IMMERSION BLENDERS

robot Ø coupe°

up to 200 L

Specially designed for intensive use in commercial/institutional

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MP

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catering

MP 550





SALES DESCRIPTION

Ideal for blending soups and pureeing fruit and vegetables. Special institutional catering model intended for intensive use.

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TECHNICAL DESCRIPTION

MP 550 Immersion Blenders. 120V/60/1. Power: 1.2 HP/ 840 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 21"). "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS	
Effective output	1.2 HP/ 840 W
Electrical data	120V/60/1 7 amps – plug supplied
Speed	12,000 rpm
Recyclability	95%
Net weight	16 lb
Reference	MP550

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

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Pan capacity

- Power 1.2 HP/ 840 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.

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- Speed 12,000 rpm.
- New patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing.
- Cord winding system for tidy storage and optimum lifespan
- The indicator lights up when machine starts functioning and the cable is not damaged and correctly plugged in on both sides (wall socket and EasyPlug).

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 21").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe).
- Watertight bell design for optimum lifespan.

STANDARD ATTACHMENTS

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

STANDARDS ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robot-coupe.com

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IMMERSION BLENDERS

MP 550

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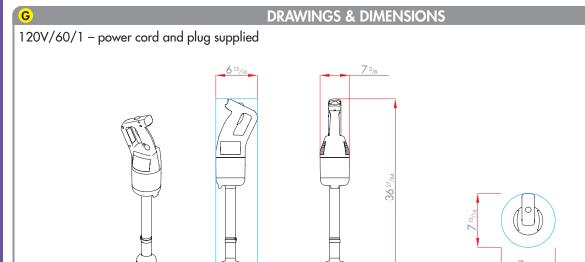
robot @ coupe°

ATTACHMENTS

Standard attachments:

• EasyGrip removable handle: Ref. 27359





MP 550

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