



MASTER SERIES

DMX 300 CC

Ref : MX160



DESCRIPTION

- Micro safety switch with rubber protection against humidity.
- Continuous operation micro switch: allows operation independent of the mixer
- Ergonomic shape that facilitates handling and cleaning.
- High ventilation better engine cooling.
- Power-on indicator light for user safety.
- Diving tube and bell in food grade stainless steel for easy maintenance and the lifespan of the whole.
- Metal knife easy to disassemble
- tube and bell completely removable without tools, which ensure better safety and easy cleaning, avoiding any splashing of water on the parts electrical

UTILISATION

Specially designed for low height and large capacity container

Directly in the pot, it sprays in a few minutes, 40 to 100 liters of cooked vegetables including leek, onions, etc...

Ideal for making excellent velvety soups, fish soups, panades, brunoises, mousselines, chopped cabbage and spinach, pancake batter, sauces, mayonnaises, cod brandades, finely pulverized vegetable purees, porridges, fruit creams, etc.

Capacity : 40 to 100 Litres



TECHNICAL CHARACTERISTIC	
POWER	600 W
REVOLUTION PER MINUTE	3000 to 10500 rpm
TENSION	110-120 V ou 220-240 V
TOTAL LENGTH	628 mm
TUBE LENGTH	300 mm
DEVICE DIAMETER	122 mm
NET WEIGHT	3,7 kg

MAINTENANCE TIPS

Rinse the bottom of the foot under water. Watch out for splashes which could enter through the engine ventilation slots and irreparably damage it.

Do not wash with water jet or dishwasher.

For more efficiency when cleaning, immerse the blender foot in a container containing water and turn the appliance on for a few seconds.

Clean the handle with a sponge or damp cloth.