

CMP 350 V.V.

D

Pan capacity

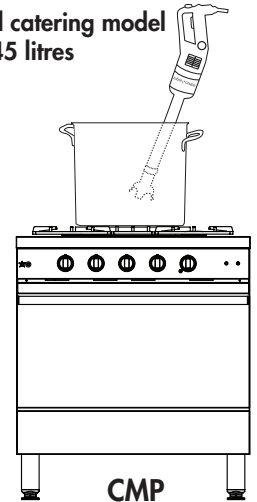
up to 15 litres



ALL STAINLESS STEEL BELL



▶ Special catering model up to 45 litres



A

SALES DESCRIPTION

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

B

TECHNICAL DESCRIPTION

CMP 350 V.V. Power Mixer. 230V/50Hz/1ph. Power: 400 W. Variable speed: 2,300 - 9,600 rpm. 100% stainless-steel blades, bell and tube (total length: 350 mm)

C

TECHNICAL CHARACTERISTICS

| | |
|------------------|--|
| Effective output | 400 W |
| Electrical data | 230V/50Hz/1ph 2.1 A – plug supplied |
| Variable speed | 2,300 - 9,600 rpm |
| Recyclability | 95% |
| Net weight | 3.5 kg |
| Reference | 34250A |

E

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 Power Mixer 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



CMP 350 V.V.

CMP 350 V.V.

G

DRAWINGS & DIMENSIONS

230 V / 50 Hz / 1 ph – power cord and plug supplied

