

CMP 350 V.V.

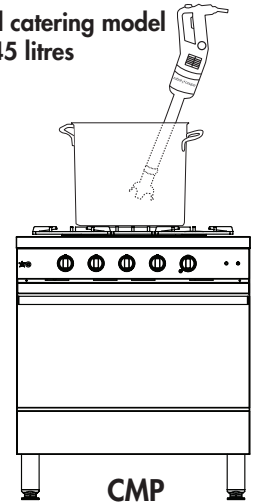


ALL STAINLESS STEEL BELL



**D** Pan capacity up to 15 litres

▶ Special catering model up to 45 litres



CMP

**A SALES DESCRIPTION**  
Ideal for blending soups and puréeing fruit and vegetables. Special catering model. Compact, efficient and easy to handle

**B TECHNICAL DESCRIPTION**  
CMP 350 V.V. Power Mixer. 230V/50Hz/1ph. Power: 400 W. Variable speed: 2,300 - 9,600 rpm. 100% stainless-steel blades, bell and tube (total length: 350 mm)

**C TECHNICAL CHARACTERISTICS**

Effective output	400 W
Electrical data	230V/50Hz/1ph 2.1 A – plug supplied
Variable speed	2,300 - 9,600 rpm
Recyclability	95%
Net weight	3.5 kg
Reference	34251A

**E CHARACTERISTICS AND BENEFITS**

- MOTOR UNIT**
- Power 400 W
  - Stainless-steel motor unit with air vents in the top section only to ensure watertightness
  - Variable speed 2300 to 9600 rpm.
  - Self-regulating speed system
  - Variable speed for more elaborate tasks allowing for greater flexibility of use

- TUBE AND BELL**
- 100% stainless-steel blades, bell and tube (total length: 350 mm)
  - Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)

- STANDARD ATTACHMENTS**
- Wall-mounted Power Mixer holder
  - Tool for fixing and detaching the blades

**STANDARDS**  
EN 12100-1 & 2-2004, EN 60204-1-2006, EN 12853, EN 60529-2000 : IP55 & IP34



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DRAWINGS & DIMENSIONS

230 V / 50 Hz / 1 ph – power cord and plug supplied

