robot @ coupe°

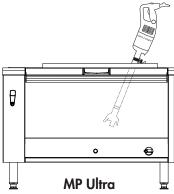
MP 450 V.V. Ultra



Pan capacity up to 100 litres







SALES DESCRIPTION

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

TECHNICAL DESCRIPTION

MP 450 V.V. Ultra Immersion Blender. 230V/50Hz/1ph. Power: 500 W. Variable speed: 1,500 - 9,000 rpm. 100% stainless-steel blades, bell and tube (total length: 450 mm). "EasyPlug" system featuring detachable power cord

C TECHNICAL CHARACTERISTICS	
Effective output	500 W
Electrical data	230V/50Hz/1ph 2.1 A – plug supplied
Variable speed	1,500 - 9,000 rpm
Recyclability	95%
Net weight	5 kg
Reference	34851L

STANDARDS

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



CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 500 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 450 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





