

robot *coupe*®



IMMERSION BLENDERS



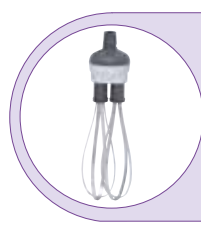
RESTAURANTS - CATERERS - DELICATESSENS

▶ LARGE RANGE

▶ Mixer



▶ Beat



SPECIALLY DESIGNED / COMMERCIAL CATERING

NEW

660 W



14 inches

MP 350


720 W



18 inches

MP 450

840 W



21 inches

MP 550

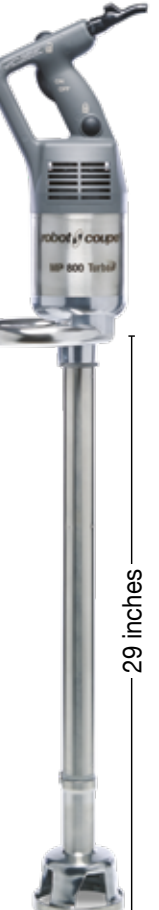
920 W



24 inches

MP 600

1000 W



29 inches

MP 800 Turbo

COMBI

660 W



14 inches

MP 350 Combi



10 inches

720 W



18 inches

MP 450 Combi

720 W



MP 450 FW

MP 350/MP 450: 12,000 rpm
MP 350 V.V. / MP 450 V.V.: 3,000 to 10,000 rpm

12,000 rpm

12,000 rpm

12,000 rpm

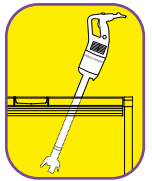
Mixer: 3,000 to 10,000 rpm
Whisk: 500 to 1,500 rpm

250 to 1,500 rpm

▶ LARGE RANGE

MP LARGE PRODUCT RANGE

Even better performance and ergonomics!



ERGONOMICS

Ergonomic handle for greater convenience.



For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

PERFORMANCE

High-Power motor: **+20%** for greater efficiency.
Increased performance to **optimise blending time.**

LONG SERVICE LIFE

Stainless steel motor base for intensive use.

ERGONOMICS

New cord winder to make it easier to store and prevent wear and tear.

INNOVATION



SANITATION

Removable stainless steel bell and blade for easy cleaning and maintenance.

NEW

New EasyGrip removable handle for MP 550 and MP 600. The machine's weight is distributed better making it even easier to use!



AFTER SALES SERVICE: DETACHABLE POWER CORD

- 1 The new patented "EasyPlug" system means that the power cord can be easily replaced during after-sales servicing.
- 2 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).

