

AHM350V300/GP

APACH IMMERSION BLENDER

Main description:

Apach Cook Line AHM350V300/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
- Mixing volume: 30 to 80 liters

Main features:

Attachments: Shaft
Container volume: 80 L
Shaft length: 300 mm
Speeds: 9
Speed variator: Yes
Max speed: 15000 rpm
Min speed: 2000 rpm
Power: 0.35 kW
Voltage: 220 V
Length: 130 mm
Width: 130 mm
Height: 680 mm
Net weight: 3.8 kg
Gross weight: 4.75 kg
Gross length: 470 mm
Gross width: 340 mm
Gross height: 140 mm

Technical specifications:

130x130x680 mm, 0,35kW, 220V/50-60Hz, 2000-15000 rpm, 3-blades 300mm blender attachment included, suitable for volumes up to 30 lt., CE version. G Plug

