

Коммерческие ручные блендеры МВ-21, В-20, ХМ-31

Технические характеристики

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HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.



- ✓ Easy to clean: detachable, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-20.
- ✓ MA-21 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-22 mixer arm.

SPECIFICATIONS

Total loading: 300 W

Plug: [v:enchufe]

Liquidiser function

Maximum recipient capacity: 12 l

Maximum working depth: 169 mm

Motor speed: 1500 - 15000 rpm

Blade diameter: 50 mm

Blade guard diameter: 82 mm

Liquidising arm length: 250 mm

Total length: 514 mm

Whisk function

Motor speed: 200 - 800 rpm

Capacity (egg whites): 2 - 30

Revolving arm length: 306 mm

Total length (with revolving arm): 570 mm

Net weight: 3.2 kg

Noise level (1m.): <80 dB(A)

Crated dimensions

440 x 375 x 105 mm

Gross weight: 3.8 kg

AVAILABLE MODELS

3030634 Immersion blender & whisk combo MB-21 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 250 mm detachable mixer arm designed for continuous use in recipients of up to 12 l.
- ✓ Whisk with capacity for 2 to 30 egg whites.

All-in-one

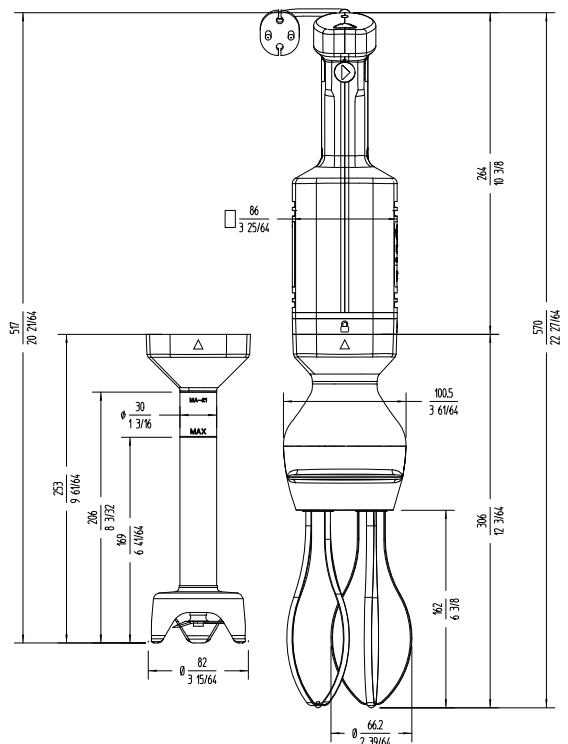
- ✓ Professional hand blender and beater.
- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Mixer arm designed to work in recipients of up to 12 l.
- ✓ Beater with capacity for 2 to 30 egg whites.

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.
- ✓ Mixer arm 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 operation.



BLENDER B-20

Professional beater. 300 W.



OPTIONAL

- ☐ MA-21 mixer arm.
- ☐ MA-22 mixer arm.

ACCESSORIES

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

SPECIFICATIONS

Total loading: 300 W
Motor speed: 200 - 1800 rpm
Capacity (egg whites): 2 - 30

Length

Revolving arm length: 306 mm
Total length (with revolving arm): 570 mm

Net weight: 2.62 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
440 x 375 x 105 mm
Gross weight: 3.3 kg

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 30 egg whites.

Professional performance

- ✓ 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.
- ✓ Beater with capacity for 2 to 30 egg whites.

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

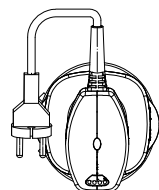
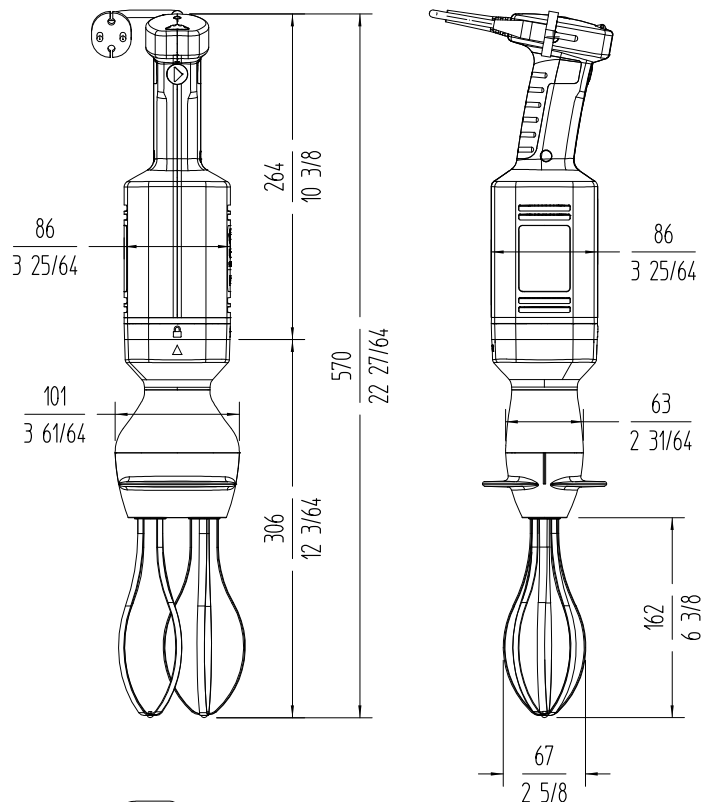
INCLUDES

- ✓ Variable speed motor block.
- ✓ Wall mount.
- ✓ Whisk BA-20.

AVAILABLE MODELS

3030636 Whisk B-20 230/50-60/1

* Ask for special versions availability



HAND BLENDER XM-31

Professional immersion blender. 400 W.

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 306 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 30 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.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 30 l.

Exclusive TiltStop system

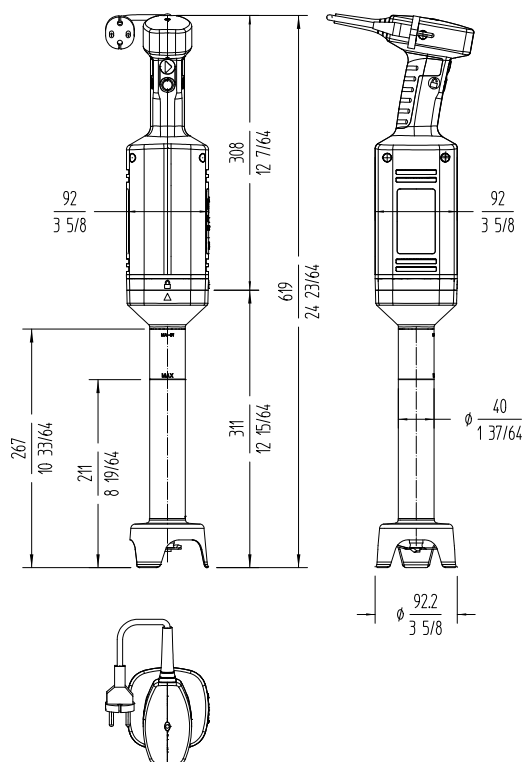
- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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. 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.
- ✓ 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

- ✓ Fixed speed motor block.
- ✓ MA-31 mixer arm.
- ✓ Wall mount.

OPTIONAL

- ☐ MA-32 mixer arm.
- ☐ MA-33 mixer arm.
- ☐ "Quick fix" clamp.
- ☐ Clamp sliding frame.

ACCESSORIES

- ☐ Clamp sliding frame
- ☐ Motor unit MM-30
- ☐ Mixer arms MA-30
- ☐ Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 400 W
Maximum recipient capacity: 30 l
Maximum working depth: 207.3 mm
Motor speed: 12000 rpm
Blade diameter: 55 mm
Blade guard diameter: 92.2 mm

Length

Liquidising arm length: 306 mm
Total length: 614 mm

Net weight: 3.34 kg
Noise level (1m.): <80 dB(A)

Motor speed: 12000 rpm
Blade diameter: 55 mm
Blade guard diameter: 92.2 mm

Length

Liquidising arm length: 306 mm
Total length: 614 mm

Net weight: 3.34 kg
Noise level (1m.): <80 dB(A)

Crated dimensions
455 x 475 x 117 mm
Gross weight: 4.2 kg

AVAILABLE MODELS

3030672 Immersion blender XM-31 230/50-60/1

* Ask for special versions availability





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