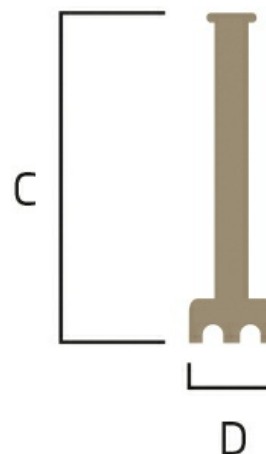


# HOMOGENIZER 300 MM



Essential homogenizer in the kitchen to refine and achieve the best (the first on the market able to reduce the product up to 2 microns and the result of this is a product with a much more silky texture and an amplification of the flavor of the ingredients used) vegetable soups, vegetable purée, batters, sauces, tofu, mayonnaise, vegan mayonnaise etc. Needed in ice cream / confectionery to make icings, mirror icings, ganaches, creams and blends.

- Stick blenders Heavy Duty component
- Homogenize lengths: 300 mm
- S/Steel Homogenizer
- Ring nut lock
- Bayonet attachments clutch, and double sealed shafts for hygienic use
- Full stainless steel, high performance blade
- All food contact parts in stainless steel
- Patented machine
- CE approved
- Proudly Made in Italy



## TECHNICAL SHEET

|                                  |                      |
|----------------------------------|----------------------|
| <b>C mm</b>                      | 330                  |
| <b>D mm</b>                      | 60                   |
| <b>Lt</b>                        | 2/20                 |
| <b>Net weight (Kg)</b>           | 1,20                 |
| <b>Gross weight (Kg)</b>         | 1,50                 |
| <b>Packaging dimensions (mm)</b> | B. 650 D. 100 H. 100 |