## SOLUZIONIFOODSERVICE

## DYNAMIC SENIOR COMBI 300 IMMERSION BLENDER WITH STEM cm.30 AND WHIPPER GROUP power 350W V230

IMMERSION MIXER + DYNAMIC WHISK SENIOR SERIES COMBI 300





## SOLUZIONIFOODSERVIC

A robust immersion blender with a 300 cm detachable mixer attachment equipped with a three-bladed cutting knife. Simple, robust and durable over time, it is ideal for small and medium-sized restaurants with up to 75 covers. To work in cold immersion for sauces, smoothies and emulsions or with hot foods for soups, velvety and purees.

In ice cream shops it is suitable for processing up to 6 liters of ice cream mix

Powerful and robust whisk for beating eggs, creams, crepe batter and other liquid products. Double whips 205 mm long, removable for cleaning.

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.

**CHARACTERISTICS:** SENIOR COMBI 300 model Capacity from 20 to 40 litres Mixer length 300 mm Length of whips 205 mm Total length 640 mm Weight 3.4kg 350 watts Rpm from 0 to 9,500 Speed regulation included Monobloc / Demountable demountable Designed for restaurants, communities, small ice cream shops

