

robot  ***coupe***®



MicroMix®

A perfect emulsion in seconds!!!

AEROMIX:

Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



BLADE:

For small portions of all your favourite soups and sauces.



MicroMix

The Chefs' choice!!!



PERFORMANCE

New bell design for even speedier performance. Powerful and ultra-quiet appliance.

RUGGED BUILD

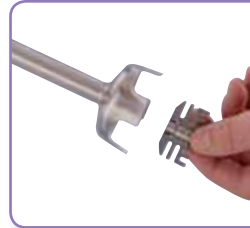
100% STAINLESS-STEEL tube, bell and tools.

CONVENIENCE

Precise and easily accessible variable speed feature. Extendable coiled power cord for easier handling.

HYGIENE

The tube and tools can be detached for easy cleaning. Practical storage solution for both mixer and tools.



Power:	Single-phase
Variable Speed:	1,500 to 14,000 rpm
Blade, Aeromix and tube:	100% stainless steel, 165 mm
Dimensions:	Total length with tube: 430 mm
Gross weight	1.4 kg

Ref.: **34900 - Micromix 230/50/1**
Ref.: **34901 - MicroMix 240/50/1 UK plug**
Ref.: **34905 - MicroMix 120/60/1**
Ref.: **34904 - MicroMix 220/60/1**



MicroMix[®]

The Chefs' choice

robot coupe[®]

Head office, french, export and marketing department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26 - email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972

New Zealand: Tel.: 0800 716161 - Fax: 0800 716162 - email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD Tel.: 020 8232 1800 - Fax: 020 8568 4966

2, Fleming Way, Isleworth, Middlesex TW7 6EU - email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134

email: info@robotcoupeusa.com - website: www.robotcoupeusa.com