

# BEATER B-50 230/50-60/1

Professional beater. 570 W.

3030832

DYNAMIC PREPARATIOI

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# SALES DESCRIPTION

- Variable speed motor block.
- Whisk with capacity for 2 to 80 egg whites.

## **Professional performance**

- ✓ Vario-speed: variable speed.
- ✓ Beater with capacity for 2 to 80 egg whites.

### Maximum comfort for the user

- ✓ 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.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- Possiblity of continuous operation.

### **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 arm, can be cleaned under the tap.
- ✓ Approved by NSF: guaranteed safety and hygiene.

## **NCLUDES**

✓ Variable speed motor block.

✓ Wall mount.

✓ Whisk BA-50.

# **O**PTIONAL

- MA-52 mixer arm.
- MA-51 mixer arm.

"Quick fix" clamp. Clamp sliding frame.



## **SPECIFICATIONS**

Total loading: 570 W Motor speed: 200 - 1500 rpm Capacity (egg whites): 2 - 80 Electrical supply: 230 V / 50-60 Hz / 1 ~ (3.2 A) Plug: UK (BS 1363 10A / 2P)

## Length

Revolving arm length: 405 mm Total length (with revolving arm): 746 mm

Net weight: 4.41 Kg Noise level (1m.): <80 dB(A)

575 x 455 x 130 mm

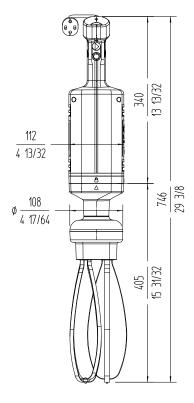
Crated dimensions

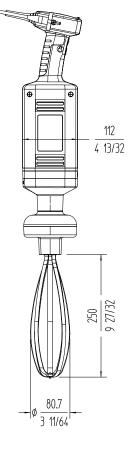
Gross weight: 5.1 Kg

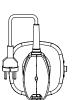




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Project	Date
Item	Qty
Approved	

updated 19/09/2022 product sheet