

IMMERSION BLENDER MX20

SKU: MX20



ADDITIONAL INFORMATION

Power Kw	<u>0,2 kW (0,5 HP)</u>
power supply	<u>230V/1N/50-60Hz</u>
Speed (rpm)	<u>13.000 rpm, 6.000/13.000 rpm 2nd speed, 6.000÷13.000 rpm</u>
Speed, mixer stick	<u>0,2 Kg – 250(h) mm</u>
Bowl size	<u>15 L</u>
Machine dimensions (l x l x h mm)	<u>107 x 72 x 499(h) mm with mixer</u>
net weight (kg)	<u>1.16</u>
gross weight (Kg)	<u>2</u>
packaging dimensions (l x l x h mm)	<u>370 x 270 x 120(h) mm</u>
packaging volume (m3)	<u>0.011</u>

Blending stick made of stainless steel AISI 304, ideal for making soups, vegetable purees, sauces, batters, mayonnaise, tomato puree, pesto, etc. The MX20 single speed model is equipped with a multi-purpose knife only; the MX20V2 2 speed model is equipped with a multi-purpose knife and interchangeable accessories (crumbler and emulsifier); the MX20VV variable speed model is equipped with a multi-purpose knife and interchangeable accessories (crumbler and emulsifier).



