



**EMA Stick Blenders**  
**Emulsifying- Mixing – Whipping**  
**Like never seen before!**

## EMA

Emulsifying


Mixing

Whipping



**“Playing in a different league”: The enormously powerful Kronen EMA Stick Blender with the unique cutting system.**



 Made in Germany

The usual 3-blade knife unit is replaced by the new EMA rotor knife-combined with a strong motor - it rotates from 5.000 up to 15.000 r.p.m.

What sets the EMA Stick Blender apart from its competitors is its unique ability to create a suction that actively guides your sauce, cream or soup through its innovative slim horizontal slot design to produce a perfectly emulsified, mixed or whipped product!

In short, the EMA provides quicker and visibly better results... “a cut above every other hand blender.”

Choose between 3 sizes: 350/400/500 mm  
Motor: 550 Watt, variable speed setting.



EMA Rotor



Standard 3-blade knife