

MP 350 TP

D

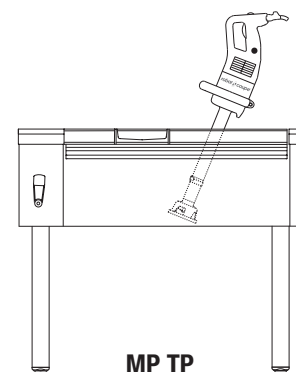
Tilt Skillet 50 - 100L



EasyPlug



▶ Specially designed for intensive use in commercial/institutional catering



MP TP

A

SALES DESCRIPTION

Special range for tilting pans.
Ideal for blending soups and making sauces.
Commercial foodservice, institutions. Intensive use.
Thanks to its short foot and powerful motor, the MP 350 TP can be used in a tilt skillet containing up to 100L of liquid.

B

TECHNICAL DESCRIPTION

MP 350 TP Immersion Blender. Single phase 120V/60/1. Power: 1 HP / 660 W. Speed: 12,000 rpm. 100% stainless-steel blades, reinforced bell and tube (total length: 14"). "EasyPlug" system featuring detachable power cord.

C

TECHNICAL CHARACTERISTICS

Output power	1 HP / 660W
Electrical datas	120V/60/1 2,1 amps – plug supplied
Speed	12,000 rpm
Rate of recyclability	95%
Net weight	18 lbs
Reference	MP350TP

E

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1 HP / 660 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness.
- Speed 12,000 rpm.
- Patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing.
- EasyGrip removable handle.

TUBE AND BELL

- 100% stainless-steel blades, reinforced bell and tube (total length: 14").
- Foot with detachable reinforced bell and blades (patented system exclusive to Robot-Coupe).
- Watertightness system designed to increase lifespan.
- Reinforced bell makes the appliance easy to glide at the bottom of a tilt skillet.

STANDARD ATTACHMENTS

- Wall-mounted immersion blender holder.
- Tool for fixing and detaching the blades.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



MP 350 TP

MP 350 TP

F

DRAWINGS & DIMENSIONS

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

