

BLENDER B-20

Professional beater. 0.41 Hp.





✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

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

Accessories

- Mixer arms MA-20
- ☐ Whisk BA-20

SALES DESCRIPTION

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

Professional performance

- √ Vario-speed: variable speed.
- 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.









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Project	Date
Item	Qty

Approved



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SPECIFICATIONS

Total loading: 0.41 Hp Motor speed: 200 - 1800 rpm Capacity (egg whites): 2 - 30

Length

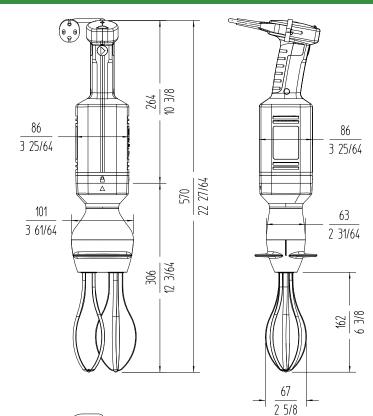
Revolving arm length: 12.05 "

Total length (with revolving arm): 22.44 "

Net weight: 5.78 lbs. Noise level (1m.): <80 dB(A)

Crated dimensions

17.3 x 14.8 x 4.1 " Gross weight: 7.3 lbs.





AVAILABLE MODELS

3030770 Beater B-20 120/50-60/1

* Ask for special versions availability



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