

MMP 160 V.V.



ALL STAINLESS STEEL BELL

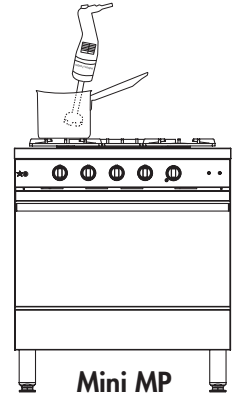


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Pan capacity

up to 5 L

Specially designed to process small amounts



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

MMP 160 V.V. Immersion Blenders. 120V/60/1. Power: 240 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel shaft, bell and blades (total length: 7")

C TECHNICAL CHARACTERISTICS

Effective output	240 W
Electrical data	120V/60/1 1.8 amps – plug supplied
Variable speed	2,000 - 12,500 rpm
Recyclability	95%
Net weight	5 lbs
Reference	MMP160VV

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 240 W
- Stainless-steel motor unit with air vents in the top section 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: 7")
- Detachable shaft, bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.

STANDARD ATTACHMENTS

- Wall-mounted Immersion Blenders holder
- Tool for attaching and detaching the blades

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



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OPTIONAL ATTACHMENTS

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



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DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

