



# IMMERSION BLENDER & WHISK COMBO MB-51 120/50-60/1

Professional hand blender and beater. 1.1 Hp / 720 W.

P/N. 3030831



## 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 arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

## INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-50.
- ✓ MA-51 mixer arm.
- ✓ Wall mount.

## OPTIONS

- ☐ MA-52 mixer arm.
- ☐ Clamp sliding frame.
- ☐ "Quick fix" clamp.

## ACCESSORIES

- ☐ Quick-Fix bowl clamp

## SPECIFICATIONS

Total loading: 1.1 Hp / 720 W  
Electrical supply: 120 V / 50-60 Hz / 1~ (4.1 A)  
Plug: USA (NEMA 5-15P / 2P+G)

### Liquidiser function

Maximum recipient capacity: 85 qt  
Motor speed: 1500 - 12000 rpm  
Blade diameter: 2.36"  
Blade guard diameter: 4"  
Liquidising arm length: 16.7"  
Total length: 30.1"

### Whisk function

Motor speed: 200 - 1500 rpm  
Capacity (egg whites): 2 - 80  
Revolving arm length: 15.94"  
Total length (with revolving arm): 29.37"

Net weight: 10.3 lb

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

Crated dimensions

22.6 x 17.9 x 5.1 "

Gross weight: 13.9 lbs.

## SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 16.7" detachable mixer arm designed for continuous use in recipients of up to 85 qt.
- ✓ Whisk with capacity for 2 to 80 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 30 litres.
- ✓ Beater with capacity for 2 to 50 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.
- ✓ Mixer arm hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.



DYNAMIC PREPARATION  
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product sheet  
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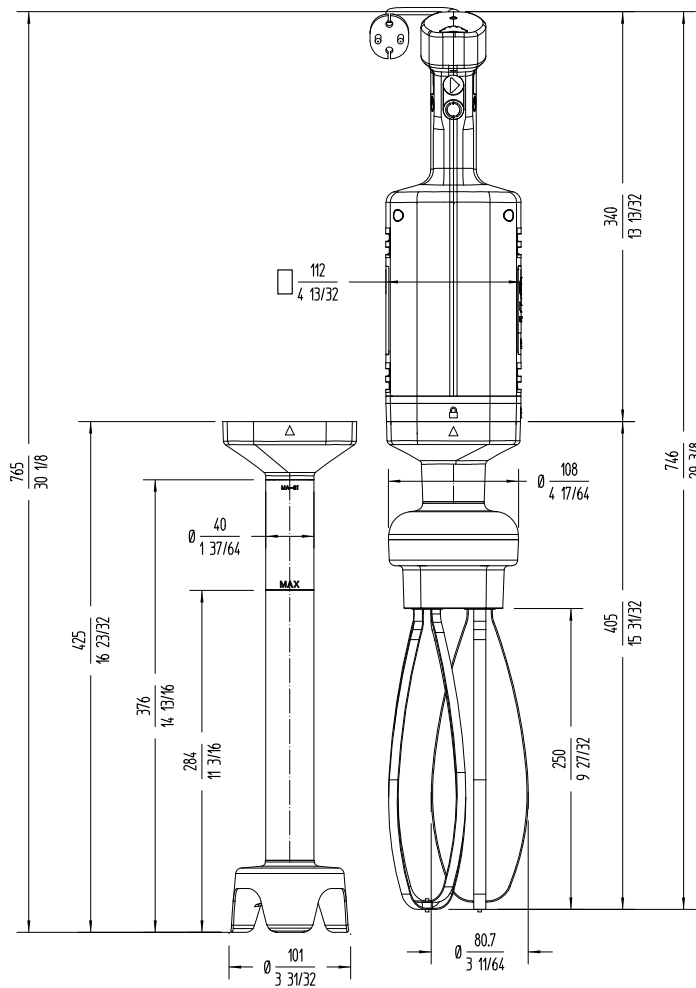
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Project

Date

Item

Qty

Approved

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