

Kitchen machine, OptiMUM, 1500 W, Silver MUM9GX5S21


The new OptiMUM kitchen machine with a slim, elegant design. It ensures perfect results every time with its integrated weighing scales, SensorControl Plus automatic functions and 1500 W.

- Perfectly worked dough thanks to the extra powerful 1500-watt motor and smart dough sensor, durability thanks to the full metal body and versatility thanks to the perfectly adapted professional accessories.
- **Smart dough sensor:** steady speed for consistent processing, even of heavy doughs and large amounts.
- **Integrated timer:** doughs, creams and smoothies will all be spot on. Just set the stirring time individually.
- **Extra-large brushed 5.5l stainless steel bowl:** ideal for preparing large amounts of dough in a single step. (up to 3.5 kg of cake mixture)
- So practical! Thanks to the integrated scales, all of the ingredients from your recipe can be accurately weighed in the bowl.

Technical Data

Dimensions :	337 x 222 x 433
Dimensions of the packed product (HxWxD) (mm) :	405 x 400 x 800
Pallet dimensions :	180.0 x 80.0 x 120.0
Standard number of units per pallet :	12
Net weight (kg) :	13.388
Gross weight (kg) :	15.7
Connection Rating (W) :	1500
Voltage (V) :	220-240
Frequency (Hz) :	50/60
Length electrical supply cord (cm) :	120.0
Plug type :	GB plug
Approval certificates :	CE



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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
- 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 open up the space for your cooking creativity
- Customize your kitchen machine for your needs by an extensive range of optional accessories

Comfort

- 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 for yeast dough
- 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
- Effortless preparation: Continuous shredder included with 3 stainless steel discs for cutting, rasping, grating, and more - reversible slicing disk (thick and thin), reversible shredding disc (coarse + fine) and medium grating disc
- 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