robot @ coupe°

MP 800

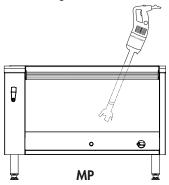




Pan capacity

up to 400 L











SALES DESCRIPTION

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

B TECHNICAL DESCRIPTION

MP 800 Immersion Blenders. 120V/60/1. Power: 1.6 HP/1,000 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 29"). "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS	
Effective output	1.6 HP/ 1,000 W
Electrical data	120V/60/1 8.4 amps – plug supplied
Speed	12,000 rpm
Recyclability	95%
Net weight	19 lb
Reference	MP800

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1.6 HP/1,000 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: 29").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe).
- Watertight bell design for optimum lifespan.

STANDARD ATTACHMENTS

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

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



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Specification sheet

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MP 800

