SOLUZIONIFOODSERVICE

DYNAMIC MX410 IMMERSION BLENDER WITH MONOBLOCK STEM cm.41 power 600W V230

MIXER IMMERSIONE DYNAMIC SERIE MASTER MX410





SOLUZIONIFOODSERVIC

A robust immersion mixer with a 40 cm fixed tube equipped with a 3-blade cutting knife. Simple, robust and durable over time, it 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.

CHARACTERISTICS: Model MX410 Capacity from 40 to 80 litres Ice cream mix from 4 to 8 litres Mixer length 410 mm Total length 720mm Weight 3.5kg 600 watts 9,500 rpm Fixed speed regulation Monobloc Designed for restaurants, communities, ice cream shops

