

Mini MP 160 V.V.

D

Pan capacity

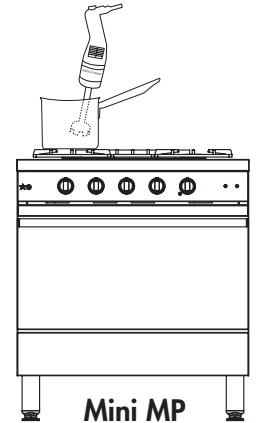
up to 5 litres



ALL STAINLESS STEEL BELL



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

B

TECHNICAL DESCRIPTION

Mini MP 160 V.V. power mixer. 230V/50Hz/1ph. Power: 220 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and tube (total length: 160 mm)

C

TECHNICAL CHARACTERISTICS

Effective output	220 W
Electrical data	230V/50Hz/1ph 1.1 A – plug supplied
Variable speed	2,000 - 12,500 rpm
Recyclability	95%
Net weight	1.41 kg
Reference	34690

STANDARDS

EN 12100-1 & 2-2004, EN 60204-1-2006, EN 12853, EN 60529-2000 : IP55 & IP34



E

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 220 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
- Emulsifying disc for making hot or cold sauces light and frothy

TUBE AND BELL

- 100% stainless-steel blades, bell and tube (total length: 160 mm)
- Detachable bell and blades (patented system exclusive to Robot-Coupe)

STANDARD ATTACHMENTS

- Wall-mounted power mixer holder
- Tool for fixing and detaching the blades

Mini MP 160 V.V.

F OPTIONAL ATTACHMENTS

Whisk attachment available in option on the Mini MP 190 V.V. and Mini MP 240 V.V.



G DRAWINGS & DIMENSIONS

230 V / 50 Hz / 1 ph – power cord and plug supplied

