



IMMERSION BLENDER XM-31 120/50-60/1

Professional immersion blender. 0.54 Hp / 400 W.

P/N. 3030789



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.
- ✓ 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

- ✓ Fixed speed motor block.
- ✓ MA-31 mixer arm.
- ✓ Wall mount.

OPTIONS

- ☐ MA-32 mixer arm.
- ☐ MA-33 mixer arm.
- ☐ "Quick fix" clamp.
- ☐ Clamp sliding frame.

ACCESSORIES

- ☐ Motor unit MM-30
- ☐ Mixer arms MA-30
- ☐ Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 0.54 Hp / 400 W
Maximum recipient capacity: 32 qt
Motor speed: 12000 rpm
Blade diameter: 2.17"
Blade guard diameter: 3.6"
Electrical supply: 120 V / 50-60 Hz / 1~ (3.5 A)
Plug: USA (NEMA 5-15P / 2P+G)

Length

Liquidising arm length: 12.05"
Total length: 24.17"

Net weight: 7.36 lb
Noise level (1m.): <80 dB(A)

Crated dimensions
17.9 x 18.7 x 4.6 "
Gross weight: 9.3 lbs.

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 12.05" detachable arm.
- ✓ Designed for continuous use in recipients of up to 32 qt.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 30 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility of continuous operation.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

product sheet
updated 02/03/25

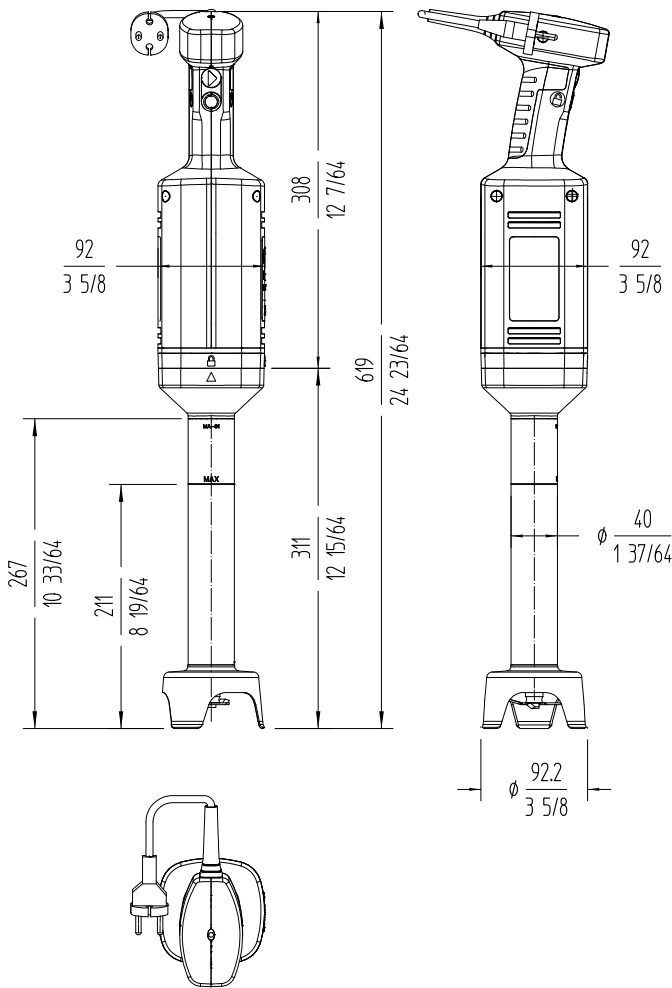


IMMERSION BLENDER XM-31 120/50-60/1
Professional immersion blender. 0.54 Hp / 400 W.



P/N. 3030789

DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



sammic | www.sammic.us
Food Service Equipment 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	

product sheet
updated 02/03/25