



COMBINED MB-21 120/50-60/1

Professional hand blender and beater. 0.41 Hp / 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

P/N. 3030764



- ✓ Ultra-durable arms designed to stand high temperatures in operation.
- ✓ Easy to clean: detachable, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-20.
- ✓ MA-21 mixer arm.
- ✓ Wall mount.

OPTIONS

- ☐ MA-22 mixer arm.

SPECIFICATIONS

Total loading: 0.41 Hp / 300 W
Electrical supply: 120 V / 50-60 Hz / 1~ (2.6 A)
Plug: USA (NEMA 5-15P / 2P+G)

Liquidiser function

Maximum recipient capacity: 13 qt
Motor speed: 1500 - 15000 rpm
Blade diameter: 2"
Blade guard diameter: 3.23"
Liquidising arm length: 9.84"
Total length: 20.24"

Whisk function

Motor speed: 200 - 800 rpm
Capacity (egg whites): 2 - 30
Revolving arm length: 12.05"
Total length (with revolving arm): 22.44"

Net weight: 7.05 lb

Noise level (1m.): <80 dB(A)

Crated dimensions

17.3 x 14.8 x 4.1 "

Gross weight: 8.4 lbs.

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 9.84" detachable mixer arm designed for continuous use in recipients of up to 13 qt.
- ✓ Whisk with capacity for 2 to 30 egg whites.

All-in-one

- ✓ Professional hand blender and beater.
- ✓ 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.
- ✓ Vario-speed: variable speed.
- ✓ Mixer arm designed to work in recipients of up to 12 l.
- ✓ 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.
- ✓ Mixer arm hood designed to avoid splashes.
- ✓ 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.



product sheet
updated 02/26/25



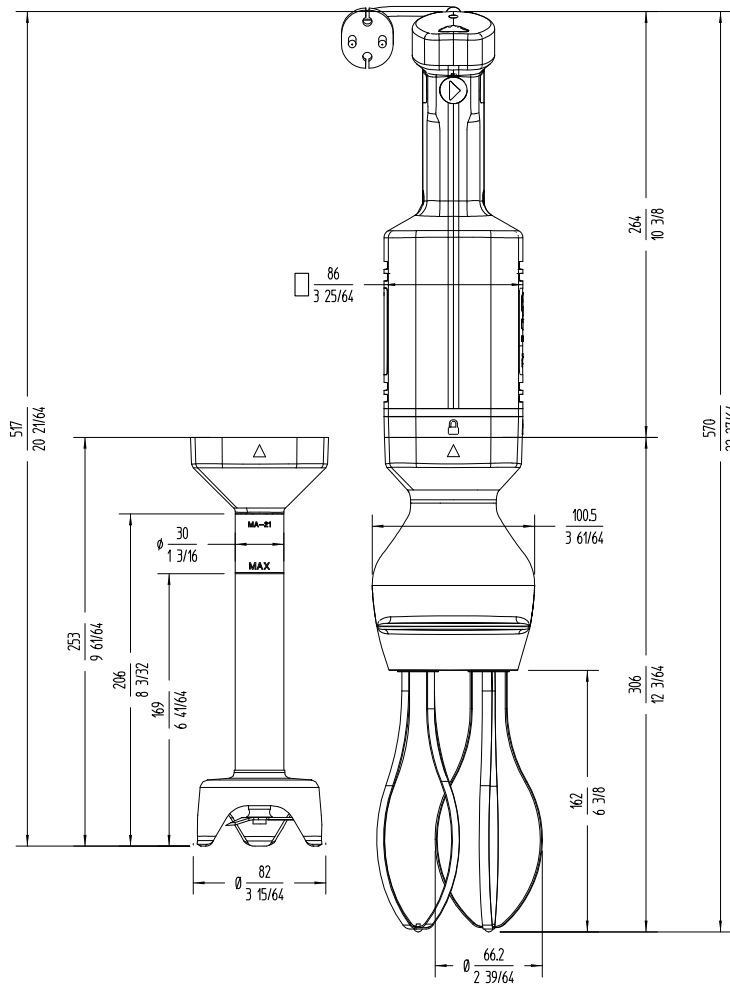
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Project

Date

Item

Qty

Approved

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