# MMP 240 VV 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

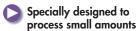
Mini MP 240 combi power mixer. 120V/60/1. Power: 290 W. Variable speed from 2000 to 12500 rpm in mixer function and from 350 to 1560 rpm in whisk function. 100% stainless-steel blades, bell and shaft (total length: 10" - 7" Whisk)

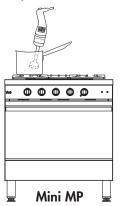
C TECHNICAL CHARACTERISTICS	
Effective output	290 W
Electrical data	120V/60/1 2.1 A – plug supplied
Variable speed	2000 to 12500 rpm in mixer 350 to 1560 rpm in whisk
Recyclability	95%
Net weight	7 lbs
Reference	MMP 240 VV Combi



Pan capacity

up to 15 quarts





#### CHARACTERISTICS AND BENEFITS

#### **MOTOR UNIT**

- Power 290 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 1560 rpm in whisk function.
- 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)



Update: May 2016

Specification sheet

www.robotcoupeusa.com

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