## robot @ coupe°

### **CMP 400 V.V.**



D

Pan capacity

up to 73 L







#### 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. Power Mixer. 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	CMP400 VV

#### 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 Power Mixer holder
- Tool for attaching and detaching the blades

#### **STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



Update: October 2017

Specification sheet

www.robotcoupeusa.com

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