

MicroMix®

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Pan capacity

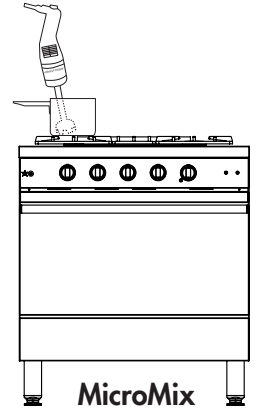
up to 5 litres



ALL STAINLESS
STEEL BELL



▶ Special for emulsions



A

SALES DESCRIPTION

For all your sauces, emulsions and similar preparations.

B

TECHNICAL DESCRIPTION

MicroMix immersion blender. Single phase. Power 220 W. Variable speed: 1,500 - 14,000 rpm. 100% stainless-steel blades, bell and tube (total length: 165 mm)

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TECHNICAL DATA

Output power	220 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	1,500 - 14,000 rpm	
Rate of recyclability	95%	
Net weight	1.07 kg	
	Supply	Amperage
	230V/50/1	1.1 Amp
	240V/50/1 UK plug	1.1 Amp
	120V/60/1	1.9 Amp
	220V/60/1	1.1 Amp
	220V/60/1 SAU*	1.1 Amp
		Reference
		34900
		34901
		34905
		34904
		34908

*For commercial use only

STANDARDS

EN 12100-1 & 2-2004, EN 60204-1-2006, EN 12853, EN 60529-2000 : IP55 & IP34



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CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 220 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed button for easy, visual adjustment
- Variable speed 1,500 - 14,000 rpm
- Special handle design for a better grip and effortless blending
- Patented tool specially designed to produce instant light and airy emulsions that hold their shape.

TUBE AND BELL

- 100% stainless-steel blades, bell and tube (total length: 165 mm)
- Detachable bell and blades (patented system exclusive to Robot-Coupe)

STANDARD ATTACHMENTS

- Wall-mounted immersion blender holder
- Tool for fixing and detaching the blades

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DRAWINGS & DIMENSIONS

Power cord and plug supplied

