MMP 190VV Combi



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

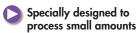
Mini MP 190 combi power mixer. 120V/60/1. Power: 250 W. Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1500 rpm in whisk function. 100% stainless-steel blades, bell and shaft (total length: 8" - 7" Whisk)

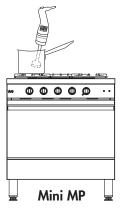
C TECHNICAL CHARACTERISTICS	
Effective output	250 W
Electrical data	120V/60/1 2.1 A – plug supplied
Variable speed	2000 to 12500 rpm in mixer 350 to 1500 rpm in whisk
Recyclability	95%
Net weight	7 lbs
Reference	MMP190 VV Combi



Pan capacity

up to 8 quarts





CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 250 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 1500 rpm in whisk function.
- Automatic speed regulating system
- Special handle design for a better grip and effortless blending
- Emulsifying disc for making hot or cold sauces light and frothy

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 8")
- 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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