# [COMING SOON] BLENDER B-20

## Professional beater. 0.41 Hp.



- ✓ 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.



- ✓ 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.

## **INCLUDES**

√ Variable speed motor block. √ 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,









usa@sammic.com 1225 Hartrey Avenue 60202-1056 Evanston, IL phone +1 (224) 307-2232 toll free +1 844 275 3848



Project	Date
Item	Qty



# [COMING SOON] BLENDER B-20

Professional beater. 0.41 Hp.

# **SPECIFICATIONS**

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

Length

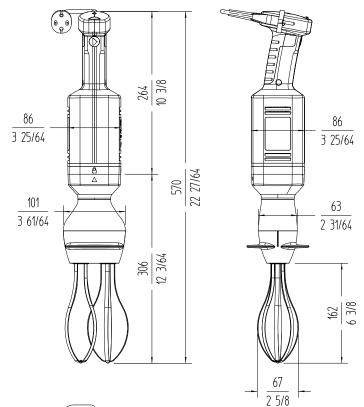
Revolving arm length: 12.05 "

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

\* Ask for special versions availability

Sammic | www.sammic.us Food Service Equiment Manufacturer

usa@sammic.com 1225 Hartrey Avenue 60202-1056 Evanston, IL phone +1 (224) 307-2232 toll free +1 844 275 3848



Project	Date
Item	Qty

Approved