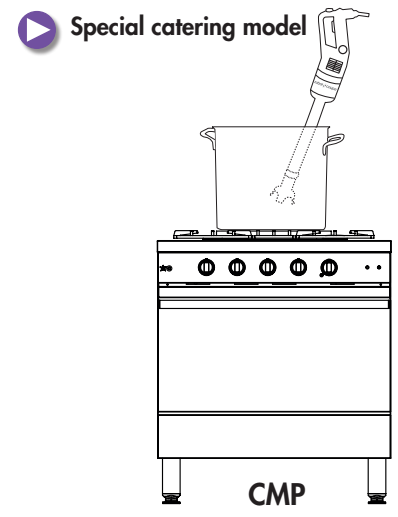


CMP 300 V.V.



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. Single phase. Power 350 W. Variable speed: 2,300 - 9,600 rpm. 100% stainless-steel blades, bell and tube (total length: 300 mm)

C TECHNICAL DATA

Output power	350 W	
Electrical datas	Single phase - Plug supplied	
Variable speed	2,300 - 9,600 rpm	
Rate of recyclability	95%	
Net weight	3.4 kg	
	Supply	Amperage
	230V/50/1	1.6 Amp
	240V/50/1 UK plug	1.6 Amp
	120V/60/1	2.9 Amp
	220V/60/1	1.4 Amp
	220V/60/1 SAU*	1.4 Amp
		Reference
		34230B
		34231B
		34235B
		34234B
		34238B

*For commercial use only

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.

G

DRAWINGS & DIMENSIONS

Power cord and plug supplied

