



BLENDER B-20

Professional beater. 300 W.



OPTIONAL

- ☐ MA-21 mixer arm. ☐ MA-22 mixer arm.

SPECIFICATIONS

Total loading: 300 W
Motor speed: 200 - 1800 rpm
Capacity (egg whites): 2 - 30

Length

Revolving arm length: 306 mm
Total length (with revolving arm): 570 mm

Net weight: 2.62 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
440 x 375 x 105 mm
Gross weight: 3.3 kg

AVAILABLE MODELS

3030636 Whisk B-20 230/50-60/1

3030766 Beater B-20 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 30 egg whites.

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. 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.
- ✓ Beater with capacity for 2 to 30 egg whites.

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.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.

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 whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block. ☐ Wall mount.
- ✓ Whisk BA-20.



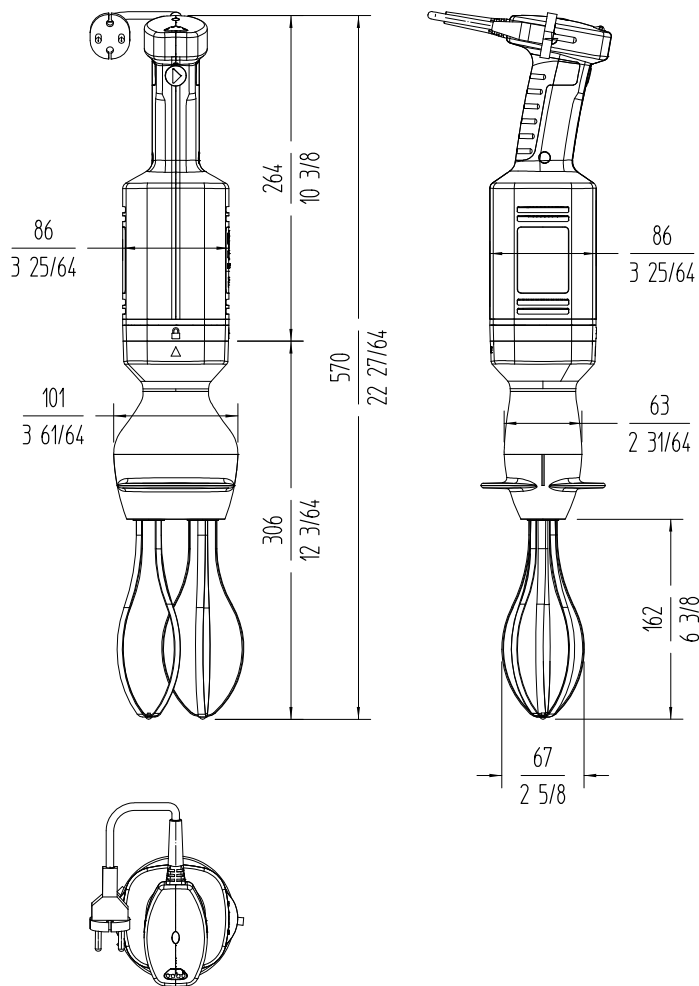


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DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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Project	Date
Item	Qty
Approved	

product sheet
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