



BLENDER B-30

Professional beater. 400 W.



SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 50 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 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.
- ✓ 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
- ✓ Whisk BA-30.
- ✓ Wall mount.

OPTIONAL

- ☐ MA-31 mixer arm.
- ☐ MA-32 mixer arm.
- ☐ MA-33 mixer arm.

SPECIFICATIONS

Total loading: 400 W
Motor speed: 200 - 1500 rpm
Capacity (egg whites): 2 - 50

Plug:

Length

Revolving arm length: 396 mm
Total length (with revolving arm): 704 mm

Net weight: 3.51 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
455 x 475 x 117 mm
Gross weight: 4.5 kg

AVAILABLE MODELS

3030669 Whisk B-30 230/50-60/1

3030802 Beater B-30 230/50-60/1

* Ask for special versions availability

DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

product sheet
updated 19/02/2025

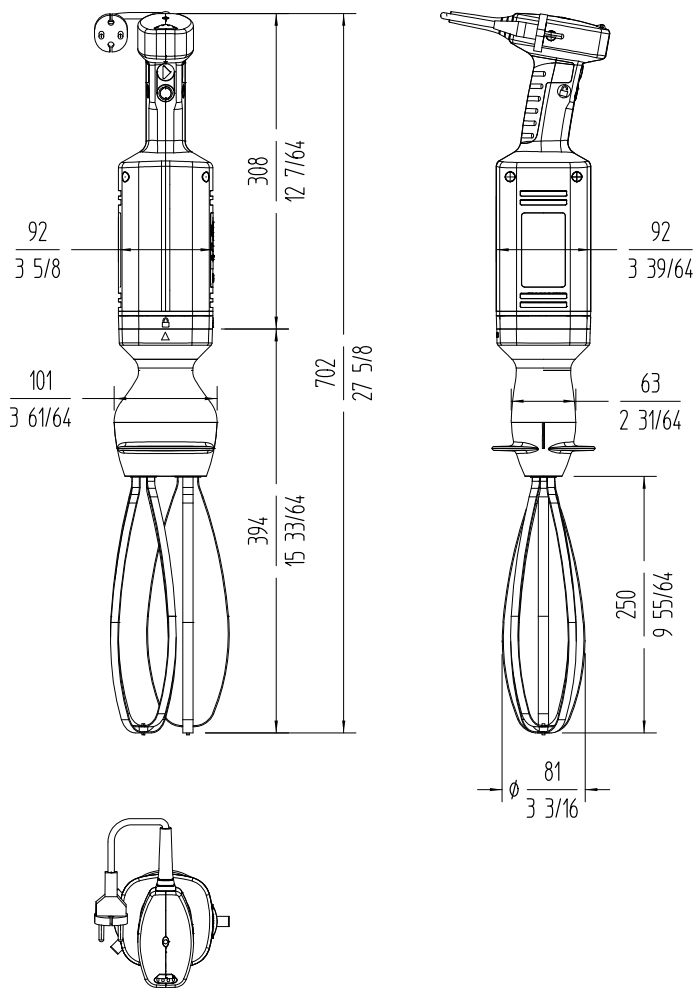




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Project	Date
Item	Qty
Approved	

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updated 19/02/2025