# MP 450 V.V.





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

### B TECHNICAL DESCRIPTION

MP 450 V.V. Immersion Blenders. 120V/60/1. Power: 1.1 HP/720 W. Variable speed: 3,000 to 10,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 18"). "EasyPlug" system featuring detachable power cord.

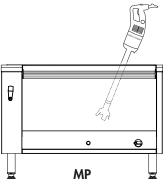
C TECHNICAL CHARACTERISTICS	
Effective output	1.1 HP/720 W
Electrical data	120V/60/1 2.3 A – plug supplied
Variable speed	3,000 to 10,000 rpm
Recyclability	95%
Net weight	15 Lbs
Reference	MP450VV



Pan capacity

up to 100 L





#### CHARACTERISTICS AND BENEFITS

#### **MOTOR UNIT**

- Power 1.1 HP/720 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Variable speed: 3,000 to 10,000 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: 18").
- 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 fixing and detaching the blades.

## **STANDARDS**

ETL electrical and sanitation Listed/cETL (Canada)



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Specification sheet

www.robot-coupe.com

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