



HAND MIXER & BLENDER COMBO TR/BM-350

Specially designed to be used in up to 60 lt./ 65 qt. bowls



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



Total loading: 350 W

Maximum recipient capacity: 60 l

Variable speed: yes

Speed (in liquid): 1500 rpm - 9000 rpm

Length

✓ Liquidising arm length: 420 mm

✓ Revolving arm length: 396 mm

✓ Total length (max): 732 mm

✓ Total length (with revolving arm): 705 mm

Net weight: 3,35 kg - 3,5 kg

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

AVAILABLE MODELS

* Ask for special versions availability

SALES DESCRIPTION

Variable speed motor unit with 350 W loading. 420mm mixer arm and beater arm.

- ✓ Suitable for food-processing in containers of up to 60-litre / 65-qt. capacity.
- ✓ Variable speed.
Liquidiser arm: suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- ✓ Beater arm for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake batter, soufflés, etc.
- ✓ Easily detachable shafts with no need of tools.
- ✓ Manufactured from durable top quality materials.
- ✓ Ergonomic design and easy operation.
- ✓ Easy to clean.
- ✓ NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

INCLUDES

- ✓ Motor block.
- ✓ Mixer arm BN.
- ✓ Whisk BB-350.

OPTIONAL

- ☐ Bowl clamp.
- ☐ Clamp sliding frame.

ACCESSORIES

- ☐ Clamp sliding frame

SPECIFICATIONS



product sheet
updated 20/01/2024

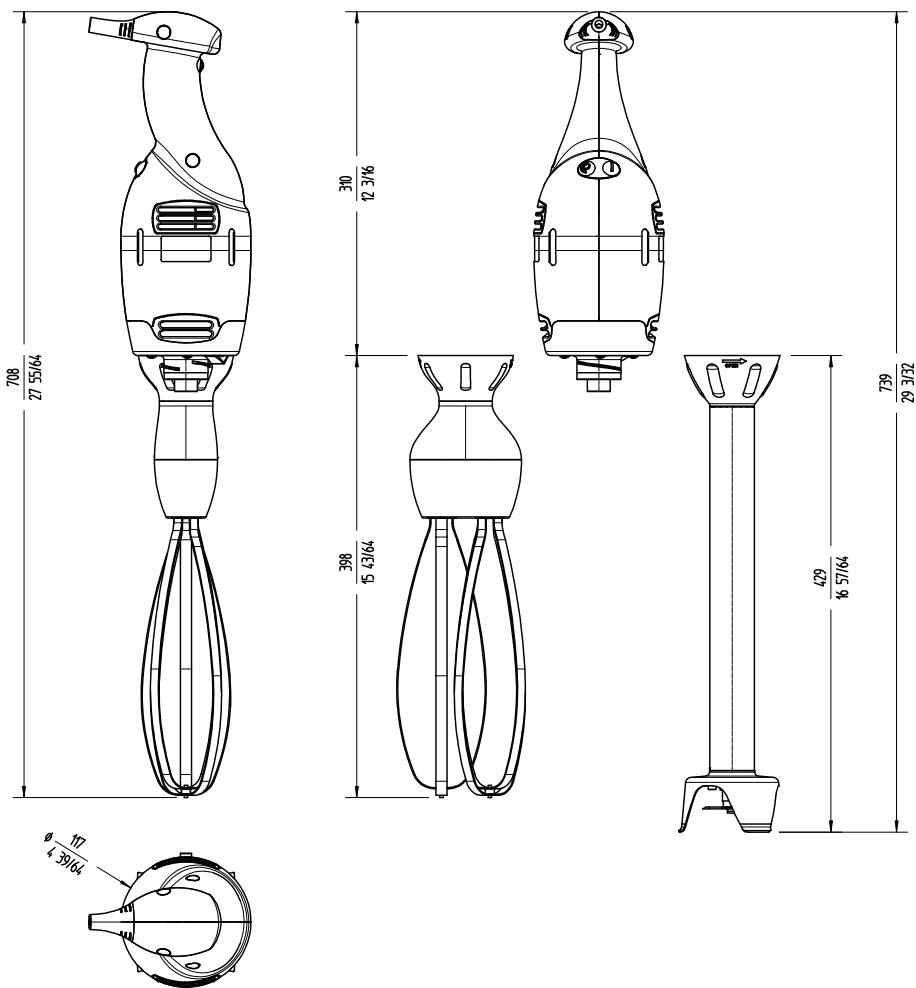


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sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

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



Project	Date
Item	Qty
Approved	

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