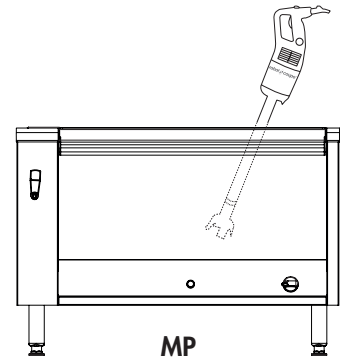


MP 350 V.V.



**D** Pan capacity up to 50 L

▶ Specially designed for intensive use in commercial/institutional catering



**A SALES DESCRIPTION**

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

**B TECHNICAL DESCRIPTION**

MP 350 V.V. Immersion Blenders. 120V/60/1. Power: 1 HP/660 W. Variable speed: 3,000 to 10,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 14"). "EasyPlug" system featuring detachable power cord.

**C TECHNICAL CHARACTERISTICS**

Effective output	1 HP/660W
Electrical data	120V/60/1 2.3 A – plug supplied
Variable speed	3,000 to 10,000 rpm
Recyclability	95%
Net weight	15 lbs
Reference	MP350VV

**E CHARACTERISTICS AND BENEFITS**

**MOTOR UNIT**

- Power 1 HP/660W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Variable speed: 3,000 to 10,000 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
- The indicator lights up when machine starts functioning and the cable is not damaged and correctly plugged in on both sides (wall socket and EasyPlug).

**SHAFT AND BELL**

- 100% stainless-steel blades, bell and shaft (total length: 14").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.
- Watertight bell design for optimum lifespan.

**STANDARD ATTACHMENTS**

- Wall-mounted Immersion Blenders holder.
- Tool for attaching and detaching the blades.

**STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



MP 350 V.V.

MP 350 V.V.

MP 350 V.V.

G

DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

