



HAND BLENDER XM-12

Compact immersion blender. 240 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ The most delicate preparations, airy blendings, smooth purees with no 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.
- ✓ 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 operation.
- ✓ Easy to clean: the arm can be washed under the tap or in the dishwasher.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ MA-12 mixer arm.

OPTIONAL

- MA-11 mixer arm.
- Emulsionizer PRO 1.0.

ACCESSORIES

- Motor unit MM-10V
- Emulsionizer PRO 1.0
- Mixer arms MA-10

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
- 3030740 Immersion blender XM-12 120/50-60/1

* Ask for special versions availability



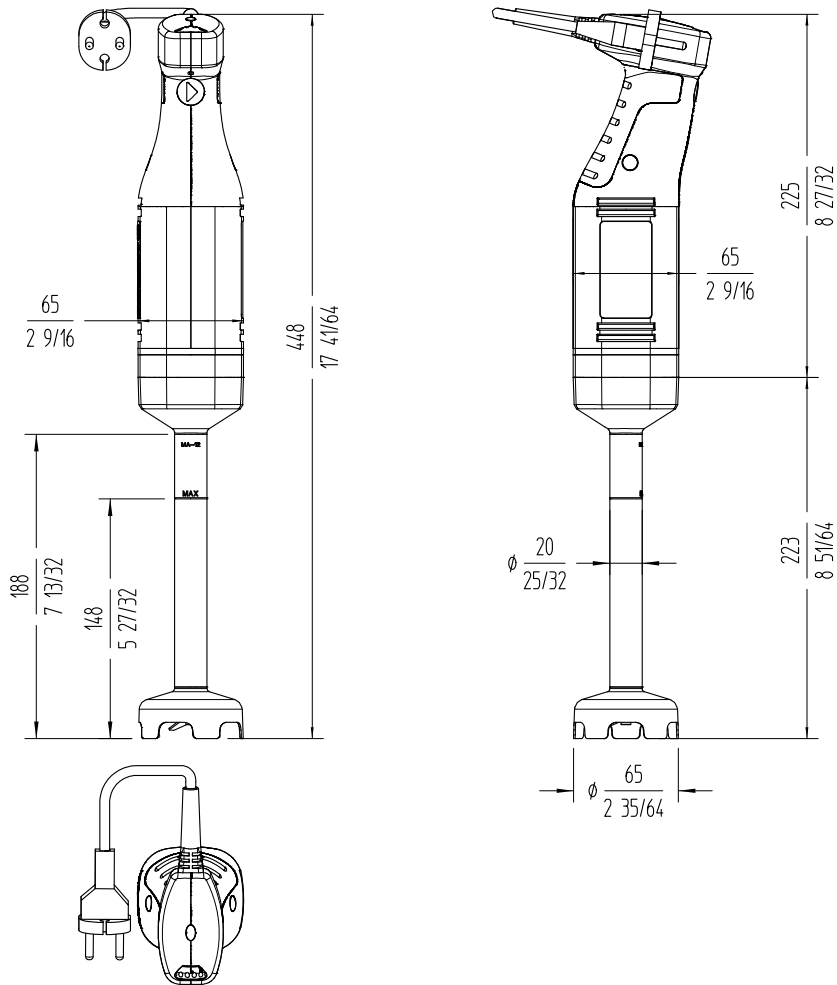


HAND BLENDER XM-12

Compact immersion blender. 240 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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Project	Date
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product sheet
updated 22/01/2026



HAND BLENDER XM-21

Professional immersion blender. 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 250 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 12 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ Designed to work in recipients of up to 12 litres.

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.
- ✓ Hood designed to avoid splashes.
- ✓ 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.
- ✓ 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 operation.
- ✓ Easy to clean: detachable, dishwasher safe arm.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ MA-21 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-22 mixer arm.
- Whisk BA-20.

ACCESSORIES

- Motor unit MM-20V
- Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W
 Maximum recipient capacity: 12 l
 Maximum working depth: 169 mm
 Motor speed: 1500 - 15000 rpm
 Blade diameter: 50 mm
 Blade guard diameter: 82 mm

Length

Liquidising arm length: 250 mm
 Total length: 514 mm
 Net weight: 2.31 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 440 x 375 x 105 mm
 Gross weight: 2.91 kg

AVAILABLE MODELS

- 3030625 Immersion blender XM-21 230/50-60/1
- 3030752 Immersion blender XM-21 120/50-60/1 USA

* Ask for special versions availability



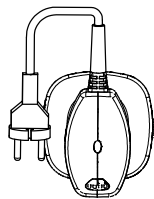
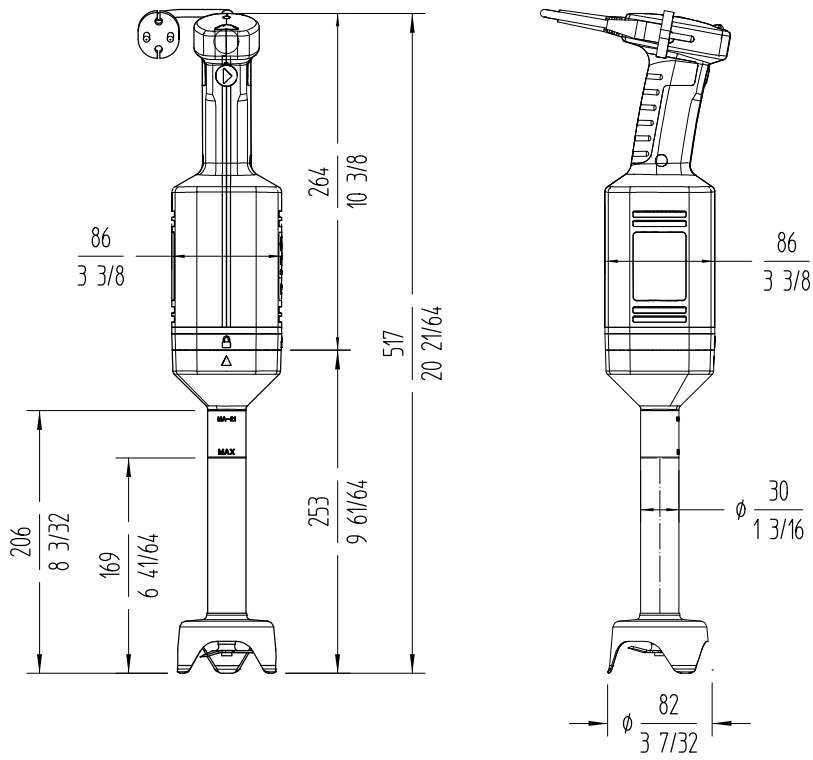


HAND BLENDER XM-21

Professional immersion blender. 300 W.



DYNAMIC PREPARATION
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HAND BLENDER XM-22

Professional immersion blender. 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 300 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 15 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ Designed to work in recipients of up to 15 l.

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.
- ✓ Hood designed to avoid splashes.
- ✓ 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.
- ✓ 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 operation.
- ✓ Easy to clean: detachable, dishwasher safe arm.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Wall mount.
- ✓ MA-22 mixer arm.

OPTIONAL

- MA-21 mixer arm.
- Whisk BA-20.

ACCESSORIES

- Motor unit MM-20V
- Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W
 Maximum recipient capacity: 15 l
 Maximum working depth: 203 mm
 Motor speed: 1500 - 15000 rpm
 Blade diameter: 50 mm
 Blade guard diameter: 82 mm

Length

Liquidising arm length: 300 mm
 Total length: 564 mm
 Net weight: 2.39 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 440 x 375 x 105 mm
 Gross weight: 3.25 kg

AVAILABLE MODELS

- 3030626 Immersion blender XM-22 230/50-60/1
- 3030758 Immersion blender XM-22 120/50-60/1

* Ask for special versions availability



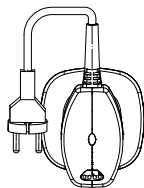
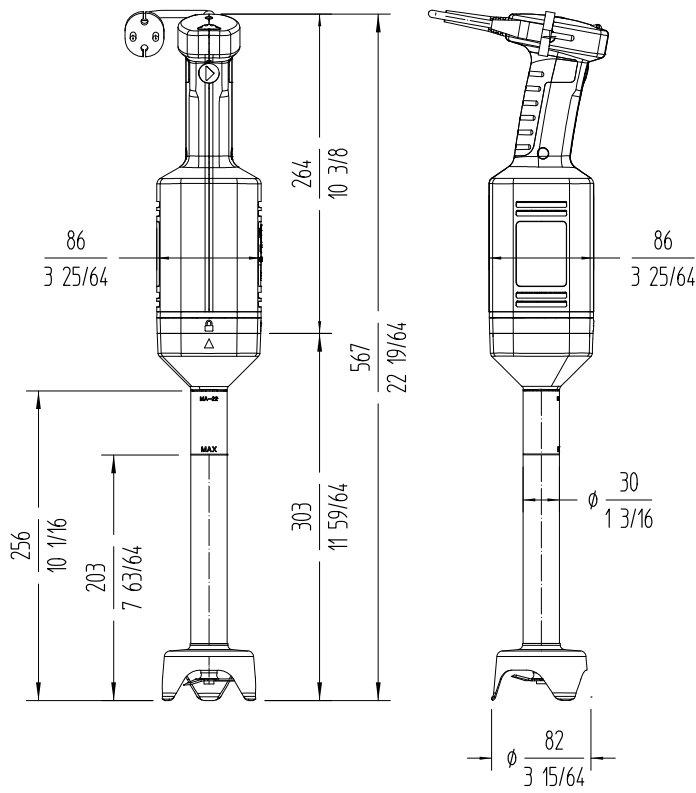


HAND BLENDER XM-22

Professional immersion blender. 300 W.



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HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



- ✓ Easy to clean: detachable, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-20.
- ✓ MA-21 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-22 mixer arm.

SPECIFICATIONS

Total loading: 300 W

Plug: [v:enchufe]

Liquidiser function

Maximum recipient capacity: 12 l
 Maximum working depth: 169 mm
 Motor speed: 1500 - 15000 rpm
 Blade diameter: 50 mm
 Blade guard diameter: 82 mm
 Liquidising arm length: 250 mm
 Total length: 514 mm

Whisk function

Motor speed: 200 - 800 rpm
 Capacity (egg whites): 2 - 30
 Revolving arm length: 306 mm
 Total length (with revolving arm): 570 mm

Net weight: 3.2 kg

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

Crated dimensions

440 x 375 x 105 mm

Gross weight: 3.8 kg

AVAILABLE MODELS

3030634 Immersion blender & whisk combo MB-21 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 250 mm detachable mixer arm designed for continuous use in recipients of up to 12 l.
- ✓ Whisk with capacity for 2 to 30 egg whites.

All-in-one

- ✓ Professional hand blender and beater.
- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Mixer arm designed to work in recipients of up to 12 l.
- ✓ 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.
- ✓ Mixer arm hood designed to avoid splashes.
- ✓ 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.
- ✓ 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 operation.



product sheet
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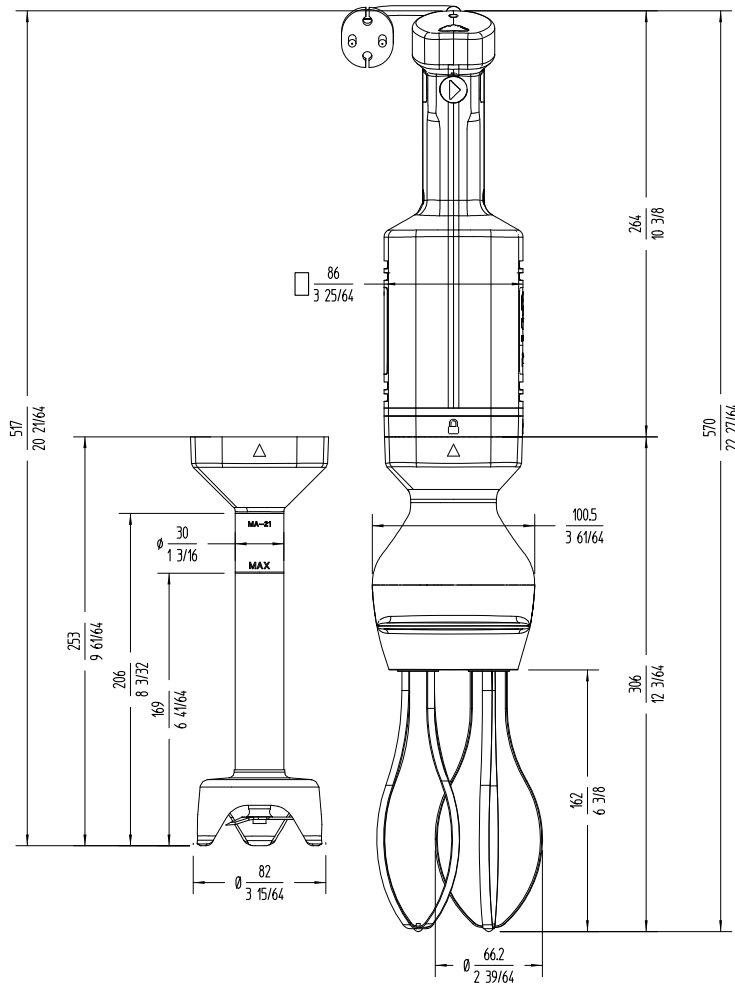


HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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product sheet
updated 05/03/2025



BLENDER B-20

Professional beater. 300 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

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

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ 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.
- ✓ 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, dishwasher safe whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-20.
- ✓ Wall mount.

OPTIONAL

- MA-21 mixer arm.
- MA-22 mixer arm.

ACCESSORIES

- Motor unit MM-20V
- Whisk BA-20
- Mixer arms MA-20

SPECIFICATIONS

Total loading: 300 W
Motor speed: 200 - 1800 rpm
Capacity (egg whites): 2 - 30

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

AVAILABLE MODELS

3030636 Whisk B-20 230/50-60/1
3030770 Whisk B-20 120/50-60/1 USA

* Ask for special versions availability



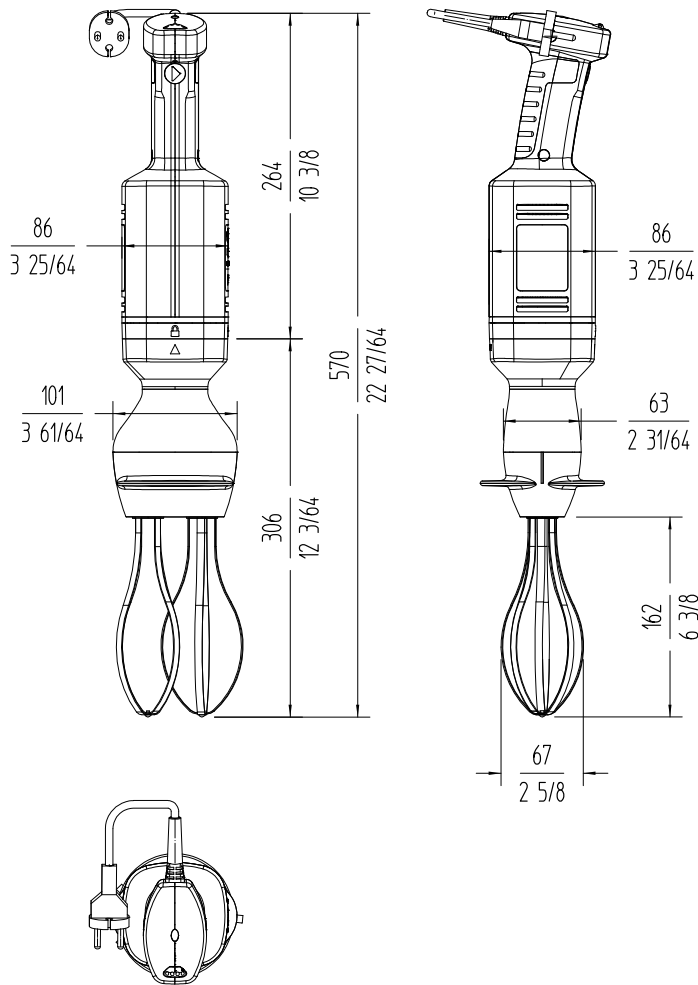


BLENDER B-20

Professional beater. 300 W.



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product sheet
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HAND BLENDER XM-31

Professional immersion blender. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 306 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 30 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 30 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-31 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-32 mixer arm.
- MA-33 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-30
- Mixer arms MA-30
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 400 W
 Maximum recipient capacity: 30 l
 Maximum working depth: 207.3 mm
 Motor speed: 12000 rpm
 Blade diameter: 55 mm
 Blade guard diameter: 92.2 mm

Length

Liquidising arm length: 306 mm
 Total length: 614 mm
 Net weight: 3.34 kg
 Noise level (1m.): <80 dB(A)
 Motor speed: 12000 rpm
 Blade diameter: 55 mm
 Blade guard diameter: 92.2 mm

Length

Liquidising arm length: 306 mm
 Total length: 614 mm
 Net weight: 3.34 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 455 x 475 x 117 mm
 Gross weight: 4.2 kg





HAND BLENDER XM-31

Professional immersion blender. 400 W.

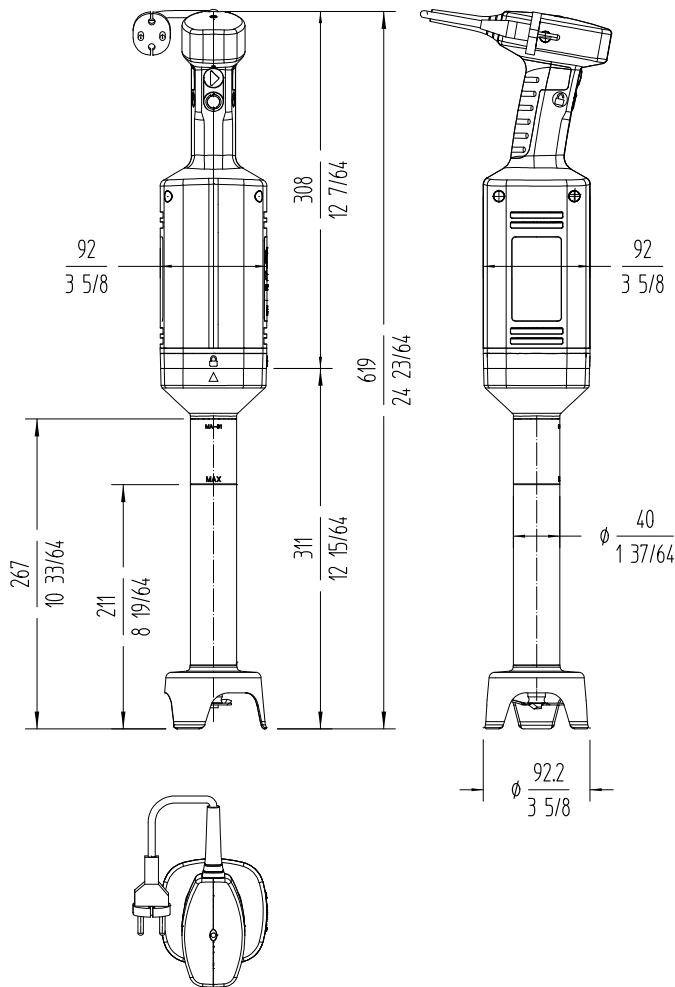


AVAILABLE MODELS

3030672 Immersion blender XM-31 230/50-60/1

3030789 Immersion blender XM-31 120/50-60/1 USA

* Ask for special versions availability



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

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product sheet
updated 22/01/2026



HAND BLENDER XM-32

Professional immersion blender. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 366 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 45 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 45 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-32 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-31 mixer arm.
- MA-33 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-30
- Mixer arms MA-30
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 400 W
 Maximum recipient capacity: 45 l
 Maximum working depth: 247.3 mm
 Motor speed: 12000 rpm
 Blade diameter: 55 mm
 Blade guard diameter: 92.2 mm

Length

Liquidising arm length: 366 mm
 Total length: 674 mm
 Net weight: 3.56 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 455 x 475 x 117 mm
 Gross weight: 4.55 kg

AVAILABLE MODELS

- 3030674 Immersion blender XM-32 230/50-60/1
- 3030797 Immersion blender XM-32 120/50-60/1 USA

* Ask for special versions availability



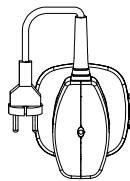
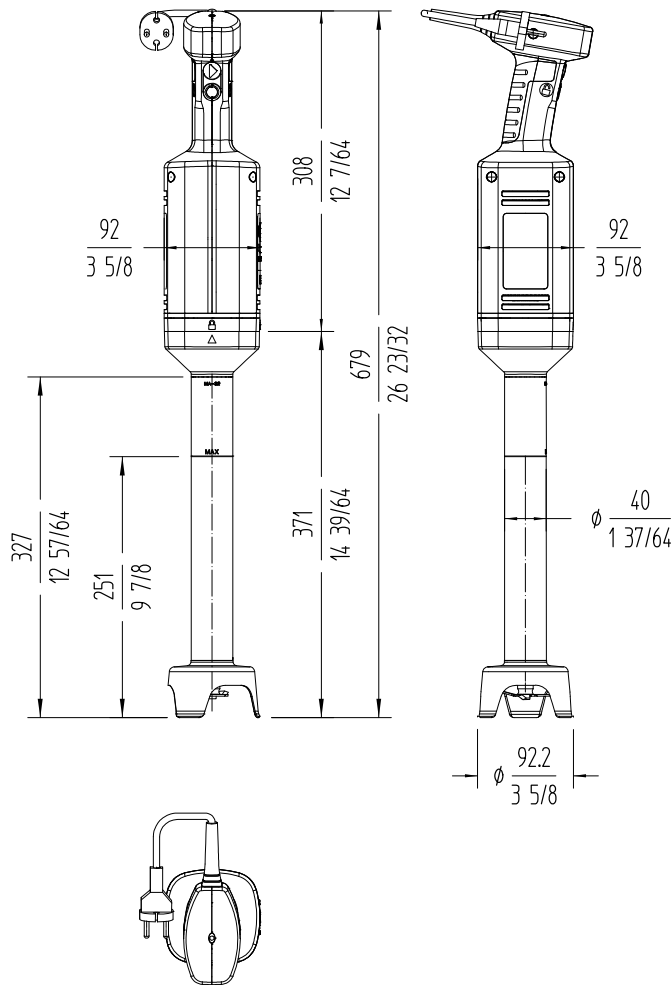


HAND BLENDER XM-32

Professional immersion blender. 400 W.



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HAND BLENDER XM-33

Professional immersion blender. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 420 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 60 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 60 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-33 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-31 mixer arm.
- MA-32 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-30
- Mixer arms MA-30
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 400 W
 Maximum recipient capacity: 60 l
 Maximum working depth: 283.3 mm
 Motor speed: 12000 rpm
 Blade diameter: 55 mm
 Blade guard diameter: 92.2 mm

Length
 Liquidising arm length: 420 mm
 Total length: 728 mm
 Net weight: 3.74 kg
 Noise level (1m.): <80 dB(A)

Crated dimensions
 455 x 475 x 117 mm
 Gross weight: 4.73 kg

AVAILABLE MODELS

- 3030675 Immersion blender XM-33 230/50-60/1
- 3030799 Immersion blender XM-33 120/50-60/1 USA

* Ask for special versions availability



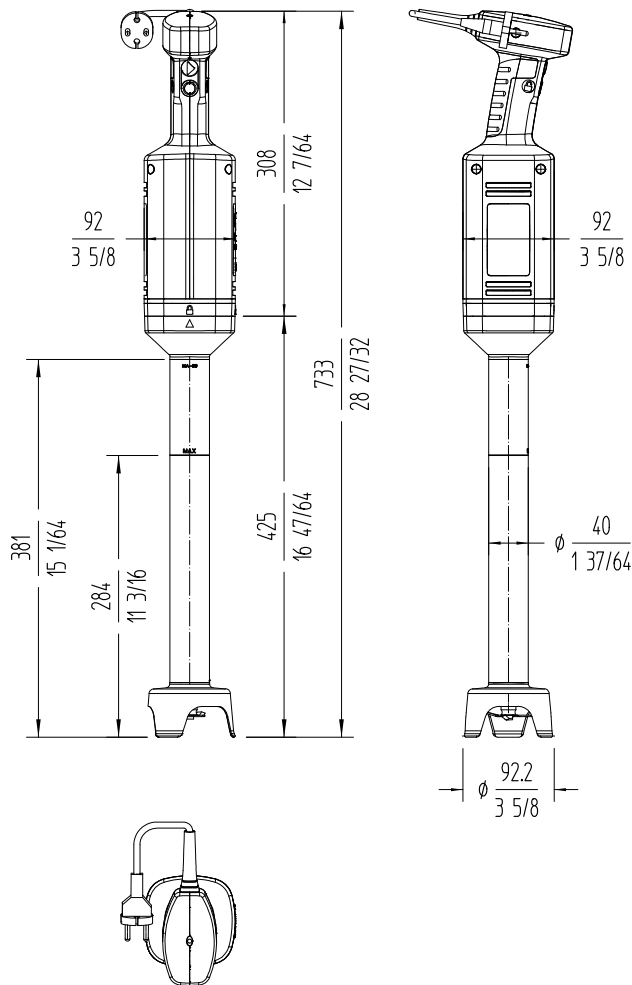


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HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



- 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, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-30.
- ✓ MA-31 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-32 mixer arm.
- "Quick fix" clamp.
- MA-33 mixer arm.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 400 W

Plug: [v:enchufe]

Liquidiser function

Maximum recipient capacity: 30 l

Maximum working depth: 207.3 mm

Motor speed: 1500 - 12000 rpm

Blade diameter: 55 mm

Blade guard diameter: 92.2 mm

Liquidising arm length: 306 mm

Total length: 615 mm

Whisk function

Motor speed: 200 - 1500 rpm

Capacity (egg whites): 2 - 50

Revolving arm length: 396 mm

Total length (with revolving arm): 704 mm

Net weight: 4.61 kg

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

Crated dimensions

455 x 475 x 117 mm

Gross weight: 5.6 kg

AVAILABLE MODELS

3030676 Immersion blender & whisk combo MB-31 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 306 mm detachable mixer arm designed for continuous use in recipients of up to 30 l.
- ✓ Whisk with capacity for 2 to 50 egg whites.

All-in-one

- ✓ Professional hand blender and beater.
- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Mixer arm designed to work in recipients of up to 30 litres.
- ✓ Beater with capacity for 2 to 50 egg whites.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Mixer arm hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.

Built to last

- ✓ Professional performance: capable of carrying out prolonged work



product sheet
updated 05/03/2025



BLENDER B-30

Professional beater. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

INCLUDES

- ✓ Variable speed motor block
- ✓ Whisk BA-30.
- ✓ Wall mount.

OPTIONAL

- MA-31 mixer arm.
- MA-32 mixer arm.
- MA-33 mixer arm.

SPECIFICATIONS

Total loading: 400 W
 Motor speed: 200 - 1500 rpm
 Capacity (egg whites): 2 - 50

Plug:

Length

Revolving arm length: 396 mm
 Total length (with revolving arm): 704 mm

Net weight: 3.51 kg
 Noise level (1m.): <80 dB(A)

Crated dimensions
 455 x 475 x 117 mm
 Gross weight: 4.5 kg

AVAILABLE MODELS

3030669 Whisk B-30 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ Whisk with capacity for 2 to 50 egg whites.

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ Beater with capacity for 2 to 50 egg whites.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ 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, dishwasher safe whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.



product sheet
updated 19/02/2025

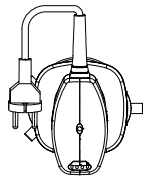
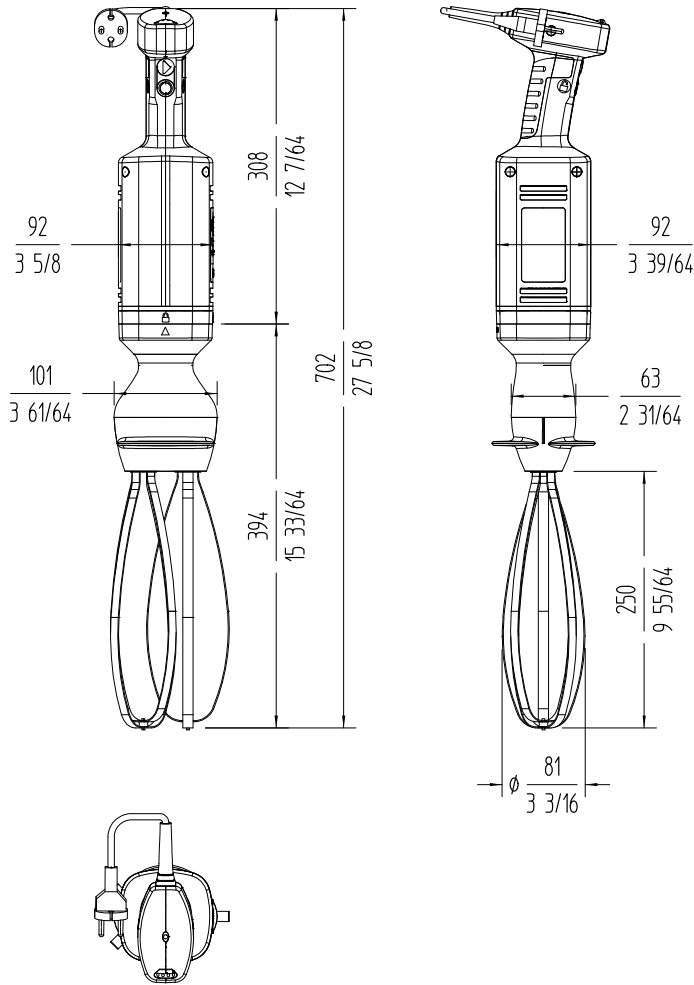


BLENDER B-30

Professional beater. 400 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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product sheet
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HAND BLENDER XM-51

Professional immersion blender. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 425 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 80 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 80 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-51 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-52 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-50
- Mixer arms MA-50
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 570 W
 Maximum recipient capacity: 80 l
 Maximum working depth: 283.3 mm
 Motor speed: 12000 rpm
 Blade diameter: 60 mm
 Blade guard diameter: 101 mm

Length

Liquidising arm length: 425 mm
 Total length: 765 mm
 Net weight: 4.79 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 575 x 455 x 130 mm
 Gross weight: 5.94 kg

AVAILABLE MODELS

- 3030684 Immersion blender XM-51 230/50-60/1
- 3030825 Immersion blender XM-51 120/50-60/1 USA

* Ask for special versions availability



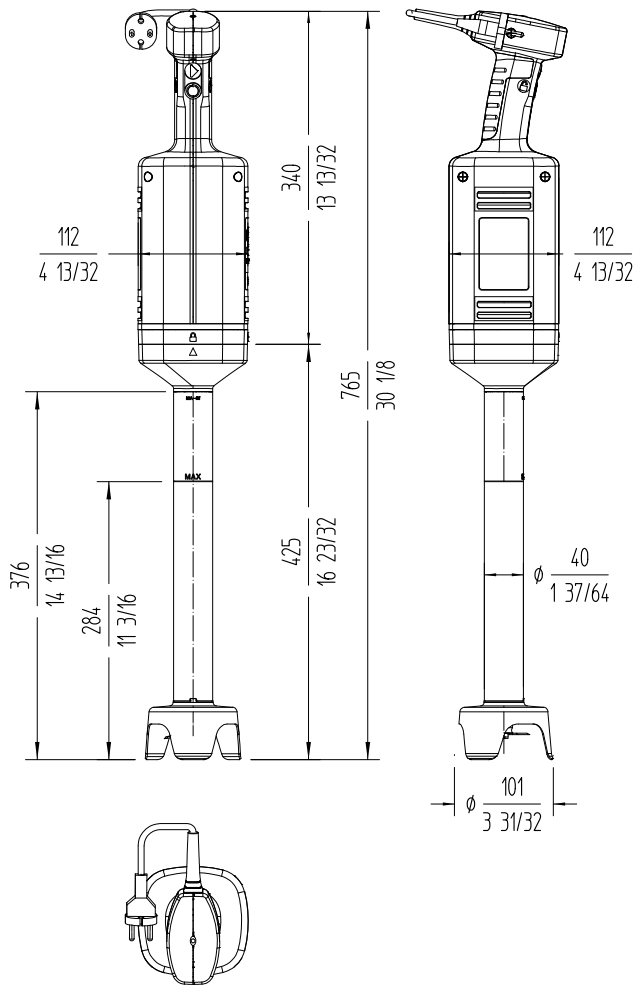


HAND BLENDER XM-51

Professional immersion blender. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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HAND BLENDER XM-52

Professional immersion blender. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 525 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 120 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 120 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-52 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-51 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Mixer arms MA-50
- Motor unit MM-50
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 570 W
 Maximum recipient capacity: 120 l
 Maximum working depth: 350 mm
 Motor speed: 12000 rpm
 Blade diameter: 60 mm
 Blade guard diameter: 101 mm

Length

Liquidising arm length: 525 mm
 Total length: 865 mm
 Net weight: 4.85 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 575 x 455 x 130 mm
 Gross weight: 6.37 kg

AVAILABLE MODELS

3030690 Immersion blender XM-52 230/50-60/1
 3030841 Immersion blender XM-52 120/50-60/1 USA

* Ask for special versions availability



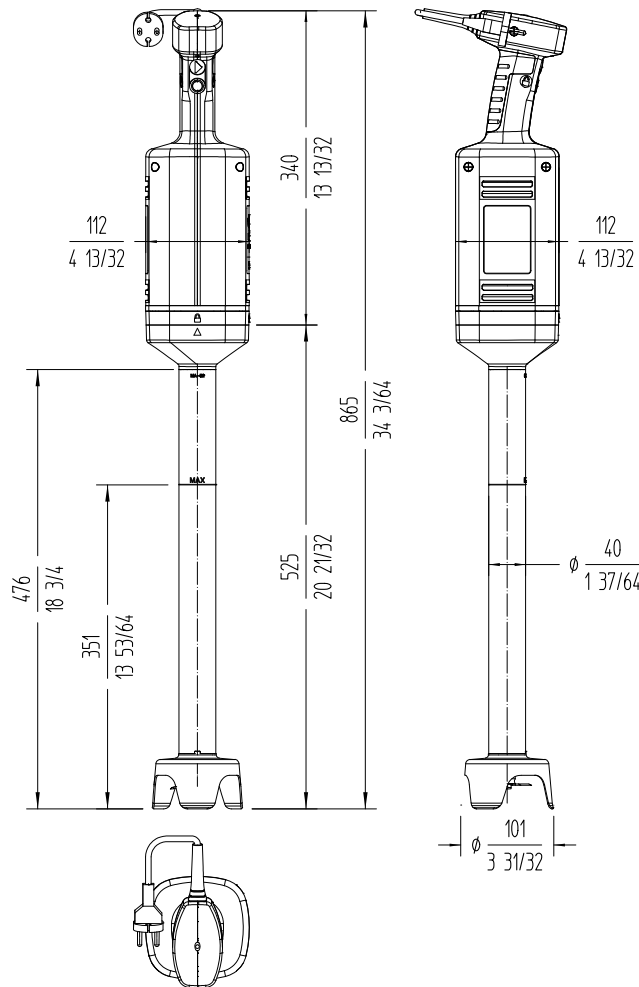


HAND BLENDER XM-52

Professional immersion blender. 570 W.



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COMMERCIAL HAND BLENDERS



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HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



- 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, dishwasher safe arms. The whisks are detachable and dishwasher safe.
- ✓ Approved by NSF: guaranteed safety and hygiene.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-50.
- ✓ MA-51 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-52 mixer arm.
- Clamp sliding frame.
- "Quick fix" clamp.

ACCESSORIES

- Clamp sliding frame
- Quick-Fix bowl clamp

SPECIFICATIONS

Total loading: 570 W

Plug: [v:enchufe]

Liquidiser function

Maximum recipient capacity: 80 l
 Maximum working depth: 283.3 mm
 vel_tri_min - vel_tri_max: 1500 - 12000 rpm
 Blade diameter: 60 mm
 Blade guard diameter: 101 mm
 Liquidising arm length: 425 mm
 Total length: 765 mm

Whisk function

vel_bat_min - vel_bat_max: 200 - 1500 rpm
 Capacity (egg whites): 2 - 80
 Revolving arm length: 405 mm
 Total length (with revolving arm): 746 mm
 Net weight: 4.65 kg
 Noise level (1m.): <80 dB(A)

Crated dimensions
 575 x 455 x 130 mm
 Gross weight: 6.3 kg

AVAILABLE MODELS

3030691 Immersion blender & whisk combo MB-51 230/50-60/1

3030831 Immersion blender & whisk combo MB-51 120/50-60/1 USA

* Ask for special versions availability

SALES DESCRIPTION

- ✓ Variable speed motor block.
- ✓ 425 mm detachable mixer arm designed for continuous use in recipients of up to 80 l.
- ✓ Whisk with capacity for 2 to 80 egg whites.

All-in-one

- ✓ Professional hand blender and beater.
- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Vario-speed: variable speed.
- ✓ Mixer arm designed to work in recipients of up to 30 litres.
- ✓ Beater with capacity for 2 to 50 egg whites.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Mixer arm hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.

Built to last

- ✓ Professional performance: capable of carrying out prolonged work



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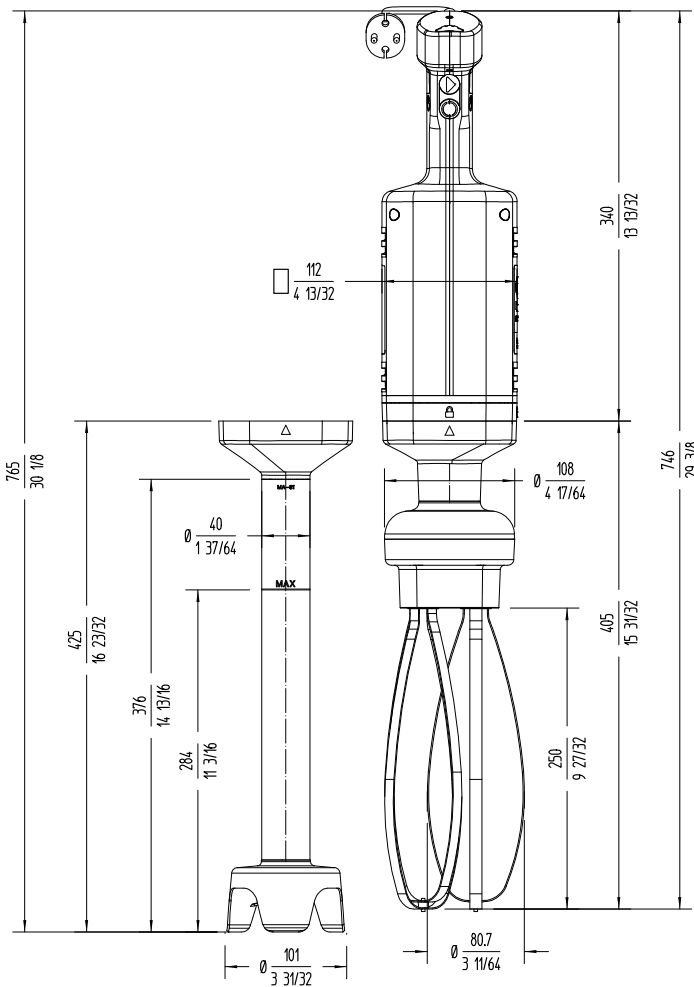


HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.



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COMMERCIAL HAND BLENDERS



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BLENDER B-50

Professional beater. 570 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

INCLUDES

- ✓ Variable speed motor block.
- ✓ Whisk BA-50.
- ✓ Wall mount.

OPTIONAL

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

SPECIFICATIONS

Total loading: 570 W
 Motor speed: 200 - 1500 rpm
 Capacity (egg whites): 2 - 80

Plug: [v:enchufe]

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

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

Crated dimensions
 575 x 455 x 130 mm
 Gross weight: 5.1 kg

SALES DESCRIPTION

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

AVAILABLE MODELS

3030693 Whisk B-50 230/50-60/1

* Ask for special versions availability

Professional performance

- ✓ Vario-speed: variable speed.
- ✓ Smooth Control: smart speed control. The new SmoothControl system provides a 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.
- ✓ Beater with capacity for 2 to 80 egg whites.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ 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, dishwasher safe whisks.
- ✓ Approved by NSF: guaranteed safety and hygiene.



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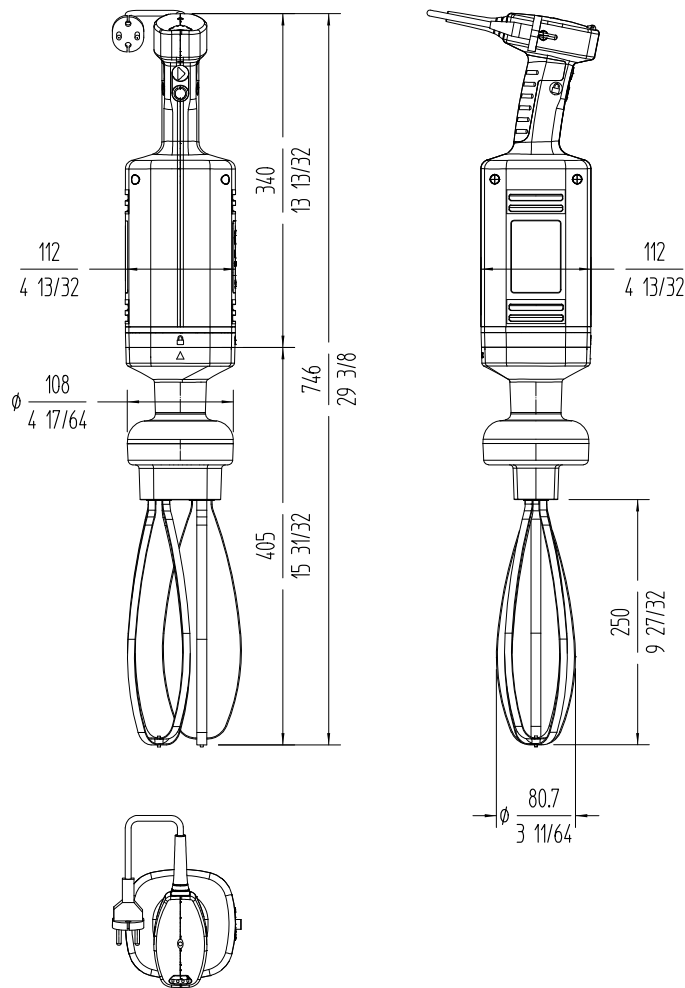


BLENDER B-50

Professional beater. 570 W.



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HAND BLENDER XM-71

Professional immersion blender. 750 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 540 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 200 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 200 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-71 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-72 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-70
- Mixer arms MA-70
- Quick-Fix bowl clamp
- Display stand for XM / XMT immersion blenders

SPECIFICATIONS

Total loading: 750 W
 Maximum recipient capacity: 200 l
 Maximum working depth: 359.3 mm
 Motor speed: 12000 rpm
 Blade diameter: 70 mm
 Blade guard diameter: 123.3 mm

Length

Liquidising arm length: 540 mm
 Total length: 880 mm
 Net weight: 5.1 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 692 x 310 x 130 mm
 Gross weight: 6.13 kg

AVAILABLE MODELS

- 3030717 Immersion blender XM-71 230/50-60/1
- 3030857 Immersion blender XM-71 120/50-60/1 USA

* Ask for special versions availability



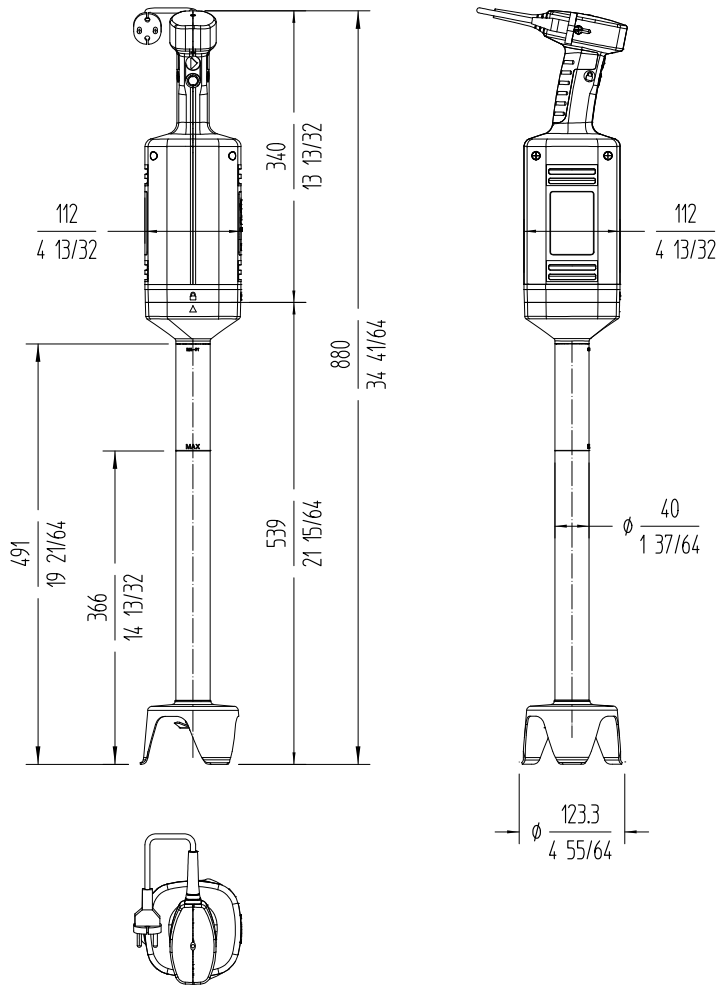


HAND BLENDER XM-71

Professional immersion blender. 750 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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HAND BLENDER XM-72

Professional immersion blender. 750 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS

SALES DESCRIPTION

- ✓ Fixed speed motor block.
- ✓ 630 mm detachable arm.
- ✓ Designed for continuous use in recipients of up to 250 l.

All-in-one

- ✓ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- ✓ Fixed speed.
- ✓ Designed to work in recipients of up to 250 l.

Exclusive TiltStop system

- ✓ Your hand blender will stop in case of a fall or excessive tilt from the vertical position.
- ✓ Moreover, it won't initiate unless it's in the correct usage position.
- ✓ This ensures optimal operation and increases the operator's safety at the workplace.

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.
- ✓ Hood designed to avoid splashes.
- ✓ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- ✓ Possibility 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.

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

INCLUDES

- ✓ Fixed speed motor block.
- ✓ MA-72 mixer arm.
- ✓ Wall mount.

OPTIONAL

- MA-71 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES

- Clamp sliding frame
- Motor unit MM-70
- Mixer arms MA-70
- Quick-Fix bowl clamp
- Display stand for XM / XMT immersion blenders

SPECIFICATIONS

Total loading: 750 W
 Maximum recipient capacity: 250 l
 Maximum working depth: 420 mm
 Motor speed: 12000 rpm
 Blade guard diameter: 123.3 mm

Length

Liquidising arm length: 630 mm
 Total length: 970 mm
 Net weight: 5.29 kg
 Noise level (1m.): <80 dB(A)
 Crated dimensions
 692 x 310 x 130 mm
 Gross weight: 6.32 kg

AVAILABLE MODELS

- 3030718 Immersion blender XM-72 230/50-60/1
- 3030858 Immersion blender XM-72 120/50-60/1 USA

* Ask for special versions availability



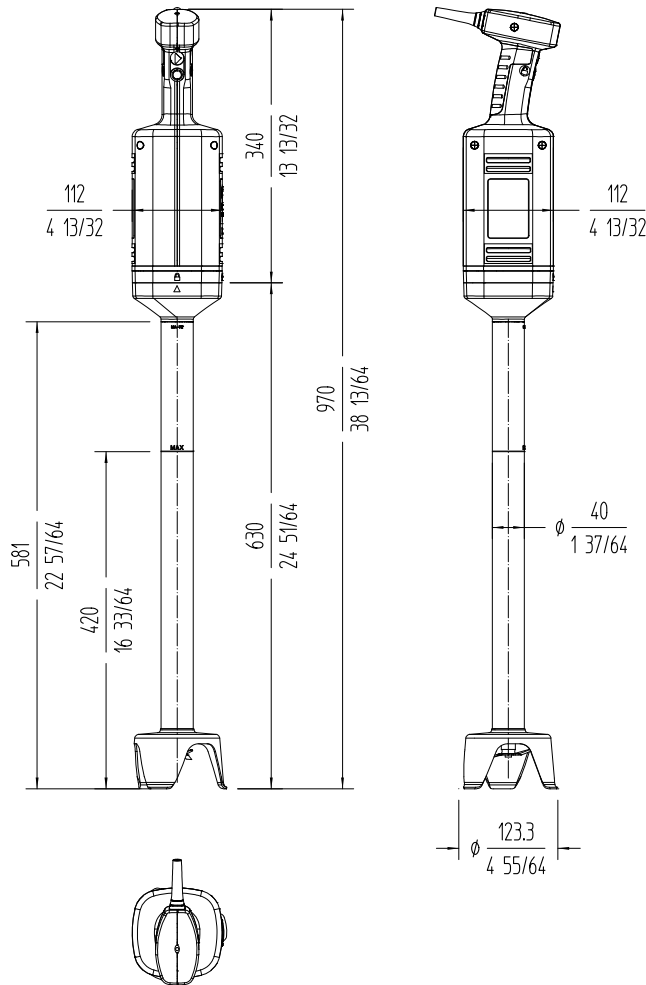


HAND BLENDER XM-72

Professional immersion blender. 750 W.



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



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