

Emulsifier[®] PRO 1.0

The power of taste

Blend, filter,
and emulsify
in one step



The **Emulsifier PRO 1.0** is an innovative stainless steel filter that works with the XM-12 blender, allowing simultaneous crushing, filtering, and emulsifying, streamlining complex culinary processes.



Made of stainless steel with interchangeable perforated bases, it adapts to different culinary goals, delivering precise results for each preparation.

It is designed to integrate perfectly with the XM-12 blender, turning demanding tasks into simple steps, maximizing efficiency and creativity in the kitchen.



Discover the product



Advanced technical design

A stainless steel filter with interchangeable perforated discs that adjust to the desired result: fine textures, dense purees, or perfect emulsions.



Professional results and versatility

With interchangeable discs, it replicates traditional tools like cheesecloths or superbags to achieve homogeneous, professional textures, ideal for haute cuisine dishes.



All in one step

Blends, filters, and emulsifies simultaneously, accelerating and optimizing processes.



Optimal compatibility

Specifically designed for the XM-12 blender, ensuring superior integration and performance.

“*The Emulsifier PRO 1.0 is an essential tool in our kitchen. It has enabled us to create unique preparations while optimizing time.*”

Enrique Fleischmann
Corporate Chef at Sammic

Why Choose Emulsifier PRO 1.0?

- ✓ **Process simplification**
Combines crushing, filtering, and emulsifying in a single step.
- ✓ **Professional quality**
Achieve perfect finishes for sauces, creams, and purees that impress diners..
- ✓ **Adaptation to various sectors**
From signature gastronomy to the healthcare industry, its versatility makes it an essential ally.
- ✓ **Easy to use and clean**
Designed for intuitive use and easy cleaning.
- ✓ **Guaranteed durability**
Made from high-quality stainless steel, resistant to intensive use in professional settings.



Immense gastronomic potential



Unique preparations with the Emulsionizer PRO 1.0

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

- ✓ **Essence extraction**
Perfect for roots, herbs, and grains.
- ✓ **Soups, vinaigrettes, and sauces**
Achieve ideal textures and balanced flavors.
- ✓ **Baby food and healthcare**
Create fine blends or textures tailored to specific needs, like dysphagia.
- ✓ **Thickening and flavor enhancement**
Ideal for stews and other intense preparations.
- ✓ **Creative reuse**
Transform food scraps into high-quality preparations.
- ✓ **Fresh plant-based milks**
Prepare them on the spot with maximum quality.
- ✓ **Creative coffee and signature cocktails**
Innovation for beverages with high culinary value.
- ✓ **Ice cream bases**
Achieve perfect bases for desserts.

A versatile solution

Interchangeable discs simulate traditional kitchen tools

Choose the disc you need based on the texture or result you seek. From fine filtering, as with cheesecloths, to coarser finishes, like those achieved with a food mill, the interchangeable discs offer versatile and professional solutions for every recipe.



Multiple purchase options

COMBINED PACK



**HAND BLENDER XM-12
+
Emulsionizer PRO 1.0**

Complete solution for
your culinary needs.

*Blends, filters, and
emulsifies **simultaneously**.*



STANDALONE ACCESSORY



Emulsionizer PRO 1.0

Fully compatible with the XM-12 blender.

*Blends, filters, and emulsifies **simultaneously**.*



A unique emulsion system

Patented innovation

The Emulsionizer PRO 1.0 by Sammic is a patented accessory, designed in Spain and protected by major international patent offices, including the European Patent Office (EPO), the United States Patent Office (USPO), the China Patent Agency, and the Mexican Institute of Industrial Property (IMPI).

This patent guarantees the exclusivity of our design for the professional sector and reinforces our commitment to innovation and quality in the culinary field.





The smart strainer, reinvented *by Sammic*



#TheRightChoice
www.sammic.com



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