

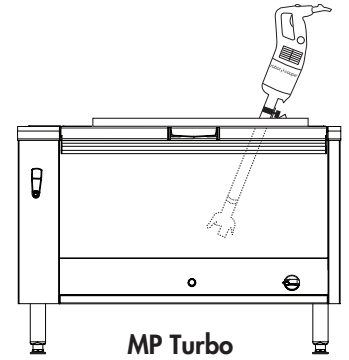
MP 350 Turbo Combi



Easy Plug

D Pan capacity up to 50 qt.

▶ Specially designed for intensive use in commercial/institutional catering



A SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Special institutional catering model intended for intensive use. In its Combi version, the whisk function can be used for mashed potato and pancake batter.

B TECHNICAL DESCRIPTION

MP 350 Turbo Combi stick Power Mixer. 120V/60/1. Power: 1 HP/600W. Variable speed: 3000-10000 rpm (blender function) and 500-1500 rpm (whisk function). 100% stainless-steel blades, bell and shaft (total length: 14"). "Easy Plug" system with detachable power cord.

C TECHNICAL CHARACTERISTICS

Effective output	1 HP/600W
Electrical data	120V/60/1 5.5 amps – plug supplied
Variable speed	3000 to 10000 rpm (blender function) 500 to 1500 rpm (whisk function)
Recyclability	95%
Net weight	13 lb
Reference	MP350 Turbo Combi

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1 HP/600W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness
- Ridge on motor housing serves as a rest and pivot on the pan rim for greater user comfort
- Variable speed 3000 -10000 rpm (blender function) and 500-1500 rpm (whisk function)
- Self-regulating speed system
- New patented "Easy Plug" system making it easier to replace the power cord during after-sales servicing
- Cord winding system for tidy storage and optimum lifespan

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 14")
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.
- Watertight bell design for optimum lifespan
- Sturdy all-metal housing for whisk attachment to handle very thick mixtures

STANDARD ATTACHMENTS

- Wall-mounted power mixer holder
- Tool for attaching and detaching the blades

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)

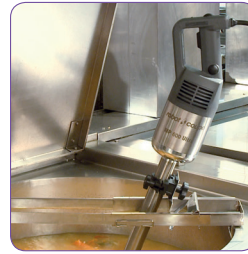


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F OPTIONAL ATTACHMENTS

- 3 adjustable stainless-steel pan supports:
 - Ref. 27363 – for pans with a diameter of 13" to 26"
 - Ref. 27364 – for pans with a diameter of 20" to 39"
 - Ref. 27365 – for pans with a diameter of 33" to 51"
- 1 universal pan support:
 - Ref. 27354 – screws on to pan rim (fits any size pan diameter)



G DRAWINGS & DIMENSIONS

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

