

# HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.





#### **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.
- $\checkmark$  Easy to clean: detachable arms, can be cleaned under the tap.
- ✓ Approved by NSF: guaranteed safety and hygiene.

#### **NCLUDES**

- √ Variable speed motor block.
- √ Whisk BA-30.
- √ MA-31 mixer arm.
- √ Wall mount.

### Accessories

- ☐ Clamp sliding frame
- ☐ Mixer arms MA-30
- Bowl clamp
- ☐ Whisk BA-30

# SALES DESCRIPTION

Variable speed motor block.

306 mm detachable mixer arm designed for continuous use in recipients of up to 30 litres. Whisk with capacity for 2 to 50 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.

#### 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.



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Project	Date
Item	Qty

Approved

product sheet updated 29/03/2021



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## **SPECIFICATIONS**

Total loading: 400 W

### Liquidiser function

Maximum recipient capacity: 30 I

:211 mm

Motor speed: 1500 - 12000 rpm

Blade diameter: 55 mm

Blade guard diameter: 92.2 mm Liquidising arm length: 306 mm

Total length: 615 mm

### Whisk function

Motor speed: 200 - 1500 rpm Capacity (egg whites): 2 - 50 Revolving arm length: 396 mm

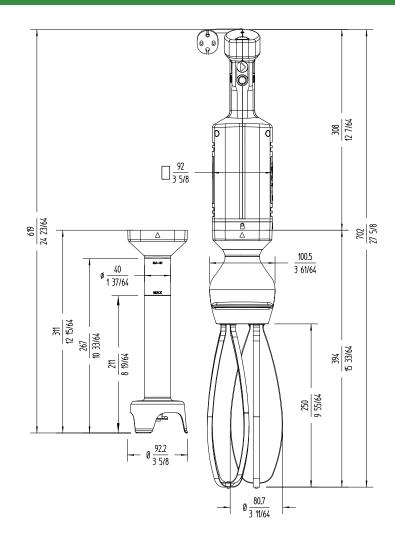
Total length (with revolving arm): 704 mm

Net weight: 4.61 Kg

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

#### **Crated dimensions**

455 x 475 x 117 mm Gross weight: 5.6 Kg.



# **AVAILABLE MODELS**

3030796 Immersion blender & whisk combo MB-31 230/50-60/1

\* Ask for special versions availability



## www.sammic.co.uk

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