



## Blender BM-250

**SPECIALLY DESIGNED TO BE USED IN UP TO 15 LT. BOWLS**

**Variable speed motor unit with 250W loading and blender arm.**

- Suitable for food-processing in containers of up to 15-litre / 16-qt. capacity.
- Variable speed motor unit.
- Complete with beater arm for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake batter, soufflés, etc.
- Easily detachable shafts with no need of tools.
- Manufactured from durable top quality materials.
- Ergonomic design.
- Easy to use and clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT  
 · Motor block.  
 · Beater arm BB-250.

OPTIONAL EQUIPMENT  
 · Liquidiser 290 mm. arm.

### TECHNICAL SPECIFICATIONS

Total Power: 250 W

Maximum recipient capacity: 15 l

Speed (in liquid) r.p.m.: 130 rpm - 1500 rpm

Length

- Revolving arm length: 300 mm
- Total length: 560 mm

Net weight: 2,3 Kg

AENOR



Empresa Registrada



ER-0437/196 UNE-EN ISO 9001

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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.