

IMMERSION BLENDER XM-22 230/50-60/1 AUS

Professional immersion blender. 300 W.

P/N 3030756





SALES DESCRIPTION

Variable speed motor block.

300 mm detachable arm.

Designed for continuous use in recipients of up to 15 litres.

FEATURES AND BENEFITS

✓ 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 15 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
- ✓ Easy to clean: detachable arm, can be cleaned under the
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

√ Variable speed motor block.

√ MA-22 mixer arm.

Accessories

- ☐ Mixer arms MA-20
- ☐ Whisk BA-20











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



Project	Date
Item	Qty

P/N 3030756



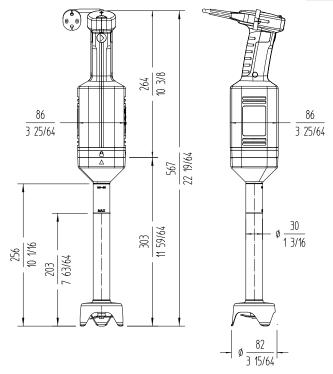
IMMERSION BLENDER XM-22 230/50-60/1 AUS

Professional immersion blender. 300 W.

SPECIFICATIONS

Crated dimensions

440 x 375 x 105 mm Gross weight: 3.1 Kg.





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