BLENDER B-30

Professional beater. 400 W.





OPTIONAL

- MA-31 mixer arm.
- "Quick fix" clamp.
- MA-32 mixer arm.
- Clamp sliding frame. ☐ 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

* Ask for special versions availability

SALES DESCRIPTION

- Variable speed motor block.
- Whisk with capacity for 2 to 50 egg whites.

Professional performance

- √ Vario-speed: variable speed.
- ✓ Beater with capacity for 2 to 50 egg whites.

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. LED warning light in two colours to indicate the status of the machine.
- √ Possiblity of continuous operation.

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 arm, can be cleaned under the tap.
- √ Approved by NSF: guaranteed safety and hygiene.

NCLUDES

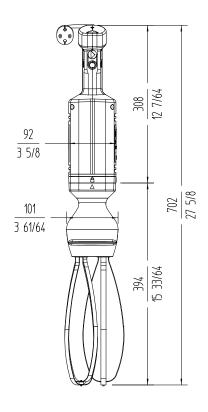
- √ Variable speed motor block
- √ Wall mount.
- √ Whisk BA-30.

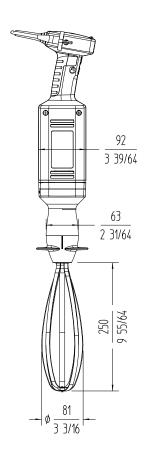






DYNAMIC PREPARATION







Sammic | www.sammic.com
Food Service Equiment Manufacturer

Polígono Basarte, 1. 20720 Azkoitia, Spain

phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty