

Emulsifier® PRO 1.0



The Power of Taste

by Sammic

new

Emulsifier Pro 1.0 by Sammic is an **accessory for the XM-12** blender that allows the creation of culinary emulsions of any kind.

Emulsifier Pro 1.0 by Sammic consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired culinary goal. It works with an immersion blender (maximum bell diameter of 65 mm), and its design and size are ideal for the Sammic XM-12 blender. The blender operates inside the emulsifier filter, where the ingredients are placed to obtain the desired emulsion.

What is it for?

The combination of **Emulsifier Pro 1.0 by Sammic with the XM-12** blender and each chef's creativity allows for the easy creation of **unique preparations**, enabling, for example:

- Extracting essences from roots, herbs, and grains.
- Preparing soups, vinaigrettes, and sauces.
- Achieving the finest puree for baby food, as well as food with the desired texture for the health and dysphagia sectors.
- Thickening stews and achieving a flavor expansion.
- Transforming food leftovers into high-quality culinary preparations.
- Obtaining freshly made plant-based milks and creating high-quality creative coffee preparations.

All in record time, as Emulsifier PRO 1.0 allows blending, filtering, and emulsifying simultaneously.

