SOLUZIONIFOODSERVICE

DYNAMIC MX225 STANDARD IMMERSION BLENDER WITH MONOBLOCK STEM cm.22 power 270W V230

MIXER IMMERSIONE DYNAMIC SERIE MX225 STANDARD





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A robust immersion mixer with a fixed 22.5 cm tube equipped with a two-bladed cutting knife. Simple, robust and long-lasting, it is ideal for small and medium-sized catering for up to 50 seats. To work in cold immersion for sauces, smoothies and emulsions or with hot foods for soups, velvety and purees.

This model is equipped with a fixed mixer foot.

CHARACTERISTICS: Model MX225 Capacity from 1 to 25 litres Mixer length 225 mm Total length 505 mm Weight 1.7kg 270 watts RPM 12,000 RPM Fixed speed regulation Monobloc Designed for Restaurants, Communities

