

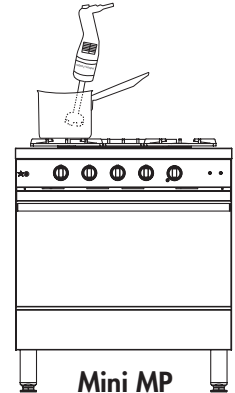
MMP 160 V.V.



ALL STAINLESS STEEL BELL



Specially designed to process small amounts



**A SALES DESCRIPTION**

Ideal for blending soups and puréeing fruit and vegetables. Specially designed for processing small amounts and for making sauces and emulsions

**B TECHNICAL DESCRIPTION**

MMP 160 V.V. power mixer. 120V/60/1. Power: 240 W. Variable speed: 2,000 - 12,500 rpm. 100% stainless-steel shaft, bell and blades (total length: 7")

**C TECHNICAL CHARACTERISTICS**

|                  |                                       |
|------------------|---------------------------------------|
| Effective output | 240 W                                 |
| Electrical data  | 120V/60/1<br>1.8 amps – plug supplied |
| Variable speed   | 2,000 - 12,500 rpm                    |
| Recyclability    | 95%                                   |
| Net weight       | 5 lbs                                 |
| Reference        | MMP160 VV                             |

D

Pan capacity

up to 5 L

**E CHARACTERISTICS AND BENEFITS**

**MOTOR UNIT**

- Power 240 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed button for easy, visual adjustment
- Variable speed 2,000 - 12,500 rpm
- Automatic speed regulating system
- Special handle design for a better grip and effortless blending
- Special Aeromix tool for producing instant light and airy emulsions that hold their shape.

**SHAFT AND BELL**

- 100% stainless-steel blades, bell and shaft (total length: 7")
- Detachable shaft, bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.

**STANDARD ATTACHMENTS**

- Wall-mounted power mixer holder
- Tool for attaching and detaching the blades

**STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



MMP 160 V.V.

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F

OPTIONAL ATTACHMENTS

Whisk attachment available as option on the MMP 160 V.V., MMP 190 V.V. and MMP 240 V.V.



G

DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

