robot coupe®

IMMERSION BLENDERS
SPECIAL RANGE FOR TILTING PANS



For tilting pan, its own Immersion Blender

MP 350 TP & MP 800 TP

MADE IN FRANCE

As your kitchen equipment evolves, our Immersion Blenders do too!

Our range of Immersion Blenders is expanding with two new models designed for more ergonomic use in tilting pans*.



ERGONOMICS

Double handle - Maximum comfort!

Ergonomic handles for optimum user comfort. Easy-to-use thanks to better weight distribution!

EASY TO USE

Reinforced bell with a stainless steel ring that makes the appliance glide easily in a tilting pan, with excellent maneuverability.



MP350TP MP800TP

PERFORMANCE and DURABILITY

Designed to blend large quantities in tilting pans. Robust construction thanks to its stainless steel motor base.

CONVENIENT

Short foot designed for ergonomic use in tilting pans.

*also known as bratt pan, tilting skillet, cooking pan

MINI

Mini MP

1 YEAR Hassle-free Replacement Warranty USA & Canada only



240 W	270 W	290 W
Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.

COMPACT

CMP



310 W	420 W
CMP 250 V.V.	CMP 400 V.V.
4 gal	19 gal

LARGE

MP



660 W	720 W	840 W	920 W	1000 W
MP 350	MP 450	MP 550	MP 600	MP 800
13 gal	26 gal	53 gal	79 gal	106 gal

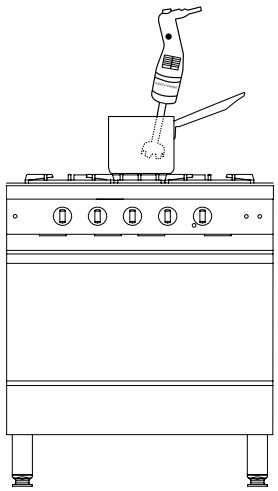
Commercial foodservice

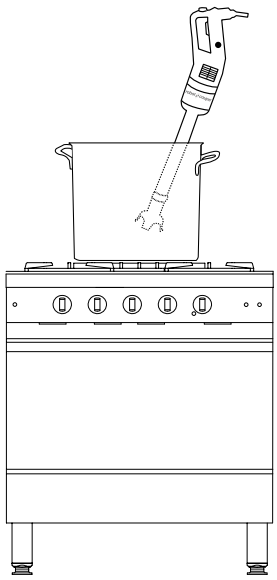
Institutions, caterers, intensive use

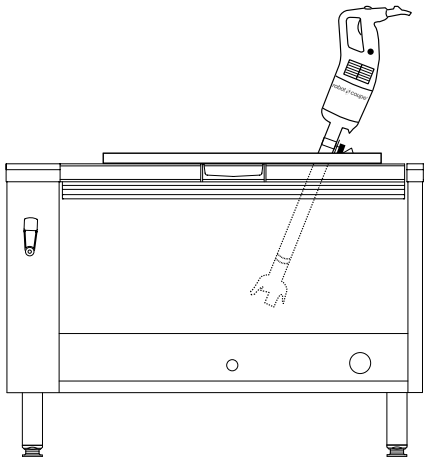
Small portions

Regular use

Large receptacles

















FOR TILTING PANS

CMP - MP

NEW



660 W
MP 350 TP
13 gal

1000 W
MP 800 TP
26+ gal

Commercial foodservice, institutions

Special for Tilting Pan

COMBI

MINI MP - CMP - MP - MP FW



270 W
Mini MP 190 Combi

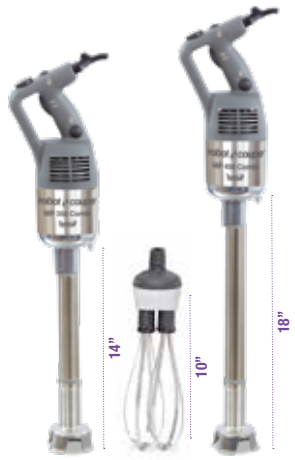
290 W
Mini MP 240 Combi



310 W
CMP 250 Combi
4 gal

Commercial foodservice

Regular use



660 W
MP 350 Combi
13 gal

720 W
MP 450 Combi
26 gal

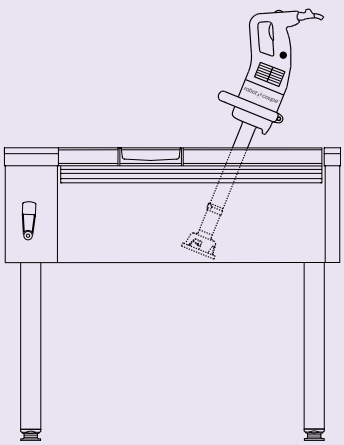


720 W
MP 450 FW
26 gal

720 W
MP 450 XL FW
26 gal

Institutions, caterers

Intensive use



CLEANING

Quick and easy to clean:

1. **The stainless steel blade and bell are easy to remove.**
2. **Each machine comes with a disassembling tool.**

2



1

INNOVATION



STAINLESS STEEL BELL







HACCP Advice

To comply with the HACCP requirement, we advise users to store the bell and blade in a cool room after cleaning.

Which machine for your tilting pan?

	Tilting pan height 10-11”+	
Volume (gal)	13-26	26+
Motor base	MP 350 TP	MP 800 TP

NEW

MP 350 TP

NEW

MP 800 TP

	MP 350 TP	MP 800 TP
Wattage	1 HP / 660 W	1.6 HP / 1000 W
Voltage	Single phase	Single phase
Speed	12000 rpm	12000 rpm
Blade, bell and shaft	14” length - all stainless steel	14” length - all stainless steel
Removable blade	✓	✓
Reinforced bell	✓	✓
Removable bell	✓	✓
Removable foot	No	✓
Second handle	Removable **EasyGrip** handle	Integrated stainless steel handle
Electronic booster system	No	Electronic booster system for motor
EasyPlug	✓	✓
Dimensions	30 7/8” x 5”	30 7/8” x 5”
Gross weight	18 lbs	18 lbs
Accessories	Wall support **- Included**	Wall support **- Included**



robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



03/2026 - USA

Request a demonstration on our website :
robot-coupe.com

& Scan now Follow us

Made in France