

MP 800 Turbo TP

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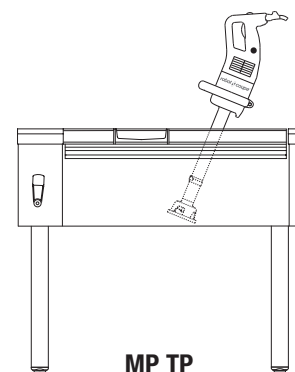
Tilting pan 100L+



EasyPlug



Specially designed for intensive use in commercial/institutional catering



MP TP

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SALES DESCRIPTION

Specially designed for use in tilting pans. Ideal for blending soups and making sauces. Commercial foodservice, institutions. Intensive use. Thanks to its short foot and powerful motor, the MP 800 Turbo TP can be used in a tilting bratt pan containing over 100L of liquid.

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TECHNICAL DESCRIPTION

MP 800 Turbo TP immersion blender. Single phase 240V/50-60/1. Power: 1000 W. Speed: 9,500 rpm. 100% stainless-steel blades, reinforced bell and tube (total length: 350 mm). "EasyPlug" system featuring detachable power cord.

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TECHNICAL CHARACTERISTICS

Output power	1000 W
Electrical datas	240V/50-60/1 2.1 A – plug supplied
Speed	9,500 rpm
Rate of recyclability	95%
Net weight	6.4 kg
Reference	34791L

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 1000 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness.
- Speed 9,500 rpm.
- Patented "EasyPlug" system making it easier to replace the power cord during after-sales servicing.
- Double ergonomic handle made of stainless steel.

TUBE AND BELL

- 100% stainless-steel blades, reinforced bell and tube (total length: 350 mm).
- 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 tilting bratt pan.

STANDARD ATTACHMENTS

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

MP 800 Turbo TP

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DRAWINGS & DIMENSIONS

240V / 50Hz / 1ph – power cord and plug supplied

