

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

MIXER IMMERSIONE DYNAMIC SERIE MASTER MX410



SOLUZIONI FOODSERVICE

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