HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.





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. "Quick fix" clamp.
- Clamp sliding frame.

Accessories

☐ Clamp sliding frame

☐ Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 570 W

Plug: [v:enchufe]

Liquidiser function

Maximum recipient capacity: 80 I 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

Exclusive TiltStop system

√ Vario-speed: variable speed.

ration cutting edge.

SALES DESCRIPTION

All-in-one

Variable speed motor block.

✓ Professional hand blender and beater.

rations without the need for add-on tools.

✓ Beater with capacity for 2 to 50 egg whites.

nuous use in recipients of up to 80 l.

√ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.

425 mm detachable mixer arm designed for conti-

√ Professional hand blender designed for carrying out different prepa-

✓ Professional Y-blade, made from tempered steel and with a long-du-

Whisk with capacity for 2 to 80 egg whites.

√ Mixer arm designed to work in recipients of up to 30 litres.

- ✓ 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 fatique.
- ✓ 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









AVAILABLE MODELS

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

3030826 Immersion blender & whisk combo MB-51 230/50-60/1

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

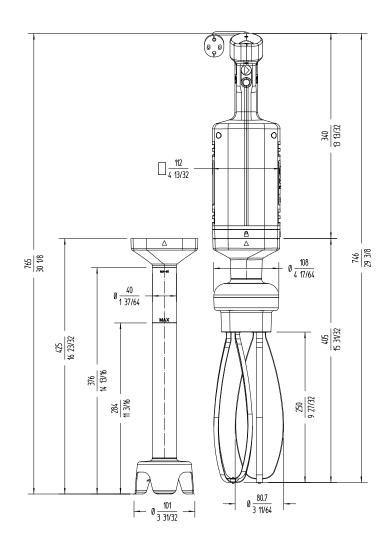
* Ask for special versions availability



HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.







www.sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

Approved