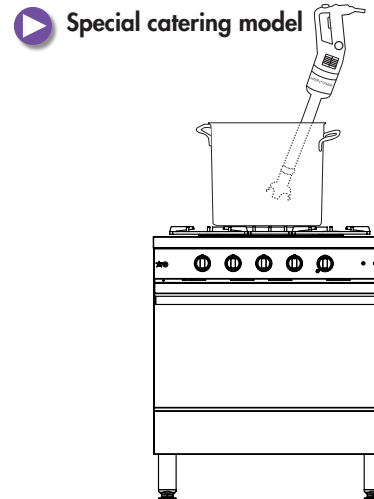


CMP 300 Combi

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Pan capacity

up to 30 litres



**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 Combi Immersion Blender. 230V/50Hz/1ph. Power: 350 W. Variable speed from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function. 100% stainless-steel blades, bell and tube (total length: 300 mm)

**C TECHNICAL CHARACTERISTICS**

<b>Effective output</b>	350 W
<b>Electrical data</b>	230V/50Hz/1ph 1.6 A – plug supplied
<b>Variable speed</b>	2300 to 9600 rpm in mixer 500 to 1800 rpm in whisk
<b>Recyclability</b>	95%
<b>Net weight</b>	3.6 kg (with the mixer) 3.6 kg (with the whisk)
<b>Reference</b>	34311B

**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 from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function.
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

**TUBE, BELL AND WHISK**

- 100% stainless-steel blades, bell and tube (total length: 300 mm)
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)
- Whisk attachment with metal gearbox even more resistant when preparing sticky preparations.

**STANDARD ATTACHMENTS**

- Wall-mounted immersion blender holder
- Tool for fixing and detaching the blades

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



# CMP 300 Combi

CMP 300 Combi

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## DRAWINGS & DIMENSIONS

230 V / 50 Hz / 1 ph – power cord and plug supplied

