

CMP 300 Combi

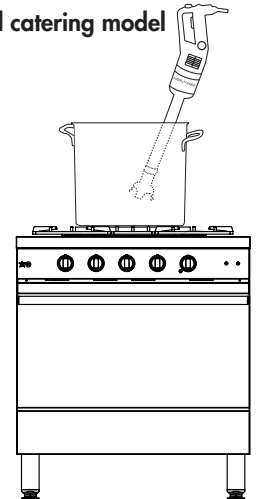
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Pan capacity

up to 30 litres



▶ Special catering model



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SALES DESCRIPTION

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

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TECHNICAL DESCRIPTION

CMP 300 Combi Immersion Blender. 230V/50Hz/1ph. Power: 350 W. Variable speed from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function. 100% stainless-steel blades, bell and tube (total length: 300 mm)

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TECHNICAL CHARACTERISTICS

Effective output	350 W
Electrical data	230V/50Hz/1ph 1.6 A – plug supplied
Variable speed	2300 to 9600 rpm in mixer 500 to 1800 rpm in whisk
Recyclability	95%
Net weight	3.4 kg (with the mixer) 3.4 kg (with the whisk)
Reference	34312A

STANDARDS

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



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CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 350 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function.
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

TUBE, BELL AND WHISK

- 100% stainless-steel blades, bell and tube (total length: 300 mm)
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)
- Whisk attachment with metal gearbox even more resistant when preparing sticky preparations.

STANDARD ATTACHMENTS

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

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## DRAWINGS & DIMENSIONS

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

