SMX 700 TURBO

Ref: MX040T



DESCRIPTION

- Special huge volumes, collective kitchens and intensive use.
- Ensured longer life with its new cooling technology.
- Detachable mixer tool that can be easily dismantled.
- All stainless steel mixer foot and bell for a perfect hygiene.
- Double insulation.
- Titanium-plated blade easy to remove.
- Easy manipulation into the plots thanks to its specific support brackets.



USE _____



TECHNICAL DATA	
OUTPUT MAX	925 W
SPEED	11 000 R.P.M.
VOLTAGE	110-120 V or 220-240 V
TOTAL LENGTH	870 mm
SHAFT LENGTH	600 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6,5 kg

It allows you to mix directly in the pots, in few minutes, 75 to 300 liters of cooked vegetables.

Excellent for huge quantity of soups, panades, brunoises, crepes batter, sauces, gravy, mayonnaises and many other products.

Capacity : 75 to 300 L.

MAINTENANCE _____

Wash the tool and the bell under the faucet, if necessary with washingup liquid.

Never clean this machine with water jet spray or in the dishwasher.

Wash the handle with a sponge or with a slightly damp cloth.

