

# SPECIFICATIONS

## ARTICLE

Designation : **Blender Whisk MASTER COMBI 410**

Code bobet : **9240**

Selling Unit : **Unit**

Non-contractual pictures



## CHARACTERISTICS



Dual function : mixer and whisk

This is a set including the engine block and 2 tools to fit on it. These 2 tools are: a blender and a whisk

### TECHNICAL DATAS :

- Power: 600W
- Mixer speed: 3000 to 10500 rpm
- Whisk speed: 300 to 900 rpm
- Voltage: 110-120V - 220-240V / 50-60 Hz
- Total length: 720mm
- Tube length: 410 mm
- Whisk length: 245mm
- Device diameter: 122mm
- Weight: 3,7 kg

### BENEFITS :

- Safety micro-switch: with rubber protection against humidity.
- Continuous operation microswitch: allows autonomous operation of the device.
- Ergonomic shape: the ergonomics of the handle promote grip, and the rounded lower part facilitates cleaning.
- Speed variator
- High ventilation: the position of the ventilation guarantees better engine cooling.
- Light indicator: for user safety, this light indicates the presence of the power supply.
- Diving tube, bell and whips: these are made of food-grade stainless steel for the maintenance and the durability of the whole.
- Ti-Metal knife: Easy to disassemble
- Removable foot and whisk box: it provides better safety and easy cleaning, avoiding any splash of water on the electrical parts.
- Wall support, ref. 0881 included

## STANDARDS :

Complies with the following standards and directives:

- Electro-magnetic compatibility directive: 2014/30/CE

Associated standards: EN 55014-1, EN 55014-2, EN61000-3-2, EN61000-3-3

- Machine directive: 2006/42/EC

Standard EN12853

- Low Voltage Directive: 2014/35/CE

- EU regulation on materials and articles intended to come into contact with foodstuffs  
food: 1935/2004 / EC

- EU Regulation on plastic materials and articles intended to come into contact  
with foodstuffs: 10/2011/EC

### **APPLICATION / MAINTENANCE :**

USE :

Blender : It enables to grind and mix directly inside the pan some excellent soups and to cook sauces, mayonnaise, brunoise, pancake batter, porridge, fruits cream...

Whisks : To easily cook doughs, creams and muslins

Capacity : 40 to 100 liters for the blender and 10 to 20 liters for the whisks

MAINTENANCE :

Easy maintenance thanks to the removable foot. Wash the foot and the whisks under water, if necessary with dishwasher soap.

Do not wash with water jet nor dishwasher.

Wash the handle with a slightly damp sponge or cloth.

