



BLENDER B-50

Professional beater. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

OPTIONAL

- MA-52 mixer arm.
- MA-51 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Motor unit MM-50V

SPECIFICATIONS

Total loading: 570 W
 Motor speed: 200 - 1500 rpm
 Capacity (egg whites): 2 - 80

Length

Revolving arm length: 405 mm
 Total length (with revolving arm): 746 mm

Net weight: 4.41 kg
 Noise level (1m.): <80 dB(A)

Crated dimensions

575 x 455 x 130 mm
 Gross weight: 5.1 kg

AVAILABLE MODELS

3030693 Whisk B-50 230/50-60/1

3030832 Beater B-50 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 80 egg whites.

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Beater with capacity for 2 to 80 egg whites.

Maximum comfort for the user

- ✓ 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-50.



product sheet
updated 20/01/2024

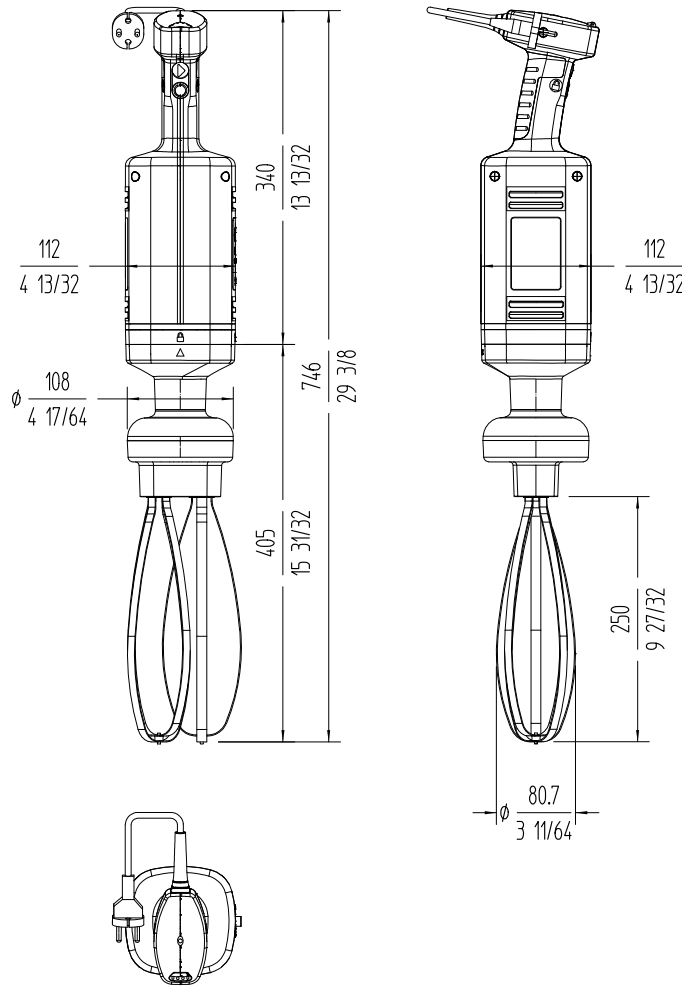


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Project

Date

Item

Qty

Approved

product sheet
updated 20/01/2024