MMP 240 VV Combi



SALES DESCRIPTION

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

TECHNICAL DESCRIPTION

Mini MP 240 combi power mixer. 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	MMP 240 VV Combi

Pan capacity

up to 15 quarts



Specially designed to process small amounts



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 power mixer holder
- Tool for attaching and detaching the blades

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



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Specification sheet

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