

CMP 250 V.V.

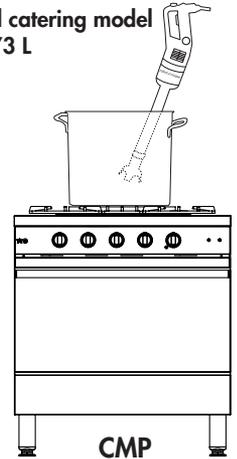


ALL STAINLESS STEEL BELL



D	Pan capacity	15 L
----------	--------------	------

▶ Special catering model up to 73 L



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 250 V.V. Immersion Blenders. 120V/60/1. Power: 280 W. Variable speed: 5000-10000 rpm. 100% stainless-steel blades, bell and shaft (total length: 10")

C TECHNICAL CHARACTERISTICS

Effective output	280 W
Electrical data	120V/60/1 2.3 A – plug supplied
Variable speed	5000-10000 rpm
Recyclability	95%
Net weight	10 lbs
Reference	CMP250VV

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 280 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed 5000 to 10000 rpm
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 10")
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe) 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)



CMP 250 V.V.

CMP 250 V.V.

CMP 250 V.V.

G

DRAWINGS & DIMENSIONS

120V/60/1 – power cord and plug supplied

