



# IMMERSION BLENDER XM-12 230/50-60/1 AUS

Compact immersion blender. 240 W.

P/N 3030738



## SALES DESCRIPTION

- ✓ The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
- ✓ Designed for continuous use.
- ✓ Ideal for mise en place.
- ✓ Maximum comfort of use in recipients of up to 10 l.

### All-in-one

- ✓ Versatility without add-on tools.
- ✓ Tri-blade, professional, made of tempered steel and equipped with a long lasting cutting edge.
- ✓ Vario-speed: adjustable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- ✓ Ideal for mise-en-place and support in service.
- ✓ Designed to work with maximum comfort in recipients of up to 10 l of capacity.
- ✓ In option: shorter MA-11 mixarm.

### Maximum comfort for the user

- ✓ Compact design: logical and manageable size.
- ✓ Ergo-design & bi-mat-grip: the external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- ✓ Click-on-arm: detachable arm with quick and safe locking.
- ✓ Hood designed to avoid splashes during work.
- ✓ Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.

### Designed to last

- ✓ Professional performance: it is capable of carrying out prolonged work without 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.
- ✓ Ultra-durable arms designed to stand high temperatures in operation.
- ✓ Easy to clean: the arm can be washed under the tap or in the dishwasher.
- ✓ Approved by NSF: guaranteed safety and hygiene.

## INCLUDES

- ✓ Variable speed motor block.
- ✓ MA-12 mixer arm.

## OPTIONAL

- ☐ MA-11 mixer arm.
- ☐ Emulsifier PRO 1.0.

## ACCESSORIES

- ☐ Emulsifier PRO 1.0

## SPECIFICATIONS

Total loading: 240 W  
Maximum recipient capacity: 10 l  
Maximum working depth: 148.6 mm  
Motor speed: 1500 - 15000 rpm  
Blade diameter: 44 mm  
Blade guard diameter: 65 mm  
Electrical supply: 230 V / 50-60 Hz / 1~ (0.7 A)  
Plug: AU/NZ (AS 3112 10A / 2P)

### Length

Liquidising arm length: 223 mm  
Total length: 448 mm

Net weight: 1.51 kg  
Noise level (1m.): <80 dB(A)

Crated dimensions  
496 x 80 x 180 mm  
Gross weight: 1.94 kg

DYNAMIC PREPARATION  
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product sheet  
updated 26/02/2025





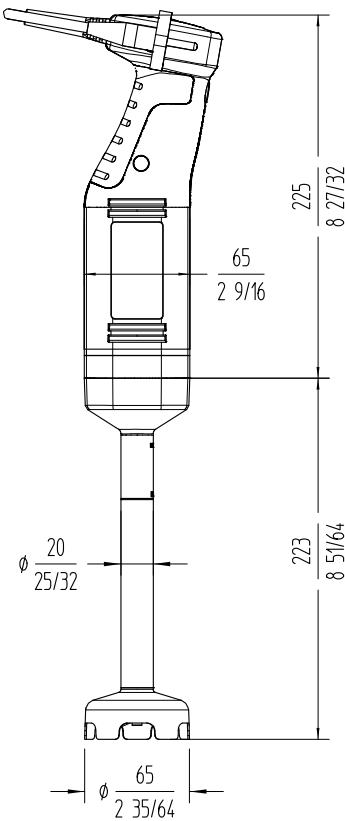
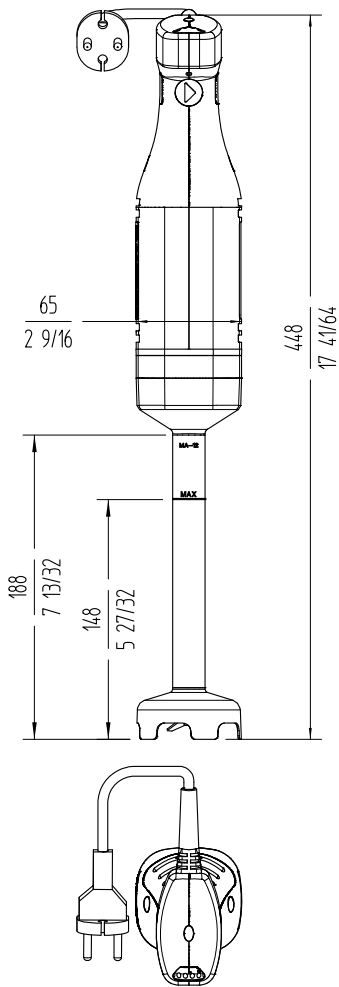
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Project	Date
Item	Qty
Approved	

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