

CMP 400 V.V.



**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 400 V.V. Immersion Blenders. 120V/60/1. Power: 420 W. Variable speed: 5,000-10,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 16")

C TECHNICAL CHARACTERISTICS

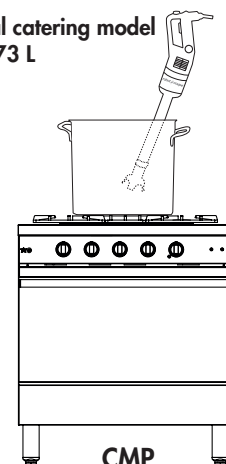
Effective output	420 W
Electrical data	120V/60/1 plug supplied
Variable speed	5,000-10,000 rpm
Recyclability	95%
Net weight	11 lbs
Reference	CMP400VV VV

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Pan capacity

up to 73 L

▶ Special catering model
up to 73 L



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CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 420 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Variable speed 5,000 to 10,000 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: 16")
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)

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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DRAWINGS & DIMENSIONS

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

