



**MIXER  
A IMMERSIONE  
SERIE HEAVY  
velocità variabile**

**STICK  
BLENDERS  
HEAVY  
DUTY LINE  
variable speed**

Apparecchi per uso professionale  
Ideali per pasticcerie, gelaterie, ristoranti, alberghi  
Corpo realizzato in plastica con disegno esclusivo  
Apparecchio per grandi lavorazioni  
Motore ventilato di produzione nazionale  
Termica di protezione al motore  
Variatore di velocità con interruttore digitale  
Impugnatura ergonomica per un maggiore comfort d'utilizzo  
Display a cristalli liquidi  
Sistema elettronico di stabilizzazione di velocità e potenza SRS  
Giunti di connessione in polimero ad alta resistenza  
Mescolatore e frusta in acciaio inox  
Innesto mescolatore e frusta a vite  
Lame forgiate in acciaio  
Campana in acciaio inox  
Norme CE  
Apparecchio certificato da ente di controllo  
Fabbricato in Italia

Professional equipment  
Particularly suited for ice cream shops,  
confectioner's, restaurants, hotels  
Exclusive body design made from plastic  
Heavy duty hand mixer available in 3 motor sizes to meet the  
demands of any kitchens 350W,450W and 650W  
Italian make ventilated motor  
Thermal overload protection included  
Variable speed digital switch  
Ergonomic handle for comfortable use  
Liquid crystal digital display  
Control board equipped with SRS device  
for power and speed stabilization  
High grade joints made from polymer  
Fully detachable stainless steel shafts available in 4 lengths:  
300mm, 400mm, 500mm and 600mm  
• 360mm whisk attachment also available  
Bayonet attachments clutch, and double  
sealed shafts for hygienic use  
Full stainless steel, high performance blade  
All food contact parts in stainless steel  
CE approved  
Patented machine  
Proudly Made in Italy



**MIXER 350 VV**



**MIXER 450 VV**



**MIXER 650 VV**



**FM 300**



30/80 Lt.



**FM 400**



80/120 Lt.



**FM 500**



150/230 Lt.



**FM 600**



250/330 Lt.



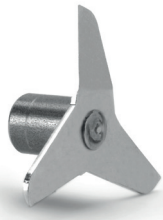
**FAF**



**SRS** Self-Regulating  
Speed

La tecnologia SRS consente di ottenere  
composti estremamente omogenei.  
SRS device grants high-quality  
homogeneous mixtures.





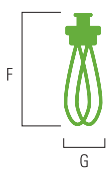
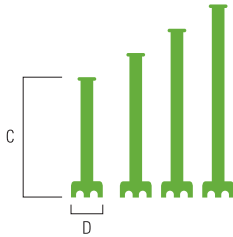
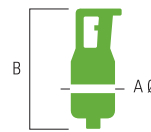
Lame in acciaio INOX  
facilmente intercambiabili  
S/steel easy  
interchangeable blades



Supporto pentola regolabile e con snodo libero  
Adjustable pot support with free articulated joint

Supporto parete  
Wall support

Regolatore a 9 velocità con display luminoso  
Luminous display with 9 speeds regulator



	Coefice Model code Kode	A	B	C	D	B+C	F	G	B+F	Peso netto Net weight Nettogewicht	Peso Weight	Alimentazione Power supply Spannung	Potenza Motor power Leistung	Velocità Speed Geschwindigkeit	Dimensioni imballo Packing dimensions Verpackungsabmessung
		mm	mm	mm	mm	mm	mm	mm	mm	kg	lt.	Volt/Hz	Watt	Giri/Rpm	mm
<b>MIXER 350 VV</b>															
Corpo+Frusta+Mescolatore 300 mm./Body+Whip+Blender Tube 300 mm.	FM350VVC300	130	360	330	95	680	360	120	710	4,7	30	230V - 50/60	350	● 2.000 9.000 MAX 15.000	350x470x140
Corpo+Frusta+Mescolatore 400 mm./Body+Whip+Blender Tube 400 mm.	FM350VVC400			430		780				4,95	80				350x470x140
Corpo+Frusta+Mescolatore 500 mm./Body+Whip+Blender Tube 500 mm.	FM350VVC500			530		880				5,15	150				800x300x140
Corpo+Frusta+Mescolatore 600 mm./Body+Whip+Blender Tube 600 mm.	FM350VVC600			630		980				5,4	250				800x300x140
<b>MIXER 450 VV</b>															
Corpo+Frusta+Mescolatore 300 mm./Body+Whip+Blender Tube 300 mm.	FM450VVC300	130	380	330	95	700	360	120	730	5,3	50	230V - 50/60	450	■ 2.000 11.000 MAX 17.000	350x470x140
Corpo+Frusta+Mescolatore 400 mm./Body+Whip+Blender Tube 400 mm.	FM450VVC400			430		800				5,55	100				350x470x140
Corpo+Frusta+Mescolatore 500 mm./Body+Whip+Blender Tube 500 mm.	FM450VVC500			530		900				5,75	200				800x300x140
Corpo+Frusta+Mescolatore 600 mm./Body+Whip+Blender Tube 600 mm.	FM450VVC600			630		1000				6,10	300				800x300x140
<b>MIXER 650 VV</b>															
Corpo+Frusta+Mescolatore 300 mm./Body+Whip+Blender Tube 300 mm.	FM650VVC300	130	400	330	95	720	360	120	750	5,7	80	230V - 50/60	650	▲ 2.000 9.000 MAX 13.000	350x470x140
Corpo+Frusta+Mescolatore 400 mm./Body+Whip+Blender Tube 400 mm.	FM650VVC400			430		820				5,95	120				350x470x140
Corpo+Frusta+Mescolatore 500 mm./Body+Whip+Blender Tube 500 mm.	FM650VVC500			530		920				6,15	230				800x300x140
Corpo+Frusta+Mescolatore 600 mm./Body+Whip+Blender Tube 600 mm.	FM650VVC600			630		1020				6,40	330				800x300x140
<b>COMPONENTI / Components</b>															
Corpo Motore 350VV/Body Motor Mixer 350VV	FM350VV	130	360							2,6		230V - 50/60	350	●	
Corpo Motore 450VV/Body Motor Mixer 450VV	FM450VV		380							3,2			450	■	440x190x160
Corpo Motore 650VV/Body Motor Mixer 650VV	FM650VV		400							3,6			650	▲	
Mescolatore 300 mm./Blender Tube 300 mm.	FM300			330	95					1,20	30/80				650x100x100
Mescolatore 400 mm./Blender Tube 400 mm.	FM400			430						1,45	80/120				
Mescolatore 500 mm./Blender Tube 500 mm.	FM500			530						1,65	150/230				
Mescolatore 600 mm./Blender Tube 600 mm.	FM600			630						1,90	250/330				
Frusta / Whip	FAF						360	120		0,90	80				390x120x90

Reference model  
Codigo  
Modèle

A

B

C

D

B+C

F

G

B+F

Peso netto  
Net weight  
Nettogewicht

Alimentazione  
Power supply  
Spannung

Potenza motore  
Motor power  
Leistung

Velocità  
Speed  
Geschwindigkeit

Dimensioni imballo  
Packing dimensions  
Verpackungsabmessung