

robot  ***coupe***®



MicroMix®

A perfect emulsion in seconds!!!

AEROMIX:

Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



BLADE:

For small portions of all your favourite soups and sauces.



MicroMix

The Chefs' choice!!!



PERFORMANCE

New bell design for even speedier performance.
Powerful and ultra-quiet appliance.

RUGGED BUILD

100% STAINLESS-STEEL
tube, bell and tools.

CONVENIENCE

Precise and easily accessible
variable speed feature.
Extendable coiled power cord
for easier handling.

HYGIENE

The tube and tools can be
detached for easy cleaning.
Practical storage solution for
both mixer and tools.



Power:
Variable Speed:
Blade, Aeromix and tube:
Dimensions:
Gross weight

Single-phase
1,500 to 14,000 rpm
100% stainless steel, 165 mm
Total length with tube: 430 mm
1.4 kg

Ref.: **34900 - Micromix 230/50/1**
Ref.: **34901 - MicroMix 240/50/1 UK plug**
Ref.: **34905 - MicroMix 120/60/1**
Ref.: **34904 - MicroMix 220/60/1**



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