



P/N. 5410009

SPECIFICATIONS

Crated dimensions
7.3 x 6.9 x 12.2 “
Gross weight: 5.0 lbs.



SALES DESCRIPTION

- Blends, filters, and emulsifies simultaneously.
- ✓ Emulsionizer Pro 1.0 by Sammic is an accessory for the XM-12 blender that allows the creation of any type of gastronomic emulsion.
 - ✓ It consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired gastronomic goal.
 - ✓ It operates with an immersion blender (maximum blade guard dia: 65 mm), and its design and size are ideal for the Sammic XM-12 blender.
 - ✓ The blender is activated inside the emulsion filter, where the ingredients are placed, to achieve the desired emulsion.

The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.

- ✓ Extracting essences from roots, herbs, and grains.
- ✓ Preparing soups, vinaigrettes, and sauces.
- ✓ Achieving the finest purée for baby food, as well as foods with the desired texture for the health sector and for dysphagia.
- ✓ Thickening stews and enhancing flavor expansion.
- ✓ Transforming food scraps into high-quality culinary preparations.
- ✓ Obtaining freshly made plant-based milks.
- ✓ Preparing creative and high-quality culinary coffee creations.
- ✓ Preparing the best cocktails.
- ✓ Making ice cream bases.



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Project	Date
Item	Qty
Approved	

product sheet
updated 01/28/25

DYNAMIC PREPARATION
ACCESSORIES - COMMERCIAL HAND BLENDERS