EMULSIONIZER PRO 1.0







SPECIFICATIONS

Emulsionizer Filter

Inner filter Ø: 70 mm Filter height: 235 mm

Maximum Ø of the blade cover: 65 mm

Emusionizer discs

Disc-Ø: 80 mm Included discs: 5

Types of included discs: 0 / 0.3 / 0.5 / 1 / 2 mm

Pusher-Ø: 70 mm Height: 250 mm

Borosilicate jar

Jar height: 235 mm External jar Ø: 120 mm Inner jar Ø: 110 - 90 mm

Maximum quantity of product: 0.8 I

AVAILABLE MODELS

5410009 Emulsionizer PRO 1.0

* Ask for special versions availability

SALES DESCRIPTION

Blends, filters, and emulsifies simultaneously.

- ✓ Emulsionizer Pro 1.0 by Sammic is an accessory for the XM-12 blender that allows the creation of any type of gastronomic emulsion.
- ✓ It consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired gastronomic goal.
- ✓ It operates with an immersion blender (maximum blade guard dia: 65 mm), and its design and size are ideal for the Sammic XM-12
- √ The blender is activated inside the emulsion filter, where the ingredients are placed, to achieve the desired emulsion.

The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.

- Extracting essences from roots, herbs, and grains.
- ✓ Preparing soups, vinaigrettes, and sauces.
- √ Achieving the finest purée for baby food, as well as foods with the desired texture for the health sector and for dysphagia.
- √ Thickening stews and enhancing flavor expansion.
- √ Transforming food scraps into high-quality culinary preparations.
- √ Obtaining freshly made plant-based milks.
- ✓ Preparing creative and high-quality culinary coffee creations.
- ✓ Preparing the best cocktails.
- √ Making ice cream bases.

NCLUDES

- √ Emulsionizer PRO 1.0 by Sammic.
- √ Pack of 5 interchangeable
- √ Heat-resistant borosilicate jar with lid.
- √ Bamboo mortar

OPTIONAL

discs.

Additional disc pack.





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Food Service Equiment Manufacturer

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Project	Date
Item	Qty
Approved	