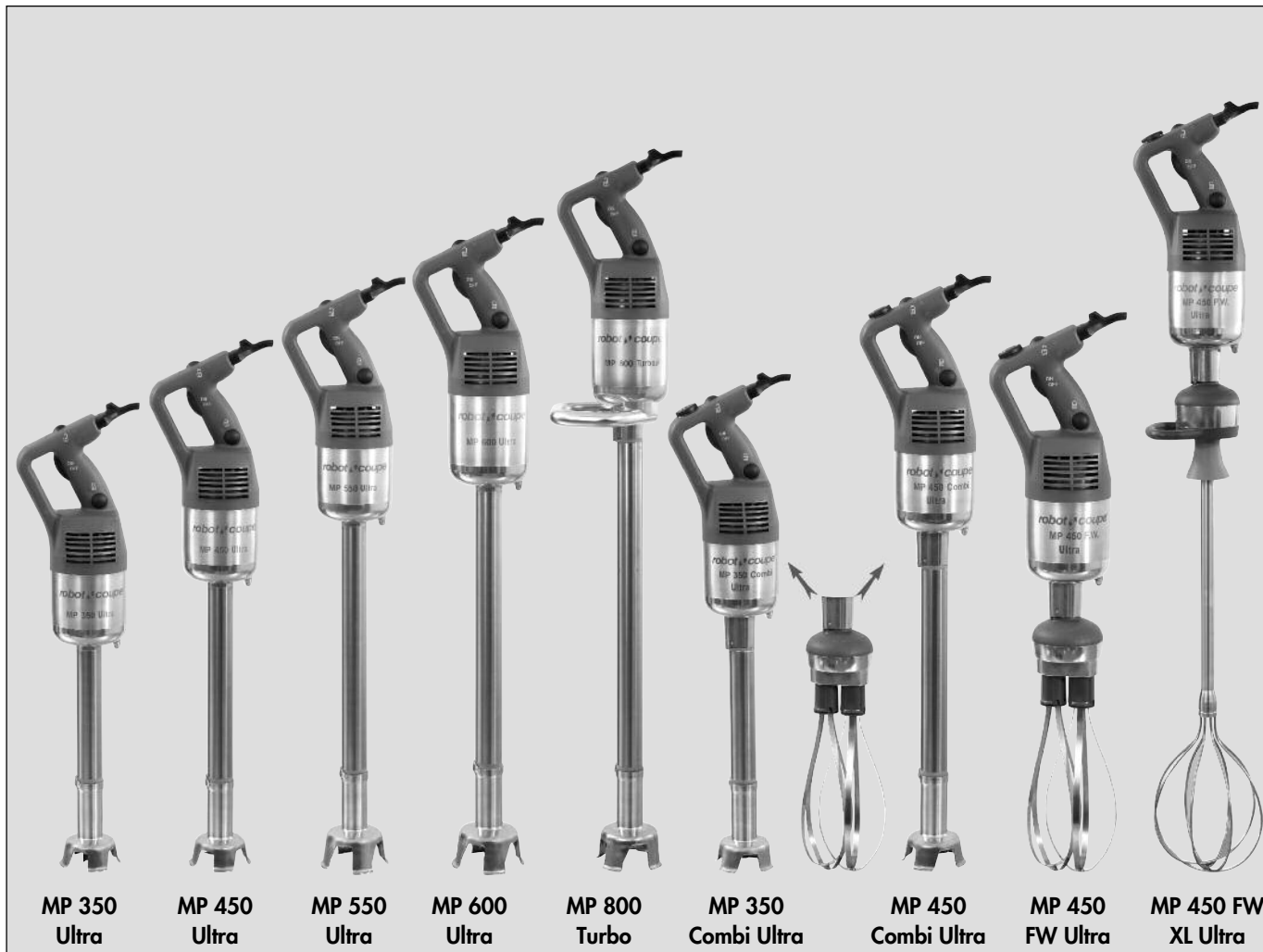


robot coupe[®]

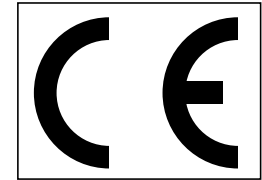


- **MP 350 Ultra**
- **MP 350 V.V. Ultra**
- **MP 450 Ultra**
- **MP 450 V.V. Ultra**
- **MP 550 Ultra**
- **MP 600 Ultra**
- **MP 800 Turbo**
- **MP 350 Combi Ultra**
- **MP 450 Combi Ultra**
- **MP 450 FW Ultra**
- **MP 450 FW XL Ultra**

robot  ***coupe***®

OPERATING INSTRUCTIONS

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
© All rights reserved for all countries by: ROBOT-COUPE S.N.C.



**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**

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/CE,
 - Directive "Low voltage" 2006/95/CE,
 - Directive "Electromagnetic compatibility" 2004/108/CE,
 - 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/CE,
 - Directive "WEEE" 2002/96/CE,
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:

- EN 12100 -1 & 2 - 2004: 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: 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 55 for the electrical controls,
 - IP 34 for the machines.

Signed at Montceau en Bourgogne on January 3rd, 2011

Alain NODET
The Manager

SOMMAIRE

■ WARRANTY

■ IMPORTANT WARNING

■ INTRODUCTION TO YOUR NEW POWER MIXER

■ SWITCHING ON THE APPLIANCE

- Advice on electrical connections

■ OPERATING THE APPLIANCE

- Starting and stopping the power mixer
- Continuous operation
- Variable-speed operation
- Power cord

■ WORKING POSITION

- Blade function
- Whisk function

■ ASSEMBLING & DISMANTLING

- Blade function
- Whisk function
- Mixing tool function

■ USES & EXAMPLES

■ PAN SUPPORT

- Adjustable support
- Single support

■ HYGIENE

■ CLEANING

- Motor unit
- Foot and bell
- Blades
- Whisk holder
- Whisks
- Mixing tool housing
- Mixing tool

■ MAINTENANCE

- Blades
- Whisks
- Foot seal
- Seal ring
- Cartridge
- Power cord

■ TECHNICAL SPECIFICATIONS

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

■ SAFETY

■ PROBLEMS

■ STANDARDS

■ TECHNICAL DATA (Page 17)

- Exploded views
- Electrical and wiring diagrams

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 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: 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 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 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 parts can be properly 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	Whisk attachment	Capacity Litres
MP 350 Ultra		350 mm		50
MP 350 V.V. Ultra	●	350 mm		50
MP 450 Ultra		450 mm		100
MP 450 V.V. Ultra	●	450 mm		100
MP 550 Ultra		550 mm		200
MP 600 Ultra		600 mm		300
MP 800 Turbo		800 mm		400
MP 350 Combi Ultra	●	350 mm	280 mm	50
MP 450 Combi Ultra	●	450 mm	280 mm	100
MP 450 FW Ultra	●		280 mm	-
MP 450 XL FW Ultra	●		610 mm	-

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 **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.**

In whisk function

In the whisk function, all three models can process:

2 to 50 egg whites
1 to 60 kg purée.

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.**

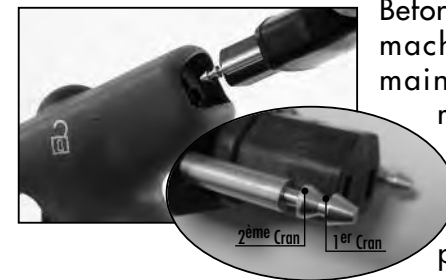
The power outlet must be protected by a 30mA RCBO and a 10 A fuse

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 to 240 V.
120 V / 60 Hz
220 V / 60 Hz.

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



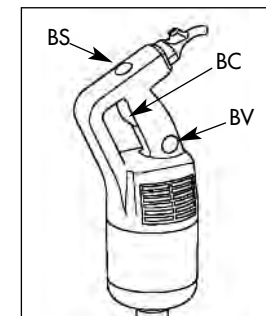
Before plugging your machine into the mains supply, you must connect the power cable to the machine handle (see photo opposite).

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

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)

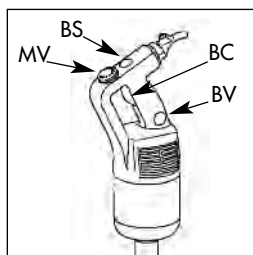
Follow steps 1 to 6 above, then:

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 XL FW 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 **1500** rpm.

Mixer function (MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra, MP 450 Combi Ultra): speed between **1500** and **9000** rpm.

Mixing tool function (MP 450 XL FW 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)



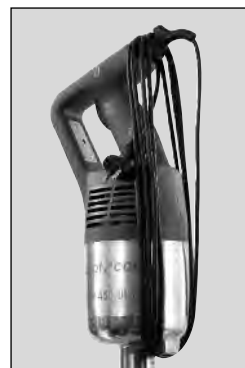
A self-regulating speed system has been specially developed for pureeing tasks using the whisk (jerky rotation).

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.



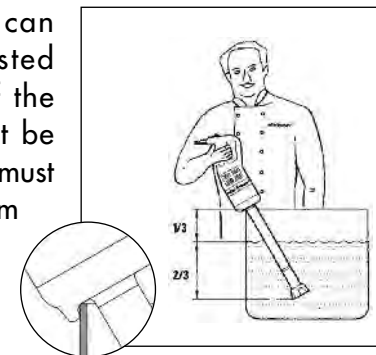
WORKING POSITION

- **BLADE FUNCTION**

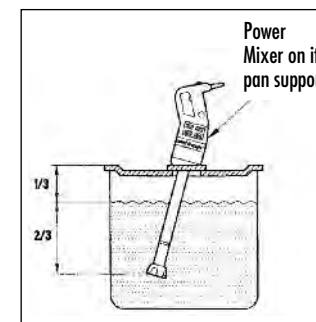
For greater control, we recommend that you hold the power mixer by the handle and the bottom of motor unit. Furthermore, we recommend that you tilt the power mixer at a slight angle to prevent the bell from touching the bottom of the container.



The power mixer can equally be rested against the rim of the container, but must be tilted, and the bell must not touch the bottom of the container.



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.

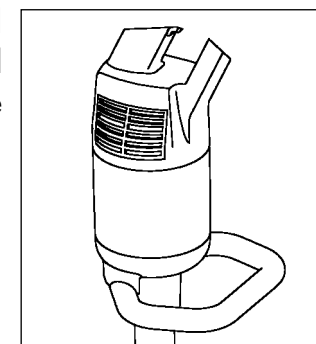


Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit does not come into contact with any liquid.

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

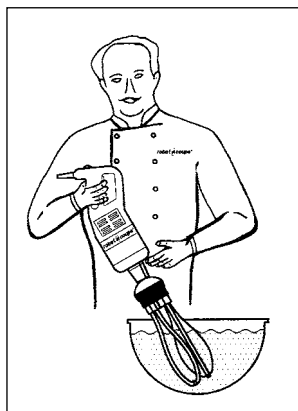
MP 800 Turbo

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

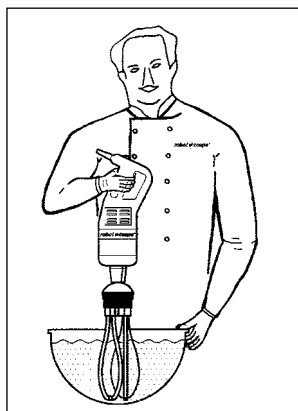


• WHISK FUNCTION

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

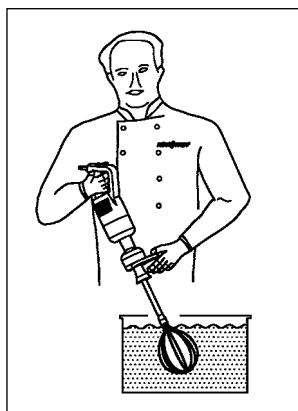


While you process the preparation, we recommend that you move the whisks around in the bowl, in order to ensure that the mixture is completely homogeneous.



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.

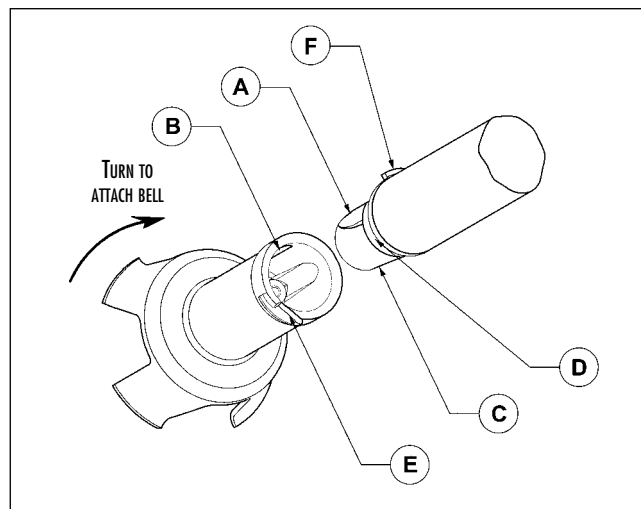


Handle conveniently located on the mixing tool for a better grip.

ASSEMBLING & DISMANTLING

• BLADE FUNCTION

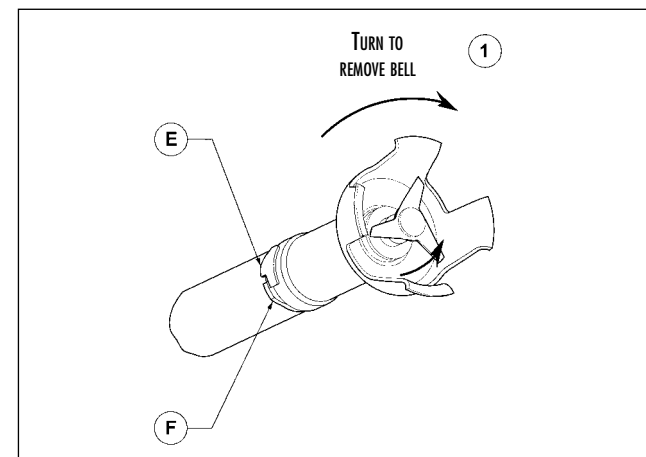
Attaching the bell to the tube (valid for all models)



- Check that the machine is not plugged in.
- Align the flat side of **A** the conical part of the tube with catch **B** into the aluminium casing.
- 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.

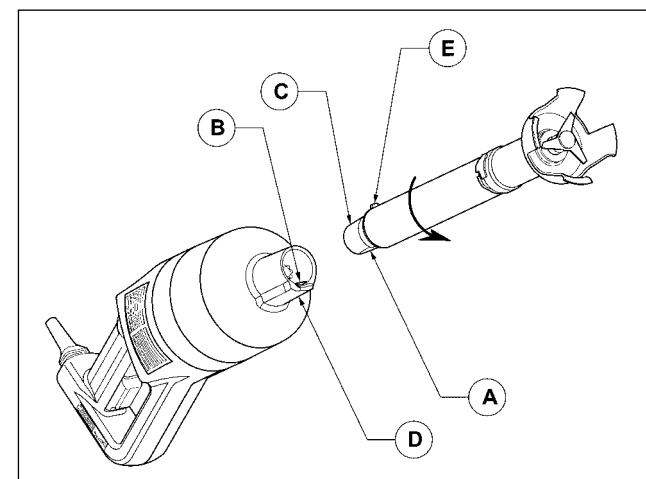
Removing the bell from the foot (valid for all models)

- 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)

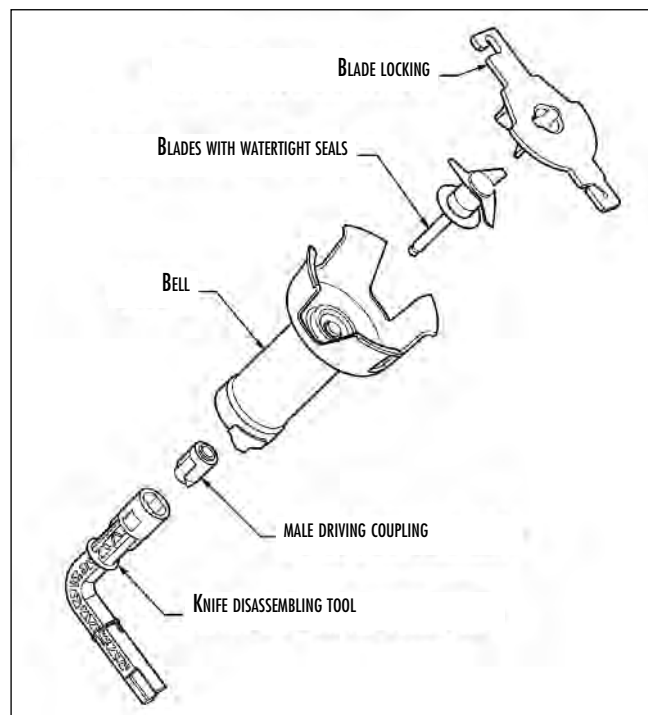
- Check that the appliance is not plugged in.
- Align the flat side of **A** the conical part of the tube with catch **B** into the aluminium casing.
- Insert the whole of the conical part **C** of the tube into the aluminium casing.
- Turn the tube in the direction of the arrow (see figure) until it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



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

- Check that the appliance is unplugged.
- 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

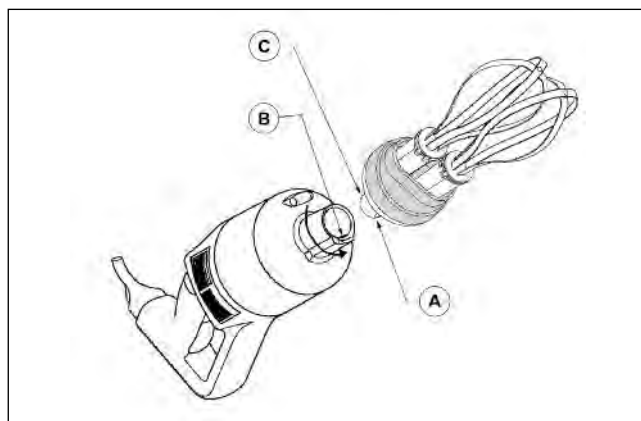


- To remove the blade safely, hold them with the tool provided or an oven glove or a thick cloth.
- Using the removal tool, the male driving coupling.
- As soon as the male drive coupling has been unscrewed, the blade can be removed for cleaning.

• 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 machine 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.



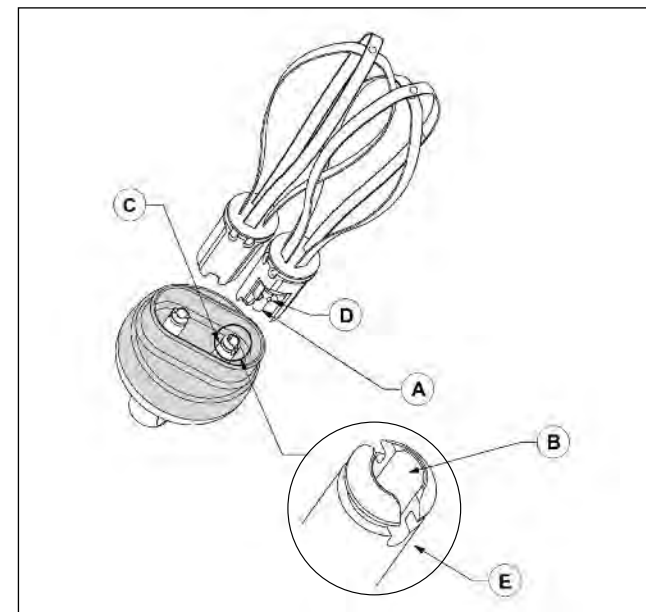
Removing the casing

- 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

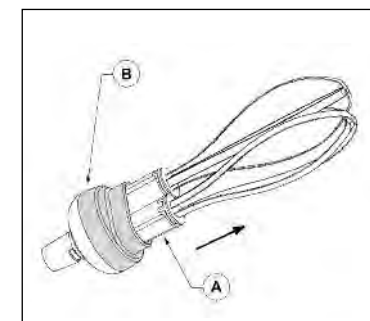
- Grasp the holder in one hand.
- With the other hand, take the first whisk and insert the shaft (A) into the bore (B) of the whisk holder drive shaft. Make sure the drive lugs (D) are properly aligned with the notches.

- 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.

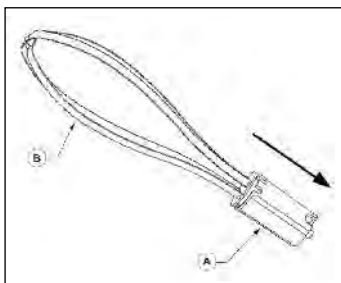


Removing the whisks from the whisk holder

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



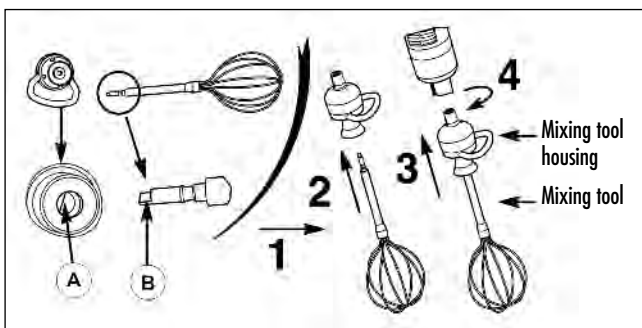
- Hold the whisk by the wires (B) in one hand.
- With the other hand, pull the ejector (A) in the direction of the arrow (see figure).

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 XL FW Ultra) Optional extra with the MP 350 Combi Ultra and MP 450 Combi Ultra models.

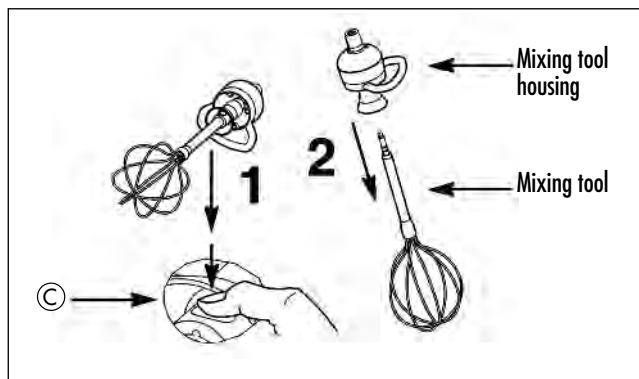
Attaching the mixing tool to the mixing tool housing:



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

CATERING AND RESTAURANT WORK

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)

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 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).

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.

• Complete cleaning procedure

- Unplug the power mixer.
- Rinse the bell under the tap.
- Remove the bell from the foot, then remove the blades. Be careful to avoid damaging the surface of the blade shaft and the watertight seals. Do not use too strong a detergent when cleaning the parts.
- Ensure that all the different parts are thoroughly dried before reassembly.

• BLADES

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

Always dry the blades thoroughly after cleaning to avoid spotting.

• WHISK HOLDER

Never immerse the whisk holder in water. Clean it with a slightly damp cloth or sponge.

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 advise 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

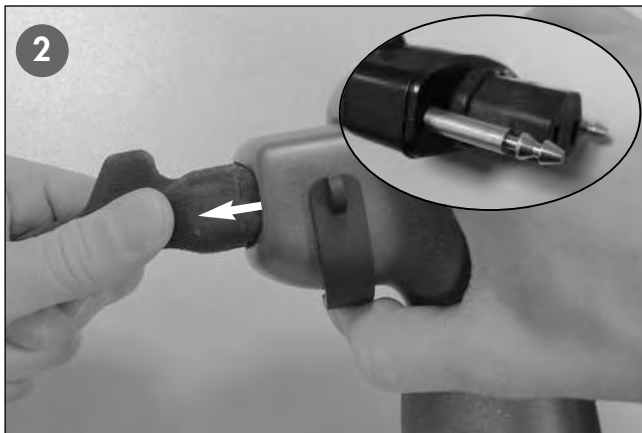
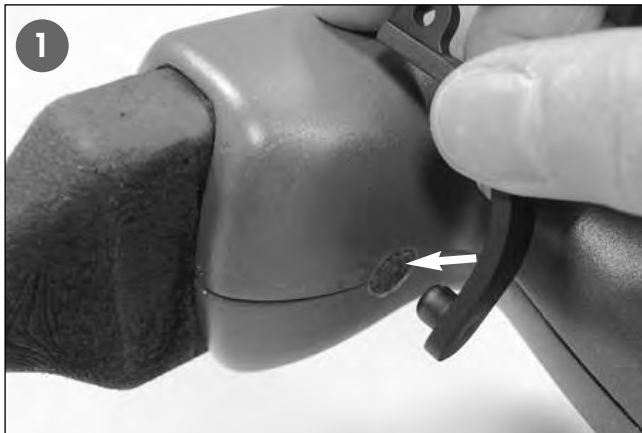
The success of your preparation will depend essentially on the state of the metal wires and their amount of wear and tear. They should therefore be replaced from time to time in order to ensure optimum quality of the finished product.

• **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.
- 2) Installing the new cord: follow the procedure for OPERATING THE APPLIANCE (page 6).



• **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.

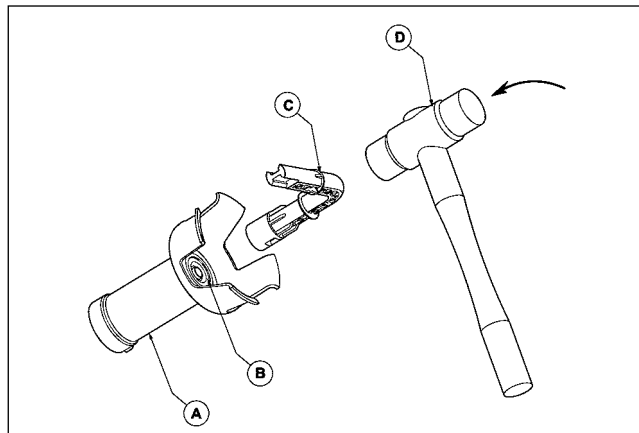
• **CARTRIDGE**

You need to change the cartridge :

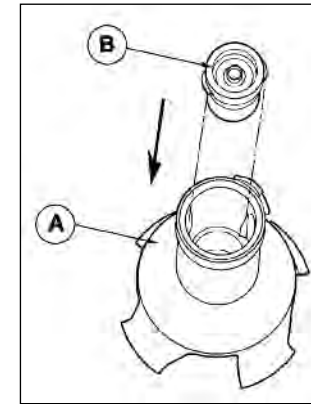
- If liquid starts seeping into the foot
- If there is any play in the blade

1) Cartridge dismantling :

Position the knife dismantling tool © on the cartridge ©. Remove the cartridge from its place by knocking © on the knife dismantling tool © with a plastic mallet.



2) Cartridge mounting :



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

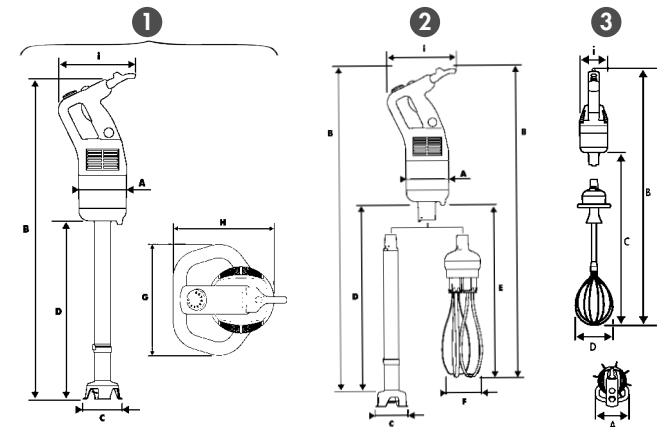
⚠ WARNING

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	I	Net	Gross	
MP 350 Ultra	125	725	100	360						200	4.6	6.1
MP 350 V.V. Ultra	125	725	100	360						200	4.8	6.3
MP 450 Ultra	125	825	100	460						200	4.9	6.4
MP 450 V.V. Ultra	125	825	100	460						200	5.0	6.4
MP 550 Ultra	125	925	110	560						200	5.2	6.7
MP 600 Ultra	125	970	110	580						200	5.7	7.6
MP 800 Ultra	125	1130	110	740			212	189		200	7.1	9

Models ②	A	B	C	D	E	F	G	H	I	Net	Gross	
MP 350 Combi Ultra	125	775	100	360	440	120				200	5.9	8.3
MP 450 Combi Ultra	125	875	100	360	440	120				200	6.1	8.5
MP 450 FW Ultra	125	805			440	120				200	4.3	6.5

Models ③	A	B	C	D	E	F	G	H	I	Net	Gross	
Motor unit MP Combi + Mixing tool / MP 450 XL FW Ultra	150	1175	815	175						200	5.3	8.5

• 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**

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**

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 XL FW Ultra

Motor	Mixer Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	250 to 1500	2.3
120 V / 60 Hz	250 to 1500	4.5
220 V / 60 Hz	250 to 1500	2.2

- Power shown on data plate.

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

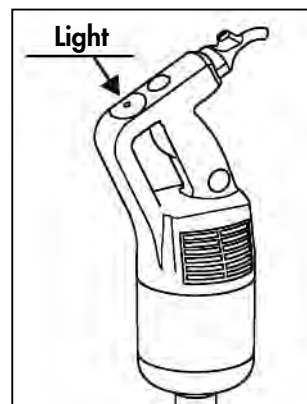
In the event of a power cut or after the machine has been unplugged, the power mixer will not restart by itself. It is necessary to follow the steps in the paragraph entitled OPERATING THE APPLIANCE (page 6).

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

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 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 (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**

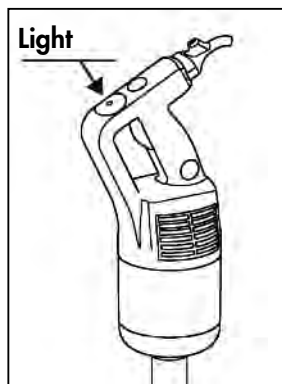
- Release the control button (CB).
- Unplug the power mixer.
- Wait a few minutes for the motor to cool down and the thermal safety mechanism to be reset.
- Restart the power mixer following the paragraph entitled OPERATING THE APPLIANCE (page 6).

- **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 intensity warning light flashes
(MP 600 Ultra and MP 800 Turbo)**

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.

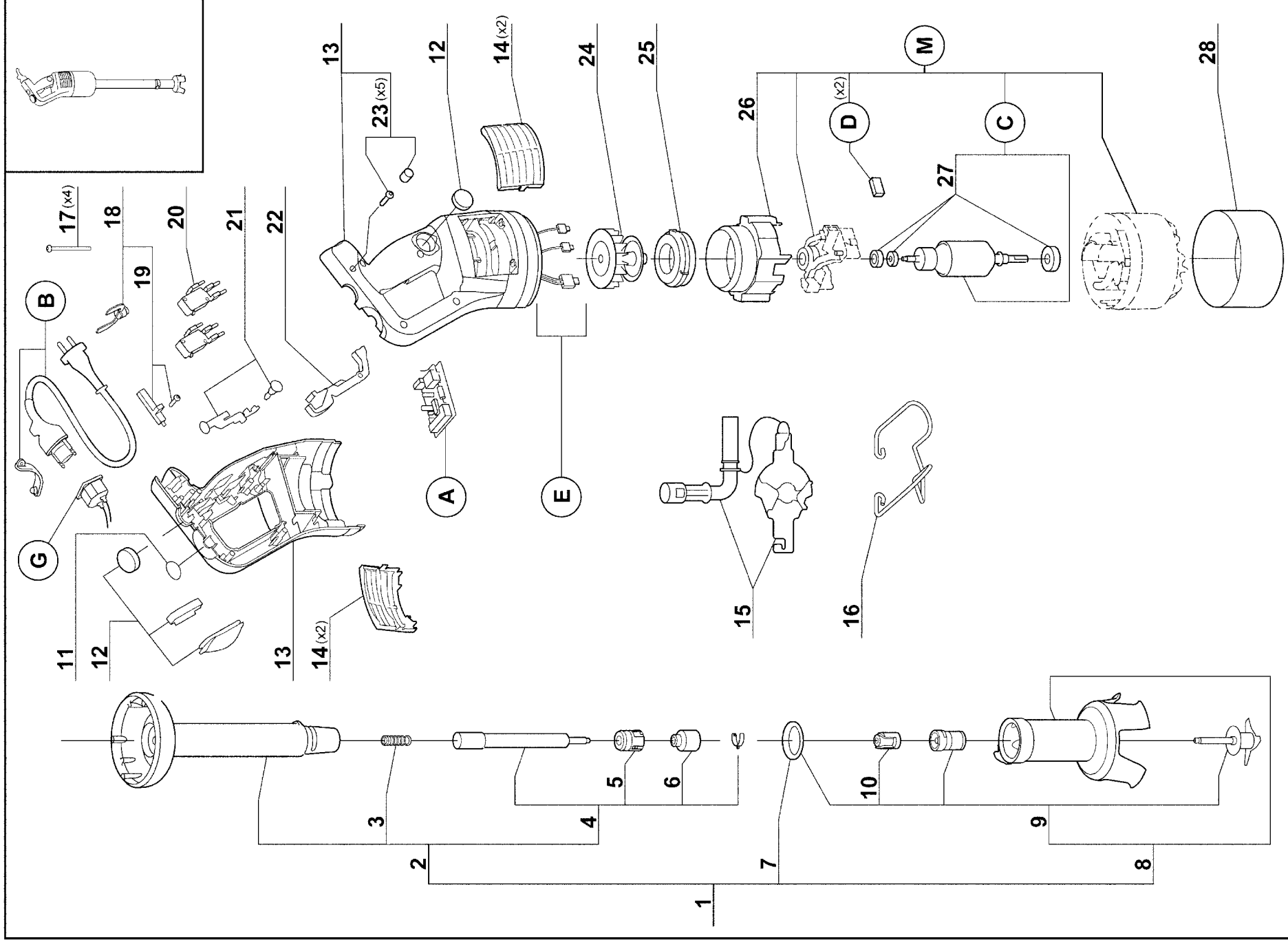
If a malfunction occurs which is not on our list of possible faults, consult your retailer or return the appliance to the after-sales service.

STANDARDS

Consult the declaration of compliance on page 2.

robot @ coupe[®]

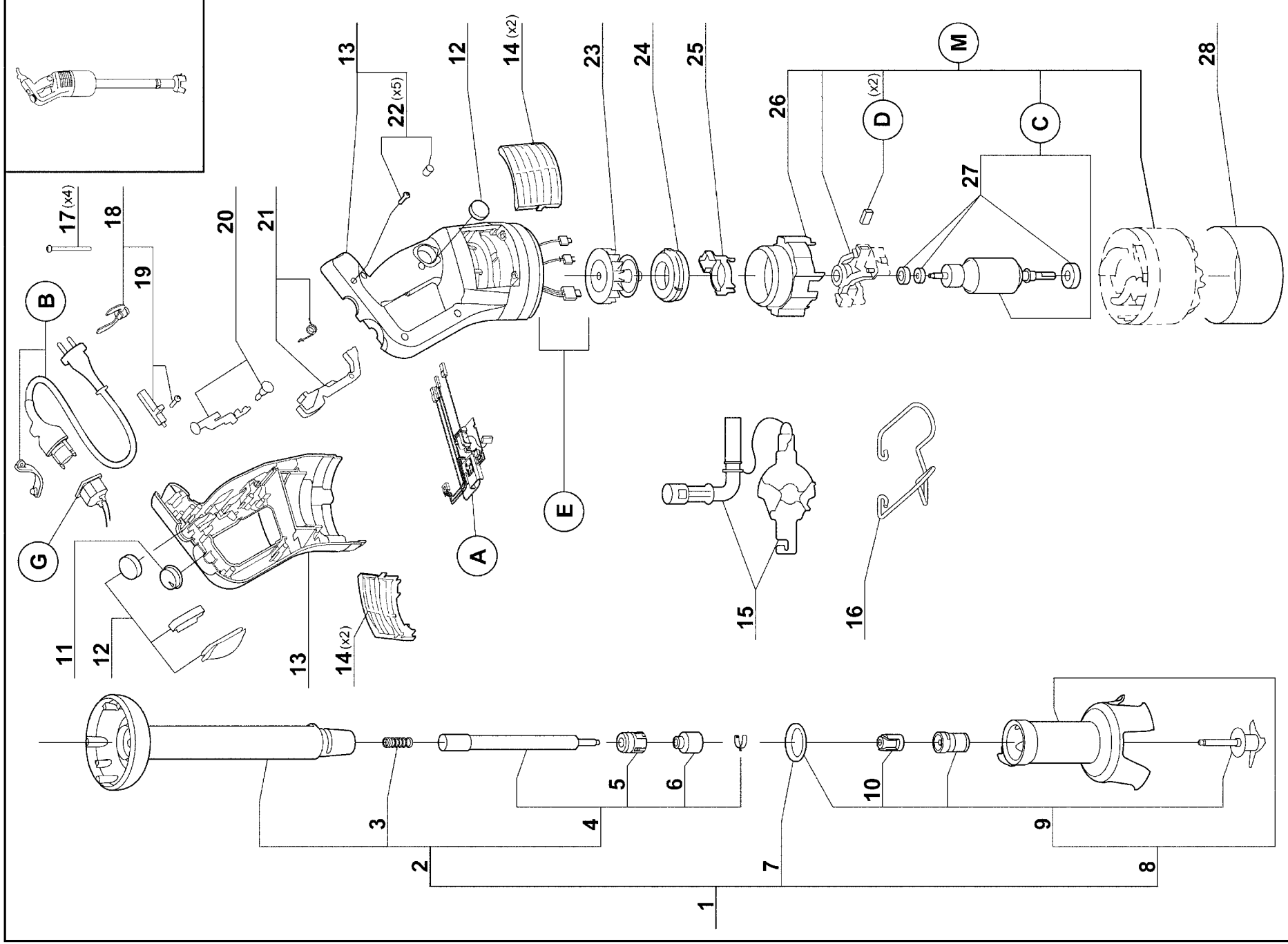
TECHNICAL DATA



Index	Pièce / Part	Désignation	Description
1	39 331	PIED COMPLET MP350 A	MP350A COMPLETE FOOT
2	39 332	PIED MP350 A EQUIPE	MP350 A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 333	ARBRE D'ENTRAINEMENT MP350 A	MP350 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à lèvres)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
9	39 337	COUTEAU MP450 A	MP450 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 360	KIT BOUCHON POIGNEE +VIS+CACHE VIS	CAP HANDLE KIT +SCREW+CAP SCREW
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 365	MICRO INTERRUPTEUR +VIS+CACHE VIS	MICROSWITCH+SCREW+CAP SCREW
21	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
22	89 364	KIT LEVIER DE COMMANDE+VIS+CACHE VIS	COMMAND ARM KIT+SCREW+CAP SCREW
23	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
24	89 572	VENTILATEUR DEFLEC MP	MP VENTILATOR
25	89 571	COURONNE CANALISATION MP	MP AIR DUCT
26	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
27	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
28	89 031	VIROLE HAUTE MP350 Ultra	MP350 Ultra HIGH FERRULE

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

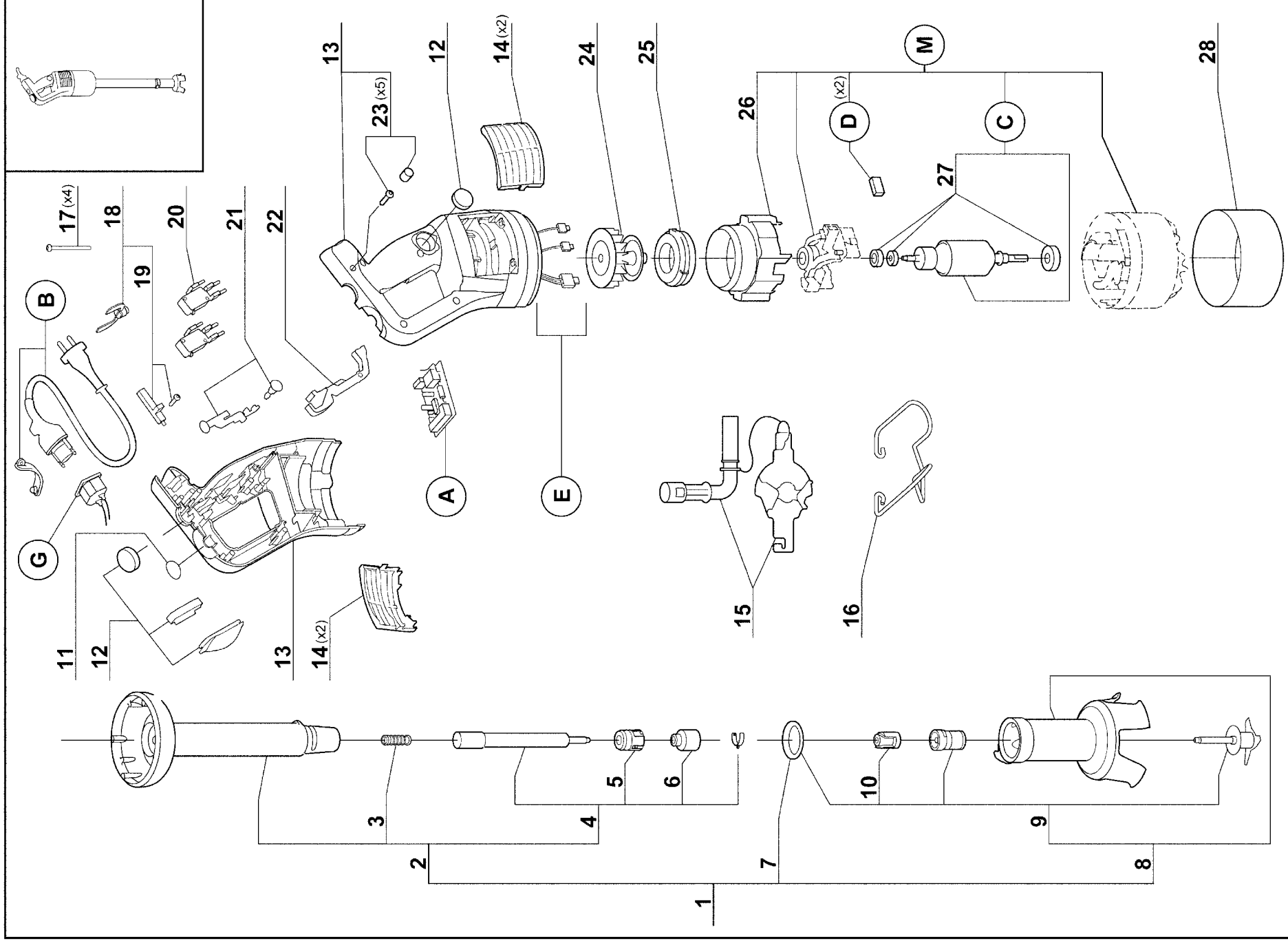
Machine	Voltage	A	B	C	D	E	G	M
34 806 Suisse			89 139					
34 800			89 136					
34 800 BRA	220-240/50-60/1	89 392	89 141	89 518	89 535	89 425	89 148	89 040
34 801 UK			89 137					
34 802 Aust			89 138					
34 805	120/60/1	89 393	89 143					
34 809 Japon			89 144	89 519	89 537	89 426	89 149	89 044



Index	Pièce / Part	Désignation	Description
1	39 331	PIED COMPLET MP350 A	MP350A COMPLETE FOOT
2	39 332	PIED MP350 A EQUIPE	MP350 A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 333	ARBRE D'ENTRAINEMENT MP350 A	MP350 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à lèvres)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
9	39 337	COUTEAU MP450 A	MP450 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 154	BOUTON VARIATEUR MP/CMP+VIS+CACHE VIS	MP/CMP VARIATOR SWITCH+SCREW+CAP SCREW
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
21	89 531	KIT LEVIER COMMANDE MP/CMP+VIS+CACHE VIS	MP/CMP COMMAND ARM KIT +SCREW+CAP SCREW
22	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
23	89 574	VENTILATEUR AIMANT MPC	MPC MAGNET VENTILATOR
24	89 571	COURONNE CANALISATION MP	MP AIR DUCT
25	89 613	SUPPORT SELF MP	MP SELF REST
26	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
27	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
28	89 037	VIROLE HAUTE MP350 Ultra VV	MP350 VV Ultra HIGH FERRULE

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

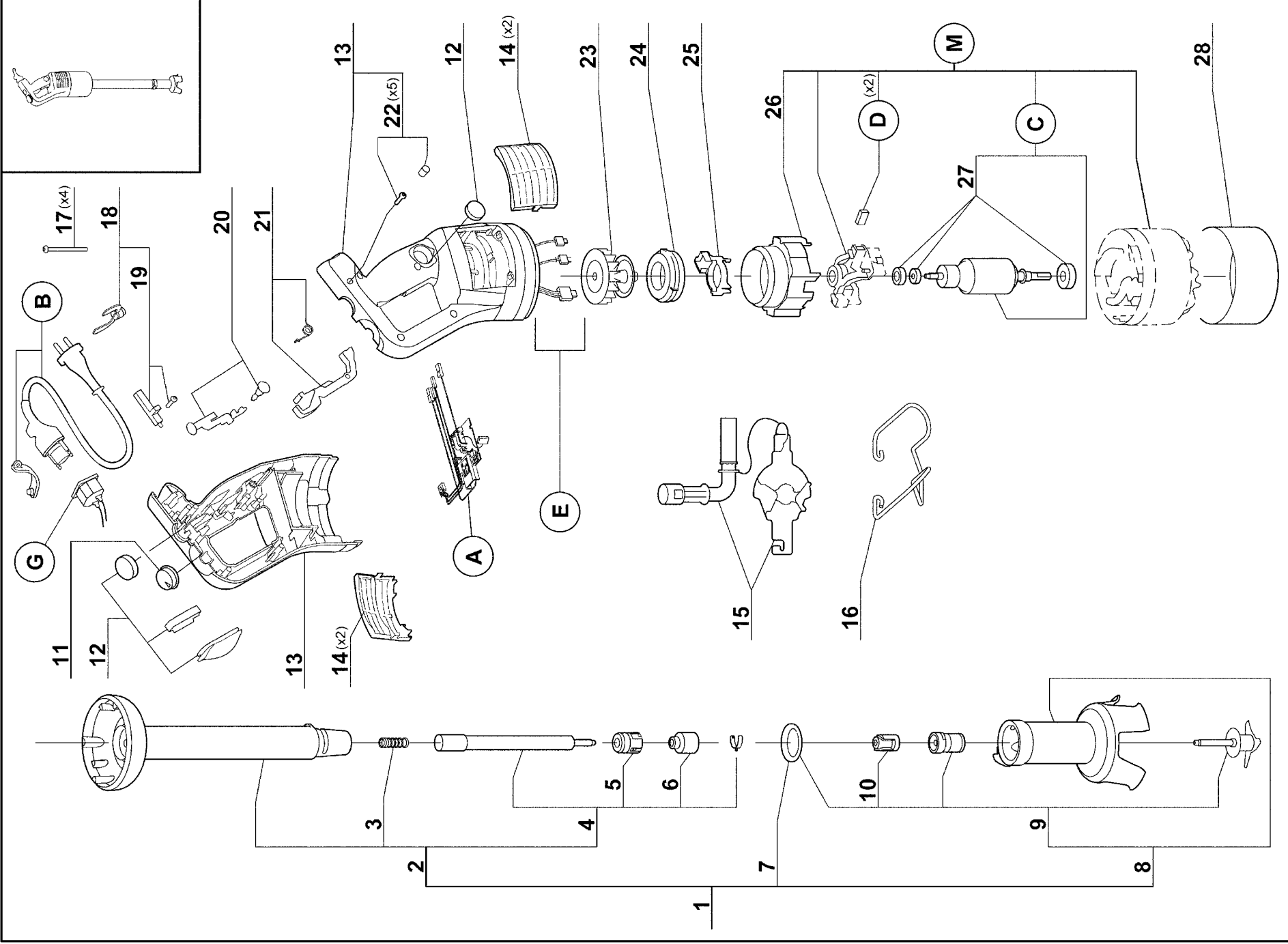
Machine	Voltage	A	B	C	D	E	G	M
34 840 BRA			89 141					
34 840			89 136					
34 840 KOR	220-240/50-60/1	89 406	89 139	89 518	89 535	89 408	89 152	89 040
34 846 Suisse			89 137					
34 841 UK			89 138					
34 842 Aust			89 143					
34 845	120/60/1	89 407	89 144	89 519	89 537	89 409	89 153	89 044
34 849 Japon								



Index	Pièce / Part	Désignation	Description
1	39 338	PIED COMPLET MP450 A	MP450A COMPLETE FOOT
2	39 339	PIED MP450 A EQUIPE	MP450 A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 340	ARBRE D'ENTRAINEMENT MP450 A	MP450 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à lèvres)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
9	39 337	COUTEAU MP450 A	MP450 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 360	KIT BOUCHON POIGNEE +VIS+CACHE VIS	CAP HANDLE KIT +SCREW+CAP SCREW
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 365	MICRO INTERRUPTEUR +VIS+CACHE VIS	MICROSWITCH+SCREW+CAP SCREW
21	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
22	89 364	KIT LEVIER DE COMMANDE+VIS+CACHE VIS	COMMAND ARM KIT+SCREW+CAP SCREW
23	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
24	89 572	VENTILATEUR DEFLEC MP	MP VENTILATOR
25	89 571	COURONNE CANALISATION MP	MP AIR DUCT
26	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
27	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
28	89 032	VIROLE HAUTE MP450 Ultra	MP450 Ultra HIGH FERRULE

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

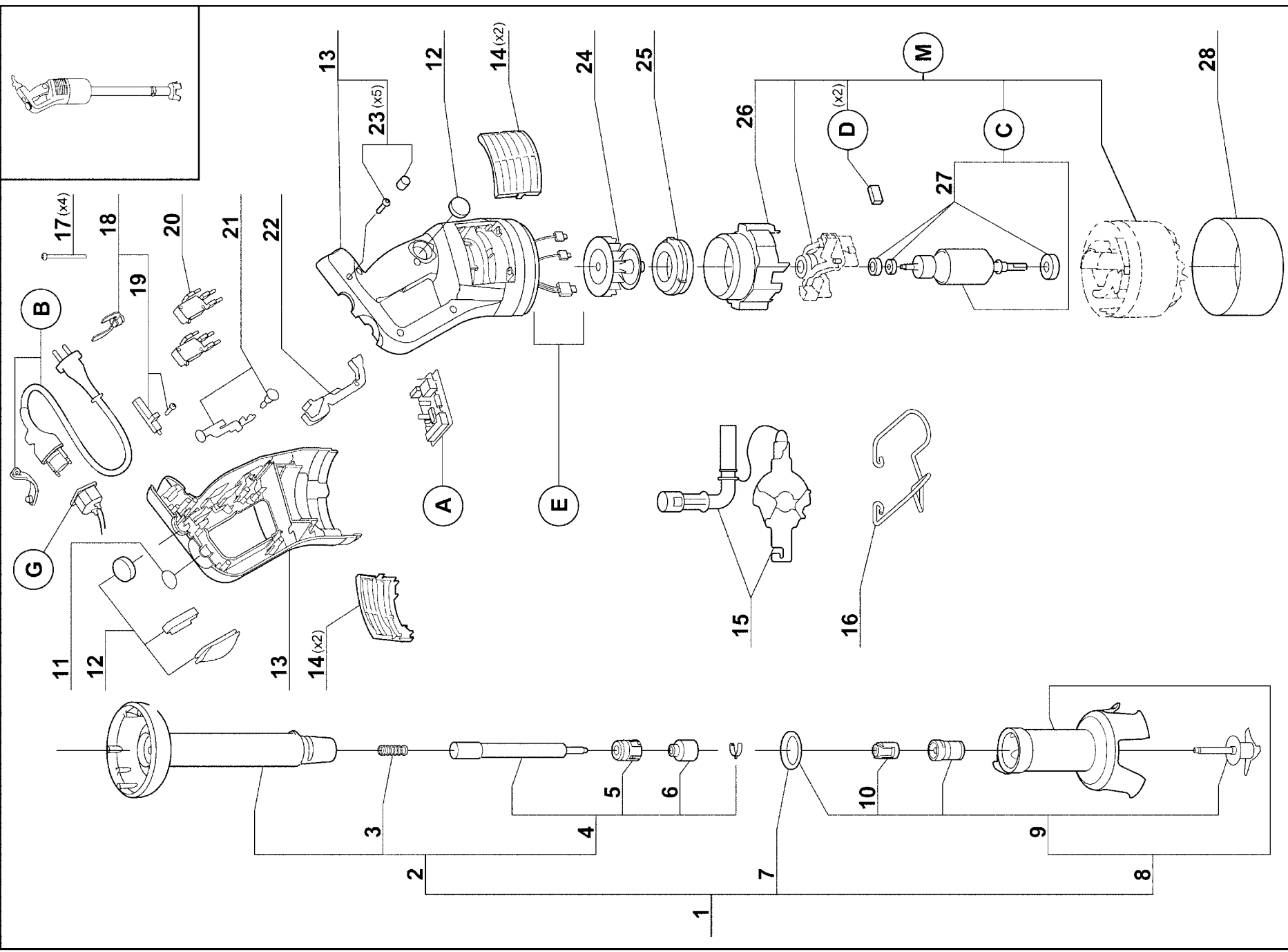
Machine	Voltage	A	B	C	D	E	G	M
34 816 Suisse			89 139					
34 810 ZAF			89 140					
34 810			89 136	89 518	89 535	89 425	89 148	89 041
35 810 KOR	220-240/50-60/1	89 392	89 141					
34 810 BRA			89 137					
34 811 UK			89 138					
34 812 Aust			89 143					
34 815	120/60/1	89 393	89 144	89 519	89 537	89 426	89 149	89 045
34 819 Japon								



Index	Pièce / Part	Désignation	Description
1	39 338	PIED COMPLET MP450 A	MP450A COMPLETE FOOT
2	39 339	PIED MP450 A EQUIPE	MP450 A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 340	ARBRE D'ENTRAINEMENT MP450 A	MP450 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à lèvres)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
9	39 337	COUTEAU MP450 A	MP450 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 154	BOUTON VARIATEUR MP/CMP+VIS+CACHE VIS	MP/CMP VARIATOR SWITCH+SCREW+CAP SCREW
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
21	89 531	KIT LEVIER COMMANDE MP/CMP+VIS+CACHE VIS	MP/CMP COMMAND ARM KIT +SCREW+CAP SCREW
22	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
23	89 574	VENTILATEUR AIMANT MPC	MPC MAGNET VENTILATOR
24	89 571	COURONNE CANALISATION MP	MP AIR DUCT
25	89 613	SUPPORT SELF MP	MP SELF REST
26	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
27	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
28	89 038	VIROLE HAUTE MP450 Ultra VV	MP450 VV Ultra HIGH FERRULE

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

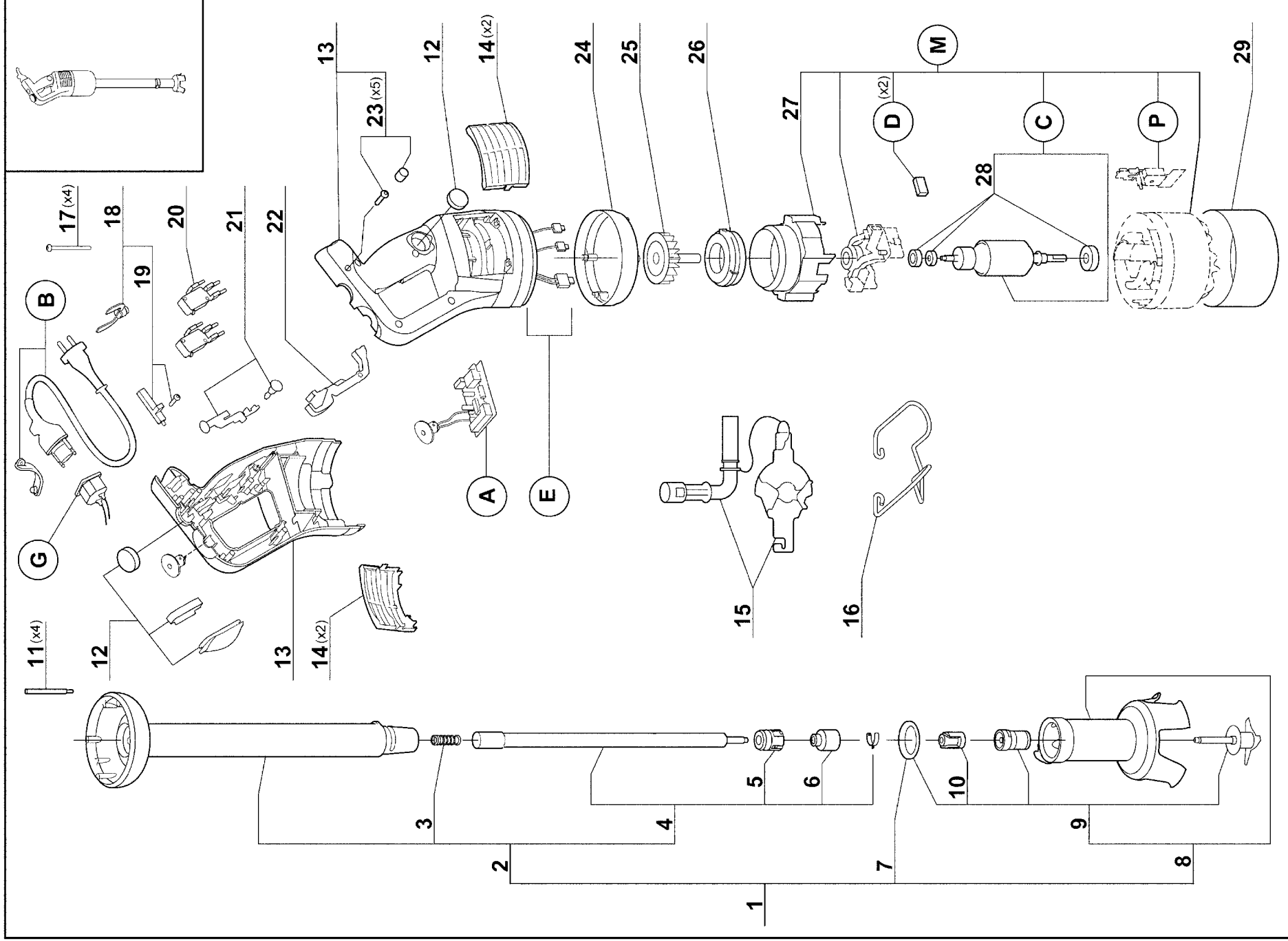
Machine	Voltage	A	B	C	D	E	G	M
34 850 BRA			89 141					
34 850			89 136					
34 850 KOR	220-240/50-60/1	89 406	89 139	89 518	89 535	89 408	89 152	89 041
34 856 Suisse			89 137					
34 851 UK			89 138					
34 852 Aust			89 143					
34 855			89 144					
34 859 Japon	120/60/1	89 407		89 519	89 537	89 409	89 153	89 045



Index	Pièce / Part	Désignation	Description
1	39 341	PIED COMPLET MP550 A	MP550A COMPLETE FOOT
2	39 342	PIED MP550 A EQUIPE	MP550 A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 343	ARBRE D'ENTRAINEMENT MP550 A	MP550 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à lèvres)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 344	CLOCHE INOX MP550A EQU	MP550 A BELL COVER
9	39 345	COUTEAU MP550 A	MP550 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 360	KIT BOUCHON POIGNEE +VIS+CACHE VIS	CAP HANDLE KIT +SCREW+CAP SCREW
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 365	MICRO INTERRUPTEUR +VIS+CACHE VIS	MICROSWITCH+SCREW+CAP SCREW
21	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
22	89 364	KIT LEVIER DE COMMANDE+VIS+CACHE VIS	COMMAND ARM KIT+SCREW+CAP SCREW
23	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
24	89 572	VENTILATEUR DEFLEC MP	MP VENTILATOR
25	89 571	COURONNE CANALISATION MP	MP AIR DUCT
26	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
27	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
28	89 033	VIROLE HAUTE MP550 Ultra	MP550 Ultra HIGH FERRULE

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

Machine	Voltage	A	B	C	D	E	G	M
34 820 BRA		89 430	89 141	89 510	89 535	89 425	89 148	89 042
34 820			89 136					
34 820 KOR			89 139					
34 820 ZAF	220-240/50-60/1	89 430	89 140	89 510	89 535	89 425	89 148	89 042
34 826 Suisse			89 139					
34 821 UK			89 137					
34 822 Aust	120/60/1	89 431	89 138	89 511	89 537	89 426	89 149	89 046
34 825			89 143					
34 829 Japon			89 144					



Index	Pièce / Part	Désignation	Description
1	39 346	PIED COMPLET MP600 A	MP600 A COMPLETE FOOT
2	39 348	PIED MP600A EQU	MP600A FOOT
3	89 619	RESSORT PIED MP	MP FOOT SPRING
4	39 349	ARBRE D'ENTRAINEMENT MP600 A	MP600 A DRIVING SHAFT
5	39 334	BAGUE PIED MP A (roulement-joint à fèvre)	MPA FOOT BEARING RACE
6	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
7	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
8	39 344	CLOCHE INOX MP550 A EQU.	MP550 A BELL COVER
9	39 345	COUTEAU MP550 A	MP550 A BLADE
10	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
11	89 631	TIRANT MP600 (x4)	MP600 SCREWED SPACER (x4)
12	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
13	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
14	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
15	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
16	89 629	SUPPORT MURAL MP	MP WALL SUPPORT
17	89 622	VIS M4x60 MP600 (x4)	MP600 SCREW M4x60 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 365	MICRO INTERRUPTEUR +VIS+CACHE VIS	MICROSWITCH+SCREW+CAP SCREW
21	89 530	KIT BOUTON MP/CMP +VIS+CACHE VIS	MP/CMP KNOBS KIT +SCREW+CAP SCREW
22	89 364	KIT LEVIER DE COMMANDE+VIS+CACHE VIS	COMMAND ARM KIT+SCREW+CAP SCREW
23	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW (x5)
24	89 620	VIROLE MOTEUR MP600	MP600 MOTEUR FERRULE
25	89 573	VENTILATEUR MP600 Ø69	MP600 VENTILATOR
26	89 577	COURONNE CANALISATION MP600	MP600 AIR DUCT
27	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
28	89 507	ROULEMENT MOTEUR MP	MP MOTOR BEARING
29	89 034	VIROLE HAUTE MP600 Ultra	MP600 Ultra HIGH FERRULE

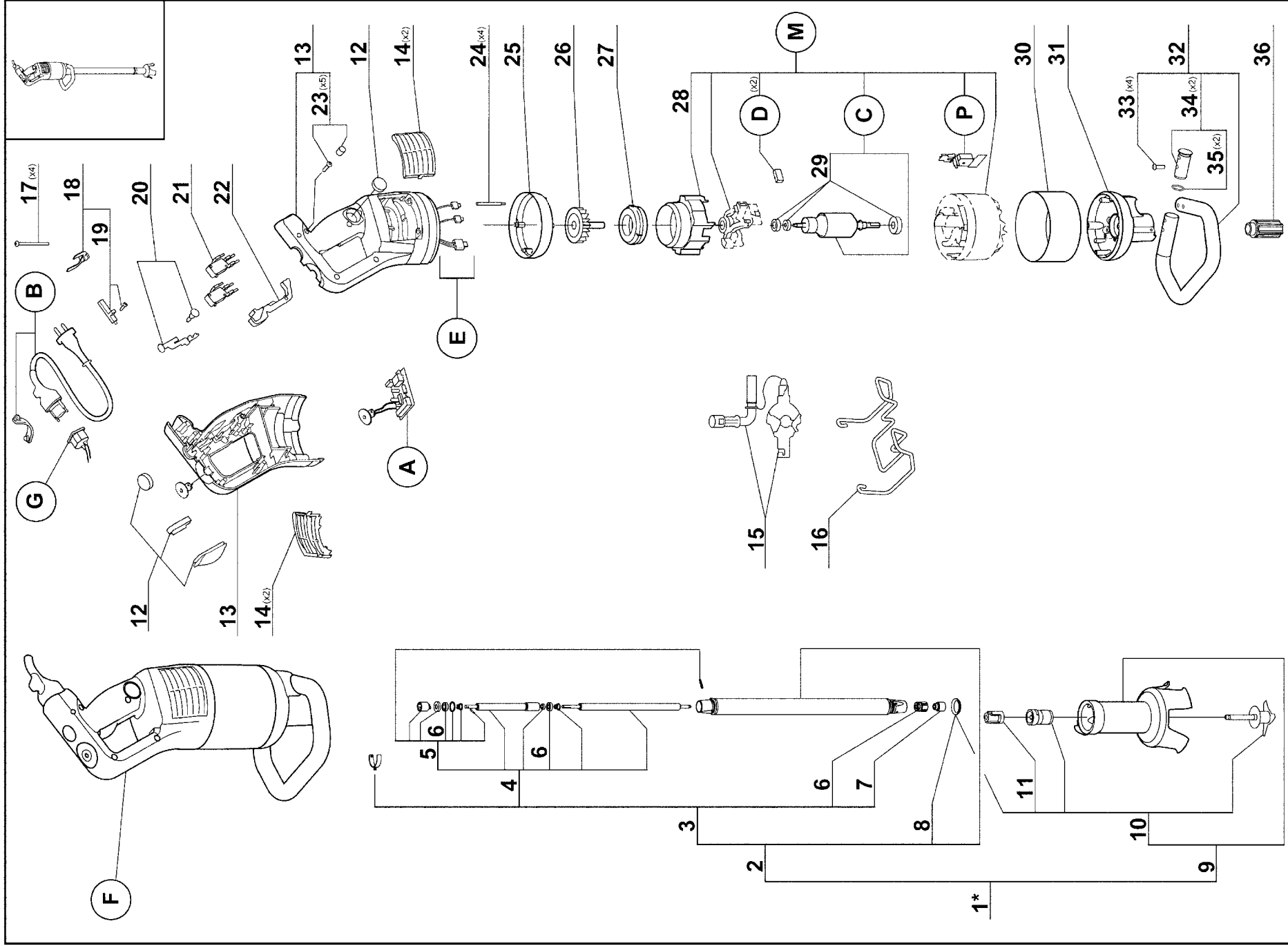
Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR
P	PONT DE DIODES	RECTIFIER BRIDGE

Machine	Voltage	A	B	C	D	E	G	M	P
34 836 Suisse		89 146	89 139	89 976	89 535	89 425	89 148	89 043	-
34 830 ZAF			89 140						
34 830			89 136						
34 830 KOR	220-240/50-60/1	89 146	89 141	89 977	89 537	89 427	89 149	89 566	89 615
34 830 BRA			89 137						
34 831 UK			89 138						
34 832 Aust	120/60/1	89 147	89 143	89 977	89 537	89 427	89 149	89 566	89 615
34 835			89 144						
34 839 Japon			89 144						

robotcoupe®

MP 800 Turbo

N° de série / Serial number
- 647 - - - - -

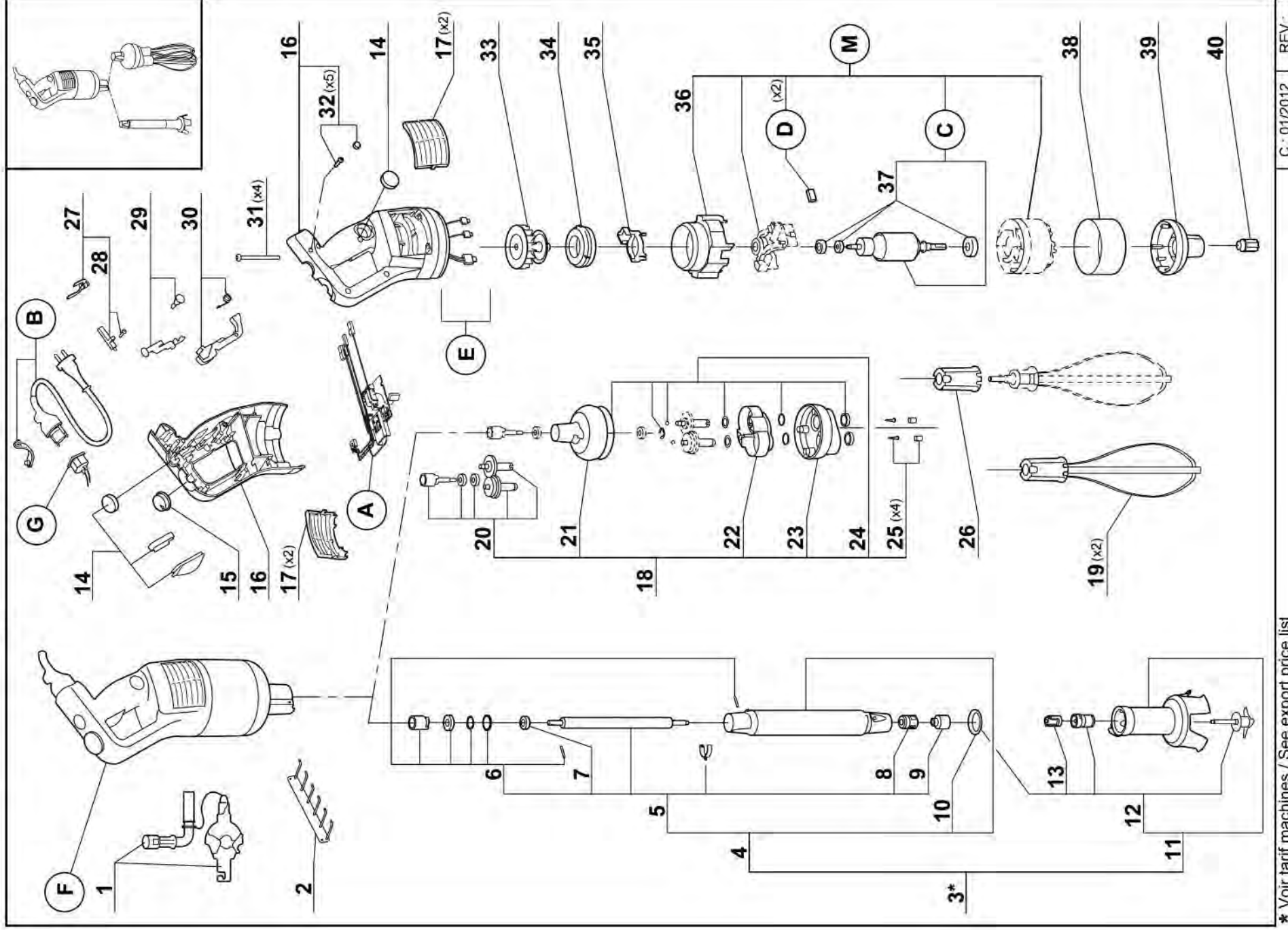


* Voir tarif machine / see export price list

Index	Pièce / Part	Désignation	Description
1	*89 001	PIED COMPLET MP 800 T	MP 800 T COMPLETE FOOT
2	89 002	PIED MP 800 T EQUIPE	MP 800 T FOOT
3	89 003	ARBRE D'ENTRAINEMENT MP 800 T EQUIPEE	MP 800 T DRIVING SHAFT ASSEMBLY
4	89 004	ARBRE D'ENTRAINEMENT MP 800 T	MP 800 T DRIVING SHAFT
5	89 643	KIT PIED MPC / CMP / CMPC	MPC / CMP / CMPC FOOT KIT
6	89 006	ROULEMENT PIED MP 800 T	MP 800 T BEARING FOOT
7	89 624	CAGE D'ENTRAINEMENT INOX A	STAINLESS STEEL DRIVING FRAME A
8	89 628	JOINT DE PIED	FOOT SEAL
9	39 344	CLOCHE COMPLETE 550 A	COMPLETE 550 A BELL COVER
10	39 345	COUTEAU MP 550 A	550 A BLADE
11	89 625	MOYEU D'ENTRAINEMENT A	DRIVING HUB A
12	89 533	KIT ETANCHEITE + VIS + CACHE VIS	WATERPROOF NESS + SCREW + CAP SCREW KIT
13	89 145	POIGNEES (G+D) + VIS + CACHE MP	HANDLE (L+R) + SCREW + CAP SCREW MP
14	89 508	GRILLE (x2)	VENT COVER (x2)
15	89 662	OUTILLAGE DE DEMONTAGE MP	TOOL
16	89 007	SUPPORT MURAL MP 800 T	MP 800 T RACK
17	89 622	VIS M4x60 (x4)	SCREW M4x60 (x4)
18	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
19	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
20	89 530	KIT BOUTON + VIS + CACHE VIS	KNOBBS + SCREW + CAP SCREW KIT
21	89 365	MICROINTERRUPTEUR + VIS + CACHE VIS	MICROSWITCH + SCREW + CAP SCREW KIT
22	89 364	KIT LEVIER DE COMMANDE + VIS + CACHE VIS	COMMAND ARM + SCREW + CAP SCREW KIT
23	89 532	VIS + CACHE VIS POIGNEE (x5)	SCREW + CAP SCREW HANDLE (x5)
24	89 631	TIRANT (x4)	SCREWED SPACER (x4)
25	89 620	VIROLE MOTEUR	MOTOR FERRULE
26	89 573	VENTILATEUR	VENTILATOR
27	89 577	COURONNE DE CANALISATION	AIR DUCT
28	89 569	CONDUIT VENTILATEUR	VENTILATOR PIPE
29	89 507	ROULEMENT MOTEUR	MOTEUR BEARING
30	89 008	VIROLE DECOR MP 800 T	MP 800 T FERRULE
31	89 009	CARTER ALU MP 800 T	MP 800 T ALUMINIUM CASING
32	89 000	POIGNEE INOX MP 800 T	MP 800 T STAINLESS-STEEL HANDLE
33	89 022	VIS POIGNEE MP 800 T	MP 800 T HANDLE SCREW
34	89 023	BOUCHON MP 800 T EQUIPEE	MP 800 T CAP
35	89 024	JOINT BOUCHON MP 800 T	MP 800 T SEAL CAP
36	89 010	MOYEU D'ENTRAINEMENT MP 800 T	MP 800 T DRIVING HUB

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	ENSEMBLE INDUIT	INDUCED CIRCUIT
D	CHARBON (x2)	BRUSH (x2)
E	ENSEMBLE FILS ELECTRIQUES	ELECTRICAL WIRING
F	ENSEMBLE BLOC MOTEUR COMPLET	BLOC MOTOR ASSEMBLY
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR
P	PONT DE DIODES	RECTIFIER BRIDGE

Machine	Voltage	A	B	C	D	E	F	G	M	P
34 896 Suisse			89 139				89 204			
34 890 ZAF			89 140				89 207			
34 890			89 136	89 976	89 535	89 011	89 201	89 148	89 021	89 615
34 890 KOR	220-240/50-60/1	89 146	89 141				89 209			
34 890 BRA			89 137				89 208			
34 891 UK			89 138				89 202			
34 892 Aust			89 143				89 203			
34 895	120/60/1	89 147	89 144	89 977	89 537	89 427	89 205	89 149	89 566	
34 899 Japon							89 206			

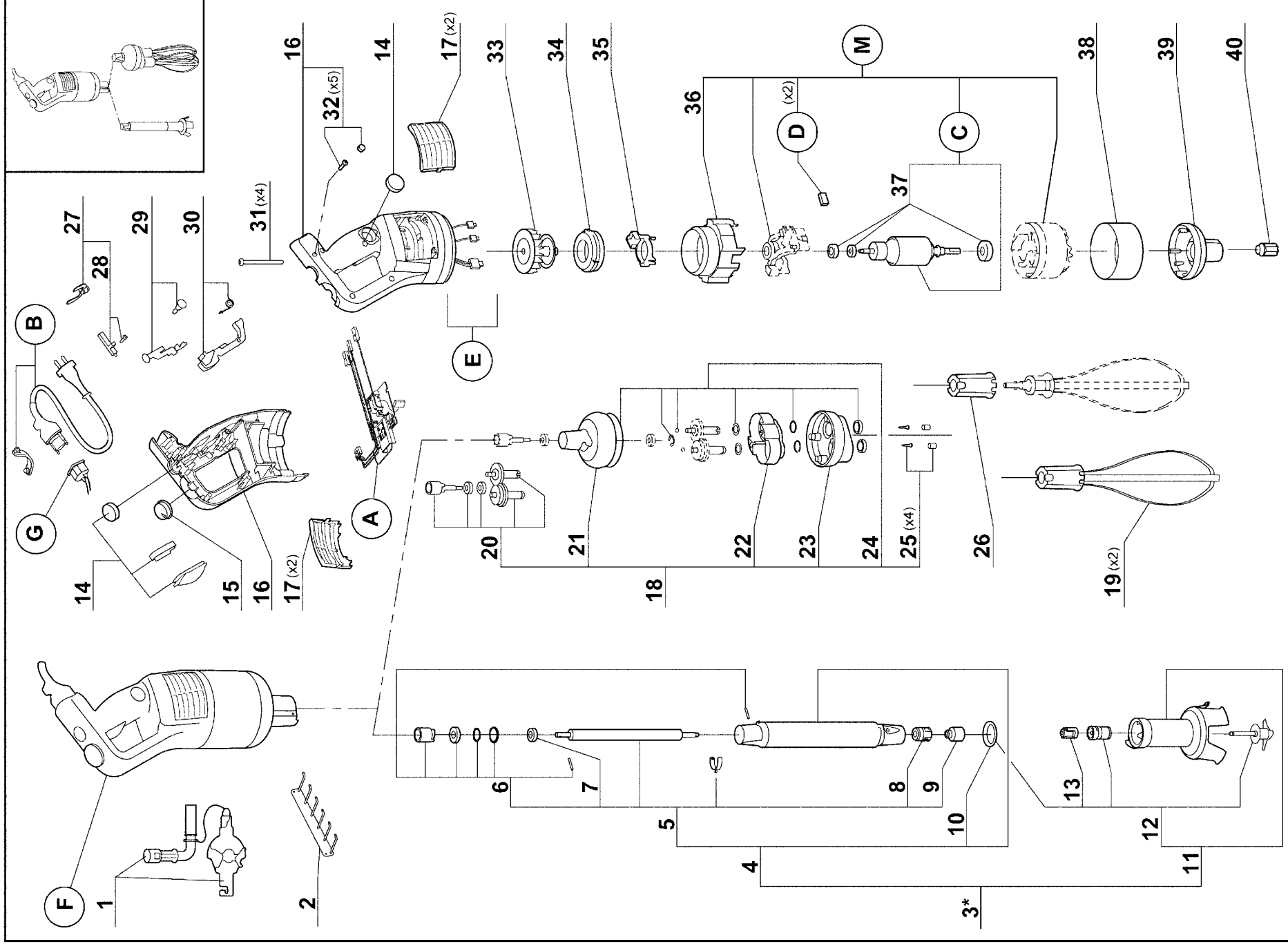


* Voir tarif machines / See export price list

Index	Pièce / Part	Désignation	Description
1	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
2	89 630	SUPPORT MURAL MP	MP WALL SUPPORT
3	* 39 354	PIED COMPLET MPC350 A	MPC350A COMPLETE FOOT
4	39 452	PIED MPC350A EQU	MPC350A FOOT
5	39 352	ARBRE D'ENTRAINEMENT MPC 350 A	MPC350 A DRIVING SHAFT
6	89 643	KIT PIED MPC/CMP/CMPC	MP/CMP/CMPC FOOT KIT
7	89 645	ROULEMENT 608 2RS	BEARING 608 2RS
8	39 334	BAGUE PIED MP A (roulement joint à lèvres)	MPA FOOT BEARING RACE
9	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
10	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
11	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
12	39 337	COUITEAU MP450 A	MP450 A BLADE
13	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
14	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
15	89 154	BOUTON VARIATEUR MP/CMP+VIS+CACHE VIS	MP/CMP VARIATOR SWITCH+SCREW+CAP SCREW
16	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
17	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
18	89 650	BOITE FOUET MP	MP WHIP BOX
19	89 553	FOUETS MP (x2)	MP WHIPS KIT (x2)
20	89 544	PIGNONS RLT BAG BF MP+VIS+CACHE-VIS BF	PIGNONS RLT BAG BF MP+SCREW+CAP SCREW
21	89 379	COQUE SUP BF MP/CMP	MP/CMP BF UPPER BODY
22	89 385	FLASQUE+VIS+CACHE-VIS	PLATE+SCREW+CAP SCREW
23	89 387	COQUE INF ALU BF MP	MP BF ALU LOWER BODY
24	89 545	KIT JOINT RONDELLE BF+VIS+CACHE VIS	BF SEAL WASHER KIT+SCREW+CAP SCREW KIT
25	89 389	VIS+CACHE VIS BF MP/CMP	BF SCREW+CAP SCREW
26	89 552	KIT EJECT FOUET MP/CMP	MP/CMP WHIP EJECTOR
27	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
28	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
29	89 530	KIT BOUTON MP/CMP+VIS+CACHE VIS	MP/CMP KNOBS KIT+SCREW+CAP SCREW
30	89 531	KIT LEVIER COMMANDE MP/CMP+VIS+CACHE VIS	MP/CMP COMMAND ARM KIT +SCREW+CAP SCREW
31	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
32	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW KIT (x5)
33	89 574	VENTILATEUR AIMANT MPC	MPC MAGNET VENTILATOR
34	89 571	COURONNE CANALISATION MP	MP AIR DUCT
35	89 613	SUPPORT SELF MP	MP SELF REST
36	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
37	89 507	ROULEMENTS MOTEUR MP	MP MOTOR BEARINGS
38	89 035	VIROLE HAUTE MPC350 Ultra	MPC350 Ultra HIGH FERRULE
39	89 633	CARTER ALU MPC	MPC ALUMINIUM CASING
40	89 632	MOYEU D'ENTRAINEMENT MPC	MPC DRIVING HUB

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
F	BLOC MOTEUR	BLOCK MOTEUR
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

Machine	Voltage	A	B	C	D	E	F	G	M
34 860 BRA			89 141				89 192		
34 860			89 136				89 193		
34 866 Suisse			89 139				89 194		
34 867 Suède	220-240/50-60/1	89 406	89 142	89 518	89 535	89 408	89 195	89 152	89 040
34 860 ZAF			89 140				89 196		
34 861 UK			89 137				89 197		
34 862 Aust			89 138				89 198		
34 865	120/60/1	89 407	89 143	89 519	89 537	89 409	89 199	89 153	89 044
34 869 Japon			89 144				89 200		



Index	Pièce / Part	Désignation	Description
1	89 662	OUTIL DEMONTAGE MP/CMP	MP/CMP DISMOUNT TOOL
2	89 630	SUPPORT MURAL MP	MP WALL SUPPORT
3	* 39 355	PIED COMPLET MPC450 A	MPC450A COMPLETE FOOT
4	39 453	PIED MPC450A EQU	MPC450A FOOT
5	39 350	ARBRE D'ENTRAINEMENT MPC 450 A	MPC450 A DRIVING SHAFT
6	89 643	KIT PIED MPC/CMP/CMPC	MPC/CMP/CMPC FOOT KIT
7	89 645	ROULEMENT 608 2RS	BEARING 608 2RS
8	39 334	BAGUE PIED MP A (roulement+joint à lèvres)	MPA FOOT BEARING RACE
9	89 624	CAGE D'ENTRAINEMENT INOX	STAINLESS STEEL DRIVING FRAME
10	89 628	JOINT DE PIED MP/CMP	MP/CMP FOOT SEAL
11	39 335	CLOCHE INOX MP450A EQU	MP450 A BELL COVER
12	39 337	COUTEAU MP450 A	MP450 A BLADE
13	89 625	MOYEU D'ENTRAINEMENT MP A	MP ADRIVING HUB
14	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
15	89 154	BOULTON VARIATEUR MP/CMP+VIS+CACHE VIS	MP/CMP VARIATOR SWITCH+SCREW+CAP SCREW
16	89 145	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
17	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
18	89 650	BOITE FOUJET MP	MP WHIP BOX
19	89 553	FOUJETS MP (x2)	MP WHIPS KIT (x2)
20	89 544	PIGNONS RLT BAG BF MP+VIS+CACHE-VIS B.F.	PIGNONS RLT BAG BF MP+SCREW+CAP SCREW
21	89 379	COQUE SUP BF MP/CMP	MP/CMP BF UPPER BODY
22	89 385	FLASQUE+VIS+CACHE-VIS	PLATE+SCREW+CAP SCREW
23	89 387	COQUE INF ALU BF MP	MP BF ALU LOWER BODY
24	89 545	KIT JOINT RONDELLE BF+VIS+CACHE VIS	BF SEAL WASHER KIT+SCREW+CAP SCREW KIT
25	89 389	VIS+CACHE VIS BF MP/CMP	BF SCREW+CAP SCREW
26	89 552	KIT EJECT FOUJET MP/CMP	MP/CMP WHIP EJECTOR
27	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
28	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
29	89 530	KIT BOULTON MP/CMP+VIS+CACHE VIS	MP/CMP KNOBS KIT+SCREW+CAP SCREW
30	89 531	KIT LEVIER COMMANDE MP/CMP+VIS+CACHE VIS	MP/CMP COMMAND ARM KIT +SCREW+CAP SCREW
31	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
32	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW KIT (x5)
33	89 574	VENTILATEUR AIMANT MPC	MPC MAGNET VENTILATOR
34	89 571	COURONNE CANALISATION MP	MP AIR DUCT
35	89 613	SUPPORT SELF MP	MP SELF REST
36	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
37	89 507	ROULEMENTS MOTEUR MP	MP MOTOR BEARINGS
38	89 036	VIROLE HAUTE MPC 450 Ultra	MPC450 Ultra HIGH FERRULE
39	89 633	CARTER ALU MPC	MPC ALUMINIUM CASING
40	89 632	MOYEU D'ENTRAINEMENT MPC	MPC DRIVING HUB

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
F	BLOC MOTEUR	BLOCK MOTEUR
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

Machine	Voltage	A	B	C	D	E	F	G	M
34 871 UK			89 137				89 182		
34 872 Aust			89 138				89 183		
34 870 BRA			89 141				89 184		
34 870	220-240/50-60/1	89 406	89 136	89 518	89 535	89 408	89 185	89 152	89 041
34 870 KOR			89 140				89 186		
34 870 ZAF			89 139				89 187		
34 876 Suisse			89 142				89 188		
34 877 Suède			89 143				89 189		
34 875	120/60/1	89 407	89 144	89 519	89 537	89 409	89 190	89 153	89 045
34 869 Japon							89 191		

robotcoupe®

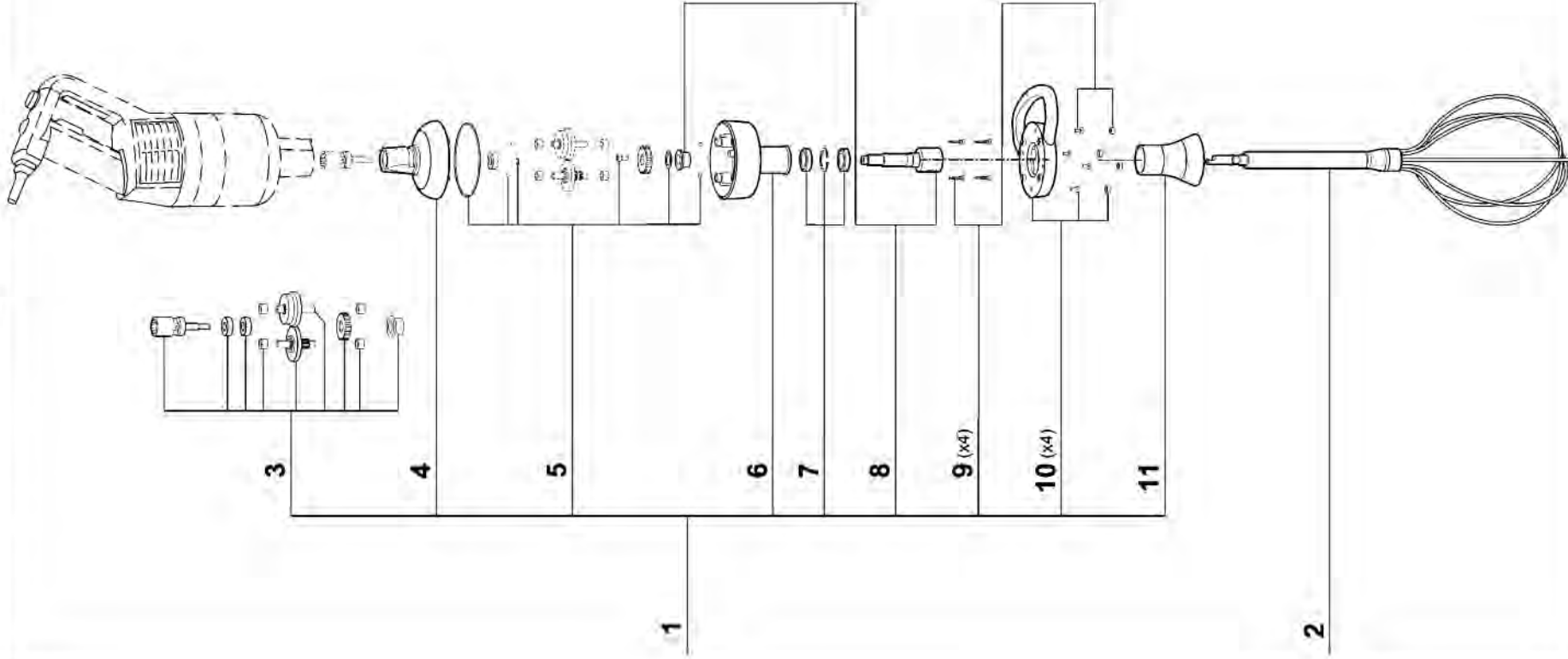
**MP 450 Ultra
FW / FW XL**

N° de série / Serial number
FW - 652 - - - - -
XL - 653 - - - - -

Index	Pièce / Part	Désignation	Description
1	89 092	BOITE MELANGEUR	MIXER BOX
2	89 094	FOUET 600	WHIPS
3	89 090	KIT PIGNONS + BAGUE + ROULEMENT	PIGNONS + BAG + BEARING KIT
4	89 379	COQUE SUP BF MP/CMP	MP/CMP BF UPPER BODY
5	89 091	KIT JOINT + RONDELLE	SEAL + WASHER KIT
6	89 088	COQUE INF ALU	LOWER BODY
7	89 077	KIT ROULEMENT + CIRCLIPS + BAGUE + JOINT A LEVRE	BEARING + CIRCLIPS + BAG + SEAL
8	89 076	AXE SORTIE	DRIVING SHAFT
9	89 089	KIT VIS + CACHE VIS	SCREW + CAP SCREW KIT
10	89 093	KIT POIGNEE	HANDLES KIT
11	89 078	PROTECTION	PROTECTION
12	89 650	BOITE FOUET MP	MP WHIP BOX
13	89 553	FOUETS MP (x2)	MP WHIPS KIT (x2)
14	89 544	PIGNONS RL T BAG BF MP+VIS+CACHE-VIS B.F.	PIGNONS RL T BAG BF MP+SCREW+CAP SCREW
15	89 385	FLASQUE+VIS+CACHE-VIS	PLATE+SCREW+CAP SCREW
16	89 387	COQUE INF ALU BF MP	MP BF ALU LOWER BODY
17	89 545	KIT JOINT RONDELLE BF+VIS+CACHE VIS	BF SEAL WASHER KIT+SCREW+CAP SCREW KIT
18	89 389	VIS+CACHE VIS BF MP/CMP	BF SCREW+CAP SCREW
19	89 552	KIT EJECT FOUET MP/CMP	MP/CMP WHIP EJECTOR
20	89 154	KIT VARIATEUR MP/CMP+VIS+CACHE VIS	MP/CMP VARIATOR SWITCH+SCREW+CAP SCREW
21	89 533	KIT ETANCHEITE MP CMP+VIS+CACHE VIS	MP CMP WATERPROOFNESS KIT
22	89 146	POIGNEES MP (G+D)+VIS+CACHE	HANDLES MP (L+R)+SCREW+ CAP SCREW
23	89 508	KIT GRILLES MP (x2)	MP VENT COVERS KIT (x2)
24	89 630	SUPPORT MURAL MP	MP WALL SUPPORT
25	89 156	KIT LEVIER DE VERROUILLAGE+VIS+CACHE VIS	LOCKING ARM+SCREW+CAP SCREW KIT
26	89 155	KIT LEVIER DE PRESENCE+VIS+CACHE VIS	PRESENCE ARM+SCREW+CAP SCREW KIT
27	89 530	KIT BOUTON MP/CMP+VIS+CACHE VIS	MP/CMP KNOBS KIT+SCREW+CAP SCREW
28	89 531	KIT LEVIER COMMANDE MP/CMP+VIS+CACHE VIS	MP/CMP COMMAND ARM KIT +SCREW+CAP SCREW
29	89 621	VIS M4x105 MP (x4)	MP SCREW M4x105 (x4)
30	89 532	KIT VIS POIG MP/CMP (x5)	MP/CMP HANDLE SCREW KIT (x5)
31	89 574	VENTILATEUR AIMANT MPC	MPC MAGNET VENTILATOR
32	89 571	COURONNE CANALISATION MP	MP AIR DUCT
33	89 613	SUPPORT SELF MP	MP SELF REST
34	89 569	CONDUIT VENTILATEUR MP	MP VENTILATOR PIPE
35	89 507	ROULEMENTS MOTEUR MP	MP MOTOR BEARINGS
36	89 039	VIROLE HAUTE MP450 ULTRA FW	MP450FW ULTRA HIGH FERRULE
37	89 633	CARTER ALU MPC	MPC ALUMINIUM CASING
38	89 632	MOYEU D'ENTRAINEMENT MPC	MPC DRIVING HUB

Index	Désignation	Description
A	PLATINE	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	POWER CORD
C	INDUIT	INDUCED CIRCUIT
D	CHARBONS (x2)	BRUSHES (x2)
E	FILS ELECTRIQUES	ELECTRICAL WIRING
F	BLOC MOTEUR	BLOCK MOTOR
G	CONNECTEUR	CONNECTOR
M	MOTEUR	MOTOR

Machine		Voltage	A	B	C	D	E	F (FW)	F (FW XL)	G	M
FW	FW XL										
34 881 UK	34 281 UK	220-240/50-60/1	89 406	89 137	89 518	89 468	89 408	89 162	89 160	89 152	89 041
34 882 Aust	34 282 Aust			89 138				89 172	89 161		
34 880 BRA				89 141				89 174	89 157		
34 880	34 280			89 136				89 177			
34 886 Suisse				89 139				89 178			
34 887 Suède				89 142				89 179			
34 885				89 143				89 180			
34 889 Japon		120/60/1	89 407	89 144	89 519	89 469	89 409	89 181		89 153	89 045



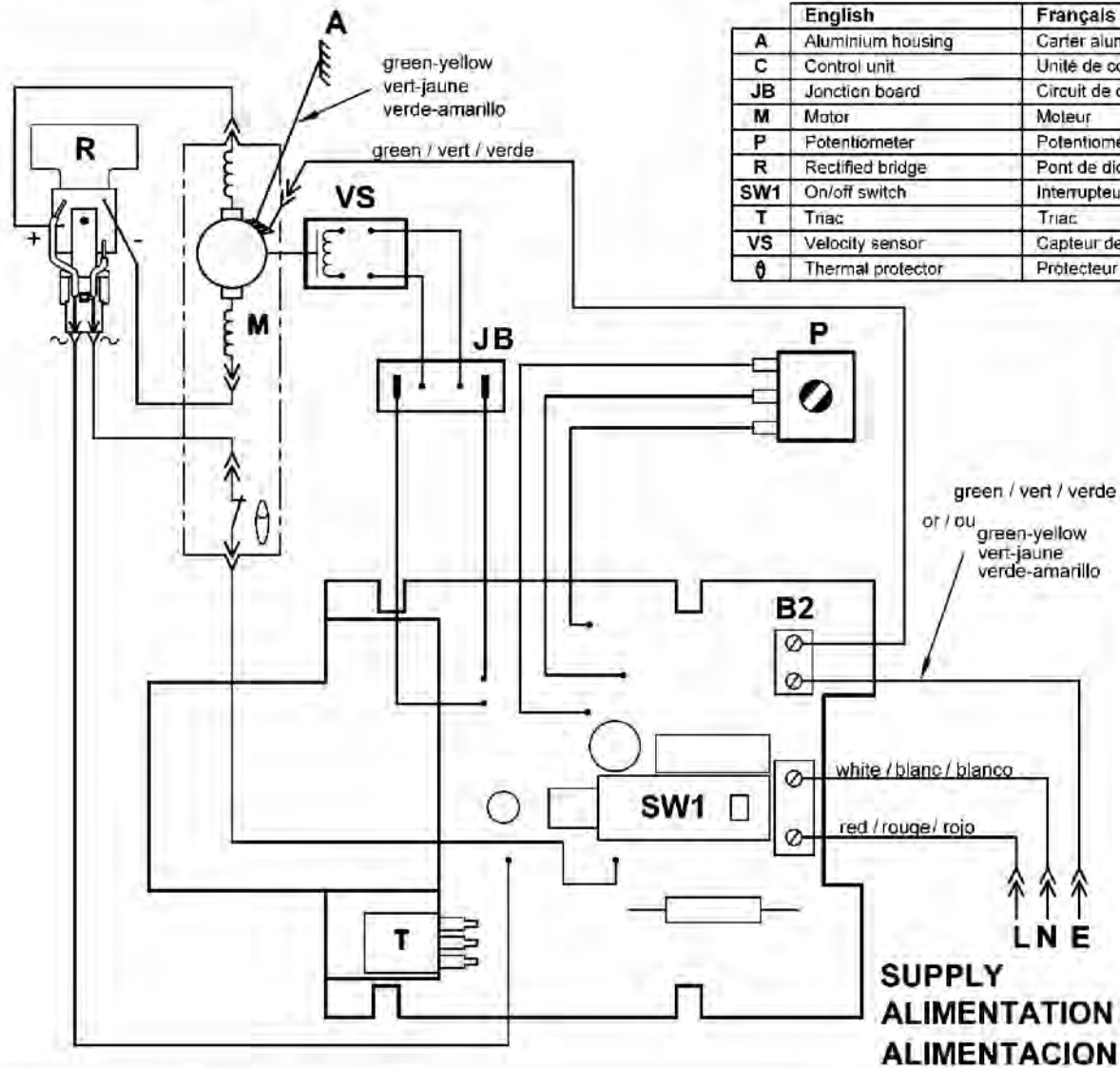
Index	Pièce / Part	Désignation	Description
1	89 092	BOITE MELANGEUR	MIXER BOX
2	89 094	FOUET 600	WHIPS
3	89 090	Kit PIGNONS + BAGUE + ROULEMENT	PIGNONS + BAG + BEARING KIT
4	89 379	COQUE SUP BF MP/CMP	MP/CMP BF UPPER BODY
5	89 091	Kit JOINT + RONDELLE	SEAL + WASHER KIT
6	89 088	COQUE INF ALU	LOWER BODY
7	89 077	Kit ROULEMENT + CIRCLIPS + BAGUE + JOINT A LEVRE	BEARING + CIRCLIPS + BAG + SEAL
8	89 076	AXE SORTIE	DRIVING SHAFT
9	89 089	Kit VIS + CACHE VIS	SCREW + CAP SCREW KIT
10	89 093	Kit POIGNEE	HANDLES KIT
11	89 078	PROTECTION	PROTECTION

MP350 V.V. SeriesC - MP350 Combi. SeriesC - MP450 V.V. SeriesC - MP450 Combi. SeriesC - MP450 F.W. SeriesC 120V/60Hz 1~
 MP450 FW XL SeriesB

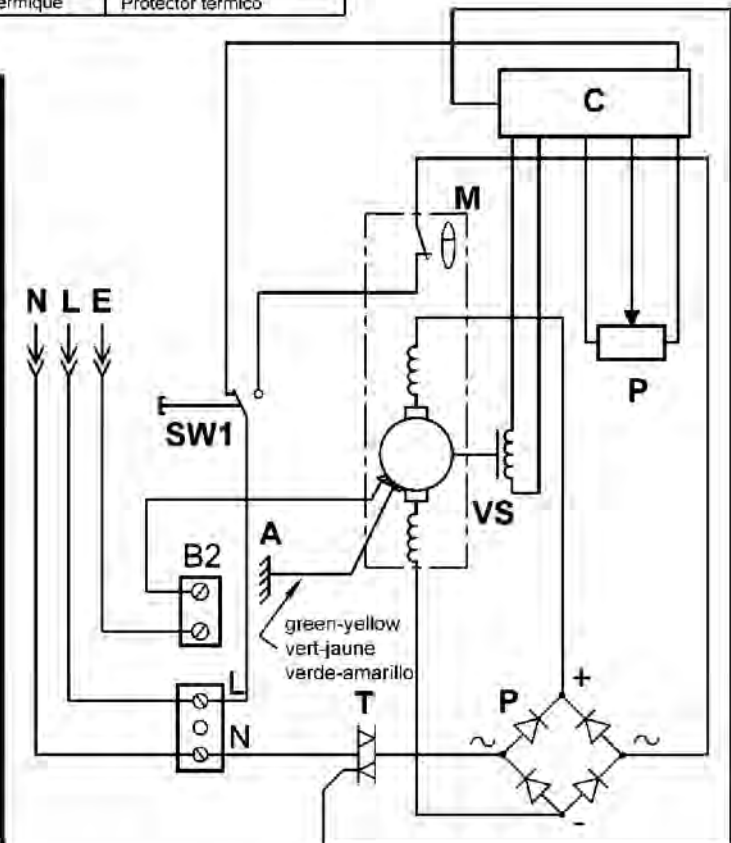
ELECTRIC DIAGRAM

SCHEMA ELECTRIQUE

ESQUEMA CONEXIONES



English	Français	Espanol
A	Aluminium housing	Carter aluminium
C	Control unit	Unidad de control
JB	Junction board	Circuito de conexión
M	Motor	Moteur
P	Potentiometer	Potentiomètre
R	Rectified bridge	Pont de diodes
SW1	On/off switch	Interrupteur marche/arrêt
T	Triac	Triac
VS	Velocity sensor	Capteur de vitesse
θ	Thermal protector	Protecteur thermique

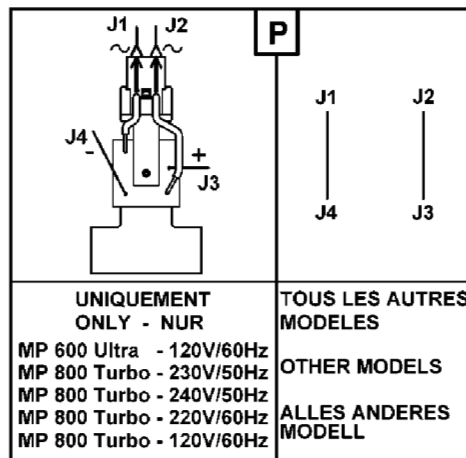


MP 350 Ultra - MP 450 Ultra - MP 550 Ultra - MP 600 Ultra - MP 800 Turbo 120V/60Hz - 220V/60Hz - 230V/50Hz - 240V/50Hz 1~

SCHEMA ELECTRIQUE

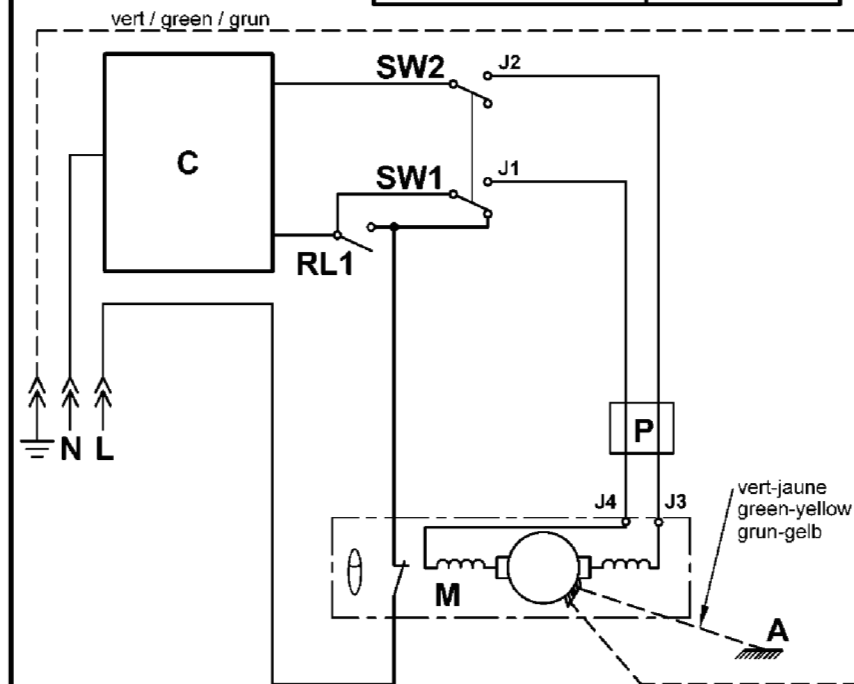
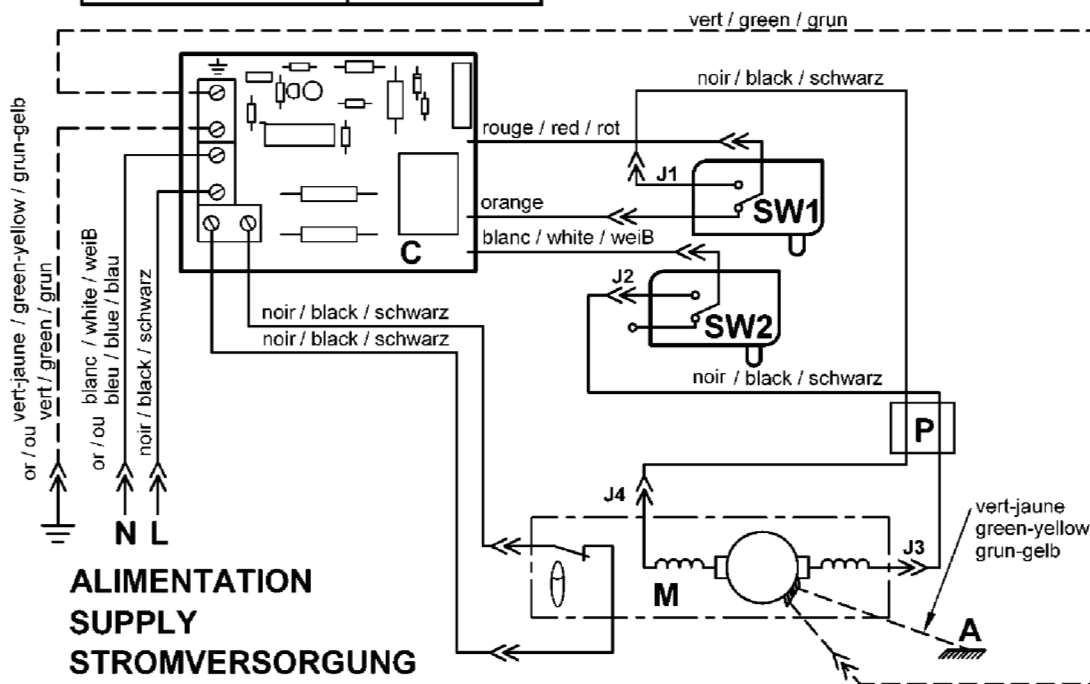
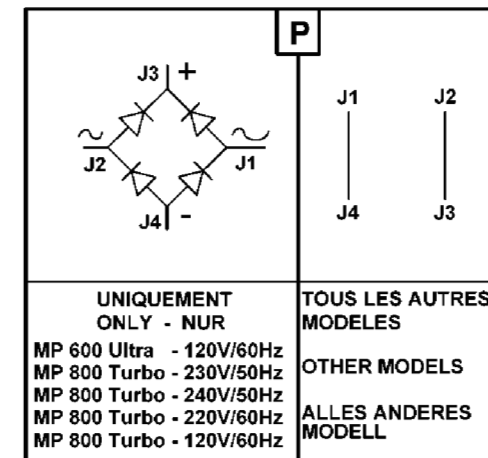
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



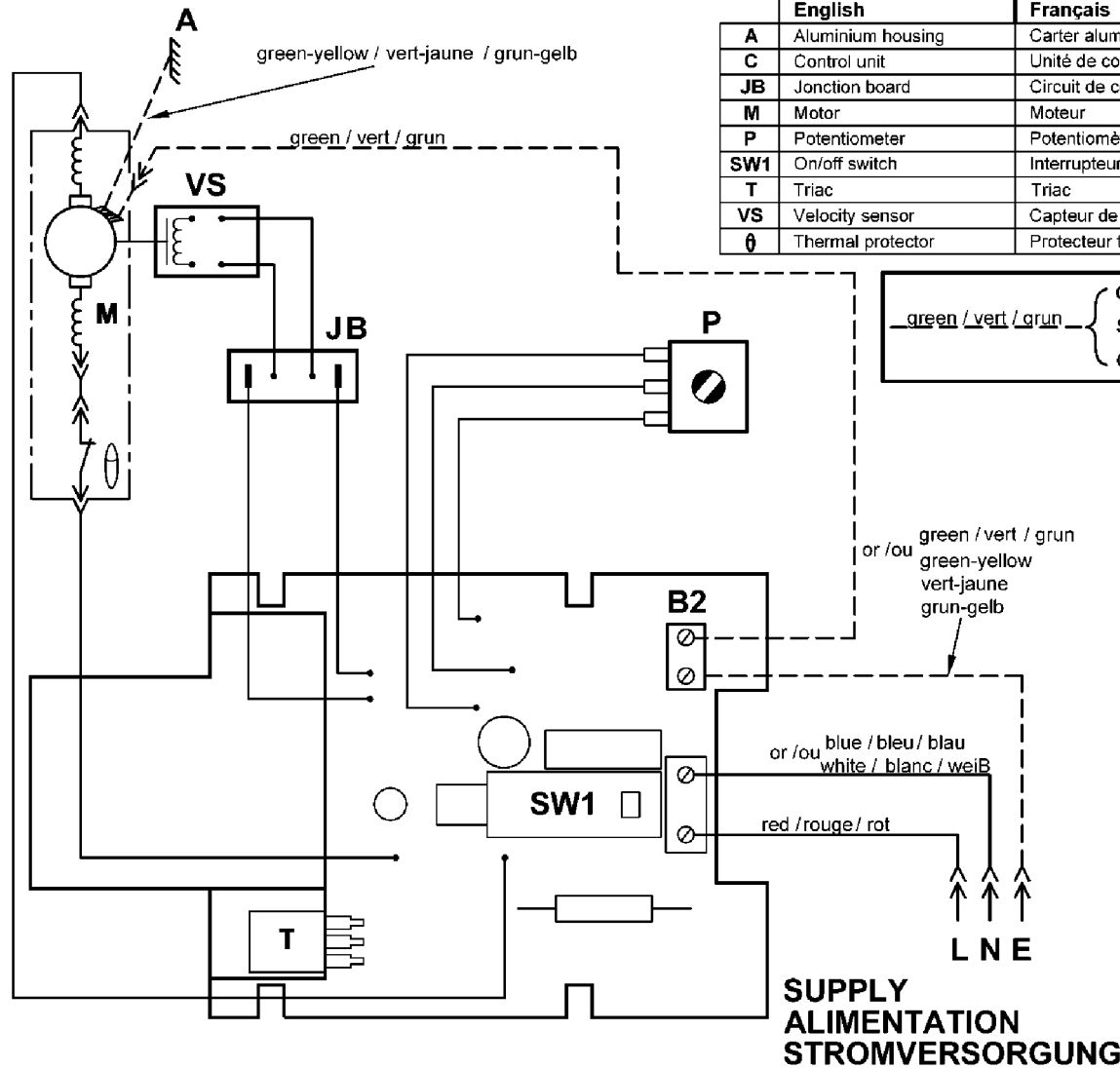
	Français	English	Deutsch
A	Carter aluminium	Aluminium housing	Aluminiumhaube
C	Unité de contrôle	Control unit	Kontrolleinheit
M	Moteur	Motor	Motor
P	Pont de diodes	Rectifier bridge	Brücke diode
SW1	Interrupteur marche/arrêt	On/off switch	Betriebsschalter/Stopschalter
SW2	Interrupteur marche/arrêt	On/off switch	Betriebsschalter/Stopschalter
⊕	Protecteur thermique	Thermal protector	Thermoschutz

vert / green / grun { **Seulement sur modèles 120V/60Hz**
 Only on 120V/60Hz version
 Gibt es nur für den 120V/60Hz

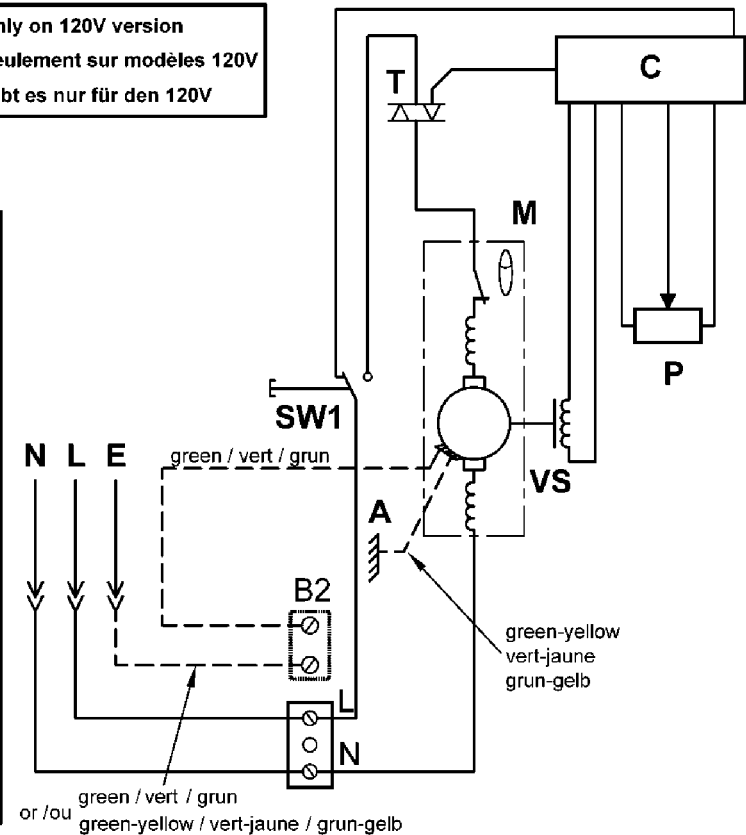


MP 350 Ultra Combi - MP 450 Ultra Combi - MP 450 Ultra FW - MP 350 Ultra V.V. - MP Ultra 450 V.V. - MP 450 Ultra FW XL
 120V/60Hz - 220V/60Hz - 230V/50Hz - 240V/50Hz 1~
 ELECTRIC DIAGRAM SCHEMA ELECTRIQUE ELEKTRISCHES SCHALTBILD

English	Français	Deutsch
A Aluminium housing	Carter aluminium	Aluminiumhaube
C Control unit	Unité de contrôle	Kontrolleinheit
JB Junction board	Circuit de connexion	Anschlusskreilauf
M Motor	Moteur	Motor
P Potentiometer	Potentiomètre	Potentiometer
SW1 On/off switch	Interrupteur marche/arrêt	Betriebsschalter/Stopschalter
T Triac	Triac	Triac
VS Velocity sensor	Capteur de vitesse	Geschwindigkeitmesser
θ Thermal protector	Protecteur thermique	Thermoschutz



Only on 120V version
 Seulement sur modèles 120V
 Gibt es nur für den 120V





robot  coupe®

**Head Office, French,
Export and Marketing Department:**
48, rue des Vignerons
94305 Vincennes Cedex- France
Tel.: 01 43 98 88 15 - Fax: 01 43 74 36 26
Email: international@robot-coupe.com

Robot Coupe Australia Pty Ltd:
Unit 3/43 Herbert St
Artarmon NSW 2064 Australia
T (02) 9478 0300
F (02) 9460 7972
Email: orders@robotcoupe.com.au

Robot-Coupe U.K. LTD:
Fleming Way, Isleworth,
Middlesex TW7 6EU
Tel.: 020 8232 1800
Fax: 020 8568 4966
Email: sales@robotcoupe.co.uk

www.robot-coupe.com