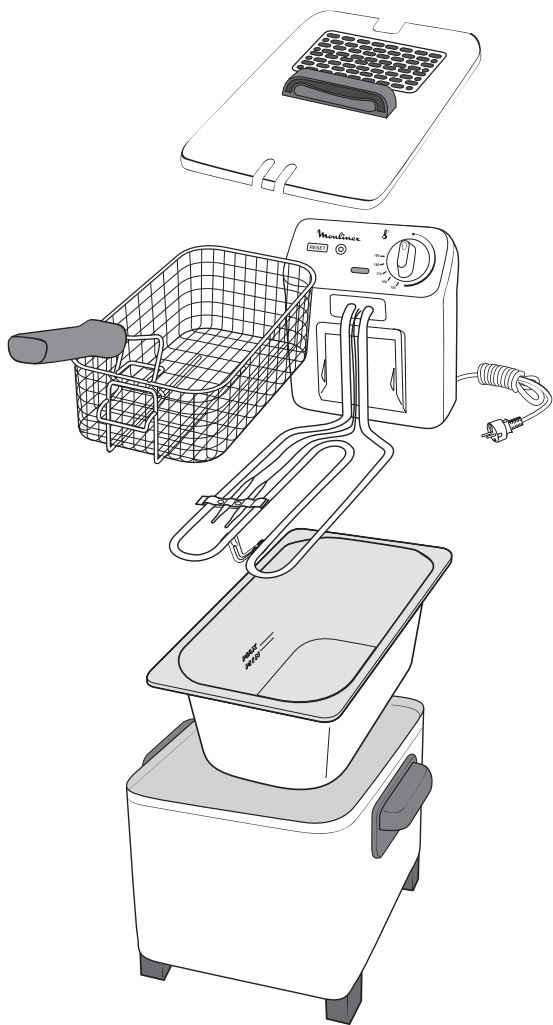
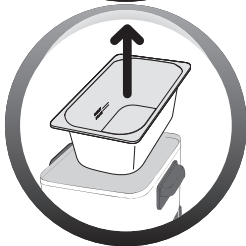
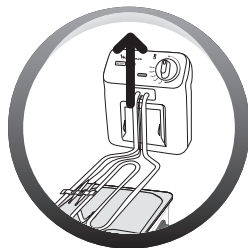
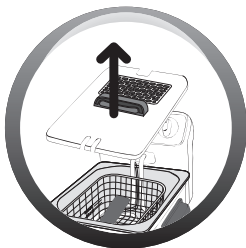
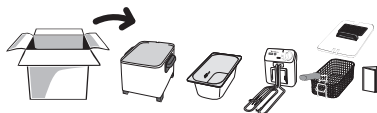
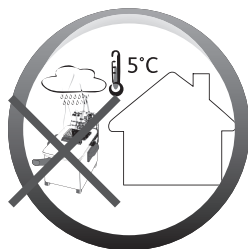


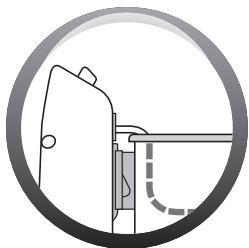
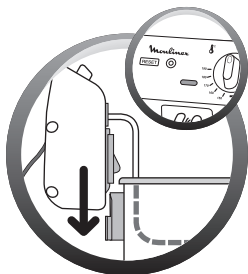
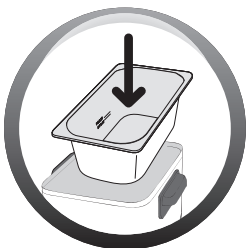
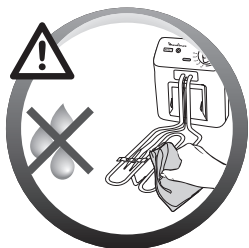
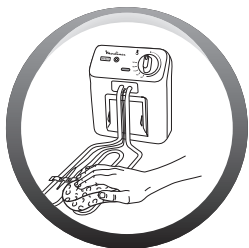
# Moulinex®

pro first







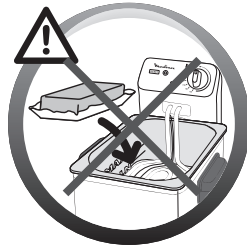


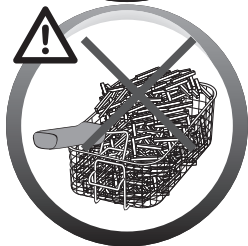
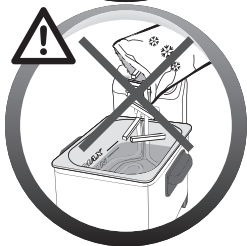
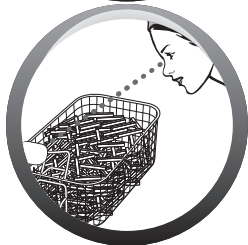
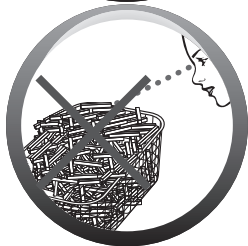
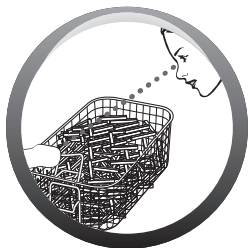


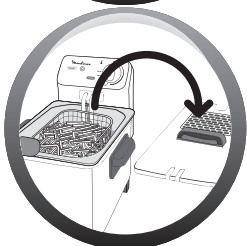
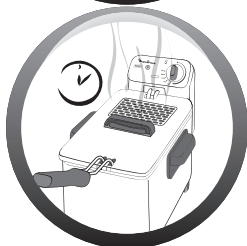
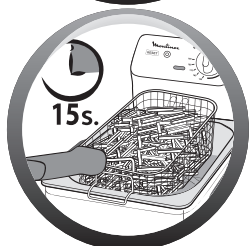
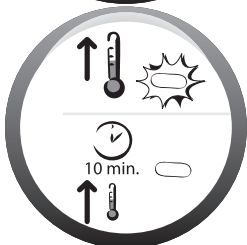
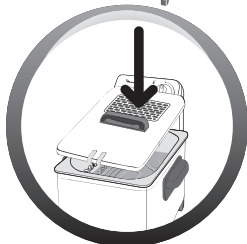
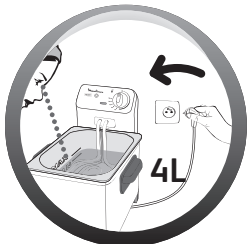
Model 4L  
Min. 3,6L  
Max. 4L



Model 4L  
Min. 3150g  
Max. 3500g



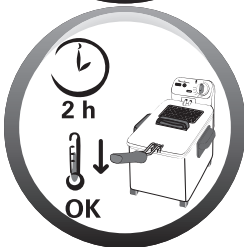
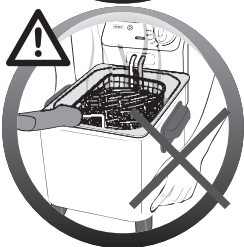
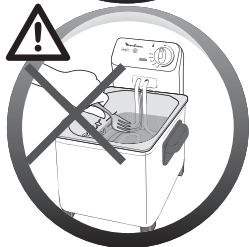
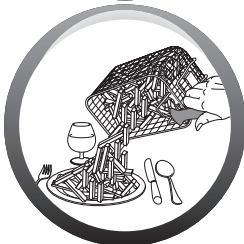
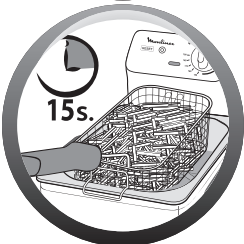
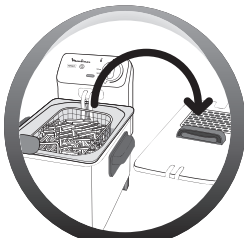


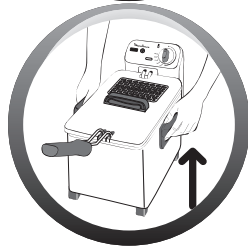
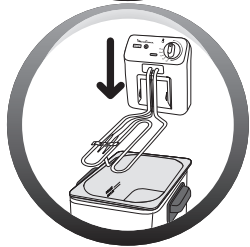
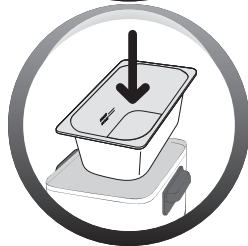
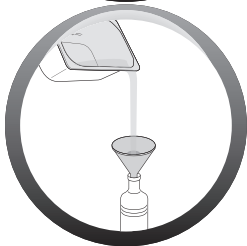
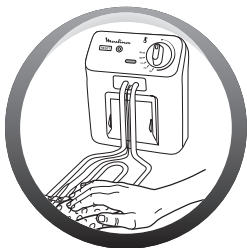
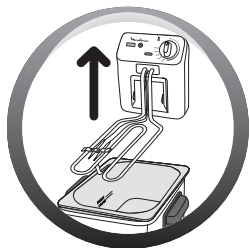




	Nb		°C	
		600 g	170°C	9-12 min.
		1000 g	170°C	12-15 min.
		1200 g	170°C	9-11 min.
			170°C	6-8 min.
	8		180°C	14-16 min.
	1-2		170°C	6-8 min.
	8		150°C	5-7 min.
	6-8		170°C	3-4 min.
	4		180°C	5-6 min.
		500 g	180°C	5-6 min.
	10-12		180°C	6-8 min.
<b>* * *</b>	<b>Nb</b>		°C	
		450 g	170°C	8-12 min.
		900 g	170°C	12-16 min.
		500 g	190°C	8-10 min.
	8		190°C	5-7 min.
		900 g	190°C	6-8 min.
	1-2		190°C	14-15 min.
	12		170°C	4-5 min.
	6-8		190°C	3-4 min.









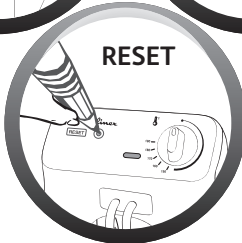
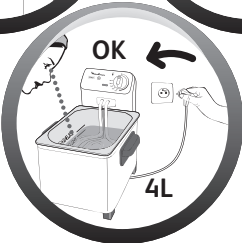
OL



30 min.



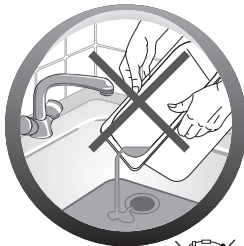
OK



8x



Max.



Moulinex<sup>®</sup>  
pro first

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