

MMP 190 V.V.

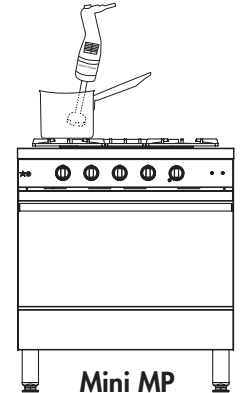


ALL STAINLESS STEEL BELL



**D** Pan capacity up to 8 L

▶ Specially designed to process small amounts



**A** SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Specially designed for processing small amounts and for making sauces and emulsions

**B** TECHNICAL DESCRIPTION

MMP 190 V.V. Immersion Blenders. 120V/60/1. Power: 270 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and shaft (total length: 8")

**C** TECHNICAL CHARACTERISTICS

Effective output	270 W
Electrical data	120V/60/1 2.1 amps – plug supplied
Variable speed	2,000 - 12,500 rpm
Recyclability	95%
Net weight	5 lbs
Reference	MMP190VV

**E** CHARACTERISTICS AND BENEFITS

**MOTOR UNIT**

- Power 270 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed button for easy, visual adjustment
- Variable speed 2,000 - 12,500 rpm
- Automatic speed regulating system
- Special handle design for a better grip and effortless blending
- Special Aeromix tool for producing instant light and airy emulsions that hold their shape.

**SHAFT AND BELL**

- 100% stainless-steel blades, bell and shaft (total length: 8")
- Removable foot and blade, a Robot Coupe exclusive patented system for optimum sanitation.

**STANDARD ATTACHMENTS**

- Wall-mounted Immersion Blenders holder
- Tool for attaching and detaching the blades

**STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



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OPTIONAL ATTACHMENTS

Whisk attachment available as option on the MMP 160 V.V., MMP 190 V.V. and MMP 240 V.V.



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DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

