

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



vedi prodotto online

SOLUZIONI FOODSERVICE

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