

STORM

BLENDER RANGE

stick | **blenders**



Mitchell & Cooper's **Storm stick blenders** make light work of mixing food. With a choice of **four models**, with varying shaft lengths and **power options**, there is a blender to suit every **kitchen**. The largest, the **Hurricane**, can blitz up to **100 litres** in no time at all.

Each model has an **innovative ergonomic handle design** ensuring **maximum comfort** with **minimum effort**.

STORM 2 YEAR GUARANTEE



Variable speed

Ergonomic handle design for comfort and ease of use.

High power to weight ratio with motors of up to 550w capable of mixing 100 litres of thick sauces.

Easy to clean hygienic sealed shaft.

Stainless steel blade and whisk.

Choice of shaft lengths 7 different variants depending on the application.

Sealed foot prevents liquid entering shaft.

quality and workmanship

Mitchell & Cooper Storm Blenders

Mitchell & Cooper's stick blenders make light work of mixing food. With a choice of four models, each with varying shaft lengths, there is a blender to suit every kitchen.

Innovative Design, Powerful unit

Each model has a unique and innovative ergonomic handle design ensuring maximum comfort and performance with minimum effort.

The liquidiser attachment is fitted with an independent stainless steel blade guard making it quick and easy to clean and maintain.

Combi Option

The three larger models offer a "Combi" option which comes with interchangeable blender and whisk attachments.

What the professionals say...

"We do 6000-8000 covers a week so we need the most efficient blenders possible. Mitchell & Cooper's Storm Blenders are more than up to any job and are robust, reliable and easy to clean. I'd recommend them for any kitchen." - **Head Chef, Palace Restaurant, Palatial Leisure, Elephant and Castle.**



features and benefits

- Detachable Shaft
- Stainless Steel shaft, blade and whisk
- Choice of shaft length
- Sealed foot prevents liquid entering shaft
- Ergonomic handle design for ease of use
- High power to weight ratio
- Safety features
- Unobtrusive mains lead
- Shatterproof casing
- Intelligent motor function - manages power which will prevent splashing



which model is right for



250w

This range of light and easy-to-use blenders makes it a “breeze” to prepare soups and sauces. With the strength and ability to blend capacities **up to 10 litres**, this range is perfect for the smaller kitchen.

Breeze	Shaft Length
FPMX0144	200mm
FPMX0145	250mm
FPMX0146	200mm - Detachable
FPMX0147	250mm - Detachable



350w

Sirocco

Designed to handle medium capacities, the Sirocco range has a detachable shaft as standard. The variable speed motor allows you to mix small delicate recipes as well as **up to 50 litres** of more robust mixtures.

Sirocco	Shaft Length
FPMX0148	310mm - Detachable
FPMX0149	360mm - Detachable
FPMX0150	310mm - Combi
FPMX0151	360mm - Combi

your kitchen?

Typhoon ©

450w

Tough and dependable, the Typhoon range will mix **up to 80 Litres** litres in no time. The 450W motor comes with either a 360mm or 410mm shaft meaning a multitude of tasks can be performed quickly and easily.

Typhoon	Shaft Length
FPMX0152	360mm - Detachable
FPMX0153	410mm - Detachable
FPMX0154	360mm - Combi
FPMX0155	410mm - Combi



550w

 **HURRICANE**

If you need to blend large capacities then you can rely on the power of the 550W Hurricane motor. Available in three shaft lengths, the Hurricane will make light work of **up to 100 litres** of thick sauces, such as curry.

Hurricane	Shaft Length
FPMX0156	410mm - Detachable
FPMX0157	460mm - Detachable
FPMX0158	510mm - Detachable
FPMX0159	410mm - Combi
FPMX0160	460mm - Combi
FPMX0161	510mm - Combi

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