

Коммерческие ручные блендеры ХМ-12, ХМ-21, ХМ-22

Технические характеристики

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HAND BLENDER XM-12

Compact immersion blender. 240 W.



- ✓ 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.
- ✓ Ultra-durable arms designed to stand high temperatures in operation.
- ✓ Easy to clean: the arm can be washed under the tap or in the dishwasher.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ MA-12 mixer arm.

OPTIONAL

- ☐ MA-11 mixer arm.
- ☐ Emulsionizer PRO 1.0.

ACCESSORIES

- ☐ Emulsionizer PRO 1.0

SPECIFICATIONS

Total loading: 240 W
Maximum recipient capacity: 10 l
Maximum working depth: 148.6 mm
Motor speed: 1500 - 15000 rpm
Blade diameter: 44 mm
Blade guard diameter: 65 mm

Plug: [v:enchufe]

Length

Liquidising arm length: 223 mm
Total length: 448 mm

Net weight: 1.51 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
496 x 80 x 180 mm
Gross weight: 1.94 kg

AVAILABLE MODELS

3030618 Immersion blender XM-12 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
- ✓ Designed for continuous use.
- ✓ Ideal for mise en place.
- ✓ Maximum comfort of use in recipients of up to 10 l.

All-in-one

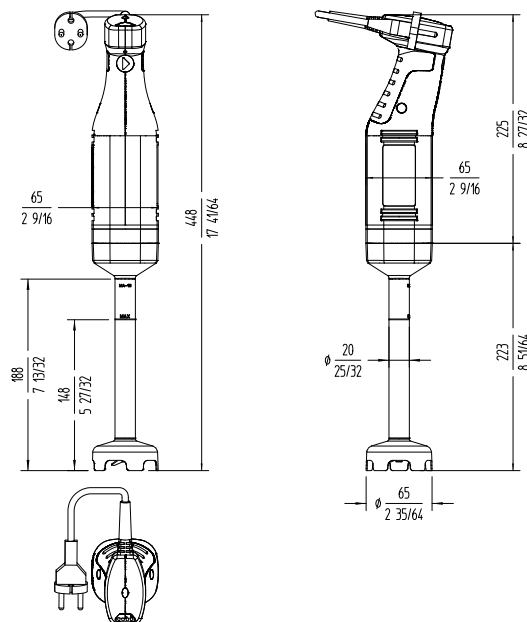
- ✓ Versatility without add-on tools.
- ✓ Tri-blade, professional, made of tempered steel and equipped with a long lasting cutting edge.
- ✓ Vario-speed: adjustable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- ✓ Ideal for mise-en-place and support in service.
- ✓ Designed to work with maximum comfort in recipients of up to 10 l of capacity.
- ✓ In option: shorter MA-11 mixarm.

Maximum comfort for the user

- ✓ Compact design: logical and manageable size.
- ✓ Ergo-design & bi-mat-grip: the external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- ✓ Click-on-arm: detachable arm with quick and safe locking.
- ✓ Hood designed to avoid splashes during work.
- ✓ Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.

Designed to last

- ✓ Professional performance: it is capable of carrying out prolonged work without overheating.



HAND BLENDER XM-12 + EMULSIONIZER PRO 1.0

Blends, filters, and emulsifies simultaneously.



SALES DESCRIPTION

- Compact immersion blender. 240 W.
- ✓ The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
 - ✓ Designed for continuous use.
 - ✓ Ideal for mise en place.
 - ✓ Maximum comfort of use in recipients of up to 10 l.
 - ✓ 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.

Pack XM-12 + Emulsionizer PRO 1.0

Blend, filter, and emulsify in a single step

- ✓ **Gastronomic emulsions of all kinds:** Combine the power of the XM-12 blender with the precision of the Emulsionizer PRO to achieve exceptional textures and consistent results.
- ✓ **Impeccable and consistent outcomes:** Its design ensures a fine, lump-free texture with a professional finish that enhances the presentation of every dish.

Efficiency and versatility in every preparation

- ✓ **Efficiency and speed:** Simplify complex processes by allowing blending, emulsifying, and filtering directly from the preparation, saving time and reducing handling.
- ✓ **Kitchen versatility:** Ideal for sauces, creams, and delicate textures, adapting to multiple preparations thanks to its interchangeable discs that simulate tools like the chinois, superbag, or muslin cloth.

Design tailored for the professional chef

- ✓ **Ergonomic design and durability:** The XM-12 stands out for its lightness and manageability, while the Emulsionizer PRO offers robustness and functionality, ensuring continuous use in demanding environments.

Mortar-Ø: 70 mm
Height: 250 mm

Borosilicate jar

Jar height: 235 mm
External jar Ø: 120 mm
Inner jar Ø: 110 - 90 mm
Maximum quantity of product: 0.8 l

Crated dimensions
345 x 200 x 265 mm
Gross weight: 4.2 kg

- ✓ **Ease of use and cleaning:** Designed for intuitive use and easy cleaning.

Savings and sustainability

- ✓ **Resource optimization:** Reduces the need for additional tools, optimizing resources and minimizing waste in each preparation.

A great gastronomic potential

The combination of the Emulsionizer PRO 1.0 with the XM-12 hand blender and each chef's creativity opens up a world of possibilities.

- ✓ Extract essences from roots, herbs, and grains.
- ✓ Prepare soups, vinaigrettes, and sauces.
- ✓ Achieve the finest blends for baby food, as well as desired textures for the health sector and for dysphagia.
- ✓ Thicken stews and enhance flavours.
- ✓ Transform food scraps into high-quality culinary preparations.
- ✓ Obtain freshly made plant-based milks and creative, high-quality culinary coffee preparations.
- ✓ Prepare ice cream bases.
- ✓ Additionally, it's ideal for cocktail making.

INCLUDES

- ✓ XM-12 immersion blender: variable speed motor unit + mixer arm.
- ✓ Emulsionizer PRO 1.0 by Sammic.
- ✓ Pack of 5 interchangeable discs.
- ✓ Heat-resistant borosilicate jar with lid.
- ✓ Bamboo mortar

OPTIONAL

- ☐ MA-11 mixer arm.

SPECIFICATIONS

XM-12

Total loading: 240 W
Maximum recipient capacity: 10 l
Maximum working depth: 148.6 mm
Motor speed: 1500 - 15000 rpm
Blade diameter: 44 mm
Blade guard diameter: 65 mm

Length

Liquidising arm length: 223 mm
Total length: 448 mm
Net weight: 3.31 kg
Noise level (1m.): <80 dB(A)

Emulsionizer PRO 1.0 Emulsionizer Filter

Inner filter Ø: 70 mm
Filter height: 235 mm
Maximum Ø of the blade cover: 65 mm

Emulsionizer discs

Disc-Ø: 80 mm
Included discs: 5
Types of included discs: 0 / 0.3 / 0.5 / 1 / 2 mm

Mortar

AVAILABLE MODELS

3030730	Immersion blender XM-12 230/50-60/1 EMZ
3030731	Immersion blender XM-12 230/50-60/1 UK EMZ
3030732	Immersion blender XM-12 230/50-60/1 AUS EMZ
3030733	Immersion blender XM-12 120/50-60/1 EMZ

* Ask for special versions availability

HAND BLENDER XM-21

Professional immersion blender. 300 W.



SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 250 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 12 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- ✓ Designed to work in recipients of up to 12 litres.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.

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.
- ✓ Ultra-durable arms designed to stand high temperatures in opera-

tion.

- ✓ Easy to clean: detachable, dishwasher safe arm.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Wall mount.
- ✓ MA-21 mixer arm.

OPTIONAL

- MA-22 mixer arm.
- Whisk BA-20.

ACCESSORIES

- Motor unit MM-20V
- Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W
Maximum recipient capacity: 12 l
Maximum working depth: 169 mm
Motor speed: 1500 - 15000 rpm
Blade diameter: 50 mm
Blade guard diameter: 82 mm

Length

Liquidising arm length: 250 mm
Total length: 514 mm

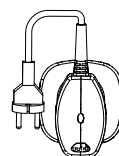
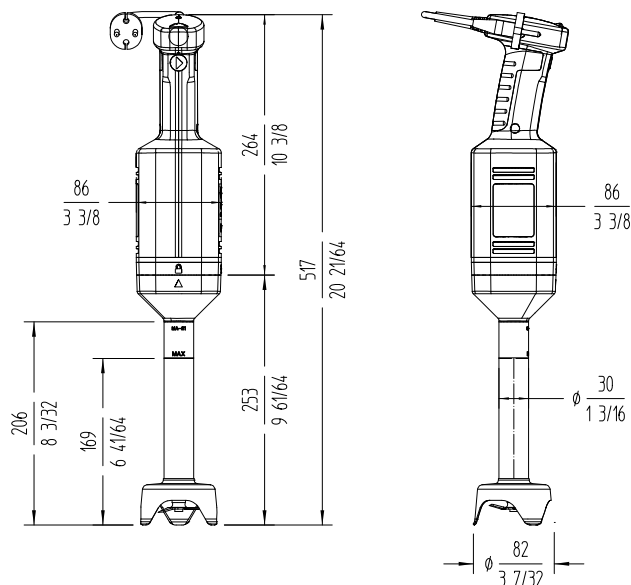
Net weight: 2.31 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
440 x 375 x 105 mm
Gross weight: 2.91 kg

AVAILABLE MODELS

3030625 Immersion blender XM-21 230/50-60/1

* Ask for special versions availability



HAND BLENDER XM-22

Professional immersion blender. 300 W.



SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 300 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 15 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- ✓ Designed to work in recipients of up to 15 l.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.

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.
- ✓ Ultra-durable arms designed to stand high temperatures in opera-

tion.

- ✓ Easy to clean: detachable, dishwasher safe arm.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Wall mount.
- ✓ MA-22 mixer arm.

OPTIONAL

- MA-21 mixer arm.
- Whisk BA-20.

ACCESSORIES

- Motor unit MM-20V
- Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W
Maximum recipient capacity: 15 l
Maximum working depth: 203 mm
Motor speed: 1500 - 15000 rpm
Blade diameter: 50 mm
Blade guard diameter: 82 mm

Length

Liquidising arm length: 300 mm
Total length: 564 mm

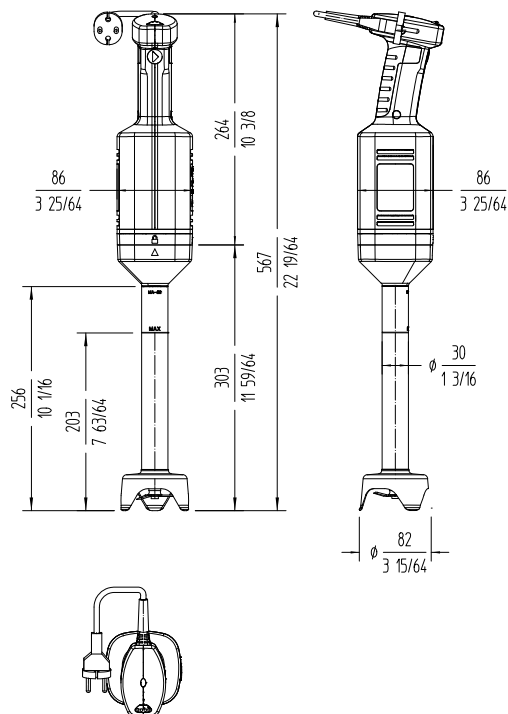
Net weight: 2.39 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
440 x 375 x 105 mm
Gross weight: 3.25 kg

AVAILABLE MODELS

3030626 Immersion blender XM-22 230/50-60/1

* Ask for special versions availability





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