

Mini MP 240 V.V.

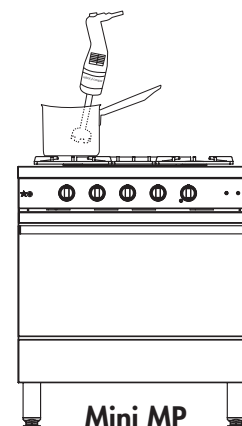


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Pan capacity

up to 15 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

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TECHNICAL DESCRIPTION

Mini MP 240 V.V. Immersion Blender. Single phase. Power 290 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and tube (total length: 240 mm)

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TECHNICAL DATA

Output power	290 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	2,000 - 12,500 rpm	
Rate of recyclability	95%	
Net weight	1,47 kg	
Supply	Amperage	Reference
230V/50/1	1.5 Amp	34760
240V/50/1 UK plug	1.5 Amp	34761
120V/60/1	2.6 Amp	34765
220V/60/1	1.4 Amp	34764
220V/60/1 SAU*	1.4 Amp	34768

*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 290 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: 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

Mini MP 240 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