

Mini MP 240 Combi

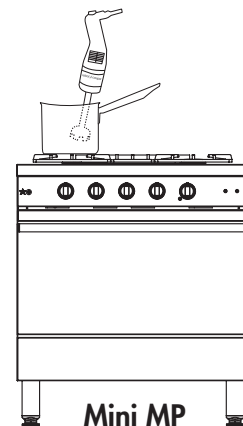


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Pan capacity

up to 15 litres

▶ Specially designed to process small amounts



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SALES DESCRIPTION

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

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TECHNICAL DESCRIPTION

Mini MP 240 combi immersion blender. 230V/50Hz/1ph. Power: 290 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)

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TECHNICAL CHARACTERISTICS

Effective output	290 W
Electrical data	230V/50Hz/1ph 1.6 A – plug supplied
Variable speed	2000 to 12500 rpm in mixer 350 to 1500 rpm in whisk
Recyclability	95%
Net weight	1.98 kg
Reference	34781

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 290 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: 240 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

230 V / 50 Hz / 1 ph – power cord and plug supplied

