# robot @ coupe°

# **MP 600**









### A

### **SALES DESCRIPTION**

Ideal for blending soups and pureeing fruit and vegetables. Special institutional catering model intended for intensive use.

## B TECHNICAL DESCRIPTION

MP 600 Immersion Blenders. 120V/60/1. Power: 1.5 HP/920 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 24"). "EasyPlug" system featuring detachable power cord.

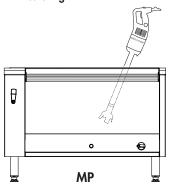
# C TECHNICAL CHARACTERISTICS Effective output 1.5 HP/ 920 W Electrical data 120V/60/1 7.7 amps – plug supplied Speed 12,000 rpm Recyclability 95% Net weight 15 lb Reference MP600



Pan capacity

up to 300 L

Specially designed for intensive use in commercial/institutional catering



### CHARACTERISTICS AND BENEFITS

### **MOTOR UNIT**

- Power 1.5 HP/ 920 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- Speed 12,000 rpm.
- 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: 24").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe).
- Watertight bell design 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

Update : January 2023



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### A

# **ATTACHMENTS**

# Standard attachments:

• EasyGrip removable handle: Ref. 27359



