

HAND BLENDER XM-12

Compact immersion blender. 0.33 Hp.





- ✓ 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: the arm can be washed under the tap or in the dishwasher.
- √ Approved by NSF: guaranteed safety and hygiene.

NCLUDES

√ Variable speed motor block.

√ MA-12 mixer arm.

OPTIONAL

■ MA-11 mixer arm.

ACCESSORIES

☐ Mixer arms MA-10

SPECIFICATIONS

Total loading: 0.33 Hp

Maximum recipient capacity: 10.6 qt Motor speed: 1500 - 15000 rpm

Blade diameter: 1.75 " Blade guard diameter: 2.56 "

Length

Liquidising arm length: 8.8 "

Total length: 17.6 "

Net weight: 3.33 lbs

Noise level (1m.): <80 dB(A)

Crated dimensions

19.5 x 3.1 x 7.1 "
Gross weight: 4.3 lbs.

AVAILABLE MODELS

3030740 Immersion blender XM-12 120/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- √ Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10.6 qt.

All-in-one

- √ Versatility without add-on tools.
- Tri-blade, professional, made of tempered steel and equipped with a long lasting cutting edge.
- √ Vario-speed: adjustable speed.
- √ Ideal for mise-en-place and support in service.
- Designed to work with maximum comfort in recipients of up to 10 l of capacity.
- ✓ In option: shorter MA-11 mixarm.

Maximum comfort for the user

- √ Compact design: logical and manageable size.
- Ergo-design & bi-mat-grip: The external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- Click-on-arm: detachable arm with quick and safe locking.
- √ Hood designed to avoid splashes during work.
- Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.

Designed to last

 Professional performance: it is capable of carrying out prolonged work without overheating.

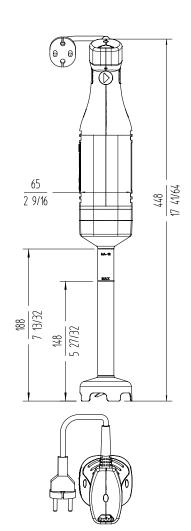


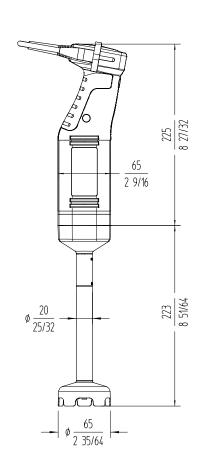












Sammic | www.sammic.us Food Service Equiment Manufacturer

usa@sammic.com 1225 Hartrey Avenue 60202-1056 Evanston, IL

phone +1 (224) 307-2232 toll free +1 844 275 3848



Project	Date
Item	Qty

Approved