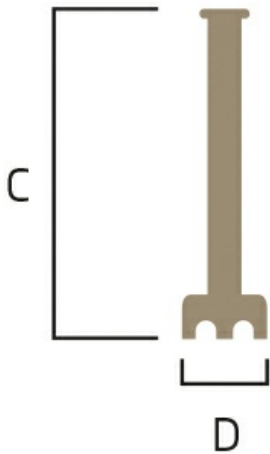


HOMOGENIZER 400 MM



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: 400 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

C mm	430
D mm	60
Lt	2/30
Net weight (Kg)	1,45
Gross weight (Kg)	1,75
Packaging dimensions (mm)	B. 650 D. 100 H. 100