

Commercial
hand blenders

XM





[Watch video on Vimeo](#)





Professional performance

Versatility without add-on tools

As hand blender

Ideal for achieving the most subtle and delicate blending: airy consistencies, smooth purées, etc.

The blade, the blade protector and the range of speeds available make it ideal for achieving anything from the most demanding blending to more delicate and airy emulsions, all in a fast and comfortable way and without the need for add-on tools.

As whisk

The whisk is ideal for whipping cream, preparing meringues, chantilly, mayonnaise, Genovese sauce, omelettes, crêpes, soufflés, etc. all in a fast and comfortable way and without the need for add-on tools.



Professional
performance

Hand blender



Y-Blade

The **Y-Blade**, professional and with **three** very sharp **blades of tempered steel** with a long-duration cutting edge, has inclinations which have been studied in order to achieve a perfect result with each elaboration. Thanks to the three blades, **less time** and **less motor effort** is required to obtain the desired texture.

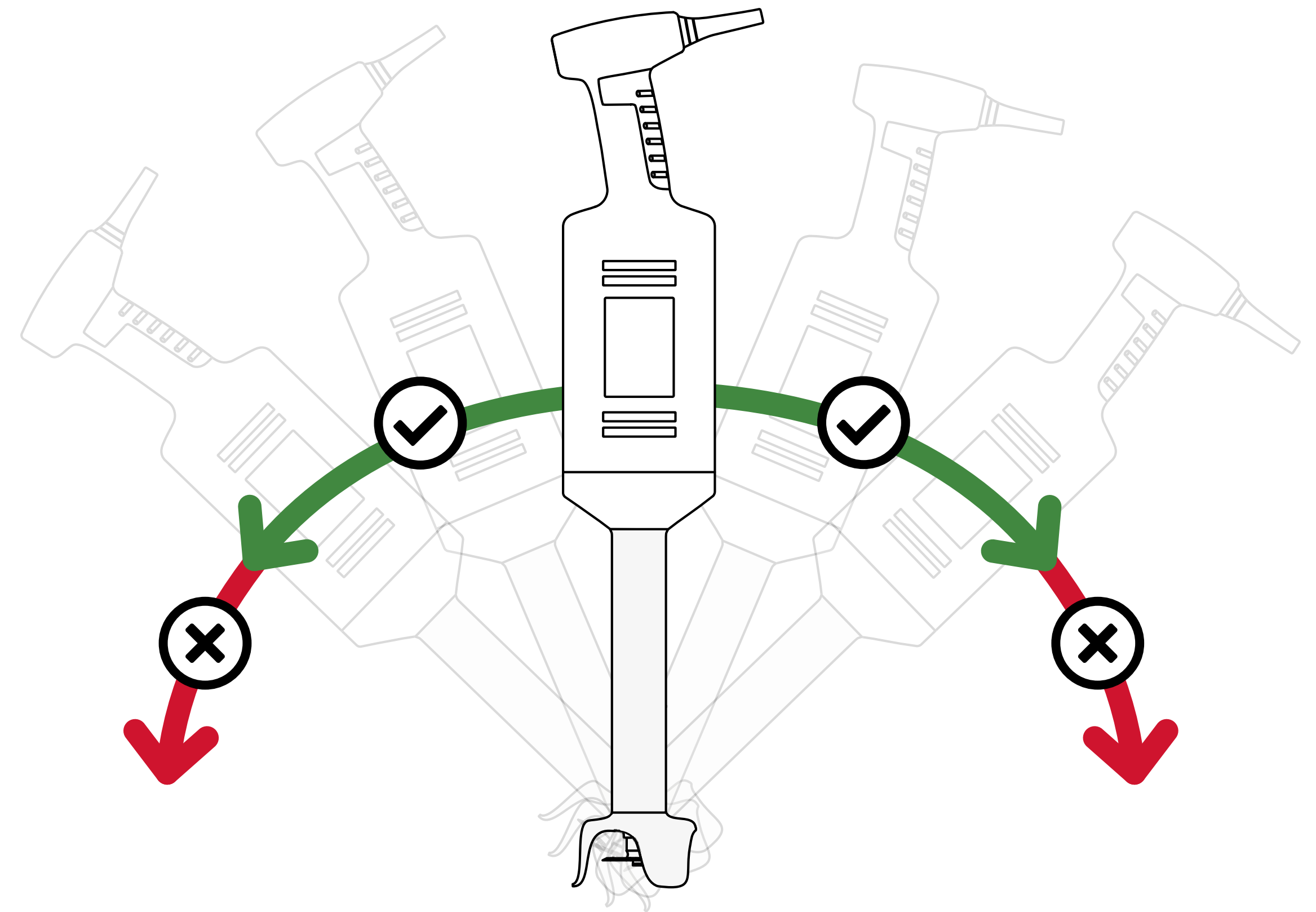


Exclusive TiltStop system

With the revolutionary and patented Sammic **TiltStop** system your hand blender works more safely. If the hand blender is tipped too severely or falls out of a container it automatically shuts off. 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.**

Additionally, this function minimizes splashing when tilting the machine excessively.



Included into the 30, 50, and 70 series.

Benefits of the TiltStop system



» User protection

Reduces the possibility of harm to the user.



» Indicator of non-ideal conditions

The system prevents activation and alerts you of the improper position.



» Usability and reliability

Minimizes splash expulsion.



» Durability and preservation

Extends the equipment's lifespan, protecting it against improper operations.

Vario speed

All of the hand mixer & blender combo machines, all of the whisks and the XS and S hand blenders have variable speed.



SmoothControl system New speed control system

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.

Additionally, it features an overload **alarm indicating that we are overexerting** the machine and there's a risk of overheating.



Benefits of the SmoothControl system

Rapid reaction and stable speed: The machine quickly adjusts its power to maintain a constant speed against variations in the product's density. Provides a smooth and efficient user experience and a more uniform and consistent end result.

Quick start under load: The machine starts more quickly in high load and low-speed situations. Ensures optimal performance even under difficult conditions.

Prevention of over-acceleration: This feature prevents the device from accelerating to the maximum in no-load situations. Promotes the equipment's preservation and a more balanced operation.

Noise improvement: More precise control in motor speed changes reduces the machine's noise level. Contributes to a more pleasant and less stressful work environment.

Overload alarm: The machine warns you when the workload is too high. This alarm indicates that the machine is being overexerted and there's a risk of overheating. This gives you greater control and awareness of your machine's status, improving its lifespan.

Models for all types of productions

As hand blender

The XM range is geared towards working with maximum comfort in containers ranging from 10 litres to 250 litres in capacity.

As whisk

The beaters from the XM range are designed to work in containers ranging from 30 litres to 80 litres in capacity. They are able to beat up to 80 egg whites.



Optional arm

All of the XM models can be used with more than one mixer arm in different sizes, making the machine more versatile. Also, the S, M and L ranges can also be used with a whisk.





Enhanced UX

Maximum comfort
for the user

Logical and manageable size

All of the XM models are designed to be easy to handle for the user. They therefore have a logical size within their range.



Ergo-design & bi-mat-grip



The external casing, made in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination in order to minimise fatigue.

Click-on-arm



The arm is **detachable** with quick fastening due to the safety restraint system and the “click” which indicates the locked position.

Hand blender

Hood designed to avoid splashes



The careful design of the hood **avoids splashes** during work.

Intuitive use



The XM range showcases extremely simple and intuitive handling with light indicators to show whether the machine is connected to the mains.



Built-to-last

Durability guarantee

Professional performance



Robustly constructed, all models from the XM range are manufactured with materials of the highest quality and offer maximum motor power in a compact size. They are capable of carrying out prolonged work without the casing overheating.

Life-plus



The XM models are equipped with a motor which has passed all of the most demanding usage tests.

Studied geometry



The exterior shape of the casing is **designed to avoid it rolling and falling** from the work surface.

Ultra-durable arms

The arms of the hand blenders are **designed to withstand high temperatures** in operation, and both these and the whisks can be cleaned in the dishwasher. This facilitates the maintenance and cleaning of the machine, saving time and effort in its daily use.



Specifications



Range	XS - 10		S - 20		
Model	XM-12	XM-21	XM-22	MB-21	B-20
Total loading	240 W	300 W	300 W	300 W	300 W
Speed, min-max	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	200 rpm - 1800 rpm
Electrical supply	230 V / 50-60 Hz / 1 ~ (0.7A) • 120 V / 50-60 Hz / 1 ~ (1.5A)				
Hand blender function					
Maximum recipient capacity	10 l	12 l	15 l	12 l	--
Maximum working depth	148.6 mm	169 mm	203 mm	169 mm	--
Blade guard diameter	65 mm	82 mm	82 mm	82 mm	--
Liquidising arm length	223 mm	250 mm	300 mm	250 mm	--
Total length	448 mm	514 mm	564 mm	514 mm	--
Whisk function					
Capacity (egg whites)	--	--	--	2 - 30	2 - 30
Revolving arm length	--	--	--	306 mm	306 mm
Total length (with revolving arm)	--	--	--	570 mm	570 mm
Net weight					
Net weight	1.51 kg	2.31 kg	2.65 kg	3.2 kg	2.62 kg

[Web](#) [Spec sheet](#)

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