



sammic XM-30-MB-B Variable Speed Whisk Beater Blender User Manual

[Home](#) » [sammic](#) » sammic XM-30-MB-B Variable Speed Whisk Beater Blender User Manual 

Contents

- 1 sammic XM-30-MB-B Variable Speed Whisk Beater Blender
- 2 USERS MANUAL
- 3 IMPORTANT SAFETY PRECAUTIONS
- 4 ELECTRICAL INSTALLATION
- 5 ASSEMBLY OF THE BLENDER AND MIXER ARM
- 6 OPERATION
- 7 MAINTENANCE
- 8 OTHER IMPORTANT REMARKS
- 9 Documents / Resources
 - 9.1 References
- 10 Related Posts



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USERS MANUAL

This manual describes the installation, operation and maintenance of the XM-31, XM-32, XM-33, MB-31, B-30, XM-51, XM-52, MB-51, B-50, XM-71, XM-72, MM-30, MM-50, MM-70, MM-30V, MM-50V beaters/blenders. Each machine is identified as follows:

- Name and address of manufacturer: SAMMIC S.L. C/ Basarte 1 -20720 Azkoitia Gipuzkoa (SPAIN).
- Machine model and serial number.
- Approval marks.
- The serial number and all information regarding the current legislation under which this appliance has been manufactured is printed on the guarantee card and in the declaration of conformity.

IMPORTANT SAFETY PRECAUTIONS

In order to reduce the possibility of accidents (short circuits, injuries or fires, etc.), to get the best performances from the machine and to maintain it correctly, read and follow these instructions attentively. Keep the instructions and make sure that all users of the machine read them before using it. Also keep the guarantee card and the declaration of conformity.

- This appliance has sharpened blades (8). Never touch the blade when it is moving. Handling should be limited to cleaning and with the machine unplugged.
- Before using the machine for the first time, and always with the machine unplugged, clean the area in contact with food with (lukewarm) soapy water, rinse and leave to dry.
- Before plugging the appliance in, make sure that the mains voltage coincides with the voltage indicated on the

name plate attached to the machine. Do not plug the appliance in if the arm is not inside the container that you are working with.

- Never operate the machine empty, outside of a container. The arm should be submerged up to a maximum of 2/3 of its length, marked as "MAX" (7). Never exceed this mark. The maximum working tilt should be 30° (6).
- The appliance has a pilot light (3) and when said light is on, this means that it is connected. Handle the appliance carefully whenever the pilot light is on.
- To avoid splashes, always work with a stable container and submerge the arm into the container before starting and do not remove it until it has fully stopped moving.
- Under no circumstances should the appliance be operated on a surface with an inclination of over 10 degrees with respect to the horizontal plane. The machine must always be firmly resting on the surface. The motor shaft of the machine must always be in a vertical position in relation to the surface.
- Never place your hand or any other utensil into the container where the appliance is working in order to avoid personal or material damage.
- Always disconnect the machine before removing the blender arm and also before undertaking any cleaning, inspection or repair work on the appliance.
- Clean the blender arm after each use as described below. During each operation, check the status of the lower seal (9).
- If you see any signs of deterioration, contact the authorised repair service. Avoid water entering the motor block and, under no circumstances, submerge it in water. If this occurs, follow these exact instructions:
 - Leave the blender inside the container and do not touch the container.
 - Unplug from the mains.
 - Remove the appliance from the container and try to remove as much liquid as possible from inside it.
 - Do not connect the machine again and contact an authorised technical service.
- **IMPORTANT:** Do not clean the inside or the outside of the machine with a direct water jet or a pressurised hose.
- Do not use the machine when the cable, the plug or the casing are damaged. For repair, contact the authorised technical service.
- Do not use abrasive detergents (bleach, nitric acid...) or stainless steel scourers or scrubbers when cleaning the machine. They may cause rust or the deterioration of materials.
- Do not allow the appliance to be used as a toy. This machine is not designed for use by people (including children of 8 years old and up) with reduced physical, sensory or mental capabilities or those lacking the necessary experience or knowledge, unless they have received supervision or instructions regarding the use of the appliance from someone responsible for their safety and understand the risks that this implies. Do not allow children to play with the appliance. The cleaning and maintenance to be performed by the user must not be performed by unsupervised children.
- Do not allow comfort or familiarity with the product (due to using it repeatedly) to substitute strict compliance with the safety regulations. Stay alert, pay attention to what you are doing and use common sense when operating the appliance.
- Do not use the equipment when you are tired or under the influence of drugs, alcohol or any other medication. If you use the tool in an unsafe or incorrect way, you may suffer personal injury or material damage.
- The models cited in the manual have been designed for use in hotels, restaurants, catering and commercial applications.
- The manufacturer is not responsible when the product is used incorrectly or differently than the use mentioned

above. Such as, sanitary use, chemical use, use in explosive atmospheres...

- If you wish to use an accessory, it must specifically be for the model in question and carry the SAMMIC brand. The user is responsible for any incident provoked by an accessory that does not carry the SAMMIC brand.

ELECTRICAL INSTALLATION

The machines are supplied for operation on 230V/50-60Hz/1~ or 120V/50-60Hz/1~. Prepare a single-phase wall-mounted socket with a residual current and circuit breaker of 10 A.

ASSEMBLY OF THE BLENDER AND MIXER ARM

Picture 10 With the blender unplugged, guide the arm attachment (2) into the motorised body (1) so that the “arrow” symbol on the arm matches the “open padlock” symbol on the motor block. Twist the arm clockwise until the “arrow” matches the “closed padlock” symbol and you notice a “click” which indicates that it is firmly attached against the restraint system. To remove, proceed in the opposite manner (10).

ASSEMBLY OF THE MIXER ARM STIRRERS (MODELS MB AND B)

To assemble, insert the stirrer bushing into the hole in the geared motor by turning and pushing until it reaches the end. To remove, pull firmly on the stirrer until it separates from the geared motor.

OPERATION

CONTROLS:

- **Pilot light (3):** This indicates the state of the appliance. Red light: Machine connected to the mains electricity supply.
- **Green light:** Machine ready to start. It will start when the “On” button (5B) is pressed.
- **Multifunction button (5A):** Unblock (open padlock) and continuous operation. “On” button (5B). Starts the machine, once it has been unblocked and has a green pilot light. Introduce the appliance’s arm into the container, a maximum of up to 2/3 of the length of the arm, marked with “MAX” (7). Never exceed this mark. To avoid splashes from entering the motor block, we recommend that the tilt of the appliance does not exceed 30° (6). The appliance has a pilot light (3) and when said light is on, this means that it is connected. Handle the appliance carefully whenever the pilot light (3) is on. After connecting the appliance to the power supply:
- With the machine in a vertical position a red pilot light (3), press the multifunction button (5A) to unblock the machine. The machine is unblocked for 3 s and the pilot light (3) turns green. If the “On” button (5B) is not pushed during this 3 s period, the machine blocks out again and the pilot light (3) changes back from green to red.
- Whenever the pilot light (3) is green, the motor will start every time the “On” button (5B) is pressed. It will stop as soon as the button is released and the operator will have 3 s to re-press the button before the machine blocks out again and the pilot light (3) turns red.
- While holding down the “On” button (5B) and with the motor running, press the multifunction button (5A) to switch the appliance to continuous operation mode.
- Press any button (5A, 5B) to stop the machine when running in continuous operation.

In MB models equipped with a variable-speed drive, the blade’s rotational speed can be changed using the adjustment control (4). When you have finished using it, always disconnect the plug from the power supply. If

overheating occurs due to an overload in use, motor blockage... the thermal protector protects the motor and stops it. Wait for the blender to cool before turning it on again.

CLEANING AND HYGIENE. WARNINGS

- To avoid electric shocks that can cause serious personal injury, unplug the appliance before cleaning.
- This appliance is fitted with sharp blades (8). Handle them with care.
- Do not use the following products: abrasive cleaning products (such as ammonia, bleach, etc.) solvents, metal scourers to scrub, gritty detergent.

These products may scratch, cut and damage the metal and plastic surfaces of the appliance.

CLEANING PROCEDURE

Cleaning the blender/beater arm (2), after each use is absolutely necessary, as well as checking the condition of the lower seals (9). If you see any signs of deterioration in the seal, contact the authorized repair service. After each use, place up to 2/3 of the length of the blender arm in a recipient containing hot water (35-45 °C) and switch on for a few seconds. The tube and the blade must be washed with hot water (35-40° C) and an Ivory Liquid type of multi-purpose liquid detergent in a proportion of 1 measure of detergent per 10 measures of water, leaving them submerged for 30 minutes. Rinse the soap residues from the stirrers with hot water (35-45°C) as explained in the section dealing with rinsing. The motor block (1) should only be cleaned with a damp cloth. Under no circumstances should water enter into the motor block. If water accidentally penetrates inside the motor block, do not connect the machine again and contact an authorized technical service.

DESINFECTION PROCEDURE

After cleaning, remove the blender/beater arm from the models where this option is available. Neither the blender arm (2), nor the beater arm nor the beater arm reducer unit must be submerged in water. The blender arm, the blade and the stirrers must be disinfected by using hot water (35-45° C) and a multi-purpose chlorinated disinfectant with a maximum concentration of 5.25 % of available chlorine. Prepare the disinfectant solution by mixing a ratio of 14 cm³ of the multi -purpose chlorinated disinfectant for each gallon US (3.785 liters) of water. Never, the solution cannot exceed 200 parts per million (ppm) of available chlorine. To disinfect the blender arm and the blade, first using a soft cloth moistened with the disinfectant solution, clean any food residues that may remain. Continually, place up to 2/3 of the length of the blender arm in a recipient containing the disinfectant solution (5 liters, depending on the recipient used) for at least 30 minutes totally covered. Rinse the soap residues from the blender arm and the blade with hot water (35- 45°C) as explained in the section dealing with rinsing. To disinfect the stirrers, first remove the beater arm reducer unit from the rest of the beater. Remove the stirrers by pulling the beater arm outwards. Using a soft cloth moistened with the disinfectant solution, clean any food residues that may remain on the stirrers. Let the stirrers soak in the disinfectant solution (5 liters, depending on the recipient used) for at least 30 minutes totally covered. Rinse the soap residues from the stirrers with hot water (35- 45°C) as explained in the section dealing with rinsing.

RINSING PROCEDURE

Rinse the element with clean running water (at least 5 litres), removing any disinfectant and soap residue. Finally, allow to dry at room temperature. The motor block should only be cleaned with a damp cloth. Under no circumstances should water enter into the motor block. If water accidentally penetrates inside the motor block, dry it completely before reconnecting the appliance. After cleaning, return the appliance to its wall bracket.

MAINTENANCE

Contact an authorised technical service if:

- When you check the power cable you see that it's damaged.
- When you check the status of the lower seal (9) you see that it's damaged.

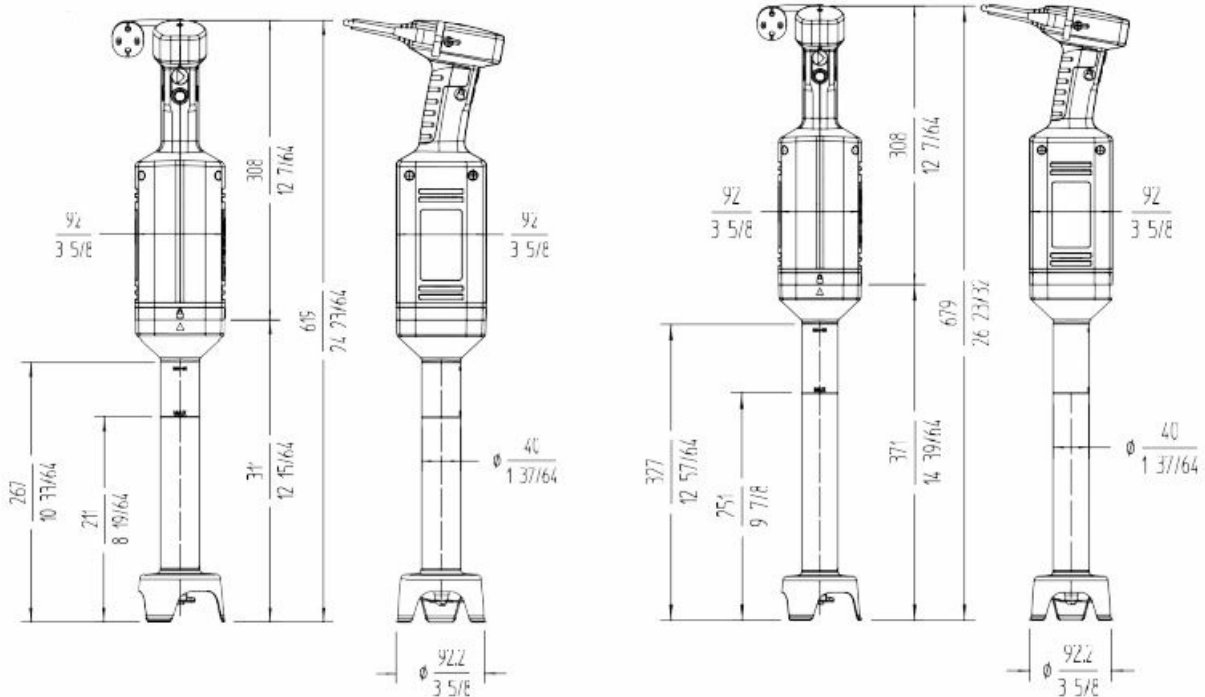
- When you check the status of the blade (8) you see that it's jagged.
- If the upper pilot light (3) doesn't turn on when you plug the appliance in.
- If, when you turn the motor on, the speed doesn't change when you move the adjustment control (4).
- If you can see that the outer casing is damaged or has cracks.
- If, with the red pilot light (3) turned on, the motor doesn't start when you press the "On" button (5), the motor's thermal protector may have been triggered. In this case, you will notice that the outside of the case is hot. Wait until the machine cools down and try again. If the appliance doesn't start, contact the authorised technical service.

OTHER IMPORTANT REMARKS

The machine may stop automatically while running due to the presence of acute electromagnetic disturbances. This is a normal occurrence; simply start up the machine as usual to return to normal operation. The airborne noise emitted by the machine, measured on a specimen machine, is lower than 80dB(A), distance 1 m.

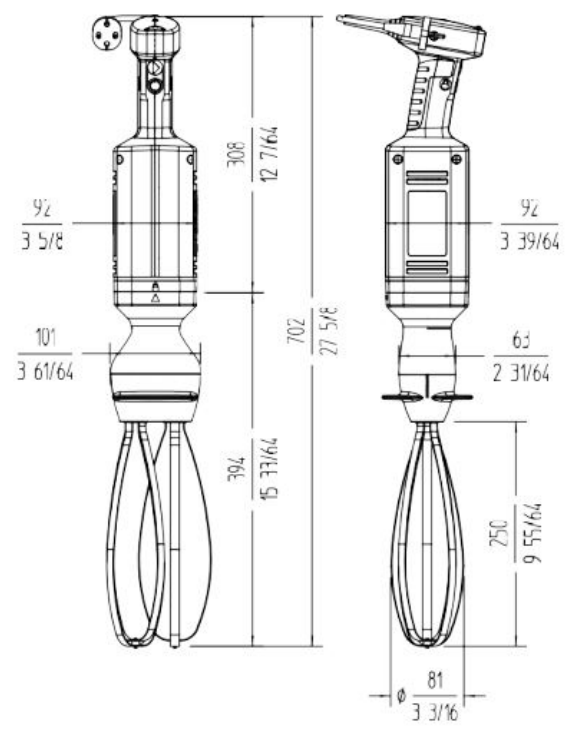
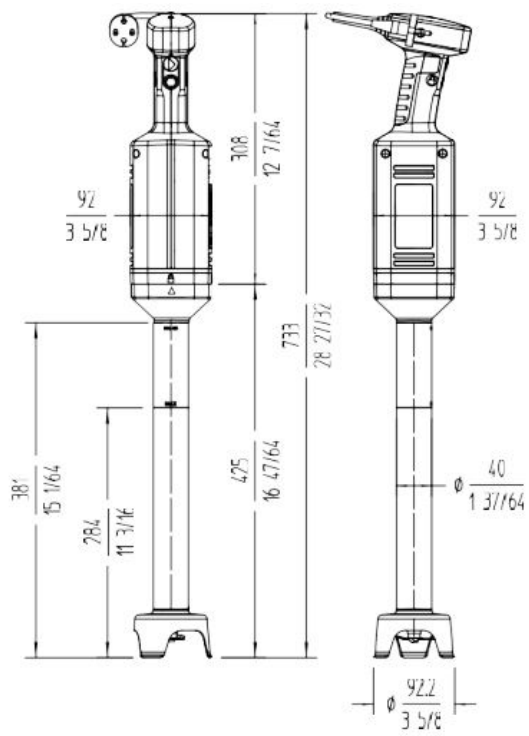
• XM-31/ MB-31

• XM-32



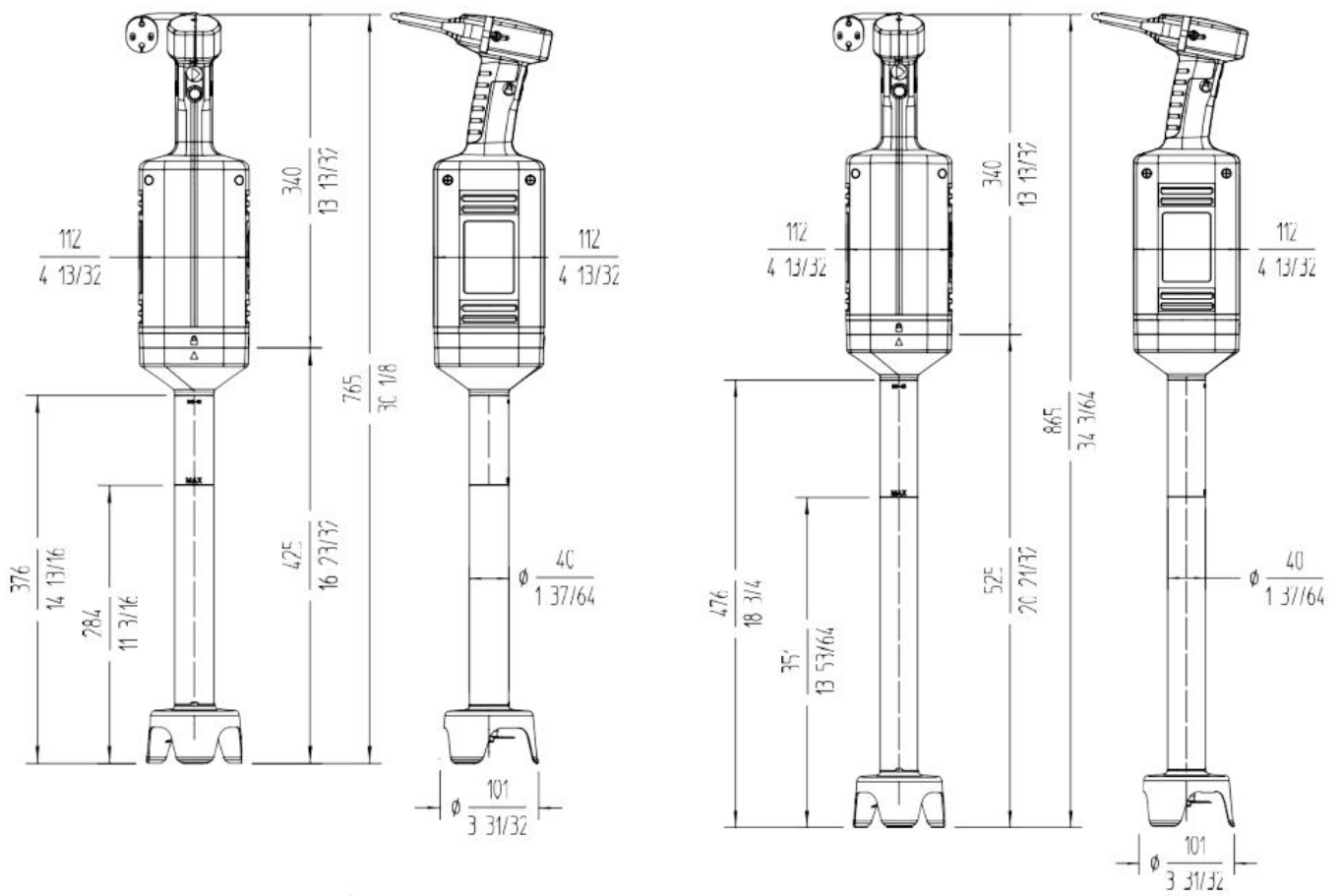
• XM-33

• MB-31 / B-30

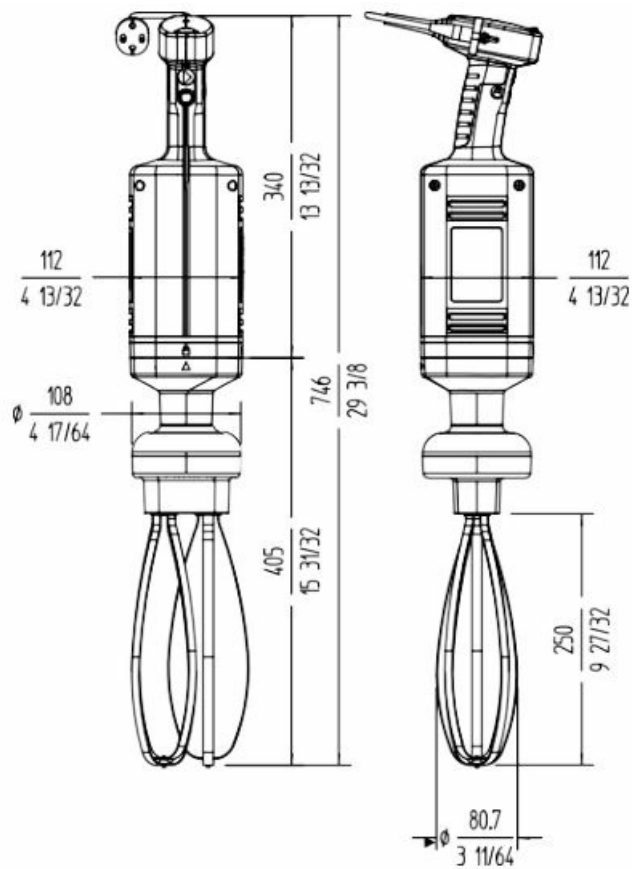


PROPERTIES	XM-31	XM-32	XM-33	MB-31	B-30
TOTAL POWER	400W	400W	400W	400W	400W
ELECTRICAL POWER SUPPLY	230 V / 50-60Hz / 1~ – 120 V / 50-60Hz / 1~				
SPEED (rpm)					
Fixed	12,000	12,000	12,000	–	–
Variable				1,500–12,000 200-1.500	200–1,500
BLENDER FUNCTION					
Maximum capacity of container	30 L	45 L	60 L	30 L	60 L
Blade cover diameter	87.3mm – 3.44 ”	87.3mm – 3.44 ”	87.3mm – 3.44 ”	87.3mm – 3.44 ”	—
Blender arm length	306mm – 12.04”	366mm – 14.40”	420mm – 16.54 ”	306mm – 12.04	—
Total length	614mm – 24.17”	674mm – 26.54”	728mm – 28.66 ”	615mm – 24.21”	—
MIXER FUNCTION					
Capacity (egg whites)	—	—	—	2–50	2–50
Mixer arm length	—	—	—	396mm – 15.59”	396mm – 15.59 ”
Total length (with mixer arm)	—	—	—	702mm – 27.64”	706mm – 27.79 ”
NET WEIGHT	3.44 kg	3.46 kg	3.63 kg	4.32 kg	3.44 kg

- **XM-51/ MB-51**
- **XM-52**

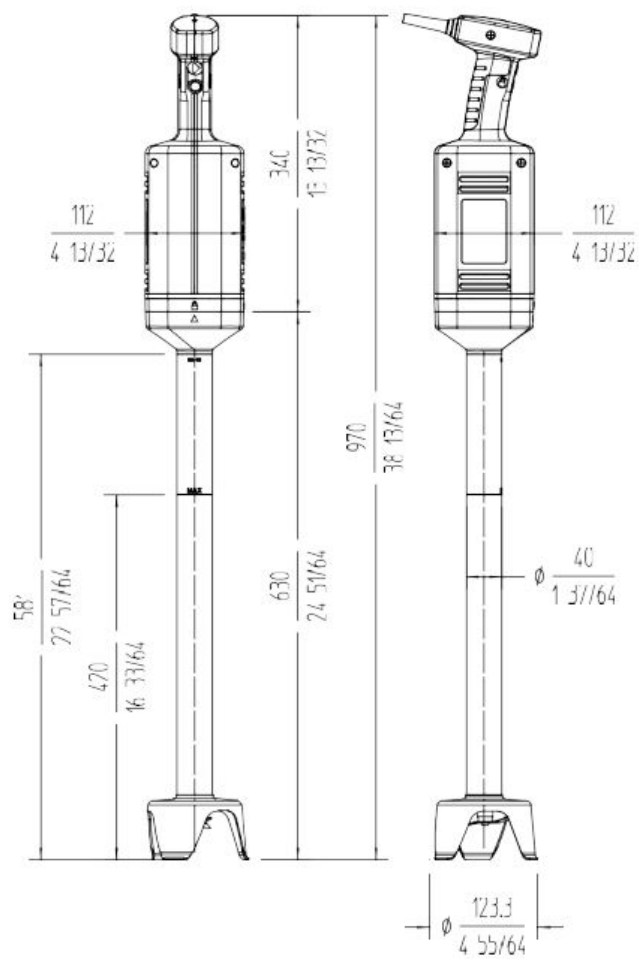
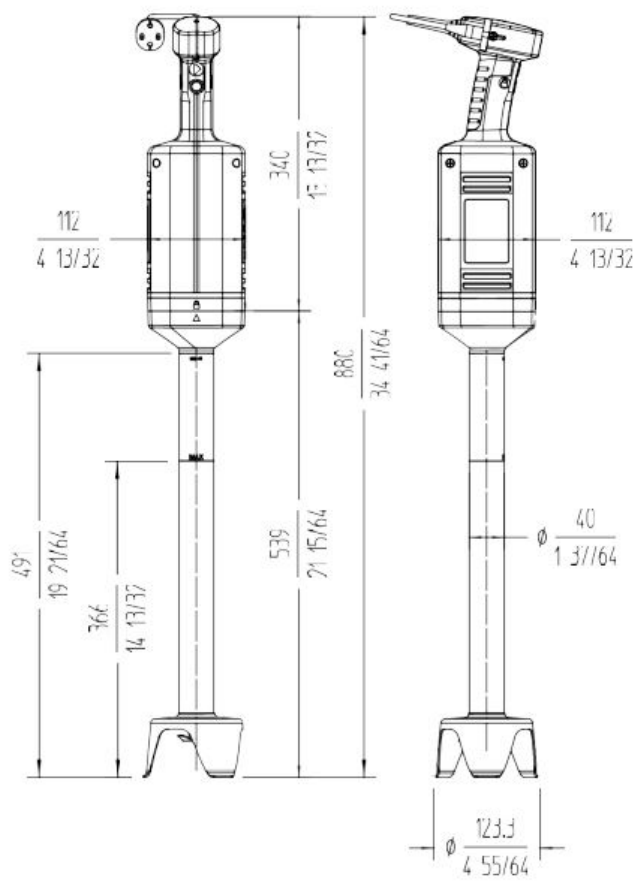


MB-51 / B-50




PROPERTIES	XM-51	XM-52	MB-51	B-50
TOTAL POWER 230 V / 50-60Hz / 1~	570W	570W	570W	570W
TOTAL POWER 120 V / 50-60Hz / 1~	1.1Hp / 720W	1.1Hp / 720W	1.1Hp / 720W	1.1Hp / 720W
ELECTRICAL POWER SUPPLY	230 V / 50-60Hz / 1~ – 120 V / 50-60Hz / 1~			
SPEED (rpm)				
Fixed	12,000	12,000	–	–
Variable			1,500–12,000 / 200–1,500	200–1,500
BLENDER FUNCTION				
Maximum capacity of container	80 L	120 L	80 L	120 L
Blade cover diameter	98.2mm – 3.87”	98.2mm – 3.87”	–	—
Blender arm length	419mm – 16.50”	519mm – 20.43”	419mm – 16.50”	—
Total length	760mm – 29.92”	860mm – 33.85”	760mm – 29.92”	—
MIXER FUNCTION				
Capacity (egg whites)	—	—	2–80	2–80
Mixer arm length	—	—	405mm – 15.94”	405mm – 15.94”
Total length (with mixer arm)	—	—	746mm – 29.37”	746mm – 29.37”
NET WEIGHT	4.65 kg	4.85 kg	5.65 kg	4.41 kg

- **XM-71**
- **XM-72**



PROPERTIES	XM-71	XM-72
TOTAL POWER 230 V / 50-60Hz / 1~	750W	750W
TOTAL POWER 120 V / 50-60Hz / 1~	1.2Hp / 840W	1.2Hp / 840W
ELECTRICAL POWER SUPPLY	230 V / 50-60Hz / 1~ – 120 V / 50-60Hz / 1~	
SPEED (rpm)		
Fixed	12,000	12,000
BLENDER FUNCTION		
Maximum capacity of container	200 L	250 L
Blade cover diameter	123.3mm – 4.85”	123.3mm – 4.85”
Blender arm length	539mm – 21.22”	630mm – 28.80”
Total length	880mm – 34.65”	970mm – 38.19”
MIXER FUNCTION		
Capacity (egg whites)	—	—
Mixer arm length	—	—
Total length (with mixer arm)	—	—
NET WEIGHT	4.57 kg	5.18 kg

Documents / Resources

	<p>sammic XM-30-MB-B Variable Speed Whisk Beater Blender [pdf] User Manual XM-30-MB-B, XM-50-MB-B, XM-70-MB-B, XM-30-MB-B Variable Speed Whisk Beater Blender, Variable Speed Whisk Beater Blender, Speed Whisk Beater Blender, Beater Blender</p>
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References

- [SAMMIC. Equipment for Catering and Hotel, Licensed Trade and Food Industries](#)