

IMMERSION BLENDER FX40

SKU: FX40



ADDITIONAL INFORMATION

Potenza Kw	<u>0,4 kW (0,5 HP)</u>
Alimentazione	<u>230V/1N/50-60Hz</u>
Velocità, peso e lunghezza del mescolatore	<u>2500÷11000 rpm -1,4 Kg – 400 mm</u>
Velocità, peso e lunghezza della frusta	<u>250÷1500 rpm -1 Kg – 350 mm</u>
Livello massimo di immersione del mescolatore (mm)	<u>290</u>
Livello massimo di immersione della frusta (mm)	<u>200</u>
Dimensioni della vasca	<u>60 L</u>
Dimensioni macchina (l x l x h mm)	<u>170 x 120 x 660/740(h) mm (con frusta/mescolatore – with whip/mixer)</u>
Peso netto (kg)	<u>4.5</u>
Peso lordo (Kg)	<u>6</u>
Dimensioni imballo (l x l x h mm)	<u>490 x 390 x 170(h) mm</u>
Volume imballo (m3)	<u>0.032</u>

Machine with ergonomic handle for a good and effortless holding 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 of stainless steel AISI 304, ideal for making whipped cream, creams, omelets, soufflés, etc...The model FX40 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.

