

robot coupe®



POWER MIXERS - MINI RANGE

Mini MP 160 V.V. - Mini MP 190 V.V. - Mini MP 240 V.V.
Mini MP 190 Combi - Mini MP 240 Combi

NEW



RESTAURANTS - NURSERIES - DELICATESSENS



▶ MINI Range

Ideal for small quantities

3 mixer models: Mini MP 160 V.V. • Mini MP 190 V.V. • Mini MP 240 V.V.
2 combined mixer and whisk models: Mini MP 190 Combi • Mini MP 240 Combi

ERGONOMIC



Great attention has been paid to the **design of the handle** for maximizing grip of the mixer permitting easy, fatigue free use.

VARIABLE SPEED

- Mixer function: 2000 to 12500 rpm.
- Whisk function: 350 to 1500 rpm.



POWER

Powerful motors from 220 W to 270 W ensure a longer lifespan.

HYGIENE



The **foot, blade and stem dismantle** for perfect hygiene - an exclusive Robot-Coupe patent. The **stem, bell housing and blade are made of stainless steel** for ease of cleaning.

MULTI-FUNCTION



Stainless steel overmoulded blade to guarantee perfect hygiene. Used for preparing veloutés and sauces.



Stainless steel removable emulsion disc to aerate hot and cold sauces to give them a mousse like consistency.

STURDY

The whisk gearbox benefits from an all metallic interior construction for even greater strength and durability



Exclusive technology!



The Product Benefits :

- **Perfect hygiene:** The foot, blade, bell housing and whisk are removable - an exclusive Robot Coupe patent.
- **Robust Construction:** the mixers have been designed and built from materials that guarantee a long life.
- **Compact dimensions:** reduced sizes for easy manipulation. 5 models for use with smaller quantities.
- **Variable Speed Control:** allows the mixer speed to adjust during use which reduces spills by starting slowly.
- **Automatic speed regulation:** constant speed whatever the consistency of the preparation.



Ideal for small quantities



Target:

Restaurants, nurseries, delicatessens



In brief:

For all your last-minute preparations.



MINI SIZE, MAXI PERFORMANCE

3 new lengths

220 W



250 W



270 W

Mini MP 190 V.V.
and Mini MP 240 V.V.
Removable tube and bell



240 mm

Mini MP 240 V.V.



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MINI

▶ Mini MP

NEW

220 W, 250 W, 270 W

Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.

For handling smaller quantities

COMPACT

▶ CMP

270 W, 300 W, 350 W

CMP 250 V.V., CMP 300 V.V., CMP 350 V.V.

15 litres, 30 litres, 45 litres

LARGE

▶ MP Ultra **STAINLESS STEEL BELL**

NEW

440 W, 500 W, 750 W, 850 W, 1000 W

MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 800 Turbo

50 litres, 100 litres, 200 litres, 300 litres, 400 litres

COMBI

▶ Mini MP - CMP - MP Ultra - MP FW Ultra **STAINLESS STEEL BELL**

NEW

250 W, 270 W, 300 W, 440 W, 500 W

Mini MP 190 Combi, Mini MP 240 Combi, CMP 250 Combi, CMP 300 Combi, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra

For handling smaller quantities

15 litres, 30 litres, 50 litres, 100 litres, 100 litres

Cleaning

Blade and disc easy to dismantle

Removable bell for the models MP 190 V.V. and MP 240 V.V.

CE mark

Mini RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 160 V.V.	from 2000 to 12500	220	230 V/50 Hz 1.1	78	455	65	160	1.41	1.94
Mini MP 190 V.V.	from 2000 to 12500	250	230 V/50 Hz 1.1	78	485	65	190	1.44	1.97
Mini MP 240 V.V.	from 2000 to 12500	270	230 V/50 Hz 1.1	78	535	65	240	1.47	2.00

Other voltages available.

Combi RANGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
Mini MP 190 Combi	2000 to 12500	350 to 1500	250	230 V 50 Hz - 1.1	78	485	65	190	255	100	1.95	2.68
Mini MP 240 Combi	2000 to 12500	350 to 1500	270	230 V 50 Hz - 1.1	78	535	65	240	255	100	1.98	2.70

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DISTRIBUTOR

STANDARDS:
Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 12853.

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