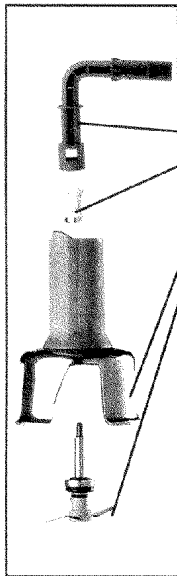


NEW Robot Coupe Power Mixers



Patented removable stainless steel knife blade promotes superior cleaning to eliminate food particles and bacteria that could become lodged in shaft.

Dismantling tool
Coupling

Stainless steel bell
Knife



Power Mixers are ideal for liquefying soups, sauces, pureeing fruits/vegetables, and preparing the smoothest of pates in just minutes!

- Robot Coupe's Power Mixers with their maximum power and 10,000 RPM easily prepare the smoothest soups and sauces, fruit/vegetable purees, pancake/waffle batter, and pates in just minutes.
- Power Mixers come with a patented removable, stainless steel knife and bell assembly that can be easily disassembled for cleaning and provides unmatched hygiene. This unique feature enables you with daily cleaning procedures to eliminate food particles and bacteria that could become lodged in the unit. Comes fitted with splash guard and watertight seals to prevent food from lodging in shaft.
- Power Mixers are available in three sizes:
 - MP 350** with 360mm (14") immersible shaft processes up to 15 gal./60 quarts;
 - MP 450** with 460mm (18") immersible shaft processes up to 25 gal./100 quarts;
 - MP 550** with 560mm (21") immersible shaft processes up to 50 gal./200 quarts.
- Unique design of one-piece, stainless steel knife provides maximum power with optimum speed of 10,000 RPM.
- Handles have been ergonomically designed for ease of use and reduction of operator fatigue.
- All units are fitted with on-off control button, lock button for continuous operation and safety button for operator protection.
- Motor and bell unit have been designed to give superior, long-lasting performance.
- Temperature and amperage overload protection.
- Come with wall support for easy storage.
- 1 year warranty on parts and labor.

Robot Coupe U.S.A., Inc.

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**SPECIFICATIONS ON
REVERSE SIDE**



Specifications

STANDARD MODEL:

MP 350 Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard. Shaft length — 360mm (14 in).

MP 450 Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard. Shaft length — 460mm (18 in).

MP 550 Power Mixer with stainless steel foot, removable stainless steel knife, cutter and splash guard. Shaft length — 560mm (21 in).

ELECTRICAL REQUIREMENTS:

MP 350, MP450, MP550

120V, 60 Hz, single phase.

MOTOR:

MP 350 5.0 Amp, 550 Watt, single phase, single speed, 10,000 RPM.

MP 450 5.6 Amp, 650 Watt, single phase, single speed, 10,000 RPM

MP 550 6.5 Amp, 750 Watt, single phase, single speed, 10,000 RPM

SWITCHING:

MP350, MP450, MP550

On/off control button, lock button for continuous operation, and safety button.

PROCESSING CAPACITY:

MP 350 Up to 15 gal./60 quarts.

MP 450 Up to 25 gal./100 quarts.

MP 550 Up to 50 gal./200 quarts.

WEIGHT:

MP 350 14 lb. approx. ship wt., 10.5 lb. net wt.

MP 450 15 lb. approx. ship wt., 11.3 lb. net wt.

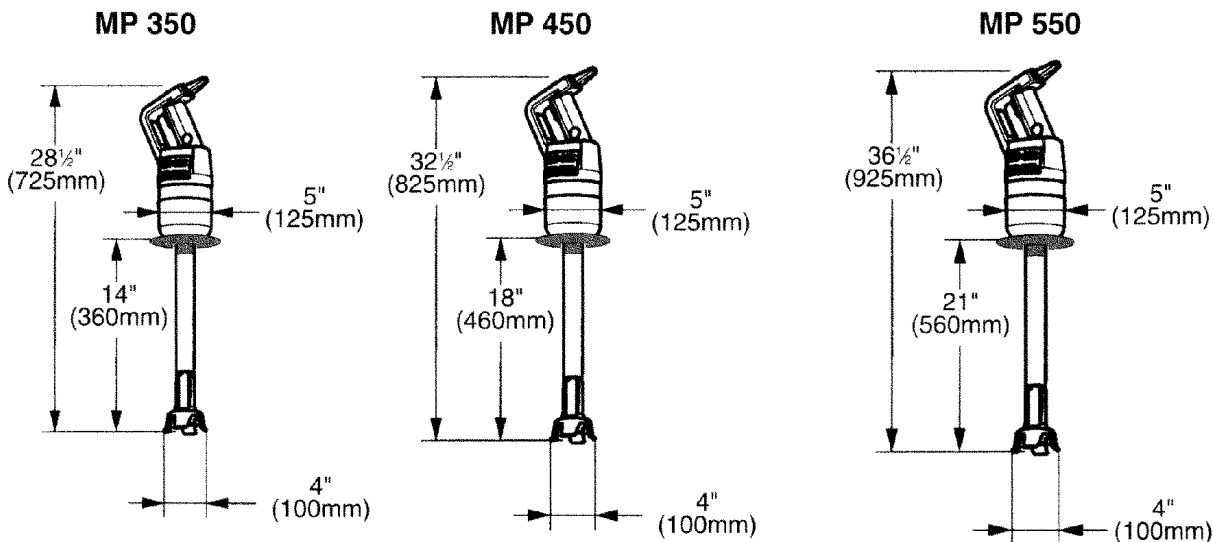
MP 550 16 lb. approx. ship wt., 11.7 lb. net wt.

STANDARDS:

MP350, MP450, MP550

ETL Electrical, ETL Sanitation, ETL Canada

Applicable Standards: UL763-2nd Ed.,
CAN/CSA 22.2 No.195-M1987
ANSI/NSF8-1992.



Distributed by:

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