

**DYNAMIC MX300 IMMERSION BLENDER WITH MONOBLOCK
STEM cm.30 power 350W V230**



SOLUZIONI FOODSERVICE

A robust immersion mixer with a 30 cm fixed tube equipped with a 3-blade 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

CHARACTERISTICS:

Model MX300

Capacity from 20 to 40 litres

Mixer length 300 mm

Total length 600 mm

Weight 2.4kg

350 watts

9,500 rpm

Optional speed adjustment

Monobloc / Demountable Monobloc

Designed for restaurants, communities, small ice cream shops