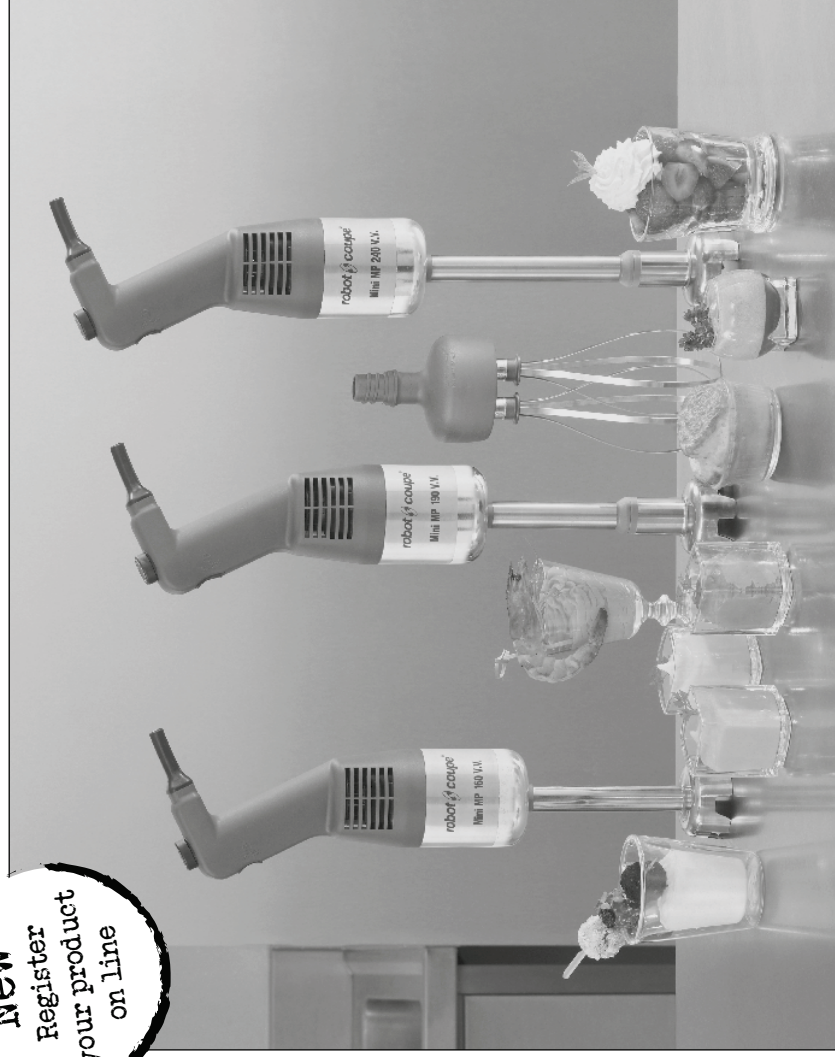


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Mini MP 190 Combi

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Robot Coupe U.S.A., Inc.,

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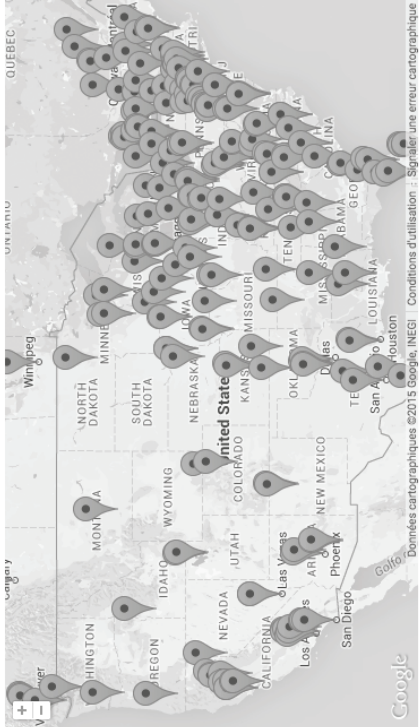
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IMPORTANT WARNING



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. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- The machine must not be modified in any way from its original configuration.
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl.
- Do not leave the machine running unattended.
- The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.
- Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.
- Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.
- The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Maximum fill level is $\frac{2}{3}$ full, less if the product is very dense or sticky.

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 base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

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ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

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

This LIMITED COMMERCIAL 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. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

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 list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1 -** Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2 -** Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3 -** Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4 -** Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5 -** Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6 -** Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7 - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY.** Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8 -** Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY ROBOT COUPE, U.S.A., Inc.

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. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- The machine must not be modified in any way from its original configuration.
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl.
- Do not leave the machine running unattended.
- The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.
- Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.
- Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.
- The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Maximum fill level is $\frac{2}{3}$ full, less if the product is very dense or sticky.

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 base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

INTRODUCTION

The new Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V., Mini MP 190 Combi and Mini MP 240 Combi models are the latest additions to Robot-Coupe's range of Immersion Blender. 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 ¹⁹/₆₄ inches, 7 ³¹/₆₄ inches and 9 ²⁴/₆₄ inches long respectively.

These Immersion Blender 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 Immersion Blender 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 Ground Fault Interrupt type outlet.

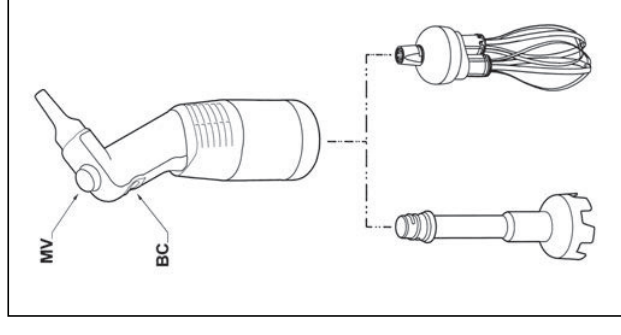
Make sure that the voltage of your power supply matches that shown on the identification plate of your appliance.

OPERATING THE MINI IMMERSION BLENDER

• OPERATION

The Immersion Blender is equipped with electrical current and temperature overload protection. If the Immersion Blender stops unexpectedly you may try to restart it by following steps 3-5 below. If the Immersion Blender 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 (BC).
2. Insert the foot into the preparation.
3. Press the control button (BC), and the Immersion Blender will start up.
4. To stop the Immersion Blender, release the control button (BC).



• VARIABLE-SPEED OPERATION

Follow steps 1 to 4 above, then:

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

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

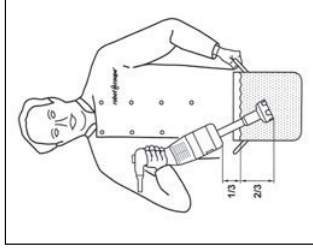
Mixer function (Mini MP 160 V.V. – 190 V.V. – 240 V.V. and Mini MP 190 Combi – 240 Combi): **speed between 2,000 and 12,500 rpm.**

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

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

WORKING POSITION

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



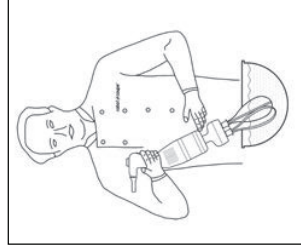
Always make sure that the bell is sufficiently immersed to avoid splashing and that the air vents of the motor unit do not come into contact with any liquid.

For optimum efficiency, $\frac{2}{3}$ of the shaft should be immersed in the preparation.

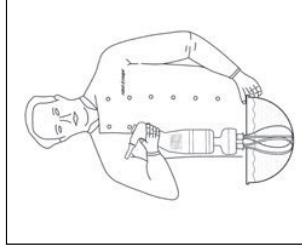
Do not rest the bell against the bowl.

WHISK FUNCTION

We recommend that you hold the Immersion Blender 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,

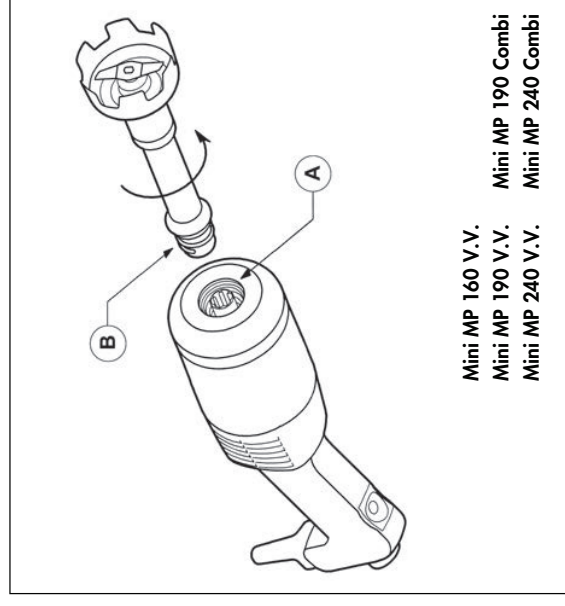
in order to ensure that the mixture is completely homogeneous. Avoid touching the whisk to the side of the bowl. For maximum efficiency, at least $\frac{1}{5}$ of the whisk length should be immersed. Always start processing at low speed.

ASSEMBLY & DISASSEMBLY

MIXER ASSEMBLY

Attaching the shaft to the motor unit.

- Unplug the Immersion Blender.
- 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.

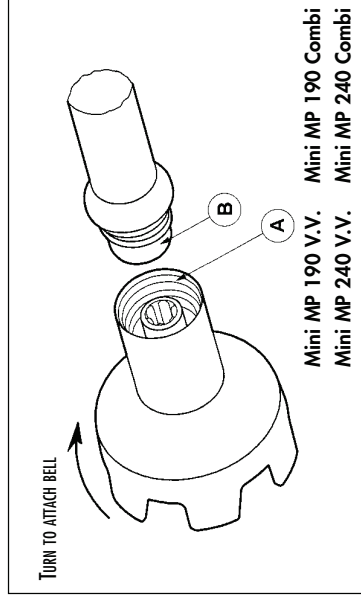


Removing the shaft from the motor unit

- Unplug the Immersion Blender.
- Turn the shaft counterclockwise until it is removed.

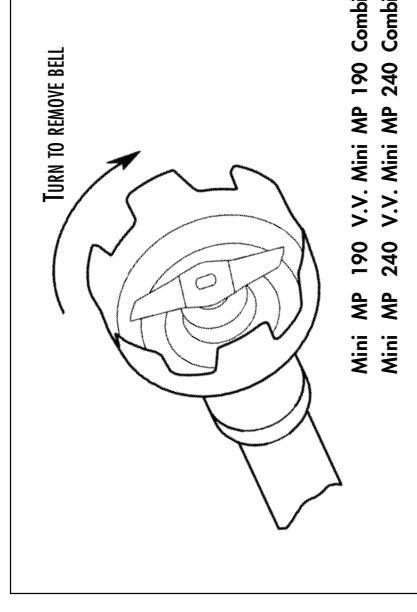
Attaching the bell to the tube

- Unplug the Immersion Blender.
- 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.



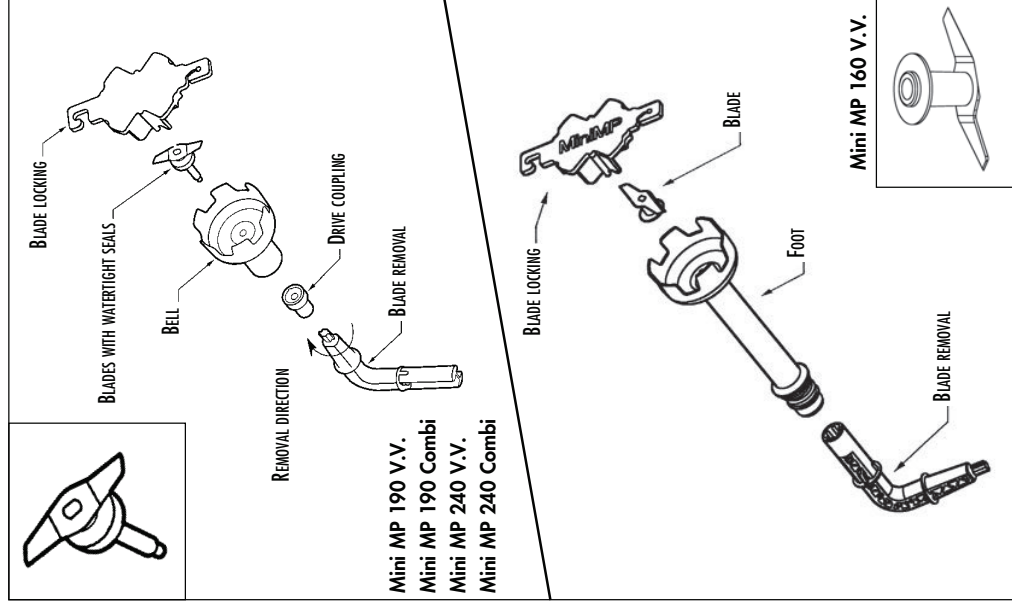
Removing the bell from the tube

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



Removing the blade

- **Unplug the Immersion Blender** 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.



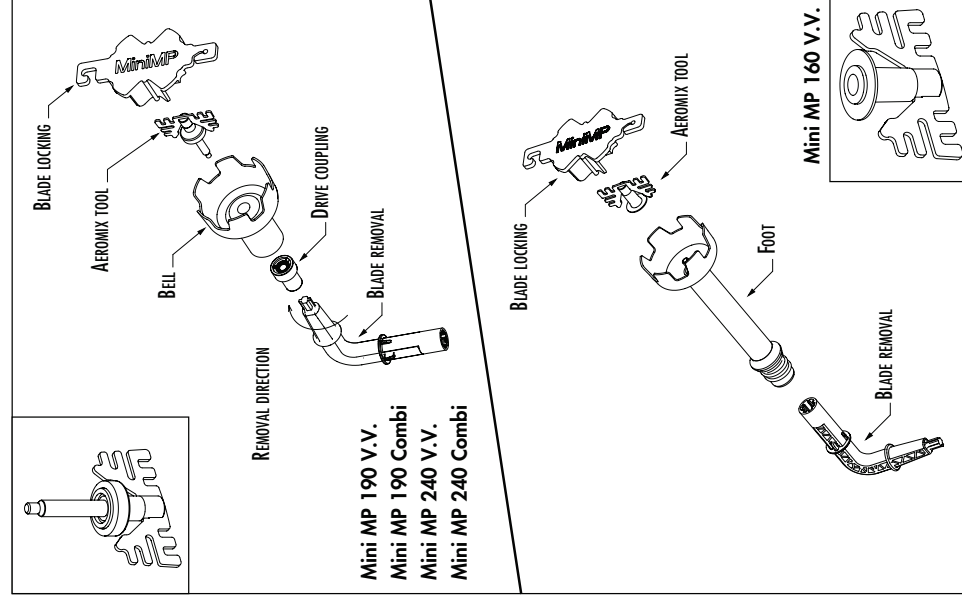
Attaching the Aeromix tool

- To safely attach the Aeromix tool, insert it in the bell, then fasten it in place with the locking tool.

Detaching the Aeromix tool

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

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



• AEROMIX TOOL

Do not:

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

The **Aeromix emulsifying tool** is recommended solely for:

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

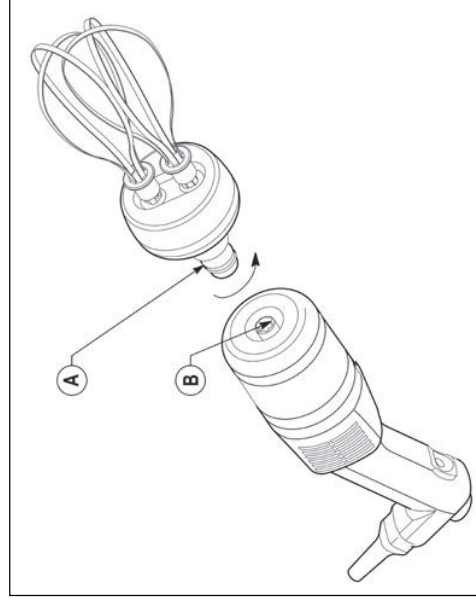
We recommend running the Aeromix tool at **minimum speed**.

• WHISK FUNCTION

(Mini MP 190 Combi and Mini MP 240 Combi)

Attaching the gear box to the motor unit.

- Check that the machine is not plugged in.
- 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.

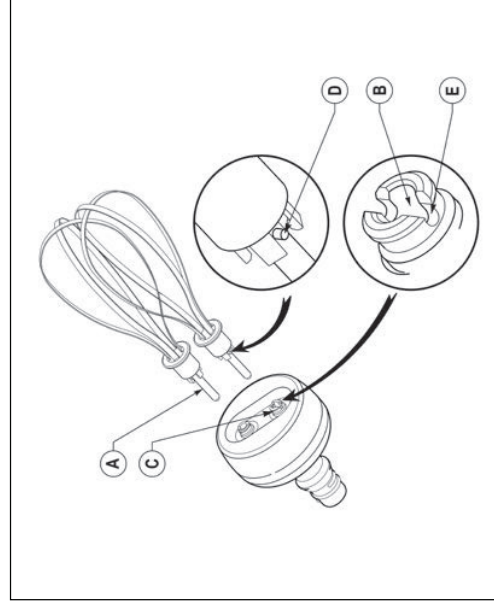


Removing the casing

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

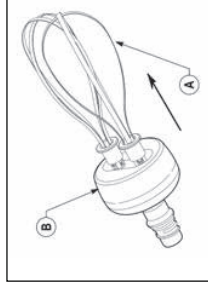
Fitting the whisks into the gear box

- 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.



CLEANING

• MOTOR HOUSING

The Immersion Blender 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 with water to remove detergent/disinfectant then dry using a clean cloth.

After using the Immersion Blender 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.



WARNING

Always unplug the Immersion Blender before cleaning it!

Always dilute bleach according to the instructions on the label.

Never run the Immersion Blender 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.

• SHAFT AND BELL

There are two ways to proceed:

Simple cleaning procedure between mixing batches

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

Complete cleaning procedure between meal prep times and at the end of the work day.

- Unplug the Immersion Blender and rinse the bell under a water tap.
- Remove the bell from the shaft, then remove the blade using the included tool kit (**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 AEROMIX TOOL**

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

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

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

● **WHISK**

The 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.

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

● **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 IMMERSION BLENDER DOES NOT START.

- Did you follow the previous operating instructions? See the section on "OPERATING THE Immersion Blender".
- Pull the plug and try another outlet.
- Check outlet for current (breaker or fuse).
- Call local Robot Coupe authorized service agency.

THE IMMERSION BLENDER STOPS DURING (WHILE) PROCESSING.

See the section on "OPERATING THE Immersion Blender". 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 (BC).
- Unplug the Immersion Blender.
- Are the blades free to rotate in the bell ?
- Is the drive shaft free to rotate ?

To check this, unplug the Immersion Blender, 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 IMMERSION BLENDER STARTS TO SMELL HOT OR SMOKE.

Turn the Immersion Blender 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 Immersion Blender!

Never overload the Immersion Blender!

Never turn the Immersion Blender on, unless the bell is completely immersed in the product.

Always unplug the Immersion Blender before doing any cleaning or maintenance!

Unplug the Immersion Blender whenever it is not being used.

Plug the Immersion Blender only into a GFI type outlet.

Never use extension cords.

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.

Robot Coupe U.S.A., Inc.,

Service Department

264 South Perkins

Ridgeland, MS 39157

Phone : 800/824-1646

For service in Canada contact the Robot-Coupe

USA factory for repair instructions.

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TECHNICAL DATA

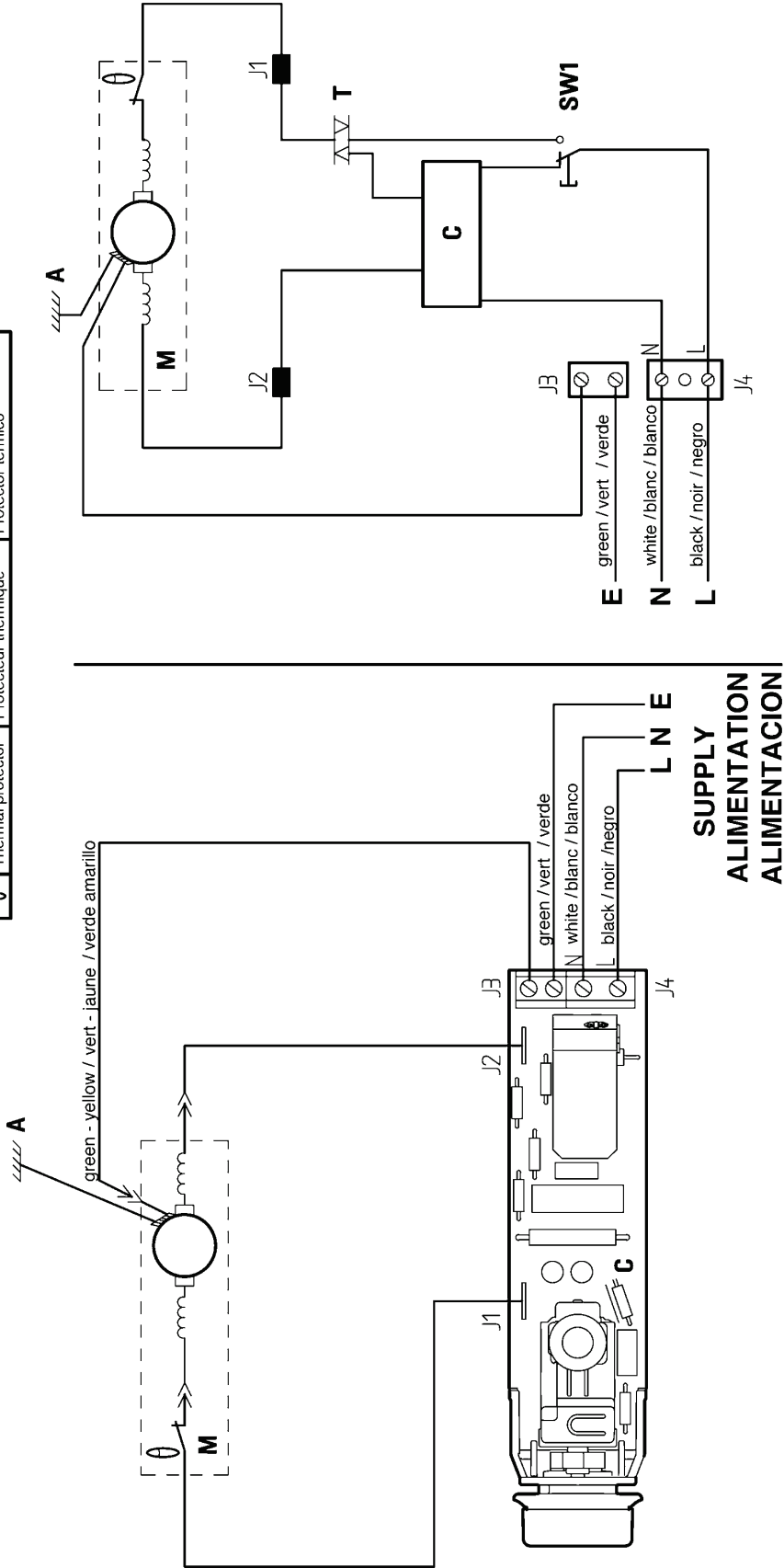
Mini MP 160 V.V. - Mini MP 190 V.V. - Mini MP 240 V.V. - Mini MP 190 Combi - Mini MP 240 Combi 120V/60Hz 1~

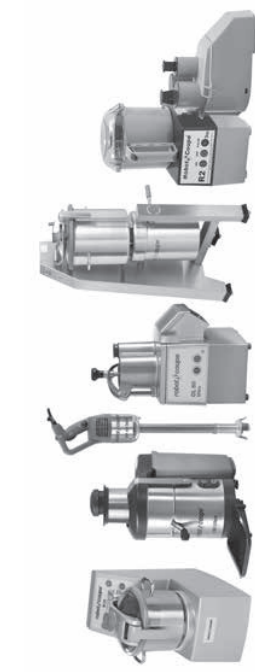
ELECTRIC DIAGRAM

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
θ Thermal protector	Protecteur thermique	Protector termico





robot coupe®

Robot Coupe U.S.A., Inc.,

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Ref.: 450 715a - 20/04/2021 - USA