

MP 350 Ultra TP

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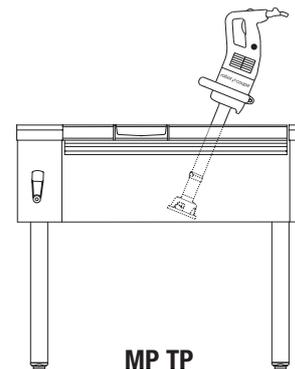
Tilting bratt pan 50 - 100L



EasyPlug



▶ Specially designed for intensive use in commercial/institutional catering



MP TP

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SALES DESCRIPTION

Special range for tilting pans.
Ideal for blending soups and making sauces.
Commercial foodservice, institutions. Intensive use.
Thanks to its short foot and powerful motor, the MP 350 Ultra TP can be used in a tilting bratt pan containing up to 100L of liquid.

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TECHNICAL DESCRIPTION

MP 350 Ultra TP immersion blender. Single phase 240V/50Hz/1ph. Power: 440 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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CARACTERISTIQUES TECHNIQUES

Output power	440 Watts
Electrical datas	240V/50-60/1 2.1 A – plug supplied
Speed	9,500 rpm
Rate of recyclability	95 %
Net weight	5.3 kg
Reference	34591L

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CHARACTERISTICS AND BENEFITS

MOTOR UNIT

- Power 440 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.
- EasyGrip removable handle.

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.

STANDARDS

EN 12100-1 & 2-2004, EN 60204-1-2006, EN 12853,
EN 60529-2000 : IP55 & IP34



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DRAWINGS & DIMENSIONS

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

