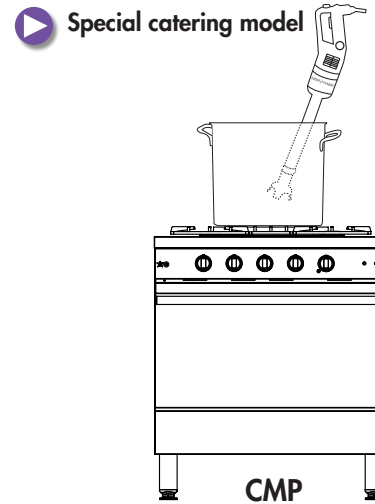


CMP 250 Combi

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Pan capacity

up to 15 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 250 Combi Immersion Blender. Single phase. Power 310 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: 250 mm)

C TECHNICAL DATA

| | | |
|------------------------------|---|------------------|
| Output power | 310 W | |
| Electrical datas | Single phase - Plug supplied | |
| Variable speed | 2300 to 9600 rpm in mixer 500 to 1800 rpm in whisk | |
| Rate of recyclability | 95% | |
| Net weight | 3.4 kg (with the mixer) 3.6 kg (with the whisk) | |
| | Supply | Amperage |
| | 230V/50/1 | 1.4 Amp |
| | 240V/50/1 UK plug | 1.4 Amp |
| | 120V/60/1 | 2.6 Amp |
| | 220V/60/1 | 1.3 Amp |
| | 220V/60/1 SAU* | 1.3 Amp |
| | | Reference |
| | | 34300B |
| | | 34301B |
| | | 34305B |
| | | 34304B |
| | | 34308B |

*For commercial use only

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 310 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: 250 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 250 Combi

CMP 250 Combi

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DRAWINGS & DIMENSIONS

Power cord and plug supplied

