



BLENDER B-30

Professional beater. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

OPTIONAL

- MA-31 mixer arm.
- MA-32 mixer arm.
- MA-33 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Motor unit MM-30V

SPECIFICATIONS

Total loading: 400 W
 Motor speed: 200 - 1500 rpm
 Capacity (egg whites): 2 - 50

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

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.
- ✓ Possibility 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.

INCLUDES

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

AVAILABLE MODELS

- 3030669 Whisk B-30 230/50-60/1
- 3030802 Beater B-30 230/50-60/1

* Ask for special versions availability



product sheet
updated 20/01/2024

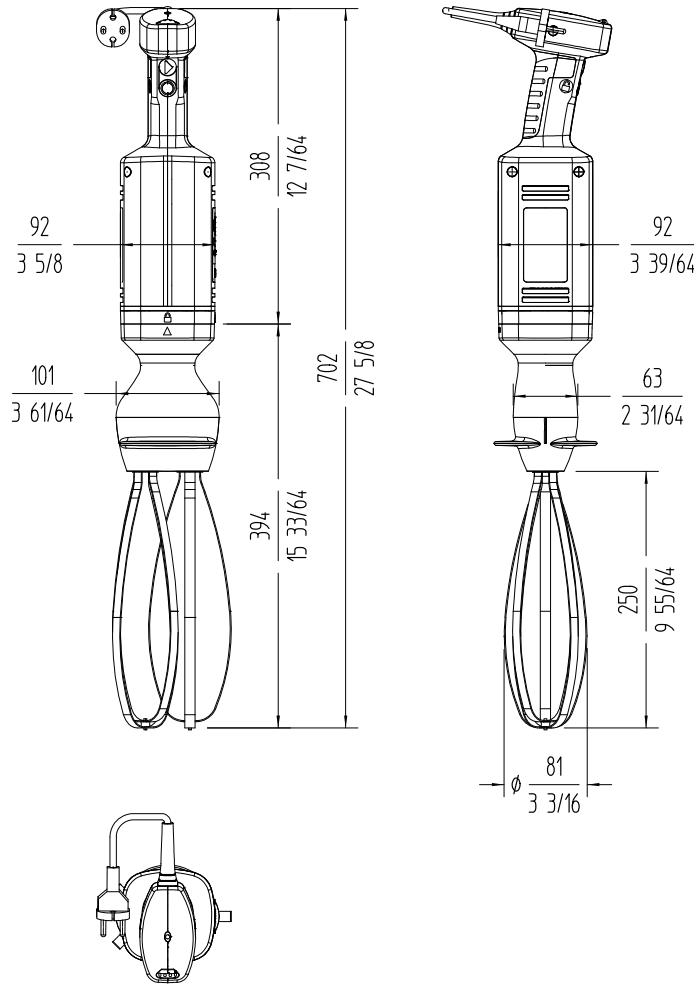


BLENDER B-30

Professional beater. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



www.sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanth Road
Troon Industrial Park
LE4 9LS - Leicester

uksales@sammic.com
Tel.: +44 0116 246 1900



Project

Date

Item

Qty

Approved

product sheet
updated 20/01/2024