

MMP 240 VV Combi



ALL STAINLESS STEEL BELL

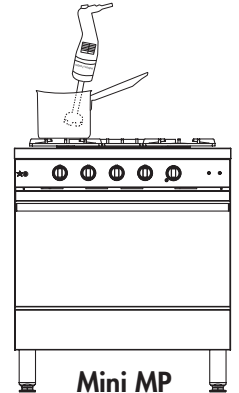


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Pan capacity

up to 15 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

Mini MP 240 combi Immersion Blenders. 120V/60/1. Power: 290 W. Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1560 rpm in whisk function. 100% stainless-steel blades, bell and shaft (total length: 10" - 7" Whisk)

C TECHNICAL CHARACTERISTICS

Effective output	290 W
Electrical data	120V/60/1 2.1 A – plug supplied
Variable speed	2000 to 12500 rpm in mixer 350 to 1560 rpm in whisk
Recyclability	95%
Net weight	7 lbs
Reference	MMP240COMBI

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 290 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1560 rpm in whisk function.
- 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: 10")
- 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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DRAWINGS & DIMENSIONS

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

