

CMP 300 Combi

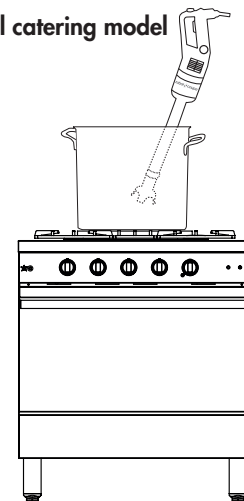
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Pan capacity

up to 30 litres



▶ Special catering model



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. Single phase. 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 DATA

Output power	350 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	3.1 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
		34310B
		34311B
		34315B
		34314B
		34318B

*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 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



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DRAWINGS & DIMENSIONS

Power cord and plug supplied

