

**Kitchen machine, OptiMUM, 1500 W, Silver
MUM9Y35S12**

The new OptiMUM kitchen machine with a slim, elegant design. It ensures perfect results every time with its 1500 W, Smart dough sensor and 3D PlanetaryMixing.

- Extra-large brushed stainless steel bowl with a capacity of 5.5 litres, capable of handling large quantities of dough, e.g. 3.5 kg cake mixture, in one stage.
- Long-lasting enjoyment of the machine. Elegant and durable full metal body with high-quality details.
- Easy to clean
- Cable storage compartment available for storage of the cable

Technical Data

Dimensions :	317 x 222 x 395
Dimensions of the packed product (HxWxD) (mm) :	395 x 395 x 595
Pallet dimensions :	177.0 x 80.0 x 120.0
Standard number of units per pallet :	16
Net weight (kg) :	11.520
Gross weight (kg) :	13.3
Connection Rating (W) :	1500
Voltage (V) :	220-240
Frequency (Hz) :	50/60
Length electrical supply cord (cm) :	100.0
Plug type :	Gardy plug w/ earthing
Approval certificates :	CE, VDE

Included accessories

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- Full metal beating whisk: height adjustable for perfect processing of smaller or big amounts of e.g. cream or egg white
- High performance kneading hook: The special shape allows the hook to "cut" through the dough and knead it back together. Resulting in a more intensive kneading
- Thick-walled ThermoSafeglass blender included with 2.3 l capacity (with food: 1.5 l) - for easy and safe mixing of hot soups and ice-cold beverages without making too much noise due to the special shape

Excellent Results

- Strong and enduring motor with 1500 W - also for very heavy doughs
- 3D PlanetaryMixing: Fast and perfect mixing of all ingredients; thanks to the improved planetary mixing system with an unique stirring movement in three dimensions at the same time
- Smart Dough Sensor: Constant mixing speed at all times, even with heavy dough and large quantities, ensures fast and perfect results

Versatility

- Huge variety of accessories that can enhance your cooking creativity
- Customize your kitchen machine for your needs with an extensive range of optional accessories

Comfort

- Smart tool detection: No matter what tool is used, the OptiMUM takes care of the maximum speed for each tool
- Extra big, brushed stainless steel bowl with 5.5 l capacity for up to 3.5 kg of cake mixture or 1.5 kg of flour plus ingredients for yeast dough
- 7 speed settings, plus pulse function, for individual speed selection
- EasyArmLift: Easy and effortless moving of the arm
- Cable storage compartment available for storage of the cable

Material/Design

- A stylish kitchen accessory that must stay on the kitchen top to impress
- Enduring and solid housing made from aluminium die-cast

Safety

- High security standard due to the gears being covered
- Electronic safety shut-off prevents unexpected starting of the motor
- Rubber feet for extra stability

Included Accessories

- Always find the right drive for your accessories - each drive and also the accessories have a colour code
- Absolute stirring whisk: Perfect mixing performance as stirrer fits perfectly to the contour of the bowl; stirring absolutely all the ingredients - similar to a soft spatula