IMMERSION BLENDER XM-12 120/50-60/1 EMZ

Blends, filters, and emulsifies simultaneously.

P/N. **3030733**

DYNAMIC PREPARATION
COMMERCIAL HAND BLENDERS





Sales Description

Compact immersion blender. 0.33 hp / 240 W.

✓ The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.

✓ Designed for continuous use.

✓ Ideal for mise en place.

✓ Maximum comfort of use in containers of up to 10.6 qt.

✓ The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.

Pack XM-12 + Emulsionizer PRO 1.0

Blend, filter, and emulsify in a single step

- ✓ **Gastronomic emulsions of all kinds**: Combine the power of the XM-12 blender with the precision of the Emulsionizer PRO to achieve exceptional textures and consistent results.
- ✓ **Impeccable and consistent outcomes**: Its design ensures a fine, lump-free texture with a professional finish that enhances the presentation of every dish.

Efficiency and versatility in every preparation

- ✓ **Efficiency and speed**: Simplify complex processes by allowing blending, emulsifying, and filtering directly from the preparation, saving time and reducing handling.
- ✓ **Kitchen versatility**: Ideal for sauces, creams, and delicate textures, adapting to multiple preparations thanks to its interchangeable discs that simulate tools like the chinois, superbag, or muslin cloth.

Design tailored for the professional chef

- ✓ **Ergonomic design and durability**: The XM-12 stands out for its lightness and manageability, while the Emulsionizer PRO offers robustness and functionality, ensuring continuous use in demanding environments.
- ✓ **Ease of use and cleaning**: Designed for intuitive use and easy cleaning.

Savings and sustainability

- ✓ **Resource optimization**: Reduces the need for additional tools, optimizing resources and minimizing waste in each preparation.

A great gastronomic potential

The combination of the Emulsionizer PRO 1.0 with the XM-12 hand blender and each chef's creativity opens up a world of possibilities.

- ✓ Extract essences from roots, herbs, and grains.
- ✓ Prepare soups, vinaigrettes, and sauces.
- ✓ Achieve the finest blends for baby food, as well as desired textures for the health sector and for dysphagia.
- ✓ Thicken stews and enhance flavours.
- ✓ Transform food scraps into high-quality culinary preparations.
- ✓ Obtain freshly made plant-based milks and creative, high-quality culinary coffee preparations.
- ✓ Prepare ice cream bases.
- ✓ Additionally, it's ideal for cocktail making.

Includes

- ✓ XM-12 immersion blender: variable speed motor unit + mixer arm.
- ✓ Emulsionizer PRO 1.0 by Sammic.
- ✓ Pack of 5 interchangeable discs.
- ✓ Heat-resistant borosilicate jar with lid.
- ✓ Bamboo mortar

Optional

- ❑ MA-11 mixer arm.

product sheet
updated 02/10/2026

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SPECIFICATIONS

XM-12

Total loading: 0.33 hp / 240 W
Maximum container capacity: 10.6 qt
Motor speed: 1500 - 15000 rpm
Blade diameter: 1.75”
Blade guard diameter: 2.56”
Electrical supply: 120 V / 50-60 Hz / 1~ (1.5 A)
Plug:USA (NEMA 5-15P / 2P+G)

Length

Liquidising arm length: 8.8”
Total length: 17.6”

Net weight: 7.3 lb
Noise level (1m.): <80 dB(A)

Emulsionizer PRO 1.0
Emulsionizer Filter

Inner filter Ø: 2.75”
Filter height: 9.25”
Maximum Ø of the blade cover: 2.56”

Emusionizer discs

Disc-Ø: 3.15”
Included discs: 5
Types of included discs: 0 / 0.3 / 0.5 / 1 / 2 mm

Mortar

Mortar-Ø: 2.75”
Height: 9.84”

Borosilicate jar

Jar height: 9.25”
External jar Ø: 4.72”
Inner jar Ø: 4.33 - 3.54”
Maximum quantity of product: 0.85 qt

Crated dimensions
13.6 x 7.9 x 10.4 “
Gross weight: 9.3 lbs.

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Project	Date
Item	Qty
Approved	

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