

CMP 250 Combi



**ALL STAINLESS
STEEL BELL**

**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 Combi Immersion Blenders. 120V/60/1. Power: 280 W. Variable speed from 2,300 to 9,600 rpm in mixer function and from 500 to 1,800 rpm in whisk function. 100% stainless-steel blades, bell and shaft (total length: 10" - 9" Whisk)

C**TECHNICAL CHARACTERISTICS**

Effective output	280 W
Electrical data	120V/60/1 2.3 A – plug supplied
Variable speed	2,300 to 10,000 rpm in mixer 500 to 1,800 rpm in whisk
Recyclability	95%
Net weight	13 lbs
Reference	CMP250COMBI

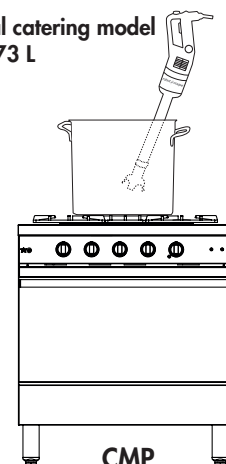
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Pan capacity

15 L



Special catering model
up to 73 L

**CMP****E****CHARACTERISTICS AND BENEFITS****MOTOR UNIT**

- Power 280 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed from 2,300 to 10,000 rpm in mixer function and from 500 to 1,800 rpm in whisk function.
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

SHAFT, BELL AND WHISK

- 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.
- Whisk attachment equipped with metal gearbox even more resistant when processing thick preparations

STANDARD ATTACHMENTS

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

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



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DRAWINGS & DIMENSIONS

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

