SOLUZIONIFOODSERVICE

DYNAMIC FT/97 IMMERSION BLENDER WITH MONOBLOC HIPPER GROUP power 600W V230

DYNAMIC DIVE HOSE MASTER SERIES FT97





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The FT97 model is the fixed whisk of the Master series.

Powerful and robust whisk for whipping eggs, cream, custards, crepe batter and other liquid products in seconds. Double whips 245 mm long, removable for cleaning.

Simple, robust and durable over time, it is ideal for medium-sized restaurants and pastry shops for up to 100 seats. It is equipped as standard with a speed variator.

CHARACTERISTICS:

Model FT97 Capacity from 5 to 20 litres Whips length 245 mm Total length 650 mm Weight 3.3kg Power 600W Rpm from 300 to 900 Speed regulation included Monobloc / Demountable Monobloc Designed for restaurants, communities, pastry shops

