BLENDER B-20

Professional beater. 300 W.





Accessories

- ☐ Motor unit MM-20V
- ☐ Whisk BA-20
- ☐ Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W Motor speed: 200 - 1800 rpm

Capacity (egg whites): 2 - 30

Length

Revolving arm length: 306 mm

Total length (with revolving arm): 570 mm

Net weight: 2.62 kg Noise level (1m.): <80 dB(A)

Crated dimensions

440 x 375 x 105 mm Gross weight: 3.3 kg

AVAILABLE MODELS

3030636 Whisk B-20 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- Variable speed motor block.
- Whisk with capacity for 2 to 30 egg whites.

Professional performance

- √ Vario-speed: variable speed.
- ✓ Beater with capacity for 2 to 30 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. Warning light when the machine is connected to the mains.

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-20.

OPTIONAL

- MA-21 mixer arm.
- ☐ MA-22 mixer arm.



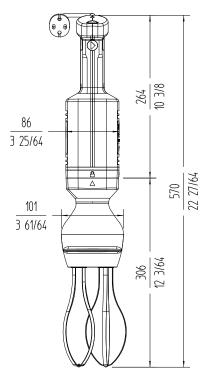


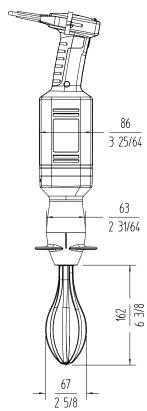


updated **20/01/202**4 product sheet

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Project	Date
Item	Qty

Approved