

Mini MP 190 Combi

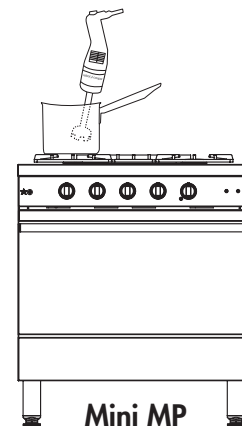


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Pan capacity

up to 8 litres

▶ Specially designed to process small amounts



Mini MP

**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 190 combi immersion blender. Single phase. Power 270 W. Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1500 rpm in whisk function. 100% stainless-steel blades, bell and tube (total length: 190 mm)

**C TECHNICAL DATA**

<b>Output power</b>	270 W	
<b>Electrical datas</b>	Single phase - Plug supplied	
<b>Variable speed</b>	2000 to 12500 rpm in mixer 350 to 1500 rpm in whisk	
<b>Rate of recyclability</b>	95%	
<b>Net weight</b>	1.95 kg	
	<b>Supply</b>	<b>Amperage</b>
	230V/50/1	1.3 Amp
	240V/50/1 UK plug	1.3 Amp
	120V/60/1	2.4 Amp
	220V/60/1	1.2 Amp
	220V/60/1 SAU*	1.2 Amp
		<b>Reference</b>
		34770
		34771
		34774
		34775
		34778

\*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 270 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1500 rpm in whisk function.
- 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: 190 mm)
- Removable foot and blade, a Robot Coupe exclusive patented system.

**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

