

# **BL** 5



D

Maximum quantity per operation

3.5 L

#### A

## **SALES FEATURES**

To make all your soups, veloutés, sauces, coulis, purées and batters (crêpes, pancakes, waffles, etc.). Suitable for all types of catering.

#### В

# **TECHNICAL FEATURES**

BL 5 Blender - Single-phase 230V/50/1. Power 1200 watts - Speed 500 to 12,600 rpm. Pulse button. R-Crush Function. Timer. 5 L stainless-steel bowl with Soft Touch handle and stainless-steel 4-blade assembly

C	TECHNICAL DATA
Output power	1200 W
Electrical data	Single-phase 230V/50/1 6 A - plug supplied
Variable speed	500 to 12,600 rpm
Dimensions (LxWxH	) 215 x 470 x 500 mm
Rate of recyclability	95%
Net weight	14 kg
Reference	47000A

#### **STANDARDS**

EN ISO 12100, EN 60204-1, EN 60529: IP 34, EN 1678, EN 12852

## PRODUCT FEATURES/BENEFITS

# **MOTOR UNIT**

- Power 1,200 watts.
- · Stainless steel motor shaft.
- · Patented motor brake: longer service life.
- Start-Stop-Pulse buttons.
- Variable speed from 500 to 12,600 rpm
- Pulse button for precision cutting.
- R-Crush function.
- Timer.

#### **BOWL**

- 5-litre stainless steel bowl with main handle and second handle for a better grip.
- Removable stainless-steel blade assembly
- Tightly locked onto the motor base to reduce vibration and increase service life.
- Exclusive X-flow technology:
  - Stainless steel assymmetrical blade assembly: maximises mixing volume.
  - Specially designed bowl ribs: improve ingredient circulation.
  - Lid with flow-guide sides: push the preparation back towards the blades.
- Lid:
  - Watertight including no-splash safety function.
  - See-through for easy monitoring of preparation.
- Removable cap so liquids and other ingredients can be added while blending. Removable cap.
- The blade assembly is washed under running water. All the other parts can be easily removed and are dishwasher-safe.

## STANDARD ATTACHMENTS

- 5-litre bowl with lid.
- · Stainless steel 4-blade assembly.

BL 5

