IMMERSION BLENDER MX20

SKU: MX20



ADDITIONAL INFORMATION

Power Kw	0,2 kW (0,26 HP)
power supply	230V/1N/50-60Hz
Speed (rpm)	13.000 rpm, 6.000/13.000 rpm 2nd speed, 6.000÷13.000 rpm
Speed, mixer stick	0,2 Kg – 250(h) mm
Bowl size	15 L
Machine dimensions (l x l x h mm)	107 x 72 x 499(h) mm with mixer
net weight (kg)	1.16
gross weight (Kg)	2
packaging dimensions (l x l x h mm)	370 x 270 x 120(h) mm
packaging volume (m3)	0.011

Blending stick made of stainless steel AISI 304, ideal for making soups, vegetable purees, sauces, batters, mayonnaise, tomato puree, pesto, etc. The MX20 single speed model is equipped with a multi-purpose knife only; the MX20V2 2 speed model is equipped with a multi-purpose knife and interchangeable accessories (crumbler and emulsifier); the MX20VV variable speed model is equipped with a multi-purpose knife and interchangeable accessories (crumbler and emulsifier).

MARIOT
KITCHEN EQUIPMENT