

## Robot Coupe 22702

# Robot Coupe MP 800 TURBO Handheld Power Mixer User Manual

Model: 22702

## 1. INTRODUCTION

Welcome to the user manual for your Robot Coupe MP 800 TURBO Handheld Power Mixer. This document provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your commercial power mixer. Please read all instructions carefully before initial use to ensure proper function and longevity of the appliance.

## 2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- **Read All Instructions:** Familiarize yourself with the appliance and its operation before use.
- **Electrical Safety:** Ensure the power supply matches the specifications (120V/60Hz). Do not use with damaged cords or plugs. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Avoid Contact with Moving Parts:** Keep hands, hair, clothing, and utensils away from the blade during operation to prevent injury.
- **Proper Immersion:** Always immerse the mixer shaft into the food preparation before turning it on. Do not operate the mixer out of liquid.
- **Cleaning:** Always unplug the mixer before cleaning. The motor unit should not be immersed in water. Refer to the 'Cleaning and Maintenance' section for detailed instructions.
- **Supervision:** Close supervision is necessary when any appliance is used by or near children.
- **Intended Use:** Use this appliance only for its intended commercial food preparation purpose as described in this manual.

## 3. PRODUCT OVERVIEW

The Robot Coupe MP 800 TURBO is a robust handheld power mixer designed for commercial use, capable of processing up to 50 liters. It features a durable stainless steel shaft and a powerful 1 HP motor.



Image 1: Robot Coupe MP 800 TURBO Handheld Power Mixer. This image displays the complete handheld power mixer unit, featuring the gray motor housing with control buttons, the long stainless steel shaft, and the blade assembly at the bottom. A stainless steel wall support is also visible around the shaft.

Key components include:

- **Motor Unit:** Houses the 1 HP motor and control buttons.
- **Stainless Steel Shaft:** A 14-inch long shaft for deep immersion.
- **Removable Stainless Steel Foot & Blade:** Designed for easy cleaning and maintenance.
- **Wall Support:** For convenient storage and stability.
- **Blade Disassembly Tool:** Included for safe removal of the blade.
- **Detachable Power Cord:** Features an "Easy plug" system for convenience.

## 4. SETUP AND ASSEMBLY

Follow these steps to prepare your mixer for use:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Inspect:** Check all parts for any signs of damage. Do not use if any part is damaged.
3. **Attach Shaft:** Align the stainless steel shaft with the motor unit and twist or click into place securely. Ensure it is firmly locked.
4. **Install Wall Support:** If desired, mount the included stainless steel wall support in a convenient location near your food preparation area.
5. **Connect Power:** Plug the detachable power cord into the mixer's motor unit, then into a grounded 120V/60Hz electrical outlet.

## 5. OPERATING INSTRUCTIONS

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The MP 800 TURBO is designed for efficient mixing and blending in commercial kitchens.

1. **Preparation:** Ensure the mixer is properly assembled and plugged into a suitable power source.
2. **Immerse:** Fully immerse the blade and foot of the mixer into the liquid or food preparation before starting the motor. Ensure the liquid level is below the motor unit connection point.
3. **Power On:** Press and hold the 'ON' button on the motor unit to start the mixer. The mixer operates at a single speed of 12,000 RPM.
4. **Mixing:** Move the mixer gently through the ingredients to ensure even blending. Avoid lifting the blade out of the liquid while operating.
5. **Processing Capacity:** This model is suitable for processing up to 50 liters of product.
6. **Power Off:** Release the 'ON' button to stop the mixer.
7. **Remove:** Once the mixer has completely stopped, carefully remove it from the food preparation.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning and maintenance are crucial for the hygiene and longevity of your mixer.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning or disassembling.
2. **Disassemble:** Carefully detach the stainless steel shaft from the motor unit. Use the provided blade disassembly tool to remove the blade from the foot for thorough cleaning.
3. **Clean Shaft and Blade:** Wash the removable stainless steel foot and blade assembly with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
4. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. **Do not immerse the motor unit in water or any other liquid.**
5. **Sanitize:** For commercial use, follow local health regulations for sanitizing food contact surfaces.
6. **Storage:** Store the mixer in a dry, clean place. The wall support can be used for convenient storage.

## 7. TROUBLESHOOTING

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If you encounter issues with your mixer, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; power outage; faulty outlet; motor unit not properly attached to shaft.	Check power cord connection; verify power supply; try a different outlet; ensure shaft is securely attached.
Motor runs but blade does not turn	Shaft not properly engaged; blade obstructed.	Ensure shaft is fully locked into motor unit; unplug and check for obstructions around the blade.
Mixer vibrates excessively	Bent shaft or blade; unbalanced load.	Inspect shaft and blade for damage; ensure ingredients are evenly distributed. If damage is present, contact service.
Overheating	Prolonged continuous use; processing overly thick ingredients.	Allow mixer to cool down; reduce processing time; thin out ingredients if possible.

If the problem persists after attempting these solutions, please contact Robot Coupe customer support.

## 8. SPECIFICATIONS

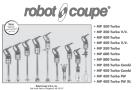
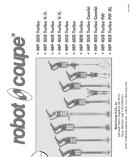
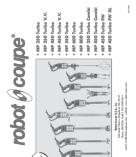
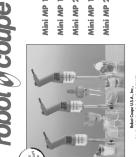
- **Model:** MP 800 TURBO
- **Item Model Number:** 22702
- **Type:** Commercial Handheld Power Mixer
- **Shaft Length:** 14 inches (stainless steel)
- **Processing Capacity:** Up to 50 liters
- **Motor:** 1 HP
- **Speed:** Automatic single speed, 12,000 RPM
- **Electrical:** 120V/60/1-ph, 5.5 amps, 660 watts
- **Plug Type:** NEMA 5-15P
- **Power Cord:** "Easy plug" system with detachable power cord
- **Dimensions (Product):** 27.5 x 15.25 x 9.5 inches
- **Weight (Product):** 15.65 Pounds
- **Certifications:** cETLus, ETL-Sanitation
- **Manufacturer:** Robot Coupe

## 9. WARRANTY AND SUPPORT

Robot Coupe products are manufactured to high standards and are backed by a manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your product or visit the official Robot Coupe website. For technical support, service, or to order replacement parts, please contact Robot Coupe customer service directly. Ensure you have your model number (22702) and purchase date available when contacting support.

For further assistance, please visit the [Robot Coupe Store on Amazon](#).

## Related Documents - 22702

	<p><a href="#"><b>Robot Coupe Immersion Blenders: User Manual and Operating Guide</b></a> Comprehensive user manual for Robot Coupe immersion blenders, covering operation, safety, maintenance, troubleshooting, and specifications for models like MP 350 Turbo, MP 450 Turbo, MP 600 Turbo, and MP 800 Turbo. Includes detailed instructions for use, cleaning, and assembly.</p>
	<p><a href="#"><b>Robot Coupe Immersion Blender User Manual: Operation, Safety, and Maintenance</b></a> Comprehensive user manual for Robot Coupe immersion blenders (MP 350, MP 450, MP 550, MP 600, MP 800 series). Covers operation, safety warnings, cleaning, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#"><b>Robot Coupe Immersion Blenders: User Manual, Specifications, and Safety Information</b></a> Comprehensive user manual for Robot Coupe immersion blenders, covering operation, safety, maintenance, specifications, and troubleshooting for models like MP 350, MP 450, MP 550, MP 600, and MP 800 Turbo series. Includes warranty details and electrical diagrams.</p>
	<p><a href="#"><b>Robot Coupe Immersion Blender User Manual and Specifications</b></a> Comprehensive guide to Robot Coupe immersion blenders, covering operation, safety, maintenance, troubleshooting, and specifications for various models including MP 350 Turbo, MP 450 Turbo, MP 550 Turbo, MP 600 Turbo, and MP 800 Turbo.</p>
	<p><a href="#"><b>Robot Coupe Immersion Blender User Manual and Specifications</b></a> Comprehensive guide to Robot Coupe immersion blenders, covering operation, safety, maintenance, and troubleshooting for various models including MP 350, MP 450, MP 550, MP 600, and MP 800 series.</p>
	<p><a href="#"><b>Robot Coupe Mini MP Immersion Blenders - User Manual and Operating Guide</b></a> Comprehensive user manual and operating guide for Robot Coupe Mini MP 160 V.V., 190 V.V., 240 V.V., 190 Combi, and 240 Combi immersion blenders. Includes safety warnings, operation, cleaning, maintenance, and troubleshooting.</p>