



High Quality Stick Blender

Stick Blender Model MX/42 + MX/25

This machine has been designed and built with the most modern construction techniques, so as to give high performance standards and compliance with the most rigorous applicable machinery regulations.

Mechanical characteristics:

- ⇒ Safety during operation, cleaning and maintenance;
- ⇒ Maximum hygiene guaranteed by the use of stainless steel.

The stick blender can be used for:

- Soups;
- Vegetable purees;
- Mayonnaise;
- Batters;
- Sauces;
- Pre-mixes for ice cream.

Instructions for use:

Hold the stick blender against the bottom of the mixing bowl. Do not lift. For particularly thick ingredients, hold unit with both hands.

Carefully insert utensil rotor unit and fix locking nut. The appliance must be operated and stopped only when utensil rotor is in mixing bowl.

The stick blender is very easy to use. Follow the above instructions for the insertion of the stick blender rotor, and set the switch to the mixer position (mescolatore).

Different stick lengths available for MX/42:

- 440mm (standard)
- 540mm
- 640mm

New



Technical Information

Model	Power	Voltage	Motor speed max.	Motor + Blender weight
MX/25	0.25W	230V	13,000rpm	2.2kg
MX/42	0.4kW	230V	11,000rpm	4.5kg