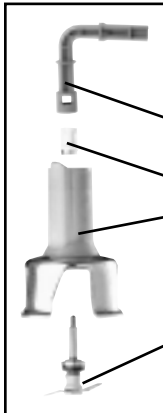


NEW Robot Coupe Power Mixers



Patented removable stainless steel knife blade promotes superior cleaning to eliminate food particles and bacteria that could become lodged in shaft.

Dismantling tool

Coupling

Stainless steel bell

Knife



Power Mixers are ideal for liquefying soups, sauces, pureeing fruits and vegetables, preparing the smoothest of pates in just minutes!

- Robot Coupe's Power Mixers with their maximum power and 10,000 RPM easily prepare the smoothest soups and sauces, fruit/vegetable purees, pancake/waffle batter, and pates in just minutes.
- Power Mixers come with a patented removable, stainless steel knife and bell assembly that can be easily disassembled for cleaning and provides unmatched hygiene. This unique feature enables you with daily cleaning procedures to eliminate food particles and bacteria that could become lodged in the unit. Comes fitted with splash guard and watertight seals to prevent food from lodging in shaft.
- Power Mixers are available in three sizes:
 - MP350** with 360mm (14") immersible shaft processes up to 15 gal./60 quarts;
 - MP450** with 460mm (18") immersible shaft processes up to 25 gal./100 quarts;
 - MP550** with 560mm (21") immersible shaft processes up to 50 gal./200 quarts.
- Unique design of one-piece, stainless steel knife provides maximum power with optimum speed of 10,000 RPM.
- Handles have been ergonomically designed for ease of use and reduction of operator fatigue.
- All units are fitted with on-off control button, lock button for continuous operation and safety button for operator protection.
- Motor and bell unit have been designed to give superior, long-lasting service.
- Temperature and amperage overload protection.
- Comes with wall support for easy storage.
- 1 year warranty on parts and labor.

Robot Coupe U.S.A., Inc.
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www.robotcoupeusa.com
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SPECIFICATIONS ON REVERSE SIDE



Specifications

STANDARD MODEL:

MP 350 Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard.

Shaft length — 360mm (14").

MP 450 Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard.

Shaft length — 460mm (18").

MP550. Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard.

Shaft length — 560mm (21").

ELECTRICAL REQUIREMENTS:

MP 350, MP 450, MP550

120V, 60 Hz, Single Phase

MOTOR:

MP 350 5.0 Amp, 550 Watt, Single Phase, Single Speed (10,000 RPM)

MP 450 5.6 Amp, 650 Watt, Single Phase, Single Speed (10,000 RPM)

MP 550 6.5 Amp, 750 Watt, Single Phase, Single Speed (10,000 RPM)

SWITCHING:

MP 350, MP 450, MP 550

On/off control button, lock button for continuous operation, and safety button.

PROCESSING CAPACITY:

MP350 — Up to 15 gal./60 quarts.

MP450 — Up to 25 gal./100 quarts.

MP550 — Up to 50 gal./200 quarts.

WEIGHT:

MP350 — 14 lbs. approx. ship. wt., 10.5 lbs. net wt.

MP450 — 15 lbs. approx. ship. wt., 11.3 lbs. net wt.

MP550 — 16 lbs. approx. ship. wt., 11.7 lbs. net wt.

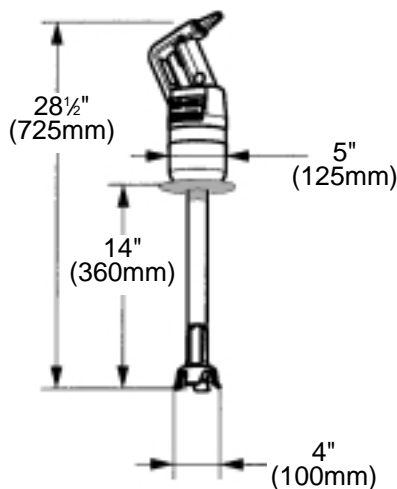
STANDARDS:

MP 350, MP 450, MP 550

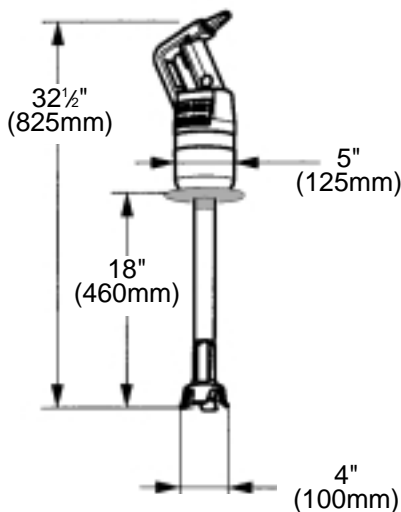
ETL Electrical, ETL Sanitation, ETL Canada

Applicable Standards: UL763-2nd Ed.,
CAN/CSA 22.2 No.195-M1987
ANSI/NSF8-1992.

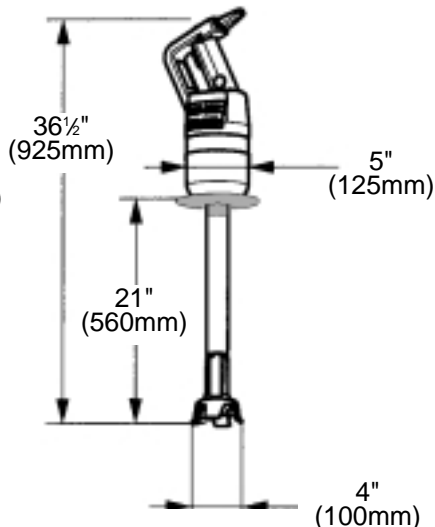
MP 350



MP 450



MP 450



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