

robot coupe®



Catalogue

April 2019

AUTOMATIC
SIEVES-JUICERS

JUICE EXTRACTORS

MP
Combi

MP

BLIXER®

ROBOT COOK®

VERTICAL
CUTTER MIXERS

TABLE-TOP
CUTTER MIXERS

VEGETABLE
PREPARATION MACHINES

DISCS COLLECTION

FOOD PROCESSORS:
CUTTERS & VEGETABLE SLICERS

PRODUCTS



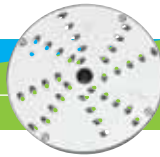
FOOD PROCESSORS:
CUTTERS & VEGETABLE SLICERS



BLIXER®



DISCS COLLECTION



POWER MIXERS



VEGETABLE PREPARATION MACHINES



POWER MIXERS:
Combi



TABLE-TOP CUTTER MIXERS



JUICE EXTRACTORS



VERTICAL CUTTER MIXERS



AUTOMATIC SIEVES-JUICERS



ROBOT COOK®



BUYING A ROBOT-COUCPE MEANS ...

Making life easier for the user

Fewer manual tasks for greater comfort



Saving time

Greater productivity



MAYONNAISE
2 L ➤ 1 min



HOMEMADE FRIES
20 kg ➤ 4 min



SLICED VEGETABLES
300 kg ➤ 1 h



DICED VEGETABLES
10 kg ➤ 2 min



SOUP
45 L ➤ 6 Min



ULTRA FRESH JUICE
2 L ➤ 1 min

Saving money

Rapid return on investment



Invest in a CL 50
Save **one hour's work** a day

Examples

Invest in a Robot Cook
Save **20 minutes** per service

Recoup your investment in less than 6 months!



Boosting your creativity

Chefs can let their imaginations run wild



Veg prep machines



Table top cutters



Robot Cook



Juicer extractors



Power mixers

NEW MODELS



To cut up small fruits and vegetables: strawberries, grapes, cherry tomatoes, mushrooms, chillis, radishes, gherkins, salami, herbs, etc.



Exactitube pusher on all vegetable preparation machines from the CL50 up

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CL 55 Workstation

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Robot Cook®

Page 62



Bowl with **easy to fit lid** for quick and hassle-free use. Allows liquids and **other ingredients** to be added while the machine is running.



Range of **28 discs** available as optional extras.



Removable **smooth blade**. Serrated and fine serrated blades available as optional extras.

Ergonomic handle giving the bowl a more comfortable grip.



Variable speed from 300 to 3500 rpm for a better flexibility of use.



Food Processors : 4 MACHINES IN 1!

Standard

Juice Extractor Kit option



Cutter Function

Vegetable preparation Function

Fruits sauces / Coulis function

Citrus press function



Juice Extractor Kit*

- Small quantities of fruit and vegetable juice for appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much more...
- Fruit Sauce/ Coulis function to extract juice with pulp from cooked or tender fruit and vegetables.
- Citrus Press function to process all kinds of citrus fruit.

**FRUIT SAUCE/
COULIS FUNCTION**



**CITRUS PRESS
FUNCTION**



*For R 201 XL, R201 XL Ultra, R 211 XL, R211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

CUTTER FUNCTION



Smooth
Standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated
Optional

Special Grinding - Pastry



KNEADING



GRINDING



Fine serrated
Optional

Special Herbs & Spices



CHOPPING HERBS



GRINDING SPICES

VEGETABLE PREPARATION FUNCTION

SLICING



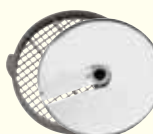
JULIENNE



RIPPLE CUT



+ DICING*



+ FRENCH FRIES*

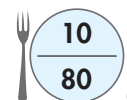
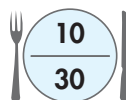
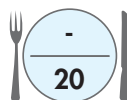


GRATING



*for R 402 - R 402 V.V. - R 502 - R 502 V.V.
R 652 - R 652 V.V.

Models	Maximum quantities processed in Cutter Mixer function	Maximum output per hour in vegetable preparation function	Number of covers
R 201 XL / R 201 XL Ultra	1 kg	80 kg/h	Up to 20
R 211 XL / R 211 XL Ultra		120 kg/h	10 to 30
R 301 / R 301 Ultra	1.5 kg	200 kg/h	10 to 80
R 401 / R 402 / R 402 V.V.	2.5 kg		20 to 100
R 502 / R 502 V.V.	3 kg	500 kg/h	30 to 300
R 652 / R 652 V.V.	3.5 kg	750 kg/h	50 to 400



SLICING, RIPPLE CUT, GRATING, JULIENNE



OPTION
23
DISCS

OPTION
3
BLADES

2.9 L

R 201 XL Ultra

Single phase

1 speed

internal ejection

Juice Extractor Kit



OPTION
23
DISCS

OPTION
3
BLADES

2.9 L

R 211 XL Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION
23
DISCS

OPTION
3
BLADES

3.7 L

R 301 Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION
23
DISCS

OPTION
3
BLADES

2.9 L

R 201 XL

Single phase

1 speed

internal ejection

Juice Extractor Kit



OPTION
23
DISCS

OPTION
3
BLADES

2.9 L

R 211 XL

Single phase

1 speed

Juice Extractor Kit



OPTION
23
DISCS

OPTION
3
BLADES

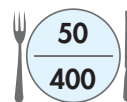
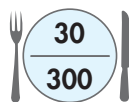
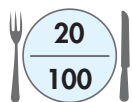
3.7 L

R 301

Single phase

1 speed

Juice Extractor Kit



SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES


R 402 V.V.

Single phase

Variable speed

Juice Extractor Kit

OPTION
28
DISCS

OPTION
3
BLADES

4.5 L


R 502 V.V.

Single phase

Variable speed

R-Mix®

Potato Ricer Attachment

OPTION
+50
DISCS

OPTION
3
BLADES

5.5 L


R 652 V.V.

Single phase

Variable speed

R-Mix®

Potato Ricer Equipment

OPTION
+50
DISCS

OPTION
3
BLADES

7 L


R 402

Single phase or Three phase

2 speeds

Juice Extractor Kit

OPTION
28
DISCS

OPTION
3
BLADES

4.5 L


R 502

Three phase

2 speeds

Potato Ricer Attachment

OPTION
+50
DISCS

OPTION
3
BLADES

5.5 L


R 652

Three phase

2 speeds

Potato Ricer Equipment

OPTION
+50
DISCS

OPTION
3
BLADES

7 L


R 401

Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCS

OPTION
3
BLADES

4.5 L

Potato Ricer Attachment

optional.

Potato Ricer Equipment
Juice Extractor Kit

optional.

R-Mix®

Reverse rotation function.



R 201 XL



R 201 XL - R 201 XL Ultra



MOTOR BASE

Induction Motor
Pulse function

OPTION
23
DISCS

OPTION
3
BLADES

2.9 L



CUTTER FUNCTION

Smooth blade supplied as standard



VEGETABLE PREPARATION FUNCTION

XL hopper can hold up to 6 tomatoes in one go
Cylindrical hopper specially designed for long vegetables
Supplied with two stainless steel discs: 2mm slicer and 2mm grater
Ejection in the bowl

R 201 XL

Power	550 Watts
Voltage	Single phase
One speed	1500 rpm
Cutter bowl	composite material
Dimensions (LxWxH)	220 x 280 x 555 mm
Gross weight	10,5 kg

Ref. **22570** - R 201 XL 230V/50/1
Ref. **22571** - R 201 XL 230V/50/1 UK plug
Ref. **22577** - R 201 XL 230V/50/1 DK
Ref. **22575** - R 201 XL 120V/60/1
Ref. **22574** - R 201 XL 220V/60/1

R 201 XL Ultra



R 201 XL Ultra

Power	550 Watts
Voltage	Single phase - Pulse function
One speed	1500 rpm
Cutter bowl	Stainless Steel
Dimensions (LxWxH)	220 x 280 x 555 mm
Gross weight	11 kg

Ref. **22590** - R 201 XL Ultra 230V/50/1
Ref. **22591** - R 201 XL Ultra 230V/50/1 UK
Ref. **22597** - R 201 XL Ultra 230V/50/1 DK
Ref. **22595** - R 201 XL Ultra 120V/60/1
Ref. **22594** - R 201 XL Ultra 220V/60/1



OPTIONS

	Ref.
Juice Extractor Kit	27393
Citrus Press	27392
Coarse serrated blade	27138
Fine Serrated blade	27061
Additional smooth blade	27055



R 211 XL - R 211 XL Ultra



MOTOR BASE

Induction Motor
Pulse function



2.9 L



CUTTER FUNCTION

Smooth blade supplied as standard
Ejection continuous



VEGETABLE PREPARATION FUNCTION

Cylindrical hopper specially designed for long vegetables
Discs not included

R 211 XL

Power 550 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl composite material
Dimensions (LxWxH) 220 x 360 x 505 mm
Gross weight 12,6 kg

Ref. 2129 - R 211 XL 230V/50/1
Ref. 2196 - R 211 XL 230V/50/1 UK plug
Ref. 2127 - R 211 XL 120V/60/1
Ref. 2128 - R 211 XL 220V/60/1

R 211 XL Ultra

Power 550 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl stainless steel
Dimensions (LxWxH) 220 x 360 x 505 mm
Gross weight 13,45 kg

Ref. 2122 - R 211 XL Ultra 230V/50/1
Ref. 2197 - R 211 XL Ultra 230V/50/1 UK plug
Ref. 2120 - R 211 XL Ultra 120V/60/1
Ref. 2121 - R 211 XL Ultra 220V/60/1

OPTIONS

OPTIONS	Ref.
Juice Extractor Kit	27393
Citrus Press	27392
Coarse serrated blade Special Grinding - Pastry	27138
Fine Serrated blade Special Herbs & Spices	27061
Additional smooth blade	27055

Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 5 discs - Ref. 1946



Asia pack of 4 discs Ref. 1904



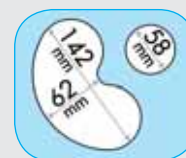
Eastern Europe pack of 3 discs Ref. 2006



R 211 XL



R 211 XL Ultra





R 301



R 301 Ultra



R 301- R301 Ultra



MOTOR BASE

Induction Motor
Pulse function



CUTTER FUNCTION

3.7 litre cutter bowl with handle
Smooth blade supplied as standard



VEGETABLE PREPARATION FUNCTION

Load capacity : 1.56 litres
Cylindrical hopper specially designed for long vegetables
Discs not included

OPTION
23
DISCS

OPTION
3
BLADES

3.7 L

R 301

Power 650 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl composite material
Dimensions (LxWxH) 355 x 305 x 570 mm
Gross weight 16.1 kg

Ref. **2525** - R 301 230V/50/1

Ref. **2446** - R 301 230V/50/1 UK plug

Ref. **2527** - R 301 230V/50/1 DK

Ref. **2528** - R 301 120V/60/1

Ref. **2537** - R 301 220V/60/1

R 301 Ultra

Power 650 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl stainless steel
Dimensions (LxWxH) 355 x 305 x 570 mm
Gross weight 17 kg

Ref. **2547** - R 301 Ultra 230V/50/1

Ref. **2447** - R 301 Ultra 230V/50/1 UK plug

Ref. **2550** - R 301 Ultra 230V/50/1 DK

Ref. **2541** - R 301 Ultra 120V/60/1

Ref. **2543** - R 301 Ultra 220V/60/1

OPTIONS

	Ref.
Juice Extractor Kit	27396
Citrus Press	27395
Coarse serrated blade	27288
Fine Serrated blade	27287
Additional smooth blade	27286

Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 5 discs - Ref. 1946



Asia pack of 4 discs Ref. 1904



Eastern Europe pack of 3 discs Ref. 2006



JUICE EXTRACTOR KIT

- Small quantities of fruit and vegetable juice for appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much more...
- Fruit Sauce/ Coulis function to extract juice with pulp from cooked or tender fruit and vegetables.
- Citrus Press function to process all kinds of citrus fruit.

Fruits sauces / Coulis function



Citrus press function



Large capacity feed tube



Fruit sauce for ice cream topping



Fruit sauce for inglass preparations



Coconut milk



Lemon juice



Lemon pie



orange juice

Ref. **27393** - Juice extractor kit for R201 XL / R201 XL Ultra / R211 XL / R 211 XL Ultra

Ref. **27396** - Juice extractor kit for R301/ R301 Ultra/ R401/ R402/ R402 V.V.

Ref. **27392** - Citrus press for R201 XL / R201 XL Ultra / R211 XL / R 211 XL Ultra

Ref. **27395** - Citrus press for R301/ R301 Ultra/ R401/ R402/ R402 V.V.

Detailed references per machine :

		R 301		R 301 Ultra		R 401		R 402		R 402 V.V.	
		Ref.		Ref.		Ref.		Ref.		Ref.	
Three phase motor base	400V/50/3							22455			
Three phase motor base	220V/60/3							22456			
Three phase motor base	380V/60/3							22457			
Three phase motor base	230V/50/3							22454			
Single phase motor base	230V/50/1	22368		22375		22446		22520		22459	
Single phase motor base	230V/50/1 UK plug	22370		22377		22448		22521		22458	
Single phase motor base	230V/50/1 DK	22372		22379				22527			
Single phase motor base	120V/60/1	22374		22381		22447		22524			
Single phase motor base	220V/60/1	22373		22380		22450		22525			
Cutter attachment		27272		27278		27342		27342		27342	
Vegetable slicer attachment (Without disc)		27295		27295		27400		27400		27400	

		R 502		R 502 V.V.		R 652		R 652 V.V.	
		Ref.		Ref.		Ref.		Ref.	
Three phase motor base	400V/50/3	24290				22733			
Three phase motor base	220V/60/3	24292				22730			
Three phase motor base	380V/60/3	24289				22732			
Single phase motor base	230V/50-60/1			24318				22738	
Cutter attachment		27127		27127		27128		27128	
Vegetable slicer attachment (Without disc)		27340		27340		27406		27406	



R 401



R 402 Three phase



R 401 - R402 Three phase



MOTOR BASE

- Induction motor
- Metal motor support
- Pulse function



CUTTER FUNCTION

- 4.5 litre Stainless steel bowl with handle
- Smooth blade supplied as standard



VEGETABLE PREPARATION FUNCTION

- Load capacity 1.56 litres
- Cylindrical hopper specially designed for long vegetables
- No disc included

OPTION
3
BLADES

4.5 L

R 401

OPTION
23
DISCS

Power	700 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	320 x 304 x 570 mm
Gross weight	16 kg

Ref. **2425** - R 401 230V/50/1

Ref. **2449** - R 401 230V/50/1 UK plug

Ref. **2426** - R 401 120V/60/1

Ref. **2429** - R 401 220V/60/1

R 402 THREE PHASE

OPTION
28
DISCS

**3 Dicing
2 French Fries
available**

Power	750 Watts
Voltage	Three phase
Two speeds	750 / 1500 rpm
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	19.5 kg

Ref. **2433** - R 402 Three phase 400V/50/3

Ref. **2434** - R 402 Three phase 220V/60/3

Ref. **2435** - R 402 Three phase 380V/60/3

Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

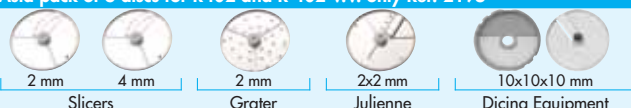
Pack of 5 discs - Ref. 1946



Asia pack of 4 discs Ref. 1904



Asia pack of 6 discs for R402 and R 402 V.V. only Ref. 2195



Eastern Europe pack of 3 discs Ref. 2006





R 402 Single phase - R402 V.V.



MOTOR BASE

Induction motor
Metal motor support
Pulse function

OPTION
28
DISCS

OPTION
3
BLADES

4.5 L



CUTTER FUNCTION

4.5 litre Stainless steel bowl with handle
Smooth blade supplied as standard

**3 Dicing
2 French Fries
available**



VEGETABLE PREPARATION FUNCTION

Load capacity 1.56 litres
Cylindrical hopper specially designed for long vegetables
No disc included

R 402 SINGLE PHASE

Power 750 Watts
Voltage Single phase
Two speeds 500 / 1500 rpm
Dimensions (LxWxH) 320 x 304 x 590 mm
Gross weight 19.5 kg

Ref. **2454** - R 402 Single phase 230V/50/1 UK plug

Ref. **2459** - R 402 Single phase 120V/60/1

Ref. **2453** - R 402 Single phase 230V/50/1

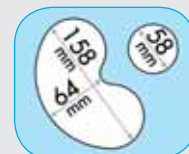
R 402 V.V.

Power 1000 Watts
Voltage Single phase
Variable speed from 300 to 3500 rpm in cutter option
from 300 to 1000 rpm in veg. prep. function
Dimensions (LxWxH) 320 x 304 x 590 mm
Gross weight 18 kg

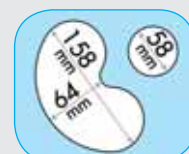
Ref. **2444** - R 402 V.V. 230V/50-60/1

Ref. **2478** - R 402 V.V. 230V/50/1 UK Plug

R 402 Single phase



R 402 V.V.



OPTIONS : R401 - R402 - R402V.V.

	Ref.
Juice Extractor Kit	27396
Citrus Press	27395
Coarse serrated blade Special Grinding - Pastry	27346
Fine Serrated blade Special Herbs & Spices	27345
Additional smooth blade	27344

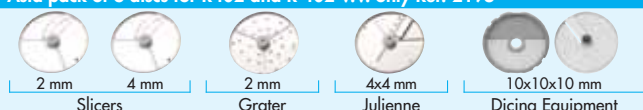
Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 5 discs - Ref. 1946



Asia pack of 6 discs for R402 and R 402 V.V. only Ref. 2195



Eastern Europe pack of 3 discs Ref. 2006





R 502 - R 502 V.V.



MOTOR BASE

Induction Motor
All metal base
Pulse function



CUTTER FUNCTION

5.5 litre stainless steel bowl with handle
Smooth blade supplied as standard



VEGETABLE PREPARATION FUNCTION

Load capacity 2.2 litres
Cylindrical hopper designed for long vegetables
Discs not included

OPTION
+50
DISCS

OPTION
3
BLADES

5.5 L

10 Dicing
4 French Fries
available

R 502

Power 1000 Watts
Voltage Three phase
Two speeds 750 / 1500 rpm
Dimensions (LxWxH) 380 x 350 x 660 mm
Gross weight 32 kg

Ref. **2483** - R 502 400V/50/3

Ref. **2485** - R 502 220V/60/3

Ref. **2482** - R 502 380V/60/3

R 502 V.V.

R-MIX®

Power 1300 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm in cutter
300 to 1000 rpm in vegetable preparation
R-Mix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 380 x 350 x 660 mm
Gross weight 36 kg

Ref. **2481** - R 502 V.V. 230V/50-60/1

Ref. **2480** - R 502 V.V. 230V/50-60/1 UK

OPTIONS

Coarse serrated blade **Special Grinding - Pastry**
Fine serrated blade **Special Herbs & Spices**
Additional smooth blade
Potato ricer attachment Ø 3 mm

Ref.

27121
27351
27120
28207

Please add the machine, disc pack or individual disc references on your order

Potato Ricer Attachment

This attachment includes:

- a special grid and paddle
- a special ejector disc for pureed vegetables
- a feed tube to make easier the continuous throughput of potatoes



Ref. **28207** - Potato Ricer Attachment Ø 3 mm

Ref. **28209** - Potato Ricer Attachment Ø 6 mm

Ref. **28208** - Potato Ricer Equipment Ø 3 mm

Ref. **28210** - Potato Ricer Equipment Ø 6 mm

1 + 2

1 + 2

1

1

Combined bowl cutters & vegetable preparation R 652 - R 652 V.V.

EXTRA WIDE



Extra-large hopper:
a whole cabbage or up to 15 tomatoes

EXTRA PRECISE



Cylindrical hopper
(Ø 58 mm): a uniform cut for long items

LATERAL EJECTION SYSTEM



- Space-saving
- More convenient

Extra Ergonomic

EXTRAORDINARILY USER FRIENDLY!



Power-assisted lever: less effort for the user.

New



Special cabbage tool for better ejection.



stainless steel bowl
7 L

BLADE ASSEMBLY



Supplied with an all stainless-steel, smooth blade assembly:
2 detachable and adjustable blades.

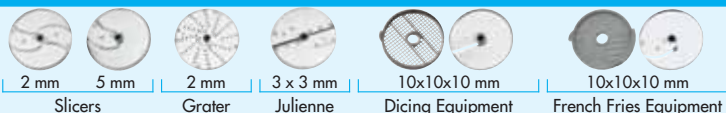
COMFORT



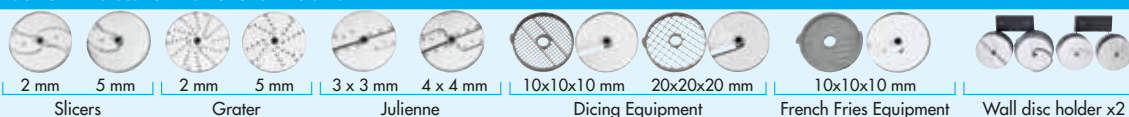
Dry or liquid ingredients can be added while the machine is running

SUGGESTED PACKS OF DISCS

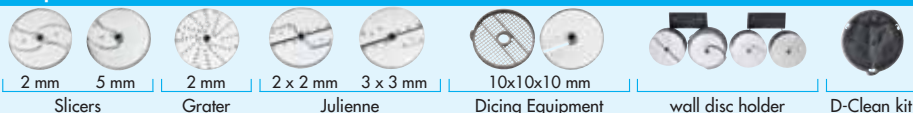
Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005





R 652



R 652 - R 652 V.V.



MOTOR BASE

Induction Motor
All metal base
Pulse function



CUTTER FUNCTION

7 litre stainless steel cutter bowl with handle
Smooth blade supplied as standard



VEGETABLE PREPARATION FUNCTION

Load capacity 2.2 litres
Cylindrical hopper specially designed for long vegetables
Discs not included

OPTION
+50
DISCS

OPTION
3
BLADES

7 L

10 Dicing
4 French Fries
available

R 652

Power 1200 Watts
Voltage Three phase
Two speeds 750 / 1500 rpm
Dimensions (LxWxH) 380 x 350 x 700 mm
Gross weight 37.5 kg

Ref. 2136 - R 652 400V/50/3

Ref. 2131 - R 652 220V/60/3

Ref. 2133 - R 652 380V/60/3

R 652 V.V.



R 652 V.V.

R-MIX®

Power 1500 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm in cutter
300 to 1000 rpm in vegetable preparation
R-Mix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 380 x 350 x 700 mm
Gross weight 39.5 kg

Ref. 2138 - R 652 V.V. 230V/50-60/1

Ref. 2141 - R 652 V.V. 230V/50-60/1 UK



Please add the machine, disc pack or individual disc references on your order



OPTIONS

	Ref.
Stainless steel coarse serrated blade assembly	27125
Stainless steel fine serrated blade assembly	27352
Stainless steel additional smooth blade assembly	27124
Lower serrated blade, per unit	49162
Upper serrated blade, per unit	49163
Lower smooth blade, per unit	49160
Upper smooth blade, per unit	49161
Upper fine serrated blade	49164
Lower fine serrated blade	49165
Potato Ricer Equipment 3 mm	28208
Potato Ricer Equipment 6 mm	28210

MultiCut Pack of 16 discs

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.













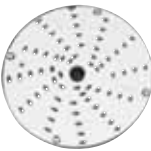






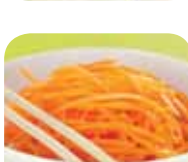




The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot-Coupe is innovating with its latest launch, the Workstation Solution Pack, with 16 discs included.

MultiCut Pack of 16 discs*: Ref. 2022

2 free discs are included in the pack of 16 discs

Slicers		Cabbage, onion, parsnip, zucchini, turnip, celeriac, apple.		Dicing		Beetroot, zucchini, cucumber, apple, pear, melon, mango.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Tomato, zucchini, pepper, onion, apple.	
		Tomato, zucchini, mushroom, eggplant.				Pepper, zucchini, onion, aubergine, water melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters		Carrots, celeriac, parsnip.		Julienne		Carrot, cucumber, zucchini, beetroot.	
		Beetroot, cabbage, carrots, cheese.				Carrot, cucumber, radish, celeriac, zucchini.	
French Fries		Potato, turnip, celeriac, zucchini, sweet potato, parsnip.				Carrot, zucchini, cucumber, celeriac, sweet potato, radish, beetroot.	

D-Clean Kit



cleaning tool for dicing grids (5, 8 and 10 mm)

+







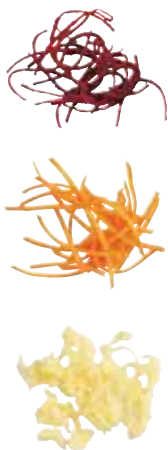

Disc holders



Disc holders for 16 discs








DISCS COLLECTION

2019 **robot coupe®**

		 Ø 175 mm		 Ø 175 mm		 Ø 190 mm		 Ø 190 mm	
		R 201 XL R 201 XL Ultra R 211 XL R 211 XL Ultra R 301 R 301 Ultra R 401 CL 20		R 402 R 402 V.V. CL 40		DISC DESIGNATION R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60		CL 50 Gourmet	
SLICERS									
					Almonds 0.6 mm	S-0.6mm	28166	28166	
					0.8 mm	S-0.8mm	28069	28069	
	27051		27051		1 mm	S-1mm	28062	28062	
	27555		27555		2 mm	S-2mm	28063	28063	
	27086		27086		3 mm	S-3mm	28064	28064	
	27566		27566		4 mm	S-4mm	28004	28004	
	27087		27087		5 mm	S-5mm	28065	28065	
	27786		27786		6 mm	S-6mm	28196	28196	
					8 mm	S-8mm	28066	28066	
					10 mm	S-10mm	28067	28067	
					14 mm	S-14mm	28068		
					4 mm for cooked potatoes	C-4mm	27244	27244	
					6 mm for cooked potatoes	C-6mm	27245	27245	
RIPPLE CUT SLICERS									
	27621		27621		2 mm	R-2mm	27068	27068	
					3 mm	R-3mm	27069	27069	
					5 mm	R-5mm	27070	27070	
GRATERS									
	27588		27588	27148	1.5 mm	G-1.5mm	28056	28056	
	27577		27577	27149	2 mm	G-2mm	28057	28057	
	27511		27511	27150	3 mm	G-3mm	28058	28058	
					4 mm	G-4mm	28073	28073	
					5 mm	G-5mm	28059	28059	
	27046		27046		6 mm				
					7 mm	G-7mm	28016	28016	
	27632		27632		9 mm	G-9mm	28060	28060	
	27764		27764		Parmesan	-	28061	28061	
	27191		27191		Röstis potatoes	-	27164	27164	
					Raw potatoes	-	27219	27219	
	27078		27078		0.7 mm for horseradish paste	-			
	27079		27079		1 mm for horseradish paste	-	28055	28055	
	27130		27130		1.3 mm for horseradish paste	-			
JULIENNE									
					1 x 8 mm	J-1x8mm	28172	28172	
					1 x 26 onions/cabbage	J-1x26mm	28153	28153	
	27080		27080		2 x 4 mm	J-2x4mm	27072	27072	
	27081		27081		2 x 6 mm	J-2x6mm	27066	27066	
					2 x 8 mm	J-2x8mm	27067	27067	
					2 x 10 mm	J-2x10mm	28173	28173	
	27599		27599		2 x 2 mm	J-2x2mm	28051	28051	
					2.5 x 2.5 mm	J-2.5x2.5mm	28195	28195	
					3 x 3 mm	J-3x3mm	28101	28101	
	27047		27047		4 x 4 mm	J-4x4mm	28052	28052	
	27610		27610		6 x 6 mm	J-6x6mm	28053	28053	
	27048		27048		8 x 8 mm	J-8x8mm	28054	28054	

DISCS COLLECTION

2019 **robot coupe®**

		 Ø 175 mm R 402 R 402 V.V. CL 40		 Ø 190 mm R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55 CL 60 /CL 60 V.V.		 Ø 190 mm CL 50 Gourmet		
		Discs		DISC DESIGNATION	GRID DESIGNATION			
DICING EQUIPMENT  1 DICING GRID + 1 SLICER	■ 27113	5 x 5 x 5 mm	D-5mm	D-5x5mm	■ 28110	■ 28110		
	■ 27114	8 x 8 x 8 mm	D-8mm	D-8x8mm	■ 28111	■ 28111		
	■ 27298	10 x 10 x 10 mm	D-10mm	D-10x10mm	■ 28112	■ 28112		
		12 x 12 x 12 mm	D-12mm	D-12x12mm	■ 28197			
		14 x 14 x 5 mm (mozzarella)	D-5mm	D-14x14mm	■ 28181	■ 28181		
		14 x 14 x 10 mm	D-10mm	D-14x14mm	■ 28179	■ 28179		
		14 x 14 x 14 mm	D-14mm	D-14x14mm	■ 28113			
		20 x 20 x 20 mm	D-20mm	D-20x20mm	■ 28114			
FRENCH FRIES 	▲ 27116	8 x 8 mm	F-8mm	F-8mm	▲ 28134	▲ 28134		
		8 x 16 mm	F-8mm	F-16mm	▲ 28159	▲ 28159		
	▲ 27117	10 x 10 mm	F-10mm	F-10mm	▲ 28135	▲ 28135		
		10 x 16 mm	F-10mm	F-16mm	▲ 28158	▲ 28158		
BRUNOISES 		2 x 2 x 2 mm				28174		
		3 x 3 x 3 mm				28175		
		4 x 4 x 4 mm				28176		
WAFFLE 		2 mm				28198		
		3 mm				28199		
		4 mm				28177		
		6 mm				28178		

WARNING



- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
- ▲ French Fries equipment delivered with: 1 French Fries grid + 1 slicing disc.

ACCESSORIES

	Ref.	
WALL-MOUNTED BLADE AND DISC HOLDER From the R 101 XL to the R 402 V.V To store 1 blade and 8 discs	107810	
WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS To store 16 small discs or 8 large discs	107812	
POLYCARBONATE SET OF DISCS For R502 to R652 VV discs CL50 to CL60 VV discs	27258	
D-CLEAN KIT : CLEANING TOOL DICING GRIDS	39881	
DISC PROTECTOR For R502 to R652 VV discs CL50 to CL60 VV discs	39726	

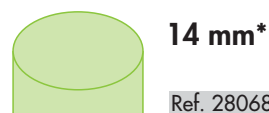


The widest range of slicers available

Slicers

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



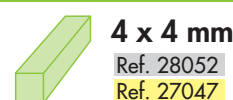
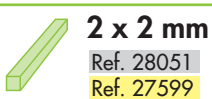
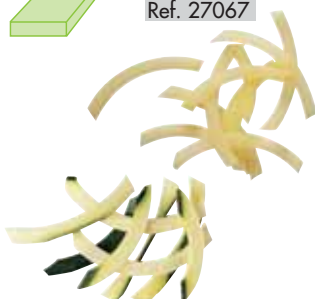
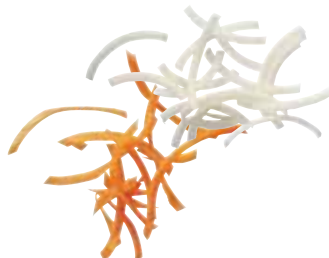
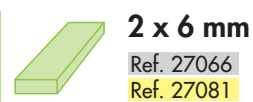
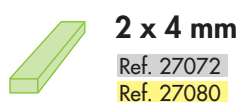
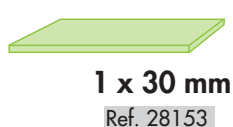


The widest range of slicers available

Julienne

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

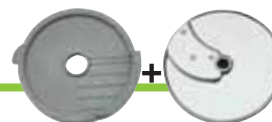
CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.



French Fries

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402, R 402 V.V.

















The widest range of slicers available

Graters

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

* Special CL 40, R 402 and R 402 V.V.

 1.5 mm Ref. 28056 Ref. 27588 Ref. 27148*	 2 mm Ref. 28057 Ref. 27577 Ref. 27149*	 3 mm Ref. 28058 Ref. 27511 Ref. 27150*	 4 mm Ref. 28073
 5 mm Ref. 28059	 6 mm Ref. 27046	 7 mm Ref. 28016	 9 mm Ref. 28060 Ref. 27632
 Parmesan Ref. 28061 Ref. 27764	 Röstis Ref. 27164 Ref. 27191	 Raw potatoes Ref. 27219	 Horseradish 1 mm Ref. 28055 Ref. 27078 0,7 mm Ref. 27079 1 mm Ref. 27130 1,3 mm

Ripple cuts

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 652

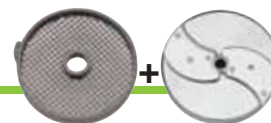
CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 2 mm Ref. 27068 Ref. 27621	 3 mm Ref. 27069	 5 mm Ref. 27070
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The widest range of slicers available

Dicing Equipment



CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402, R 402 V.V.

5x5x5 mm
Ref. 28110



8x8x8 mm
Ref. 28111
Ref. 27113



10x10x10 mm
Ref. 28112
Ref. 27114



12x12x12 mm
Ref. 28197
Ref. 27298



14x14x 5 mm
Ref. 28181



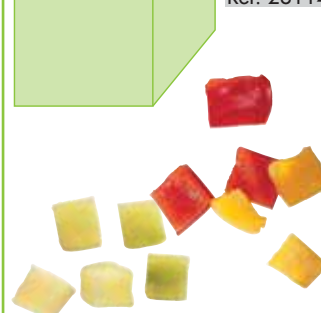
14x14x 10 mm*
Ref. 28179



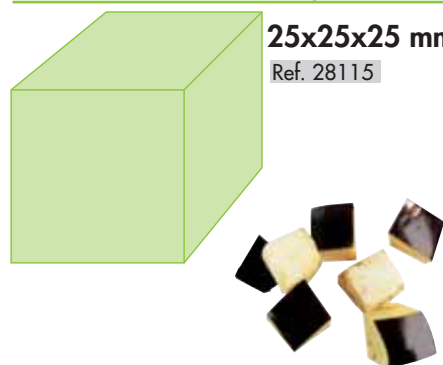
14x14x 14 mm*
Ref. 28113



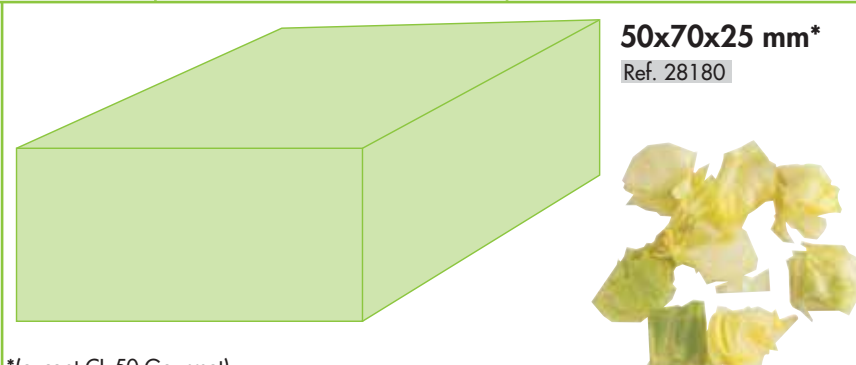
20x20x 20 mm*
Ref. 28114



25x25x25 mm*
Ref. 28115



50x70x25 mm*
Ref. 28180



*(except CL 50 Gourmet)

D-Cleaning Kit

Cleaning tool
dicing grids

Ref. 39881



Reversible grid holder

- One side for R402 and CL 40 grids
- One side for CL60 and R502 grids



Dicing grid cleaning tool
(5mm, 8mm or 10mm)



Scraper tool



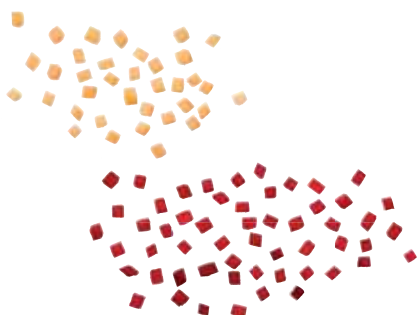
Exclusive Cuts CL 50 Gourmet

Brunoise



CL 50 Gourmet

2x2x2 mm
Ref. 28174



3x3x3 mm
Ref. 28175



4x4x4 mm
Ref. 28176



Waffle



CL 50 Gourmet

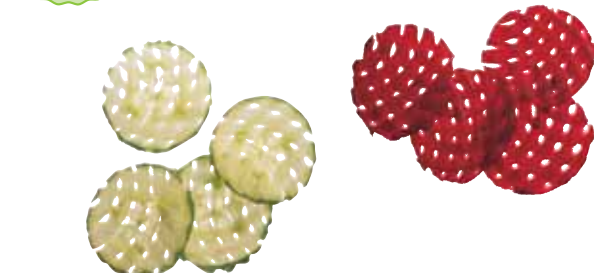
2 mm
Ref. 28198



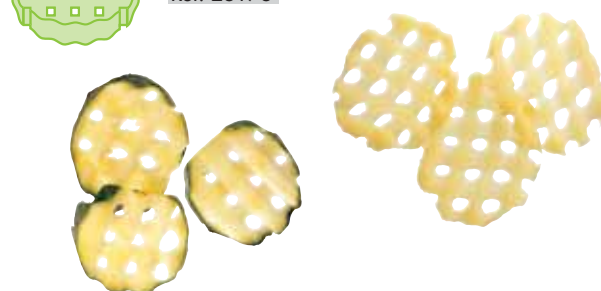
3 mm
Ref. 28199



4 mm
Ref. 28177



6 mm
Ref. 28178



VEGETABLE PREPARATION MACHINES

2019

robot coupe®



Large capacity feed head to cope with bulky vegetables, such as cabbages and egg plants, and hold large loads of smaller food items.



More than 50 discs for slicing, ripplecutting, grating, dicing, shredding and making french fries.

Hinge with removable pin allowing lid to be detached for easier cleaning.



Stainless-steel motor base (on Ultra version).



VEGETABLE PREPARATION MACHINES

2019

robot coupe®



Practical output per hour

Theoretical output per hour*



Up to 50 kg

Up to 120 kg



50 kg

200 kg



150 kg

500 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE

+ PARSLEY



OPTION
55
DISCS

CL 50 Gourmet

Single phase

1 speed



OPTION
+50
DISCS

CL 50 Ultra

Single phase or Three phase

1 or 2 speeds

Potato Ricer Attachment



OPTION
+50
DISCS

CL 50

Single phase or Three phase

1 speed

Potato Ricer Attachment



OPTION
23
DISCS

CL 20

Single phase

1 speed



OPTION
28
DISCS

CL 40

Single phase

1 speed

TABLE TOP MODELS

Potato Ricer Attachment or Potato Ricer Equipment optional.

VEGETABLE PREPARATION MACHINES

2019

robot coupe®



250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

New



MultiCut Pack
16 discs
included

CL55 Workstation

Three phase

2 speeds

Potato Ricer Equipment



OPTION
+50
DISCS

CL 55 2 Feed-Heads

Single phase or Three phase

2 speeds

Potato Ricer Equipment



OPTION
+50
DISCS

CL 52

Single phase or Three phase

1 speed

Potato Ricer Equipment



OPTION
+50
DISCS

CL 55 Pusher Feed Head

Single phase or Three phase

2 speeds

Potato Ricer Equipment

New



MultiCut Pack
16 discs
included

CL 60 Workstation

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



OPTION
+50
DISCS

CL 60 2 Feed-Heads

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



OPTION
+50
DISCS

CL 60 Pusher Feed Head

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

FLOOR STANDING MODELS

VEGETABLE PREPARATION MACHINES

robot coupe®

2019

Complete selection of discs, refer page 18



CL 20



CL 20 - CL 40



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

Large hopper area - Load capacity 1.56 litres

Cylindrical hopper specially design for long vegetable

Discs not included

CL 20

OPTION
23
DISCS

Power	400 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	325 x 310 x 570 mm
Gross weight	12 kg

Ref. **22394** - CL 20 230V/50/1

Ref. **22395** - CL 20 230V/50/1 Uk plug

Ref. **22397** - CL 20 230V/50/1 DK

Ref. **22399** - CL 20 120V/60/1

Ref. **22398** - CL 20 220V/60/1

CL 40



CL 40

OPTION
28
DISCS

3 Dicing
2 French Fries
available

Power	500 Watts
Voltage	Single phase
One speed	500 rpm
Vegetable bowl	stainless steel
motor base	metal
Dimensions (LxWxH)	345 x 330 x 590 mm
Gross weight	15,2 kg

Ref. **24570** - CL 40 230V/50/1

Ref. **24571** - CL 40 230V/50/1 Uk plug

Ref. **24577** - CL 40 230V/50/1 DK

Ref. **24575** - CL 40 120V/60/1

Ref. **24574** - CL 40 220V/60/1

Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 5 discs for CL 20 - Ref. 1946



Asia pack of 4 discs for CL 20 Ref. 1904



Eastern Europe pack of 3 discs for CL20 Ref. 2006



Pack of 6 discs for CL 40 Ref. 1945



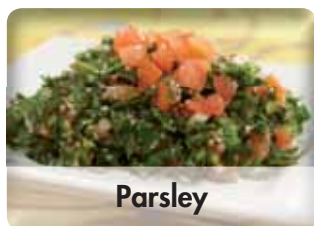
Asia pack of 8 discs for CL 40 Ref. 1909



CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality !

2 Parsley Insert



Parsley

1 mm slicer disc



4 Waffle

2 mm - 3 mm - 4 mm - 6 mm



3 Brunoise

2 mm - 3 mm - 4 mm



CL 50 Gourmet

Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor	induction
Motor base	stainless steel
Bow & lid	metal
Large hopper	upload capacity 2.1 litres
Cylindrical hopper	Ø 69mm
Included	0.6-litre internal collection tray
Delivered without discs	
Dimensions (WxDxH)	390 x 340 x 610 mm
Gross weight	22 kg

OPTION
55
DISCS

3 Brunoises
4 Waffles
available

Ref. 24453 + ref. 28194 - **CL 50 Gourmet** 230V/50/1
 Ref. 24555 + ref. 28194 - **CL 50 Gourmet** 230V/50/1 UK plug
 Ref. 24452 + ref. 28194 - **CL 50 Gourmet** 230V/50/1 DK
 Ref. 24458 + ref. 28194 - **CL 50 Gourmet** 120V/60/1
 Ref. 24457 + ref. 28194 - **CL 50 Gourmet** 220V/60/1
 Ref. 24459 + ref. 28194 - **CL 50 Gourmet** 400V/50/3

CL 50 Gourmet



* 58 mm with insert
* 68 mm without insert

Waffle

Ref. 28198 - Waffle 2 mm
 Ref. 28199 - Waffle 3 mm
 Ref. 28177 - Waffle 4 mm
 Ref. 28178 - Waffle 6 mm

Brunoise

Ref. 28174 - Brunoise 2 x 2 x 2 mm
 Ref. 28175 - Brunoise 3 x 3 x 3 mm
 Ref. 28176 - Brunoise 4 x 4 x 4 mm

1 mm special « Parsley Kit »

Comprising : one 1-mm slicer and two inserts for guiding parsley while it is being chopped

Ref. 28194 - 1 mm special « Parsley Kit »



Exactitube pusher



To cut up small fruits and vegetables: strawberries, grapes, cherry tomatoes, mushrooms, chillis, radishes, gherkins, salami, herbs, etc.



Ref. 49212 - Exactitube pusher CL 50 - CL 50 Ultra

Ref. 49221 - Exactitube pusher CL 52 - CL 55 - CL 60

Potato Ricer Equipment



- **Feed tube**
for CL 50 E, CL 50 E Ultra

- **Paddle and grid**
available in 2 sizes according to the desired texture: 3 mm and 6 mm

- **Ejector disc for puréed vegetables**

- **Speed and output**
Capable of producing up to 10 kg of fresh and flavour-some mashed potato in just 2 minutes.

- **Ergonomics**
The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

- **Versatility**
In addition to the 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



Potato Ricer Attachment

Potato ricer attachment which is composed with :

- a special grid 3 mm
- a paddle
- a special ejector disc for pureed vegetables
- a feed tube to make easier the continuous throughput of potatoes

Ref. 28207 - Potato Ricer Attachment Ø 3 mm

Ref. 28205 - Potato Ricer Attachment Ø 6 mm

Ref. 28208 - Potato Ricer Equipment Ø 3 mm

Ref. 28206 - Potato Ricer Equipment Ø 6 mm

1+2
1+2
1
1



VEGETABLE PREPARATION MACHINES

robot coupe®

2019

Complete selection of discs, refer page 18



CL 50 - CL 50 Ultra



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid

large hopper - Load capacity 2.2 litres

Cylindrical hopper specially designed for long vegetables

Discs not included

Delivered with the Exactitube pusher

Mashed potato accessory available as option

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

CL 50 - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	polycarbonate
Dimensions (LxWxH)	380 x 305 x 595 mm
Gross weight	19.8 kg

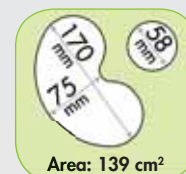
Ref. 24440 - CL 50 Single phase	230V/50/1
Ref. 24442 - CL 50 Single phase	230V/50/1 UK plug
Ref. 24439 - CL 50 Single phase	230V/50/1 DK
Ref. 24444 - CL 50 Single phase	120V/60/1
Ref. 24445 - CL 50 Single phase	220V/60/1
Ref. 24446 - CL 50 Three phase	400V/50/3
Ref. 24447 - CL 50 Three phase	220V/60/3
Ref. 24448 - CL 50 Three phase	380V/60/3

CL 50 Ultra - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	stainless steel
Dimensions (LxWxH)	380 x 305 x 595 mm
Gross weight	20.2 kg

Ref. 24465 - CL 50 Ultra Single phase	230V/50/1
Ref. 24470 - CL 50 Ultra Single phase	230V/50/1 UK plug
Ref. 24466 - CL 50 Ultra Single phase	230V/50/1 DK
Ref. 24472 - CL 50 Ultra Single phase	120V/60/1
Ref. 24471 - CL 50 Ultra Single phase	220V/60/1
Ref. 24473 - CL 50 Ultra Three phase	400V/50/3
Ref. 24474 - CL 50 Ultra Three phase	220V/60/3
Ref. 24475 - CL 50 Ultra Three phase	380V/60/3

CL 50 - 1 speed



CL 50 Ultra - 1 speed



New

Exactitube pusher

OPTION	Ref.
Exactitube pusher	49212



CL 50 Ultra Pizza

Our brand-new package for making **Pizzas**



4-mm slicing disc
for tomatoes,
aubergines, etc.



2-mm slicing disc
for zucchinis, mushrooms,
peppers, onions, etc.



7-mm grating disc
For mozzarella or special
pizza cheese blend



CL 50 Ultra Pizza

Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor base	stainless steel
3 discs	included
Delivered with	- 0.6 litre internal collection tray - Exactitube pusher
Dimensions (WxDxH)	380 x 305 x 595 mm
Gross weight	20.2 kg

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

- Ref. 2027 - CL 50 Ultra Pizza 230V/50/1 + 3 discs
- Ref. 2028 - CL 50 Ultra Pizza 230V/50/1 UK + 3 discs
- Ref. 2029 - CL 50 Ultra Pizza 230V/50/1 DK + 3 discs
- Ref. 2030 - CL 50 Ultra Pizza 120V/60/1 + 3 discs
- Ref. 2031 - CL 50 Ultra Pizza 220V/60/1 + 3 discs
- Ref. 2033 - CL 50 Ultra Pizza 400V/50/3 + 3 discs

CL 52 Vegetable Preparation Machine

Designed to process large amounts of vegetables in no time at all

EXTRA PRECISE



Cylindrical feed tube

- Ø 58 mm for uniform cutting of long vegetables.
- Ø 39 mm to cut up of small fruits and vegetables such as mushrooms, chillis, strawberries, bananas, grapes, etc. thanks to the Exactitube pusher.

EXTRA WIDE



The **XL hopper** can cope with up to 15 tomatoes at a time.

EXTRA POWERFUL

Stainless-steel motor unit for easy aftercare Ultra-powerful, ultra-quiet, commercial-grade 750-W motor.

Extra Ergonomic



EXTRAORDINARILY USER FRIENDLY!



Power lever to take the strain and increase throughput.

New



Special cabbage tool for better ejection.

EFFICIENT EJECTION

Convenient and space-saving lateral ejection.

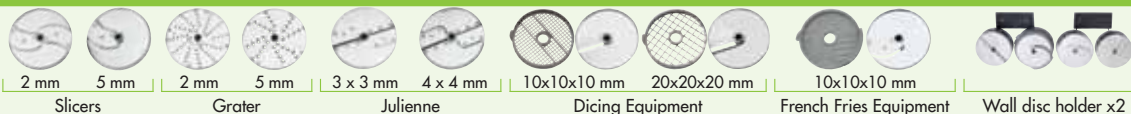
Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

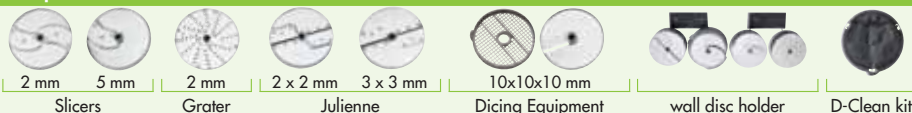
Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005





CL 52 1 speed



New



Exactitube pusher

CL 52



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid
Large hopper
Load capacity 4.4 litres
Feed tube included Ø 58 mm and Ø 39 mm
Cylindrical hopper specially designed for long vegetables
No disc included
Delivered with the Exactitube pusher
Mashed potato accessory available as option

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

CL 52 - 1 speed

Power 750 Watts
Voltage Single phase or Three phase
One speed 375 rpm
Dimensions (LxWxH) 360 x 340 x 690 mm
Gross weight 28 kg

Ref. **24490** - CL 52 230V/50/1
Ref. **24492** - CL 52 230V/50/1 UK plug
Ref. **24489** - CL 52 230V/50/1 DK
Ref. **24496** - CL 52 120V/60/1
Ref. **24494** - CL 52 220V/60/1
Ref. **24498** - CL 52 400V/50/3
Ref. **24499** - CL 52 220V/60/3
Ref. **24500** - CL 52 380V/60/3

OPTION

Exactitube pusher

Ref.

49221

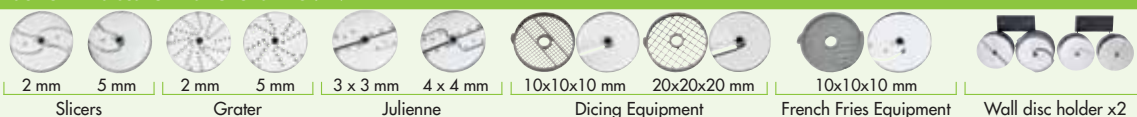
Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



VEGETABLE PREPARATION MACHINES

robot coupe®

2019

Complete selection of discs, refer page 18



CL 55 Pusher Feed-Head - CL 55 2 Feed-Heads



MOTOR BASE

Induction motor
All-metal motor base



VEGETABLE PREPARATION FUNCTION

Stainless steel mobile stand equipped with
2 wheels with brake included
Pusher feed head metal - Tube included Ø 58 mm and Ø 39 mm
No disc included
Delivered with the Exactitube pusher
Mashed Potato accessory available as option

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

CL 55 Pusher Feed-Head

Power	750 Watts	1100 Watts
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Load capacity	4.5 litre	
Dimensions (LxWxH)	with: 700 x 359 x 1100 mm	
Gross weight	44 kg	

Ref. 2214 - CL 55 Pusher Feed-Head with stand 400V/50/3
Ref. 2234 - CL 55 Pusher Feed-Head with stand 220V/60/3
Ref. 2229 - CL 55 Pusher Feed-Head with stand 380V/60/3
Ref. 2245 - CL 55 Pusher Feed-Head with stand 230V/50/1
Ref. 2252 - CL 55 Pusher Feed-Head with stand 230V/50/1 UK plug
Ref. 2276 - CL 55 Pusher Feed-Head with stand 120V/60/1
Ref. 2264 - CL 55 Pusher Feed-Head with stand 220V/60/1

CL 55 2 Feed-Heads large output

Power	1100 Watts
Voltage	Single phase Three phase
Speeds	375 rpm 375 & 750 rpm
Automatic feed head	stainless steel
Load capacity	4.2 litre
Dimensions (LxWxH)	without stand: 865 x 396 x 1272 mm
Gross weight	62 kg

Ref. 2211 - CL 55 2 Feed-Heads large output with stand 400V/50/3
Ref. 2233 - CL 55 2 Feed-Heads large output with stand 220V/60/3
Ref. 2227 - CL 55 2 Feed-Heads large output with stand 380V/60/3
Ref. 2244 - CL 55 2 Feed-Heads large output with stand 230V/50/1
Ref. 2275 - CL 55 2 Feed-Heads large output with stand 120V/60/1
Ref. 2263 - CL 55 2 Feed-Heads large output with stand 220V/60/1

CL 55 Pusher Feed-Head



CL 55 2 Feed-Heads



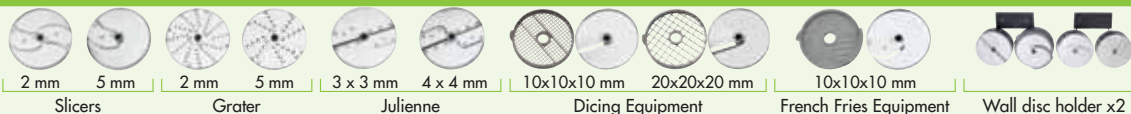
Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

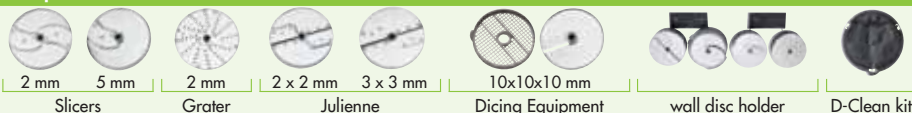
Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005





CL 55 Workstation



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal chute and lid
Delivered with :
Automatic feed head
Pusher feed head - capacity 4.9 litres - Tube included
MultiCut pack of 16 discs
Potato ricer equipment 3 mm
All stainless steel mobile stand equipped with wheels and brake
Adjustable Trolley GN 1x1 - 3 heights
3 containers GN 1x1
Exactitube pusher

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

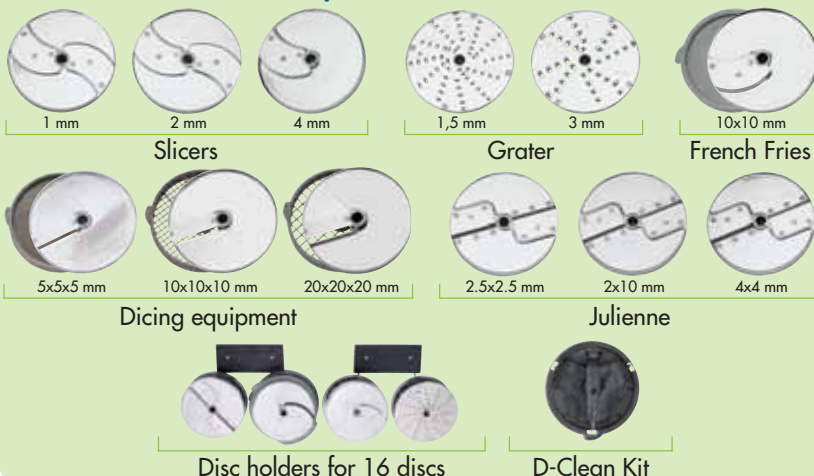
CL 55 Workstation

Power 1100 Watts
Voltage Three phase or Single phase
Speed 375 & 750 rpm
Dimensions (WxDxH) with stand 865 x 396 x 1 272 mm
Gross weight 80 kg

Ref. 2287 - CL 55 Workstation 400V/50/3
Ref. 2288 - CL 55 Workstation 220V/60/3
Ref. 2289 - CL 55 Workstation 380V/60/3
Ref. 2290 - CL 55 Workstation 230V/50/1
Ref. 2293 - CL 55 Workstation 230V/50/1 UK
Ref. 2291 - CL 55 Workstation 120V/60/1
Ref. 2292 - CL 55 Workstation 220V/60/1



MultiCut pack of 16 discs included



CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



Up to
1200 kg
of vegetables
per hour

ADJUSTABLE TROLLEY 3 HEIGHTS



For the transport and easy loading of vegetables and fruit.



Can be used to transport attachments.

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)

PUSHER FEED HEAD



Specially intended for bulky vegetables (e.g. cabbage or celeriac)

POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ADJUSTABLE TROLLEY GN 1X1



3 heights adjustable trolley for transport, loading and reception. Delivered with 2 containers GN1x1.



CL 55 ACCESSORIES



Automatic Feed-Head

Ref. 28170



Pusher Feed-Head with feed tube included

Ref. 39673



**4 tubes feed head :
2 tubes Ø 50 mm
2 tubes Ø 70 mm**

Ref. 28161

New



**Exactitube pusher
CL52-CL55-CL60**

Ref. 49221



Straight and bias cut hole hopper.

Ref. 28155



Potato Ricer Equipment

Ref. 28208 Ø 3 mm

Ref. 28206 Ø 6 mm



New

**Adjustable Trolley GN1X1
3 heights
delivered without container**

Ref. 49128



New

**Workstation storage trolley
for 16 discs and 3 heads (not included). Delivered with GN1x1 container.**

Ref. 49132



VEGETABLE PREPARATION MACHINES

robot coupe®

2019

Complete selection of discs, refer page 18



CL 60 Pusher Feed-Head



MOTOR BASE

Induction motor
Stainless Steel Motor Base



VEGETABLE PREPARATION FUNCTION

Equipped with :

- One adjustable foot : machine stable on all floors
- 2 wheels
- Stainless steel tray for tools
- Cylindrical hopper included Ø 58 mm and Ø 39 mm
- Exactitube pusher

No disc included

Mashed Potato accessory available as option

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

CL 60 Pusher Feed-Head



CL 60 Pusher Feed-Head

Power	1500 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Dimensions (LxWxH)	425 x 613 x 1159 mm
Gross weight	70 kg

Ref. 2319 - CL 60 Pusher Feed-Head 400V/50/3

Ref. 2321 - CL 60 Pusher Feed-Head 220V/60/3

Ref. 2320 - CL 60 Pusher Feed-Head 380V/60/3

Ref. 2323 - CL60VV Pusher feed head 230V/50-60/1

For V.V. model, It is advisable to use a type A or type B GFCL.



Exactitube pusher

New

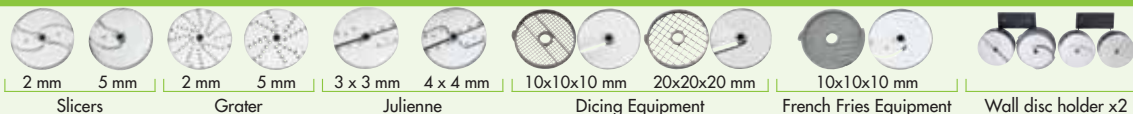
Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005





New



CL 60 Workstation



MOTOR BASE

Induction motor
Stainless Steel motor base



VEGETABLE PREPARATION FUNCTION

Equipped with :

- one adjustable foot : machine stable on all floors
- 2 wheels
- Stainless steel tray for tools

Delivered with :

- Pusher Feed Head - capacity 4,9 litre - cylindrical hopper included
- + Automatic feed head
- + 4 tubes feed head
- + Ergo mobile trolley
- + Three full-size gastronorm pans
- + Potato ricer equipment 3 mm
- + MultiCut pack of 16 discs
- + Storage Trolley
- + Exactitube pusher

**10 Dicing
4 French Fries
available**

**OPTION
+50
DISCS**

CL 60 Workstation

New

Power 1 500 Watts
Voltage Three phase or Single phase
Speeds 375 & 750 rpm or 100 to 1000 rpm
Dimensions (LxWxH) 462 x 770 x 1353 mm
Gross weight 150 kg

Ref. 2300 - CL 60 Workstation 400V/50/3

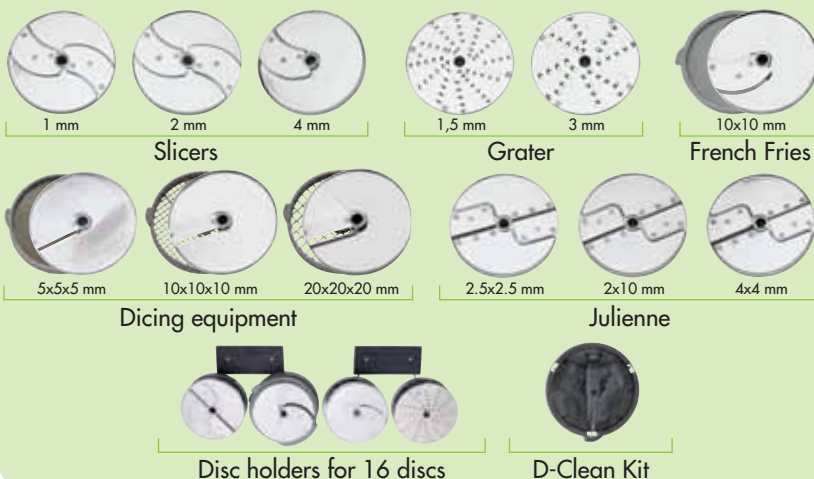
Ref. 2302 - CL 60 Workstation 220V/60/3

Ref. 2304 - CL 60 Workstation 380V/60/3

Ref. 2301 - CL 60 V.V. Workstation 230V/50/1



Ref. 2022 MultiCut Pack of 16 discs included



ERGO MOBILE TROLLEY



Lower level: 2 GN 1x1 cut vegetable pans. Rotating system to effortlessly replace the full pan with an empty pan
Upper level: 1 GN 1x1 uncut vegetable pan for easier feeding.



CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



Up to
1800 kg
of vegetables
per hour

ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE TROLLEY



- Place all accessories on the trolley!
- Tray for 16 discs and 8 attachments
- Container GN 1x1 for kitchenware
- **3 chutes:**
 - Pusher Feed Head
 - 4 Tubes Feed Head
 - Automatic Feed Head

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



Specially intended for bulky vegetables (e.g. cabbage or celeriac)



4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ERGO MOBILE TROLLEY



Can accommodate three full-size gastronorm pans



CL 60 2 Feed-Heads



CL 60 2 Feed-Heads



MOTOR BASE

Induction motor
All-metal motor base



VEGETABLE PREPARATION FUNCTION

Pusher feed head 238 cm² - capacity 4,2 litres
Stainless steel automatic feed head
No disc included
Delivered with the Exactitude pusher
Mashed Potato accessory available as option

10 Dicing
4 French Fries
available

OPTION
+50
DISCS

CL 60 2 Feed-Heads CL60 V.V. 2 Feed heads

Power 1500 Watts
Voltage Three phase
Two speeds 375 & 750 rpm
Dimensions (LxWxH) 462 x 770 x 1160 mm
Gross weight 85 kg

Ref. 2325 - CL 60 2 Feed-Heads 400V/50/3
Ref. 2327 - CL 60 2 Feed-Heads 220V/60/3
Ref. 2326 - CL 60 2 Feed-Heads 380V/60/3
Ref. 2329 - CL60 V.V. 2 Feed-Heads 230V/50-60/1

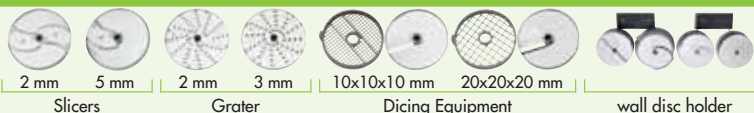
For V.V. model, It is advisable to use a type A or type B GFCI.



Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

Pack of 8 discs for restaurants - Ref. 1927



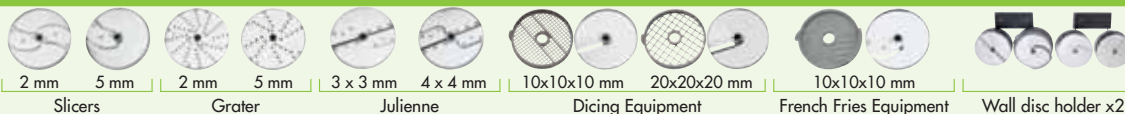
Slicers

Grater

Dicing Equipment

wall disc holder

Pack of 12 discs for institutions - Ref. 1942



Slicers

Grater

Julienne

Dicing Equipment

French Fries Equipment

Wall disc holder x2

Asia pack of 7 discs - Ref. 2023



Slicers

Grater

Julienne

Dicing Equipment

wall disc holder

D-Clean kit

Eastern Europe pack of 5 discs - Ref. 2005



Slicers

Grater

Julienne

Dicing Equipment



CL 60 ACCESSORIES



Automatic Feed-Head
With feeding tray.

Ref. 39681



Pusher Feed-Head

Ref. 39680



Stainless Steel Ergo Mobile Trolley. Delivered without container. To receive 3 Gastronorm pans GN1/1.

Ref. 49066

New



Exactitube pusher
CL52-CL55-CL60

Ref. 49221



Straight and biais cut hole feed-head
Ø 50 mm - 70 mm

Ref. 28157



Potato Ricer Equipment

Ref. 28208 Ø 3 mm
Ref. 28206 Ø 6 mm



4 tubes feed head :
2 tubes Ø 50 mm
2 tubes Ø 70 mm

Ref. 28162



Workstation storage trolley
for 16 discs and 3 heads (not included). Delivered with GN1x1 container.

Ref. 49132



TABLE TOP CUTTER MIXERS

2019 **robot coupe®**



Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.



100% stainless-steel, smooth-edged, detachable blades. Coarse serrated and fine-serrated blades available as optional extras.

The R-Mix function on V.V. models allows delicate foodstuffs to be mixed without being chopped.



The R4V.V., R5 V.V. and R6 V.V. have variable speed's ranging from 300 to 3500 rpm.



TABLE TOP CUTTER MIXERS

2019

robot coupe®



Smooth blade
Standard



Coarse chopping



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices










Chopping herbs



Grinding spices

Bowl capacity

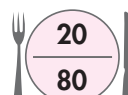
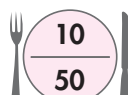
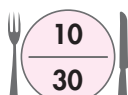
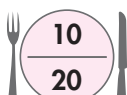
Model	Maximum loading capacity				Number of meals	Processing time
	Chopping	Emulsions	Dough*	Grinding		
R 2 / R 2B	0.750 kg	1 kg	0.5 kg	0.3 kg	10 to 20 	1 to 4 mn
R 3 1500	1 kg	1.5 kg	1 kg	0.5 kg	10 to 30 	
R 3 3000	1 kg	1.5 kg	—	0.5 kg		
R 4 1500 / R 4 / R 4 V.V.	1.5 kg	2.5 kg	1.5 kg	0.7 kg	10 to 50 	
R 5 Plus / R 5 V.V.	2 kg	3 kg	2 kg	1 kg	20 to 80 	
R 6 / R 6 V.V.	2.5 kg	3.5 kg	2.5 kg	1.5 kg	20 to 100 	
R 8 / R 8 V.V.	3 kg	5 kg	4 kg	2 kg	20 to 150 	
R 10 / R 10 V.V.	4 kg	6 kg	5 kg	3 kg	50 to 200 	

*Amount of raised dough at 60% hydration

TABLE TOP CUTTER MIXERS

2019

robot coupe®



Quantity
per batch

1 kg

1.5 kg

2.5 kg

3 kg

VARIABLE SPEED 300 to 3500 rpm



OPTION
3
BLADES

4.5 L

R 4 V.V.
Single phase



OPTION
3
BLADES

5.5 L

R 5 V.V.
Single phase
R-Mix®

1 SPEED 1500 rpm

1 SPEED 3000 rpm



OPTION
3
BLADES

2.9 L

R 2
Single phase



OPTION
3
BLADES

3.7 L

R 3-3000
Single phase



OPTION
3
BLADES

4.5 L

R 4
Three phase



OPTION
3
BLADES

5.5 L

R 5 Plus
Three phase

1 SPEED 1500 rpm



OPTION
3
BLADES

2.9 L

R 2 B
Single phase



OPTION
3
BLADES

3.7 L

R 3-1500
Single phase



OPTION
3
BLADES

4.5 L

R 4-1500
Single phase



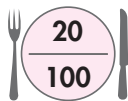
OPTION
3
BLADES

5.5 L

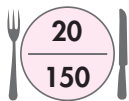
R 5 Plus
Single phase

TABLE TOP CUTTER MIXERS

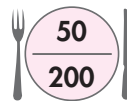
2019 **robot coupe**



3.5 kg



5 kg



6 kg

VARIABLE SPEED 300 to 3500 rpm



R 6 V.V.

Single phase

R-Mix®



R 8 V.V.

Single phase

R-Mix®



R 10 V.V.

Single phase

R-Mix®

2 SPEEDS 1500/3000 rpm



R 6

Three phase



R 8

Three phase



R 10

Three phase

R-Mix®

Reverse rotation function



TABLE TOP CUTTER MIXERS

2019

robot coupe®

R 2



R 2 B



R 3-1500



R 3-3000



R 2 - R 2 B - R 3-1500 - R 3-3000



MOTOR BASE

Induction motor
Polycarbonate motor base



CUTTER FUNCTION

Smooth blade supplied as standard
Bowl with handle

OPTION
3
BLADES

R 2

2.9 L

Power 550 Watts
Voltage Single phase
One speed 1500 rpm
Stainless steel bowl 2.9 litre
Function pulse
Dimensions (LxWxH) 200 x 280 x 350 mm
Gross weight 10.5 kg

Ref. 22100 - R 2 230V/50/1

Ref. 22107 - R 2 230V/50/1 UK plug

Ref. 22267 - R 2 230V/50/1 DK

Ref. 22109 - R 2 120V/60/1

Ref. 22117 - R 2 220V/60/1

R 2 B

2.9 L

Power 550 Watts
Voltage Single phase
One speed 1500 rpm
Polycarbonate bowl 2.9 litre
Dimensions (LxWxH) 200 x 280 x 350 mm
Gross weight 10.5 kg

Ref. 22113 - R 2 B 230V/50/1

Ref. 22116 - R 2 B 120V/60/1

Ref. 22118 - R 2 B 220V/60/1

R 3-1500

3.7 L

Power 650 Watts
Voltage Single phase
One speed 1500 rpm
Stainless steel bowl 3.7 litre
Function pulse
Dimensions (LxWxH) 210 x 320 x 400 mm
Gross weight 11.2 kg

Ref. 22382 - R 3-1500 230V/50/1

Ref. 22383 - R 3-1500 230V/50/1 UK plug

Ref. 22385 - R 3-1500 230V/50/1 DK

Ref. 22387 - R 3-1500 120V/60/1

Ref. 22386 - R 3-1500 220V/60/1

R 3-3000

3.7 L

Power 650 Watts
Voltage Single phase
One speed 3000 rpm
Stainless steel bowl 3.7 litre
Function pulse
Dimensions (LxWxH) 210 x 320 x 400 mm
Gross weight 13.1 kg

Ref. 22388 - R 3-3000 230V/50/1

Ref. 22389 - R 3-3000 230V/50/1 UK plug

Ref. 22391 - R 3-3000 230V/50/1 DK

Ref. 22393 - R 3-3000 120V/60/1

Ref. 22392 - R 3-3000 220V/60/1

OPTIONS

Coarse serrated blade Special Grinding - Pastry
Fine serrated blade Special Herbs & Spices
Additional smooth blade

R 2

R 3

Ref.	R 2	Ref.	R 3
27138		27288	
27061		27287	
27055		27286	

TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

R 4 - R 4-1500 - R4 V.V.



MOTOR BASE

Induction motor
Metal motor base
Pulse function

OPTION
3
BLADES

4.5 L



CUTTER FUNCTION

4.5 litre stainless steel bowl with handle
Smooth blade supplied as standard

R 4

Power 900 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Dimensions (LxWxH) 226 x 304 x 440 mm
Gross weight 17.6 kg

Ref. **22437** - R 4 400V/50/3

Ref. **22438** - R 4 220V/60/3

Ref. **22439** - R 4 380V/60/3

R 4-1500

Power 700 Watts
Voltage Single phase
One speed 1500 rpm
Dimensions (LxWxH) 226 x 304 x 440 mm
Gross weight 15 kg

Ref. **22430** - R 4-1500 230V/50/1

Ref. **22434** - R 4-1500 230V/50/1 UK plug

Ref. **22431** - R 4-1500 230V/50/1 DK

Ref. **22432** - R 4-1500 120V/60/1

Ref. **22433** - R 4-1500 220V/60/1

R 4 V.V.

Power 1000 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm.
Dimensions (LxWxH) 226 x 304 x 460 mm
Gross weight 17 kg

Ref. **22411** - R 4 V.V. 230V/50-60/1

Ref. **22412** - R 4 V.V. 230V/50-60/1 UK

Ref. **22414** - R 4 V.V. 230V/50-60/1 DK

OPTIONS		Ref.
Coarse serrated blade	Special Grinding - Pastry	27346
Fine serrated blade	Special Herbs & Spices	27345
Additional smooth blade		27344

R 4



R 4-1500



R 4 V.V.



R 5 Plus Single phase


R 5 Single phase - R 5 Three phase - R 5 V.V.



MOTOR BASE

Induction motor
All metal motor base



CUTTER FUNCTION

5.5 litre stainless steel bowl with handle
Smooth blade supplied as standard

OPTION
3
BLADES

5.5 L

R 5 Plus-1500

Power 1100 Watts
Voltage Single phase
One speed 1500 rpm
Dimensions (LxWxH) 280 x 350 x 490 mm
Gross weight 23.5 kg

Ref. **24323 - R 5 Plus** 230V/50/1

Ref. **24197 - R 5 Plus** 230V/50/1 Uk plug

Ref. **24324 - R 5 Plus** 220V/60/1

R 5 Plus Three phase


R 5 Plus

Power 1200 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Pulse function
Dimensions (LxWxH) 280 x 350 x 490 mm
Gross weight 23.5 kg

Ref. **24309 - R 5 Plus** 400V/50/3

Ref. **24311 - R 5 Plus** 220V/60/3

Ref. **24313 - R 5 Plus** 380V/60/3

R 5 V.V.


R 5 V.V.

R-MIX®

Power 1300 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm
Pulse function
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 226 x 304 x 460 mm
Gross weight 24.5 kg

Ref. **24336 - R 5 V.V.** 230V/50-60/1

Ref. **24337 - R 5 V.V.** 230V/50-60/1 UK

OPTIONS

OPTIONS	Ref.
Coarse serrated blade Special Grinding - Pastry	27121
Fine serrated blade Special Herbs & Spices	27351
Additional smooth blade	27120

TABLE TOP CUTTER MIXERS

2019

robot coupe®

R 6 - R 6 V.V.



MOTOR BASE

Induction motor
All metal motor base
Pulse function

OPTION
3
BLADES

7 L



CUTTER FUNCTION

7 litre stainless steel bowl with handle
Stainless Steel smooth blade assembly supplied as standard

R 6

Power 1300 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Dimensions (LxWxH) 280 x 350 x 520 mm
Gross weight 24.8 kg

Ref. **24314** - R 6 400V/50/3

Ref. **24316** - R 6 220V/60/3

R 6 V.V.

Power 1500 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 280 x 350 x 520 mm
Gross weight 25.7 kg

Ref. **24304** - R 6 V.V. 230V/50-60/1

Ref. **24305** - R 6 V.V. 230V/50-60/1 UK

R-MIX®

R 6



R 6 V.V.



OPTIONS

	Ref.
Coarse serrated blade assembly <small>Special Grinding - Pastry</small>	27125
Fine serrated blade assembly <small>Special Herbs & Spices</small>	27352
Additional stainless steel smooth blade assembly	27124
Lower serrated blade, per unit	49162
Upper serrated blade, per unit	49163
Lower smooth blade, per unit	49160
Upper smooth blade, per unit	49161
Lower fine serrated blade	49164
Upper fine serrated blade	49165



TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

Transparent lid allows observation of the contents being processed and greater control. Dishwasher safe.



Optional coarse serrated blade for grinding and kneading.

Liquids or ingredients can be easily added during processing.



Brushed stainless steel bowl **with handles**.



Optional fine serrated blade for cutting parsley and emulsifying.

High bowl shaft allows for greater liquid volume processing.



New profile patented blades for an optimal cut quality and absolute consistency.



R-MIX® FUNCTION

ON R 5 V.V., R 6 V.V., R 8 V.V., R 10 V.V., R 15 V.V., R 20 V.V.



- To mix without cutting delicate products.
- The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.
Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins into brioche pastry.



OPTION: ADDITIONAL 3.5 AND 4 LITRE BOWL

- Ref. **27374** - Stainless steel bowl 3.5 litre capacity, for R8 only, stainless steel smooth blade assembly included
- Ref. **27375** - Stainless steel bowl 4 litre capacity, for R10/R15, stainless steel smooth blade assembly included
- Ref. **27107** - Serrated 2 blade assembly
- Ref. **27106** - Additional 2 smooth blade assembly
- Ref. **101801S** - Serrated blade, per unit
- Ref. **101800S** - Smooth blade, per unit



TABLE TOP CUTTER MIXERS

2019

robot coupe®

R 8 - R 8 V.V.



MOTOR BASE

Induction motor
Pulse function

OPTION
3
BLADES

8 L



CUTTER FUNCTION

Stainless steel 8 litre bowl with handle
2 stainless steel smooth blade assembly supplied as standard
3.5 litre Mini Bowl available as an optional extra

R 8

Power	2200 Watts
Voltage	Three phase
Two speeds	1500 / 3000 rpm
Dimensions (LxWxH)	315 x 545 x 585 mm
Gross weight	44.9 kg

Ref. **21291** - R 8 400V/50/3

Ref. **21293** - R 8 220V/60/3

Ref. **21294** - R 8 380V/60/3

R 8 V.V.

Power	2200 Watts
Voltage	Single phase
Variable speed	300 to 3500 rpm
Rmix function	reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH)	315 x 545 x 585 mm
Gross weight	46.6 kg

Ref. **21285** - R 8 V.V. 220-240V/50-60/1

It is advisable to use a type A or type B GFCI



R-MIX®

R 8 V.V.



OPTIONS	Ref.
Coarse serrated 2 blade assembly Special Grinding - Pastry	27383
Additional 2 smooth blade assembly	27381
Fine serrated 2 blade assembly Special Herbs & Spices	27385
Coarse serrated blade (per unit)	59281
Smooth blade (per unit)	59280
Fine serrated blade (per unit)	59282
Vacuum adaptation kit R-Vac (without pump)	29996
Vacuum pump 550 W 16 m2 230V/50/1	69012



TABLE TOP CUTTER MIXERS

2019

robot coupe®

R 10



R 10 - R 10 V.V.



MOTOR BASE

Induction motor
Pulse function



CUTTER FUNCTION

Stainless steel 11.5 litre bowl with handle
3 stainless steel smooth blade assembly supplied as standard
4 litre mini bowl available as an optional extra

OPTION
3
BLADES

11.5 L

R 10

Power 2600 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Dimensions (LxWxH) 345 x 560 x 660 mm
Gross weight 49.7 kg

Ref. **21391 - R 10** 400V/50/3

Ref. **21393 - R 10** 220V/60/3

Ref. **21394 - R 10** 380V/60/3

R 10 V.V.



R 10 V.V.

Power 2600 Watts
Voltage Single phase
Variable speed 300 to 3500 rpm
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 345 x 560 x 660 mm
Gross weight 50.6 kg

Ref. **21385 - R 10 V.V.** 220-240V/50-60/1

It is advisable to use a type A or type B GFCI



R-MIX®



OPTIONS

Coarse serrated 3 blade assembly	Special Grinding - Pastry	27384
Additional 3 smooth blade assembly		27382
Fine serrated 3 blade assembly	Special Herbs & Spices	27386
Coarse serrated blade (per unit)		59281
Smooth blade (per unit)		59280
Fine serrated blade (per unit)		59282
Vacuum adaptation kit R-Vac (without pump)		29996
Vacuum pump 550 W 16 m2 230V/50/1		69012

Ref.

VERTICAL CUTTER MIXERS

2019

robot coupe®



Transparent lid for perfect control of the process. Ergonomic locking device of the lid bowl. **Lid and seal designed to be removed** simply and quickly for perfect cleaning.



Lid wiper to wipe the inside of the lid, ensuring perfect visibility during processing.



Control panel
Build in stainless-steel control buttons, 0-15 minute **timer** and Pulse control for greater cutting precision.



Tilting Mecanism
Ergonomic lever enabling the user to tilt the bowl at various angles.



Blade
New patented blade profile for an optimum cutting quality.



Bowl
Tilting and removable bowl, a Robot-Coupe exclusivity.
Capacity: 23, 28, 45 or 60 litre according the model.



Frame
100% stainless-steel, Perfect stability on the floor, Compact and easy cleaning.



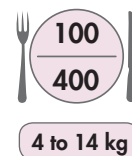
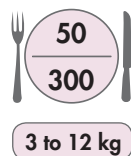
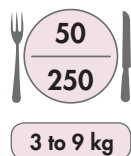
3 retractable wheels included
- To make moving the appliance in the kitchen easier
- Easy cleaning of the surface underneath the appliance



VERTICAL CUTTER MIXERS

2019

robot coupe®



2 SPEEDS 1500/3000 rpm

OPTION
3
BLADES

15 L



R 15
Three phase

OPTION
3
BLADES

20 L



R 20
Three phase

OPTION
3
BLADES

23 L



R 23
Three phase

VERTICAL CUTTER MIXERS

2019

robot coupe®



100
500
4 to 17 kg

200
1000
6 to 27 kg

300
3000
6 to 36 kg

2 SPEEDS 1500/3000 rpm



VERTICAL
CUTTER MIXERS



Smooth blade
Standard



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



Chopping herbs



Grinding spices

Range of possible tasks

Models	Maximum loading capacity (1)				Number of meals	Processing time
	Coarse chopping (up to)	Emulsions (up to)	Dough (2) (up to)	Grinding (up to)		
R 15 / R 15 V.V.	6 kg	9 kg	7 kg	5 kg	50 to 250	1 to 4 mn
R 20 / R 20 V.V.	8 kg	12 kg	10 kg	6 kg	50 to 300	
R 23	10 kg	14 kg	11.5 kg	7 kg	100 to 400	
R 30	12 kg	17 kg	14 kg	8.5 kg	100 to 500	
R 45	18 kg	27 kg	22.5 kg	13.5 kg	200 to 1000	
R 60	25 kg	36 kg	30 kg	18 kg	300 to 3000	

(1) Maximum working capacity (figure intended for information only - not contractually binding)

(2) Amount of raised dough at 60% hydration

VERTICAL CUTTER MIXERS

2019

robot coupe®

R 15 - R 20



MOTOR BASE

Induction motor
Pulse function



CUTTER FUNCTION

3 stainless steel smooth blade assembly supplied as standard



R 15

15 L

Power 3000 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Stainless steel bowl 15 litre
4-litre Mini bowl available as an optional extra
Dimensions (LxWxH) 370 x 615 x 680 mm
Gross weight 58.7 kg

Ref. **51491 - R 15** 400V/50/3

Ref. **51493 - R 15** 220V/60/3

Ref. **51494 - R 15** 380V/60/3

R 20

20 L

Power 4400 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Stainless steel bowl 20 litre
Dimensions (LxWxH) 380 x 630 x 760 mm
Gross weight 75 kg

Ref. **51591 - R 20** 400V/50/3

Ref. **51593 - R 20** 220V/60/3

Ref. **51594 - R 20** 380V/60/3



R 20



OPTIONS

	Ref.
Coarse serrated 3 blade assembly <small>Special Grinding - Pastry</small>	57098
Additional 3 smooth blade assembly	57097
Fine serrated 3 blade assembly <small>Special Herbs & Spices</small>	57099
Coarse serrated blade (per unit)	59393
Smooth blade (per unit)	59392
Fine serrated blade (per unit)	59359

Ref. **29996** - Vacuum adaptation kit R-Vac (without pump)

Ref. **69012** - Vacuum pump 550 W 16 m² 230V/50/1



VERTICAL
CUTTER MIXERS

VERTICAL CUTTER MIXERS

2019

robot coupe®

R 23



3 retractable wheels included

R 23 - R 30



MOTOR BASE

Stainless steel machine
Pulse Function



CUTTER FUNCTION

IP65 control panel equipped with a digital 0-15 mn timer
3 stainless steel smooth blade assembly supplied as standard
Lid wiper

OPTION
3
BLADES

R 23

23 L

Power 4500 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Bowl 23 litre
Dimensions (LxWxH) 700 x 600 x 1250 mm
Gross weight 140 kg

Ref. 51331C - R 23 400V/50/3

Ref. 51333C - R 23 220V/60/3

Ref. 51334C - R 23 380V/60/3

R 30



3 retractable wheels included

R 30

28 L

Power 5400 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Bowl 28 litre
Dimensions (LxWxH) 720 x 600 x 1250 mm
Gross weight 148.4 kg

Ref. 52331C - R 30 400V/50/3

Ref. 52333C - R 30 220V/60/3

Ref. 52334C - R 30 380V/60/3



OPTIONS	R 23		R 30	
	Ref.		Ref.	
Coarse serrated 3 blade assembly	57070		57075	
Additional 3 smooth blade assembly	57069		57074	
Fine serrated 3 blade assembly	57072		57077	
Coarse serrated blade (per unit)	118294S		118286S	
Smooth blade (per unit)	118217S		117950S	
Fine serrated blade (per unit)	118292S		118241S	
Adjustable height trolley (GN1/1)	49128		49128	

VERTICAL CUTTER MIXERS

2019

robot coupe®

R 45 - R 60



MOTOR BASE

Stainless steel machine
Pulse Function



CUTTER FUNCTION

IP65 control panel equipped with a digital 0-15 mn timer
3 stainless steel smooth blade assembly supplied as standard
Lid wiper

R 45

45 L

Power 10000 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Bowl 45 litre
Dimensions (LxWxH) 760 x 600 x 1400 mm
Gross weight 194.8 kg

Ref. **53331C - R 45** 400V/50/3

Ref. **53333C - R 45** 220V/60/3

Ref. **53334C - R 45** 380V/60/3

R 60

60 L

Power 11000 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Bowl 60 litre
Dimensions (LxWxH) 810 x 600 x 1400 mm
Gross weight 201.2 kg

Ref. **54331C - R 60** 400V/50/3

Ref. **54333C - R 60** 220V/60/3

Ref. **54334C - R 60** 380V/60/3

R 45



R 60



VERTICAL
CUTTER MIXERS

OPTIONS	R 45		R 60	
	Ref.		Ref.	
Coarse serrated 3 blade assembly	57082		57092	
Additional 3 smooth blade assembly	57081		57091	
Fine serrated 3 blade assembly	57084		57095	
Coarse serrated blade (per unit)	118287S		118290S	
Smooth blade (per unit)	117952S		117954S	
Fine serrated blade (per unit)	118243S		118245S	
Adjustable height trolley (GN1/1)	49128		49128	





The 1st Professional Cooking Cutter-Blender !

HOT or **AMBIENT**

I MIX,
I CHOP,
I BLEND,
I CRUSH,
I KNEAD,
I EMULSIFY,
I HEAT AND I COOK...



The Kitchen Assistant for Chefs

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modifiable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the Chefs' imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.



A METICULOUS ASSISTANT

- Easy to use with its variable speed function of 100 to 3500 rpm.
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4500 rpm.
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function -100 to -500 rpm.
- Keeps the food preparation hot thanks to the intermittent function.



AN AUTONOMOUS ASSISTANT

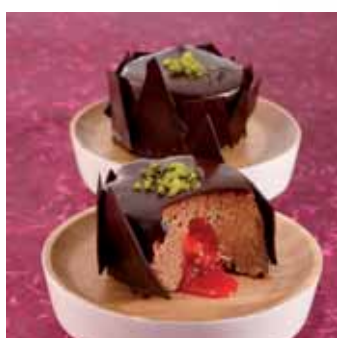
Using the programming function, entrust your secret preparations to Robot Cook® and effortlessly reproduce your favourite recipes.

A DEPENDABLE ASSISTANT

The powerful Robot Cook® relies on a very robust industrial induction motor.

A SILENT ASSISTANT

In the hive of kitchen activity, the chefs will appreciate its silence.



3,7 L

> 140°

to the nearest degree

4 500 rpm



Robot Cook®

New 3,7 L

Power 1800 Watts
Voltage Single phase
Motor Induction motor

5 speed functions:

- Variable speed from 100 to 3500 rpm
- High speed Turbo/Pulse of 4500 rpm
- R-Mix blend speed from -100 to -500 rpm
- Pulse Variable speed
- Intermittent speed slow speed blade rotation every 2 seconds

Heating capacity up to 140°C

Precise temperature control + or - 1°C

Stainless steel bowl cutter 3.7 litres with a handle

Liquid capacity 2.5 litres

2 blades Fine serrated blade - special for Blender function

Scraper arm lid and bowl Smooth blade - special for Cutter function

Programming function 9 recipes

Dimensions (LxWxH) 226 x 338 x 522 mm

Gross weight 15 kg

Ref. **43000R** - Robot Cook® 230V/50-60/1

Ref. **43001R** - Robot Cook® 230V/50/1 Uk plug

Ref. **43007R** - Robot Cook® 230V/50/1 DK

Ref. **43009R** - Robot Cook® 120V/60/1

OPTIONS

	Ref.
Additional 120V bowl set (bowl + blade + lid + scraper)	49131
Additional 230V bowl set (bowl + blade + lid + scraper)	39854
Additional fine serrated blade - Blender function	39691
Additional smooth blade - Cutter function New	49691



Functions



● ● Emulsify

- Béarnaise
- Mayonnaise
- Hollandaise
- Beurre blanc



● ● Grind

- Pesto
- Almonds
- Pistachio
- Food powder



● ● Mix

- Velouté soups
- Vegetable purées
- Compotes
- Iced preparations

● Ambient or ● Hot up to 140°C



● ● Chop

- Herbs
- Terrines
- Condiments
- Tartares



● ● Blend

- Béchamel
- Custard
- Risotto
- Crème pâtissière



● ● Knead

- Choux pastry
- Yeast dough
- Short crust pastry
- Sweet pastry

Robot Cook®
COOKING CUTTER BLENDER

The Kitchen Assistant of Chefs

PRACTICAL

Opening in the centre of the lid allows you to add extra ingredients into the bowl without having to stop the preparation of the recipe.

INGENIOUS



A novel system of blade retention allows you empty the bowl of its contents.

HYGIENIC



All parts in contact with food are easily removed and are dishwasher safe.

CREATIVE

Watertight lid equipped with an anti-splash safety function. Anti-vapour lid wiper ensuring perfect visibility during processing.

EFFICIENT

Bowl scraper arm ideal for delicate and uniform food preparation.

FUNCTIONAL

3.7 L grand format bowl with fine serrated blade.

ULTRA-PRECISE

Modulable heating capacity up to 140°C, accurate to the nearest degree



Settings

Low and high heat function up to 140°C

Speed function from -500 to 3500 rpm

Timer function

Programme function

P 9 programmes

Step button

Rotary dial

(parameter settings)



Control Panel

Turbo/Pulse
switch
up to 4500 rpm

Start
switch

Stop
switch



Bowl and lid
scraper arm



Lid fitted with a
seal to make it
fully leakproof



Stainless
steel, fine
serrated
blades



High chimney in
bowl for processing
large liquid
quantities



Available with a variable-speed system
(300-3500 rpm) for greater flexibility





Modified texture

STARTER



Celeriac and red cabbage purées

The freshness of raw carrots

MAIN COURSE



Salmon steak with rice



Blanquette of Veal

DESSERT



Pear and almond soufflé

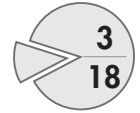
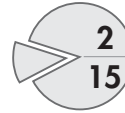
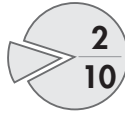
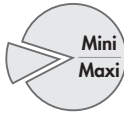


Blended Granny Smith apple

Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)		Number of 200 g portions	
		Mini	Maxi		
Blixer 2	2,9	Special Single Portioan			
Blixer 3	3.7	0.3	2	2 to 10	
Blixer 4 - 4 3000 - 4 V.V.	4.5	0.4	3	2 to 15	
Blixer 5 Plus - 5 V.V.	5.5	0.5	3.5	3 to 18	
Blixer 6 - 6 V.V.	7	0.6	4.5	3 to 23	
Blixer 8 - 8 V.V.	8	1	5	5 to 25	
Blixer 10 - 10 V.V.	11.5	2	6.5	10 to 33	
Blixer 15 - 15 V.V.	15	3	10	15 to 50	
Blixer 20 - 20 V.V.	20	3	13	15 to 65	
Blixer 23	23	4	15	20 to 75	
Blixer 30	28	4	20	20 to 100	
Blixer 45	45	6	30	30 to 150	
Blixer 60	60	6	45	30 to 225	

Number
of 200 g
portions:



Amounts
processed per
operation

Special Single
Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

VARIABLE SPEED 300 to 3500 rpm



4.5 L

Blixer 4 V.V.
Single phase



5.5 L

Blixer 5 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



4.5 L

Blixer 4
Three phase



5.5 L

Blixer 5 Plus
Three phase

1 SPEED 3000 rpm



2.9 L

Blixer 2
Single phase



3.7 L

Blixer 3
Single phase



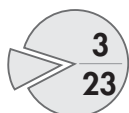
4.5 L

Blixer 4
Single phase

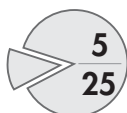


5.5 L

Blixer 5 Plus
Single phase



0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

VARIABLE SPEED 300 to 3500 rpm



7 L

Blixer 6 V.V.
Single phase



8 L

Blixer 8 V.V.
Single phase



11.5 L

Blixer 10 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



7 L

Blixer 6
Three phase



8 L

Blixer 8
Three phase



11.5 L

Blixer 10
Three phase

HOW TO CHOOSE THE RIGHT BLIXER® ?

1. Calculate the total weight of the texture-modified meals you need to make

	Average portion size	Number of portions to produce	Total weight	Number of 200 g portions:
Starter	80 g	x <input type="text"/> Portions	= <input type="text"/> g	
Meat/Fish	100 g	x <input type="text"/> Portions	= <input type="text"/> g	
Vegetables	200 g	x <input type="text"/> Portions	= <input type="text"/> g	
Dessert	80 g	x <input type="text"/> Portions	= <input type="text"/> g	

2. The amounts processed per operation are shown at the top of the page

Blixer 2



Blixer 3



Blixer 2 - Blixer 3



MOTOR BASE

Induction motor
Stainless steel motor shaft
Pulse function



BLIXER FUNCTION

Fine-serrated blade assembly supplied as standard
Stainless steel bowl with handle
Tight sealing lid and a bowl and lid scraper

Blixer 2

2.9 L

Power 700 Watts
Voltage Single phase
One speed 3000 rpm
Bowl 2.9 litre
Dimensions (LxWxH) 210 x 281 x 389 mm
Gross weight 11.5 kg

Ref. **33228** - Blixer 2 230V/50/1
Ref. **33232** - Blixer 2 230V/50/1 UK plug
Ref. **33229** - Blixer 2 230V/50/1 DK
Ref. **33234** - Blixer 2 120V/60/1
Ref. **33233** - Blixer 2 220V/60/1

Blixer 3

3.7 L

Power 750 Watts
Voltage Single phase
One speed 3000 rpm
Bowl 3.7 litre
Dimensions (LxWxH) 242 x 304 x 444 mm
Gross weight 13.2 kg

Ref. **33197** - Blixer 3 230V/50/1
Ref. **33198** - Blixer 3 230V/50/1 UK plug
Ref. **33200** - Blixer 3 230V/50/1 DK
Ref. **33202** - Blixer 3 120V/60/1
Ref. **33201** - Blixer 3 220V/60/1

OPTIONS

Complete Blixer bowl, blade, lid and scraper 27369
Additional fine serrated blade 27370
Coarse serrated blade 27371

Blixer 2

Ref.

27369

27370

27371

Blixer 3

Ref.

27337

27447

27448

WHY HAVE A SECOND PROCESSING BOWL?



- Better organisation in the kitchen



1 bowl for cold preparations



1 bowl for hot preparations

- Reduces time between 2 wash-ups

Blixer 4 - Blixer 4-3000 - Blixer 4 V.V.



MOTOR BASE

Induction motor
All-metal motor base
Pulse function



BLIXER FUNCTION

Fine-serrated blade assembly supplied as standard
Stainless steel 4.5 litre bowl with handle
Tight sealing lid and a bowl and lid scraper

4.5 L

Blixer 4

Power 1000 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Dimensions (LxWxH) 242 x 325 x 479 mm
Gross weight 17.3 kg

Ref. **33215** - Blixer 4 400V/50/3

Ref. **33216** - Blixer 4 220V/60/3

Ref. **33217** - Blixer 4 380V/60/3

Ref. **33218** - Blixer 4 220V/50/3

Blixer 4-3000

Power 900 Watts
Voltage Single phase
One speed 3000 rpm
Dimensions (LxWxH) 242 x 304 x 444 mm
Gross weight 17.3 kg

Ref. **33208** - Blixer 4-3000 230V/50/1

Ref. **33209** - Blixer 4-3000 230V/50/1 UK plug

Ref. **33210** - Blixer 4-3000 120V/60/1

Ref. **33211** - Blixer 4-3000 220V/60/1

Blixer 4 V.V.

Power 1100 Watts
Voltage Single phase
Variable Speed 300 to 3500 rpm
Dimensions (LxWxH) 242 x 325 x 479 mm
Gross weight 17.3 kg

Ref. **33280** - Blixer 4 V.V. 230V/50/1

Ref. **33281** - Blixer 4 V.V. 230V/50-60/1

Blixer 4



Blixer 4-3000



Blixer 4 V.V.



OPTIONS

	Ref.
Complete Blixer bowl, blade, lid and scraper	27338
Additional fine serrated blade	27449
Coarse serrated blade	27450

Blixer 5 Plus Three Phase

Blixer 5 Plus Single Phase

Blixer 5 V.V.


Blixer 5 Plus - Blixer 5 V.V.



MOTOR BASE

Induction motor
Stainless steel motor shaft
All-metal motor base



BLIXER FUNCTION

Fine-serrated blade supplied as standard
Stainless steel 5.5 litre bowl with handle
Tight sealing lid and a bowl and lid scraper.

5.5 L

Blixer 5 Plus

Power	1300 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 kg

Ref. **33164** - Blixer 5 - Three phase 400V/50/3

Ref. **33162** - Blixer 5 - Three phase 220V/60/3

Ref. **33163** - Blixer 5 - Three phase 380V/60/3

Blixer 5 Plus

Power	1300 Watts
Voltage	Single phase
One speed	3000 rpm
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 kg

Ref. **33160** - Blixer 5 - Single phase 230V/50/1

Ref. **33161** - Blixer 5 - Single phase 220V/60/1

Blixer 5 V.V.

Power	1400 Watts
Voltage	Single phase
Variable Speed	300 to 3500 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	25 kg

Ref. **33171** - Blixer 5 V.V. 230V/50/1

Ref. **33172** - Blixer 5 V.V. 230V/50/1 UK

OPTIONS

Complete Blixer bowl, blade, lid and scraper
Additional fine serrated blade
Coarse serrated blade

Ref.

27165
27155
27180

Blixer 6 - Blixer 6 V.V.



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- All-metal motor base
- Pulse function

7 L



BLIXER FUNCTION

- Fine-serrated blade assembly supplied as standard
- Stainless steel 7 litre bowl with handle
- Tight sealing lid and a bowl and lid scraper.

Blixer 6

- Power 1300 Watts
- Voltage Three phase
- Two speeds 1500 and 3000 rpm
- Dimensions (LxWxH) 280 x 350 x 535 mm
- Gross weight 25.6 kg

Ref. 33227 - Blixer 6 400V/50/3

Blixer 6 V.V.

- Power 1500 Watts
- Voltage Single phase
- Variable Speed 300 to 3500 rpm
- Dimensions (LxWxH) 280 x 350 x 535 mm
- Gross weight 26.3 kg

Ref. 33155 - Blixer 6 V.V. 230V/50-60/1
Ref. 33156 - Blixer 6 V.V. 230V/50-60/1 UK

Blixer 6

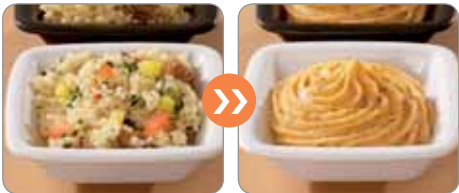


Blixer 6 V.V.



OPTIONS	Ref.	
Complete Blixer bowl, blade, lid and scraper	27166	
Additional fine serrated blade	27169	
Additional upper fine serrated blade	49167	
Additional lower fine serrated blade	49166	





Blixer 8 - Blixer 8 V.V.



MOTOR BASE

- Induction motor
- Pulse function



BLIXER FUNCTION

- Stainless steel 8 litre bowl with handle
- Transparent and sealed lid
- Fine-serrated 2 stainless steel blade assembly supplied as standard
- Tight sealing lid and a bowl and lid scraper

8 L

Blixer 8

- Power 2200 Watts
- Voltage Three phase
- Two speeds 1500 and 3000 rpm
- Dimensions (LxWxH) 315 x 545 x 605 mm
- Gross weight 47.2 kg

- Ref. **21311 - Blixer 8** 400V/50/3
- Ref. **21313 - Blixer 8** 220V/60/3
- Ref. **21314 - Blixer 8** 380V/60/3

Blixer 8 V.V.

- Power 2200 Watts
- Voltage Single phase
- Variable Speed 300 to 3500 rpm
- Dimensions (LxWxH) 315 x 545 x 605 mm
- Gross weight 47.7 kg

- Ref. **21305 - Blixer 8 V.V.** 200-240/50-60/1
- It is advisable to use a type A or type B GFCI



OPTIONS	Ref.	
Complete Blixer bowl, blade, lid and scraper	27387	
Fine serrated 2 blade assembly	27377	
Additional fine serrated blade	59282	

Blixer 10 - Blixer 10 V.V.



MOTOR BASE

- Induction motor
- Pulse function



BLIXER FUNCTION

- Stainless steel 11.5 litre bowl with handle
- Transparent and sealed lid
- Fine-serrated 3 stainless steel blade assembly supplied as standard
- Tight sealing lid and a bowl and lid scraper

11.5 L

Blixer 10

- Power 2600 Watts
- Voltage Three phase
- Two speeds 1500 and 3000 rpm
- Dimensions (LxWxH) 315 x 545 x 680 mm
- Gross weight 50.6 kg

- Ref. 21411 - Blixer 10 400V/50/3
- Ref. 21413 - Blixer 10 220V/60/3
- Ref. 21414 - Blixer 10 380V/60/3

Blixer 10 V.V.

- Power 2600 Watts
- Voltage Single phase
- Variable Speed 300 to 3500 rpm
- Dimensions (LxWxH) 315 x 545 x 680 mm
- Gross weight 51.4 kg

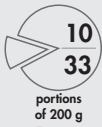
- Ref. 21405 - Blixer 10 V.V. 200-240/50-60/1
- It is advisable to use a type A or type B GFCI



Blixer 10



Blixer 10 V.V.



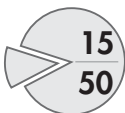
OPTIONS	Ref.	
Complete Blixer bowl, blade, lid and scraper	27388	
Fine serrated 3 blade assembly	27378	
Additional fine serrated blade	59282	



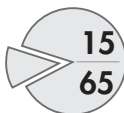
Number
of 200 g
portions:



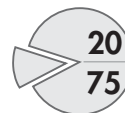
Amounts
processed per
operation



3 to 10 kg



3 to 13 kg



4 to 15 kg

2 SPEEDS 1500/3000 rpm



15 L

Blixer 15
Three phase



20 L

Blixer 20
Three phase

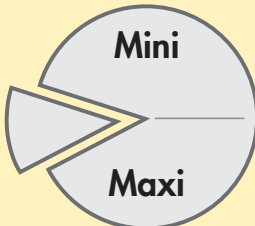


23 L

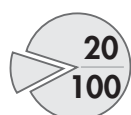
Blixer 23
Three phase

HOW TO CHOOSE THE RIGHT BLIXER® ?

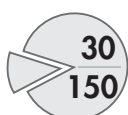
1. Calculate the total weight of the texture-modified meals you need to make

	Average portion size	Number of portions to produce		Total weight	Number of 200 g portions:
Starter	80 g	x	<input type="text"/> Portions	= <input type="text"/> g	
Meat/Fish	100 g	x	<input type="text"/> Portions	= <input type="text"/> g	
Vegetables	200 g	x	<input type="text"/> Portions	= <input type="text"/> g	
Dessert	80 g	x	<input type="text"/> Portions	= <input type="text"/> g	

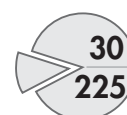
2. The amounts processed per operation are shown at the top of the page



4 to 20 kg



6 to 30 kg



6 to 45 kg

2 SPEEDS 1500/3000 rpm



28 L

Blixer 30
Three phase



45 L

Blixer 45
Three phase



60 L

Blixer 60
Three phase



Blixer 15

15
50
portions
of 200 g

Blixer 15 - Blixer 20



MOTOR BASE

Induction motor
Pulse function



BLIXER FUNCTION

Transparent and sealed lid
Fine-serrated 3 stainless steel blade assembly supplied as standard
Tight sealing lid and a bowl and lid scraper

Blixer 15

15 L

Power 3000 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Stainless steel bowl 15 litre with handle
Dimensions (LxWxH) 315 x 545 x 700 mm
Gross weight 58.7 kg

Ref. **51511 - Blixer 15** 400V/50/3
Ref. **51513 - Blixer 15** 220V/60/3
Ref. **51514 - Blixer 15** 380V/60/3



Blixer 20

15
65
portions
of 200 g

Blixer 20

20 L

Power 4400 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Stainless steel bowl 20 litre with handle
Dimensions (LxWxH) 380 x 630 x 780 mm
Gross weight 72.8 kg

Ref. **51611 - Blixer 20** 400V/50/3
Ref. **51613 - Blixer 20** 220V/60/3
Ref. **51614 - Blixer 20** 380V/60/3

OPTIONS	Blixer 15		Blixer 20	
	Ref.		Ref.	
Complete Blixer bowl, blade, lid and scraper	57065		57066	
Additional fine serrated 3 blade assembly	57102		57102	
Fine serrated blade (per unit)	59359		59359	

Blixer 23 - Blixer 30



MOTOR BASE

All stainless steel casing



BLIXER FUNCTION

- IP65 control panel equipped with a digital minute timer
- Transparent polycarbonate lid
- Fine-serrated 2 stainless steel blade assembly supplied as standard
- Scraper arm and lid wiper
- 3 retractable wheels

Blixer 23

23 L

- Power 4500 Watts
- Voltage Three phase
- Two speeds 1500 and 3000 rpm
- Stainless steel bowl 23 litre with handle
- Dimensions (LxWxH) 700 x 600 x 1250 mm
- Gross weight 140.7 kg

Ref. 51341 - Blixer 23 400V/50/3

Blixer 30

28 L

- Power 5400 Watts
- Voltage Three phase
- Two speeds 1500 and 3000 rpm
- Stainless steel bowl 28 litre with handle
- Dimensions (LxWxH) 720 x 600 x 1250 mm
- Gross weight 148.4 kg

Ref. 52341 - Blixer 30 400V/50/3

Blixer 23



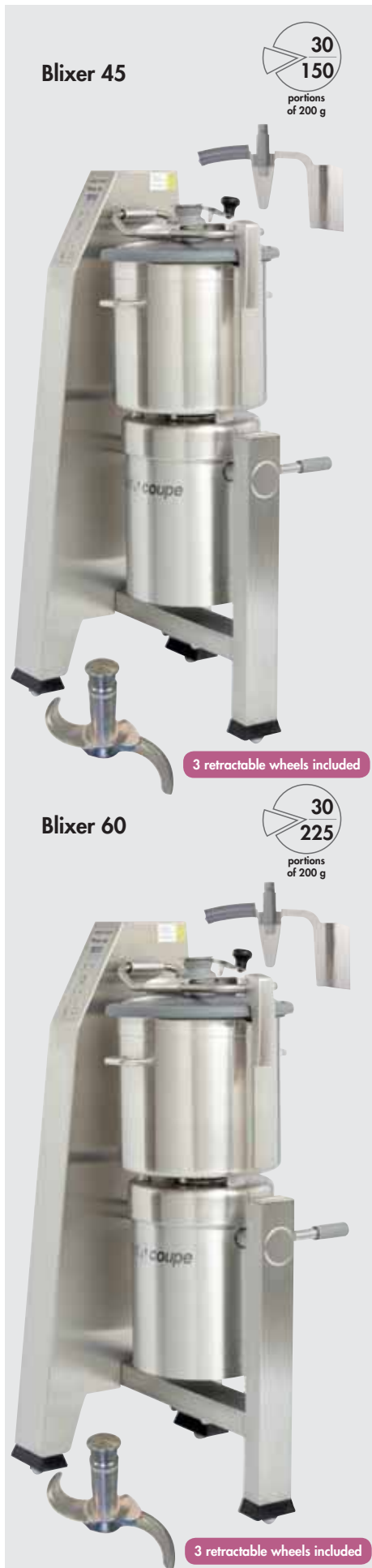
3 retractable wheels included

Blixer 30



3 retractable wheels included

OPTIONS	Blixer 23		Blixer 30	
	Ref.		Ref.	
Stainless steel fine serrated blade assembly (2 blades)	57071		57076	
Blade only	118292S		118241S	



Blixer 45



Blixer 60



Blixer 45 - Blixer 60



MOTOR BASE

All stainless steel casing



BLIXER FUNCTION

IP65 control panel equipped with a digital minute timer

Transparent polycarbonate lid

Fine-serrated 2 stainless steel blade assembly supplied as standard

Scraper arm and lid wiper

3 retractable wheels

Blixer 45

45 L

Power	9000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	45 litre with handle
Dimensions (LxWxH)	760 x 600 x 1400 mm
Gross weight	198.2 kg

Ref. **53341** - **Blixer 45** 400V/50/3

Blixer 60

60 L

Power	11000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	60 litre with handle
Dimensions (LxWxH)	810 x 600 x 1400 mm
Gross weight	209.6 kg

Ref. **54341** - **Blixer 60** 400V/50/3

OPTIONS

Stainless steel fine serrated blade assembly (2 blades)

Blade only

Blixer 45

Ref.

57083

118243S

Blixer 60

Ref.

57093

118245S



Health Care – Modified texture preparations

Robot-Coupe has solutions to your every need, with its comprehensive range of 17 Blixers®. The Blixer® fully replaces the kitchen blender function and can even process more as it will pure the solid food - Ideal for preparing :

- Carrot purée/emulsion
- Raw red cabbage and celery
- Beetroot in vinaigrette and lamb's lettuce salad
- Tabbouleh
- Raw tomato and cucumber
- Stuffed tomato
- Salmon steak with rice
- Blanquette of Veal
- Couscous
- Turkey sauté
- Steak with potato gratin
- Pear and almond soufflé
- Granny Smith compoté
- Blended rice pudding
- Citrus tart
- ...



LARGE

MP

see page 89

Easy Plug

1000 W



Intended for institutional and commercial caterers.
Intensive use.

COMPACT

CMP

see page 87

MINI

Mini MP

see page 85

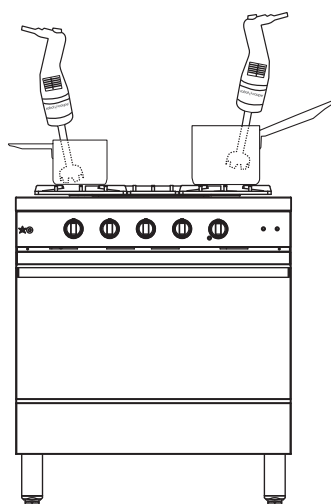
New



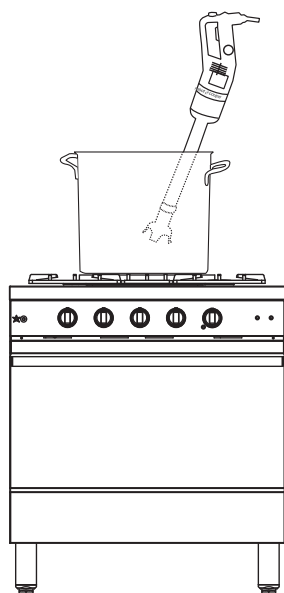
For handling
small quantities

Specially for restaurants

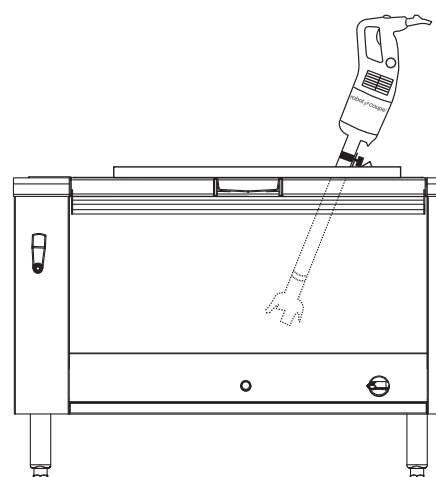
- ▶ Special for emulsions
- ▶ For handling small quantities
- ▶ Specially for restaurants Up to 45 litres
- ▶ Intended for institutional and commercial caterers. Intensive use.



MicroMix® Mini MP



CMP



MP Ultra

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

see
page 93

see
page 93

see
page 94

see
page 96

Easy Plug

Easy Plug

270 W



Mini MP
190 Combi

9 litres

290 W



Mini MP
240 Combi

12 litres

For handling
small quantities

310 W



CMP 250
Combi

15 litres

350 W



CMP 300
Combi

30 litres

440 W



MP 350 Combi
Ultra

50 litres

500 W



MP 450 Combi
Ultra

100 litres

500 W



MP 450 FW
Ultra

100 litres



CLEANING

Blade and bell
easily removable



HACCP
Advice

With in the HACCP
procedure, we advise
users to stock the bell
and the knife in cold
room after cleaning.

1



2



USER COMFORT

Pan supports easy to use for easy process

1 stainless steel adjustable pan supports

- Diameter of the pan : 330 mm to 650 mm
- Diameter of the pan : 500 mm to 1000 mm
- Diameter of the pan : 850 mm to 1300 mm

21 stainless steel universal pan support

to fix on the edge of the pan



MicroMix®

The Chefs' Top Choice. A perfect emulsion within seconds.

PERFORMANCE

New bell design for even speedier performance.
A powerful and ultra-quiet appliance.

STURDINESS

100% stainless-steel tube, bell, motor unit and tools.

ERGONOMIC

Accurate and conveniently placed speed adjustment knob.
Extendable coiled power cord for easier handling. maximum length 130mm.

HYGIENE

The tube and tools can be detached for easy cleaning
Practical storage solution for both mixer and tools.



AEROMIX

Patented



Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



KNIFE

For making small portions of all your favourite soups and sauces.

MicroMix®

Power	220 Watts
Voltage	Single phase
Variable speed	1500 - 14000 rpm
Blade, Aeromix and tube	100% stainless steel, total length 165 mm
	detachable
Aeromix and stainless-steel blade	1 wall support
Delivered with	Length 430 mm, Ø 61 mm
Dimensions	
Gross weight	1,4 kg



Pack of 6 MicroMix®

Special merchandising Pack to display 6 MicroMix in showrooms.



Ref.	Description	Sales Unit	Packed Per
34900	MicroMix 230/50/1	1	1
34901	MicroMix 230V/50/1 UK plug	1	1
34905	MicroMix 120V/60/1	1	1
34904	MicroMix 220V/60/1	1	1
34950	Pack of 6 MicroMix 230/50/1	1	6
34951	Pack of 6 MicroMix 230/50/1 uk plug	1	6

MINI RANGE



SPECIAL FOR EMULSIONS



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

Mini size, Maximum Performance.

Special models for sauces and smaller preparations.



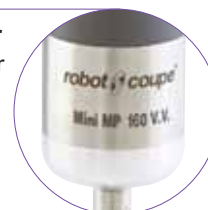
Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



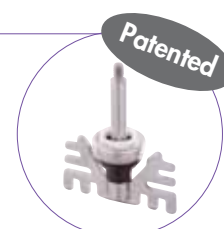
Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



Special **Aeromix** tool for producing instant light and airy emulsions that hold their shape.



Mini MP 160 VV

Mini MP 190 VV

Mini MP 240 VV

MINI RANGE

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

- Removable Aeromix and Stainless steel knife
- Delivered with 1 stainless steel wall support

Mini MP 160 V.V.

Power	240 Watts
Voltage	Single phase
Variable speed	2000 to 12500 rpm
Tube length	160 mm
Dimensions	Total length 455 mm, Ø 78 mm
Gross weight	2.4 kg

- Ref. **34740** - Mini MP 160 V.V. 230V/50/1
 Ref. **34741** - Mini MP 160 V.V. 230V/50/1 UK plug
 Ref. **34745** - Mini MP 160 V.V. 120V/60/1
 Ref. **34744** - Mini MP 160 V.V. 220V/60/1

Mini MP 190 V.V.

Power	270 Watts
Voltage	Single phase
Variable speed	2000 - 12500 rpm
Tube length	190 mm
Foot with removable bell	a Robot Coupe exclusive patented system
Dimensions	Total length 485 mm, Ø 78 mm
Gross weight	2.5 kg

- Ref. **34750** - Mini MP 190 V.V. 230V/50/1
 Ref. **34751** - Mini MP 190 V.V. 230V/50/1 UK plug
 Ref. **34755** - Mini MP 190 V.V. 120V/60/1
 Ref. **34754** - Mini MP 190 V.V. 220V/60/1
 Ref. **27333** - Whisk attachment for Mini MP

Mini MP 240 V.V.

Power	290 Watts
Voltage	Single phase
Variable speed	2000 - 12500 rpm
Tube length	240 mm
Foot with removable bell	a Robot Coupe exclusive patented system
Dimensions	Total length 535 mm, Ø 78 mm
Gross weight	2.5 kg

- Ref. **34760** - Mini MP 240 V.V. 230V/50/1
 Ref. **34761** - Mini MP 240 V.V. 230V/50/1 UK plug
 Ref. **34765** - Mini MP 240 V.V. 120V/60/1
 Ref. **34764** - Mini MP 240 V.V. 220V/60/1
 Ref. **27333** - Whisk attachment for Mini MP



Whisk function



Mini MP 190 Combi

See page 93

Mini MP 240 Combi

See page 93

COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs



POWER

More powerful motor :
+ 15% for even more efficient machine.



COMFORT

Variable speed system allowing more flexible use - ideal for sophisticated preparations



ERGONOMIC

Compact, lightweight appliance that is easy to handle



HYGIENE

Removable stainless steel blade and bell for easy cleaning and maintenance.



MULTIPURPOSE

The CMP Combi models (mixer+whisk) also boast a new 100% stainless-steel bell



PERFORMANCE

Optimum blending quality for a finetextured end product in a minimum amount of time.



COMPACT RANGE



CMP 250 V.V. - CMP 300 V.V. - CMP 350 V.V. - CMP 400 V.V.

- Self regulating speed system
- Patented removable foot and blade
- A Robot Coupe exclusive patented system
- Delivered with 1 stainless steel wall support

SPEED SELF
REGULATION
SYSTEM

CMP 250 V.V.

Power	310 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	250 mm
Dimensions	Total length 610 mm, Ø 94 mm
Gross weight	3.9 kg

Ref. **34240A** - CMP 250 V.V. 230V/50/1

Ref. **34241A** - CMP 250 V.V. 230V/50/1 UK plug

Ref. **34245A** - CMP 250 V.V. 120V/60/1

Ref. **34244A** - CMP 250 V.V. 220V/60/1

CMP 300 V.V.

Power	350 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	300 mm
Dimensions	Total length 660 mm, Ø 94 mm
Gross weight	3.9 kg

Ref. **34230A** - CMP 300 V.V. 230V/50/1

Ref. **34231A** - CMP 300 V.V. 230V/50/1 UK plug

Ref. **34235A** - CMP 300 V.V. 120V/60/1

Ref. **34234A** - CMP 300 V.V. 220V/60/1

CMP 350 V.V.

Power	400 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	350 mm
Dimensions	Total length 718 mm, Ø 94 mm
Gross weight	4.1 kg

Ref. **34250A** - CMP 350 V.V. 230V/50/1

Ref. **34251A** - CMP 350 V.V. 230V/50/1 UK plug

Ref. **34255A** - CMP 350 V.V. 120V/60/1

Ref. **34254A** - CMP 350 V.V. 220V/60/1

CMP 400 V.V.

Power	420 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	400 mm
Dimensions	Total length 763 mm, Ø 94mm
Gross weight	4.1 kg

Ref. **34260A** - CMP 400 V.V. 230V/50/1

Ref. **34261A** - CMP 400 V.V. 230V/50/1 UK plug

Whisk function



CMP 250 Combi

See page 93

CMP 300 Combi

See page 93

LARGE RANGE

ERGONOMIC



New **improved handle ergonomics** for greater user comfort.



The **speed variation button** on the variable-speed and Combi machines can easily be used with one hand.



The **lug on the housing** can serve as a rest and a pivot on the rim of a pan, making the appliance easier to handle.



New **power cord winding system** for easier storage and a longer lifespan.

DETACHABLE POWER CORD



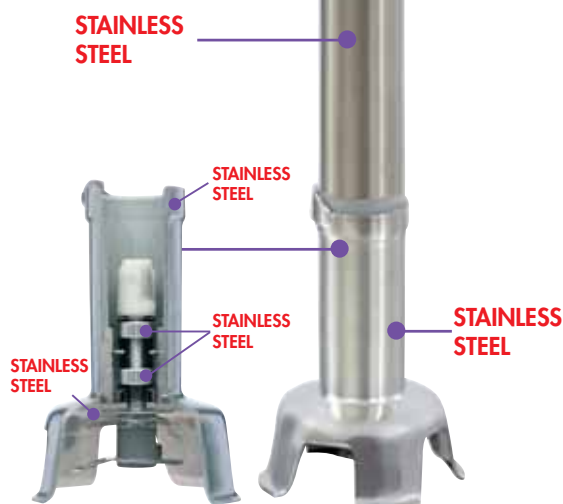
New patented **«Easy Plug» system** making it far easier to replace the power cord during after-sales servicing.



Indicator light: Quick detection of power cord failure thanks to the green light.

HYGIENE

Removable stainless steel blade and bell for easy cleaning and maintenance.



LARGE RANGE



MP 350 Ultra - MP 350 V.V. Ultra - MP 450 Ultra - MP 450 V.V. Ultra

 Removable foot and blade, a Robot Coupe exclusive patented system. Delivered with 1 stainless steel wall support

MP 350 Ultra

Power	440 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	350 mm
Dimensions	Total length 725 mm, Ø 125 mm
Gross weight	6.2 kg

Ref. **34800L - MP 350 Ultra** 220-240/50-60/1

Ref. **34801L - MP 350 Ultra** 230V/50/1 UK plug

Ref. **34805L - MP 350 Ultra** 120V/60/1

MP 350 V.V. Ultra

SPEED SELF
REGULATION
SYSTEM

Power	440 Watts
Voltage	Single phase
Variable speed	1500 to 9000 rpm
Tube length	350 mm
Dimensions	Total length 725 mm, Ø 125 mm
Gross weight	6.4 kg

Ref. **34840L - MP 350 V.V. Ultra** 220-240/50-60/1

Ref. **34841L - MP 350 V.V. Ultra** 230V/50/1 UK plug

Ref. **34845L - MP 350 V.V. Ultra** 120V/60/1



MP 450 Ultra

Power	500 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	450 mm
Dimensions	Total length 825 mm, Ø 125 mm
Gross weight	6.3 kg

Ref. **34810L - MP 450 Ultra** 220-240/50-60/1

Ref. **34811L - MP 450 Ultra** 230V/50/1 UK plug

Ref. **34815L - MP 450 Ultra** 120V/60/1

MP 450 V.V. Ultra

SPEED SELF
REGULATION
SYSTEM

Power	500 Watts
Voltage	Single phase
Variable speed	1500 to 9000 rpm
Tube length	450 mm
Dimensions	Total length 825 mm, Ø 125 mm
Gross weight	6.5 kg

Ref. **34850L - MP 450 V.V. Ultra** 220-240/50-60/1

Ref. **34851L - MP 450 V.V. Ultra** 230V/50/1 UK plug

Ref. **34855L - MP 450 V.V. Ultra** 120V/60/1

Whisk function



MP 350 Combi Ultra

See page 94

MP 450 Combi Ultra

See page 94

LARGE RANGE

MP 550 Ultra - MP 600 Ultra - MP 800 Turbo

- Removable foot and blade. A Robot Coupe exclusive patented system
- Delivered with 1 stainless steel wall support
- We recommend using these models with a pan support.

MP 550 Ultra

Power	750 Watts
Voltage	Single phase
One speed	9000 rpm
Tube length	550 mm
Dimensions	Total length 925 mm, Ø 125 mm
Gross weight	6.6 kg

Ref. **34820L - MP 550 Ultra** 220-240V/50-60/1

Ref. **34821L - MP 550 Ultra** 230V/50/1 UK plug

Ref. **34825L - MP 550 Ultra** 120V/60/1

MP 600 Ultra

Power	850 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	580 mm
Dimensions	Total length 970 mm, Ø 125 mm
Gross weight	7.4 kg

Ref. **34830L - MP 600 Ultra** 220-240V/50-60/1

Ref. **34831L - MP 600 Ultra** 230V/50/1 UK plug

Ref. **34835L - MP 600 Ultra** 120V/60/1

MP 800 Turbo

EBS

Power	1000 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	740 mm
Ergonomic double	handle design making it more comfortable to use and move around
New	Electronic Booster System (EBS) technology designed to improve the motor's performance
Dimensions	Total length 1130 mm, Ø 125 mm
Gross weight	9.2 kg

Ref. **34890L - MP 800 Turbo** 220-240V/50-60/1

Ref. **34891L - MP 800 Turbo** 230V/50/1 UK plug

Ref. **34895L - MP 800 Turbo** 120V/60/1



STAINLESS STEEL PAN SUPPORTS



3 adjustable pan supports

Ref. **27363** - for pan from 330 to 650 mm diameter

Ref. **27364** - for pan from 500 to 1000 mm diameter

Ref. **27365** - for pan from 850 to 1300 mm diameter

Universal pan support

Ref. **27358** - for any pans diameter

WHISKS USED WITH THE COMBI RANGE

The Robot-Coupe whisk available on Mini MP Combi, CMP Combi, MP Combi Ultra, and MP FW will allow you to...



MP

CMP

Mini MP

EMULSIFY

any salad dressing, mayonnaise



MIX

pancake dough, tomato pulp, seasoning...



SEED

semolina, rice, wheat, quinoa...



BEAT

egg whites, chocolate mousse, whipped cream...



MIX/KNEAD

mashed potatoes, doughnuts dough for fried preparation...



Combi RANGE

Mini MP 190 Combi - Mini MP 240 Combi - CMP 250 Combi - CMP 300 Combi

- Self regulating speed system
- Delivered with 1 stainless steel wall support

Mini MP 190 Combi

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1560 rpm in whisk function
Tube length	190 mm
Dimensions	Length with tube : 485 mm Length with whisk 550 mm. Ø 78 mm
Gross weight	2.7 kg
Ref. 34770 - Mini MP 190 Combi	230V/50/1
Ref. 34771 - Mini MP 190 Combi	230V/50/1 UK plug
Ref. 34774 - Mini MP 190 Combi	220V/60/1
Ref. 34775 - Mini MP 190 Combi	120V/60/1

Mini MP 240 Combi

Power	290 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1560 rpm in whisk function
Tube length	240 mm
Dimensions	Length with tube 535 mm Length with whisk 550 mm. Ø 78 mm
Gross weight	2.8 kg
Ref. 34780 - Mini MP 240 Combi	230V/50/1
Ref. 34781 - Mini MP 240 Combi	230V/50/1 UK plug
Ref. 34784 - Mini MP 240 Combi	220V/60/1
Ref. 34785 - Mini MP 240 Combi	120V/60/1

CMP 250 Combi

Power	310 Watts
Voltage	Single phase
Variable speed	from 2300 to 9600 rpm in mixer function from 500 to 1800 rpm in whisk function
Tube length	250 mm
Gear box	metal
Foot	equipped with a 3 level watertight system.
Dimensions	Length with tube 640 mm Length with whisk 730 mm. Ø 125 mm
Gross weight	5.6 kg
Ref. 34300A - CMP 250 Combi	230V/50/1
Ref. 34301A - CMP 250 Combi	230V/50/1 UK plug
Ref. 34304A - CMP 250 Combi	220V/60/1
Ref. 34305A - CMP 250 Combi	120V/60/1

CMP 300 Combi

Power	350 Watts
Voltage	Single phase
Variable speed	from 2300 to 9600 rpm in mixer function from 500 to 1800 rpm in whisk function
Tube length	300 mm
Gear box	metal
Foot	equipped with a 3 level watertight system.
Dimensions	Length with tube 700 mm Length with whisk 730 mm. Ø 125 mm
Gross weight	5.7 kg
Ref. 34310A - CMP 300 Combi	230V/50/1
Ref. 34311A - CMP 300 Combi	230V/50/1 UK plug
Ref. 34314A - CMP 300 Combi	220V/60/1
Ref. 34315A - CMP 300 Combi	120V/60/1

Ref. 27249 - Mixer attachment (tube + foot) **CMP 250 Combi**
 Ref. 27250 - Mixer attachment (tube + foot) **CMP 300 Combi**
 Ref. 27248 - Whisk attachment

ALL STAINLESS
STEEL BELL



Wall support

ALL STAINLESS
STEEL BELL



SPEED SELF
REGULATION
SYSTEM

SPEED SELF
REGULATION
SYSTEM

Combi RANGE



MP 350 Combi Ultra - MP 450 Combi Ultra

- Self regulating speed system
- All stainless steel removable knife, bell, whisk and tube, a Robot Coupe exclusive patented system.
- New metal gearbox even more resistant when processing pancakes or fresh mashed potatoes
- Delivered with 1 stainless steel wall support

SPEED SELF
REGULATION
SYSTEM

MP 350 Combi Ultra

Power	440 Watts
Voltage	Single phase
Variable speed	from 1500 to 9000 rpm in mixer function from 250 to 1500 rpm in whisk function
Tube length	350 mm
Dimensions	Length with tube 725 mm Length with whisk 805 mm. Ø 125 mm
Gross weight	7.9 kg

Ref. **34860L** - MP 350 Combi Ultra 230V/50/1
 Ref. **34861L** - MP 350 Combi Ultra 230V/50/1 UK plug
 Ref. **34865L** - MP 350 Combi Ultra 120V/60/1

MP 450 Combi Ultra

Power	500 Watts
Voltage	Single phase
Variable speed	from 1500 to 9000 rpm in mixer function from 250 to 1500 rpm in whisk function
Tube length	450 mm
Dimensions	Length with tube 890 mm Length with whisk 805 mm. Ø 125 mm
Gross weight	8.2 kg

Ref. **34870L** - MP 450 Combi Ultra 230V/50/1
 Ref. **34871L** - MP 450 Combi Ultra 230V/50/1 UK plug
 Ref. **34875L** - MP 450 Combi Ultra 120V/60/1

OPTIONS

Motor base 230V/50/1
 Motor base 120V/60/1
 Mixer attachment (tube + foot)
 Whisk attachment equipped with heavy duty metal parts
 Mixing tool Attachment ③

MP 350 Combi Ultra

Ref.
89193
89199
39354
27210
27355

MP 450 Combi Ultra

Ref.
89185
89190
39355
27210
27355

STAINLESS STEEL PAN SUPPORTS

①



②



3 adjustable pan supports

①

Ref. **27363** - for pan from 330 to 650 mm diameter
 Ref. **27364** - for pan from 500 to 1000 mm diameter
 Ref. **27365** - for pan from 850 to 1300 mm diameter

Universal pan support

②

Ref. **27358** - for any pans diameter

Combi RANGE

MP 450 XL FW Ultra

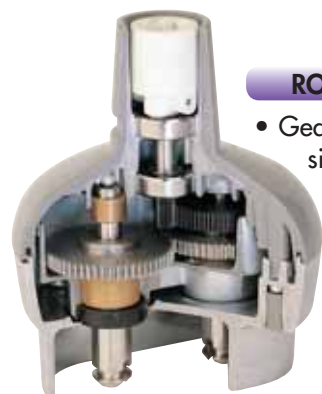
Power	500 Watts
Voltage	Single phase
Variable speed	from 250 to 1500 rpm
Speed	self regulation system.
Mixing tool length	690 mm
Ultra-resistant	whisk housing designed to withstand tough tasks such as pureeing potatoes.
Delivered with	1 stainless steel wall support
Dimensions	Total length 1210 mm. Ø 175 mm
Gross weight	8.6 kg

Ref. 34280 - MP 450 XL FW Ultra 230V/50/1

Ref. 34281 - MP 450 XL FW Ultra 230V/50/1 UK

SPEED SELF
REGULATION
SYSTEM

Easy Plug



Metal Gear Box

ROBUSTNESS

- Gears contained **within 2 separate metal** casings which make the gearbox resistant to support heavy strenghts

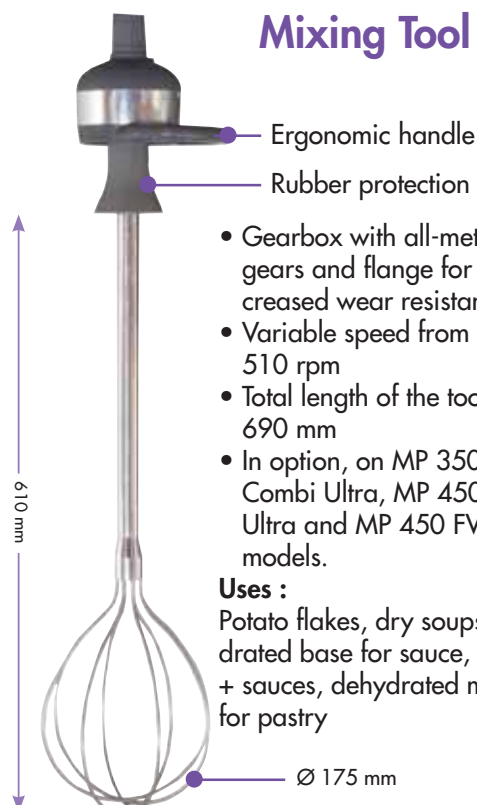
ERGONOMIC

- Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

HYGIENE

Overmoulded whisks to ensure a perfect hygiene (machine design without any hidden corner).

Mixing Tool Attachment



- Ergonomic handle
- Rubber protection
- Gearbox with all-metal gears and flange for increased wear resistance.
- Variable speed from 150 to 510 rpm
- Total length of the tool : 690 mm
- In option, on MP 350 Combi Ultra, MP 450 Combi Ultra and MP 450 FW Ultra models.

Uses :

Potato flakes, dry soups, dehydrated base for sauce, spices + sauces, dehydrated mixes for pastry



Combi RANGE

Easy Plug



Wall support

MP 450 FW Ultra

SPEED SELF
REGULATION
SYSTEM

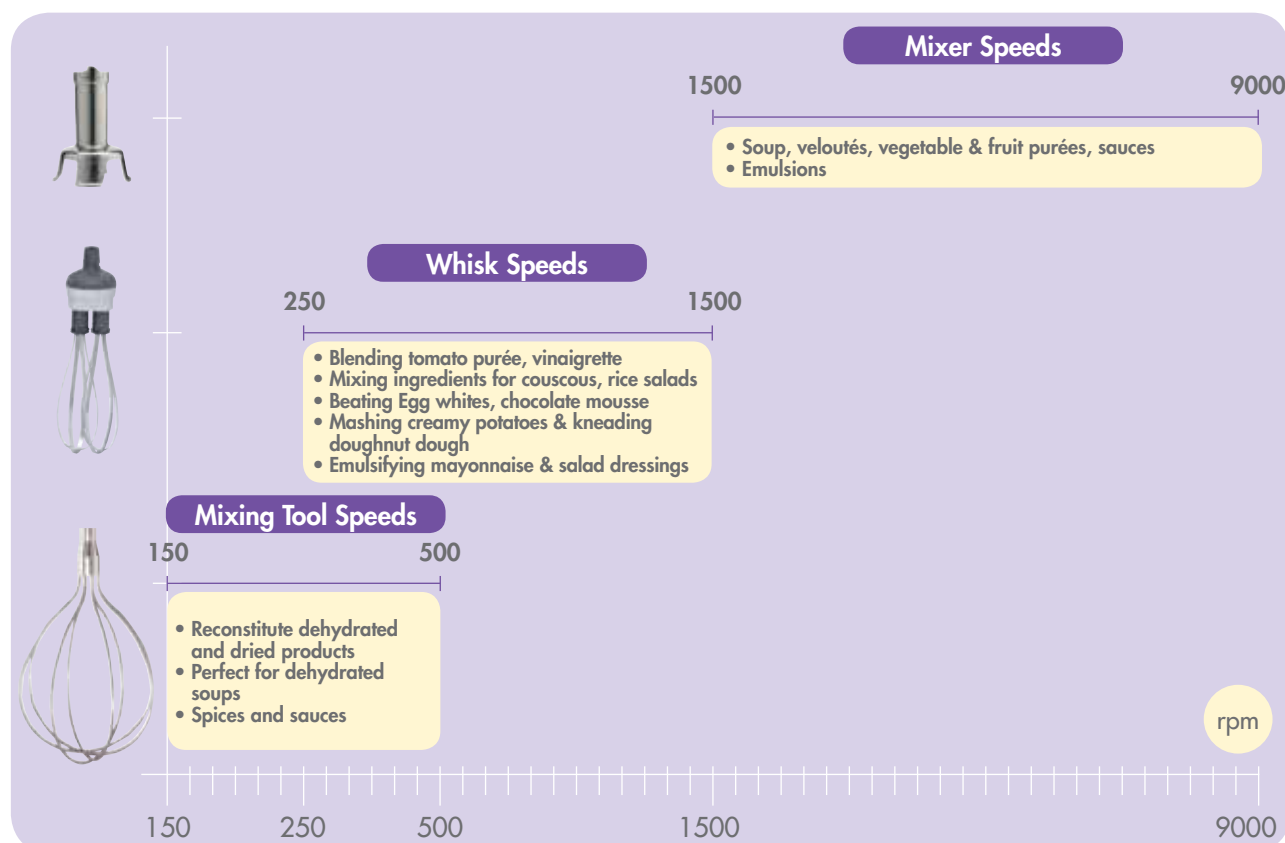
Power	500 Watts
Voltage	Single phase
Variable speed	from 250 to 1500 rpm
Self regulating speed system	
Removable whisk length	280 mm
New metal gearbox	even more resistant when processing pancakes or fresh mashed potatoes
Delivered with	1 stainless steel wall support
Dimensions	Total length 805 mm. Ø 125 mm
Gross weight	8.6 kg

Ref. **34880L** - MP 450 FW Ultra 230V/50/1

Ref. **34881L** - MP 450 FW Ultra 230V/50/1 UK

Ref. **34885L** - MP 450 FW Ultra 120V/60/1

VARIABLE SPEED



J 100 ULTRA JUICER SPECIALLY DESIGNED FOR INTENSIVE USE

Big feed hopper (Ø 79 mm) allows to process entire fruits or vegetables such as apple or tomato.

Tall enough for a blender bowl to be positioned under its juice spout.

Ultra-powerful 1,000 W motor for nonstop juicing.



2 ways of using your juicer:

1 Continuous pulp ejection.

Ejection chute sending continuous flow of pulp directly into bin under worktop.

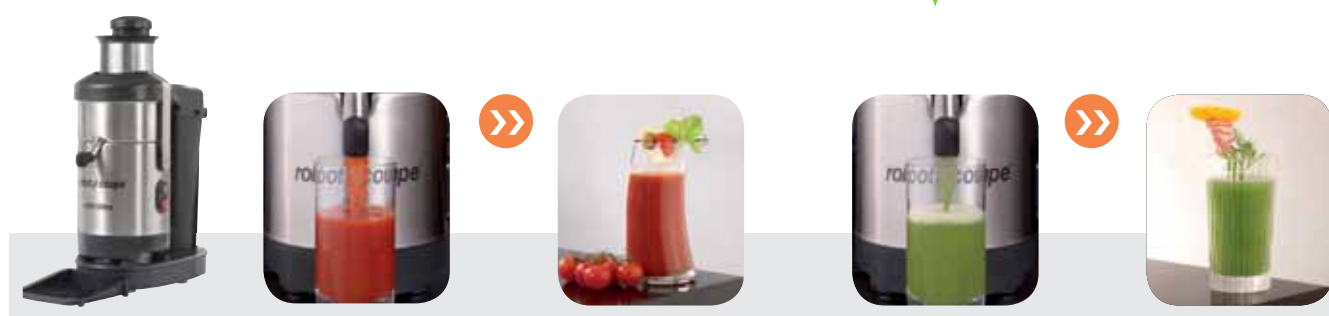


2 Pulp ejected into container

7.2-litre large-capacity translucent pulp container



1 Pulp ejected directly into a bin beneath the worktop:



TALL ENOUGH FOR A BLENDER BOWL TO BE POSITIONED UNDER ITS JUICE SPOUT



Basket easy-clean, easy grip, twohanded requiring no special tools for removal.



Drip tray ensuring that the worktop stays clean at all times.



Spout : no splash function

AUTOMATIC JUICE EXTRACTORS

J 80 Ultra



J 100 Ultra



J 80 Ultra - J 100 Ultra



- Induction motor
- Continuous pulp ejection
- Feed hopper, Ø 79 mm
- Removable stainless steel basket for easy cleaning
- Stainless steel bowl and motor base
- No-splash juice spout

J 80 Ultra - Centrifugal Juicer

Power	700 Watts
Voltage	Single phase
One speed	3000 rpm
Throughput	up to 120 litres/h
High-clearance	juice spout 162 mm
Delivered with	- 6.5-litre see through pulp container slots neatly under the ejector spout
	- Drip tray
Dimensions (LxWxH)	235 x 535 x 502 mm
Gross weight	12.5 kg

- Ref. 56000A - J 80 Ultra 230V/50/1
- Ref. 56001A - J 80 Ultra 230V/50/1 UK plug
- Ref. 56007A - J 80 Ultra 230V/50/1 DK
- Ref. 56005A - J 80 Ultra 120V/60/1
- Ref. 56004A - J 80 Ultra 220V/60/1



No heating of ingredients



Preserve vitamins

J 100 Ultra - Centrifugal Juicer

Power	1000 Watts
Voltage	Single phase
One speed	3000 rpm
Throughput	up to 160 kg/h
High-clearance	juice spout 256 mm
Delivered with	- Ejection chute for a continuous flow of pulp straight into a bin for continuous juicing
	- Large-capacity 7.2-litre table top see through pulp container
	- Drip tray
Dimensions (LxWxH)	235 x 538 x 596 mm
Gross weight	15.4 kg

- Ref. 56100A - J 100 Ultra 230V/50/1
- Ref. 56101A - J 100 Ultra 230V/50/1 UK plug
- Ref. 56107A - J 100 Ultra 230V/50/1 DK
- Ref. 56105A - J 100 Ultra 120V/60/1
- Ref. 56104A - J 100 Ultra 220V/60/1



No heating of ingredients



Preserve vitamins

JUICE AND COULIS EXTRACTOR

C 40

- Extraction of fruit and vegetable juice with pulp
- Ideal for small quantities of cooked or tender fruit and vegetables
- Compact table-top machine for kitchens of all sizes



Gaspacho, tomato sauce, meat and fish marinades, smoothies, fruit coulis, sorbets and ice-cream.



Thick tomato juice for gaspacho and sauces



Lemon juice for fish and marinades

C 40

Power	500 Watts
Voltage	Single phase
One speed	1500 rpm
Lid and bowl	removable
Delivered with	Citrus-press accessory, PressCoulis and juice extractor. Cleaning brush.
Dimensions (LxWxH)	239 x 280 x 645 mm
Gross weight	10.6 kg

Ref. **55040** - C 40 230V/50/1
 Ref. **55041** - C 40 230V/50/1 UK plug
 Ref. **55044** - C 40 220V/60/1
 Ref. **55045** - C 40 120V/60/1



C 80


C 80 - C 120 - C 200 - C 200 V.V.

All stainless steel sieve
Continuous ejection of waste
Continuous machine feed

C 80

Power	650 Watts
Voltage	Single phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm
Dimensions (LxWxH)	620 x 360 x 520 mm
Gross weight	20.6 kg

Ref. **55012** - C 80 230V/50/1

Ref. **55014** - C 80 115V/60/1

Ref. **55017** - C 80 220V/60/1

C 120


C 120

Power	900 Watts
Voltage	Three phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	45.9 kg

Ref. **55000** - C 120 230-400V/50/3

Ref. **55009** - C 120 220V/60/3

Ref. **55011** - C 120 230V/50/1

Ref. **55022** - C 120 115V/60/1

C 200


C 200 SPECIAL INDUSTRY

Power	1800 Watts
Voltage	Three phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm and Ø 3 mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	54.3 kg

Ref. **55006** - C 200 Special Industry 230-400V/50/3

Ref. **55007** - C 200 Special Industry 220V/60/3

C 200 V.V.

Power	1800 Watts
Voltage	Single phase
Variable speed	100 - 1800 rpm.
Delivered with	Perforated basket Ø 1 mm and Ø 3 mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	59.2 kg

Ref. **55018** - C 200 V.V. 230V/50-60/1

OPTIONS

Perforated basket Ø 0.5 mm
Perforated basket Ø 1.5 mm
Perforated basket Ø 2 mm
Perforated basket Ø 3 mm
Perforated basket Ø 5 mm (on request)
Additional perforated basket Ø 1 mm
Additional rubber scraper (per unit)

C 80

Ref.
57009

57008

57023

57007

100338

C 120 / C 200 / C 200 V.V.

Ref.

57211

57042

57019

57156

57020

57145

100702

For your showrooms and stores



Micromix Display
Ref. : 451 007



Poster Robot-Cook
Ref. : 451 121



3 Machines Display
Ref. : 407 818



R301 discs display
Ref. : 450 367



CL 50 discs display
Ref. : 450 366



Mixer Display stand
Ref. : 450 421



Power mixer
Ref. : 407 435

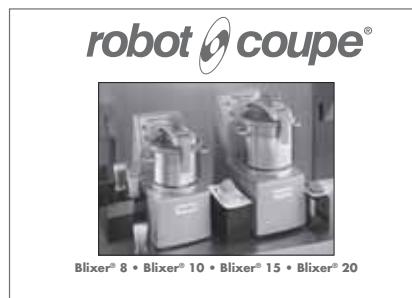
Web site www.robot-coupe.com

• Restricted Area for Consultants & Kitchen Planners

Use your login and password to access the restricted area, where you can consult and download all the information you need : Technical manuals, Technical specifications sheets, 2D and 3D drawings.



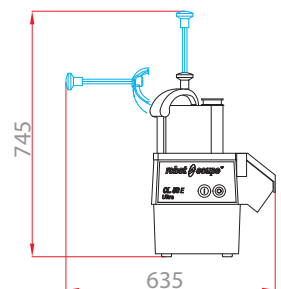
Technical specifications sheets



Technical manuals



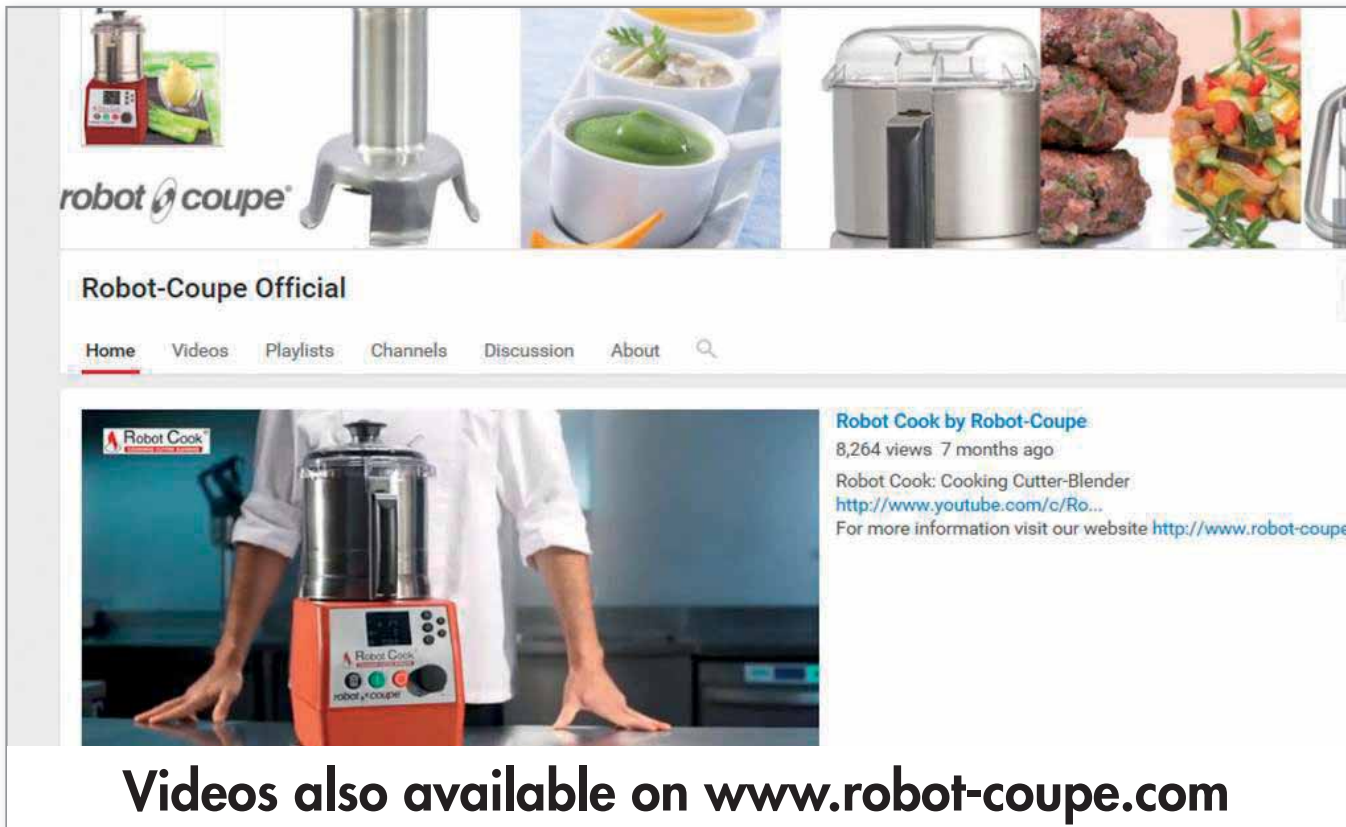
3D BIM drawings



• Ask for a free no obligation demo

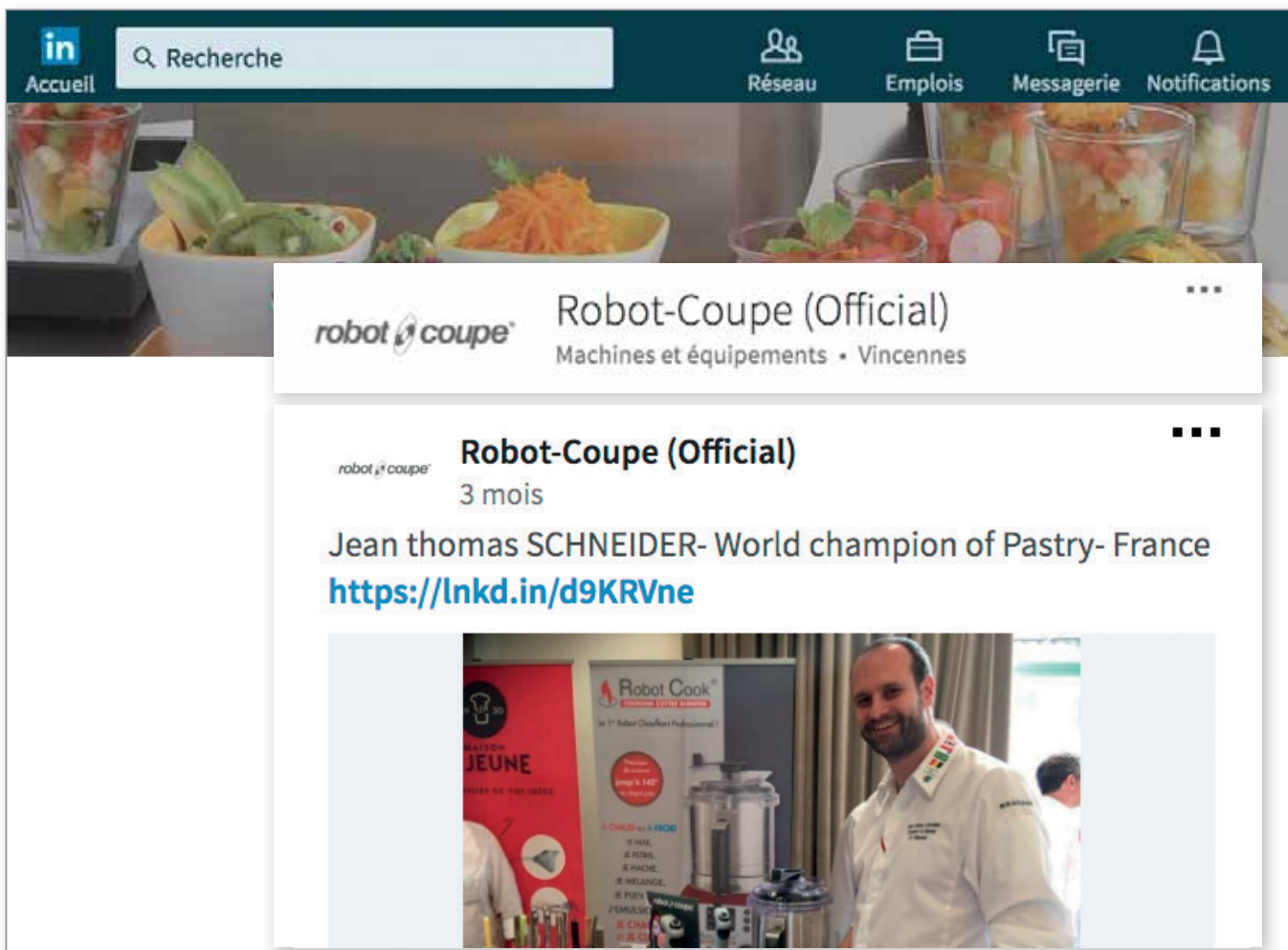


Robot-Coupe channel on



Videos also available on www.robot-coupe.com

Follow us on **LinkedIn**



GENERAL CONDITIONS OF SALE

PREAMBLE

Robot-Coupe designs and manufactures top-of-the-range food processors for commercial use, which are distributed both in France and abroad, under conditions which reflect its industrial know-how and the image of its products as high-quality appliances designed in the heart of Burgundy.

Distributing Robot-Coupe products involves providing users with advice, services and warranties consistent with Robot-Coupe's brand image and the high standard of its products.

This is why, in order to market Robot-Coupe products appropriately, distributors must meet a whole series of qualitative criteria, centred around their ability to inform users about the characteristics of Robot-Coupe products, to promote these products effectively, to deliver, install and bring into service any products that are sold, and to provide warranty and after-sales services.

GENERAL POINTS

Article 1 :

The general conditions of sale set out in this document apply to all Robot-Coupe customers.

In accordance with article L441-6 of the French Code of Commercial Law, the general conditions of sale shall constitute the legal basis of negotiations, unless provided otherwise in writing and with Robot-Coupe's consent. They shall prevail over all general or specific conditions of purchase. They cannot be departed from without a specific agreement signed by Robot-Coupe.

Any order placed with Robot-Coupe entails ipso jure the purchaser's acceptance of Robot-Coupe's general conditions of sale.

Any order placed in bad faith or of an abnormal nature shall be refused by Robot-Coupe.

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list reviewed each year on January 1st and valid for one year. Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS:

Article 3 :

Delivery periods are given as a guide when the order is taken.

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages. It shall not justify the customer's refusal of a delivery.

Article 4 :

Should despatch be postponed at the distributor's request and with Robot-Coupe's consent, the cost of storing and handling the merchandise may be claimed from the purchaser. These arrangements do not alter the obligation to pay for the merchandise.

SHIPMENT – DELIVERY

Article 5 :

Whatever the merchandise's destination, its mode of shipment and the method of payment for the cost of shipment (carriage free/forward), shipment and all related operations shall be at the risk of the customer, who must inspect the despatched goods upon delivery.

Each delivery has to be inspected when received. Any claim must directly be done directly to the last carrier and Robot-Coupe should be informed.

CLAIMS – RETURNS

Article 6 :

It is up to the customer to inspect the merchandise with respect to quantities and references, and to check whether it matches the invoice description. In order to be valid, any claim must be submitted within eight days of receipt of the merchandise.

Article 7 :

If a product which fails to match the invoice description is brought to Robot-Coupe's attention in accordance with the conditions set out above, it shall be replaced or repaired, but shall not give rise to the payment of damages on whatever grounds.

Article 8 :

No merchandise can be returned without Robot-Coupe's prior permission. Any merchandise that is returned must be in good condition and must never have been used. It must clearly bear the name of the sender.

PAYMENTS

Article 9 :

Should an invoice be paid within 20 days, the purchaser may apply a discount to his/her payment equivalent to the legal rate. In which case only VAT corresponding to the price that is actually paid can be deducted.

In accordance with article L 441-6 of the French Code of Commercial Law, failure to pay on the day following the date of payment shown on the invoice shall result in the invoicing of interest on the late payment at the annual rate of 12%.

Furthermore, unless an extension of the deadline has been requested in time and granted by Robot-Coupe, late payment shall result in:

- in the immediate payability of all sums due, whatever their intended mode of payment.
- the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.
- the payability of a lumpsum fee equal to 40 € for collection costs.
- the payability, of complementary fees if the collection costs incurred are higher than the lumpsum fee.

Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUPÉ has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material.

This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

In particular, this warranty does not cover (non-exhaustive list):

- inadequate supervision or aftercare, or unsuitable storage.
- the product's normal wear and tear.
- alterations to the product which are not in accordance with Robot-Coupe's instructions.
- use that is improper or does not correspond to the purpose of the product.
- an event of force majeure or any other event beyond the seller's control.
- any other cause which does not arise from an action by Robot-Coupe.

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds. The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

As the retailer is contractually bound to the end customer, the former shall be the primary point of contact should a claim be submitted against the manufacturer's warranty.

The services relating to the implementation of the warranty (administrative and logistic management) are related to and inseparable from the sales contract entered into by the retailer and the end customer.

The sale price invoiced to the end customer comprises not only the price of the finished products being sold but also the retailer's consideration for managing the warranty covering these products.

As such, Robot-Coupe shall not bear any of the direct or indirect expenses incurred by the retailers in administering the manufacturer's warranty.

RESERVATION OF TITLE

Article 12 :

ROBOT-COUPÉ reserves title to merchandise sold until the latter's prices have been paid in full, both interest and principal. Should the purchaser fail to pay the price on the due date, Robot-Coupe shall be entitled to recover the products, the sale shall be cancelled de jure if Robot-Coupe so wishes and the latter shall keep any downpayments that have already been made in return for the use the purchaser has made of the products.

Should the parties disagree as to the conditions under which the merchandise is to be returned, said return of goods shall be obtained by summary order injunction delivered by the presiding judge of Créteil Commercial Court to which the parties expressly assign competence.

Transfer of risk :

Robot-Coupe shall reserve title to the merchandise until the latter's prices have been paid in full, but the purchaser shall become responsible for it as soon as it has been materially handed over to the latter, the transfer of possession entailing the transfer of risk. As a consequence, the purchaser agrees to take out an insurance policy covering the loss, theft or destruction of the relevant merchandise.

Resale :

As Robot-Coupe shall reserve title to the merchandise until its price has been paid in full, the purchaser is expressly forbidden to use it for the purposes of resale.

However, Robot-Coupe, as a tolerance and a business expedient, authorizes the purchaser to resell the merchandise, providing that the purchaser settles all outstanding sums immediately upon resale, the corresponding sums being hypothecated here and now for the benefit of Robot-Coupe in accordance with article 2071 of the French Civil Code, the purchaser becoming merely the trustee of the price.

Shipment or warehousing :

Should the purchaser be required to transfer the products to a carrier or an agent, the latter shall date and sign a document mentioning the references and quantities of the merchandise of which he or she is taking possession and add in his or her own handwriting the words "I confirm that when the merchandise was handed over to me I read the clause stipulating that Robot-Coupe reserves title to this merchandise".

Seizure or requisition :

Until such time as the price is paid in full, the customer shall be obliged to inform Robot-Coupe, within twenty-four hours, of the seizure, requisition or confiscation of the merchandise for the benefit of a third party and to take all steps to ensure that Robot-Coupe's title is recognized and respected in the event of action by creditors.

Receivership or liquidation :

In the event of receivership or the liquidation of the purchaser's property, and in accordance with the provisions of article L 621-115 of the French Code of Commercial Law, Robot-Coupe shall be permitted to claim this merchandise within three months following the publication of the court order setting the procedure in motion.

USE OF THE ROBOT-COUPÉ TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

Article 13 :

Apart from the sales contract, the retailer is forbidden to use the Robot-Coupe trademark and more generally any elements which might carry Robot-Coupe's intellectual property rights (photos of the products or advertising images, texts of recipe books and other texts, etc.) without Robot-Coupe's prior written permission.

In particular, any advertisement using the Robot-Coupe trademark either as the main subject or as an accessory shall be brought to Robot-Coupe's attention and shall be subject to the latter's prior written permission.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

Insofar as the equipment being sold is electrical or electronic equipment as defined by decree no. 2005-829 of 20 July 2005, transposing the European directive 2002-96-CE of 27 January 2003, it is hereby agreed that the purchaser in possession of this equipment shall, unless it is expressly agreed otherwise, organize and pay for the disposal of the waste equipment, under the conditions set out in sections 21 and 22 of the aforementioned decree.

In the event of an inspection, the manufacturer can ask the purchaser to supply documents proving that the latter has fulfilled all the obligations relating to the equipment which was transferred to him or her under the sales contract.

Should the purchaser fail to supply these documents, the purchaser shall be assumed to be responsible for failing to fulfil his or her obligations, in respect of which the manufacturer reserves the right to claim damages.

CLAIMS

Article 15 :

From the date on which these general conditions take effect, no claim concerning a price advantage or a service shall be allowed if it is submitted more than twelve months after the start of the debt.

FORCE MAJEURE

Article 16 :

The advent of a force majeure shall have the effect of suspending the fulfilment of these contractual obligations.

A case of force majeure is any event beyond Robot-Coupe's control and which prevents it from operating properly during the manufacture or dispatch of the merchandise.

Cases of force majeure include floods, fires, total or partial strikes hindering the normal operation of Robot-Coupe or one of its suppliers, subcontractors or carriers, as well as an interruption of transport or the supply of power, raw materials or spare parts.

Article 17 :

Robot-Coupe reserves the right to make any alteration to the products described in its catalogues and other advertising media.

DISPUTES

Article 18 :

All sales entered into by Robot-Coupe are governed by French law.

All disputes relating to sales by Robot-Coupe and the application or interpretation of these general conditions of sale shall be heard exclusively by Créteil Commercial Court.



ENVIRONMENTAL PERFORMANCE

ENERGY CONSERVATION & CODE OF ETHICS



DESIGN

Built to last

Thanks to their design and their components, Robot-Coupe machines are truly built to last.

Their longer lifespan helps to cut waste and save natural resources.

Energy-saving

Robot-Coupe invests heavily in R&D in order to ensure that all our machines combine high performance with low energy consumption.

By selecting proven technologies, we are able to guarantee the energy efficiency of our machines.



PRODUCTION

Our machines exceed the most stringent standards. Among other things, our electronic components comply with the new ROHS directive restricting the use of hazardous substances.

Many of our machines anticipate future requirements, such as EuP Directive (Energy-using Products).

Packaging

Robot-Coupe is constantly working to reduce packaging and actively promotes solutions based on recycled cardboard which minimize fossil fuel use.



END OF LIFE

Repairability

Our products are 100% repairable. Robot-Coupe maintains spare part availability for at least ten years.

Recycling

All our products are more than 95% recyclable and our company actively participates in the collection and recycling schemes operated in different countries.



ROBOT-COUPÉ, A RESPONSIBLE COMPANY

We also implement this principle of responsibility in other areas:

- Promoting Robot-Coupe values on a daily basis, especially our code of ethics.
- Fostering the individual development of our employees.
- Adhering to the International Labour Organization's standards and helping our subcontractors to do likewise.



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Made in France by ROBOT-COUPÉ s.n.c.

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