

# IMMERSION BLENDER & WHISK COMBO MB-22 230/50-60/1 AUS

Professional hand blender and beater. 300 W

P/N 3030763



## **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.
- $\checkmark$  Easy to clean: detachable arms, can be cleaned under the tap.
- ✓ Approved by NSF: guaranteed safety and hygiene.

# **NCLUDES**

- √ Variable speed motor block.
- √ Whisk BA-20.
- √ MA-22 mixer arm.
- √ Wall mount.

# Accessories

■ MA-21 mixer arm.

# SALES DESCRIPTION

Variable speed motor block.

300 mm detachable mixer arm designed for continuous use in recipients of up to 15 litres. Whisk with capacity for 2 to 30 egg whites.

# All-in-one

- ✓ Professional hand blender and beater.
- 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.
- ✓ Mixer arm designed to work in recipients of up to 15 litres.
- ✓ Beater with capacity for 2 to 30 egg whites.

# 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.
- Mixer arm hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.









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Project	Date
Item	Qty

Approved

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# **SPECIFICATIONS**

Total loading: 300 W

Electrical supply: 230 V / 50-60 Hz / 1  $\scriptstyle\sim$ 

(1.5 A)

# Liquidiser function

Maximum recipient capacity: 12 I Maximum working depth: 203 mm Motor speed: 1500 - 15000 rpm Blade diameter: 50 mm Blade guard diameter: 82 mm Liquidising arm length: 300 mm

Total length: 564 mm

# Whisk function

Motor speed: 200 - 800 rpm Capacity (egg whites): 2 - 30 Revolving arm length: 306 mm Total length (with revolving arm): 570 mm

Net weight: 3.28 Kg

Noise level (1m.): <80 dB(A)

# **Crated dimensions**

440 x 375 x 105 mm Gross weight: 3.88 Kg.

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