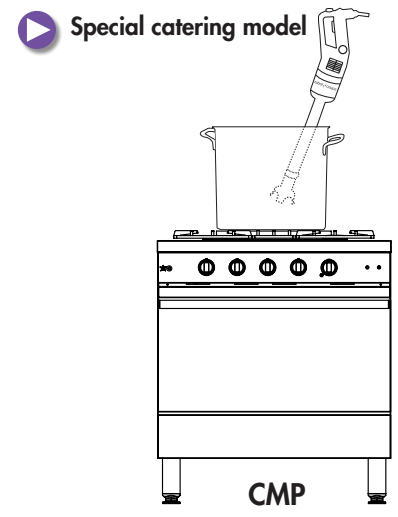


CMP 300 V.V.



D 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 V.V. Immersion Blender. 230V/50Hz/1ph. Power: 350 W. Variable speed: 2,300 - 9,600 rpm. 100% stainless-steel blades, bell and tube (total length: 300 mm)

C TECHNICAL CHARACTERISTICS

Effective output	350 W
Electrical data	230V/50Hz/1ph 1.6 A – plug supplied
Variable speed	2,300 - 9,600 rpm
Recyclability	95%
Net weight	3.4 kg
Reference	34231B

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 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 V.V.

CMP 300 V.V.

CMP 300 V.V.

G

DRAWINGS & DIMENSIONS

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

