

CMP 350 V.V.



Easy Plug

STAINLESS STEEL BELL

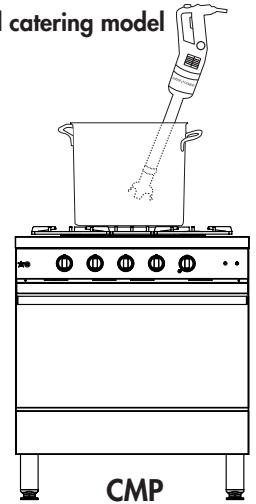


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Pan capacity

up to 45 litres

▶ Special catering model



CMP

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SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Special catering model. Compact, efficient and easy to handle

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TECHNICAL DESCRIPTION

CMP 350 V.V. Immersion Blender. Single phase. Power 400 W. Variable speed: 2,300 - 9,600 rpm. 100% stainless-steel blades, bell and tube (total length: 350 mm)

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TECHNICAL DATA

<b>Output power</b>	400 W	
<b>Electrical datas</b>	Single phase - Plug supplied	
<b>Variable speed</b>	2,300 - 9,600 rpm	
<b>Rate of recyclability</b>	95%	
<b>Net weight</b>	3.7 kg	
	<b>Supply</b>	<b>Amperage</b>
	230V/50/1	1.7 Amp
	240V/50/1 UK plug	1.7 Amp
	120V/60/1	3.1 Amp
	220V/60/1	1.6 Amp
	220V/60/1 SAU*	1.6 Amp
		<b>Reference</b>
		34250B
		34251B
		34255B
		34254B
		34258B

\*For commercial use only

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CHARACTERISTICS AND BENEFITS

**MOTOR UNIT**

- Power 400 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed 2300 to 9600 rpm.
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

**TUBE AND BELL**

- 100% stainless-steel blades, bell and tube (total length: 350 mm)
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)

**STANDARD ATTACHMENTS**

- Wall-mounted immersion blender holder
- Tool for fixing and detaching the blades

**STANDARDS**

EN 12100-1 & 2-2004, EN 60204-1-2006, EN 12853, EN 60529-2000 : IP55 & IP34



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DRAWINGS & DIMENSIONS

Power cord and plug supplied

