Cordless Immersion Blenders

XCB-300 Series

EQUIPMENT

XCB-300L



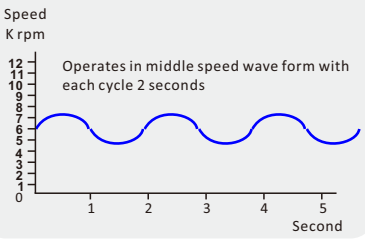
XCB-300K



11 Operation Programmes

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING ◀
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM

e.g Salad dressing



CE RoHS

Specifications

Model	XCB-300L	XCB-300K
Voltage	110-120V~ 60Hz / 220-240V~ 50Hz (for battery charger)	
Power	300W, 12V / 25A (rating)	
Speed	1000 - 12000 rpm	
Charging time	1.5 hours	
Dimension	Head: dia. 80 x L. 300mm Shaft: 200mm (for XCB-300L) 250mm (for XCB-300K)	
Weight	1.6 kg	1.65 kg

Li-ion Battery Pack

Model BP01



Type	$LoNiMnCoO_2$
Voltage	11.1V
Capacity	27.75WH

Battery Charger

Model BC01



Input Voltage	110-120V~ 60Hz / 220-240V~ 50Hz



Eggs

Operate at the slowest speed



Hummus

Operate at high speed with mild wave



Ice

Operate at high speed with pulse



Mayonnaise

Beginning with strong pulses, then change to slow speed after 3 times of pulses



Milkshake

Operate at high speed with low frequent pulses



Pancake batter

Beginning with stable low speed and then change to high speed



Pestosauce

Beginning with low speed and then speed increase gradually



Salad dressing

Operate with middle speed in wave form



Soup

Operate with moderate speed and pulses



Tomato sauce

Operate with high speed and minor wave but great torque force



Whipped cream

Beginning with low and stable speed, after a while change to high speed