[COMING SOON] BLENDER B-50







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.
- √ Possiblity 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.

NCLUDES

√ Variable speed motor block. √ Whisk BA-50.

ACCESSORIES

☐ Motor unit MM-50

☐ Motor unit MM-50V





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,









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Project	Date
Item	Qty
Approved	



[COMING SOON] BLENDER B-50

Professional beater. 1.1 Hp.

SPECIFICATIONS

Total loading: 1.1 Hp

Motor speed: 200 - 1500 rpm Capacity (egg whites): 2 - 80

Length

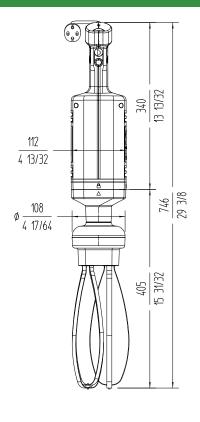
Revolving arm length: 15.95 "

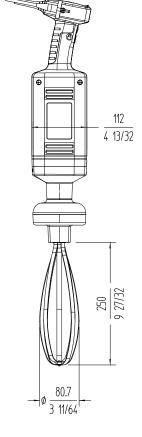
Total length (with revolving arm): 29.37 "

Net weight: 9.72 lbs. Noise level (1m.): <80 dB(A)

Crated dimensions

22.6 x 17.9 x 5.1 " Gross weight: 11.2 lbs.







AVAILABLE MODELS

* Ask for special versions availability

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