HAND BLENDER XM-21

Professional immersion blender. 300 W.





tion.

- √ Easy to clean: detachable, dishwasher safe arm.
- Approved by NSF: guaranteed safety and hygiene.

NCLUDES

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

OPTIONAL

- ☐ MA-22 mixer arm.
- Whisk BA-20.

Accessories

- ☐ Motor unit MM-20V
- □ Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W

Maximum recipient capacity: 12 l Maximum working depth: 169 mm Motor speed: 1500 - 15000 rpm

Blade diameter: 50 mm Blade guard diameter: 82 mm

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

All-in-one

12 l.

√ Professional hand blender designed for carrying out different preparations without the need for add-on tools.

Designed for continuous use in recipients of up to

- √ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- √ Vario-speed: variable speed.

SALES DESCRIPTION

Variable speed motor block.

250 mm detachable arm.

- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- 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.
- Ultra-durable arms designed to stand high temperatures in opera-

AVAILABLE MODELS

3030625 Immersion blender XM-21 230/50-60/1

3030748 Immersion blender XM-21 230/50-60/1

* Ask for special versions availability



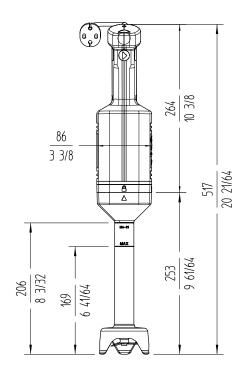


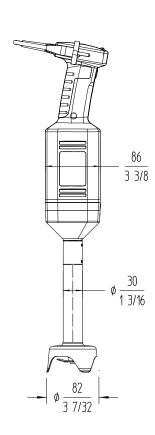


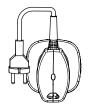














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Project	Date
Item	Qty

Approved