

BEATER B-20 230/50-60/1

Professional beater. 300 W.



DYNAMIC PREPARATIOI



SALES DESCRIPTION

- Variable speed motor block.
- ✓ Whisk with capacity for 2 to 30 egg whites.

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Beater with capacity for 2 to 30 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.
- ✓ Intuitive use: very simple operation. Warning light when the machine is connected to the mains.

Built to last

- Professional performance: capable of carrying out prolonged work without the casing overheating.
- \checkmark Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- \checkmark Studied geometry: casing designed to avoid rolling and falling.
- \checkmark Easy to clean: detachable arm, can be cleaned under the tap.
- \checkmark Approved by NSF: guaranteed safety and hygiene.

NCLUDES

- ✓ Variable speed motor block.
- √ Whisk BA-20.

OPTIONAL

MA-21 mixer arm.

MA-22 mixer arm.

✓ Wall mount.



SPECIFICATIONS

Total loading: 300 W Motor speed: 200 - 1800 rpm Capacity (egg whites): 2 - 30 Electrical supply: 230 V / 50-60 Hz / 1 ~ (1.5 A) Plug: UK (BS 1363 3A / 2P)

Length

Revolving arm length: 306 mm Total length (with revolving arm): 570 mm

Net weight: 2.62 Kg Noise level (1m.): <80 dB(A)

Crated dimensions 440 x 375 x 105 mm Gross weight: 3.3 Kg

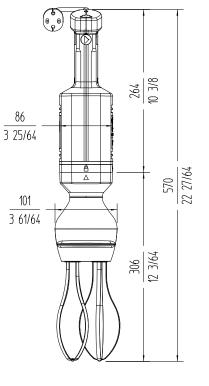
product sheet

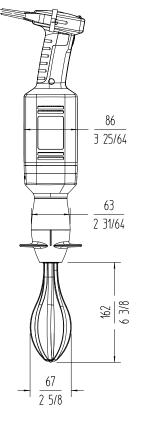






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Project	Date
Item	Qty
Approved	

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