



MD95 + TEMPERATURE PROBE

Réf : MX182



DESCRIPTION

- Integrated temperature probe: measures the temperature of preparations in real time for optimal control.
- Temperature range: 5°C to 115°C ideal for recipes requiring precise temperature control (sauces, creams, soups, chocolate, etc.).
- High-performance motor: power suited for both liquid and thick preparations.
- Optimized ergonomics: comfortable grip and intuitive handling
- Quick, efficient and sturdy.
- Non detachable mixer tool : ensures durability of the mixer
- Variable speed : from 3 000 to 11 500 rpm
- Digital display: clear real-time reading of temperature and speed.
- Double insulation .
- Stainless steel mixeur tube for a perfect
- Blade easy to remove



USE

It allows to mix and emulsify sauces, to grind and blend small quantities of excellent velouté soups, but also crepes paste, sauces, mayonnaises, finely pulverised vegetable purées, porridges, fruit creams, compotes, modified textures, etc.

The MD 95+ emulsifying knife is ideal for making ganaches and mirror icing.

Capacity : 4 to 8 Liters



MAINTENANCE

Rinse the lower part of the tube under water. Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

For more effective cleaning, immerse the tube with the blade in clear water and switch on the machine for a few seconds.

Wash the motor block with a slightly damp sponge or cloth.

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

MX182 : (4-blade knife)



TECHNICAL DATA

OUTPUT MAX	250 W
SPEED	3000 to 11500 RPM
VOLTAGE	110 - 120 V or 220 - 240 V
TOTAL LENGTH	420 mm
SHAFT LENGTH	160 mm
DIAMETER	72 mm
ACTUAL WEIGHT	1,4 kg