

robot coupe®

IMMERSION BLENDERS SPECIAL RANGE FOR TILTING PANS



For each tilting pan, its own Immersion Blender
MP 350 Ultra TP & MP 800 Turbo TP

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
Ultra TP

MP 800
Turbo 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

SPECIAL FOR TILTING PAN

CMP - MP Ultra

NEW



350 W
CMP 300
V.V.

500 W
MP 350
Ultra TP

1000 W
MP 800
Turbo TP

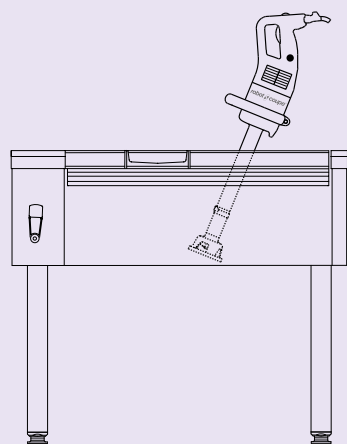
30 litres

50 litres

100 litres

Commercial foodservice, institutions

Special for Tilting Pan



COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra



270 W
Mini MP
190 Combi

290 W
Mini MP
240 Combi

310 W
CMP 250
Combi

350 W
CMP 300
Combi

440 W
MP 350
Combi Ultra

500 W
MP 450
Combi Ultra

500 W
MP 450
FW Ultra

500 W
MP 450 XL
FW Ultra

190 mm

185 mm

240 mm

250 mm

220 mm

300 mm

350 mm

280 mm

450 mm

15 litres

30 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.



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STAINLESS
STEEL
BELL



INNOVATION

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 depth 150-200 mm	Tilting pan depth 250-300+ mm	
Volume (L)	< 30	50-100	100+
Motor base	CMP 300 V.V.	MP 350 Ultra TP	MP 800 Turbo TP

NEW

CMP 300 V.V.

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Reinforced bell	No
Removable bell	✓
Removable foot	No
Second handle	No
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 660 mm, Ø 94 mm
Gross weight	3,9 kg
Accessories	Wall support - Included

NEW

MP 350 Ultra TP

Wattage	440 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Reinforced bell	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 763 mm, Ø 125 mm
Gross weight	8 kg
Accessories	Wall support - Included

MP 800 Turbo TP

Wattage	1 000 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 350 mm - 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	Length 845 mm, Ø 125 mm
Gross weight	8,2 kg
Accessories	Wall support - Included



robot coupe®

#THEsolution



Save
time



Reduce
manual tasks



Decrease
waste



Process
fresh product easily



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