



LARGE

MP

see page 80

New

1000 W

850 W

750 W

500 W

440 W

COMPACT

CMP

see page 78

420 W

400 W

350 W

310 W

MINI

Mini MP

see page 76

270 W

250 W

220 W

Mini MP 160V.V. Mini MP 190 V.V. Mini MP 240 V.V.

For handling small quantities

15 litres 30 litres 45 litres 73 litres

Specially for restaurants

MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra MP 800 Turbo

50 litres 100 litres 200 litres 300 litres 400 litres

Intended for institutional and commercial caterers. Intensive use.

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

see page 84

see page 85

see page 87

New

500 W

500 W

440 W

350 W

310 W

see page 84

250 W

270 W

Mini MP 190 Combi

Mini MP 240 Combi

CMP 250 Combi

CMP 300 Combi

MP 350 Combi Ultra

MP 450 Combi Ultra

MP 450 FW Ultra

For handling small quantities

15 litres

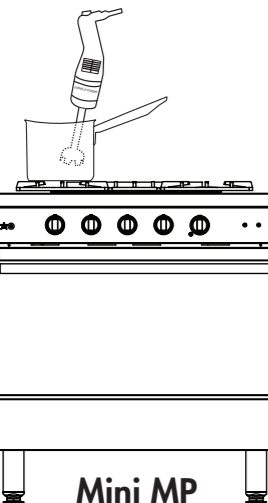
30 litres

50 litres

100 litres

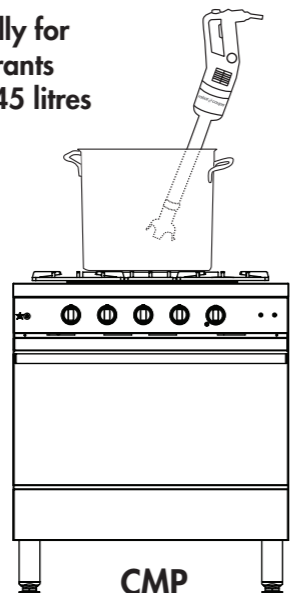
100 litres

▶ For handling small quantities



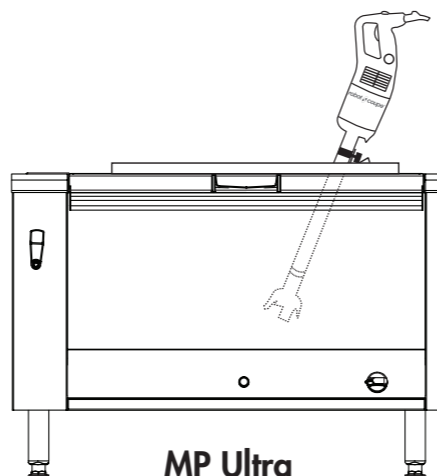
Mini MP

▶ Specially for restaurants Up to 45 litres



CMP

▶ Intended for institutional and commercial caterers. Intensive use.



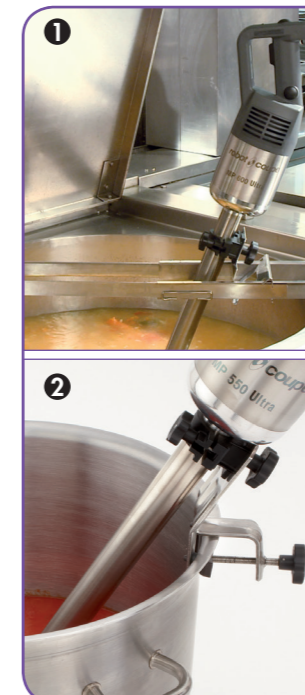
MP Ultra

CLEANING

Blade and bell removable for ease of cleaning

HACCP Advice

In line with HACCP advice, the cleaned bell and blade should be stored in a cold room after use



PAN SUPPORTS

Pan Supports for ease of use and to minimise user fatigue

1 3 pan supports

- For pan from 330 to 650mm diameter
- For pan from 500 to 1000mm diameter
- For pan from 850 to 1300mm diameter

2 Universal pan support

For any diameter pan