

BL 3



D

Maximum quantity per operation

2.5 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.

B

TECHNICAL FEATURES

BL 3 Blender - Single-phase 230V/50/1. Power 1100 watts - Speed 500 to 12,600 rpm. Pulse button. R-Crush Function. Timer. 3 L stainless-steel bowl with Soft Touch handle and stainless-steel 4-blade assembly

C

TECHNICAL DATA

Output power	1100 W
Electrical data	Single-phase 230V/50/1 5.5 A - plug supplied
Variable speed	500 to 12,600 rpm
Dimensions (LxWxH)	215 x 470 x 450 mm
Rate of recyclability	95%
Net weight	13.5 kg
Reference	47011

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34



E

PRODUCT FEATURES/BENEFITS

MOTOR UNIT

- Power 1,100 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

- 3-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 asymmetrical 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

- 3-litre bowl with lid.
- Stainless steel 4-blade assembly.

BL 3

F

DRAWINGS & DIMENSIONS

230V/50/1 - power cord and plug supplied

