robot coupe®



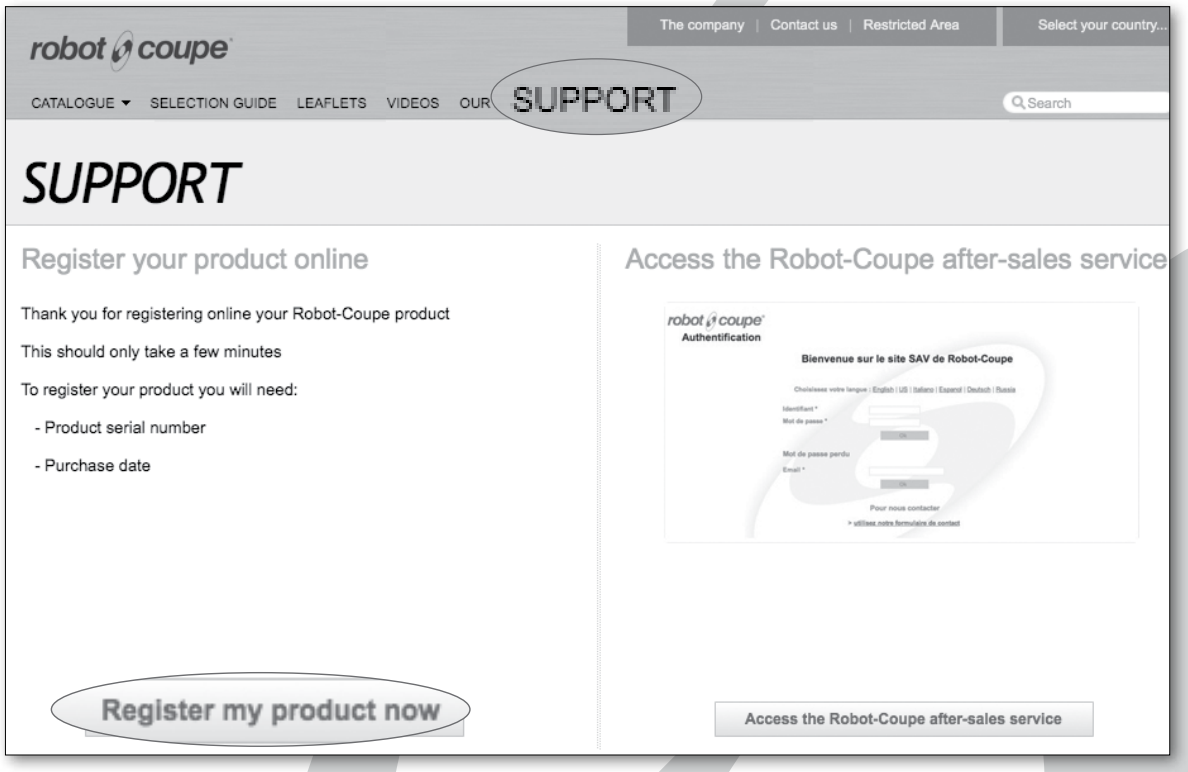
NEW
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MicroMix®

16/03/2017

www.robot-coupe.com

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robot coupe®

SUMMARY

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English

EU Declaration of Conformity

Robot-Coupe SNC declares that the machines identified by their type above, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations:
  - Directive «Machinery» **2006/42/EC**,
  - Directive «Low Voltage» **2014/35/EU**,
  - Directive «Electromagnetic Compatibility» **2014/30/EU**,
  - Directive «Reduction of Hazardous Substances in Electrical Equipment» (RoHS) **2011/65/EU**,
  - Directive «Waste Electrical and Electronic Equipment» (WEEE) **2012/19/EU**,
- regulation **(EC) No 1935/2004** «Materials and Articles intended to come into Contact with Food»,
- regulation **(EU) No 10/2011** «Plastic Materials and Articles intended to come into contact with Food» and all (EU) regulations amending, correcting and/or rectifying it, and entered into force prior to the date of this declaration, namely to date the (EU) regulations No 321/2011, 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416 and 2017/752.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
  - **EN ISO 12100:2010** Safety of machinery – General principles for design,
  - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
  - **EN 60529** Degrees of protection provided by enclosures (IP Code):
    - IP 55 for the electric controls,
    - IP 34 for the other parts of the machine,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
  - **EN 454:2015** ..... Planetary Mixers,
  - **EN 1678** ..... Vegetable Cutting Machines (and Juice Extractors),
  - **EN 12852** ..... Food Processors and Blenders,
  - **EN 12853** ..... Hand-Held Blenders and Whisks (Power Mixers),
  - **EN 13208** ..... Vegetable Peelers,
  - **EN 13621** ..... Salad Dryers,
  - **EN 14655** ..... Baguette Slicers.

«R015»

Montceau-en-Bourgogne, on June 21, 2017

Alain NODET

Industrial Director

ROBOT-COUPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C.

If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

7 - The cost of changing direction-of-rotation of electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of latent defects.
KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPE S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT-COUPE S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUPE S.N.C. France.

IMPORTANT WARNING

ATTENTION
CONSERVER CES INSTRUCTIONS

WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

• WARNING - some of the tools are very sharp e.g. blades, etc..

INSTALLATION

• We recommend that you install your appliance on its wall frame.

CONNECTION

• Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
• Never plug your appliance into the mains supply before placing it inside the preparation bowl.

HANDLING

• Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

• Never try to override the safety systems.
• Never insert an object into the preparation.
• Never switch the appliance on unless it has been placed in the preparation bowl.
• Before dismantling the foot, bell or whisk always check that the power mixer is unplugged.
• We recommend that you tilt the appliance at a slight angle to prevent the bell from touching the bottom of the container.

WARNING

Procedure to follow should the stick blender become accidentally immersed during use.

1) Do not touch the blender, the container, or the worktop.
2) Unplug the blender from the wall socket.
3) Lift the blender out of the preparation.
4) Tilt the blender to allow as much of the liquid to drain out as possible.
5) Do not switch the blender back on, as there is still a risk of electric shock.
6) The blender must be sent to a Robot-Coupe approved after-sales service so that the electric

CLEANING

• As a precaution, always unplug your appliance before cleaning it.
• Always clean the appliance and its attachments at the end of each cycle.
• Never immerse the motor unit in water.
• For parts made from aluminum, use cleaning fluids intended for aluminum.
• For plastic parts, do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
• Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

• Before opening the motor housing, it is absolutely vital to unplug the appliance.
• Check the seals and washers regularly and ensure that the safety devices are in good working order.
• It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
• Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
• Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

YOU HAVE JUST PURCHASED a MicroMix®

The MicroMix® is the latest addition to Robot-Coupe's Stick Blender range. It has been specially designed to process small amounts, with a tube measuring just 165 mm. With its choice of two tools, you can easily perform a whole range of tasks:

1. Emulsifying whisk
emulsions, sauces, creams, mayonnaise, and any other aerating tasks...

2. Blender blade
blended soups and veloutés, vegetable purées, etc...

The **variable speed** feature means you can adjust the speed to the task underway. You can also start off in low speed to avoid splashing.

This appliance is **supplied with a wall-mounted holder** for more convenient storage.

These instructions for use contain important information that will enable you to make the very most of your investment.

It is vital that you read these instructions through carefully before using your appliance for the first time.

SWITCHING ON THE APPLIANCE

• ADVICE ON ELECTRICAL CONNECTIONS

This class II appliance (double insulation) requires a single-phase alternating current but does not need an earthed socket. The universal-type motor is fitted with an interference suppressor.

The power outlet must be protected by a 10 A fuse.

Check that you have a standard 10/16 A single-phase socket.

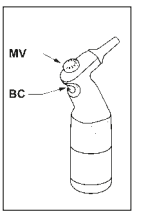
Make sure that the voltage of your power supply matches that shown on the identification plate of your appliance.

The machine is supplied with a single-phase moulded plug.

OPERATING THE APPLIANCE

• STARTING AND STOPPING

1. Plug the machine into the mains, making sure you do not press the (BC) button
2. Insert the foot into the preparation.
3. Press the control button (BC), and the power mixer will start up.
4. To stop the power mixer, release the control button (BC).



• VARIABLE-SPEED OPERATION

Follow steps 1 to 4 above, then:

5. Change the speed of the motor by turning the variable speed button (MV) towards the maximum or minimum as required.

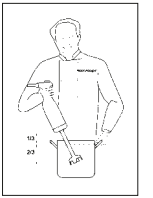
Recommended emulsion setting:
minimum speed 2,500 rpm. Position (5).

Recommended blender blade speed:
speed between 1,500 and 14,000 rpm



WORKING POSITION

For greater user comfort, we recommend holding the appliance's handle in one hand and the container in the other hand. It is a good idea to tilt the appliance slightly, making sure the bell does not come into contact with the bottom of the container.



Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid.

For optimum efficiency, two thirds of the foot should be immersed in the preparation

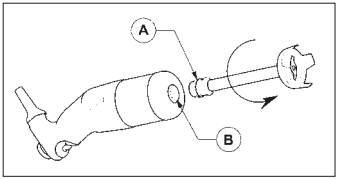
You can also hold the appliance's handle with just one hand, freeing up the other hand to hold the container, if needed.

ASSEMBLING & DISMANTLING

• BLADE FUNCTION

Attaching the tube to the motor unit

- Check that the appliance is not plugged in.
- Insert the whole of the threaded portion Ⓐ of the tube into the housing Ⓑ of the motor unit.
- Turn the tube in the direction of the arrow (see figure) until it is locked into place moderately tightly.

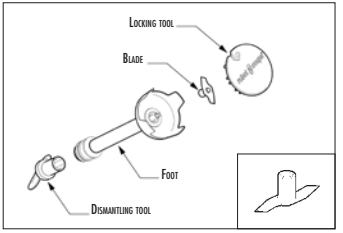


Removing the tube from the motor unit

- Check that the appliance is not plugged in.
- The tube in the opposite direction to when you mounted it, until it is completely unscrewed.

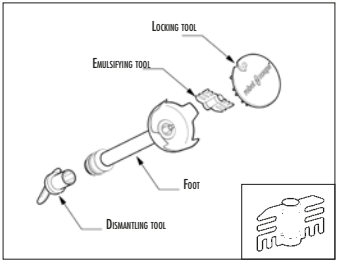
Removing the blade and the emulsifying tool

- For safety's sake, protect your hand with the blade locking tool or with a safety glove (or thick cloth) when detaching one of the tools.
- Using the dismantling tool, unscrew the drive shaft.
- As soon as you have unscrewed the drive shaft, the blade or emulsifying tool will come free and can then be cleaned.



Attaching the blade or the emulsifying tool

- To attach either the blender blade or the emulsifying tool safely, insert it in the bell, then hold it in place using the locking tool.
- Use this locking tool to screw the tool to the drive shaft (tightly but not too tightly).



Easily detachable blender blade and emulsifying tool for in-depth cleaning, flawless hygiene and easy aftercare.

HYGIENE

The equipment must be clean at all stages of production.

It is vital to clean the power mixer thoroughly between each job using a detergent or disinfectant.

• N.B. NEVER USE PURE BLEACH

- Dilute the detergent/disinfectant following the manufacturer's instructions on the labe.
- Scrub well if necessary.
- Leave the disinfectant/detergent to take effect if necessary.
- Rinse thoroughly.
- Dry properly using a clean cloth.

CLEANING

⚠ WARNING

As a precaution, always unplug your appliance before cleaning it (risk of elec trocution).

After blending hot ingredients, always cool the foot down under cold running water before detaching it.

Always clean the foot and tools immediately after use, as food remnants are harder to remove once they have dried.

• MOTOR UNIT

Never put the motor unit and its handle in water, clean them with a damp cloth or a sponge.

• FOOT AND BELL

It is possible to proceed in two ways:

• Simple cleaning procedure

- Immerse the foot in a container of (preferably hot) water and switch it on for a few seconds to dislodge any remaining foodstuffs from the tool and bell.

• Complete cleaning procedure

- Unplug the power mixer.
- Rinse the foot under (preferably hot) running water. Do not immerse.
- Detach the tool using the recommended procedure (page 7).
- Do not use too strong a detergent when cleaning the parts.
- Ensure that all the different parts are thoroughly dried before reassembly.

⚠ WARNING

Always handle the blade with caution, as it is extremely sharp.

• BLADE AND EMULSIFYING TOOL

The blade and emulsifying tool can be detached from the foot for in-depth cleaning.

After cleaning the blade and the emulsifying tool, always make sure you wipe them dry to prevent any oxidation.

⚠ IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADE

The performance of the cut essentially depends on the state of your blades and their wear. The blades are subject to wear and as such need to be replaced from time to time to ensure the consistent quality of the end product.

• EMULSIFYING TOOL

The end result depends essentially on the state of the emulsifying tool and its degree of wear. So make sure you replace it from time to time, to ensure a flawless end product every time.

⚠ WARNING

From time to time, check:

- **The state of the buttons' watertight membranes. Even the tiniest cracks will allow liquid to seep in.**
- **The state of the blender housing. This, should not show any signs of cracking or any abnormal openings which could allow access to the live components.**

SAFETY

⚠ WARNING

The blades are extremely sharp. Handle with care.

ROBOT-COUPE power mixers are equipped with a safety system comprising of a:

- failsafe switch to avoid accidentally turning the appliance on.

• Safety control button

This safety mechanism prevents any unintentional starting of the power mixer. In fact, it is necessary to press down button to start the power mixer. In order to start the machine, read the paragraph entitled OPERATING THE APPLIANCE (page 6).

⚠ REMINDER

Never operate your appliance if the watertight membrane or blender body is damaged in any way.

Never insert an object into the preparation

Never switch the appliance on unless it has been placed in the preparation bowl.

Always make sure the appliance is unplugged before detaching the foot.

We recommend that you tilt the power mixer at a slight angle to prevent the bell from touching the bottom of the container.

PROBLEMS

At first, try to identify precisely what has caused the power mixer to stop.

- **If it is due to a powercut if the appliance has been unplugged.**
  - Release the control button (BC).
  - Check the power supply.

- Restart the power mixer following the paragraph entitled OPERATING THE APPLIANCE (page 6)

• If it is due to overheating of the machine

- Release the control button (BC).
- Unplug the power mixer.
- Check:
  - the plug,
  - that the blades are free to rotate in the bell,
  - the state of the power cord,
  - the blade rotates freely inside the bell (no seizure). To do so, remove the tube from the motor unit and manually check the rotation of the shaft end.

If a malfunction occurs which is not on our list of possible faults, consult your retailer or return the appliance to the after-sales service.

TECHNICAL DATA

Motor	Speed (rpm)	Intensity (amp.)
230 V/50 Hz	14,000	1.1
240 V/50 Hz	14,000	1.1
220 V/60 Hz	14,000	1.0
120 V/60 Hz	14,000	1.9

Power shown on data plate.

• Speeds:

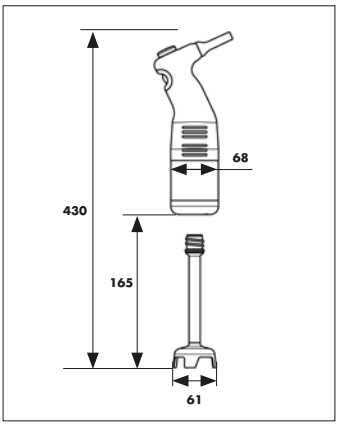
Emulsifying whisk: recommended speed 2,500 rpm. Position (5).

Blender blade: speed between 1,500 and 14,000 rpm



• Total length: 410 mm
• Power cord: coiled
• Net weight: 1.07 kg
• Gross weight : 1.44 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you ensure that the container is placed on a stable and solid work surface.

• NOISE LEVEL

The equivalent continuous sound level when the foot is not immersed in anything is less than 70 dB (A)

STANDARDS

Consult the declaration of compliance on page 3.