POWER MIXERS

robot @ coupe°

up to 300 L

Specially designed for intensive use in commercial/institutional

MP Turbo

0

catering

MP 600 Turbo



Α

SALES DESCRIPTION

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

B

TECHNICAL DESCRIPTION

MP 600 Turbo Power Mixer. 120V/60/1. Power: 1.5 HP/ 920 W. Speed: 12,000 rpm. 100% stainless-steel blades, bell and shaft (total length: 24"). "Easy Plug" system featuring detachable power cord

C TECHNICAL CHARACTERISTICS	
Effective output	1.5 HP/ 920 W
Electrical data	120V/60/1 7.7 amps – plug supplied
Speed	12,000 rpm
Recyclability	95%
Net weight	15 lb
Reference	MP 600 Turbo

CHARACTERISTICS AND BENEFITS

MOTOR UNIT

E

D

Pan capacity

- Power 1.5 HP/ 920 W
- Stainless-steel motor unit with air vents in the top section to ensure watertightness

Ð

- Ridge on motor housing serves as a rest and pivot on the pan rim for greater user comfort
- Speed 12,000 rpm
- 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
- Indicator light to check if the power cord is properly connected

SHAFT AND BELL

- 100% stainless-steel blades, bell and shaft (total length: 24").
- Foot with detachable bell and blades (patented system exclusive to Robot Coupe)
- Watertight bell design for optimum sanitation

STANDARD ATTACHMENTS

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

STANDARDS ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

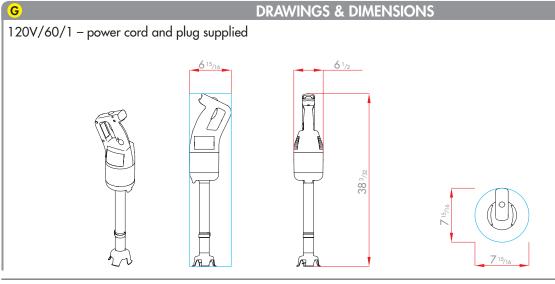
Update : November 2018

Robot Coupe USA, Inc. 264 South Perkins - Ridgeland, MS 39157 PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134 info@robotcoupeusa.com

MP 600 Turbo

robot @ coupe°

MP 600 Turbo



Specification sheet