

CMP 300 V.V.

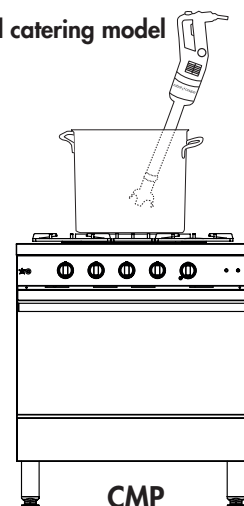
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Pan capacity

up to 30 litres



Special catering model



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

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TECHNICAL DATA

Output power	350 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	2,300 - 9,600 rpm	
Rate of recyclability	95%	
Net weight	3.2 kg	
Supply	Amperage	Reference
230V/50/1	1.6 Amp	34230A
240V/50/1 UK plug	1.6 Amp	34231A
120V/60/1	2.9 Amp	34235A
220V/60/1	1.4 Amp	34234A
220V/60/1 SAU*	1.4 Amp	34238A

*For commercial use only

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CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 350 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: 300 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

