Commercial hand blenders XM





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Professional performance



Enhanced UX

Maximum comfort
for the user



Built-to-last



Specifications



Professional performance

Versatility without add-on tools

As hand blender

Ideal for achieving the most subtle and delicate blending: airy consistencies, smooth purées, etc.

The blade, the blade protector and the range of speeds available make it ideal for achieving anything from the most demanding blending to more delicate and airy emulsions, all in a fast and comfortable way and without the need for add-on tools.



As whisk

The whisk is ideal for whipping cream, preparing meringues, chantilly, mayonnaise, Genovese sauce, omelettes, crêpes, soufflés, etc. all in a fast and comfortable way and without the need for add-on tools.

Professional performance

Hand blender

Y-Blade

The Y-Blade, professional and with **three very sharp blades of tempered steel** with a long-duration cutting edge, has inclinations which have been studied in order to achieve a perfect result with each elaboration. Thanks to the three blades, **less time and less motor effort is required** to obtain the desired texture.



Vario speed

All of the hand mixer & blender combo machines, all of the whisks and the XS and S hand blenders have variable speed.



Models for all types of productions

As hand blender

The XM range is geared towards working with maximum comfort in containers ranging from 10 litres to 250 litres in capacity.

As whisk

The beaters from the XM range are designed to work in containers ranging from 30 litres to 80 litres in capacity. They are able to beat up to 80 egg whites.



Optional arm

All of the XM models can be used with more than one mixer arm in different sizes, making the machine more versatile. Also, the S, M and L ranges can also be used with a whisk.





Enhanced UX

Maximum comfort for the user

Logical and manageable size

All of the XM models are designed to be easy to handle for the user. They therefore have a logical size within their range.



Ergo-design & bi-mat-grip



The external casing, made in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination in order to minimise fatigue.

Click-on-arm



The arm is **detachable** with quick fastening due to the safety restraint system and the “click” which indicates the locked position.

Hand blender

Hood designed to avoid splashes



The careful design of the hood **avoids splashes** during work.

Intuitive use



The XM range showcases extremely simple and intuitive handling with light indicators to show whether the machine is connected to the mains.

Built-to-last

Durability guarantee





Professional performance

Robustly constructed, all models from the XM range are manufactured with materials of the highest quality and offer maximum motor power in a compact size. They are capable of carrying out prolonged work without the casing overheating.

Life-plus



The XM models are equipped with a motor which has passed all of the most demanding usage tests.

Studied geometry



The exterior shape of the casing is **designed to avoid it rolling and falling** from the work surface.

Easy to clean

Thanks to the ease of assembly and disassembly of the arm, cleaning it is extremely easy and can be done under the tap.

Moreover, the arm of XM-12 can be washed in the dishwasher.



Specifications







Range	XS - 10	S - 20			
Model	**XM-12**	**XM-21**	**XM-22**	**MB-21**	**B-20**
Total loading	240 W	300 W	300 W	300 W	300 W
Speed, min-max	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	1500 rpm - 15000 rpm	200 rpm - 1800 rpm
Electrical supply	230 V / 50-60 Hz / 1 ~ (0.7A) • 120 V / 50-60 Hz / 1 ~ (1.5A)				
Hand blender function					
Maximum recipient capacity	10 l	12 l	15 l	12 l	--
Maximum working depth	148,6 mm	169 mm	203 mm	169 mm	--
Blade guard diameter	65 mm	82 mm	82 mm	82 mm	--
Liquidising arm length	223 mm	250 mm	300 mm	250 mm	--
Total length	448 mm	514 mm	564 mm	514 mm	--
Whisk function					
Capacity (egg whites)	--	--	--	2 - 30	2 - 30
Revolving arm length	--	--	--	306 mm	306 mm
Total length (with revolving arm)	--	--	--	570 mm	570 mm
Net weight					
Net weight	1.51 Kg	2.31 Kg	2.65 Kg	3.2 Kg	2.62 Kg
	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet

Specifications



Range	M - 30					L - 50				XL - 70	
Model	**XM-31**	**XM-32**	**XM-33**	**MB-31**	**B-30**	**XM-51**	**XM-52**	**MB-51**	**B-50**	**XM-71**	**XM-72**
Total loading	400 W	400 W	400 W	400 W	400 W	570 W	570 W	570 W	570 W	750 W	750 W
Speed, min-max	12000 rpm	12000 rpm	12000 rpm	1500 rpm - 12000 rpm	200 rpm - 1500 rpm	12000 rpm	12000 rpm	1500 rpm - 12000 rpm	200 rpm - 1500 rpm	12000 rpm	12000 rpm
Electrical supply	230 V / 50-60 Hz / 1 ~ (0.7A) • 120 V / 50-60 Hz / 1 ~ (1.5A)										
Hand blender function											
Maximum recipient capacity	30 l	45 l	60 l	30 l	--	80 l	120 l	80 l	--	200 l	250 l
Maximum working depth	207,3 mm	247,3 mm	283,3 mm	207,3 mm		283,3 mm	350 mm	283,3 mm		359,3 mm	420 mm
Blade guard diameter	87.3 mm	87.3 mm	87.3 mm	87.3 mm	--	98.2 mm	98.2 mm	98.2 mm	--	123.3 mm	123.3 mm
Liquidising arm length	306 mm	366 mm	420 mm	306 mm	--	420 mm	520 mm	420 mm	--	540 mm	630 mm
Total length	614 mm	674 mm	728 mm	615 mm	--	760 mm	860 mm	760 mm	--	880 mm	970 mm
Whisk function											
Capacity (egg whites)	--	--	--	2 - 50	2 - 50	--	--	2 - 80	2 - 80	--	--
Revolving arm length	--	--	--	396 mm	396 mm	--	--	405 mm	405 mm	--	--
Total length (with revolving arm)	--	--	--	706 mm	706 mm	--	--	746 mm	746 mm	--	--
Net weight											
Net weight	3.34 Kg	3.56 Kg	3.74 Kg	4.61 Kg	3.51 Kg	4.79 Kg	4.85 Kg	4.65 Kg	4.41 Kg	5.1 Kg	5.29 Kg
	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet	Web Spec sheet

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