IMMERSION BLENDERS

Easy Plug

CMP 250 V.V.

bot @ coup



Pan capacity







SALES DESCRIPTION

Ideal for blending soups and pureeing fruit and vegetables. Special catering model. Compact, efficient and easy to handle.

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TECHNICAL DESCRIPTION

CMP 250 V.V. Immersion Blenders. 120V/60/1. Power: 0.42 HP/310 W. Variable speed: 5000-10000 rpm. 100% stainless-steel blades, bell and shaft (total length: 10"). "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS	
Effective output	0.42 HP/310 W
Electrical data	120V/60/1 2.3 A – plug supplied
Variable speed	5000-10000 rpm
Recyclability	95%
Net weight	10 lbs
Reference	CMP250VV

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

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- Power 0.42 HP/310 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Variable speed 5000 to 10000 rpm.
- Self-regulating speed system.
- Variable speed for more elaborate tasks allowing for greater flexibility of use.
- New patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing.
- Cord winding system for tidy storage and optimum lifespan.
- The indicator lights up when machine starts functioning and the cable is not damaged and correctly plugged in on both sides (wall socket and EasyPlug).

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 10").
- Foot with detachable bell and blades (patented system) exclusive to Robot Coupe) for optimum sanitation.

STANDARD ATTACHMENTS

- Wall-mounted Immersion Blenders holder.
- Tool for attaching and detaching the blades.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robot-coupe.com

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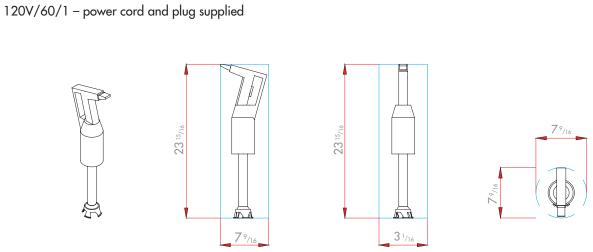
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CMP 250 V.V.

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DRAWINGS & DIMENSIONS

CMP 250 V.V.

Specification sheet