highly qualified workforce, the company gradually developed a deep understanding of product design and operating structures.

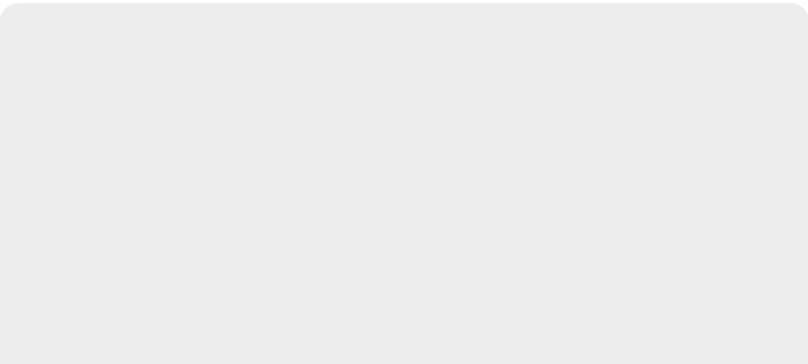
In 2010, responding to market expectations and prioritizing high-quality domestic production alongside unconditional customer satisfaction, Samixir began manufacturing beverage equipment. Today, operating under the **Samixir** brand, the company is recognized as a leading player in its sector.

Leveraging nearly half a century of accumulated customer experience and industry knowledge to help shape the future of the sector, **Samixir** employs approximately 75 people at its 4,200 m² enclosed production facility located in Beylikdüzü, Istanbul.

With a portfolio of more than 200 product types, Samixir serves businesses of all sizes including restaurants, patisseries, hotels, factories, catering companies, cafés, and bars both domestically and internationally. The company exports to more than 60 countries worldwide.

Closely following global industry developments, **Samixir** aims to become one of the world's leading brands by delivering superior quality, durable, and long-lasting products. The company continuously invests in R&D and product development to provide innovative solutions through its network of more than 150 business partners.

In addition, **Samixir** supports its customers throughout all maintenance, repair, and spare parts supply processes via more than 50 authorized technical service centers and numerous professional partners. Viewing its employees as its most valuable capital, **Samixir** invests in professional and personal development opportunities, fostering long-term growth together with its team.



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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
Power	350W
Current	1,6A
Supply Voltage	100-240V 50-60Hz



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
Power	510W
Current	2,31A
Supply Voltage	100-240V 50-60Hz



SLUSH12.YA
YELLOW € 2.010

SLUSH12.BA
BLACK € 2.010

SLUSH12.IA
INOX € 2.135



SLUSH24.YA
YELLOW € 2.810

SLUSH24.BA
BLACK € 2.810

SLUSH24.IA
INOX € 2.935



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
Power	990W
Current	3,84A
Supply Voltage	100-240V 50-60Hz



SLUSH36.YA	AAA
YELLOW	€ 3.820
SLUSH36.BA	AAA
BLACK	€ 3.820
SLUSH36.IA	AAA
INOX	€ 3.945



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.

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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
Power	350W
Current	1,54A
Supply Voltage	100-240V 50-60Hz



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
Power	495W
Current	2,25A
Supply Voltage	100-240V 50-60Hz



SLUSH12.Y	
YELLOW	€ 1.790
SLUSH12.B	
BLACK	€ 1.790
SLUSH12.I	
INOX	€ 1.915



SLUSH24.Y	
YELLOW	€ 2.455
SLUSH24.B	
BLACK	€ 2.455
SLUSH24.I	
INOX	€ 2.570



FROSTY BEVERAGE



COLD BEVERAGE



MIXER

**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
Power	1050W
Current	3,72A
Supply Voltage	100-240V 50-60Hz

**SLUSH36.Y****YELLOW****€ 3.280****SLUSH36.B****BLACK****€ 3.280****SLUSH36.I****INOX****€ 3.405**

- 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.

**OPTIONAL LIGHTING****WHITE LED LIGHT****MONO****+ € 75****WHITE LED LIGHT****TWIN****+ € 150****WHITE LED LIGHT****TRIPLE****+ € 220**

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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	10 Liter (1 x 10 L)	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Power	160W	
Current	1,1A	
Supply Voltage	100-240V 50-60Hz	



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	20 Liter (2 x 10 L)	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Power	250W	
Current	1,3A	
Supply Voltage	100-240V 50-60Hz	



MANUAL THERMOSTAT

M10.AY
YELLOW € 830

M10.AB
BLACK € 830

M10.AI
INOX € 960

OPTIONAL OPTIONS

DIGITAL THERMOSTAT
+ € 85

SHAFT MIXING
SYSTEM
+ € 110



MM20.AY
YELLOW € 1.370

MM20.AB
BLACK € 1.370

SHAFT MIXING SYSTEM
OPTIONAL
10 TWIN + € 220



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
Power	300W
Current	1,53A
Supply Voltage	100-240V 50-60Hz

**MMM30.AY****YELLOW****€ 1.890****MMM30.AB****BLACK****€ 1.890**SHAFT MIXING SYSTEM
OPTIONAL
10 TRIPLE**+ € 330****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	22Liter (1 x 22 L)	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Power	250W	
Current	1,4A	
Supply Voltage	100-240V 50-60Hz	



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	40 Liter (1 x 40 L)	
Cooling Gas	R134A / R290	
Temperature Range	+3 °C... +10 °C	
Power	250W	
Current	1,45A	
Supply Voltage	100-240V 50-60Hz	



DIGITAL THERMOSTAT

M22.DY 
YELLOW € 1.095

M22.DB 
BLACK € 1.095

M22.DI 
INOX € 1.220

ANALOG THERMOSTAT

M22.AY 
YELLOW € 1.030

M22.AB 
BLACK € 1.030

M22.AI 
INOX € 1.155



DIGITAL THERMOSTAT

M40.DY 
YELLOW € 1.520

M40.DB 
BLACK € 1.520

M40.DI 
INOX € 1.635



COLD BEVERAGE



MIXER



OPTIONAL MIXING SYSTEM

SHAFT SYSTEM

M22 + € 145

SHAFT SYSTEM

M40 + € 165

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.



PANORAMIC

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PANORAMIC SPRAY SERIES S22 - S40



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	
Power	250W	
Current	1,38 A	
Supply Voltage	100-240V 50-60Hz	



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	
Power	285W	
Current	1,40 A	
Supply Voltage	100-240V 50-60Hz	



DIGITAL THERMOSTAT

S22.DY 
YELLOW € 1.095

S22.DB 
BLACK € 1.095

S22.DI 
INOX € 1.220

MANUAL THERMOSTAT

S22.AY 
YELLOW € 1.030

S22.AB 
BLACK € 1.030

S22.AI 
INOX € 1.155



DIGITAL THERMOSTAT

S40.DY 
YELLOW € 1.520

S40.DB 
BLACK € 1.520

S40.DI 
INOX € 1.635



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.



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	
Power	290W	
Current	1,5 A	
Supply Voltage	100-240V 50-60Hz	



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	
Power	290W	
Current	1,5 A	
Supply Voltage	100-240V 50-60Hz	

MANUAL THERMOSTAT



SS44.AY  
YELLOW € 1.890

SS44.AB  
BLACK € 1.890

MANUAL THERMOSTAT



SM44.AY  
YELLOW € 1.890

SM44.AB  
BLACK € 1.890



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
Power	290W
Current	1,5 A
Supply Voltage	100-240V 50-60Hz



MANUAL THERMOSTAT

MM44.AY  
YELLOW € 1.890

MM44.AB  
BLACK € 1.890



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	22 Liter (1 x 22 L)
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Power	255W
Current	1,3 A
Supply Voltage	100-240V 50-60Hz



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	40 Liter (1 x 40 L)
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Power	285W
Current	1,45 A
Supply Voltage	100-240V 50-60Hz



DIGITAL THERMOSTAT

KAM22.DW

WHITE

€ 1.550

KAM22.DI

INOX

€ 1.665



DIGITAL THERMOSTAT

KAM40.DW

WHITE

€ 2.060

KAM40.DI

INOX

€ 2.185



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.





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	20 Liter (1 x 20 L)	
Cooling Gas	R134A / R290	
Temperature Range	+5 °C... +10 °C	
Power	275W	
Current	1,4 A	
Supply Voltage	100-240V 50-60Hz	



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	40 Liter (2 x 20 L)	
Cooling Gas	R134A / R290	
Temperature Range	+5 °C... +10 °C	
Power	310W	
Current	1,55 A	
Supply Voltage	100-240V 50-60Hz	

20.SY **YELLOW € 750**

20.MY **YELLOW € 750**

20.SB **BLACK € 750**

20.MB **BLACK € 750**

20.SI **INOX € 845**

20.MI **INOX € 845**

40.SSY **YELLOW € 1.065**

40.SMY **YELLOW € 1.065**

40.MMY **YELLOW € 1.065**

40.SSB **BLACK € 1.065**

40.SMB **BLACK € 1.065**

40.MMB **BLACK € 1.065**

40.SSI **INOX € 1.155**

40.SMI **INOX € 1.155**

40.MMI **INOX € 1.155**



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
Power	340W
Current	1,75 A
Supply Voltage	100-240V 50-60Hz

- 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 € 1.585

60.SSMY 
YELLOW € 1.585

60.SMMY 
YELLOW € 1.585

60.MMMY 
YELLOW € 1.585

60.SSSB 
BLACK € 1.585

60.SSMB 
BLACK € 1.585

60.SMMB 
BLACK € 1.585

60.MMMB 
BLACK € 1.585

60.SSSI 
INOX € 1.675

60.SSMI 
INOX € 1.675

60.SMMI 
INOX € 1.675

60.MMMI 
INOX € 1.675



10 L New-Generation Digital Bain-Marie Hot Beverage Dispenser keeps salep, hot chocolate, soup, tea, coffee, wine, sauces, and milk at ideal serving temperature using the Bain-Marie method, ensuring smooth and homogeneous dispensing.



Weight and Dims.	Machine	Package
Weight	5,3 kg	6,3 kg
Width	338 mm	338 mm
Depth	372 mm	372 mm
Height	541 mm	541 mm

**includes drip tray*

Technical Specs.

Capacity	10 Liter (1 x 10 L)
Temperature Range	60 °C... 90 °C
Power	1000W
Current	4,3 A
Supply Voltage	100-240V 50-60Hz

- Developed with next-generation digital Bain-Marie technology, this model allows products with varying viscosities and flow characteristics—such as salep, hot chocolate, soup, tea, coffee, wine, sauces, and milk—to be served from a single machine with consistent texture, uniform heating, and optimal serving temperature. Its versatile functionality provides businesses with maximum flexibility and operational efficiency.
- The NEO body design offers a lighter and more ergonomic structure while reducing operating costs through high energy efficiency. The advanced digital control panel enables precise temperature management, guaranteeing consistent quality and taste in every serving.
- An intelligent thermal protection system automatically stops the machine in case of dry operation and immediately alerts the user



HOT10.DNB

BLACK

€ 675

with an audible warning. This ensures equipment safety and long service life.

- The closed Bain-Marie heating system prevents product scorching, thickening, and sticking to the bottom of the tank, while eliminating water loss and scale buildup on the heating element. A continuously rotating mixing paddle maintains a smooth, fluid consistency, preserving product integrity and delivering perfect results at every service.
- With dry-run warning, a specially designed tap system, and a hygienic structure that allows for fast and easy cleaning, this model delivers time savings, low maintenance costs, and uninterrupted service reliability for professional operations.



DIGITAL CONTROL PANEL



AUDIBLE WARNING SYSTEM

samixir



HOT SERIES GOLD

6 - 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	860 mm

**includes drip tray*

Technical Specs.

Capacity	6 Litre (1 x 6 L)
Temperature Range	+30 °C... 90 °C
Power	1000W
Current	4,5 A
Supply Voltage	100-240V 50-60Hz

SC06.G

GOLD



€ 1.050



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
Power	1500W
Current	5,5 A
Supply Voltage	100-240V 50-60Hz

SC10.G

GOLD



€ 1.150



HOT BEVERAGE



MIXER

EAC



6-10 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.



ACCESSORIES

Specially designed traditional copper finial lids combine aesthetic and cultural elegance with Samixir's modern technology, creating a strong visual impact in service areas and adding prestige to the product.



Height 250 mm

YM-0790**6 - 10 LITER****€ 167**

Height 345 mm

YM-0030**22 LITER****€ 271**

Height 315 mm

YM-0062**40 LITER****€ 354**



6 - 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	490 mm	565 mm

*includes drip tray

Technical Specs.

Capacity	6 Litre (1 x 6 L)
Temperature Range	+30 °C... 90 °C
Power	1000W
Current	4,5 A
Supply Voltage	100-240V 50-60Hz



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
Power	1500W
Current	5,5 A
Supply Voltage	100-240V 50-60Hz



SC06.B
SİYAH (INOX) € 750

SC06.I
INOX € 750



SC10.B
SİYAH (INOX) € 835

SC10.I
INOX € 835



HOT BEVERAGE



MIXER



6-10 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 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" SYSTEM



HOT

samixir

NEW

HOT SERIES
HOT INOX SC10

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.



304
Stainless
Steel



Weight and Dims. Machine Package

Weight	7,2 kg	8,3 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	535 mm	525 mm

*includes drip tray

Technical Specs.

Capacity	10 Liter (1 x 10 L)
Temperature Range	+30 °C... 90 °C
Power	1000W
Current	5,3 A
Supply Voltage	100-240V 50-60Hz

- Keeps salep, hot chocolate, soup, tea, coffee, milk, and similar beverages at ideal serving temperature using the BAIN-MARIE method
- 10-liter capacity, countertop hot beverage dispenser.
- Specially designed BAIN-MARIE heating system prevents thickening and sticking to the bottom of the tank.
- Continuously rotating mixing paddle ensures homogeneous, lump-free, and smooth consistency.
- Water level can be easily observed from outside the body; the closed-loop system prevents steam and water loss and eliminates scale formation on the heating element.
- Dry-run warning light alerts the user when operating without water.
- The opening pin inside the tap resolves flow issues caused by thickened products.
- All parts in contact with beverages are easily removable and washable, ensuring high hygiene standard.



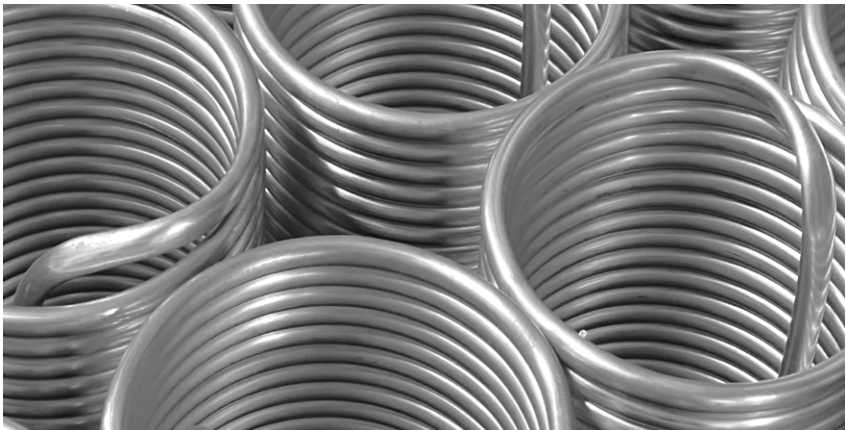
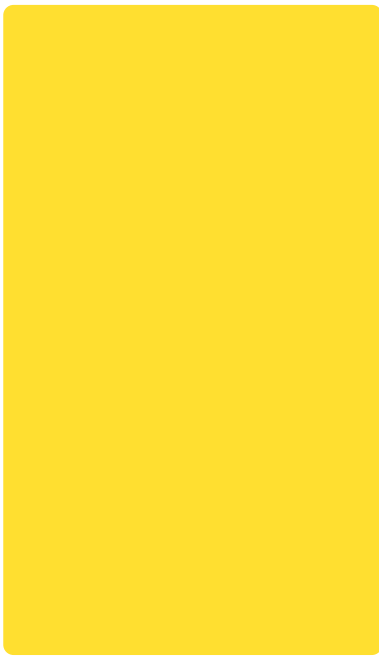
SC10.AI.SSPB

INOX



€ 1050





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

Adnan Kahveci Mah. Büyükdere Cad. Şirin Sanayi Sitesi

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