

Robot Coupe MP 600 TURBO

Robot Coupe MP 600 TURBO Commercial Power Mixer Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Robot Coupe MP 600 TURBO Commercial Power Mixer. Please read this manual thoroughly before initial use and retain it for future reference. This appliance is designed for professional use in commercial kitchens for blending, emulsifying, and mixing various food preparations.

2. SAFETY INSTRUCTIONS

- **Electrical Safety:** Ensure the power supply matches the specifications (120V/60Hz). Always plug into a grounded outlet. Do not operate with a damaged cord or plug.
- **Blade Safety:** The blade is extremely sharp. Exercise extreme caution when handling, cleaning, or assembling the shaft. Keep hands and utensils away from the blade during operation.
- **Immersion Depth:** Do not immerse the motor block in water or other liquids. The shaft is designed for immersion.
- **Supervision:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Cleaning:** Always unplug the mixer before cleaning or performing any maintenance.
- **Hot Liquids:** When blending hot liquids, use caution to prevent splashing and scalding.
- **Ventilation:** Ensure the motor unit's ventilation slots are not obstructed during operation.

3. PRODUCT COMPONENTS

The Robot Coupe MP 600 TURBO consists of the following main components:

- **Motor Block:** The upper section containing the motor, controls, and power cord.
- **Shaft:** The 23-inch (58.4 cm) stainless steel shaft that connects to the motor block.
- **Removable Stainless Steel Foot & Blade:** Located at the end of the shaft, housing the cutting blade.



Image 1: Robot Coupe MP 600 TURBO Commercial Power Mixer. This image displays the complete unit, featuring the grey motor block with ventilation grilles, the "Robot Coupe MP 600 Turbo" branding, a long stainless steel shaft, and the removable stainless steel foot with a protective guard around the blade area.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials. Inspect the mixer for any signs of damage.
2. **Assembly:** Ensure the stainless steel shaft is securely attached to the motor block. The removable foot and blade should be firmly in place on the shaft.
3. **Placement:** Position the mixer near a suitable grounded electrical outlet. Ensure there is adequate space for operation and ventilation.
4. **Initial Cleaning:** Before first use, clean the shaft and blade assembly according to the "Cleaning and Maintenance" section.

5. OPERATING INSTRUCTIONS

The MP 600 TURBO is designed for efficient mixing in large quantities, with an approximate capacity of up to 75 gallons.

1. **Preparation:** Place the ingredients to be mixed into a suitable container. Ensure the container is stable and large enough to prevent splashing.
2. **Immersion:** Immerse the stainless steel foot and blade into the ingredients before starting the mixer. Ensure the liquid level is below the connection point of the shaft to the motor block.
3. **Starting the Mixer:** Plug the mixer into a grounded 120V/60Hz electrical outlet. Press and hold the power button located on the handle to activate the mixer. The mixer operates at a fixed 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 mixture while operating to prevent splashing.
5. **Stopping the Mixer:** Release the power button to stop the mixer.
6. **Removal:** Once the mixer has stopped completely, carefully remove the shaft from the container.

Note: The mixer is equipped with a single, fixed speed setting for consistent performance.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your Robot Coupe MP 600 TURBO.

1. **Unplug:** Always unplug the mixer from the power outlet before cleaning.
2. **Disassembly:** Carefully detach the stainless steel shaft from the motor block. The removable foot and blade can also be separated for thorough cleaning.
3. **Cleaning the Shaft and Blade:** Wash the stainless steel shaft, foot, and blade immediately after use with warm, soapy water. Use a brush to remove any food residue from around the blade. Rinse thoroughly with clean water.
4. **Cleaning the Motor Block:** Wipe the motor block with a damp cloth. **DO NOT immerse the motor block in water or spray it directly with water.**
5. **Drying:** Dry all components thoroughly before reassembly or storage.
6. **Storage:** Store the mixer in a clean, dry place.

7. TROUBLESHOOTING

- **Mixer Does Not Start:**
 - Check if the mixer is properly plugged into a functional electrical outlet.
 - Ensure the power button is being pressed firmly.
 - Verify the circuit breaker has not tripped.

- **Unusual Noise or Vibration:**

- Ensure the shaft and blade assembly are securely attached.
- Check for any foreign objects obstructing the blade.

- **Poor Blending Performance:**

- Ensure the blade is clean and free of debris.
- Verify the ingredients are suitable for the mixer's capacity and consistency.

If problems persist, contact Robot Coupe customer service or a qualified service technician.

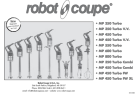
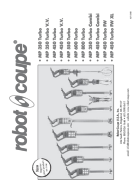
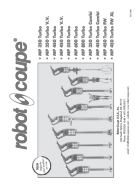

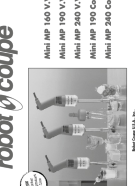

8. SPECIFICATIONS

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| Brand | Robot Coupe |
| Model Number | MP 600 TURBO |
| Power Source | Corded Electric |
| Voltage | 120 Volts |
| Amperage | 7.7 Amps |
| Wattage | 920 Watt |
| Horsepower | 1.5 Hp |
| Shaft Length | 23 inches (58.4 cm) |
| Blade Material | Stainless Steel |
| Number of Speeds | 1 (Fixed Speed) |
| Speed | 12,000 RPM |
| Approximate Capacity | 75 Gallons |
| Certifications | ETL Electrical and Sanitation, cETL |

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to order replacement parts, please contact Robot Coupe customer service directly. Refer to the official Robot Coupe website or your purchase documentation for specific contact details and warranty terms applicable to your region.

Website: www.robot-coupe.com

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|  | <p>Robot Coupe Immersion Blenders: User Manual and Operating Guide</p> <p>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>Robot Coupe Immersion Blender User Manual: Operation, Safety, and Maintenance</p> <p>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>Robot Coupe Immersion Blenders: User Manual, Specifications, and Safety Information</p> <p>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>Robot Coupe Immersion Blender User Manual and Specifications</p> <p>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>Robot Coupe Mini MP Immersion Blenders - User Manual and Operating Guide</p> <p>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> |
|  | <p>Robot Coupe Immersion Blender User Manual and Safety Guide</p> <p>Comprehensive guide for Robot Coupe immersion blenders, covering operation, safety, maintenance, and troubleshooting for various models including MP 350 Turbo, MP 450 Turbo, MP 550 Turbo, MP 600 Turbo, and MP 800 Turbo.</p> |