

MP 350

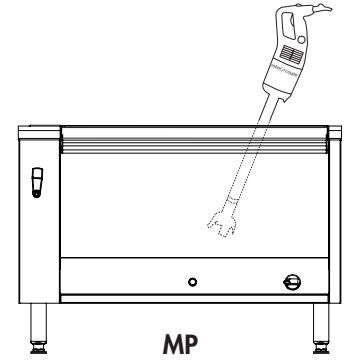


Easy Plug



D Pan capacity up to 50 L

▶ Specially designed for intensive use in commercial/institutional catering



A SALES DESCRIPTION

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

B 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"). "Easy Plug" system featuring detachable power cord

C TECHNICAL CHARACTERISTICS

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

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1 HP/660W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Ridge on motor housing serves as a rest and pivot on the pan rim for greater user comfort
- Speed 12,000 rpm
- New patented "Easy Plug" system making it easier to replace the power cord during after-sales servicing
- Cord winding system for tidy storage and optimum lifespan
- Indicator light to check if the power cord is properly connected

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)



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DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

