POWER MIXERS

robot Ø coupe°

up to 200 L

Specially designed for intensive use in commercial/institutional

MP Turbo

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catering

MP 550 Turbo



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SALES DESCRIPTION

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

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TECHNICAL DESCRIPTION

MP 550 Turbo Power Mixer. 120V/60/1. Power: 1.2 HP/ 840 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 21"). "Easy Plug" system featuring detachable power cord

C TECHNICAL CHARACTERISTICS	
Effective output	1.2 HP/ 840 W
Electrical data	120V/60/1 7 amps – plug supplied
Speed	12,000 rpm
Recyclability	95%
Net weight	16 lb
Reference	MP550 Turbo

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

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Pan capacity

- Power 1.2 HP/ 840 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness

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- Ridge on motor housing serves as a rest and pivot on the pan rim for greater user comfort
- Speed 12,000 rpm
- New patented "Easy Plug" system making it easier to replace the power cord during after-sales servicing
- Cord winding system for tidy storage and optimum lifespan
- Indicator light to check if the power cord is properly connected

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 21").
- Foot with detachable bell and blades (patented system) exclusive to Robot Coupe)
- Watertight bell design for optimum lifespan

STANDARD ATTACHMENTS

- Wall-mounted power Mixer holder
- Tool for attaching and detaching the blades

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

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STANDARDS

MP 550 Turbo

robot @ coupe°

MP 550 Turbo