IMMERSION BLENDER XM-21 230/50-60/1

Professional immersion blender. 300 W.



P/N 3030625



NCLUDES

- √ Variable speed motor block.
- √ Wall mount.
- √ MA-21 mixer arm.

OPTIONAL

- MA-22 mixer arm.
- ☐ Whisk BA-20.

Accessories

- ☐ Mixer arms MA-20
- ☐ Whisk BA-20

SPECIFICATIONS

Total loading: 300 W

Maximum recipient capacity: 12 l Motor speed: 1500 - 15000 rpm Blade guard diameter: 82 mm

Electrical supply: 230 V / 50-60 Hz / 1 ~ (1.5 A)

Plug: EU (SCHUKO 2P)

Length

Liquidising arm length: 250 mm Total length: 514 mm

Net weight: 2.31 Kg Noise level (1m.): <80 dB(A)

Crated dimensions

440 x 375 x 105 mm Gross weight: 2.91 Kg

SALES DESCRIPTION

- Variable speed motor block.
- 250 mm detachable arm.
- Designed for continuous use in recipients of up to 12 l.

All-in-one

- √ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- √ Vario-speed: variable speed.
- ✓ Designed to work in recipients of up to 12 litres.

Maximum comfort for the user

- √ Compact design: logical and manageable size.
- ✓ Ergo-design & bi-mat-grip: external casing made in two materials for an ergonomic hold. Anti-slip grip. Optimum inclination of handle, minimising fatigue.
- ✓ Click-on-arm: detachable arm with fast and secure closure.
- √ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.

Built to last

- √ Professional performance: capable of carrying out prolonged work without the casing 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: detachable arm, can be cleaned under the tap.
- ✓ Approved by NSF: guaranteed safety and hygiene.





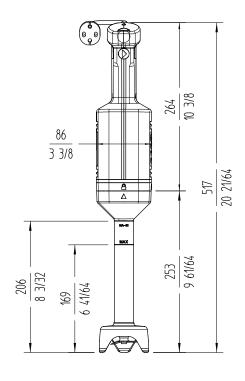


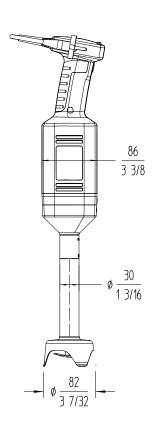
IMMERSION BLENDER XM-21 230/50-60/1

Professional immersion blender. 300 W.



P/N 3030625







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

Approved