MP 350







SALES DESCRIPTION

Ideal for blending soups and pureeing fruit and vegetables. Special institutional catering model intended for intensive use.

TECHNICAL DESCRIPTION

MP 350 Immersion Blenders. 120V/60/1. Power: 1 HP/660W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 14"). "EasyPlug" system featuring detachable power cord.

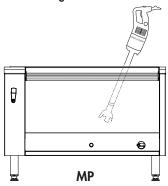
TECHNICAL CHARACTERISTICS Effective output 1 HP/660W 120V/60/1 Electrical data 5,5 amps - plug supplied Speed 12,000 rpm Recyclability 95% Net weight 10.1lb Reference MP350



Pan capacity

up to 50 L

Specially designed for intensive use in commercial/institutional catering



CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1 HP/660W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Speed 12,000 rpm.
- New patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing.
- Cord winding system for tidy storage and optimum lifespan.
- The indicator lights up when machine starts functioning and the cable is not damaged and correctly plugged in on both sides (wall socket and EasyPlug).

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 14").
- Foot with detachable bell and blades (patented system) exclusive to Robot Coupe) for optimum sanitation.
- Watertight bell design for optimum lifespan.

STANDARD ATTACHMENTS

- Wall-mounted Immersion Blenders holder.
- Tool for attaching and detaching the blades.

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



Update: January 2023

Specification sheet

www.robot-coupe.com

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