MMP 240 V.V.

D	
Pan capacity	up to 15 quarts

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
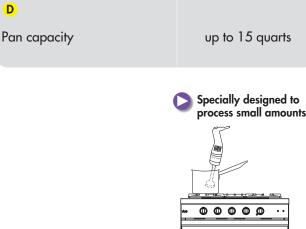
B — TECHNICAL DESCRIPTION

MMP 240 V.V. power mixer. 120V/60/1. Power: 290 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and shaft (total length: 10")

C — TECHNICAL CHARACTERISTICS

Effective output	290 W
Electrical data	120V/60/1 2.2 amps – plug supplied
Variable speed	2,000 - 12,500 rpm
Recyclability	95%
Net weight	5 lbs
Reference	MMP240 VV

E — 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 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: 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)

ETL LISTED 3055441
Conforms to
UL NSF/ANSI
Std 763 Std 8
Certified to
CAN/CSA
Std C22.2 No.195

MMP 240 V.V.

F   OPTIONAL ATTACHMENTS

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

G   DRAWINGS & DIMENSIONS

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

$20^{27}/_{64}$

$20^{27}/_{64}$

6

6

$4^{15}/_{16}$

$3^{15}/_{16}$