



Hand mixer & blender combo TR/BM-250

SPECIALLY DESIGNED TO BE USED IN UP TO 15 LT. BOWLS

Variable speed motor unit with 250W loading. 290mm mixer arm and beater arm.

- Suitable for food-processing in containers of up to 15-litre / 16-qt. capacity.
- Variable speed.
- Liquidiser arm: suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- Beater arm for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake batter, soufflés, etc.
- Easily detachable shafts with no need of tools.
- Manufactured from durable top quality materials.
- Ergonomic design and easy operation.
- Easy to clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT

- Motor block.
- Beater arm BB-250.
- Liquidiser arm BS.

OPTIONAL EQUIPMENT

TECHNICAL SPECIFICATIONS

Total Power: 250 W
Maximum recipient capacity: 15 l
Speed (in liquid) : 1500 rpm - 9000 rpm

Length

- Liquidising arm length: 290 mm
- Revolving arm length: 300 mm
- Total length (max): 560 mm
- Total length (with revolving arm): 560 mm

Net weight: 1,9 Kg - 2,3 Kg



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UNE-EN 60335-1:97; UNE-EN 55014-
1:2002+A1:02; UNE-EN 61000-3-2:01;
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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.