

IMMERSION BLENDER MX40

SKU: MX40



ADDITIONAL INFORMATION

Power Kw	<u>0,4 kW (0,5 HP)</u>
power supply	<u>230V/1N/50-60Hz</u>
Speed, mixer stick	<u>2500÷11000 rpm -1,4 Kg – 400 mm</u>
Speed, whisk	<u>250÷1500 rpm -1 Kg – 350 mm</u>
Mixer stick level (mm)	<u>290</u>
Whisk level (mm)	<u>200</u>
Bowl size	<u>60 L</u>
Machine dimensions (l x l x h mm)	<u>155 x 120 x 710/790(h) mm (con frusta/mescolatore – with whip/mixer)</u>
net weight (kg)	<u>4.5</u>
gross weight (Kg)	<u>6</u>
packaging dimensions (l x l x h mm)	<u>490 x 390 x 170(h) mm</u>
packaging volume (m3)	<u>0.032</u>

Machine fitted with mixer and whisk with speed regulator for obtaining different mixtures according to the tool used. Blending stick made entirely of stainless steel AISI 304, ideal for making soups, vegetable purees, sauces, batters, mayonnaise, tomato puree, pesto, etc...Whisk made entirely of stainless steel AISI 304, ideal for making whipped cream, creams, omelets, soufflés, etc...The model MX40 is equipped with a standard blending stick 40 cm long for a maximum immersion level of up to 29 cm and a whisk of 35 cm with a level of max. immersion up to 20 cm and a motor unit with speed regulator.

