



New Immersion Blenders “Special range for Tilting Pans” Shorter and easier to manoeuvre!

Tilting pans are large, shallow recipients that are increasingly popular in professional kitchens. Robot-Coupe has innovated to offer a new range of Immersion Blenders.

An Immersion Blender to suit every tilting pan!

- CMP 300 V.V for tilting pans up to 30 L capacity
- MP 350 Ultra TP for tilting pans between 50 and 100 L capacity
- MP 800 Turbo TP for tilting pans over 100 L capacity

Thanks to its short foot (350 mm) combined with a powerful motor, you can blend up to 150 L of soup or sauce in five minutes.

On the larger models, the double handle provides better weight distribution. The reinforced bell allows you to easily glide the Immersion Blender at the bottom of the pan, enhancing manoeuvrability.

Last but not least, they feature a removable bell and blade, two Robot-Coupe innovations ensuring irreproachable hygiene.

What are you waiting for to make everyday cooking simpler? The new Robot-Coupe Immersion Blenders are THE solution specially designed for Tilting Pans.

