

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



SOLUZIONI FOODSERVICE

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