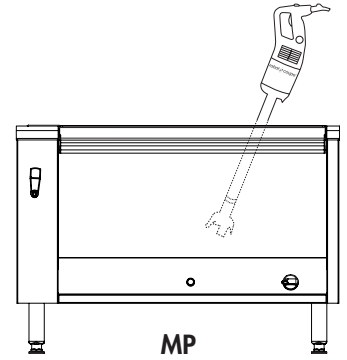


MP 450



D Pan capacity up to 100 L

▶ Specially designed for intensive use in commercial/institutional catering



A SALES DESCRIPTION

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

B TECHNICAL DESCRIPTION

MP 450 Immersion Blenders. 120V/60/1. Power: 1.1 HP/720 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 18"). "EasyPlug" system featuring detachable power cord.

C TECHNICAL CHARACTERISTICS

Effective output	1.1 HP/720 W
Electrical data	120V/60/1 6 amps – plug supplied
Speed	12,000 rpm
Recyclability	95%
Net weight	15 lbs
Reference	MP450

E CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 1.1 HP/720 W.
- Stainless-steel motor unit with air vents in the top section to ensure watertightness.
- 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: 18").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe) for optimum sanitation.
- 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)



MP 450

MP 450

G

DRAWINGS & DIMENSIONS

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

