

# CMP 250 Combi

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Pan capacity

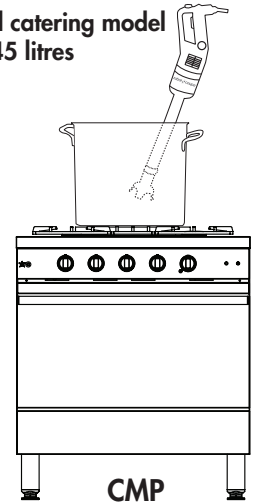
up to 15 litres



ALL STAINLESS STEEL BELL



▶ Special catering model up to 45 litres



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## SALES DESCRIPTION

Ideal for blending soups and puréeing fruit and vegetables. Special catering model. Compact, efficient and easy to handle

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## TECHNICAL DESCRIPTION

CMP 250 Combi Power Mixer. 230V/50Hz/1ph. Power: 310 W. Variable speed from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function. 100% stainless-steel blades, bell and tube (total length: 250 mm)

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## TECHNICAL CHARACTERISTICS

Effective output	310 W
Electrical data	230V/50Hz/1ph 2.1 A – plug supplied
Variable speed	2300 to 9600 rpm in mixer 500 to 1800 rpm in whisk
Recyclability	95%
Net weight	3.2 kg (with the mixer) 3.4 kg (with the whisk)
Reference	34301A

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## CHARACTERISTICS AND BENEFITS

### MOTOR UNIT

- Power 310 W
- Stainless-steel motor unit with air vents in the top section only to ensure watertightness
- Variable speed from 2300 to 9600 rpm in mixer function and from 500 to 1800 rpm in whisk function.
- Self-regulating speed system
- Variable speed for more elaborate tasks allowing for greater flexibility of use

### TUBE, BELL AND WHISK

- 100% stainless-steel blades, bell and tube (total length: 250 mm)
- Foot with detachable bell and blades (patented system exclusive to Robot-Coupe)
- Whisk attachment with metal gearbox even more resistant when preparing sticky preparations.

### STANDARD ATTACHMENTS

- Wall-mounted Power Mixer 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



# CMP 250 Combi

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## DRAWINGS & DIMENSIONS

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

