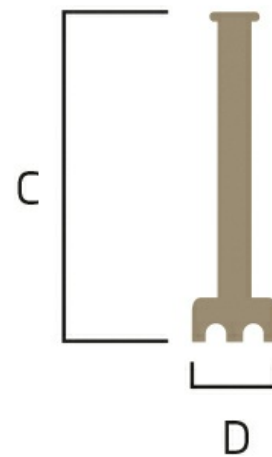


# HOMOGENIZER 500 MM



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: 500 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>	530
<b>D mm</b>	60
<b>Lt</b>	2/40
<b>Net weight (Kg)</b>	1,65
<b>Gross weight (Kg)</b>	1,95
<b>Packaging dimensions (mm)</b>	B. 650 D. 100 H. 100