robot @ coupe°

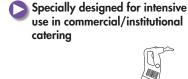
MP 800 Turbo

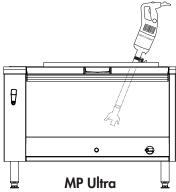


D

Pan capacity

up to 400 litres





SALES DESCRIPTION

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

B TECHNICAL DESCRIPTION

MP 800 Turbo immersion blender. Single phase. Power: 1000 W. Speed: 9,500 rpm. 100% stainless-steel blades, bell and tube (total length: 740 mm). "EasyPlug" system featuring detachable power cord

C TECHNICAL DATA		
Output power	1000 W	
Electrical datas	Single phase - Plug supplied	
Speed	9,500 rpm	
Rate of recyclability	95%	
Net weight	7.1 kg	
Supply	Amperage	Reference
220-240/50-60/1	4.5 Amp	34890L
240V/50-60/1	4.5 Amp	34891L
120V/60/1	7.5 Amp	34895L
220V/60/1 SAU*	4.5 Amp	34898L

^{*}For commercial use only

STANDARDS

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



E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1000 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Lug on motor housing serves as a rest and pivot on the pan rim for greater user comfort
- Speed 9,500 rpm
- Self-regulating speed system
- New patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing
- Cord winding system for tidy storage and optimum lifespan

TUBE AND BELL

- 100% stainless-steel blades, bell and tube (total length: 740 mm).
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)
- Watertight bell design for optimum lifespan

STANDARD ATTACHMENTS

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

MP 800 Turbo

E

OPTIONAL ATTACHMENTS

- 3 adjustable stainless-steel pan supports:
 - Ref. 27363 for pans with a diameter of 330 650 mm
 - Ref. 27364 for pans with a diameter of 500 1000 mm
 - Ref. 27365 for pans with a diameter of 850 1300 mm
- 1 universal pan support:
 - Ref. 27358 screws onto pan rim





