HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.





OPTIONAL

NCLUDES

■ MA-52 mixer arm.

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✓ Variable speed motor block.

☐ "Quick fix" clamp.

Clamp sliding frame.

√ Whisk BA-50.

√ Wall mount.

Accessories

☐ Clamp sliding frame ☐ "Quick fix" Bowl clamp

Approved by NSF: guaranteed safety and hygiene.

SPECIFICATIONS

Total loading: 570 W

Plug: --

Liquidiser function

Maximum recipient capacity: 80 I Maximum working depth: 284.5 mm

√: 1500 - 12000 rpm Blade diameter: 60 mm Blade quard diameter: 101 mm Liquidising arm length: 425 mm Total length: 765 mm

Whisk function

√: 200 - 1500 rpm

Capacity (egg whites): 2 - 80 Revolving arm length: 405 mm Total length (with revolving arm): 746 mm

Net weight: 4.65 Kg

Noise level (1m.): <80 dB(A)

Crated dimensions

575 x 455 x 130 mm Gross weight: 6.3 Kg

AVAILABLE MODELS

3030691 Immersion blender & whisk combo MB-51 230/50-60/1

* Ask for special versions availability

SALES DESCRIPTION

- Variable speed motor block.
- 425 mm detachable mixer arm designed for continuous use in recipients of up to 80 l.
- Whisk with capacity for 2 to 80 egg whites.

All-in-one

- ✓ Professional hand blender and beater.
- √ Professional hand blender designed for carrying out different preparations without the need for add-on tools.
- ✓ Professional Y-blade, made from tempered steel and with a long-duration cutting edge.
- √ Vario-speed: variable speed.
- √ Mixer arm designed to work in recipients of up to 80 litres.
- ✓ Beater with capacity for 2 to 100 egg whites.

Maximum comfort for the user

- √ Logical and manageable size.
- √ Ergo-design & bi-mat-grip: external casing made in two materials for an ergonomic hold. Anti-slip grip. Optimum inclination of handle, minimising fatigue.
- √ Click-on-arm: detachable arm with fast and secure closure.
- Mixer arm hood designed to avoid splashes.
- √ Intuitive use: very simple operation. LED warning light in two colours to indicate the status of the machine.
- Possiblity of continuous operation.

Built to last

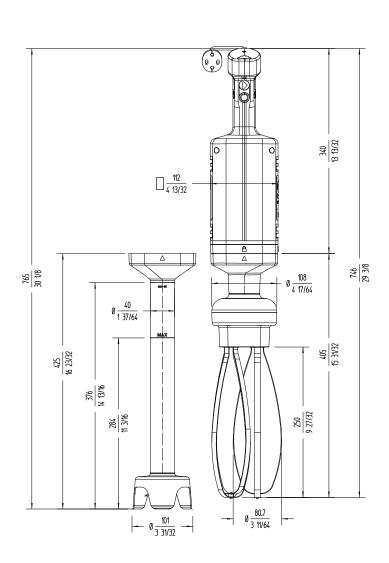
- √ Professional performance: capable of carrying out prolonged work without the casing overheating.
- ✓ Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- √ Studied geometry: casing designed to avoid rolling and falling.
- ✓ Easy to clean: detachable arms, can be cleaned under the tap.





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Project	Date
Item	Qty

Approved