



## Mastermix Plus® the ultimate kitchen aid

Modern and ergonomic design to bring the most avant-garde techniques to your kitchen.

- **Mastermix Plus®** cuts, chops, grinds, grinds, kneads, beats, liquefies, fries and steams.
- **New automatic programs and functions** to make the best creams, soups, broths, jams, sauces, pastas, vegetables, cocktails, juices and many other recipes....
- **Advanced system** with preset programs for kneading, steaming and self-cleaning.
- **Latest generation touch screen**, so that you can access the different programs and functions in the most intuitive and simple way possible.
- **New rotary regulator**, facilitates the selection of cooking parameters, being able to rectify your choices at any time during the operation of the machine.
- **Three built-in safety systems** and safety sensors that are easily identifiable by colour.
- **9 speed levels** (including TURBO SPEED).
- **Exclusive recipe book** with more than 150 recipes specially tested for Mastermix Plus® with which you can test and experience its culinary qualities. In addition, it includes a supplement for the preparation of BASIC RECIPES

"Mastermix Plus® comes standard with all utensils needed for cooking so you won't miss any of your favourite dishes."

### Contents:

- 2.5 litre carafe
- Lid
- Measuring glass
- Basket
- Rotating blades
- Blade guard
- Measuring cup
- Steam Tray
- Spatula
- Precision digital scale
- Cleaning brush
- MasterMix Plus® Recipe Book
- Supplement for basic recipes.



**EL ASISTENTE DE COCINA DEFINITIVO**



#### TECHNICAL CHARACTERISTICS:

- **Maximum power of the machine: 1,400 W.**
- **Motor power: 600 W.**
- **Power in watts of heating: 1,300 W.**
- **Discharge agitation blade: 100—7,000 RPM.**
- **SS glass material: SS 304. The maximum working capacity is 2.5 litres.**
- **Voltage: 220-240V**
- **Length of the power cord: 1.3 m**
- **Temperature 0-120°**
- **LED Touch Screen**

- Chicken (stew, fricassee, beer, a la Coca-Cola ...).
- Steamed fish and vegetables, etc.
- Dough: pizza and crust (for quiche)
- Ice cream, fruit smoothies and sorbets
- Jam
- Dairy desserts (custards, curds, etc.).
- **Pastries:** Buns, muffins and cupcakes, etc.
- **Confectionery:** whipping cream, egg whites, cake biscuits, etc.
- Fruit purée (especially suitable for babies)
- Purée for children (ideal for people who have small children at home)

#### MASTERMIX PLUS® RECOMMENDATIONS:

- Soupy rice and risotto
- **Stir-fry with or without meat:** ratatouille, Bolognese sauce, tomato with fried onions...
- Pasta, both boiled and with sauce
- Vegetable creams.
- Lentils and beans
- White sauce and custard

#### IMMERSE YOURSELF IN THE WORLD OF MASTERMIX PLUS®

Lufthous® welcomes you into the future and invites you to be part of it. Register and become part of Club Mastermix® to enjoy countless benefits and exclusive content on our website; contests, monthly recipes, surveys and much more.



**lh lufthous®**  
SIEMPRE INNOVANDO

C/ Margarita 34, 36 y 38  
(POLIG. IND. EL LOMO)  
Humanes de Madrid. 28970 MADRID  
Teléfono: 902 040 252 / Fax: 91 279 15 19  
[902040252@lufthous.es](mailto:902040252@lufthous.es)  
[www.lufthous.es](http://www.lufthous.es)