

Mini MP 160 V.V.

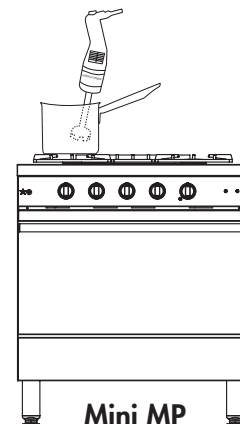


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Pan capacity

up to 5 litres

▶ 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 160 V.V. Immersion Blender. Single phase. Power 240 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and tube (total length: 160 mm)

C TECHNICAL DATA

Output power	240 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	2,000 - 12,500 rpm	
Rate of recyclability	95%	
Net weight	1.41 kg	
	Supply	Amperage
	230V/50/1	1.2 Amp
	240V/50/1 UK plug	1.2 Amp
	120V/60/1	1.9 Amp
	220V/60/1	1.2 Amp
	220V/60/1 SAU*	1.2 Amp
		Reference
		34740
		34741
		34745
		34744
		34748

*For commercial use only

STANDARDS

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



E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 240 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 2,000 - 12,500 rpm
- Special handle design for a better grip and effortless blending
- Special Aeromix tool for producing instant light and airy emulsions that hold their shape.

TUBE AND BELL

- 100% stainless-steel blades, bell and tube (total length: 160 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

Mini MP 160 V.V.

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OPTIONAL ATTACHMENTS

Whisk attachment available in option on the Mini MP 190 V.V. and Mini MP 240 V.V.



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DRAWINGS & DIMENSIONS

Power cord and plug supplied