

# *robot* *coupe*®



**Mini MP 170 V.V.**

**Mini MP 220 V.V.**

**Mini MP 170 Combi**

**Mini MP 220 Combi**

**P.O. Box 16625, Jackson, MS 39236-6625**

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# IMPORTANT WARNING



In order to prevent accidents such as electrical shock, personal injury, fire, and in order to limit property/product damage when using your power mixer, follow the instructions hereafter very carefully and strictly adhere to them. This manual should be kept nearby for reference and should be read by all first time users of the power mixer.

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

**WARNING-** some parts are very sharp e.g. blade. Wear cut-resistant gloves when handling the blade.

## STORAGE

- You are advised to install the wall support provided with the machine and to store your machine on it.

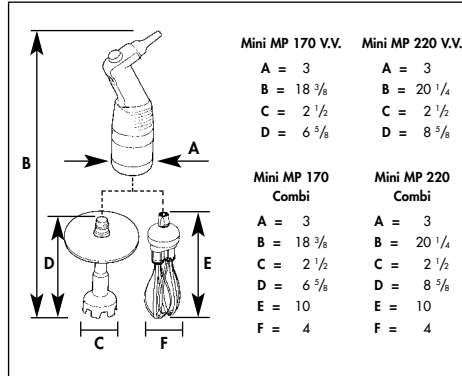
## POWER SUPPLY

- Always check that your power supply corresponds to that indicated on the serial number plate on the motor unit and that it is properly sized.

## SPECIFICATIONS

- The standard machine is operated on a standard 120 Volt, 60Hz., 15 Amp outlet.

## DIMENSIONS (in inches)



## Blade Attachment Capacities

- Thanks to a very powerful motor, the **Mini MP 170 V.V.** can process up to 4 3/8 quarts and the **Mini MP 220 V.V.** up to 7 quarts. The quality of the finished product is outstanding.

## Whisk Attachment Capacities

- Using the whisk attachment, Mini MP 170 Combi and Mini MP 220 Combi can process up to 20 egg whites and puree from 2 to 16 pounds.

- For an optimum result in the mashed potatoes quality, we recommend you to process at low speed.
- Each power mixer is supplied with a wall support for easy storage.

## SAFETY

- Safeties on motor : Thermal and overload protection.**

If there is an obstruction in the container (a spoon or utensil) or the machine is overused and becomes hot the power mixer will stop. If the power mixer stops because of a thermal overload (power mixer is too hot), wait for a period of up to 30 minutes for the power mixer to cool down before restarting.

- No volt release safety** (Supply failure).

If there is a power failure or the machine is unplugged, it will not restart by itself. See section on operating the power mixer.

## WARNING

**Be careful when handling the blades. They are very sharp ! Wear cut-resistant gloves when handling the blades.**



**OPERATING INSTRUCTIONS**

**MANUAL DE INSTRUCCIÓN**

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.

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**NOTICE D'INSTRUCTION**

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# ROBOT-COUCPE U.S.A., INC. LIMITED WARRANTY

**YOUR NEW ROBOT COUCPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.**

**This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).**

**The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.**

**Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.**

**All parts or accessories replaced under warranty must be returned to the Service Agency.**

## **THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUCPE U.S.A. INC LIMITED 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** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored 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** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

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

**8** - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

**KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.**

Neither ROBOT COUCPE U.S.A., INC. 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 U.S.A., INC. 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 U.S.A., INC.**

# IMPORTANT WARNING



In order to prevent accidents such as electrical shock, personal injury, fire, and in order to limit property/product damage when using your power mixer, follow the instructions hereafter very carefully and strictly adhere to them. This manual should be kept nearby for reference and should be read by all first time users of the power mixer.

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

**WARNING-** some parts are very sharp e.g. blade. Wear cut-resistant gloves when handling the blade.

## STORAGE

- You are advised to install the wall support provided with the machine and to store your machine on it.

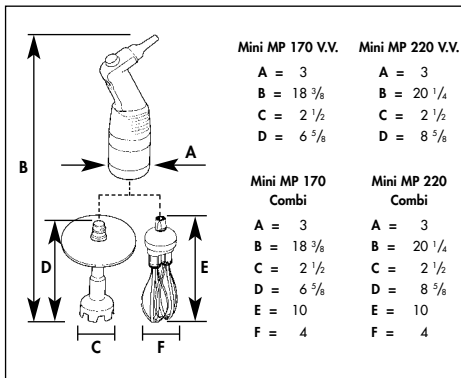
## POWER SUPPLY

- Always check that your power supply corresponds to that indicated on the serial number plate on the motor unit and that it is properly sized.

## SPECIFICATIONS

- The standard machine is operated on a standard 120 Volt, 60Hz., 15 Amp outlet.

## DIMENSIONS (in inches)



- For an optimum result in the mashed potatoes quality, we recommend you to process at low speed.
- Each power mixer is supplied with a wall support for easy storage.

## SAFETY

- **Safeties on motor : Thermal and overload protection.**

If there is an obstruction in the container (a spoon or utensil) or the machine is overused and becomes hot the power mixer will stop. If the power mixer stops because of a thermal overload (power mixer is too hot), wait for a period of up to 30 minutes for the power mixer to cool down before restarting.

- **No volt release safety** (Supply failure).

If there is a power failure or the machine is unplugged, it will not restart by itself. See section on operating the power mixer.

## WARNING

**Be careful when handling the blades. They are very sharp ! Wear cut-resistant gloves when handling the blades.**

## Blade Attachment Capacities

- Thanks to a very powerful motor, the **Mini MP 170 V.V.** can process up to 4 3/8 quarts and the **Mini MP 220 V.V.** up to 7 quarts. The quality of the finished product is outstanding.

## Whisk Attachment Capacities

- Using the whisk attachment, Mini MP 170 Combi and Mini MP 220 Combi can process up to 20 egg whites and puree from 2 to 16 pounds.

## INTRODUCTION

The new **Mini MP 170 V.V.**, **Mini MP 220 V.V.**, **Mini MP 170 Combi** and **Mini MP 220 Combi** models are the latest additions to Robot-Coupe's range of power mixer. They have been specially designed for processing smaller quantities. They are fitted with a foot, blades and an emulsifying disc which can be entirely dismantled, and their shaft measure 6 5/8 inches and 8 5/8 inches long respectively.

Models	Speed variation	Mixer attachment	Whisk attachment
Mini MP 170 V.V.	●	170 mm	
Mini MP 220 V.V.	●	220 mm	
Mini MP 170 Combi	●	170 mm	185 mm
Mini MP 220 Combi	●	220 mm	185 mm

These power mixer are tools which are totally adapted to the needs of professionals. They will enable you to make soups, vegetables purées and cereal preparations with little effort.

The whisk attachment 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 disassembly of the moving parts, to ease maintenance and cleaning.

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

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

## SWITCHING ON THE APPLIANCE

### • ADVICE ON ELECTRICAL CONNECTIONS

The appliance should be plugged into a grounded outlet.

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

## OPERATING THE MINI POWER MIXER

### • OPERATION

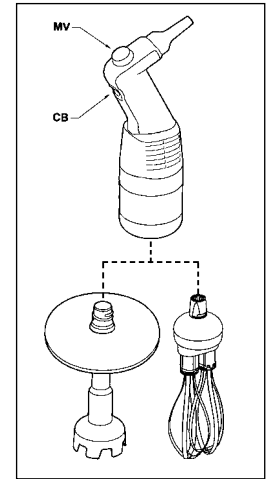
The power mixer is equipped with electrical current and temperature overload protection. If the power mixer stops unexpectedly you may try to restart it by following steps 3-5 below. If the power mixer does not restart, allow it to cool for a period of up to 30 minutes and the temperature overload will automatically reset. You should then be able to restart following steps 3-5 below.

1. Plug your appliance into the power outlet, making sure you do not press the button (CB).

2. Insert the foot into the preparation.

3. Press the control button (CB), and the power mixer will start up.

4. To stop the power mixer, release the control button (CB).



### • VARIABLE-SPEED OPERATION

Follow steps 1 to 4 above, then:

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

**Whisk function** (Mini MP 170 Combi, Mini MP 220 Combi): speed between **350** and **1 560** rpm.

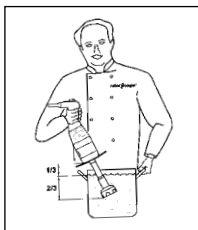
**Mixer function** (Mini MP 170 V.V., Mini MP 220 V.V., Mini MP 170 Combi, Mini MP 220 Combi): speed between **2 000** and **12 500** rpm.

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

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

## WORKING POSITION

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



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

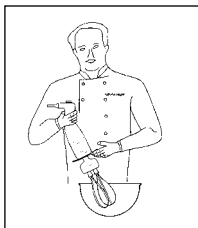
For optimum efficiency, two thirds of the shaft should be immersed in the preparation.

**Do not rest the bell against the bowl.**

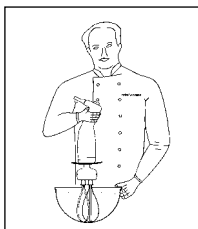
**The splashguard should always be in place.**

### • WHISK FUNCTION

We recommend that you hold the power mixer by the handle and the bottom of the motor unit.



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



While processing we recommend that you move the whisk around in the bowl, in

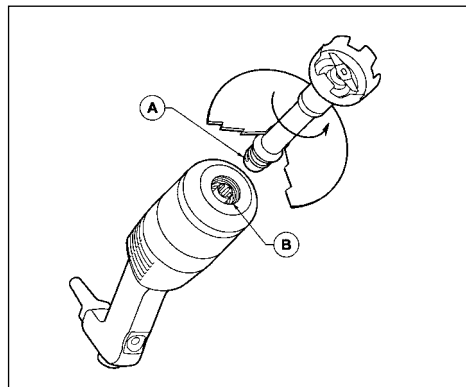
order to ensure that the mixture is completely homogeneous. We strongly advise you to keep the whisk from touching the sides of the bowl. For maximum efficiency, at least one-fifth of the whisk length should be immersed. We also strongly advise you to start the processing at a low speed.

## ASSEMBLY / DISASSEMBLY

### • MIXER ASSEMBLY

**Attaching the shaft to the motor unit.**

- Unplug the power mixer.
- Note that each end of the shaft has a threaded plastic piece. One is longer than the other and doesn't have a rubber "O" ring. Insert this longer plastic end **(A)** into the motor housing **(B)**, and turn the shaft in the direction of the arrow until it is tight.

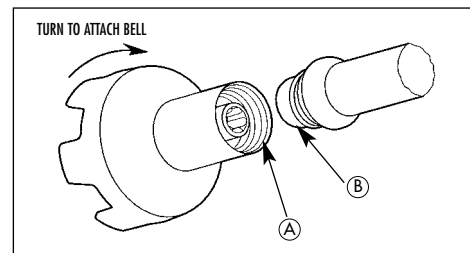


**Removing the shaft from the motor unit**

- Unplug the power mixer.
- Turn the shaft counterclockwise until it is removed.

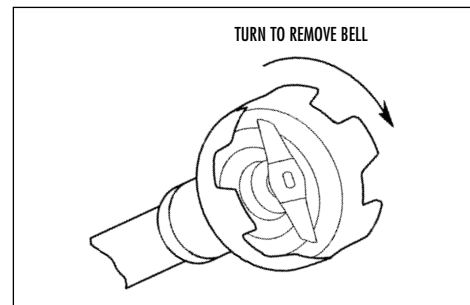
**Attaching the bell to the tube**

- Unplug the power mixer.
- Insert the threaded shaft **(B)** into the housing **(A)** of the bell. Turn the bell in the direction of the arrow (see drawing) until it is tight.



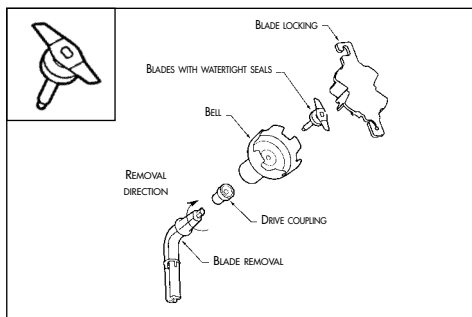
**Removing the bell from the tube**

- Unplug the power mixer.
- Turn the bell in the direction of the arrow (see drawing below) to detach it from the tube.



## Removing the blade

- Unplug the power mixer then, hold the blades with the provided blade-locking tool.
- Using the blade-locking tool, unscrew the drive coupling then remove the blade for easy cleaning.

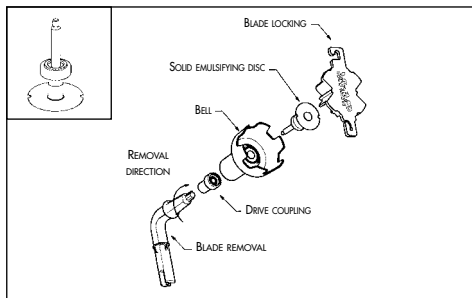


## Installing the emulsifying disc

- In order to install it safely, introduce the disc into the bell, then hold it in place using the locking tool.
- Next, turn the drive coupling with this tool until it starts to tighten.

## Removing the emulsifying disc

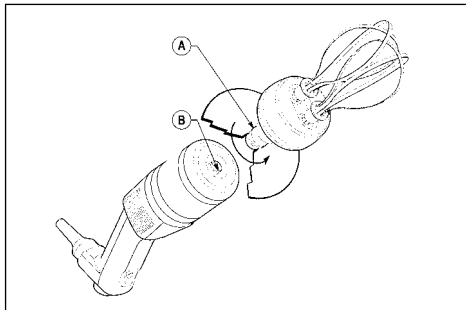
- The disc can be removed in exactly the same way as the blades.



## • WHISK FUNCTION (Mini MP 170 Combi and Mini MP 220 Combi)

### Attaching the gear box to the motor unit.

- Check that the machine is not plugged in.
- Insert the threaded part into the motor unit.
- Turn the gear box in the direction of the arrow (see figure) until it is locked into place moderately tightly.



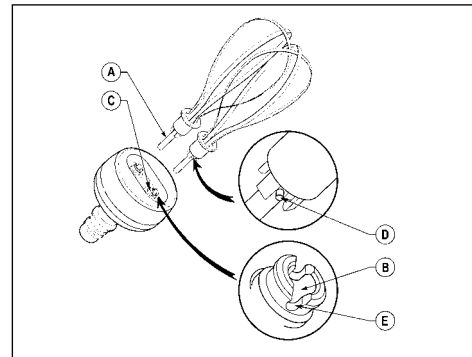
### Removing the casing

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

### Fitting the whisks into the gear box

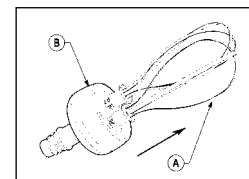
- Grasp the holder in one hand.
- With the other hand, take the first whisk and insert the shaft (A) into the bore (B) of the gear box drive shaft. Make sure the drive lugs (D) are properly aligned with the notches.
- As you push the whisk into the gear box drive shaft (C), rotate it slightly in order to slot the drive lugs into the notches (E) 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 gear box

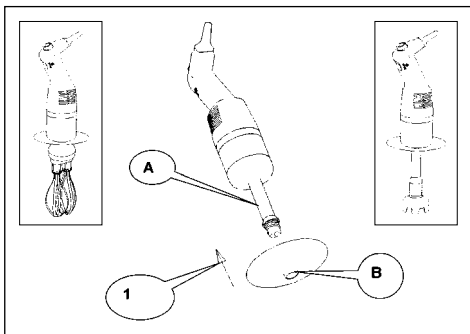
Pull the whisk (A) in direction to the arrow, gripping the ejector in one hand and the holder (B) in the other.



## SPLASH GUARD ASSEMBLY

Cover the ring with the splash guard protection sliding it all along the foot (A) in the arrow ① direction, the flange (B) must be oriented down.

To remove the splash guard protection for cleaning follow this instruction in the reverse order.



## IMPORTANT

When you use the tube with the bell for making a preparation and then you want to use the whisk, you need to remove the splashguard assembly from the tube and install it on the gearbox. The process to install the splashguard is the same for the whisk and the tube.

## CLEANING



## WARNING

Always unplug the power mixer before cleaning it!  
Always dilute bleach according to the instructions on the label.  
Never run the power mixer through a dishwasher!  
The type and concentration of the sanitation agent must comply with 21 CFR 178.1010 regulations.  
Clean according to local health department regulations.

### • MOTOR HOUSING

The power mixer must be clean through all stages of production. Clean between each job using a detergent or disinfectant. Dilute the detergent/

disinfectant following the instructions normally specified on it's packaging container. Use a cloth **lightly dampened (not dripping)** with the cleaning solution. **Do not allow liquid to come into contact with the electrical components contained within the housing. Be careful when cleaning around vents do not allow liquid to drip or seep into the housing.** Use a cloth lightly dampened (not dripping) with water to remove detergent/disinfectant then dry using a clean cloth.

After using the power mixer in a hot mixture, cool the bottom of the tube in cold water before disassembling the bell from the shaft.

Clean immediately after use to prevent product from sticking to surfaces.



## WARNING

Never immerse motor housing and/or handle in liquid! The housing contains the electrical components and is not sealed against liquid. Contact with liquid can cause damage to the blender and serious injury to the operator.

### • SHAFT AND BELL

There are two ways to proceed:

#### Simple cleaning procedure

Submerge the shaft and bell in water and run for a few seconds to clean. Unplug the power cord.

#### Complete cleaning procedure

Unplug the power mixer and rinse the bell under a water tap. Remove the bell from the shaft, then remove the blade (**wear cutting gloves**) ! Be careful

to avoid damaging the surface of the blade shaft and the watertight seals. Always dilute the detergent/disinfectant (see above). Thoroughly dry all parts before reassembling.

### • BLADE AND EMULSIFYING DISC

The Blade and the emulsifying disc can be removed from the bell for thorough cleaning. Always dry thoroughly to avoid spotting.

### • WHISK

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

Never immerse the gear box in water or in a dishwasher.

Clean it with a slightly damp cloth or sponge.

### • ALUMINUM

Use soft-metal-safe cleaning agents!

### • PLASTIC

Be careful, many cleaning agents are corrosive and are not safe for use on plastics !

Do not use strong alkaline detergent (having a high concentration of soda or ammonia).

## MAINTENANCE

### • BLADE

Over time the blades will become worn and will need to be replaced. The washer and seals should also be replaced at this time. A blade service kit is available.

## • WHISK

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

## • SHAFT SEAL

In order to maintain a watertight seal between the shaft and bell, inspect the seal for wear and replace it if necessary.

## TROUBLE SHOOTING

### THE POWER MIXER DOES NOT START.

- Did you follow the previous operating instructions?  
See section-Operating The Power Mixer.
- Pull the plug and try another outlet.
- Check outlet for current (breaker or fuse).
- Call local Robot Coupe authorized service agency.

### THE POWER MIXER STOPS DURING (WHILE) PROCESSING.

See the section on Operating the power Mixer. The first paragraph describes the overload protection. It may be necessary to allow the machine to cool for up to 30 minutes before restarting.

### If you cannot locate the cause of the problem

- Release the control button (CB).
- Unplug the power mixer.

- Are the blades free to rotate in the bell ?
- Is the drive shaft free to rotate ? To check this, unplug the power mixer, remove the bell and test the rotation of the end of the drive shaft manually. Check the condition of the plug and the power cord.

### THE POWER MIXER STARTS TO SMELL HOT OR SMOKE.

Turn the power mixer off and unplug it. Call your local authorized service agency.



## WARNING

**THE BLADES ARE SHARP!** It is recommended that cutting gloves be worn when handling the blades. Handle and store the blades with safety in mind.

**Never try to override or defeat the purpose of the safety mechanisms!**

**Never put anything (utensils etc.) but food material near the blades on the power mixer!**

**Never overload the power mixer!**

**Never turn the power mixer on, unless the bell is completely immersed in the product.**

**Always unplug the power mixer before doing any cleaning or maintenance!**

## SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

Service Department Repair

264 South Perkins Street

Ridgeland, MS 39157

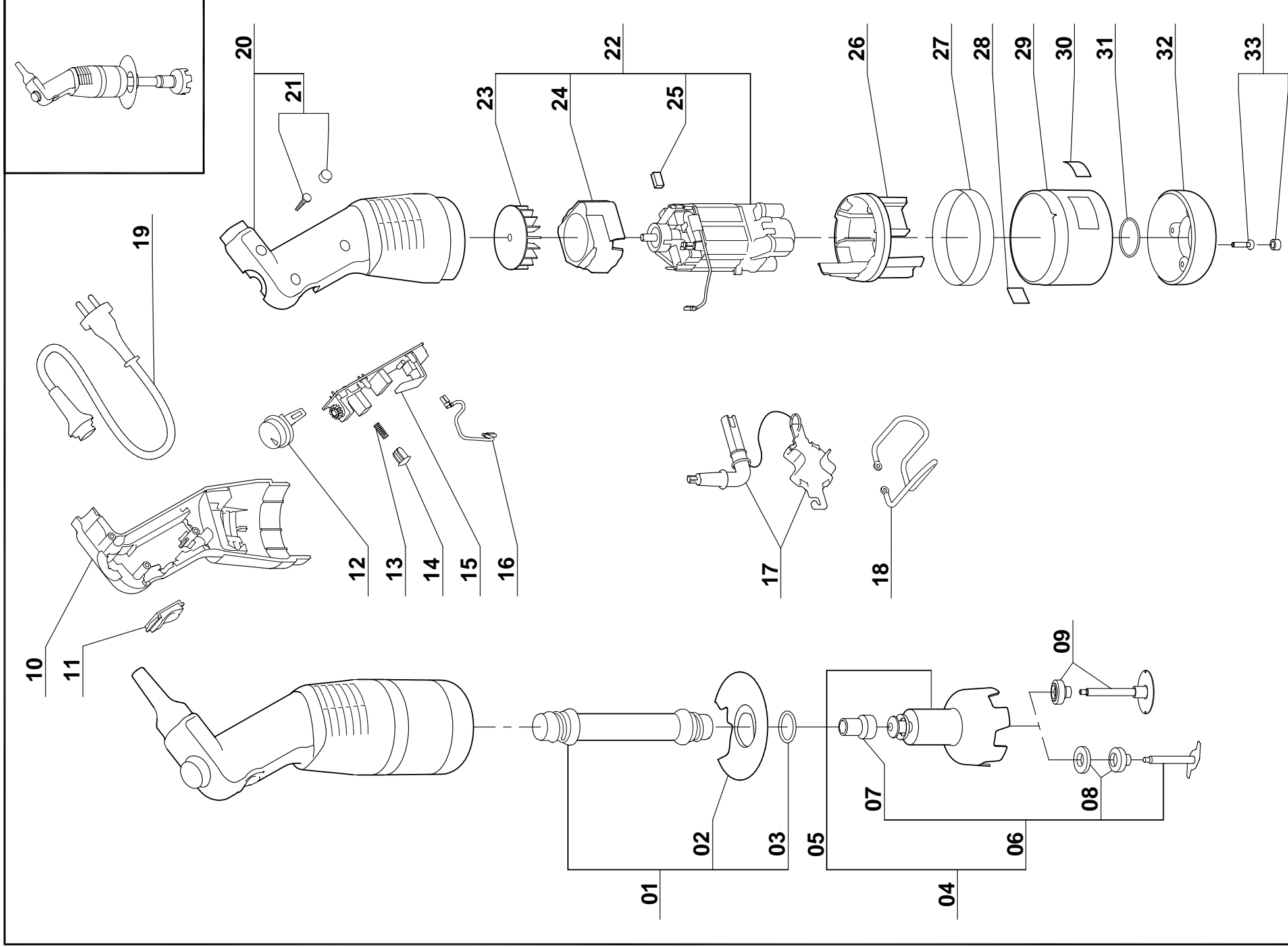
For service in Canada contact the Robot-Coupe USA factory for repair instructions.

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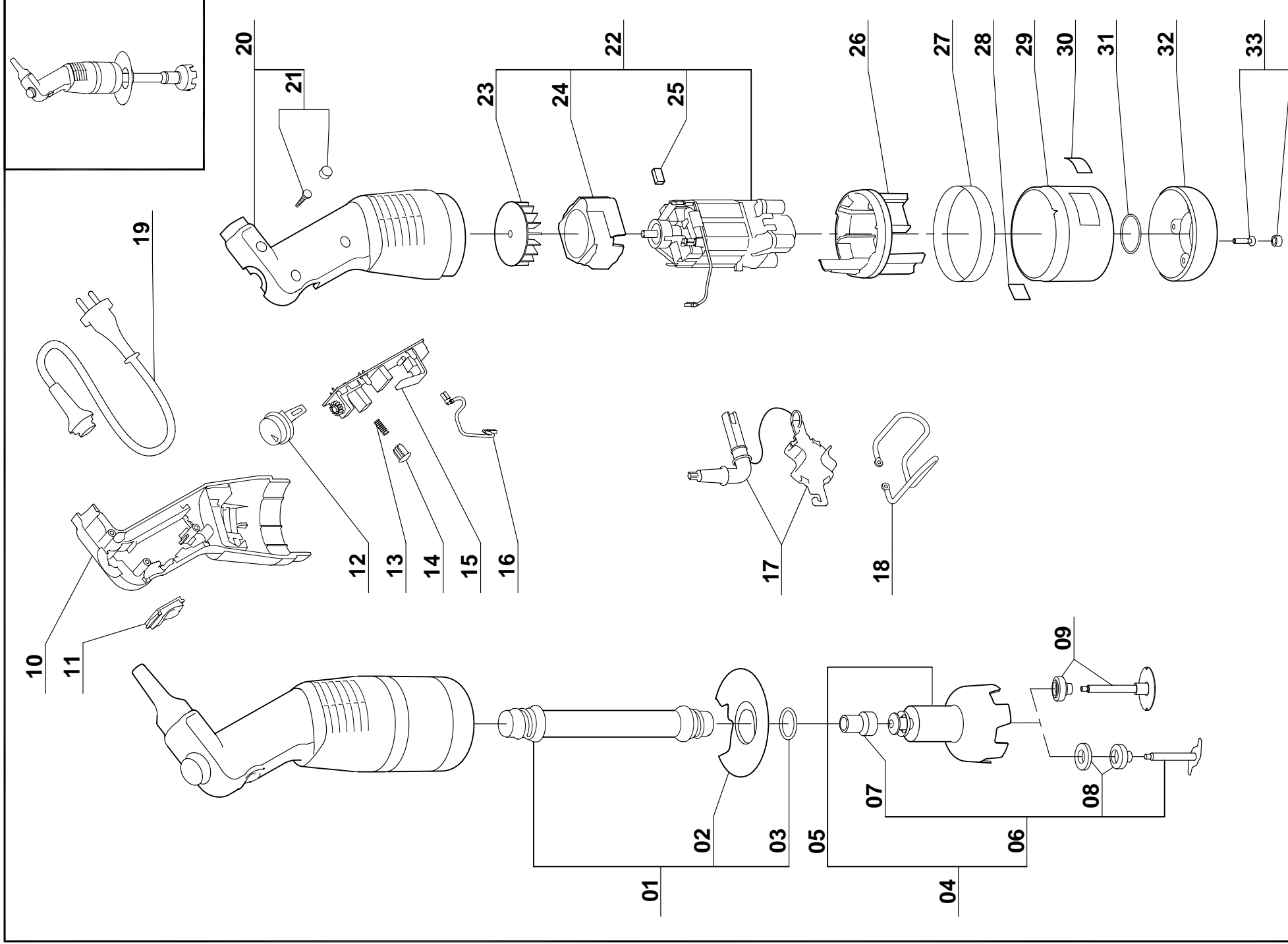
**TECHNICAL DATA**

**DATOS TÉCNICOS**

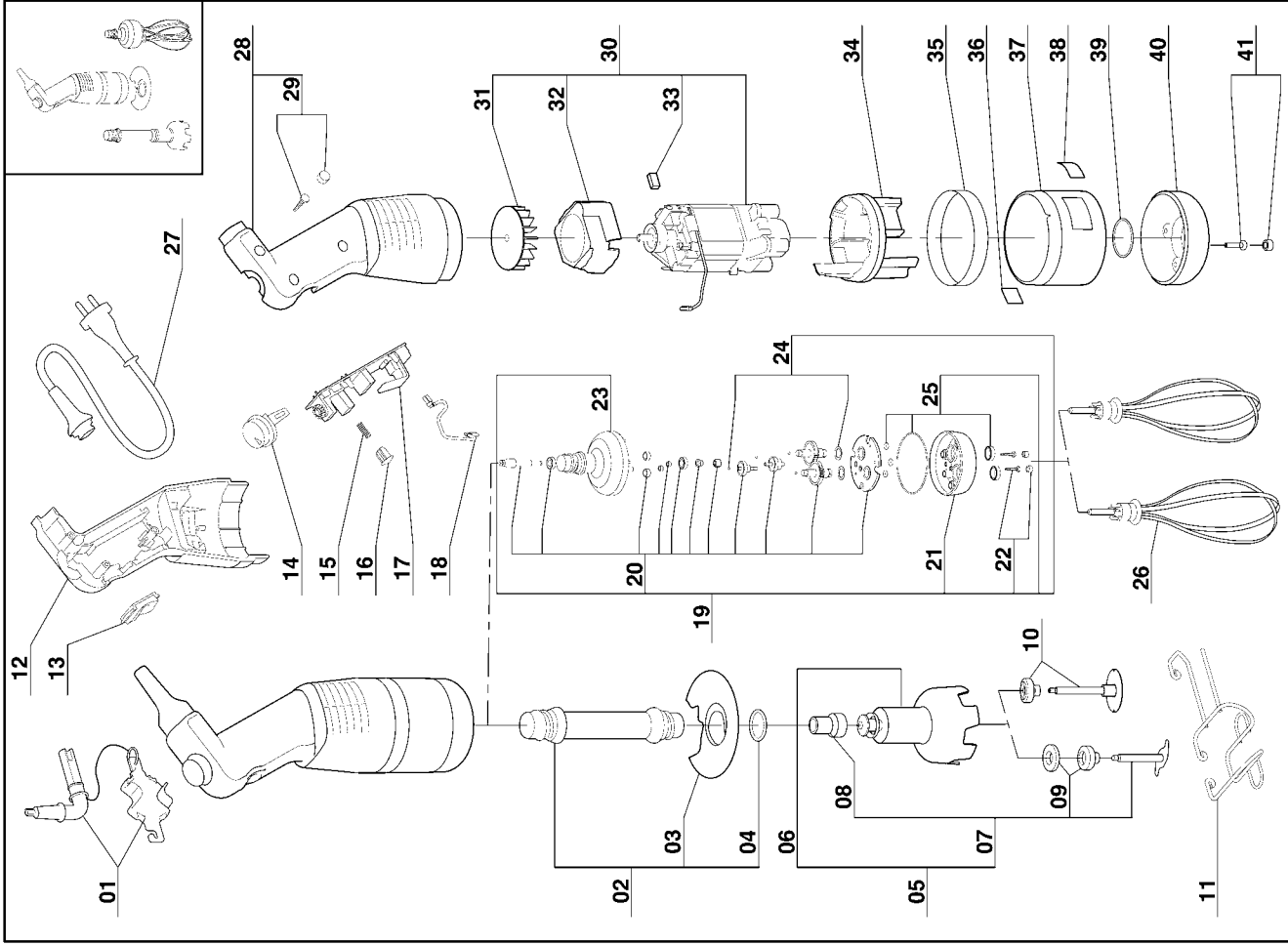
**DONNÉES TECHNIQUES**



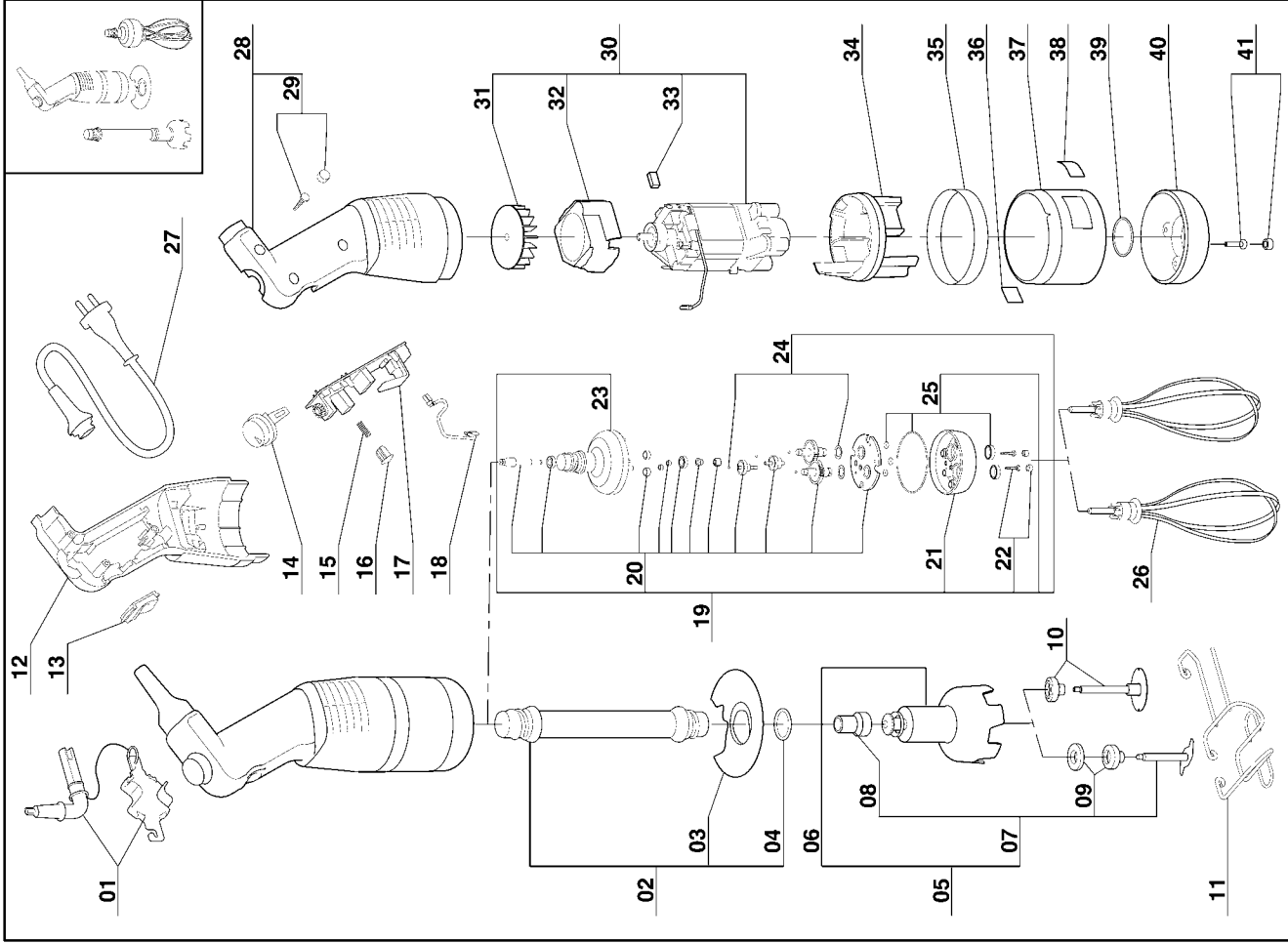
<i>Index</i>	<i>Pièce / Part</i>	<i>Description</i>	<i>Désignation</i>
1	104 207	Mini MP 170 FOOT	PIED Mini MP 170 EQUIPE
2	104 416	NSF MIXER Mini MP PROTECTION	PROTECTION NSF MIXER Mini MP
3	507 075	SEAL	JOINT TORIQUE Ø 21,6 X 2,4
4	39 053	COMPLETE MMP BELL COVER ASSEMBLY	ENS. CLOCHE COMPLETE MMP
5	39 057	BELL COVER RING ASSEMBLY	ENS. CLOCHE-BAGUE MMP
6	39 054	MMP BLADE ASSEMBLY	ENS. COUTEAU MMP
7	104 312	DRIVING FRAME ASSEMBLY	CAGE D'ENTRAINEMENT EQUIPEE
8	507 198	SEAL RING	GARNITURE D'ETANCHEITE
9	39 150	DISC ASSEMBLY	ENS. DISQUE EMULSIONNEUR PLEIN
10	39 055	RIGHT HANDLE-CAP SCREW ASSEMBLY	ENS. ½ POIGNEE DROITE-CACHE VIS
11	39 056	CAP KNOB-CAP SCREW ASSEMBLY	ENS. CAPUCHON-BOUTON-CACHE VIS
12	39 059	VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY	ENS. BOUTON VARIATEUR EQU-CACHE VIS
13	39 060	KNOB SPRING-CAP SCREW ASSEMBLY	ENS. RESSORT-BOUTON-CACHE VIS
14	39 061	KNOB-CAP SCREW ASSEMBLY	ENS. BOUTON-CACHE VIS
15	39 170	CIRCUIT BOARD	PLATINE
16	39 172	ELECTRICAL WIRING	FIL ELECTRIQUE
17	39 058	TOOL ASSEMBLY	ENSEMBLE OUTIL DEMONTAGE
18	104 231	RACK	SUPPORT MURAL MMP Combi
19	39 167	POWER CORD	CABLE D'ALIMENTATION
20	39 062	L HANDLE (COVER)+SCREW+CAP ASSEMBLY	ENS. ½ POIGNEE G(CAPOT)+VIS+CACHE
21	39 063	SCREW-CAP SCREW ASSEMBLY	ENS. VIS 3x19-CACHE VIS
22	39 176	MOTOR	MOTEUR
23	39 067	VENTILATOR CAP SCREW ASSEMBLY	ENS. VENTILATEUR-CACHE VIS
24	39 066	VENTILATOR PIPE-CAP SCREW ASSEMBLY	ENS. CONDUIT VENTILATEUR-CACHE VIS
25	39 174	BRUSH	CHARBON
26	39 065	MOTOR RING-CAP SCREW ASSEMBLY	ENS. BAGUE MOTEUR-CACHE VIS
27	39 068	FERRULE Mini MP 170 V.V.-CAP SCREW ASSEMBLY	ENS. VIROLE Mini MP 170 V.V.-CACHE VIS
28	402 239	ADHESIF SECURE LABEL : ATTENTION	ETIQUETTE ATTENTION
29	39 070	MOTOR FERRULE MMP-CAP SCREW ASSEMBLY	ENS. VIROLE MOTEUR-CACHE VIS
30	402 238	ADHESIF SECURE LABEL : CAUTION	ETIQUETTE CAUTION
31	39 158	MOTOR O RING-CAP SCREW ASSEMBLY	ENS. JOINT MOTEUR-CACHE VIS
32	39 159	ALUMINIUM CASING-CAP SCREW ASSEMBLY	ENS. CARTER ALU-CACHE VIS
33	39 161	M 4x16 SCREW-CAP SCREW ASSEMBLY	ENS. VIS M 4x16-CACHE VIS



Index	Pièce / Part	Description	Désignation
1	104 211	Mini MP 220 FOOT	PIED Mini MP 220 EQUIPE
2	104 416	NSF MIXER Mini MP PROTECTION	PROTECTION NSF MIXER Mini MP
3	507 075	SEAL	JOINT TORIQUE Ø 21,6 X 2,4
4	39 053	COMPLETE MMP BELL COVER ASSEMBLY	ENS. CLOCHE COMPLETE MMP
5	39 057	BELL COVER RING ASSEMBLY	ENS. CLOCHE-BAGUE MMP
6	39 054	MMP BLADE ASSEMBLY	ENS. COUTEAU MMP
7	104 312	DRIVING FRAME ASSEMBLY	CAGE D'ENTRAINEMENT EQUIPEE
8	507 198	SEAL RING	GARNITURE D'ETANCHEITE
9	39 150	DISC ASSEMBLY	ENS. DISQUE EMULSIONNEUR PLEIN
10	39 055	RIGHT HANDLE-CAP SCREW ASSEMBLY	ENS. ½ POIGNEE DROITE-CACHE VIS
11	39 056	CAP KNOB-CAP SCREW ASSEMBLY	ENS. CAPUCHON-BOUTON-CACHE VIS
12	39 059	VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY	ENS. BOUTON VARIATEUR EQU-CACHE VIS
13	39 060	KNOB SPRING-CAP SCREW ASSEMBLY	ENS. RESSORT-BOUTON-CACHE VIS
14	39 061	KNOB-CAP SCREW ASSEMBLY	ENS. BOUTON-CACHE VIS
15	39 170	CIRCUIT BOARD	PLATINE
16	39 172	ELECTRICAL WIRING	FIL ELECTRIQUE
17	39 058	TOOL ASSEMBLY	ENSEMBLE OUTIL DEMONTAGE
18	104 231	RACK	SUPPORT MURAL MMP Combi
19	39 167	POWER CORD	CABLE D'ALIMENTATION
20	39 062	L HANDLE (COVER)+SCREW+CAP ASSEMBLY	ENS. ½ POIGNEE G(CAPOT)+VIS+CACHE
21	39 063	SCREW-CAP SCREW ASSEMBLY	ENS. VIS 3x19-CACHE VIS
22	39 176	MOTOR	MOTEUR
23	39 067	VENTILATOR CAP SCREW ASSEMBLY	ENS. VENTILATEUR-CACHE VIS
24	39 066	VENTILATOR PIPE-CAP SCREW ASSEMBLY	ENS. CONDUIT VENTILATEUR-CACHE VIS
25	39 174	BRUSH	CHARBON
26	39 065	MOTOR RING-CAP SCREW ASSEMBLY	ENS. BAGUE MOTEUR-CACHE VIS
27	39 069	FERRULE Mini MP 220 V.V.-CAP SCREW ASSEMBLY	ENS. VIROLE Mini MP 220 V.V.-CACHE VIS
28	402 239	ADHESIF SECURE LABEL : ATTENTION	ETIQUETTE ATTENTION
29	39 070	MOTOR FERRULE MMP-CAP SCREW ASSEMBLY	ENS. VIROLE MOTEUR-CACHE VIS
30	402 238	ADHESIF SECURE LABEL : CAUTION	ETIQUETTE CAUTION
31	39 158	MOTOR O RING-CAP SCREW ASSEMBLY	ENS. JOINT MOTEUR-CACHE VIS
32	39 159	ALUMINIUM CASING-CAP SCREW ASSEMBLY	ENS. CARTER ALU-CACHE VIS
33	39 161	M 4x16 SCREW-CAP SCREW ASSEMBLY	ENS. VIS M 4x16-CACHE VIS



Index	Pièce / Part	Description	Designation
1	39 058	TOOL ASSEMBLY	ENSEMBLE OUTIL DEMONTAGE
2	104 207	Mini MP 170 FOOT	PIED Mini MP 170 EQUIPE
3	104 416	NSF MIXER Mini MP PROTECTION	PROTECTION NSF MIXER Mini MP
4	507 075	SEAL	JOINT TORIQUE Ø 21,6 X 2,4
5	39 053	COMPLETE MMP BELL COVER ASSEMBLY	ENS. CLOCHE COMPLETE MMP
6	39 057	BELL COVER RING ASSEMBLY	ENS. CLOCHE-BAGUE MMP
7	39 054	MMP BLADE ASSEMBLY	ENS. COUTEAU MMP
8	104 312	DRIVING FRAME ASSEMBLY	CAGE D'ENTRAÎNEMENT EQUIPEE
9	507 198	SEAL RING	GARNITURE D'ETANCHEITE
10	39 150	DISC ASSEMBLY	ENS. DISQUE EMULSIONNEUR PLEIN
11	105 945	RACK	SUPPORT MURAL MMP Combi
12	39 055	RIGHT HANDLE-CAP SCREW ASSEMBLY	ENS. ½ POIGNEE DROITE-CACHE VIS
13	39 056	CAP KNOB-CAP SCREW ASSEMBLY	ENS. CAPUCHON-BOUTON-CACHE VIS
14	39 059	VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY	ENS. BOUTON VARIATEUR EQU-CACHE VIS
15	39 060	KNOB SPRING-CAP SCREW ASSEMBLY	ENS. RESSORT-BOUTON-CACHE VIS
16	39 061	KNOB-CAP SCREW ASSEMBLY	ENS. BOUTON-CACHE VIS
17	39 170	CIRCUIT BOARD	PLATINE
18	39 172	ELECTRICAL WIRING	FIL ELECTRIQUE
19	105 156	WHIP BOX	BOITE FOUET MMP
20	39 500	GEARS ASSEMBLY	ENS. PIGNON
21	39 501	LOWER BODY ASSEMBLY	ENS. COQUE INFERIEURE
22	39 503	SCREW – CAP SCREW ASSEMBLY	ENS. VIS-CACHE VIS
23	39 504	UPPER BODY ASSEMBLY + RING	ENS. COQUE SUPERIEURE EQUIPEE BAGUES
24	39 505	BALLS – WEARING RING ASSEMBLY	ENS. BILLE – RONDELLE D'USURE
25	39 506	SEALS ASSEMBLY	ENS. JOINTS TORIQUES
26	105 940	WHIP	FOUET MMP
27	39 167	POWER CORD	CABLE D'ALIMENTATION
28	39 062	L HANDLE (COVER)+SCREW+CAP ASSEMBLY	ENS. ½ POIGNEE GICAPOT)+VIS+CACHE
29	39 063	SCREW-CAP SCREW ASSEMBLY	ENS. VIS 3x19-CACHE VIS
30	39 176	MOTOR	MOTEUR
31	39 067	VENTILATOR CAP SCREW ASSEMBLY	ENS. VENTILATEUR-CACHE VIS
32	39 066	VENTILATOR PIPE-CAP SCREW ASSEMBLY	ENS. CONDUIT VENTILATEUR-CACHE VIS
33	39 174	BRUSH	CHARBON
34	39 065	MOTOR RING-CAP SCREW ASSEMBLY	ENS. BAGUE MOTEUR-CACHE VIS
35	39 068	FERRULE Mini MP 170 V.V.-CAP SCREW ASSEMBLY	ENS. VIROLE Mini MP 170 V.V.-CACHE VIS
36	402 239	ADHESIF SECURE LABEL : ATTENTION	ETIQUETTE ATTENTION
37	39 070	MOTOR FERRULE MMP-CAP SCREW ASSEMBLY	ENS. VIROLE MOTEUR-CACHE VIS
38	402 238	ADHESIF SECURE LABEL : CAUTION	ETIQUETTE CAUTION
39	39 158	MOTOR O RING-CAP SCREW ASSEMBLY	ENS. JOINT MOTEUR-CACHE VIS
40	39 159	ALUMINIUM CASING-CAP SCREW ASSEMBLY	ENS. CARTER ALU-CACHE VIS
41	39 161	M 4x16 SCREW-CAP SCREW ASSEMBLY	ENS. VIS M 4x16-CACHE VIS



Index	Pièce / Part	Description	Designation
1	39 058	TOOL ASSEMBLY	ENSEMBLE OUTIL DEMONTAGE
2	104 211	Mini MP 220 FOOT	PIED Mini MP 220 EQUIPE
3	104 416	NSF MIXER Mini MP PROTECTION	PROTECTION NSF MIXER Mini MP
4	507 075	SEAL	JOINT TORIQUE Ø 21,6 X 2,4
5	39 053	COMPLETE MMP BELL COVER ASSEMBLY	ENS. CLOCHE COMPLETE MMP
6	39 057	BELL COVER RING ASSEMBLY	ENS. CLOCHE-BAGUE MMP
7	39 054	MMP BLADE ASSEMBLY	ENS. COUTEAU MMP
8	104 312	DRIVING FRAME ASSEMBLY	CAGE D'ENTRAÎNEMENT EQUIPEE
9	507 198	SEAL RING	GARNITURE D'ÉTANCHÉITÉ
10	39 150	DISC ASSEMBLY	ENS. DISQUE EMULSIONNEUR PLEIN
11	105 945	RACK	SUPPORT MURAL MMP Combi
12	39 055	RIGHT HANDLE-CAP SCREW ASSEMBLY	ENS. ½ POIGNEE DROITE-CACHE VIS
13	39 056	CAP KNOB-CAP SCREW ASSEMBLY	ENS. CAPUCHON-BOUTON-CACHE VIS
14	39 059	VARIA SWITCH EQUIP-CAP SCREW ASSEMBLY	ENS. BOUTON VARIATEUR EQU-CACHE VIS
15	39 060	KNOB SPRING-CAP SCREW ASSEMBLY	ENS. RESSORT-BOUTON-CACHE VIS
16	39 061	KNOB-CAP SCREW ASSEMBLY	ENS. BOUTON-CACHE VIS
17	39 170	CIRCUIT BOARD	PLATINE
18	39 172	ELECTRICAL WIRING	FIL ELECTRIQUE
19	105 156	WHIP BOX	BOÎTE FOUET MMP
20	39 500	GEARS ASSEMBLY	ENS. PIGNON
21	39 501	LOWER BODY ASSEMBLY	ENS. COQUE INFÉRIEURE
22	39 503	SCREW – CAP SCREW ASSEMBLY	ENS. VIS-CACHE VIS
23	39 504	UPPER BODY ASSEMBLY + RING	ENS. COQUE SUPÉRIEURE EQUIPEE BAGUES
24	39 505	BALLS – WEARING RING ASSEMBLY	ENS. BILLE – RONDELLE D'USURE
25	39 506	SEALS ASSEMBLY	ENS. JOINTS TORIQUES
26	105 940	WHIP	FOUET MMP
27	39 167	POWER CORD	CABLE D'ALIMENTATION
28	39 062	L HANDLE (COVER)+SCREW+CAP ASSEMBLY	ENS. ½ POIGNEE GIGAPOT+VIS+CACHE
29	39 063	SCREW-CAP SCREW ASSEMBLY	ENS. VIS 3x19-CACHE VIS
30	39 176	MOTOR	MOTEUR
31	39 067	VENTILATOR CAP SCREW ASSEMBLY	ENS. VENTILATEUR-CACHE VIS
32	39 066	VENTILATOR PIPE-CAP SCREW ASSEMBLY	ENS. CONDUIT VENTILATEUR-CACHE VIS
33	39 174	BRUSH	CHARBON
34	39 065	MOTOR RING-CAP SCREW ASSEMBLY	ENS. BAGUE MOTEUR-CACHE VIS
35	39 069	FERRULE Mini MP 220 V.V.-CAP SCREW ASSEMBLY	ENS. VIROLE Mini MP 220 V.V.-CACHE VIS
36	402 239	ADHESIF SECURE LABEL : ATTENTION	ETIQUETTE ATTENTION
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41	39 161	M 4x16 SCREW-CAP SCREW ASSEMBLY	ENS. VIS M 4x16-CACHE VIS

# Mini MP 170 V.V. - Mini MP 220 V.V. - Mini MP 170 Combi - Mini MP 220 Combi

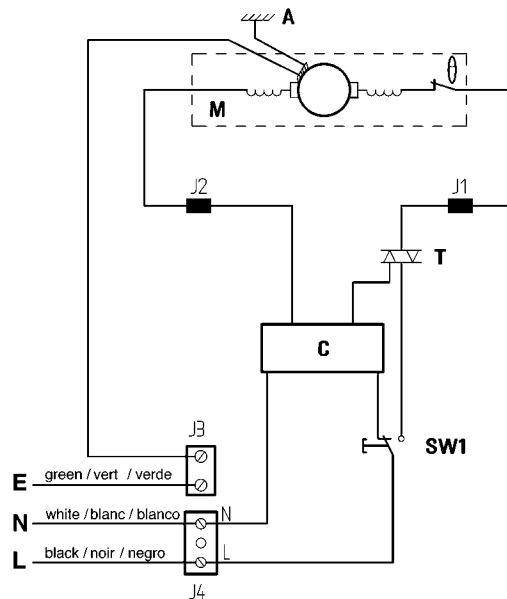
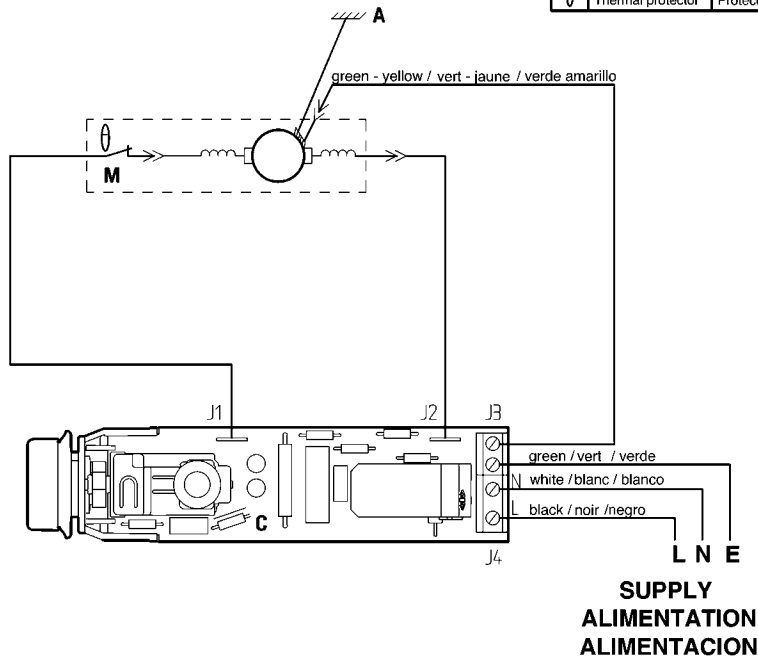
120V/60Hz 1~

ELECTRIC DIAGRAM

SCHEMA ELECTRIQUE

ESQUEMA CONEXIONES

	English	Français	Espanol
A	Aluminium housing	Capot aluminium	Carter aluminio
C	Control unit	Unité de contrôle	Unidad de control
M	Motor	Moteur	Motor
SW1	On/off switch	Interrupteur marche/arrêt	Interruptor marcha/parada
T	Triac	Triac	Triac
⊖	Thermal protector	Protecteur thermique	Protector termico





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