



# IMMERSION BLENDERS AND WHISKS XM / B / MB



PROFESSIONAL PERFORMANCE · INTENSIVE USE · ERGONOMIC DESIGN · BUILT TO LAST



## New immersion blenders and whisks XM / B / MB

XM immersion blenders, B whisks and MB combined models. The new generation of Sammic hand mixers consists of different product lines with varied capacities.

The new generation of Sammic immersion blenders consists of single and variable-speed versatile, user-friendly and built-to-last mixers, beaters and combined models.

Sammic XM immersion blenders and whisks have been developed in collaboration with chefs and are backed by Sammic's over 50 years' experience as a manufacturer of commercial immersion blenders.





# → Professional performance

## *Versatility without add-on tools*

The XM hand blenders are ideal for achieving the most subtle and delicate blending: **airy consistencies, smooth purées, etc.** in a fast, comfortable way and without add-on tools.

The whisks are ideal for **whipping cream, preparing meringues, chantilly, mayonnaise, Genovese sauce, omelettes, crêpes, soufflés, etc.** also, in a fast and comfortable way and without add-on tools.



## *Y-Blade*

The Y-Blade, professional and with three very sharp blades of tempered steel with a long-duration cutting edge, has inclinations which have been studied in order to achieve a perfect result with each elaboration.

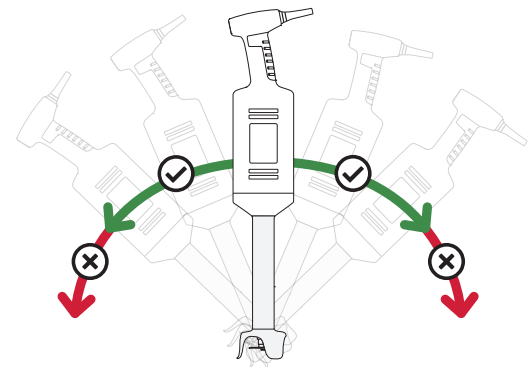
Thanks to the three blades, less time and less motor effort is required to obtain the desired texture.



## *Exclusive TiltStop system*

In the 30, 50, and 70 series, your hand blender will stop in case of a fall or excessive tilt relative to the vertical. If the hand blender is tipped too severely or falls out of a container it automatically shuts off. 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. Additionally, this function minimizes splashing when tilting the machine excessively.



## *Vario-speed & SmoothControl*

All of the hand mixer & blender combo machines, all of the whisks and the XS and S hand blenders have variable speed.

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.

Additionally, it features an overload alarm indicating that we are overexerting the machine and there's a risk of overheating.



## *Models for all types of productions*

The XM models can be equipped with more than one blender arm of different sizes, providing versatility to the machine. Additionally, the S, M, and L ranges can also be equipped with a beater arm.

**As hand blender:** from 10 litres to 250 litres capacity.

**As whisk:** from 30 litres to 80 litres capacity. Up to 80 egg whites.





# → Enhanced UX. Maximum comfort for the user

## *Logical and manageable size*

All of the XM models are designed to be easy to handle for the user. They therefore have a logical size within their range.



## *Ergo-design & bi-mat-grip*

The external casing, made in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination in order to minimise fatigue.



## *Click-on-arm*

The arm is detachable with quick fastening due to the safety restraint system and the "click" which indicates the locked position.



## *Hood designed to avoid splashes*

The careful design of the hood avoids splashes during work.



## *Intuitive use*

The XM range showcases extremely simple and intuitive handling with light indicators to show whether the machine is connected to the mains.





# → Built-to-last. Durability guarantee

## *Professional performance*

Robustly constructed, all models from the XM range are manufactured with materials of the highest quality and offer maximum motor power in a compact size. They are capable of carrying out prolonged work without the casing overheating.



## *Life-plus*

The XM models are equipped with a motor which has passed all of the most demanding usage tests.



## *Studied geometry*

The exterior shape of the casing is designed to avoid it rolling and falling from the work surface.



## *Ultra-durable and dishwasher-safe arms*

The arms of the hand blenders are designed to withstand high temperatures in operation, and both these and the whisks can be cleaned in the dishwasher. This facilitates the maintenance and cleaning of the machine, saving time and effort in its daily use.



## *Approved by NSF*

All the models are standard 8 NSF certified, which is a hygiene and safety guarantee.



**X5-10** 240W **S-20** 300W **M-30** 400W **L-50** 570W **XL-70** 750W



Optional

**MA-11**  
192mm

**XM-12**

10l | 223mm  
RPM 1500-15000



**XM-21**

12l | 250mm  
RPM 1500-15000

**XM-22**

15l | 300mm  
RPM 1500-15000



**XM-31**

30l | 306mm  
RPM 12000

**XM-32**

45l | 366mm  
RPM 12000

**XM-33**

60l | 420mm  
RPM 12000



**XM-51**

80l | 420mm  
RPM 12000

**XM-52**

120l | 520mm  
RPM 12000



**XM-71**

200l | 540mm  
RPM 12000

**XM-72**

250l | 630mm  
RPM 12000



**B-20**

2-30  
RPM 200-1500



**B-30**

2-50  
RPM 200-1500



**B-50**

2-80  
RPM 200-1500



**MB-21**



**MB-31**



**MB-51**



Arm length

Egg whites



www.sammic.com



06/2024-01

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