HAND BLENDER XM-12

Compact immersion blender. 240 W.





dishwasher.

√ Approved by NSF: guaranteed safety and hygiene.

NCLUDES

√ Variable speed motor block.

√ MA-12 mixer arm.

OPTIONAL

■ MA-11 mixer arm.

SPECIFICATIONS

Total loading: 240 W Maximum recipient capacity: 10 l Maximum working depth: 148.6 mm Motor speed: 1500 - 15000 rpm Blade diameter: 44 mm Blade guard diameter: 65 mm

Plug: --

Length

Liquidising arm length: 223 mm Total length: 448 mm

Net weight: 1.51 Kg Noise level (1m.): <80 dB(A)

Crated dimensions

496 x 80 x 180 mm Gross weight: 1.94 Kg

AVAILABLE MODELS

3030618 Immersion blender XM-12 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.

All-in-one

- √ Versatility without add-on tools.
- √ Tri-blade, professional, made of tempered steel and equipped with a long lasting cutting edge.
- √ Vario-speed: adjustable speed.
- ✓ Ideal for mise-en-place and support in service.
- ✓ Designed to work with maximum comfort in recipients of up to 10 l of capacity.
- ✓ In option: shorter MA-11 mixarm.

Maximum comfort for the user

- √ Compact design: logical and manageable size.
- ✓ Ergo-design & bi-mat-grip: The external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- Click-on-arm: detachable arm with quick and safe locking.
- √ Hood designed to avoid splashes during work.
- √ Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.

Designed to last

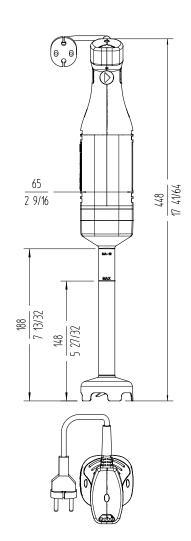
- ✓ Professional performance: it is capable of carrying out prolonged work without overheating.
- √ Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- √ Studied geometry: casing designed to avoid rolling and falling.
- ✓ Easy to clean: the arm can be washed under the tap or in the

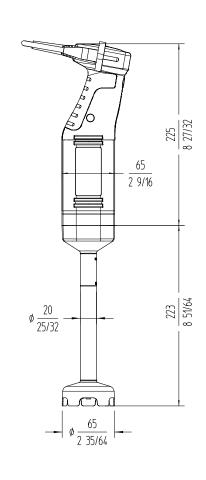












Sammic | www.sammic.com
Food Service Equiment Manufacturer

Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty