

## Product Advantages:

- Fixed mounted stem and foot as unit, without gaps: **absolutely hygienic**.
- Construction and special seals prevent absorption: **no residues** left in blending shaft. The food is never contaminated.
- **Efficient and robust**.
- Stem, foot and blade made of **stainless steel**.
- The device **fits easily into your hand** and offers **great hygiene** advantages.
- **Highly versatile**: thanks to its extremely strong stirring performance and multifunctional all-purpose blade it can be used for **mixing, pureeing or whipping cream, mayonnaise, for grinding and chopping of nuts etc.**



## Technical Data:

Art – Nr.	8210
Dimensions	75 cm overall – 50 cm shaft
Processing quantity	200 l
Weight	4 kg
Connected load	550 W
2 speeds	14,000 / 17,000 RPM
Continuous use	15 min.
Cable length	4 m