MMP 240 V.V.





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

MMP 240 V.V. power mixer. 120V/60/1. Power: 290 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and shaft (total length: 10")

TECHNICAL CHARACTERISTICS 290 W **Effective output** 120V/60/1 Electrical data 2.2 amps – plug supplied Variable speed 2,000 - 12,500 rpm 95% Recyclability 5 lbs Net weight MMP240 VV Reference

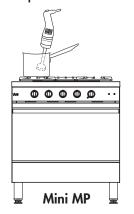


Pan capacity

up to 15 L



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 only to ensure watertightness
- Variable speed button for easy, visual adjustment
- Variable speed 2,000 12,500 rpm
- 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)



Specification sheet

www.robotcoupeusa.com

MMP 240 V.V.

Update: October 2017



MMP 240 V.V.

F

OPTIONAL ATTACHMENTS

Whisk attachment available as option on the MMP 160 V.V., MMP 190 V.V. and MMP 240 V.V.



