

robot coupe®

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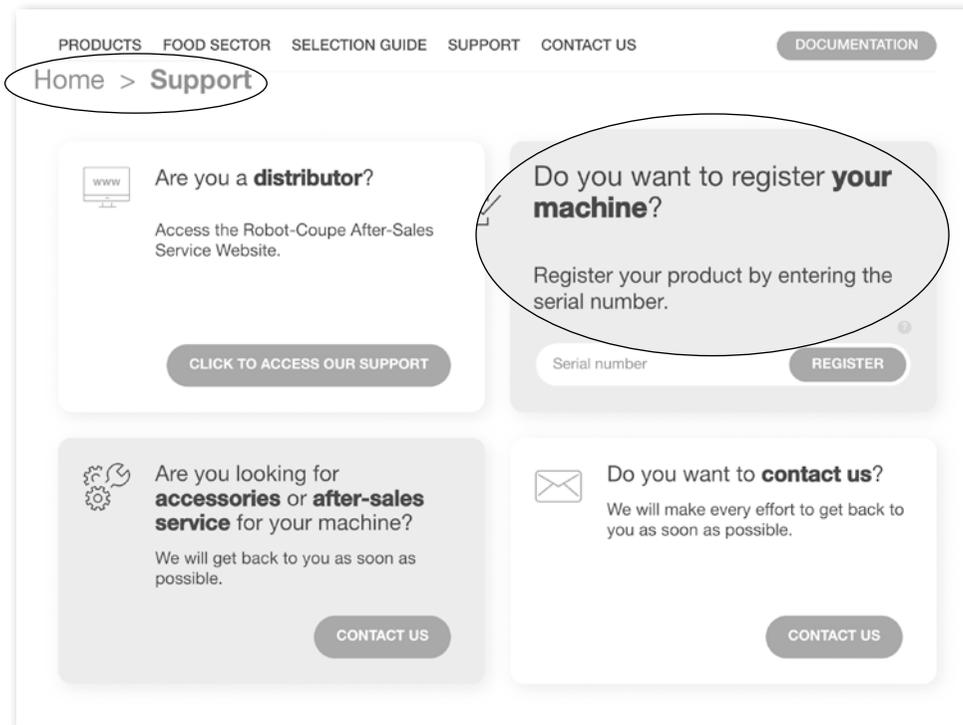


- MP 350 Ultra
- MP 350 V.V. Ultra
- MP 450 Ultra
- MP 450 V.V. Ultra
- MP 550 Ultra
- MP 600 Ultra
- MP 800 Turbo
- MP 350 Combi Ultra
- MP 450 Combi Ultra
- MP 450 FW Ultra
- MP 450 FW XL Ultra
- MP 350 Ultra TP
- MP 800 Turbo TP

TRANSLATION OF ORIGINAL INSTRUCTIONS

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UKCA Declaration of Conformity

Robot-Coupe® SNC declares that all the machines subject of these original instructions, as well as their accessories and their packaging, comply with:

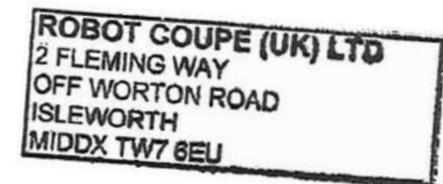
- the essential requirements of the following European directives and with the corresponding national regulations:
 - Supply of Machinery (Safety) **Regulations 2008 N °1597**,
 - Electrical Equipment (Safety) **Regulations 2016 N °1101**,
 - Electromagnetic Compatibility **Regulations 2016 N °1091**,
 - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment **Regulations 2012 N °3032**,
 - The Waste Electrical and Electronic Equipment **Regulations 2013 N °3113**,
- The REACH Enforcement **Regulations 2008 N °2852**,
- The Materials and Articles in Contact with Food **Regulations 2012**,
- Regulation **(EC) No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- The Plastic Materials and Articles in Contact with Food **Regulations 2008**,
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100** Safety of machinery – General principles for design,
 - **EN 60204-1** Safety of machinery – Electrical equipment of machines,
- **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - Requirements according to EN 60204-1. Minimum IP34 for control system enclosures,
- 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**.....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.
- The whole with reference to the version in force on the date of this Declaration for all the above directives, regulations and standards, as well as all applicable (EU) regulations which modify, correct and/or rectify them.

"Revision R0"

Isleworth, on September 20th, 2022.

Edmund Cotterell

Edmund COTTERELL
Managing Director



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ROBOT-COUCPE s.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUCPE 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-COUCPE s.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE 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 three-phase 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-COUCPE 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-COUCPE 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-COUCPE 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. 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 8) 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 tilting the mixer slightly, making sure that the bell does not come into contact with the bottom of the recipient.
- However, for mixers of Special for tilting pan range (MP 350 Ultra TP, MP 800 Turbo TP), the protective ring attached to the end of the bell can be in contact with the bottom of the pan, making the appliance easier to glide and enhancing manoeuvrability. The mixer must nevertheless always be maintained at a sufficient tilt to guarantee the best results.



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.

INTRODUCTION TO YOUR NEW POWER MIXER

Robot-Coupe has developed a whole range of power mixer. Their technical characteristics are shown in the table below.

Models	Speed variation	Mixer attachment (mm)	Whisk attachment (mm)	Capacity Litres
MP 350 Ultra		365		50
MP 350 Ultra TP		373		50-100
MP 350 V.V. Ultra	•	365		50
MP 450 Ultra		465		100
MP 450 V.V. Ultra	•	465		100
MP 550 Ultra		565		200
MP 600 Ultra		585		300
MP 800 Turbo		750		400
MP 800 Turbo TP		440		100+
MP 350 Combi Ultra	•	415	440	50
MP 450 Combi Ultra	•	515	440	100
MP 450 FW Ultra	•		440	-
MP 450 FW XL Ultra	•		815	-

The **mixer function** will allow you to make soups, vegetable purées and pulps without any problem, while you will find that 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 **mixing tool attachment (FW XL)** is used to blend and homogenise very light preparations such as purees and soups made with dehydrated flakes and sauce + spice mixes.

It is not designed to make pasta or thick purees.

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.

In Blade Function

Thanks to an **extremely powerful motor**, they can process quantities of 50 litres to 400 litres according to the model. Their **rapidity** and the **quality of the finished product are beyond reproach.**

Special Range for tilting pans

With its short foot, ergonomic handle and powerful motor, this range was specially designed to enable fast and easy use in bratt tilting pans.

In Whisk Function

In the whisk function, all three models can process:

2 to 50 egg whites

1 to 60 kg purée (or 30 kg of fresh potato puree).

When **the mixing tool attachment (FW XL)** is used, the MP 450 FW XL can make up to 300 litres of food preparation.

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 30mA RCBO 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.

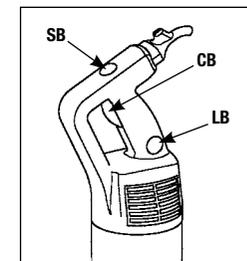
220 V / 60 Hz.

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

OPERATING THE APPLIANCE

• STARTING AND STOPPING THE POWER MIXER (valid for all models)

1. Check that the control button (CB) is in the released position.
2. Connect the power mixer to the power supply.
3. Insert the foot into the preparation.
4. Press and hold down the safety button (SB).
5. Press the control button (CB), and the power mixer will start up.
6. Release the safety button (SB).
7. To stop the power mixer, release the control button (CB).



• CONTINUOUS OPERATION (valid for all models)

Follow steps 1 to 6 above, then:

7. While the control button (CB) is in the depressed position, press the locking button (LB).

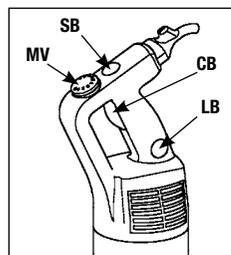
8. Release the control button (CB).
9. Release the locking button (LB), and the power mixer will function continuously.
10. To stop the power mixer, press and release the control button (CB).

• **VARIABLE-SPEED OPERATION**

(MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra, MP 450 FW XL Ultra)

Follow steps 1 to 6 above, then:

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



Whisk function (MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra): speed between **250** and **1,500** rpm.

Mixer function (MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra, MP 450 Combi Ultra): speed between **1,500** and **9,000** rpm.

Mixing tool function (MP 450 FW XL Ultra, optional extra with the MP 350 Combi Ultra and MP 450 Combi Ultra models): **speed ranging from 160 to 510 rpm.**

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

Principle of automatic speed regulation: once you have selected the right speed, leave the mixer to run on its own. The speed will remain the same, even if the consistency of the preparation changes.

• **MASHED POTATOES FUNCTION (MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra)**



A self-regulating speed system has been specially developed for pureeing tasks using the whisk (jerky rotation).

To reach this speed, you have to turn the knob counterclockwise until you feel a click. Mashed potatoes must be processed at the lowest speed.

A triangle marked on the speed variation switch indicates the speed dedicated to mashed potatoes preparation.

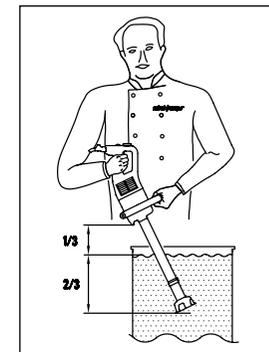
• **POWER CORD**

After cleaning the machine, wind the cord around the specially designed lugs, without stretching it too much. This will prolong its lifespan.



We recommend holding the mixer by both the main handle and the removable handle.

We recommend tilting the mixer slightly, making sure that the bell does not come into contact with the bottom of the recipient.



However, for mixers of Special for tilting pan range (MP 350 Ultra TP, MP 800 Turbo TP), the protective ring attached to the end of the bell can be in contact with the bottom of the pan, making the appliance easier to glide and enhancing manoeuvrability. The mixer must nevertheless always be maintained at a sufficient tilt to guarantee the best results.

Installing the handle:

- Unplug the mixer first.
- Slide the removable handle onto the motor base from underneath the mixer (1), making sure that:
 - the word **“TOP”** is facing upwards (1).
 - Turn the stainless steel adjusting screw anti-clockwise (1) until the handle is slightly above the aluminium housing as indicated in step (2).

N.B. During assembly, check that the elastomer seal on the removable handle is always aligned with the rest of the handle (1).

- Then push the handle downwards until it sits on top of the aluminium housing (3).
- Lock the handle into its final position by turning the adjusting screw clockwise (4) until fully tightened.

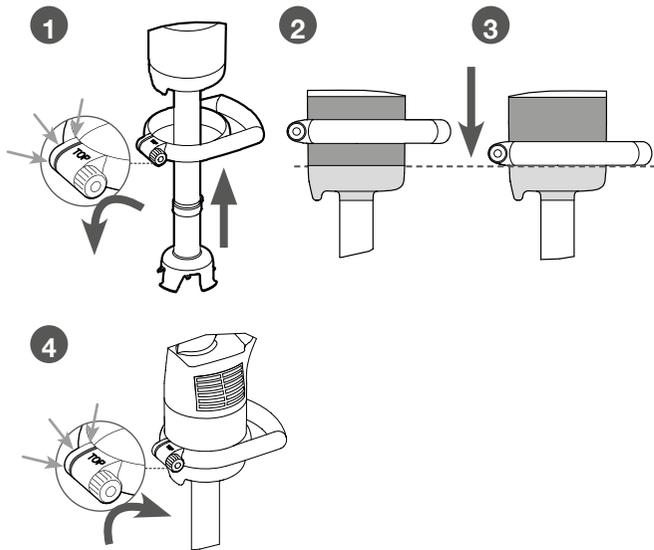
WORKING POSITION

! WARNING

To ensure maximum safety regardless of your working position, we strongly recommend positioning both hands as indicated below and always as far as possible from any moving and cutting parts.

To make our machines more ergonomic, safer to use and easier to handle, we recommend using the “removable handle” attachment.

The handle can be used on all mixers in the Large range including the Combi models (except the MP 800 Turbo, MP 800 Turbo TP).



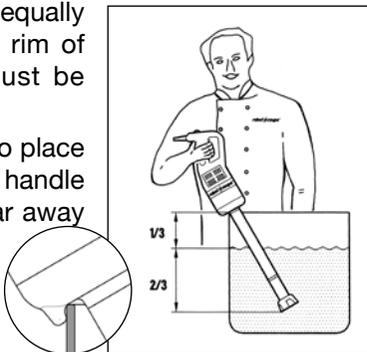
• BLADE FUNCTION

For greater efficiency and comfort during use, if the mixer is not equipped with a removable handle, we recommend placing one hand on the handle and the other at the bottom the motor. We recommend tilting the mixer slightly, making sure that the bell does not come into contact with the bottom of the recipient.

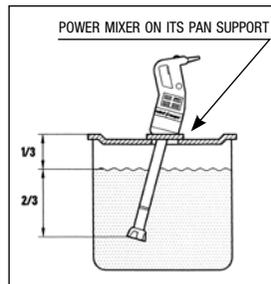


The power mixer can equally be rested against the rim of the container, but must be tilted.

In this case, it is best to place your free hand on the handle guard (or at least as far away as possible from any moving and cutting parts).



If using a support on top of the pan, ensure that the power mixer is positioned in the centre of the support, that it is at a slight angle, and that the bell is not touching 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 $\frac{2}{3}$ of the foot should be immersed in the preparation.

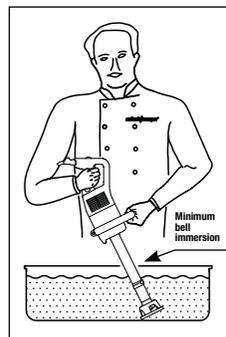
MP 800 Turbo / MP 800 Turbo TP Special for tilting pans



A handle which will help you to have a good grip and facilitate the moving of the machine.

Special Range for tilting pans

For greater efficiency and comfort during use, we recommend holding the mixer by both the main handle and the removable (or second) handle. Thanks to the protective ring at the edge of the bell, it is possible to glide the mixer on the bottom of the bratt pan while maintaining the tilted position.



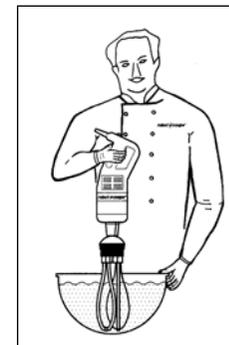
Recommended tilt: between 20° and 45°.

Always make sure the bell is sufficiently immersed to avoid splattering, and that the vents under the motor base are not in contact with the liquids. For optimal efficiency, the bell of the mixer must be completely immersed.

• WHISK FUNCTION

For greater efficiency, it is recommended holding the appliance by the handle and the motor base.

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



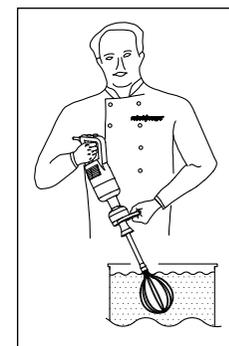
While you process the preparation, we recommend that you move the whisks around in the bowl, in order to ensure that the mixture is completely homogeneous.

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.

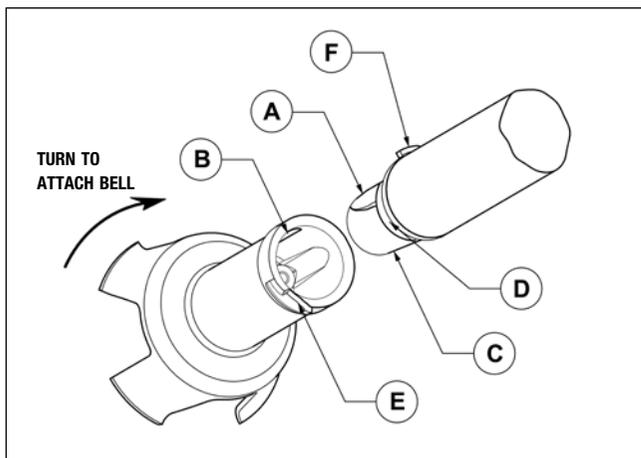
Handle conveniently located on the mixing tool for a better grip.



ASSEMBLING & DISMANTLING

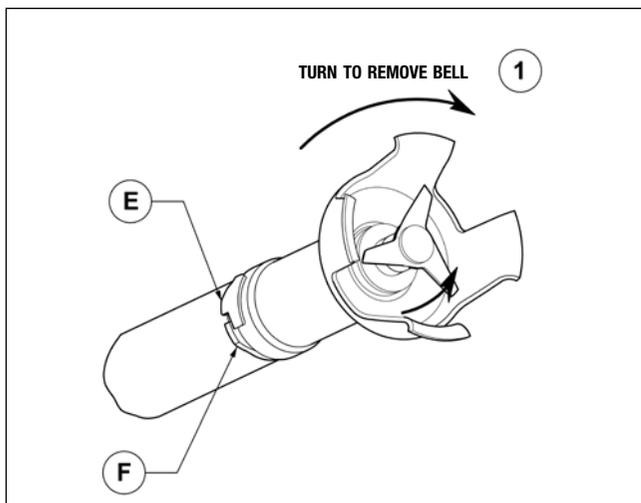
• BLADE FUNCTION

Attaching the bell to the tube (valid for all models)



- Check that the machine is not plugged in.
- Align the flat side of **A** the conical part of the tube with catch **B** on the inside of the bell.
- Insert the conical part **C** into the bell. With the washer touching the tube seal **D**, turn the bell in the direction of the arrow (see above figure) to lock the bell lug **E** and tube lug **F** together moderately tightly.

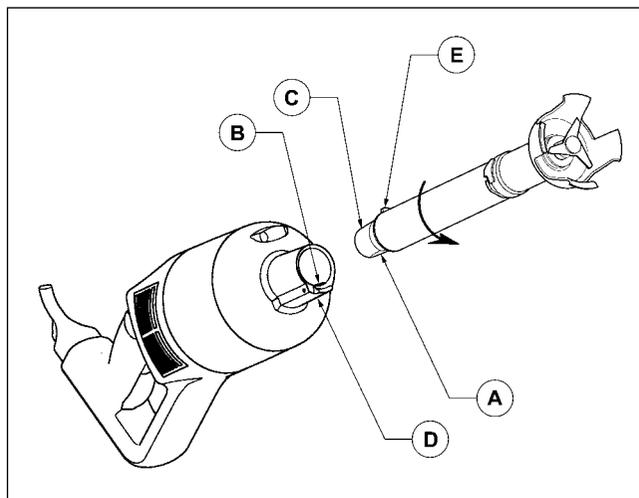
Removing the bell from the foot (valid for all models)



- Check that the machine is not plugged in.
- Turn the bell in the direction of arrow **1** (see next figure) to separate the bell lug **E** from the tube lug **F**. Remove the bell.

Attaching the tube to the motor unit (MP 350 Combi Ultra, MP 450 Combi Ultra, MP 800 Turbo, MP 800 Turbo TP)

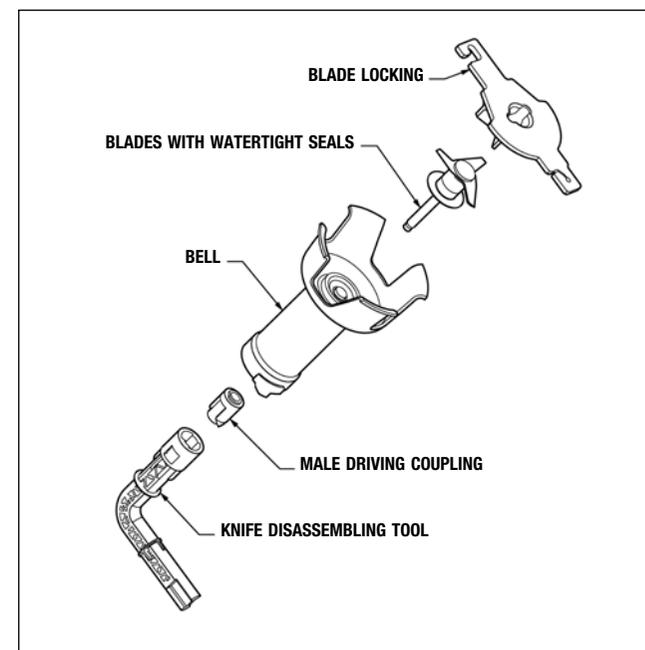
- Check that the appliance is not plugged in.
- Align the flat side of **A** the conical part of the tube with catch **B** into the aluminium casing.
- Insert the whole of the conical part **C** of the tube into the aluminium casing.
- Turn the tube in the direction of the arrow (see figure) until it is locked into place moderately tightly.



Removing the tube from the motor unit (MP 350 Combi Ultra, MP 450 Combi Ultra, MP 800 Turbo, MP 800 Turbo TP)

- Check that the appliance is not plugged in.
- Turn the tube in the opposite direction to that used when attaching it.
- When it will go no further, remove the tube of the aluminium casing.

Removing the blade

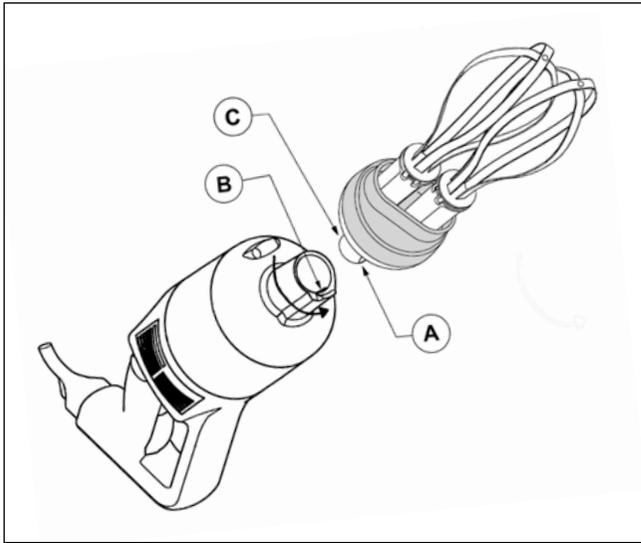


- To remove the blade safely, hold them with the tool provided or an oven glove.
- Using the removal tool, the male driving coupling.
- As soon as the male drive coupling has been unscrewed, the blade can be removed for cleaning.

• WHISK FUNCTION (MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra)

Attaching the whisk holder to the motor unit.

- Check that the appliance is not plugged in.
- Align the flat side **A** of the conical part **C** of the whisk holder with the catch **B** on the inside of the aluminium casing.
- Insert the whole of the conical part **C** of the whisk holder into the aluminium casing.
- Turn the whisk holder in the direction of the arrow (see figure) until it is locked into place moderately tightly.

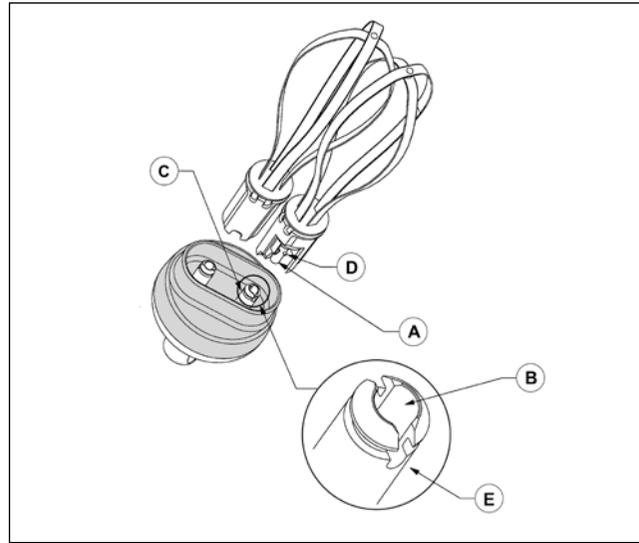


Removing the casing

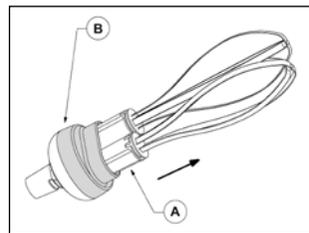
- Check that the machine is not plugged in.
- Turn the whisk holder in the opposite direction to that used when attaching it.
- When it will go no further, remove the whisk holder from the aluminium casing.

Fitting the whisks into the whisk holder

- Grasp the holder in one hand.
- With the other hand, take the first whisk and insert the shaft **A** into the bore **B** of the whisk holder drive shaft. Make sure the drive lugs **D** are properly aligned with the notches.
- As you push the whisk into the whisk holder drive shaft **C**, rotate it slightly in order to slot the drive lugs into the notches **D** of the drive shaft **C**, thereby locking the whisk into place inside the shaft.
- To check that the whisk is properly fixed inside the shaft **C**, 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.



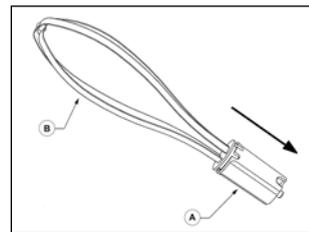
Removing the whisks from the whisk holder



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

Removing the ejector

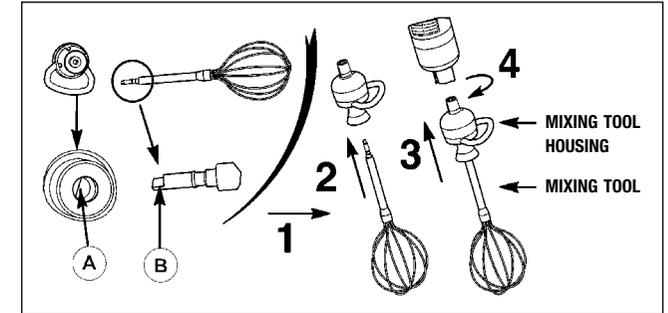
- Hold the whisk by the wires **B** in one hand.
- With the other hand, pull the ejector **A** in the direction of the arrow (see figure).



The foot, the blades and the whisks can be entirely dismantled, (Robot-Coupe's exclusive patented system), thereby ensuring easy cleaning, perfect hygiene and simple maintenance.

• **MIXING TOOL FUNCTION (MP 450 FW XL Ultra)**
Optional extra with the MP 350 Combi Ultra and MP 450 Combi Ultra models.

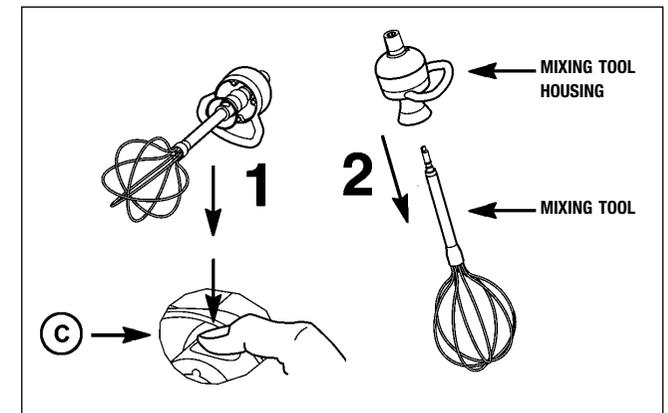
Attaching the mixing tool to the mixing tool housing:



Line the flat side of the mixing tool **B** up with the flat side of the housing **A**.

Once the mixing tool has been attached to the housing, simply insert the latter into the motor unit, turning it in an anticlockwise direction.

Detaching the mixing tool from its housing:



To release the mixing tool from its housing, simply press the button **C**. All that then remains to be done is to remove the housing from the motor unit.

USES & EXAMPLES

The mixer function makes it possible to carry out all types of processing in the minimum of time, while the whisk function enables you to whisk and mix the preparation. We thus recommend that you supervise all food preparations carefully in order to obtain the best results.

CATERING AND RESTAURANT WORK

Blade Function

- Soups
- Vegetable purees : carrots, spinach, celery, turnips, French beans, etc.
- Mousses : vegetable, fish
- Fruit compotes
- Sauces : green, rouille, remoulade, cream emulsions, tomato or parsley
- Bisques : langoustines and shellfish
- Pancake batter

Whisk function

- Mashed potatoes (fresh or instant).
- Pancake batter
- Mayonnaise
- Beaten egg whites
- Chocolate mousse
- Butter sauces
- Whipped cream
- Smooth fromage frais
- Mashed potato (fresh or instant)

Mixing tool attachment function (FW XL)

Blending and homogenisation of very light preparations:

- purees and soups made with dehydrated flakes.
- sauce stock, jellied water, homogenised foods, blended mixes, etc.

It is not designed to make pasta or thick purees.

CHEMICAL & PHARMACEUTICAL LABORATORY WORK

- Mixing : making ointments, creams, paste..., emulsions.

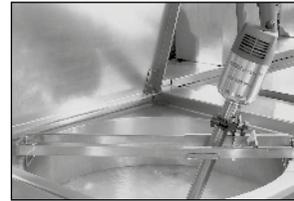
PAN SUPPORT

They enable the user to tilt the power mixer without any effort or else to leave it running on its own. All stainless steel and completely dismantled, they are easy to clean and very practical to use.

• ADJUSTABLE SUPPORT

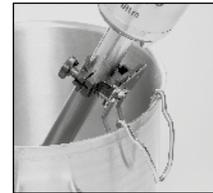
3 pan supports are available as an option. They can be adapted to the three following sizes of pans :

- Ø pan: from 330 mm to 650 mm.
- Ø pan: from 500 mm to 1000 mm.
- Ø pan: from 850 mm to 1300 mm.



• UNIVERSAL SUPPORT

For any pans diameter.



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 disinfectant / detergent.

• N.B. NEVER USE PURE BLEACH

- Do not use the following products:

- Abrasive cleaning products;
- Solvents;
- Scouring pads;
- Powder detergents.
- These products can damage the metal and plastic surfaces of the mixer.

CLEANING



WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution). Caution: cut hazard.

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.

• MOTOR UNIT

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

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

• AFTER EACH USE

- 1) Fill an appropriate container with hot water at 60 to 70°C and add dishwashing liquid. Turn on the mixer for 20 seconds.
- 2) Unplug the mixer.
- 3) Using a brush, clean the outside of the tube and bell with hot water and, if necessary, with the detergent used above.
- 4) Rinse in warm water. Plug in the mixer again and turn on for another 10 to 15 seconds.

AT THE END OF THE DAY

- 5) **After disconnecting the mixer, detach the bell from the foot to remove any condensation.**
- 6) Carefully dismantle the different parts of the bell using the tool provided taking care not to damage the blade shaft surfaces and cartridge gaskets. Clean each part using a mild detergent. The blades are sharp and must be handled with care.
- 7) Immerse the foot, detached from the bell, in a mild detergent solution for one minute. Rinse and let dry before re-attaching the bell.
- 8) After cleaning, dry all the parts carefully to prevent oxidation.



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 cartridge,
- 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.

• BLADES

The blades can be removed from the bell for thorough cleaning.

Always dry the blades thoroughly after cleaning to avoid spotting.

The blades are sharp and must be handled with care.

• WHISK HOLDER

Never immerse the whisk holder in water.

Clean with a throwaway wiper.

Never clean the whisk holder in a dishwasher.

• WHISKS

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

To ensure effective cleaning, we advice you to remove the whisk ejector.

• MIXING TOOL HOUSING



Never immerse the mixing tool housing in water or put it in the dishwasher. Instead, clean it with a slightly damp cloth.

• MIXING TOOL



The mixing tool can be washed either by hand or in the dishwasher. You can also clean it with a slightly damp cloth.



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

• BLADES

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.

• WHISKS

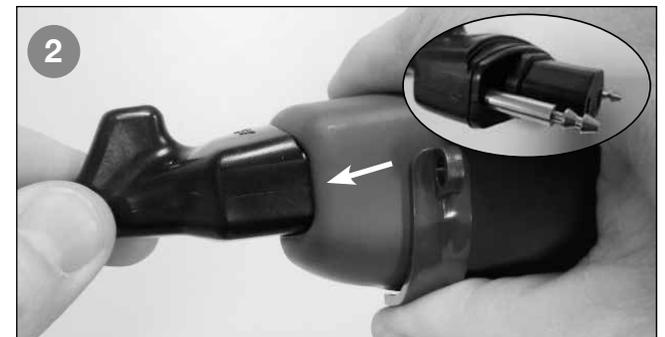
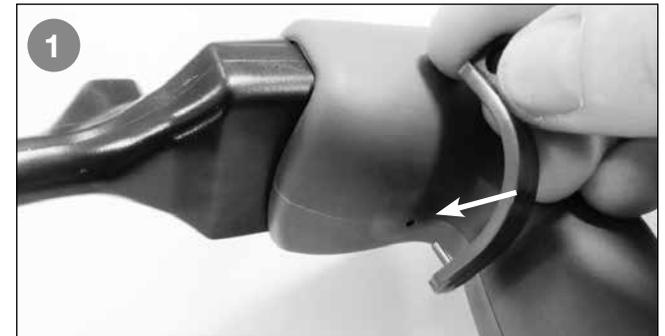
The success of your preparation will depend essentially on the state of the metal wires and their amount of wear and tear. They should therefore be replaced from time to time in order to ensure optimum quality of the finished product.

• POWER CORD:

For your safety, make sure the power cord is always in good condition. The cord is subjected to considerable wear and tear, and must be replaced if it is damaged in any way (cuts, burns, etc.).

Procedure for replacing the power cord:

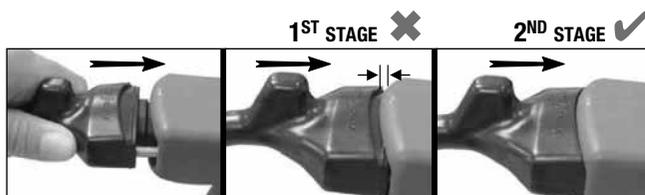
1. Use the dismantling tool supplied with the new replacement cord.
2. Press the push button (see photo) and pull on the cord without releasing the dismantling tool.



3. Installing the new cord:

Connect the Easy-Plug to the motor housing.

Before doing so, make sure the electrical plug is not connected to the power supply.

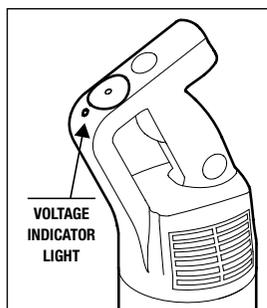


Connect the electrical plug to the power supply.



Make sure the plug is pushed in far enough (two stages). If it is not, the control buttons will not work.

After the cord has been connected to the handle and plugged into the mains, a green indicator light indicates the presence of electrical current in the cord, the correct connection of the cord to the appliance and the correct operation of the cable.



For 120V/60Hz appliances only: the green pilot light does not come on when the appliance is plugged into the mains, but only when the pushbutton (CB) is pressed.

• 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.

• WASHER

The washer can be greased using a suitable food safe lubricant.

In order to maintain a perfect watertightness it is necessary to check the wear of the washer, and if necessary, to replace it.

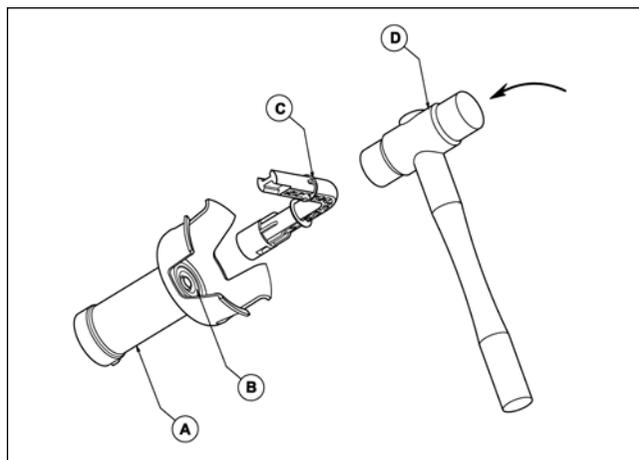
• CARTRIDGE

You need to change the cartridge :

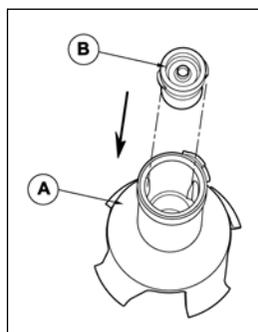
- If liquid starts seeping into the foot
- If there is any play in the blade

1) Cartridge dismantling:

Position the knife dismantling tool **C** on the cartridge **B**. Remove the cartridge from its place by knocking **D** on the knife dismantling tool **C** with a plastic mallet.



2) Cartridge mounting :



Direct the ears of cartridge **B** in order to be aligned with the groove of the bell **A**. Push the cartridge with the hand in the direction of arrow, then clip on into the bell thanks to the knife dismantling tool.

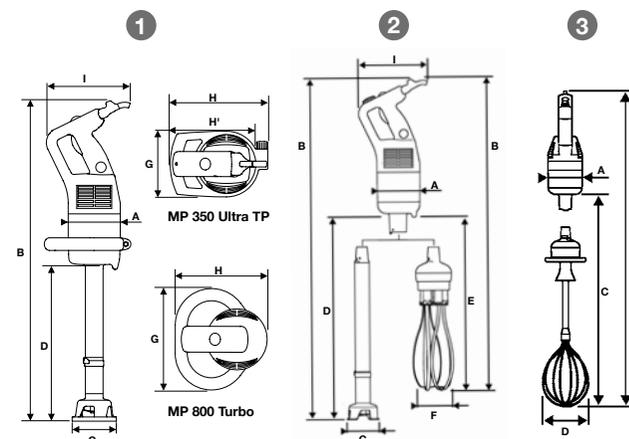
! WARNING

From time to time, check:

- **The state of the 3 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 ①	Dimensions (in mm)									Weight (Kg)		
	A	B	C	D	E	F	G	H	H'	I	Net	Gross
MP 350 Ultra	125	755	100	365						200	4,8	6,3
MP 350 V.V. Ultra	125	755	100	365						200	4,8	6,3
MP 350 Ultra TP	125	763	105	373			139	207	180	200	5,3	6,8
MP 450 Ultra	125	855	100	465						200	5,1	6,6
MP 450 V.V. Ultra	125	855	100	465						200	5,1	6,6
MP 550 Ultra	125	955	110	565						200	5,8	7,3
MP 600 Ultra	125	985	110	585						200	6,4	7,9
MP 800 Turbo	125	1160	115	750			203	190		200	7,2	9
MP 800 Turbo TP	125	845	115	440			203	190		200	6,4	8,2

Models ②	A	B	C	D	E	F	G	H	H'	I	Net	Gross
MP 350 Combi Ultra	125	805	100	415	440	120				200	6,4	8
MP 450 Combi Ultra	125	905	100	515	440	120				200	6,7	8,3
MP 450 FW Ultra	125	835			440	120				200	5,1	6,7

Models ③	A	B	C	D	E	F	G	H	H'	I	Net	Gross
Motor unit MP Combi + Mixing tool / MP 450 FW XL Ultra	125	1205	815	175						200	6	9,8

• 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

MP 350 Ultra, MP 350 Ultra TP

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	9,500	2.1
120 V / 60 Hz	9,300	3.7
220 V / 60 Hz	9,000	2.0

Single-phase machine **MP 350 V.V. Ultra**

Motor	Mixer Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	1,500 to 9,000	2.1
120 V / 60 Hz	1,500 to 9,000	3.7
220 V / 60 Hz	1,500 to 9,000	2.0

Single-phase machine **MP 450 Ultra**

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	9,500	2.3
120 V / 60 Hz	9,300	4.5
220 V / 60 Hz	9,000	2.2

Single-phase machine **MP 450 V.V. Ultra**

Motor	Mixer Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	1,500 to 9,000	2.3
120 V / 60 Hz	1,500 to 9,000	4.5
220 V / 60 Hz	1,500 to 9,000	2.2

Single-phase machine **MP 550 Ultra**

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	9,000	3.5
120 V / 60 Hz	8,500	6.5
220 V / 60 Hz	8,500	3.3

Single-phase machine **MP 600 Ultra**

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	9,500	3.4
120 V / 60 Hz	9,300	6.8
220 V / 60 Hz	9,000	3.2

Single-phase machine

MP 800 Turbo, MP 800 Turbo TP

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	9,500	4.5
120 V / 60 Hz	9,300	7.5
220 V / 60 Hz	9,000	2.0

Single-phase machine **MP 350 Combi Ultra**

Motor	Mixer Speed (rpm)	Whisk Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	1,500 to 9,000	250 to 1,500	2.1
120 V / 60 Hz	1,500 to 9,000	250 to 1,500	3.7
220 V / 60 Hz	1,500 to 9,000	250 to 1,500	2.0

Single-phase machine **MP 450 Combi Ultra**

Motor	Mixer Speed (rpm)	Whisk Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	1,500 to 9,000	250 to 1,500	2.3
120 V / 60 Hz	1,500 to 9,000	250 to 1,500	4.5
220 V / 60 Hz	1,500 to 9,000	250 to 1,500	2.2

Single-phase machine

MP 450 FW Ultra / MP 450 FW XL Ultra

Motor	Mixer Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	250 to 1,500	2.3
120 V / 60 Hz	250 to 1,500	4.5
220 V / 60 Hz	250 to 1,500	2.2

SAFETY



WARNING

The blades are extremely sharp. Handle with care.

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

- Safety control button
- Thermal protection system
- Overload protection system
- No volt release a supply failure.
- Intensity Warning Light
- Power cord safety

• 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 protection system

If the appliance is left running for too long, the thermal protection system will automatically shut it down. If this happens, wait for the appliance to cool down completely (approx. 30 min.) before following the procedure for OPERATING THE APPLIANCE (page 6).

• Overload protection system

If the motor becomes overloaded due to the presence of a spoon or other utensil in the pan or the thickness of the mixture, it will shut down. This shutdown signals that the preparation is either too thick or not suitable for processing with a stick blender. To switch your appliance back on, follow the procedure for OPERATING THE APPLIANCE (page 6).

• No volt release a supply failure

In the event of a power cut or after the machine has been unplugged, the power mixer will not restart by itself. It is necessary to follow the steps in the paragraph entitled OPERATING THE APPLIANCE (page 6).

• Intensity Warning Light (MP 600 Ultra, MP 800 Turbo and MP 800 Turbo TP)

In case of overload or use of the mixer in a too sticky preparation, the intensity warning flashes for 5 seconds to inform you that the motor will stop shortly.

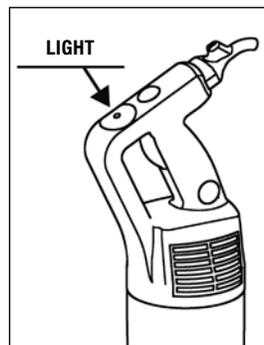
This stop indicates that the preparation in process is too thick or can not be made with a stick blender.

In this case, you can still restart your mixer. However, your machine will stop again if the consistency of the preparation is not modified.

• Power cord safety

Before you connect the power cord to the mains supply, always check that this cord:

- 1°) is not damaged in any way;
- 2°) has been properly connected to the machine handle. If this is not the case, follow the procedure for SWITCHING ON 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.

When using mixers in the Special bratt tilting pan Range (MP 350 Ultra TP, MP 800 Turbo TP), we recommend pressing the appliance against the bottom of the pan for greater comfort and ease of movement.

The protective ring attached to the end of the bell lets you glide the mixer on the bottom of the pan and enhances manoeuvrability.

The mixer must nevertheless always be maintained at a sufficient tilt (between 20° and 45°) to guarantee the best results.

Always make sure the bell is sufficiently immersed to avoid splattering, and that the vents under the motor base are not in contact with the liquids.

For optimal efficiency, the bell of the mixer must be completely immersed.

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 (the green voltage indicator light is off).**

- Release the control button (CB).
- 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 (the green voltage indicator light stays on)**

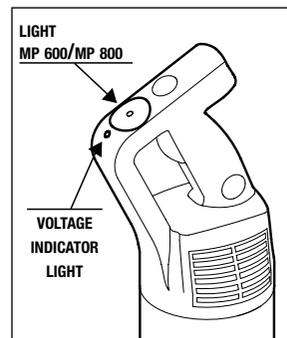
- Release the control button (CB).
- Unplug the power mixer.
- Wait a few minutes for the motor to cool down and the thermal safety mechanism to be reset.
- Restart the power mixer following the paragraph entitled OPERATING THE APPLIANCE (page 6).

- **If you cannot locate the cause of the problem**

- Release the control button (CB).
- 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.

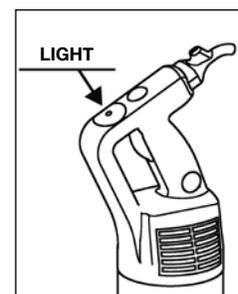
- **If the green voltage indicator light is off, check:**

- The network voltage
- Correct connection of the cable to the wall plug.
- Correct attachment of the cord to the handle (see page 13).
- The state of repair of the cord (any cut wires) if this is the case, see replacement procedure on page 13.



- **If the intensity warning light flashes (MP 600 Ultra and MP 800 Turbo, MP 800 Turbo TP)**

In case of overload or use of the mixer in a too sticky preparation, the intensity warning flashes for 5 seconds to inform you that the motor will stop shortly. This stop indicates that the preparation in process is too thick or can not be made with a stick blender.



In this case, you can still restart your mixer. However, your machine will stop again if the consistency of the preparation is not modified.

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.

REMINDER: For 120V/60Hz only: the green pilot light does not come on when the appliance is plugged into the mains, but only when the pushbutton (CB) is pressed.

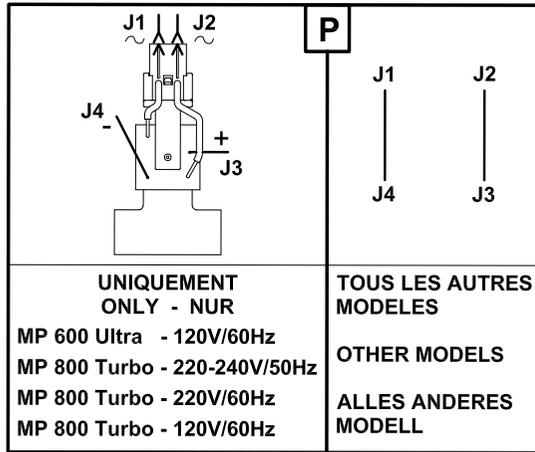
STANDARDS

Consult the declaration of compliance on page 2.

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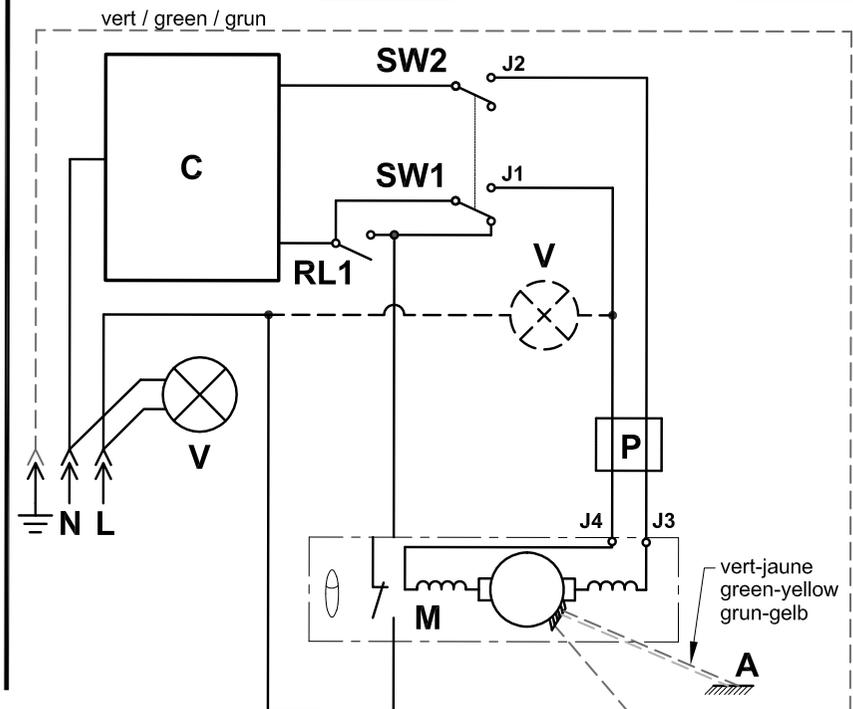
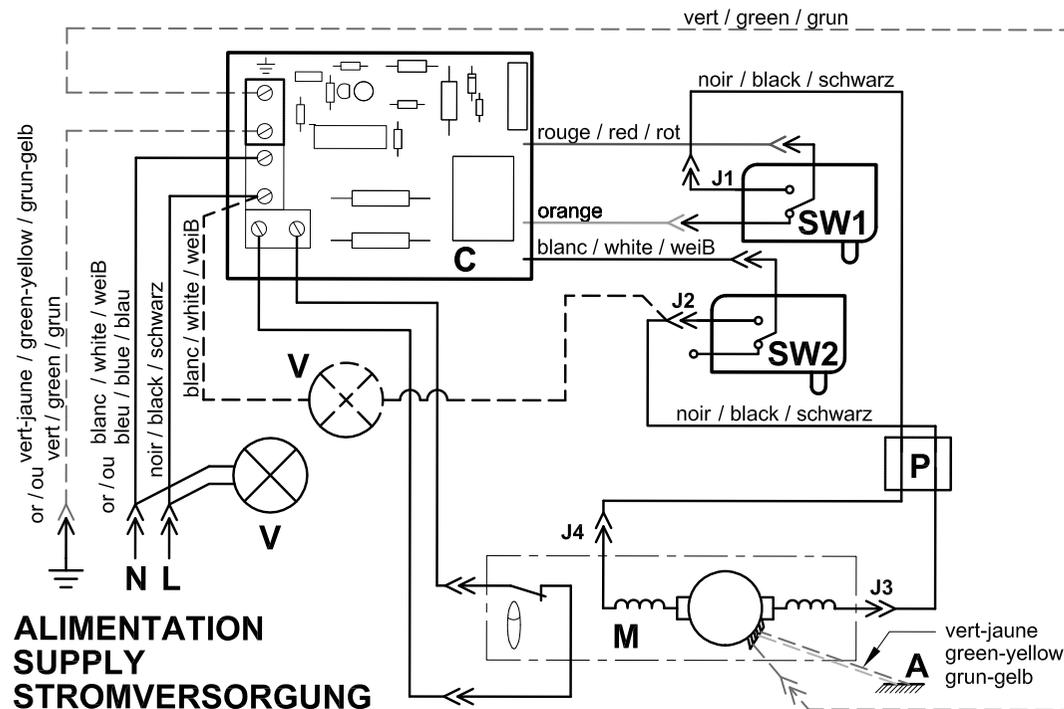
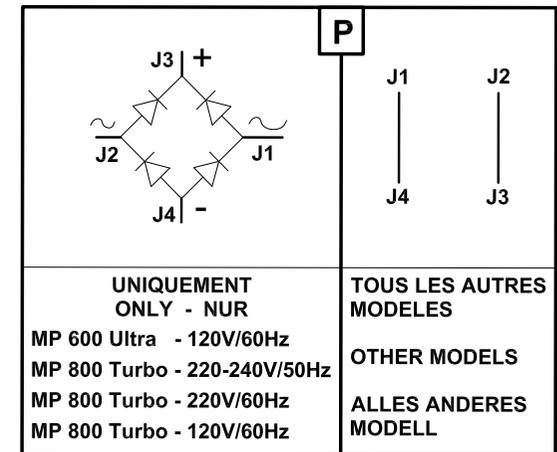
**ELECTRICAL AND
WIRING DIAGRAMS**

MP 350 Ultra - MP 350 Ultra TP - MP 450 Ultra - MP 550 Ultra - MP 600 Ultra - MP 800 Turbo - MP 800 Turbo TP
 120V/60Hz - 220V/60Hz - 220-240V/50Hz - 1~



	Français	English	Deutsch
A	Carter aluminium	Aluminium housing	Aluminiumhaube
C	Unité de contrôle	Control unit	Kontrolleinheit
M	Moteur	Motor	Motor
P	Pont de diodes	Rectifier bridge	Brücke diode
SW1	Interrupteur marche/arrêt	On/off switch	Betriebsschalter/Stopschalter
SW2	Interrupteur marche/arrêt	On/off switch	Betriebsschalter/Stopschalter
V	Voyant présence tension	Voltage presence indicator	LED-Spannung Präsenz
θ	Protecteur thermique	Thermal protector	Thermoschutz

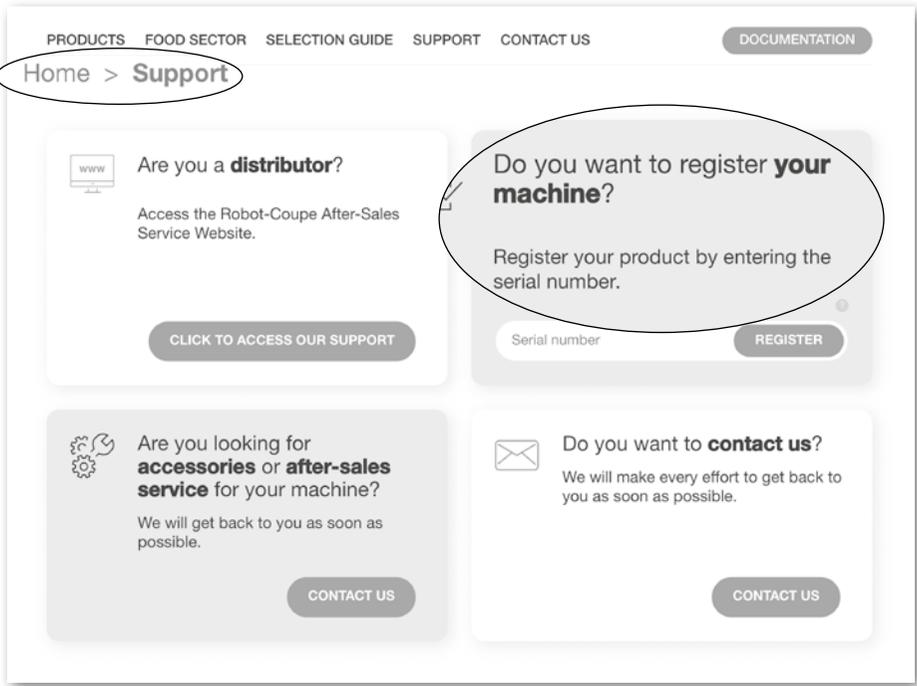
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Ref.: 450 722 B - 09/01/2024