



# HAND BLENDER XM-12 + EMULSIONIZER PRO 1.0

Blends, filters, and emulsifies simultaneously.



DYNAMIC PREPARATION  
COMMERCIAL HAND BLENDERS



## SALES DESCRIPTION

Compact immersion blender. 240 W.

- ✓ The most delicate preparations, airy blendings, smooth purees with no 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.
- ✓ The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.

Pack XM-12 + Emulsionizer PRO 1.0

### Blend, filter, and emulsify in a single step

- ✓ **Gastronomic emulsions of all kinds:** Combine the power of the XM-12 blender with the precision of the Emulsionizer PRO to achieve exceptional textures and consistent results.
- ✓ **Impeccable and consistent outcomes:** Its design ensures a fine, lump-free texture with a professional finish that enhances the presentation of every dish.

### Efficiency and versatility in every preparation

- ✓ **Efficiency and speed:** Simplify complex processes by allowing blending, emulsifying, and filtering directly from the preparation, saving time and reducing handling.
- ✓ **Kitchen versatility:** Ideal for sauces, creams, and delicate textures, adapting to multiple preparations thanks to its interchangeable discs that simulate tools like the chinois, superbag, or muslin cloth.

### Design tailored for the professional chef

- ✓ **Ergonomic design and durability:** The XM-12 stands out for its lightness and manageability, while the Emulsionizer PRO offers robustness and functionality, ensuring continuous use in demanding environments.

- ✓ **Ease of use and cleaning:** Designed for intuitive use and easy cleaning.

### Savings and sustainability

- ✓ **Resource optimization:** Reduces the need for additional tools, optimizing resources and minimizing waste in each preparation.

A great gastronomic potential

**The combination of the Emulsionizer PRO 1.0 with the XM-12 hand blender and each chef's creativity opens up a world of possibilities.**

- ✓ Extract essences from roots, herbs, and grains.
- ✓ Prepare soups, vinaigrettes, and sauces.
- ✓ Achieve the finest blends for baby food, as well as desired textures for the health sector and for dysphagia.
- ✓ Thicken stews and enhance flavours.
- ✓ Transform food scraps into high-quality culinary preparations.
- ✓ Obtain freshly made plant-based milks and creative, high-quality culinary coffee preparations.
- ✓ Prepare ice cream bases.
- ✓ Additionally, it's ideal for cocktail making.

## INCLUDES

- ✓ XM-12 immersion blender: variable speed motor unit + mixer arm.
- ✓ Emulsionizer PRO 1.0 by Sammic.
- ✓ Pack of 5 interchangeable discs.
- ✓ Heat-resistant borosilicate jar with lid.
- ✓ Bamboo mortar

## OPTIONAL

- MA-11 mixer arm.

## SPECIFICATIONS

### XM-12

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



SAMMIC, S.L. · Basarte, 1  
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Blade diameter: 44 mm  
Blade guard diameter: 65 mm

**Length**

Liquidising arm length: 223 mm  
Total length: 448 mm  
Net weight: 3.31 kg  
Noise level (1m.): <80 dB(A)

**Emulsionizer PRO 1.0**

**Emulsionizer Filter**

Inner filter Ø: 70 mm  
Filter height: 235 mm  
Maximum Ø of the blade cover: 65 mm

**Emulsionizer discs**

Disc-Ø: 80 mm  
Included discs: 5  
Types of included discs: 0 / 0.3 / 0.5 / 1 / 2 mm

**Mortar**

Mortar-Ø: 70 mm

Height: 250 mm  
**Borosilicate jar**  
Jar height: 235 mm  
External jar Ø: 120 mm  
Inner jar Ø: 110 - 90 mm  
Maximum quantity of product: 0.8 l  
Crated dimensions  
345 x 200 x 265 mm  
Gross weight: 4.2 kg

**AVAILABLE MODELS**

3030730	Immersion blender XM-12 230/50-60/1 EMZ
3030731	Immersion blender XM-12 230/50-60/1 UK EMZ
3030732	Immersion blender XM-12 230/50-60/1 AUS EMZ
3030733	Immersion blender XM-12 120/50-60/1 EMZ

*\* Ask for special versions availability*

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Project	Date
Item	Qty
Approved	

product sheet  
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