## **HAND BLENDER XM-12**

Compact immersion blender. 240 W.





- 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.
- √ Ultra-durable arms designed to stand high temperatures in opera-
- Easy to clean: the arm can be washed under the tap or in the
- Approved by NSF: guaranteed safety and hygiene.

### NCLUDES

√ Variable speed motor block.

√ MA-12 mixer arm.

## **OPTIONAL**

■ MA-11 mixer arm.

## **SPECIFICATIONS**

Total loading: 240 W Maximum recipient capacity: 10 l Maximum working depth: 148.6 mm Motor speed: 1500 - 15000 rpm Blade diameter: 44 mm Blade guard diameter: 65 mm

### Length

Liquidising arm length: 223 mm Total length: 448 mm

Net weight: 1.51 kg Noise level (1m.): <80 dB(A)

Crated dimensions 496 x 80 x 180 mm Gross weight: 1.94 kg

# **AVAILABLE MODELS**

3030618 Immersion blender XM-12 230/50-60/1

\* Ask for special versions availability

## SALES DESCRIPTION

- The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.

## All-in-one

- √ Versatility without add-on tools.
- √ Tri-blade, professional, made of tempered steel and equipped with a long lasting cutting edge.
- √ Vario-speed: adjustable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides faster response and better stability to the machine. It also improves the start-up under load and limits over-acceleration when removing the machine and in no-load situations.
- ✓ Ideal for mise-en-place and support in service.
- Designed to work with maximum comfort in recipients of up to 10 l of capacity.
- ✓ In option: shorter MA-11 mixarm.

#### Maximum comfort for the user

- Compact design: logical and manageable size.
- Ergo-design & bi-mat-grip: the external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- Click-on-arm: detachable arm with quick and safe locking.
- Hood designed to avoid splashes during work.
- Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains.

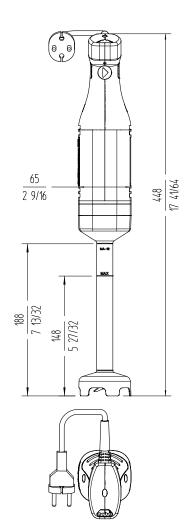
## Designed to last

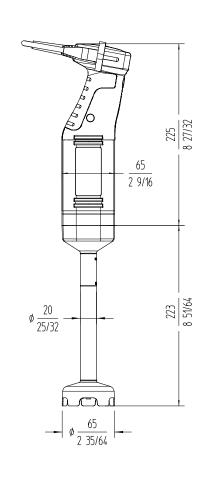
 Professional performance: it is capable of carrying out prolonged work without overheating.











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Project	Date
Item	Qty

Approved