



Hand mixer & blender combo TR/BM-350

SPECIALLY DESIGNED TO BE USED IN UP TO 60 LT. BOWLS

Variable speed motor unit with 350 W loading. 420mm mixer arm and beater arm.

- Suitable for food-processing in containers of up to 60-litre / 65-qt. capacity.
- Variable speed.
- Liquidiser arm: suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- 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 and easy operation.
- Easy to clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT

- Motor block.
- Beater arm BB-350.
- Liquidiser arm BN.

OPTIONAL EQUIPMENT

- Bowl clamp .
- Clamp sliding frame.

TECHNICAL SPECIFICATIONS

Total Power: 350 W

Maximum recipient capacity: 60 l

Variable speed: y

Speed (in liquid) : 1500 rpm - 9000 rpm

Length

- Liquidising arm length: 420 mm
- Revolving arm length: 396 mm
- Total length (max): 732 mm
- Total length (with revolving arm): 705 mm

Net weight: 3,35 Kg - 3,5 Kg

AENOR



Empresa Registrada



ER-0437/196 UNE-EN ISO 9001

SAMMIC, S.L.
Basarte, 1 · 20720 AZKOITIA
www.sammic.com



CEI 60335-2-64:02+EN 60335-2-64:2000,
UNE-EN 60335-1:97; UNE-EN 55014-
1:2002+A1:02; UNE-EN 61000-3-2:01;
UNE-EN 61000-3-3:97+A1:02+C:99; UNE-

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