

AHM250V200C/GP

APACH IMMERSION BLENDER

Main description:

Apach Cook Line AHM250V200C/GP is an immersion blender designed for professional use in public catering enterprises. The immersion blender is suitable for chopping various products, blending, and making sauces or purees.

Features:

- Motor block body constructed from plastic
- Ventilated motor with thermal protection
- The SRS electronic speed and power stabilization system guarantees the smoothest consistency
- Removable attachment equipped with a stainless steel blade for making emulsions, cream soups, or sauces, chopping various products, and achieving smooth textures
- Removable whisk for whipping creams or mousses and whisking omelettes

Main features:

Attachments: Whisk+shaft

Container volume: 15 L

Shaft length: 200 mm

Whisk length: 290 mm

Speed variator: Yes

Max speed: 15000 rpm

Min speed: 2500 rpm

Power: 0.25 kW

Voltage: 220 V

Length: 75 mm

Width: 75 mm

Height: 505 mm

Net weight: 1.4 kg

Gross weight: 2.35 kg

Gross length: 380 mm

Gross width: 340 mm

Gross height: 100 mm

Technical specifications:

75x75x505 mm, 0,25kW, 220V50-60Hz, 2500-15000 rpm, 2-blades 200mm blender attachment and whisk attachment are included, suitable for volumes up to 15lt., CE version. G Plug

