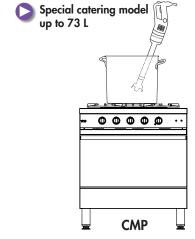
CMP 400 V.V.





Pan capacity

up to 73 L















SALES DESCRIPTION

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

TECHNICAL DESCRIPTION

CMP 400 V.V. Immersion Blenders. 120V/60/1. Power: 0.56 HP/420 W. Variable speed: 5,000-10,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 16"). "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS	
Effective output	0.56 HP/420 W
Electrical data	120V/60/1 plug supplied
Variable speed	5,000-10,000 rpm
Recyclability	95%
Net weight	11 lbs
Reference	CMP400VV VV

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 0.56 HP/420 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Variable speed 5,000 to 10,000 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 shaft (total length: 16").
- Foot with detachable bell and blades (patented system) exclusive to Robot Coupe.).

STANDARD ATTACHMENTS

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

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



Specification sheet

CMP 400 V.V.

www.robot-coupe.com

Update: January 2023

CMP 400 V.V.

