robot coupe®



NEW
Register your product on line

Mini MP 160 V.V.

Mini MP 190 V.V.

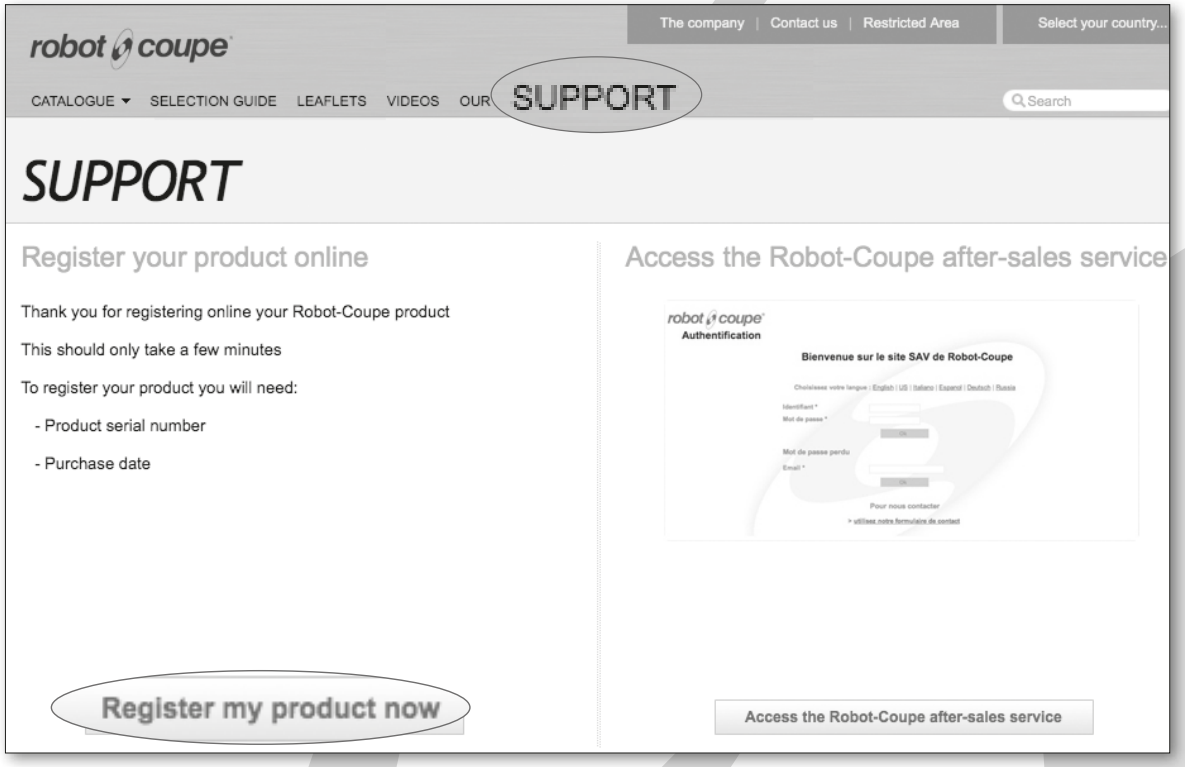
Mini MP 240 V.V.

Mini MP 190 Combi

Mini MP 240 Combi

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CE

DECLARATION OF CONFORMITY

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,
  - Regulation (EC) n°1935/2004 « Materials and articles intended to come into contact with food »,
  - Regulation (EU) n°10/2011 « Plastic materials and articles intended to come into contact with food »,
  - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
  - Directive «WEEE» 2012/19/EU,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
  - EN ISO 12100: 2010: Safety of machinery – General principles for design,
  - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
  - EN 12852: Food Processors and Blenders,
  - EN 1678-1998: Vegetable Cutting Machines,
  - EN 454 + A1 2010-02: Blender-Mixers,
  - EN 12853: Hand-held Blenders and Whisks (stick blenders),
  - EN 14655: Bread Slicers,
  - EN 13208: Vegetable Preparation Machines,
  - EN 13621: Salad Spinners,
  - EN 60529-2000: Degrees of protection,
    - IP 55 for the electrical controls,
    - IP 34 for the machines.

Montceau en Bourgogne on 4 March 2016

Alain NODET
Industrial Director

SUMMARY

WARRANTY

IMPORTANT WARNING

YOU HAVE JUST PURCHASED A MINI POWER MIXER

SWITCHING ON THE APPLIANCE
- Advice on electrical connections

OPERATING THE APPLIANCE
- Starting and stopping
- Variable-speed operation

WORKING POSITION

ASSEMBLING & DISMANTLING

USES & EXAMPLES

HYGIENE

CLEANING
- Motor unit
- Foot and bell
- Blade and Aeromix tool
- Whisk

MAINTENANCE
- Blade
- Aeromix tool
- Whisk
- Foot seal

TECHNICAL SPECIFICATIONS
- Weight & Dimensions
- Working height
- Noise level
- Electrical data

SAFETY

PROBLEMS

STANDARDS

TECHNICAL DATA
- Exploded views
- Electrical and wiring diagrams

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

⚠ WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

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.

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 7) 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 if the stick blender is accidentally immersed during use.

1) ***Do not touch either the power mixer, the bowl or the work surface.***
2) ***Unplug the mixer's power cord from the wall socket.***
3) ***Remove the power mixer from the preparation.***
4) ***Tilt the power mixer to drain off as much liquid as possible.***
5) ***Do not switch the power mixer back on, as there is still a risk of electrocution.***
6) ***Send the power mixer to a Robot-Coupe approved after-sales service to have the electrical components cleaned and dried.***

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 MINI POWER MIXER

The **Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V., Mini MP 190 Combi and Mini MP 240 Combi** models are the latest additions to Robot-Coupe's range of power mixer. They have been specially designed for processing smaller quantities. They are equipped with a foot, a blade and an Aeromix tool all fully detachable Their tubes measure 160, 190 and 240 mm long respectively.

Models	Speed variation	Mixer attachment	Whisk attachment
Mini MP 160 V.V.	●	160 mm	
Mini MP 190 V.V.	●	190 mm	
Mini MP 240 V.V.	●	240 mm	
Mini MP 190 Combi	●	190 mm	185 mm
Mini MP 240 Combi	●	240 mm	185 mm

These power mixer are tools which are totally adapted to the needs of professionals. They will enable you to make soups, vegetables purées and cereal preparations without any effort.

The **whisk function** is ideal for making pancake batter, mayonnaise, beaten egg whites, chocolate mousse, butter sauces, whipped cream or smooth fromage frais.

The whisk is composed with a **metallic gear box** even more resistant when processing pan cakes or mashed potatoes.

The **variable-speed function** will enable you to adjust the speed to suit each preparation and to start the processing at a lower speed in order to reduce splashing.

Each power mixer is supplied with a **wall support** for easy storage.

The simple design of these appliances allows the assembly and dismantling of the moving parts in no time at all, to ease maintenance and cleaning.

These instructions contain important information that will enable you to extract the greatest return on your investment.

We therefore strongly advise you to read these instructions carefully before using the appliance.

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 supply must be protected by a differential circuit breaker and 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.

Robot-Coupe supplies these models with different types of motors:

230 V / 50 Hz for power supplies of: 220 V to 240 V.

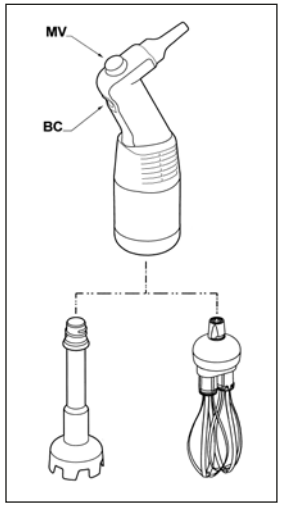
120 V / 60 Hz

220 V / 60 Hz

The power mixer is supplied with a single-phase plug connected to a power cord.

OPERATING THE APPLIANCE

• STARTING AND STOPPING



1. Plug your appliance into the mains, making sure you do not press the button (BC).
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.

Whisk function (Mini MP 190 Combi, Mini MP 240 Combi): speed between **350** and **1,560** rpm.

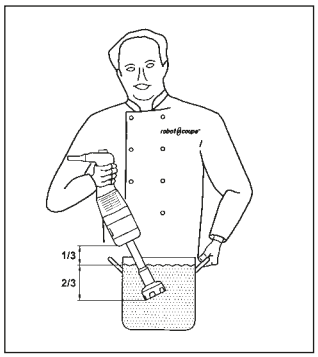
For making mashed potatoes, you need to process at low speed for a good quality result.

Mixer function (Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V., Mini MP 190 Combi, Mini MP 240 Combi): speed between **2,000** and **12,500 rpm**.

It is advisable to start at a low speed when using the whisk.

With the self-regulating speed system, once you have selected a speed, it will remain constant, even if the consistency of your mixture changes.

WORKING POSITION

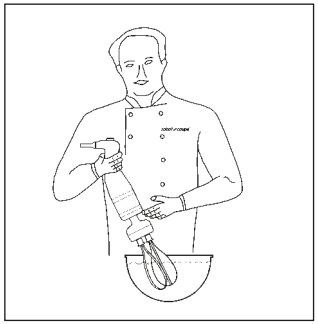


For a more ergonomic approach, we recommend that you hold the handle of the appliance in one hand and the container in the other. It is a good idea to lean forward slightly, making sure that the bell does not touch the bottom of the container.

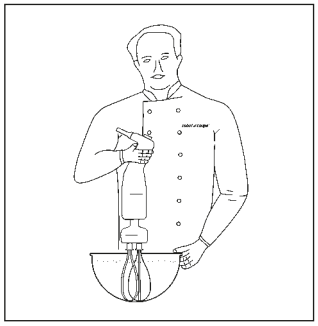
Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid.

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

• WHISK FUNCTION



You can also hold the appliance by the handle with one hand, leaving the other hand free to hold the bowl, if necessary.



While you process the preparation, we recommend that you move the whisks around in the bowl, in order to ensure that the mixture is completely homogeneous.

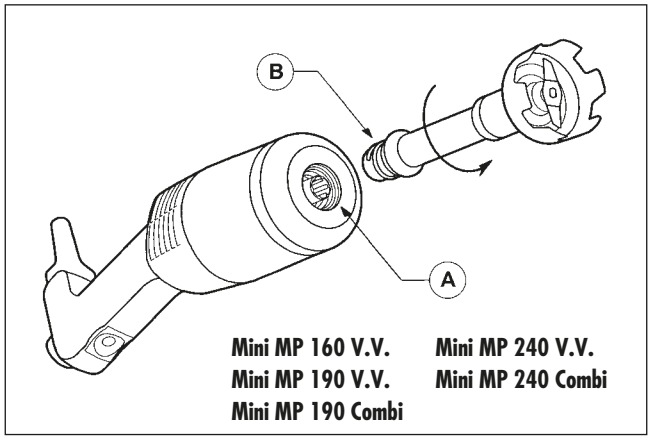
We strongly advise you to keep the whisks from touching the sides of the bowl. For maximum efficiency, at least one-fifth of the whisk length should be immersed. We also strongly advise you to start the processing at a low speed.

ASSEMBLING & DISMANTLING

• BLADE FUNCTION

Attaching the tube to the motor unit.

- Check that the appliance is not plugged in.
- Insert the threaded section Ⓐ right 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.

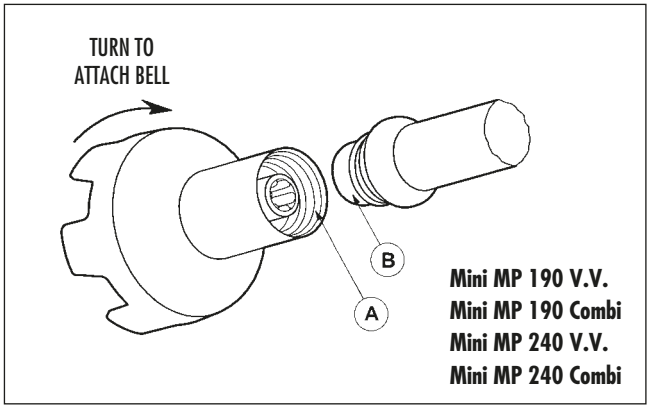


Removing the tube from the motor unit

- Check that the appliance is unplugged.
- Turn the tube in the opposite direction to when you assembled it until it is completely unscrewed.

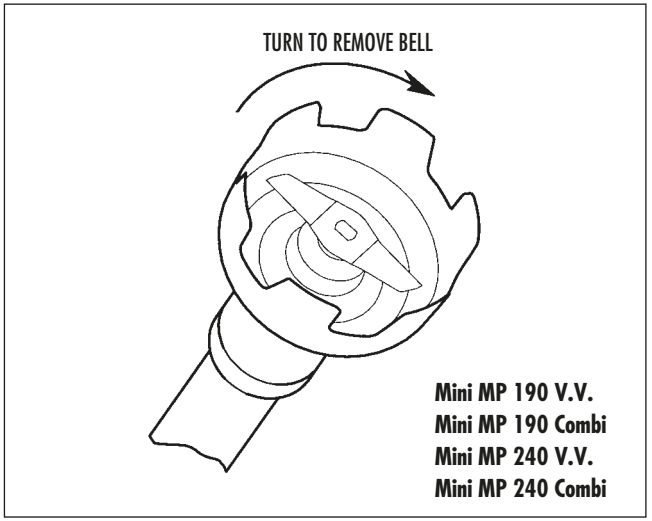
Attaching the bell to the tube

- Check that the machine is not plugged in.
- Insert the threaded section Ⓐ into the housing Ⓑ of the bell. Turn the bell in the direction of the arrow (see drawing) until it starts to tighten.



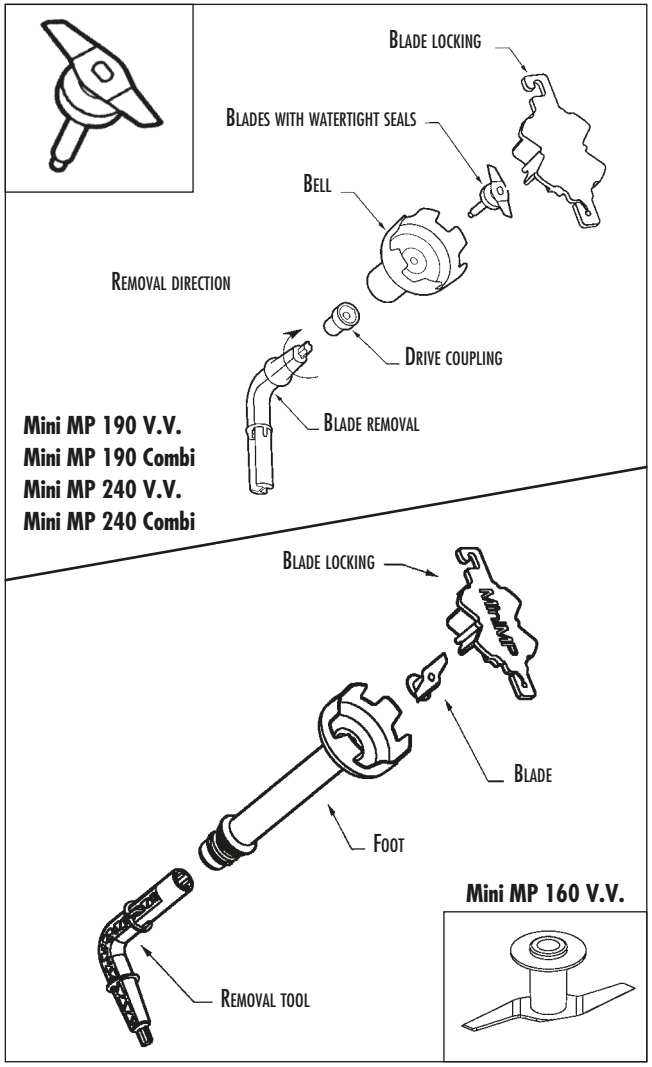
Removing the bell from the foot

- Check that the machine is not plugged in.
- Turn the bell in the direction of the arrow (see drawing) to detach it from the tube.



Removing the blade

- To remove the blade safely, hold them with the tool provided or an oven glove or a thick cloth.
- Using the removal tool, unscrew the drive coupling.
- As soon as the drive coupling has been unscrewed, the blade can be removed for cleaning.

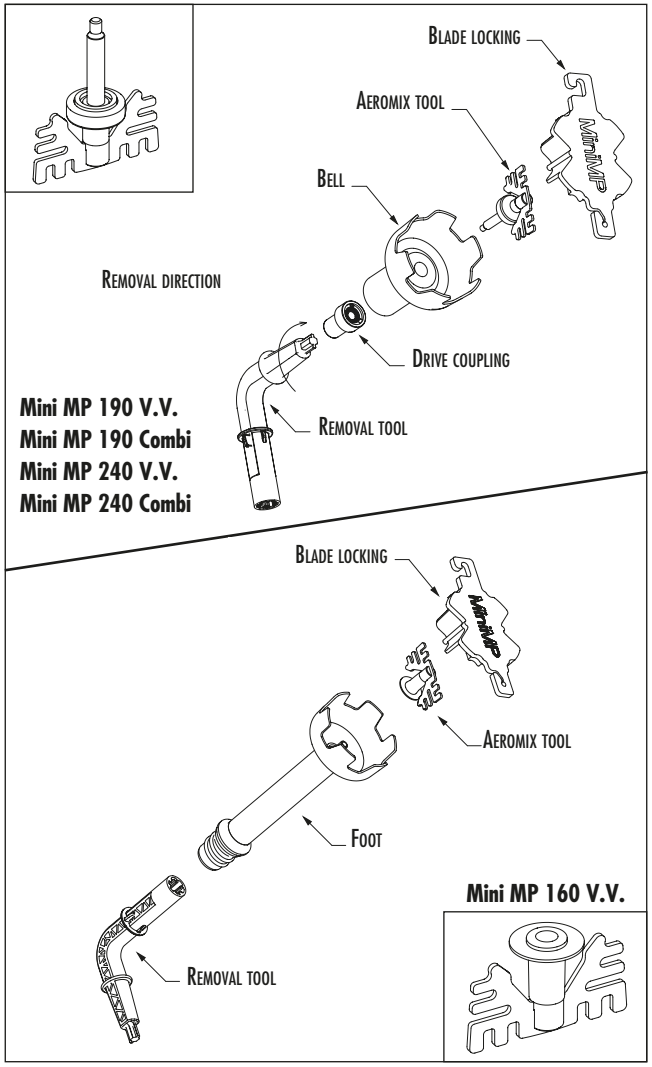


Attaching the Aeromix tool

- To safely attach the Aeromix tool, insert it in the bell, then fasten it in place with the locking tool.
- Next, turn the drive coupling with this tool until it starts to tighten.

Detaching the Aeromix tool

- To detach the Aeromix tool, simply follow the instructions for detaching the blade.

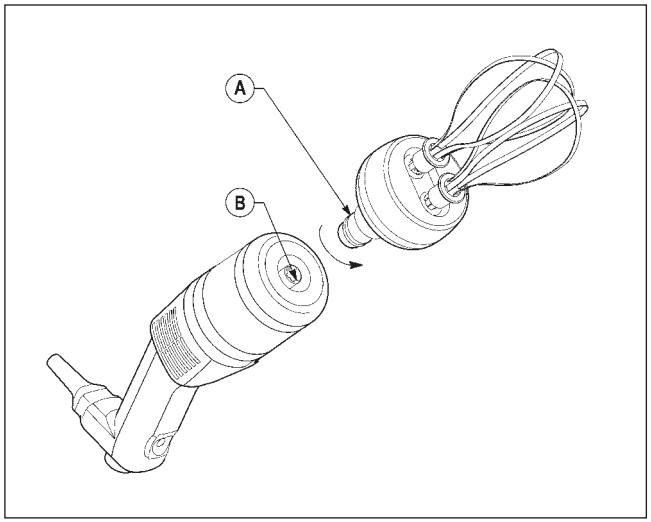


• WHISK FUNCTION

(Mini MP 190 Combi and Mini MP 240 Combi)

Attaching the gear box to the motor unit.

- Check that the machine is not plugged in.
- Align the flat side Ⓐ of the conical part of the gear box with the catch Ⓑ on the inside of the aluminium casing.
- Turn the gear box in the direction of the arrow (see figure) until it is locked into place moderately tightly.



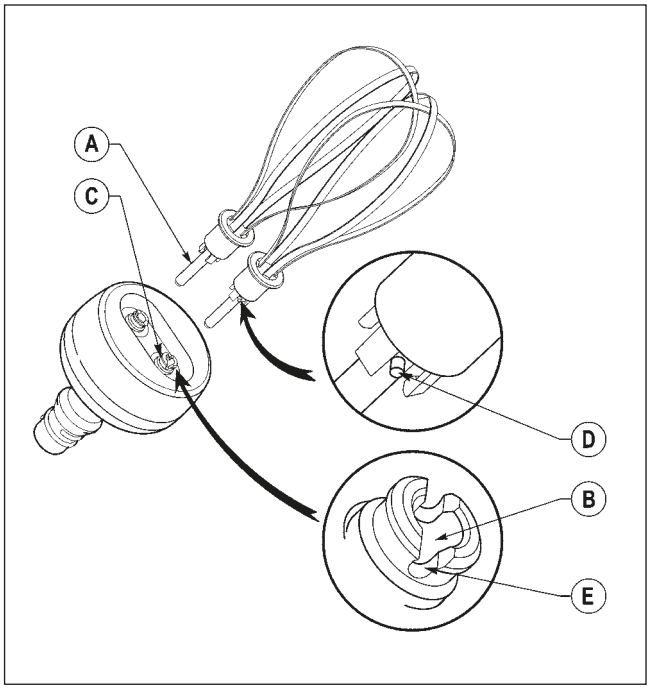
Removing the casing

- Check that the machine is not plugged in.
- Turn the gear box in the opposite direction to that used when attaching it.

Fitting the whisks into the gear box

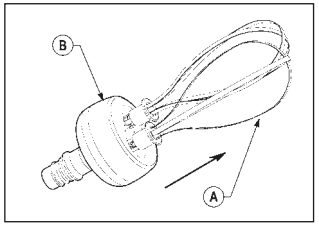
- Grasp the holder in one hand.
- With the other hand, take the first whisk and insert the shaft Ⓐ into the bore Ⓑ of the gear box drive shaft. Make sure the drive lugs Ⓓ are properly aligned with the notches.

- As you push the whisk into the gear box drive shaft Ⓒ, rotate it slightly in order to slot the drive lugs into the notches Ⓔ of the drive shaft Ⓒ, thereby locking the whisk into place inside the shaft.
- To check that the whisk is properly fixed inside the shaft Ⓒ, gently tug the metal wires.
- Repeat this procedure with the second whisk. If you cannot push it in properly, remove it, rotate it 90° and start again.



Removing the whisks from the gear box

Pull the ejector Ⓐ in direction to the arrow, gripping the ejector in one hand and the holder Ⓑ in the other.



The foot, blade, Aeromix tool (patented system exclusive to Robot-Coupe) and **whisk can all be removed** for easy aftercare and cleaning, ensuring impeccable food safety.

USES & EXAMPLES

The mixer function carries out all types of mixing in small quantities in a minimum of time, and we thus recommend you to supervise carefully all food preparations in order to obtain the best results.

CATERING AND RESTAURANT WORK
• Soups, creamed soups
• Vegetable purees : carrots, spinach, celery, turnips, French beans, potatoes etc.
• Mousses : vegetable, fish
• Fruit compotes
• Sauces : green, rouille, remoulade, cream emulsions, tomato or parsley
• Bisques : langoustines and shellfish
• Pancake batter
• Chocolate mousse, butter cream, Whipped cream
• Cheese soufflé

• AEROMIX TOOL

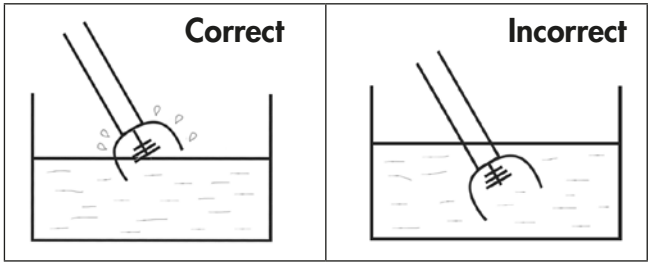
Do not

- **Use the Aeromix tool to blend or grind foodstuffs.**
- **Totally immerse the tool in the liquid if you want to mix air into a sauce (see drawing).**

The Aeromix emulsifying tool is recommended solely for:

- Making light and airy preparations such as mayonnaise, whisked egg whites, whipped cream and emulsified sauces
- Processing small portions in small containers.

We recommend running the Aeromix tool at **minimum speed**.



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 label.
- 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 electrocution).

⚠ WARNING

The inside of the bell must not contain any liquid or food matter besides condensation.

If any liquid or food matter should get inside the bell, you must:

- **Change the ring / blade assembly (Ref. 89054),**
- **Clean and disinfect the bell and the end of the foot to avoid all risk of contamination.**

After each use:

- **It is important to detach the bell to eliminate any condensation and ensure no food matter has seeped inside. To eliminate condensation, simply leave the bell detached until it dries.**
- **When cleaning the bell and the end of the foot, we recommend using a mild detergent.**

After using the power mixer in a hot preparation, cool the bottom of the foot in cold water before dismantling the bell from the foot.

After completion of preparation, clean immediately to prevent food from sticking to surfaces.

• 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

- Place the foot and bell into a suitable container with water and switch on for a few seconds to clean the bell and the foot.
- After unplugging the appliance - essential -, making sure that no water finds its way into the foot.
- Detach the bell from the foot to avoid a build-up of condensation (Mini MP 190 V.V., Mini MP 240 V.V., Mini MP 190 Combi and Mini MP 240 Combi).

• Complete cleaning procedure, to be performed regularly based on frequency of use.

- Unplug the power mixer.
- Rinse the bell under the tap.
- Remove the bell from the foot.
- Disassemble the different parts of the bell, being careful to avoid damaging the blade shaft surfaces and cartridge gaskets. Clean each part with a mild detergent. Ensure that all the different parts are thoroughly dried before reassembly.
- Immerse the foot, detached from the bell, in a mild detergent solution for one minute. Rinse and let dry before re-attaching the bell.

• BLADE AND AEROMIX TOOL

The blade and the Aeromix tool can be detached to allow for thorough cleaning of the appliance.

Make sure you always wipe the blades and the Aeromix emulsifying tool dry after cleaning, to avoid oxidation.

• WHISK

The whisks can be cleaned either by hand or in a dishwasher.

Never immerse the gear box in water.

Never put in the dishwasher the gear box.

Clean it with a slightly damp cloth or sponge.

⚠ 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.

You are also advised to change, at the same time, the washer and the watertight seals.

• AEROMIX TOOL

The quality of the end product depends above all on the state of the emulsifying tool and its degree of wear. We therefore recommend replacing it from time to time, in order to ensure optimum quality every time.

• WHISK

The success of your preparation will depend essentially on the state of the metal wires and their amount of wear and tear. They should therefore be replaced from time to time in order to ensure optimum quality of the finished product.

• FOOT SEAL

In order to maintain a perfect watertight seal between the foot and the bell it is necessary to check the wear of the seal regularly and replace it if necessary.

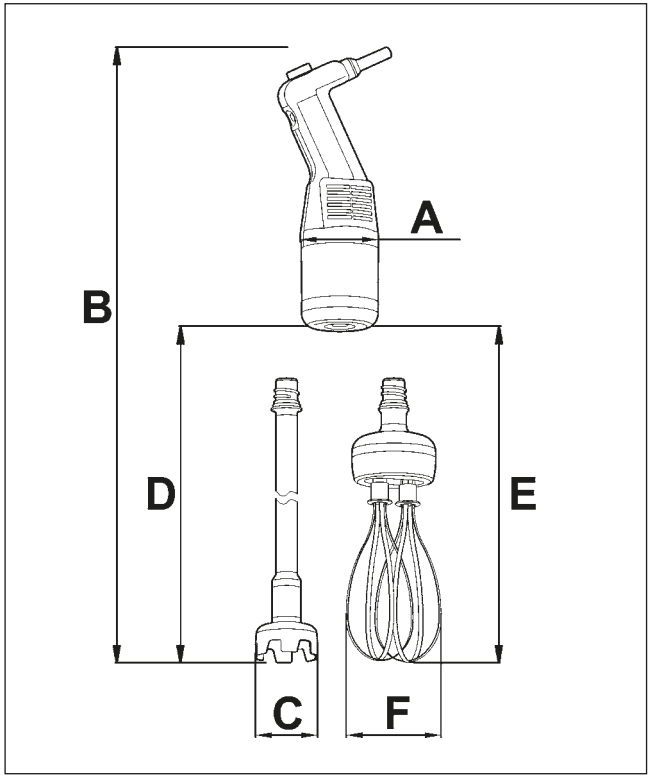
⚠ WARNING

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.**

TECHNICAL SPECIFICATIONS

• WEIGHT & DIMENSIONS (in mm)



Models	Dimensions (mm)						Weight (Kg)	
	A	B	C	D	E	F	Net	Gross
Mini MP 160 V.V.	78	430	65	160			1.41	1.94
Mini MP 190 V.V.	78	470	65	190			1.44	1.97
Mini MP 240 V.V.	78	520	65	240			1.47	2.00
Mini MP 190 Combi	78	470	65	190	255	100	1.95	2.68
Mini MP 240 Combi	78	520	65	240	255	100	1.98	2.70

• 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).

• ELECTRICAL DATA

Single-phase machine Mini MP 160 V.V.

Motor	Mixer Speed (rpm)	Intensity (amp.)
230 V/50 Hz	2,000 to 12,500	1,2
120 V/60 Hz	2,000 to 12,500	2
220 V/60 Hz	2,000 to 12,500	1,1

Single-phase machine Mini MP 190 V.V.

Motor	Mixer Speed (rpm)	Intensity (amp.)
230 V/50 Hz	2,000 to 12,500	1,4
120 V/60 Hz	2,000 to 12,500	2,5
220 V/60 Hz	2,000 to 12,500	1,3

Single-phase machine Mini MP 240 V.V.

Motor	Mixer Speed (rpm)	Intensity (amp.)
230 V/50 Hz	2,000 to 12,500	1,6
120 V/60 Hz	2,000 to 12,500	2,7
220 V/60 Hz	2,000 to 12,500	1,5

Single-phase machine Mini MP 190 Combi

Motor	Mixer Speed (rpm)	Whisk Speed (rpm)	Intensity (amp.)
230 V/50 Hz	2,000 to 12,500	350 to 1,560	1,4
120 V/60 Hz	2,000 to 12,500	350 to 1,560	2,5
220 V/60 Hz	2,000 to 12,500	350 to 1,560	1,3

Single-phase machine Mini MP 240 Combi

Motor	Mixer Speed (rpm)	Whisk Speed (rpm)	Intensity (amp.)
230 V/50 Hz	2,000 to 12,500	350 to 1,560	1.5
120 V/60 Hz	2,000 to 12,500	350 to 1,560	2.6
220 V/60 Hz	2,000 to 12,500	350 to 1,560	1.4

- Power shown on data plate.

SAFETY

⚠ WARNING

The blades are extremely sharp. Handle with care.

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

- safety control button,
- safeties on motor: thermal and overload protection.

• Safety control button

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

• Thermal and overload protection

If there is an obstruction in the container (a spoon or utensil) or the machine is exposed to over use/overload, the thermal safety mechanism automatically stop the motor. In this case, wait for the power mixer to cool down completely before restarting, see paragraph entitled OPERATING THE APPLIANCE (page 6).

⚠ REMINDER

Never try to override the locking and safety mechanisms.

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 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 you cannot locate the cause of the problem

- 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,
- that the drive shaft is free to rotate. To do this, remove the bell and test the rotation of the end of the drive shaft manually.

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.

STANDARDS

Consult the declaration of compliance on page 2.