



# BEATER B-20 120/50-60/1

Professional beater. 0.41 Hp / 300 W.



P/N. 3030770



## INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-20.
- ✓ Wall mount.

## OPTIONS

- ☐ MA-21 mixer arm.
- ☐ MA-22 mixer arm.

## SPECIFICATIONS

Total loading: 0.41 Hp / 300 W  
Motor speed: 200 - 1800 rpm  
Capacity (egg whites): 2 - 30  
Electrical supply: 120 V / 50-60 Hz / 1~ (2.6 A)  
Plug: USA (NEMA 5-15P / 2P+G)

Length  
Revolving arm length: 12.05"  
Total length (with revolving arm): 22.44"

Net weight: 5.77 lb  
Noise level (1m.): <80 dB(A)

Crated dimensions  
17.3 x 14.8 x 4.1 "  
Gross weight: 7.3 lbs.

## SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 30 egg whites.

### Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ 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, minimising fatigue.
- ✓ 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.

### 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.
- ✓ Easy to clean: detachable, dishwasher safe whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.



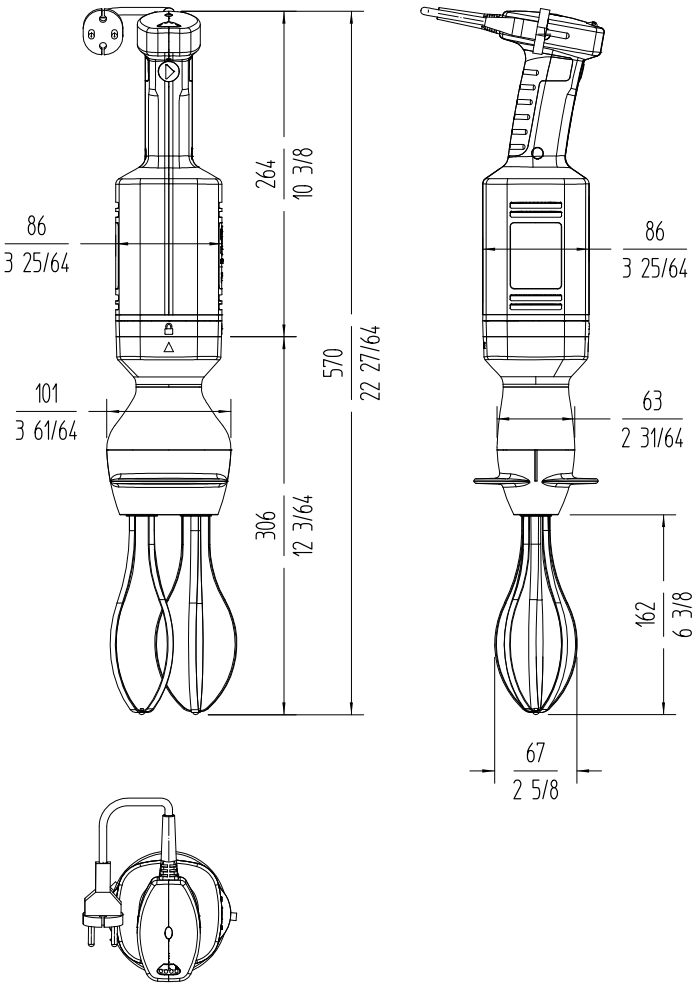


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DYNAMIC PREPARATION  
COMMERCIAL HAND BLENDERS



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Project	Date
Item	Qty
Approved	

product sheet  
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