



# HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.



DYNAMIC PREPARATION  
COMMERCIAL HAND BLENDERS



## SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 425 mm detachable mixer arm designed for continuous use in recipients of up to 80 l.
- ✓ Whisk with capacity for 2 to 80 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 30 litres.
- ✓ Beater with capacity for 2 to 50 egg whites.

### Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

### 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. LED warning light in two colours to indicate the status of the machine.

### 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, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

## INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-50.
- ✓ MA-51 mixer arm.
- ✓ Wall mount.

## OPTIONAL

- ☐ MA-52 mixer arm.
- ☐ Clamp sliding frame.
- ☐ "Quick fix" clamp.

## ACCESSORIES

- ☐ Clamp sliding frame
- ☐ Quick-Fix bowl clamp

## SPECIFICATIONS

Total loading: 570 W

Plug: [v:enchufe]

### Liquidiser function

Maximum recipient capacity: 80 l

Maximum working depth: 283.3 mm

vel\_tri\_min - vel\_tri\_max: 1500 - 12000 rpm

Blade diameter: 60 mm

Blade guard diameter: 101 mm

Liquidising arm length: 425 mm

Total length: 765 mm

### Whisk function

vel\_bat\_min - vel\_bat\_max: 200 - 1500 rpm

Capacity (egg whites): 2 - 80

Revolving arm length: 405 mm

Total length (with revolving arm): 746 mm

Net weight: 4.65 kg

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

Crated dimensions

575 x 455 x 130 mm

Gross weight: 6.3 kg

## AVAILABLE MODELS

3030691 Immersion blender & whisk combo MB-51 230/50-60/1

3030831 Immersion blender & whisk combo MB-51 120/50-60/1 USA

\* Ask for special versions availability



product sheet  
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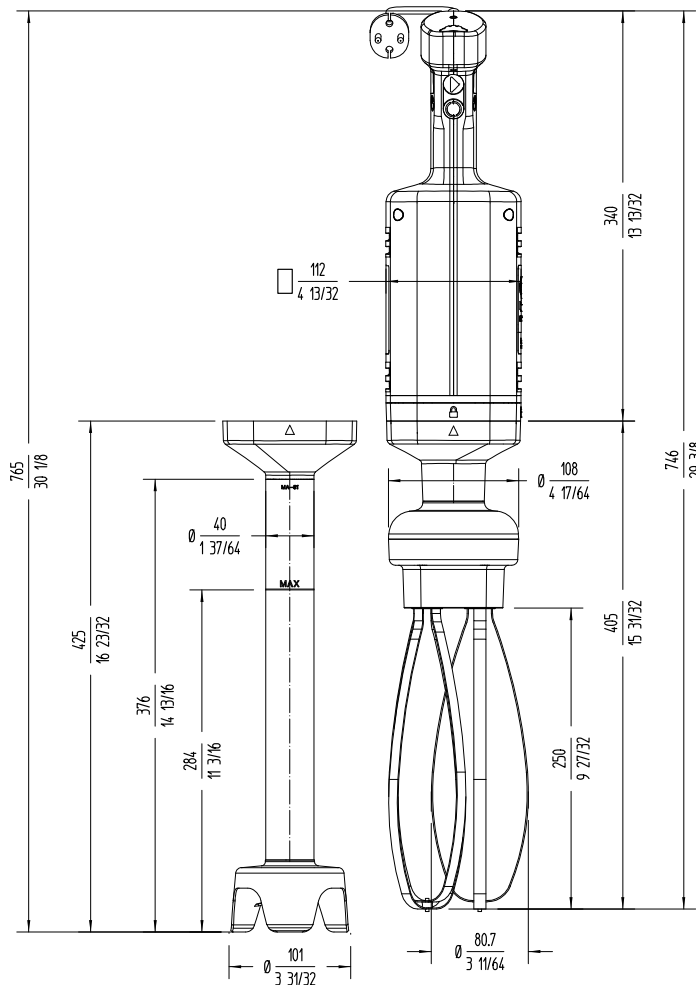


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Project	Date
Item	Qty
Approved	

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