



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Sammic MB-22 Handheld Liquidiser & Beater Combination Unit – 300 W, 15,000 rpm

Model / SKU: MB-22

KW COMMERCIAL KITCHEN

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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/MB-22.pdf>



IMMERSION BLENDER & WHISK COMBO MB-22 230/50-60/1 AUS

Professional hand blender and beater. 300 W.

P/N 3030763



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.
- ✓ Whisk BA-20.
- ✓ MA-22 mixer arm.
- ✓ Wall mount.

ACCESSORIES

- ❑ MA-21 mixer arm.

SALES DESCRIPTION

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



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Project	Date
Item	Qty
Approved	

DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS - XM RANGE

product sheet
updated 08/09/2021



IMMERSION BLENDER & WHISK COMBO MB-22 230/50-60/1 AUS

Professional hand blender and beater. 300 W.



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SPECIFICATIONS

Total loading: 300 W
Electrical supply: 230 V / 50-60 Hz / 1 ~
(1.5 A)

Liquidiser function

Maximum recipient capacity: 12 l
Maximum working depth: 203 mm
Motor speed: 1500 - 15000 rpm
Blade diameter: 50 mm
Blade guard diameter: 82 mm
Liquidising arm length: 300 mm
Total length: 564 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: 3.28 Kg

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

Crated dimensions

440 x 375 x 105 mm
Gross weight: 3.88 Kg.

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