# robot @ coupe°

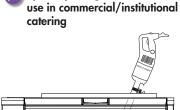
## MP 350 V.V. Ultra



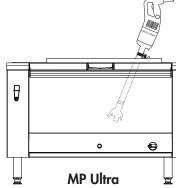
Pan capacity

up to 50 litres





Specially designed for intensive



## **SALES DESCRIPTION**

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

## **TECHNICAL DESCRIPTION**

MP 350 V.V. Ultra Immersion Blender. 230V/50Hz/1ph. Power: 440 W. Variable speed: 1,500 - 9,000 rpm. 100% stainless-steel blades, bell and tube (total length: 350 mm). "EasyPlug" system featuring detachable power cord

C TECHNICAL CHARACTERISTICS	
Effective output	440 W
Electrical data	230V/50Hz/1ph 2.1 A – plug supplied
Variable speed	1,500 - 9,000 rpm
Recyclability	95%
Net weight	4.8 kg
Reference	34841L

#### **STANDARDS**

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



### CHARACTERISTICS AND BENEFITS

#### **MOTOR UNIT**

- Power 440 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
- Variable speed: 1,500 9,000 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:
- 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 350 V.V. Ultra

## F 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





