

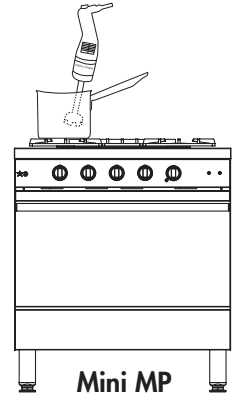
MMP 160 V.V.



ALL STAINLESS STEEL BELL



Specially designed to process small amounts



A SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Specially designed for processing small amounts and for making sauces and emulsions

B TECHNICAL DESCRIPTION

MMP 160 V.V. power mixer. 120V/60/1. Power: 240 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel shaft, bell and blades (total length: 7")

C TECHNICAL CHARACTERISTICS

| | |
|------------------|---------------------------------------|
| Effective output | 240 W |
| Electrical data | 120V/60/1 1.8 amps – plug supplied |
| Variable speed | 2,000 - 12,500 rpm |
| Recyclability | 95% |
| Net weight | 5 lbs |
| Reference | MMP160 VV |

D

Pan capacity

up to 5 L

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 240 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed button for easy, visual adjustment
- Variable speed 2,000 - 12,500 rpm
- Automatic speed regulating system
- Special handle design for a better grip and effortless blending
- Special Aeromix tool for producing instant light and airy emulsions that hold their shape.

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 7")
- Detachable shaft, bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.

STANDARD ATTACHMENTS

- Wall-mounted power mixer holder
- Tool for attaching and detaching the blades

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



MMP 160 V.V.

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F

OPTIONAL ATTACHMENTS

Whisk attachment available as option on the MMP 160 V.V., MMP 190 V.V. and MMP 240 V.V.



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DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

