

## Mini MP 190 V.V.



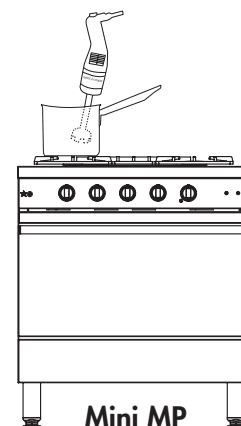
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Pan capacity

up to 8 litres



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

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## TECHNICAL DESCRIPTION

Mini MP 190 V.V. Immersion Blender. 230V/50Hz/1ph. Power: 270 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel blades, bell and tube (total length: 190 mm)

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## TECHNICAL CHARACTERISTICS

|                  |                                        |
|------------------|----------------------------------------|
| Effective output | 270 W                                  |
| Electrical data  | 230V/50Hz/1ph<br>1.4 A – plug supplied |
| Variable speed   | 2,000 - 12,500 rpm                     |
| Recyclability    | 95%                                    |
| Net weight       | 1.44 kg                                |
| Reference        | 34751                                  |

## 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 270 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
- 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: 190 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

## Mini MP 190 V.V.

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## OPTIONAL ATTACHMENTS

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



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## DRAWINGS &amp; DIMENSIONS

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

