



SPECIAL BRATT PANS SERIES

SMX 300 CC

Ref : MX150T



INDUSTRY
KITCHENS

www.industrykitchens.com.au 1800 611 058



DESCRIPTION

- Ensured longer life with its new cooling system.
- Stainless steel tube and bell.
- Stainless steel recommended for food for perfect hygiene.
- Fully removable foot for perfect hygiene.
- Double insulation.
- Titanium-plated blade easy to remove.

USE

Especially designed for mixing in low height container with large capacity (bratt pans).

The SMX 300 CC is a powerful and handy mixer which pulverizes 75 to 300 liters of cooked vegetables in a few minutes.

Indispensable for big quantities of soups, veloutés, sauces, chopped vegetables...

Its constant speed allows to produce fine and delicate mixtures.

Capacity : 75 to 300 Litres



TECHNICAL DATA

OUTPUT MAX	1000 W
SPEED	11 000 R.P.M
VOLTAGE	110-120 V or 220-240 V
TOTAL LENGTH	609 mm
SHAFT LENGTH	300 mm
DIAMETER	125 mm
ACTUAL WEIGHT	5,9 kg

MAINTENANCE

Rinse the bottom of the foot under water. Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

For more efficient cleaning, immerse the mixer foot into a pot containing clear water and switch the appliance on for a few seconds.

Do not put into the dishwasher or use water jet.

Clean the motor unit with a slightly damp sponge or cloth.