HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.



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

Includes

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

Accessories

- ❑ Clamp sliding frame
- ❑ Bowl clamp
- ❑ Mixer arms MA-30
- ❑ Whisk BA-30

Sales Description

Variable speed motor block.
306 mm detachable mixer arm designed for continuous use in recipients of up to 30 litres.
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.

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.

DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS - XM RANGE

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Project	Date
Item	Qty
Approved	

product sheet
updated **15/04/2021**

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Specifications

Total loading: 400 W

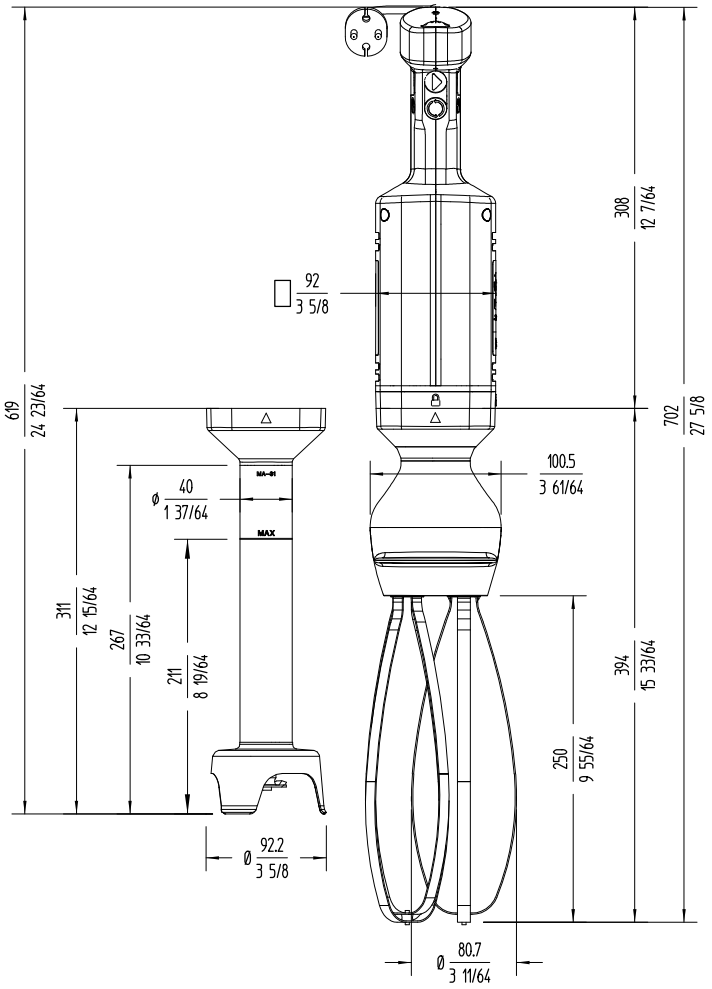
Liquidiser function
Maximum recipient capacity: 30 l
Maximum working depth: 207.3 mm
Motor speed: 1500 - 12000 rpm
Blade diameter: 55 mm
Blade guard diameter: 92.2 mm
Liquidising arm length: 306 mm
Total length: 615 mm

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*

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