



# BLENDER B-50

Professional beater. 570 W.



## SALES DESCRIPTION

Variable speed motor block.

Whisk with capacity for 2 to 60 egg whites.

### Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Designed to work in recipients of up to 80 litres.
- ✓ Beater with capacity for 2 to 100 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.

### 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.
- ✓ Whisk BA-50.

## SPECIFICATIONS

Total loading: 570 W  
 Maximum recipient capacity: 120 l  
 Motor speed: 200 - 1500 rpm

### 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

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

\* Ask for special versions availability

## ACCESSORIES

- MA-52 mixer arm.
- MA-51 mixer arm.



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION  
COMMERCIAL HAND BLENDERS - XM RANGE

product sheet  
updated 15/01/2020