

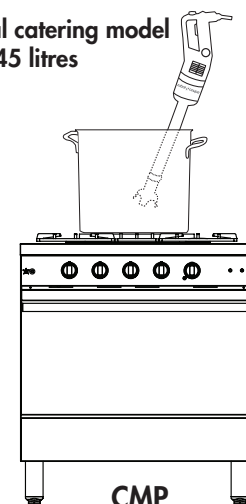
CMP 300 V.V.



**ALL STAINLESS
STEEL BELL**



▶ **Special catering model
up to 45 litres**



CMP

A SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Special catering model. Compact, efficient and easy to handle

B TECHNICAL DESCRIPTION

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

C 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	3.1 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

STANDARDS

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



E 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 Power Mixer holder
- Tool for fixing and detaching the blades

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G

DRAWINGS & DIMENSIONS

Power cord and plug supplied

