



Commercial Stick Blenders

The Widest range of Commercial Immersion Hand Mixers



SAMMIC COMMERCIAL STICK BLENDERS

- ▶ Complete range of Professional Immersion Blenders: enables food-processing in containers of up to 200-litre capacity.
- ▶ Versatile range: allows various combinations depending on the user's requirements.
- ▶ Power range from 250 to 750W.
- ▶ Liquidiser arms range from 290 to 600mm long, and beater arms.
- ▶ Liquidiser arms suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectionery, etc.) and all sorts of sauces.
- ▶ Beater arms for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake batter, soufflés, etc
- ▶ TR/BM-350: intelligent speed control system, obtaining the maximum performance of the motor all the time.
- ▶ Manufactured from durable top quality materials.
- ▶ Stainless steel arm attachments.
- ▶ Ergonomic design.
- ▶ Easy to use and clean.
- ▶ NSF listed, Standard 8 compliant.



	TR-200	TR-250	TR-350		TR-550		TR-750	TR/BM-250			TR/BM-350	
			BN	BL	BL	BXL		BXS	BS	BB-250	BN	BB-350
SELECTION GUIDE												
RECIPIENTS UP TO (LITRES)	10	15	60	70	100	150	200	10	15	2-30 egg whites	60	2-50 egg whites
SPECIFICATIONS												
ELECTRICAL SUPPLY	230V / 50- 60 Hz / 1~											
LOADING (W)	250	250	350	350	550	550	750	250	250	250	350	350
SPEED (R.P.M.)												
FIXED (IN LIQUID)	9.000	9.000	9.000	9.000	9.000	9.000	9.000					
ADJUSTABLE (IN LIQUID)	-	-	-	-	-	-	-	1.500-9.000	1.500-9.000	130-1.500	1.500-9.000	130-1.500
DIMENSIONS (MM)												
LIQUIDISER ARM	200	290	420	500	500	585	600	200	290		420	
Ø BLADE HOOD	65	82	94	94	94	105	118	65	82		94	
BEATER ARM										300		396
TOTAL	485	550	732	805	805	885	935	460	550	560	732	705
NET WEIGHT (KG)	1.9	1.9	3.35	3.55	3.95	4.15	4.25	1.5	1.9	2.3	3.35	3.5



COMPACT RANGE

Light duty

Compact range of immersion blenders, combi models and whisks. Designed for discontinuous use in **up to 15 lt. bowls**.

The compact range of immersion blenders, combi models and whisks offer **250W loading**. The blenders are fixed speed appliances equipped with a fixed arm. Combi models and whisks, with detachable arms, offer adjustable speed. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



NSF

HAND BLENDER TR-200

Stick blender specially designed to be used in up to 10 lt. / 10 qt. bowls.

Fixed speed with 250 W loading and fixed 200mm mixer arm

- ▶ With a small blade covering hood specially designed to be used in small bowls.
- ▶ Ideal to give the final touch to foodstuff or sauce before serving.

		RRP €
3030550	Liquidiser TR-200 230/50-60/1	227

Default equipment

- Motor block.
- Mixer arm BXS (fixed)



NSF

HAND BLENDER TR-250

Stick blender specially designed to be used in up to 15 lt. / 16 qt. bowls

Fixed speed with 250 W loading and fixed 290mm mixer arm

		RRP €
3030130	Liquidiser TR-250 230/50-60/1	264

Default equipment

- Motor block.
- Mixer arm BS (fixed)



NSF

HAND MIXER & BLENDER COMBO TR/BM-250

Specially designed to be used in up to 15 lt. bowls

Variable speed motor unit with 250W loading. 290mm blender arm and whisk.

		RRP €
3030385	Combined TR/BM-250 230/50-60/1	491

Default equipment

- Motor block.
- Whisk BB-250.
- Mixer arm BS.



NSF

BLENDER BM-250

Specially designed to be used in up to 15 lt./ 15 qt. bowls
Variable speed motor unit with 250W loading and whisk.

		RRP €
3030387	Beater BM-250 230/50-60/1	372

Default equipment

- Motor block.
- Whisk BB-250.

Optional equipment

- Mixer arm 290 mm.



NSF

MOTOR UNIT TR/BM-250

Variable speed motor unit with 250W loading.

		RRP €
3030142	Motor unit TR/BM-250 230/50-60/1	223

Default equipment

- Adjustable speed motor unit.

Optional equipment

- Whisk BB-250.
- Mixer arm BS.





MEDIUM RANGE

Medium duty

Medium range of immersion blenders, combi models and whisks. Designed for continuous use in **up to 75 lt. bowls**.

The medium range of immersion blenders, combi models and whisks offer **350W** loading. The blenders are fixed speed appliances and combi and whisks offer adjustable speed. Arms are detachable in all models. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



NSF

HAND BLENDER TR-350

Stick blender specially designed to be used in up to 70 lt./ 75 qt. bowls
Fixed speed with 350 W loading and 420 or 500mm mixer arm.

		RRP €
3030380	Liquidiser TR-350BN 230/50-60/1	364
3030381	Liquidiser TR-350BL 230/50-60/1	399

Default equipment

- Motor block.
- Mixer arm.

Optional equipment

- Mixer arm BN.
- Mixer arm BL.
- Bowl clamp.
- Clamp sliding frame.



NSF

HAND MIXER & BLENDER COMBO TR/BM-350

Specially designed to be used in up to 60 lt./ 65 qt. bowls
Variable speed motor unit with 350 W loading. 420mm mixer arm and beater arm.

		RRP €
3030386	Combined TR/BM-350 230/50-60/1	576

Default equipment

- Motor block.
- Whisk BB-350.
- Mixer arm BN.

Optional equipment

- Bowl clamp.
- Clamp sliding frame.



NSF

BLENDER BM-350

Specially designed to be used in up to 60 lt./ 65 qt. bowls
Variable speed motor unit with 350 W loading and beater arm.

		RRP €
3030388	Beater BM-350 230/50-60/1	457

Default equipment

- Motor block.
- Whisk BB-350.

Optional equipment

- Bowl clamp .
- Clamp sliding frame.
- Mixer arm BN.



MOTOR UNIT TR-350

Fixed speed with loading: 350 W

		RRP €
3030135	Motor unit TR-350 230/50-60/1	245

Default equipment

- Motor block.

Optional equipment

- Mixer arm BN.
- Mixer arm BL.
- Bowl clamp .
- Clamp sliding frame.

MOTOR UNIT TR/BM-350

Variable speed motor unit with Loading: 350 W

		RRP €
3030145	Motor unit TR/BM-350 230/50-60/1	304

Default equipment

- Motor block.

Optional equipment

- Bowl clamp .
- Clamp sliding frame.
- Mixer arm BN.
- Whisk BB-350.





SUPERIOR RANGE

Heavy duty

Superior range of immersion blenders. Designed for intensive use in **up to 200 lt. bowls**.

The superior range of immersion blenders offers **up to 750W** loading. With fixed speed, TR-550 can be equipped with detachable and easily interchangeable arms of different lengths. TR-750 is equipped with a detachable 600 mm. long mixer arm. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



NSF

HAND BLENDER TR-550

Stick blender specially designed to be used in up to 150 lt. bowls
Fixed speed with 550 W loading and 500 or 585mm mixer arm.

		RRP €
3030382	Liquidiser TR-550BL 230/50-60/1	489
3030383	Liquidiser TR-550BXL 230/50-60/1	574

Default equipment

- Motor block.
- Mixer arm.

Optional equipment

- Mixer arm BL.
- Mixer arm BXL.
- Bowl clamp .
- Clamp sliding frame.



NSF

HAND BLENDER TR-750

Stick blender specially designed to be used in up to 200 lt. bowls
Fixed speed with 750W loading and 600mm fixed ar

		RRP €
3030148	Liquidiser TR-750 230/50-60/1	720

Default equipment

- Motor block.
- Mixer arm 600 mm.

Optional equipment

- Bowl clamp.
- Clamp sliding frame.



NSF

MOTOR UNIT TR-550

Specially designed to be used in up to 150 lt. bowls

		RRP €
3030140	Motor unit TR-550 230-50/60/1	335

Default equipment

- Motor block.

Optional equipment

- Mixer arm BL.
- Mixer arm BXL.
- Bowl clamp .
- Clamp sliding frame.



ACCESSORIES

Mixer arm BXS



Mixer arm BXS for TR/BM-200 and TR/BM-250

200 mm fixed arm suitable for small bowls

- ▶ 200mm long fixed arm
- ▶ 65mm blade hood.
- ▶ For bowls up to 10 litres.

3030172	Mixer arm BXS	RRP €
		119

Mixer arm BS



For compact blenders

Length: 290 mm

- ▶ Stainless steel construction.
- ▶ Removable 290mm. arm for TR/BM-250 light duty portable liquidiser & beater.
- ▶ Suitable for pureeing (vegetables, potatoes, coups, etc.) and all sorts of sauces.
- ▶ Easy to clean.

3030143	Mixer arm BS	RRP €
		119

Standard mixer arm BN



420 mm. liquidiser arm for TR-350 and TR/BM-350

For Sammic medium-range immersion blenders and combi models.

3030150	Mixer arm BN	RRP €
		119

Long mixer arm BL



500 mm. liquidiser arm

For Sammic medium- or superior-range immersion blenders and combi models.

- ▶ Stainless steel construction.
- ▶ Easy to detach and assemble.
- ▶ Suitable for pureeing (vegetables, potatoes, coups, etc.) and all sorts of sauces.
- ▶ Easy to clean.

3030155	Mixer arm BL	RRP €
		154

Extra long mixer arm BXL



500 mm. liquidiser arm

For Sammic superior-range immersion blenders.

3030160	Mixer arm BXL	RRP €
		239





Beater arm BB-250



Double whisk for compact beater
TR/BM-250 and BM-250
Length: 300 mm.

		RRP €
3030144	Whisk TR/BM-250	149

Beater arm BB-350



Beater arm BB 350 for Motor
Block TR/BM-350 and BM-350
Length: 396 mm.

		RRP €
3030165	Whisk BB	153

Clamp sliding frame



Combined with the bowl clamp,
it allows user to slide the mixer
along the bowl diameter.
Ideal accessories for comfort of
use.
▶ The clamp sliding frame,
combined with the bowl clamp,
allows to slide the mixer along
the bowl diameter.

		RRP €
3030320	Clamp sliding frame	112

Bowl clamp



For locking the hand mixer to the
bowl.
Ideal accessories for comfort of
use.
▶ It allows to attach the mixer to
the bowl, saucepan fixed

		RRP €
3030315	Bowl clamp	99

Display stand



Hand mixer display stand
It allows to hang portable
liquidiser & beaters.

		RRP €
3030134	Display stand TR	358