



DMX500

ADVANTAGES

- Powerful, sturdy
- Detachable mixer tool: easy cleaning and maintenance
- Micro switch automatic locking system
- Continuous function auto run button allows to mix continuously or pulse
- Ergonomic design
- Higher ventilation point
- Variable speed as standard
- Indicator light: for your safety the light indicates that the unit is plugged in and ready for operation
- Stainless steel mixer tube, guard and whisks for easy cleaning and perfect hygiene
- Titanium-plated blade easily dismantled without any special tool

MAINTENANCE

Clean the mixer tool by passing it under the faucet. Wash the motor block with a sponge or with a slightly damp cloth.

Never clean this machine with a water jet spray.

USE

It allows to mix, directly in the pots, many applications including: fish soups, panades (thick soup reduced to puree), salad dressings, pancake paste, gravies, sauces, mayonnaise, puree of vegetables lightly pulverized, porridge, raw carrots puree, fruits cream ...

Capacity: 40 to 100 L

TECHNICAL DATA

OUTPUT MAX	500W
SPEED	3,000 to 9,500 R.P.M.
VOLTAGE	230 V
TOTAL LENGTH	810 mm
MIXER TOOL LENGTH	500 mm
DIAMETER	122 mm
ACTUAL WEIGHT – SHIPPING WEIGHT	3.9kg 4.7kg
SHAFT	DETACHABLE

Supplied with cord and 10A plug