



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic XM-22 Commercial Blender – 300 W, 15,000 rpm

Model / SKU: XM-22

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/specsheet/XM-22.pdf>



IMMERSION BLENDER XM-22 230/50-60/1 AUS

Professional immersion blender. 300 W.



P/N 3030756



- ✓ 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
Electrical supply: 230 V / 50-60 Hz / 1~ (1.5 A)
Plug: AU/NZ (AS 3112 10A / 2P)

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

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.



product sheet
updated 03/02/2025

Copyright 2025 © Sammic S.L.



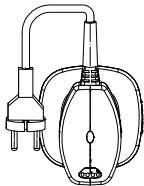
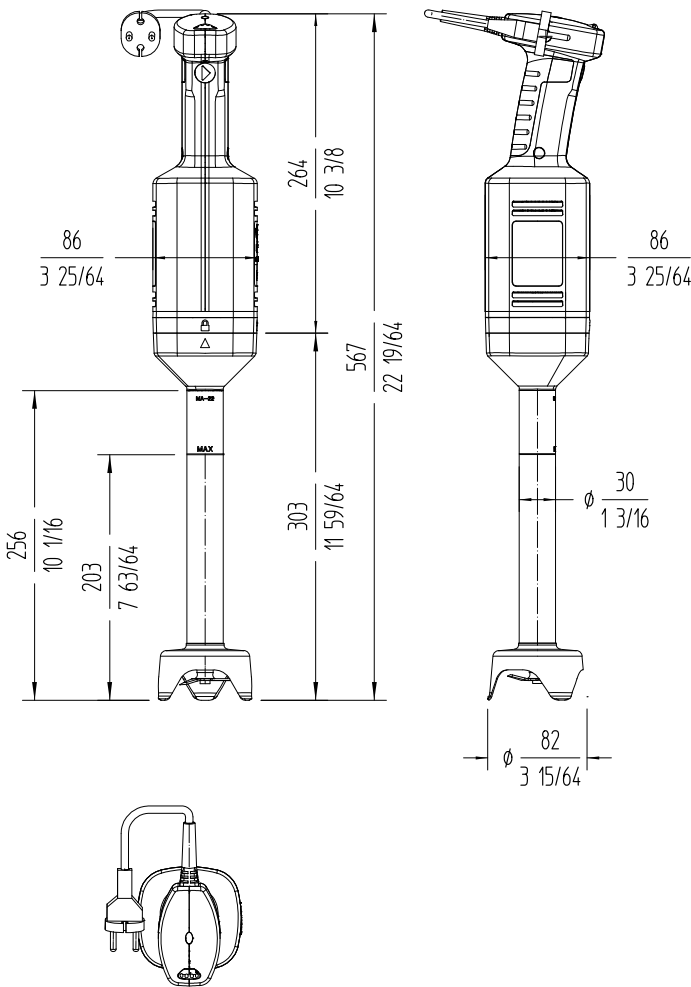
IMMERSION BLENDER XM-22 230/50-60/1 AUS

Professional immersion blender. 300 W.

P/N 3030756



DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS



sammic | www.sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet
updated 03/02/2025