

HAND MIXER & BLENDER COMBO TR/BM-350

Specially designed to be used in up to 60 lt./65 qt. bowls





Variable speed motor unit with 350 W loading.

420mm mixer arm and beater arm.

FEATURES AND BENEFITS

- ✓ Suitable for food-processing in containers of up to 60-litre / 65-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.

v

- 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).

INCLUDES

- ✓ Motor block.
- √ Whisk BB-350.

✓ Mixer arm BN.

ACCESSORIES

- ☐ Beater arm BB-350
- Standard mixer arm BN
- □ Clamp sliding frame

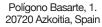




SALES DESCRIPTION







phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

Approved

OTIVAINIC PREPARATION



HAND MIXER & BLENDER COMBO TR/BM-350

Specially designed to be used in up to 60 lt./65 qt. bowls



SPECIFICATIONS

Total loading: 350 W

Maximum recipient capacity: 60 l

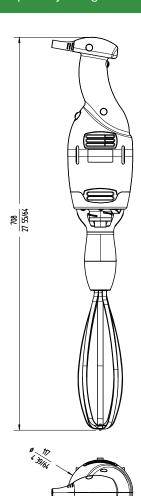
Variable speed: Yes

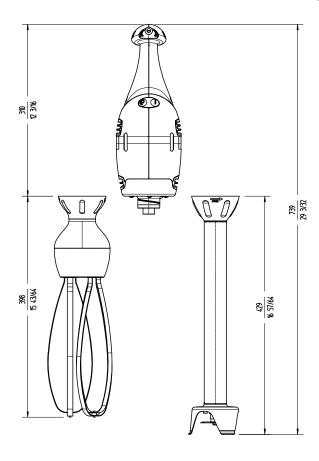
Speed (in liquid): 1500 rpm - 9000 rpm

Length

- ✓ Liquidising arm length: 420 mm
- √ Revolving arm length: 396 mm
- ✓ Total length (max): 732 mm
- ✓ Total length (with revolving arm): 705 mm

Net weight: 3,35 Kg - 3,5 Kg Noise level (1m.): <80 dB(A)





AVAILABLE MODELS

3030386 Combined TR/BM-350 230/50-60/1

3030407 Combined TR/BM-350 120/50-60/1

* Ask for special versions availability

20720 Azkoitia, Spain

Sammic | www.sammic.com **Food Service Equiment Manufacturer** Polígono Basarte, 1. phone +34 943 15 72 36

sales@sammic.com



Project	Date
Item	Qty

Approved