IMMERSION BLENDER MX40
SKU: MX40



Machine fitted with mixer and whisk with speed regulator for obtaining different mixtures according to the tool used. Blending stick made entirely of stainless steel AISI 304, ideal for making soups, vegetable purees, sauces, batters, mayonnaise, tomato puree, pesto, etc...Whisk made entirely of stainless steel AISI 304, ideal for making whipped cream, creams, omelets, soufflés, etc...The model MX40 is equipped with a standard blending stick 40 cm long for a maximum immersion level of up to 29 cm and a whisk of 35 cm with a level of max. immersion up to 20 cm and a motor unit with speed regulator.

Specification	Correct details
Model	MX42
Product	Immersion Mixer
Capacity	60 litres
Power	400 W
Supply	230V / 1N / 50–60Hz
Mixing speed	2,500–11,000 rpm
Mixing attachment length	400 mm
Mixing attachment weight	1.4 kg
Maximum immersion depth	290 mm
Machine dimensions	155 × 120 × 790 mm
Net weight	4.5 kg
Gross weight	6 kg

MARIOT
KITCHEN EQUIPMENT