

**DYNAMIC MASTER COMBI 410.H IMMERSION BLENDER WITH
STEM cm.41 AND WHIPPER GROUP power 600W V230**

IMMERSION MIXER + DYNAMIC WHISK MASTER COMBI SERIES 410.H



SOLUZIONI FOODSERVICE

The MASTER COMBI 410.H model is the combined mixer and whisk of the Master series.

A powerful 500W motor equipped with a 40 cm immersion mixer accessory with 3-blade cutting knife and a whisk accessory with 245 mm removable stainless steel whisks

Simple, robust and durable over time, the mixer is ideal for medium-sized catering for up to 100 covers. To work in cold immersion for sauces, smoothies and emulsions or with hot foods for soups, velvety and purees.

In ice cream making it is suitable for working in carafes or buckets of 4 to 8 liters of ice cream mix. Thanks to its powerful 500 W motor combined with the precision and reliability of its electronic control, it is the ideal immersion mixer in quality gelato.

The AF90 double whisk accessory with double 245 mm ejectable whisks allows you to quickly prepare meringues, creams, batter for crepes, stiff eggs in quantities of up to 20 litres.

The removable version allows you to store it in a small space once cleaned and dried. Do not leave the accessories to soak or put them in the dishwasher. The speed variator is always included in this model.

This model is equipped with a removable mixer foot.

CHARACTERISTICS:

Model MASTER COMBI 410.H

Mixer capacity from 40 to 80 litres

Whisk capacity from 5 to 20 litres

Ice cream mix from 4 to 8 litres

Mixer length 410 mm

Whips length 245 mm

Total length 753mm

Weight 4.5kg

600 watts

Rpm from 3,000 to 9,500

Whisk rpm from 300 to 900

Speed adjustment included

Monobloc / Demountable Demountable

Designed for restaurants, communities, ice cream shops