

Combo

Rotate perfect, fresh pasta. Making artisanal sausage. The classic in the top kitchen now has a sublime extension: the MixMaster Combo. By connecting the pasta roller to MixMaster the machine, and turning the freshly kneaded dough through it, you can make perfect pasta sheets. Then cut it effortlessly into cool spaghetti or tagliatelle with the other coupling piece. Run meat and spices through the included Multi Mill to make rich, artisanal sausage. Outside the applications with the couplers, the Combo remains a MixMaster, with the mixing capacity that people are used to from Espressions.

Durable and direct gear drive •

EP9550

- Planetary mixing motion for optimal mixing results ٠
- Solid die-cast aluminum housing with non-slip feet
- Clear LCD display with 20 minute timer function, speed display (12 speeds) and 90 minute timer ٠
- Large 12-speed rotary knob with non-slip ٠
- Unique 'one touch' pause function ٠
- Slow start: prevents splashing •
- Mixing head that can be tilted with one hand with safety lock •
- Safe and hygienic: unique hinge cover •
- 'Auto off' function, automatically stops mixing when the mixing head is opened

Including:

- Stainless steel mixing bowl with a capacity of 4.5 liters
- Splashback with pouring opening
- Aluminum kneading hook and flat mixing hook, stainless steel wire whisk, flexi beater.
- Manual with tips and recipes
- Optional; pasta rolling pin, spaghetti / tagliatelle cutter

Article code	EP9550	EAN Code	8 756571 119550
Material	RVS	Warranty	2 jaar
Measurements	36 x 36 x 16 cm		
Weight	10 kg		
Power consumption	1.200 Watt		