

Series 8, Kitchen machine with scale, OptiMUM, 1600 W, Silver, Black MUM9YX5S12



The new OptiMUM kitchen machine has a brand new elegant design. Ensuring perfect results every time with its integrated weighing scales, SensorControl, automatic functions and 1500 W motor.

Dimensions: 337 x 222 x 433 mm
 Dimensions of the packed product (HxWxD): 400 x 395 x 595 mm
 Pallet dimensions: 180.0 x 80.0 x 120.0
 Standard number of units per pallet: 16
 Net weight: 13.1 kg
 Gross weight: 14.6 kg
 Connection Rating: 1600 W
 Voltage: 220-240 V
 Frequency: 50/60 Hz
 Length electrical supply cord: 120.0 cm
 Plug type: GARDY plug w/ earthing
 Included accessories: 1 x lid, 1 x glass blender attachment, 1 x professional kneading hook, 1 x professional beating whisk, 1 x professional stirring whisk, 1 x Stainless steel mixing bowl two handles

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MUZ9EB1 Ice-cream maker, MUZ9ER1 Stainless Steel Mixing Bowl (OptiMUM), MUZ9FW1 Accessory: Meat mincer, MUZ9HA1 Set: Hunting Adventure, MUZ9KR1 Accessory: Plastic mixing bowl, MUZ9MX2 Accessory: ThermoSafe glass blender, MUZ9PP1 Set: PastaPassion, MUZ9PP2 Accessory: Pasta discs, MUZ9PS1 Accessory: French fries disc, MUZ9RV1 Accessory: Rasping attachment, MUZ9SC1 Accessory: SuperCut disc, MUZ9SV1 Accessory: Fancy biscuit attachment, MUZ9TM1 Set: TastyMoments, MUZ9VL1 Set: VeggieLove, MUZ9VLP1 Set: VeggieLove Plus, MUZ9AD1 Accessory: Adapter, MUZ9BS1 Set: BakingSensation, MUZ9CC1 Accessory: CubeCutter

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Excellent Results

- SensorControl Plus: Always perfect results for yeast dough, whipped cream and egg whites. Simply by the push of a button - the machine stops when the perfect result is done
- 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 a 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

- Integrated scale: Ingredients can be weighed directly in the bowl - save time while preparing
- SensorControl Plus: Gain time to do something else instead of supervising the machine
- Integrated timer: Pre-set the running time to repeat your perfect results - the machine stops automatically
- 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 equipped with two comfortable handles for up to 3.5 kg of cake mixture or 1.5 kg of flour plus ingredients
- 7 speed settings, plus pulse function, for individual speed selection
- EasyArmLift: Easy and effortless moving of the arm
- Easy storage: Automatic cable rewind for simple and quick 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
- Drive covers made from brushed stainless steel ensure high quality appearance and touch and feel

Safety

- High security standard because of the cover over the gears
- Electronic safety shut-off prevents unexpected starting of the motor
- Rubber feet for extra stability

Accessories included

- 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 the contour of the bowl; stirring of absolutely all ingredients - similar to a soft spatula

- 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