



# ECG FORZA 6600 Metallo Nero

## Kitchen robot

Product code: 100001880347

EAN: 8592131309319

- Premium all-metal design
- Round touch control panel with clear LED display
- Large work bowl (6.5 l) made of SUS 304 stainless steel
- High-performance motor with 1800 W power
- Wide range of accessories in the basic package

- Premium all-metal design
- Mixing bowl with a practical handle and of large 6.5 l volume (made of high quality stainless steel, class SUS 304)
- Removable transparent cover with hole
- Powerful motor (AC) with copper winding
- High-performance motor with 1800 W power
- PCB processor, which ensures a slow start-up of rotations and their subsequent stability
- High-quality all-metal gears

- Planetary rotation for perfect mixing of all ingredients (the attachments rotate simultaneously around their own axis and around the axis of the gearbox)
- 10 speeds of speed control
- Special pulse mode
- Round touch control panel with clear LED display
- Timer function to achieve an accurate result
- Low noise (68-75 dB)
- Kneading hook, whisk, stainless steel whisk, rubber whisk with spatula for mixing creams

- Meat grinder with 3 replaceable discs for grinding different types of meat
- Drum grater (with 3 replaceable stainless steel attachments)
- Tamping tool with space for storing small accessories
- Robust aluminium body with vibration and shock elimination
- Lifting mechanism with safety switch
- Non-slip feet with suction cups for a stable positioning
- Option to purchase a special Pasta, Lasagne, Fettuccine maker (Pasta, Lasagne, Fettuccine Maker)

## Technical specification

Power (W)	1800
Voltage (V/Hz)	220-240 – 50/60
Power supply type	Cord
Cable length (cm)	110
Overheating protection	Yes

## Product specification

Number of speeds	10
Pulse stage	Yes
Number of containers	1
Type of containers	Stainless
Container capacity (l)	6.5
Kneading function	Yes
Mixing function	Yes
Whipping function	Yes
Chopping function	No
Juicing function	No
Ice crushing function	No
Filling sausages function	Yes
Kebbe function	Ne
Pasta shapers	Ne
Grinding function	Yes
Grating function	Yes
Safety lock	Yes
Suitable for washing in the dishwasher	No
Noise (dB)	68
Anti-slip pads	Yes

## Design

Colour design	Black
Material	Stainless steel, metal

## Accessories

Attachments	3
Containers	Large bowl 6.5l

## Weight & dimensions

WIDTH (MM)	450
HEIGHT (MM)	352
LENGTH (MM)	232
WEIGHT (KG)	9.6

## Weight & dimensions (Brutto)

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WIDTH WITH PACKAGING (MM)	300
HEIGHT WITH PACKAGING (MM)	410
DEPTH WITH PACKAGING (MM)	436
WEIGHT WITH PACKAGING (KG)	10.7

## Beautiful, versatile and reliable

You will fall in love with the **ECG FORZA 6600 Metallo** kitchen robot at first sight. We paid special attention to its **all-metal design**, which means that it is an appliance which would decorate any kitchen.

However, you will also appreciate its wide versatility, thanks to which it will help you in many different activities in the kitchen. You can use it **to cut vegetables easily and quickly, grind meat and even make cookie dough**. In any case, you can count on trouble-free operation, since the appliance has high quality **all-metal gears and a powerful motor made of pure copper**, which you can always rely on.

[Watch video on YouTube](#)

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## Large mixing bowl

One of the advantages of our kitchen robot is its mixing bowl with a practical, robust handle for easy handling. It boasts a **large volume 6.5 liter**, meaning that you can fit in a lot of ingredients at once.

In addition, the bowl also stands out with its top workmanship – we made it of **high-quality stainless-steel class SUS 304**. It has also a practical **transparent removable cover with feeding tube**.



## Precise mixing and kneading

Whether you are making pancakes or you have set out to make Christmas cookies, the ECG FORZA 6600 Metallo food processor will help you create dough of perfect consistency. Just put the necessary ingredients in the bowl and leave the rest to it. The robot uses a unique **planetary rotation** system where its attachments rotate around their own axes and around the gearbox axis as well. Thus, all ingredients combine perfectly.

In addition, the appliance offers **variable rotation control with smooth start and 10 speeds**, so that you can adapt its operation exactly according to the recipe you are making. And on top of it, you can also use the special **pulse mode**.



## Simple controls

Operating the ECG kitchen robot is a child's play. The elegant **round shaped touch control panel**, which also includes a clear **LED display** will help you with it.

You will certainly appreciate the practical **timer** function, thanks to which you can set the exact operating time for the robot. When, for example, you are preparing whipped cream, you don't have to worry about over-whipping it, so to speak, by whipping it for too long - you simply set the optimal whipping time and you can count on a perfect result.



## Many accessories at your service

So that you can rely on our food processor for many different culinary activities, you will receive a lot of practical accessories right away. You can use **kneading hook for dough, whipping whisk, stainless steel whisk** or **rubber whisk with a spatula** to mix creams. We also included a **meat grinder** with 3 replaceable discs (for grinding different types of meat) or a **drum grater** with 3 replaceable stainless-steel attachments.



If you are a fan of Italian cuisine, you will also be pleased with the option to purchase a special pasta maker (Pasta Maker).

## Safe operation

The operation of the ECG FORZA 6600 Metallo food processor is always safe. The appliance is equipped with a top **PCB processor**, which ensures a slow start of rotations and their subsequent stability. Its robust aluminium body together with non-slip feet and suction cups **eliminates vibrations and shocks**. And a **lifting mechanism with safety switch** guarantees a trouble-free operation.

Using our kitchen robot thus brings out all the positives. It will brighten up your kitchen with its elegant design, make your work easier and open the door to advanced gastronomic experiences.

