

robot coupe[®]



IMMERSION BLENDERS

SPECIAL RANGE FOR TILTING PANS



For each tilting pan, its own Immersion Blender

MP 350 TP & MP 800 TP



MADE IN FRANCE

Your kitchen equipment evolves, our Immersion Blenders 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 easy to glide in a tilting pan, with excellent manoeuvrability.



MP 350 TP

MP 800 TP

PERFORMANCE and DURABILITY

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

CONVENIENT

Short foot specially designed for ergonomic use in tilting pans.

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

MINI

Mini MP



240 W
Mini MP
160 V.V.

270 W
Mini MP
190 V.V.

290 W
Mini MP
240 V.V.

COMPACT

COMPACT



310 W
CMP 250
V.V.

420 W
CMP 400
V.V.

15 litres 73 litres

LARGE

MP



660 W
MP 350

720 W
MP 450

840 W
MP 550

920 W
MP 600

1000 W
MP 800

50 litres 100 litres 200 litres 300 litres 400 litres

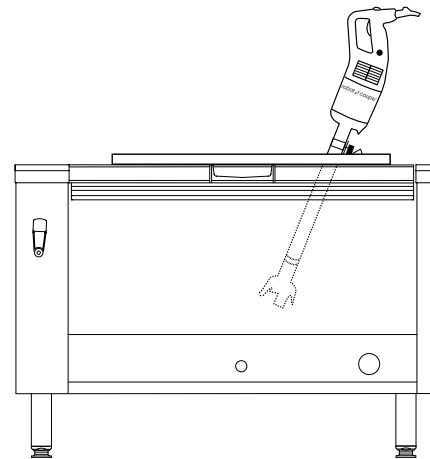
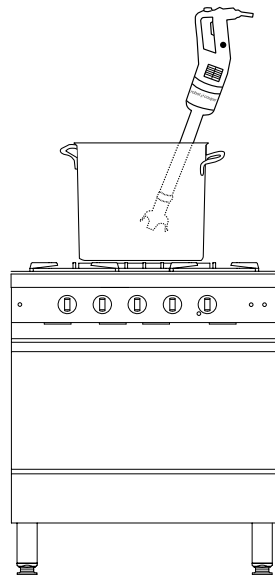
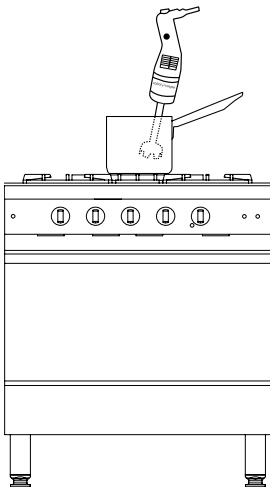
Commercial foodservice

Institutions, caterers, intensive use

Small portions

Regular use

Large receptacles



SPECIAL FOR TILTING PAN

CMP - MP

NEW



**660 W
MP 350 TP**

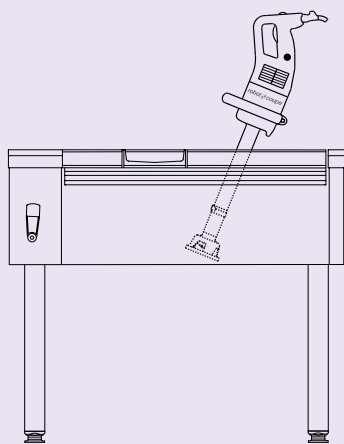
**1000 W
MP 800 TP**

50 litres +

100 litres +

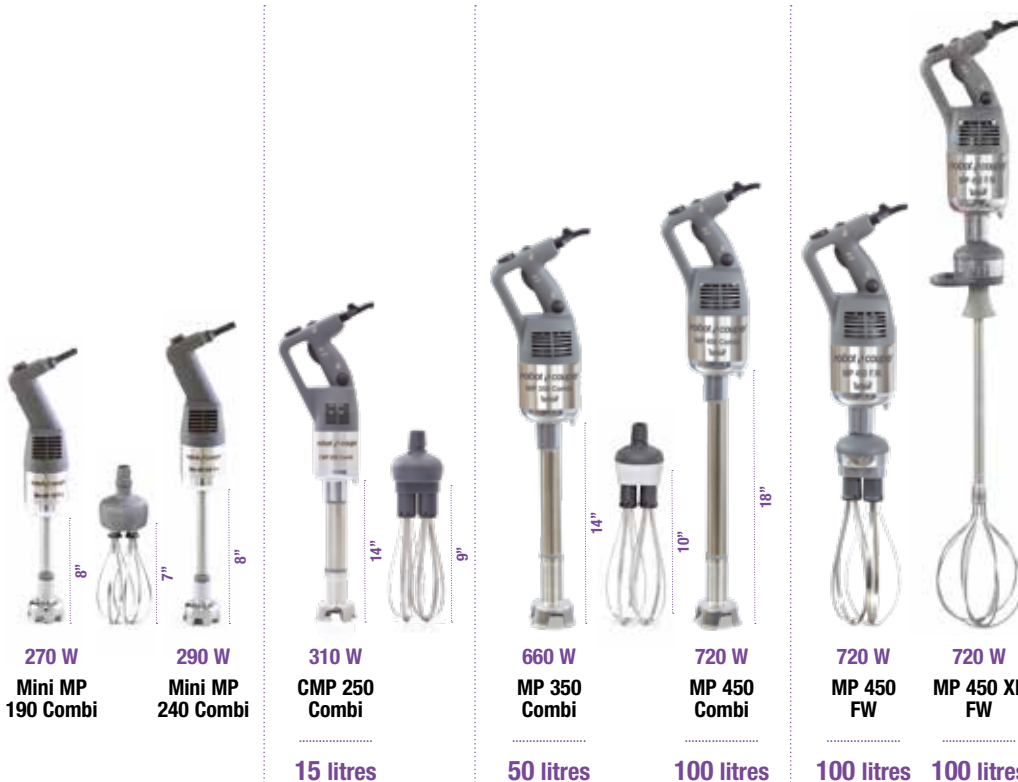
Commercial foodservice, institutions

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**

**660 W
MP 350
Combi**

**720 W
MP 450
Combi**

**720 W
MP 450
FW**

**720 W
MP 450 XL
FW**

15 litres

50 litres

100 litres

100 litres

100 litres

Commercial foodservice

Regular use

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.



**STAINLESS
STEEL
BELL**



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 depth 250 - 300+ mm

Volume (L)	50-100	100+
Motor base	MP 350 TP	MP 800 TP

NEW

MP 350 TP

Wattage	1 HP / 660 W
Voltage	Single phase
Speed	12000 rpm
Blade, bell and shaft	14" length - all stainless steel
Removable blade	✓
Reinforced bell	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	30 7/8" x 5"
Gross weight	13 lbs
Accessories	Wall support - Included

NEW

MP 800 TP

Wattage	1.6 HP / 1000 W
Voltage	Single phase
Speed	12000 rpm
Blade, bell and shaft	14" length - all stainless steel
Removable blade	✓
Reinforced bell	✓
Removable bell	✓
Removable foot	✓
Second handle	Integrated stainless steel handle
Electronic booster system	Electronic booster system for motor
EasyPlug	✓
Dimensions	30 7/8" x 5"
Gross weight	18 lbs
Accessories	Wall support - Included



robot coupe®

#THEsolution



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



Ref. : 452 038 - 04/2024 - USA_EN



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

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Made in France