BEATER B-50 120/50-60/1 Professional beater. 1.1 Hp / 720 W.





- ✓ Studied geometry: casing designed to avoid rolling and falling.
- ✓ Easy to clean: detachable, dishwasher safe whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.

NCLUDES

- √ Variable speed motor block.
- √ Wall mount.
- √ Whisk BA-50.

OPTIONS

☐ MA-52 mixer arm.

☐ MA-51 mixer arm.

SPECIFICATIONS

Total loading: 1.1 Hp / 720 W Motor speed: 200 - 1500 rpm Capacity (egg whites): 2 - 80

Electrical supply: 120 V / 50-60 Hz / 1~ (4.1 A)

Plug: USA (NEMA 5-15P / 2P+G)

Length

Revolving arm length: 15.95"

Total length (with revolving arm): 29.37"

Net weight: 9.72 lb

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

Crated dimensions 22.6 x 17.9 x 5.1 " Gross weight: 11.2 lbs.



SALES DESCRIPTION

- Variable speed motor block.
- Whisk with capacity for 2 to 80 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 80 egg whites.

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.
- ✓ 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.



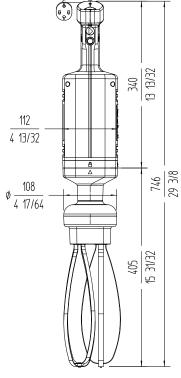




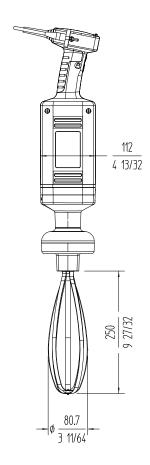


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	Project	Date
	Item	Qty

Approved