robot @ coupe°

MP 450 FW



Pan capacity

up to 100 L



SALES DESCRIPTION

Special institutional catering model intended for intensive use Whisk attachment for making mashed potatoes, pan cakes, whipped cream.

B TECHNICAL DESCRIPTION

MP 450 FW Immersion Blenders. 120V/60/1. Power 1.1 HP/720 W; Variable speed from 250 to 1,500 rpm. Metal gear box to support heavy loads. "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS	
Effective output	1.1 HP/720 W
Electrical data	120V/60/1 6 amps – plug supplied
Variable speed	250 to 1,500 rpm
Recyclability	95%
Net weight	9,4 kg
Reference	MP450FW

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1.1 HP/720 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Variable speed: 250 to 1,500 rpm.
- Self-regulating speed system.
- 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).

WHISK

- Whisk attachment equipped with metal gear box that is more resistant when processing pan cakes or fresh mashed potatoes.
- Fast coupling of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

STANDARD ATTACHMENTS

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

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



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Specification sheet

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