

Mini MP 240 Combi

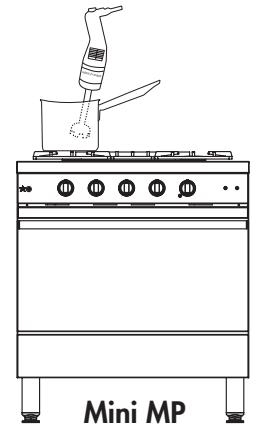


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Pan capacity

up to 15 litres

▶ Specially designed to process small amounts



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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 combi immersion blender. Single phase. Power 290 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 tube (total length: 240 mm)

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TECHNICAL DATA

Output power	290 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	2000 to 12500 rpm in mixer 350 to 1500 rpm in whisk	
Rate of recyclability	95%	
Net weight	1.98 kg	
	Supply	Amperage Reference
	230V/50/1	1.5 Amp 34780
	240V/50/1 UK plug	1.53 Amp 34781
	120V/60/1	2.6 Amp 34784
	220V/60/1	1.4 Amp 34785
	220V/60/1 SAU*	1.4 Amp 34788

*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 from 2000 to 12500 rpm in mixer function and from 350 to 1500 rpm in whisk function.
- 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

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DRAWINGS & DIMENSIONS

Power cord and plug supplied

