



ADVANTAGES

- Powerful, sturdy

- Detachable mixer tool: easy cleaning and maintenance

- Micro switch automatic locking system

- Continuous function auto run button allows to mix continuously or pulse

- Ergonomic design
- Higher ventilation point
- Variable speed as standard

Indicator light: for your safety the light indicates that the unit is plugged in and ready for operation
Stainless steel mixer tube, guard and whisks for easy cleaning and perfect hygiene

- Titanium-plated blade easily dismantled without any special tool

MAINTENANCE

Clean the mixer tool by passing it under the faucet. Wash the motor block with a sponge or with a slightly damp cloth.

Never clean this machine with a water jet spray.



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USE

It allows to mix, directly in the pots, many applications including: fish soups, panades (thick soup reduced to puree), salad dressings, pancake paste, gravies, sauces, mayonnaise, puree of vegetables lightly pulverized, porridge, raw carrots puree, fruits cream ...

Capacity: 40 to 100 L

TECHNICAL DATA

OUTPUT MAX	500W
SPEED	3,000 to 9,500 R.P.M.
VOLTAGE	230 V
TOTAL LENGTH	810 mm
MIXER TOOL LENGTH	500 mm
DIAMETER	122 mm
ACTUAL WEIGHT -	3.9 kg
SHIPPING WEIGHT	4.7 kg
SHAFT	DETACHABLE

Supplied with cord and 10A plug

