robot & coupe®



MicroMix®

A perfect emulsion

in seconds!!!

AEROMIX:

Patented tool specially designed to produce instant light and airy emulsions that hold their shape.











BLADE:

For small portions of all your favourite soups and sauces.







MicroMix



The Chefs' choice!!!

PERFORMANCE

New bell design for even speedier performance. Powerful and ultra-quiet appliance.

RUGGED BUILD

100% STAINLESS-STEEL tube, bell and tools.

CONVENIENCE

Precise and easily accessible variable speed feature. Extendable coiled power cord for easier handling.

HYGIENE

The tube and tools can be detached for easy cleaning. Practical storage solution for both mixer and tools

Single-phase

1,500 to 14,000 rpm

100% stainless steel, 165 mm

Total length with tube: 430 mm

1.4 kg

Ref.: 34901 - MicroMix 240/50/1 UK plug

Power:

Variable Speed:

Dimensions: Gross weight

Blade, Aeromix and tube:











MicroMix[®]

The Chefs' choice



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