



Blender BM-350

SPECIALLY DESIGNED TO BE USED IN UP TO 60 LT./ 65 QT. BOWLS

Variable speed motor unit with 350 W loading and beater arm.

- Suitable for food-processing in containers of up to 60-litre / 65-qt. capacity.
- Variable speed motor unit.
- Complete with 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.
- Easy to use and clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT

- Motor block.
- Beater arm BB-350.

OPTIONAL EQUIPMENT

- Bowl clamp .
- Clamp sliding frame.
- Liquidiser arm BN.

TECHNICAL SPECIFICATIONS

Total loading: 350 W

Maximum recipient capacity: 60 l

Speed (in liquid) r.p.m.: 130 rpm - 1500 rpm

Length

·Revolving arm length: 396 mm

·Total length: 705 mm

Net weight: 3,5 Kg

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

AENOR



ER-0437/1/96



UNE-EN ISO 9001

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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.

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