

***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:	Single-phase
Variable Speed:	1,500 to 14,000 rpm
Blade, Aeromix and tube:	100% stainless steel, 165 mm
Dimensions:	Total length with tube: 430 mm
Gross weight	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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