

robot coupe

"The Inventor & World Leader in Food Processors"

MP 800 Turbo Power Mixer

Turbo

NEW



- EBS - Electronic Booster System produces more Power (20% increase over conventional models),
- Patented removable stainless steel shaft, bell and knife assembly that easily disassembles for unmatched sanitation.
- Double ergonomic handle to make it more comfortable to hold, easier to move around and reduce operator fatigue, on-off control button, splash guards, watertight seals, and stainless steel wall support for convenience.
- 1 year "no hassle" replacement warranty.

MP 800 TURBO is ideal for large quantities of liquefying soups, sauces, pureeing fruits/ vegetables and preparing the smoothest of pates in just minutes!!!



Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

1-800-824-1646 • (601) 898-8411

FAX: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.com

SPECIFICATIONS ON REVERSE SIDE

MP 800 Turbo Power Mixer

Specifications

SHAFT LENGTH:
MP800 TURBO - 29"

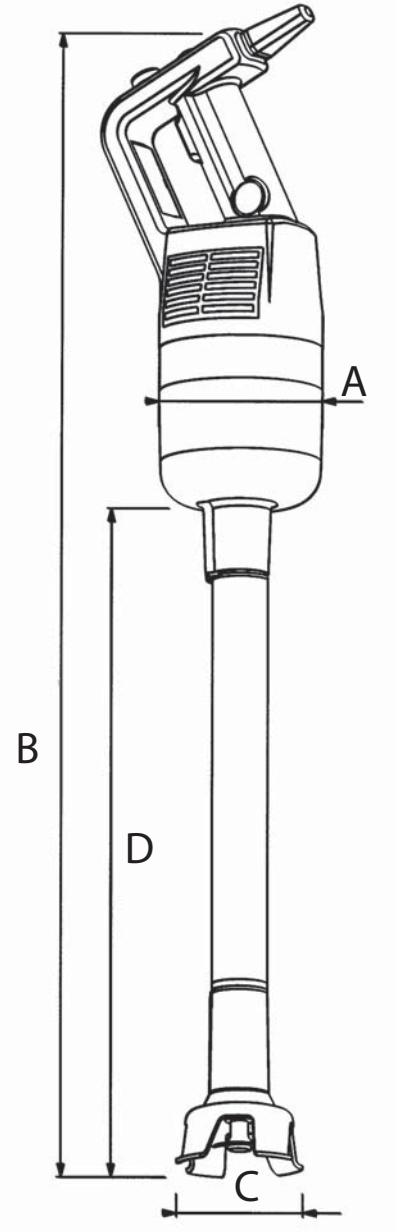
ELECTRICAL:
MP800 TURBO - 120V/60 HZ
EBS - ELECTRONIC BOOSTER SYSTEM
(PRODUCES 20% MORE POWER THAN CONVENTIONAL MODEL)

MOTOR:
MP800 TURBO - 1.6 HP/1000 WATTS/12,000 RPM

OPERATION:
ON/OFF CONTROL BUTTON, , LOCK BUTTON FOR CONTINUOUS
OPERATION, SAFETY INDICATOR LIGHT

PROCESSING CAPACITY:
MP800 TURBO - UP TO 100 GALLONS

STANDARDS: ETL electrical & sanitation, cETL (Canada)



A = 4.9"
B = 44.5"
C = 4.3"
D = 29"

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