



SPECIFICATIONS

Emulsionizer Filter

Inner filter Ø: 70 mm
Filter height: 235 mm
Maximum Ø of the blade cover: 65 mm

Emulsionizer discs

Disc-Ø: 80 mm
Included discs: 5
Types of included discs: 0 / 0.3 / 0.5 / 1 / 2 mm

Pusher

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 l

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 blender.
- ✓ 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.

INCLUDES

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

OPTIONAL

- ☐ Additional disc pack.

