

MPM

MRK-21

PLANETARY FOOD PROCESSOR

Specification:

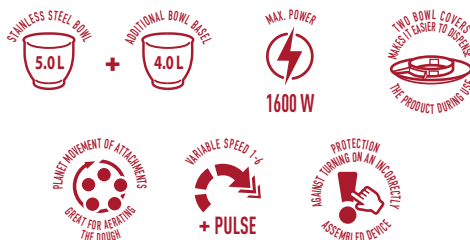
- Stainless steel bowl – capacity 5,0 l **①**
- Additional bowl base a capacity 4.0 l **②**
- Six-step variable speed + Pulse function
- Planet movement of attachments – great for aerating the dough

Equipment:

- Dough hook **③** – raised dough, pasta dough and dough for angel hair
- Whip for whipping light mixtures **④** – products that must be well aerated: cream, egg whites, whole eggs, sponge cakes, butter and custard creams, mayonnaise.
- Agitator for mixing multi-ingredient mixtures **⑤**: the ingredients of cakes, minced meat and fish, pates, grating cheese for cheesecake, whipping cooked potatoes for purée and thick creams
- Bowl cover **⑥** – makes it easier to dispense the product during use and reduces splashing of liquid products
- Protection against turning on an incorrectly assembled device

Technical data:

- 220-240V 50Hz
- Power rating 1400W
- Power max. 1600W



EAN:
5903151040176

Master carton quantity:
2 pcs.

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