

robot @ *coupe*®



TABLE-TOP CUTTER MIXERS

R 8 • R 8 V.V. • R 10 • R 10 V.V.

VERTICAL CUTTER MIXERS

R 15 • R 15 V.V. • R 20 • R 20 V.V.

NEW



RESTAURANTS - INSTITUTIONS - PASTRY CHEFS - DELICATESSENS - CATERERS



► R 8 - R 10 - R 15 - R 20

ERGONOMIC

- **See-through lid** to monitor processing from start to finish.
Dishwasher-safe.
- **Possibility of adding liquid or solid ingredients** while Blixer is running.
- Central bowl locking system for **easy assembly.**
- **Quick and easy lid attachment and removal.**

HYGIENE

- All the parts can easily be removed, making the machine simpler to clean.
- **Flat, easy-clean motor base.**

COMFORT

- **New bowl handle** design for an even better grip.
- **Handle at the back of the machine** easier to move machine around.
- Lid fitted with a seal so that it is **totally leakproof.**

PERFORMANCE

- **Stainless-steel, bowl-base blade assembly** featuring new blade profile exclusive to Robot-Coupe, for homogeneous mixing and optimum cutting quality.
- Tall bowl shaft for processing liquid ingredients.

POWER

- Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan.



Supplied with:



Smooth-edged blade assembly.

Optional extra:



Coarse-serrated blades available as an optional extra for **kneading** and **grinding**

Fine-serrated blades available as an optional extra for **chopping** parsley.



Table-Top Cutter Mixers

Vertical Cutter Mixers



The Products Plus:

Performance:

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
- A patented blade assembly, an exclusive Robot-Coupe feature, gives perfect results for small or large quantities

Fast:

- Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- Its fast processing speed gives free rein to Chefs.

Reliable:

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.
- From their simple and robust technical conception, the cutters have been built to exacting hygiene and safety standards.
- Parts in contact with food are easy to remove and to clean.



Number of covers:

20 to 300



Users:

Restaurants, Institutions, Pastry chefs, Delicatessens, Caterers.



In brief:

ROBOT-COUPÉ offers the most complete range of cutters with capacities ranging from 2.9 litre to 60 litre.



MINI BOWL

Stainless-steel bowl with 3.5-litre capacity for the R 8 and 4-litre capacity for the R 10 / R 15 (an exclusive patented ROBOT-COUPÉ feature) can be used to prepare sauces in no time, and chopped condiments and carry out **all types of last minute preparations**.



VACUUM

Machine pre-equipped to take vacuum "sous-vide" kit, simply attach the vacuum kit R-VAC®, patented by Robot Coupe, to the lid and connect to a vacuum pump.

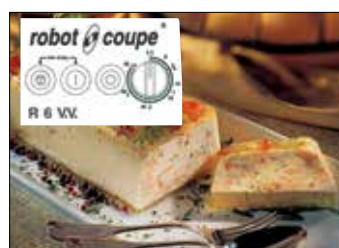
This vacuum kit, R-VAC®, allows liquids to be added while processing. Vacuum processing allows you to obtain better results by giving :

- longer shelf life
- retention of flavors
- fresh presentation and all naturally without additives.



R-MIX FUNCTION

- For mixing delicate ingredients together without chopping them up.
- Take advantage of the R-Mix function, with its **reverse-rotation, 60-500 rpm variable speed system**, to mix wafer-thin slices of meat, incorporate whole crayfish tails in your terrines, dot your brioche cakes with raisins, fold in diced or cubed vegetables, etc.



We have cutters to meet your every need

| How many covers do you serve per day ? | 20 to 150 | 50 to 200 | 50 to 250 | 50 to 300 |
|---|--------------|------------|------------|-------------|
| What maximum bowl load per batch do you require ? | Up to 4.5 kg | Up to 6 kg | Up to 9 kg | Up to 12 kg |
| Coarse mincing | 3.0 kg | 4.0 kg | 6.0 kg | 8.0 kg |
| Emulsion | 4.5 kg | 6.0 kg | 9.0 kg | 12.0 kg |
| Kneading | 4.0 kg | 5.0 kg | 7.0 kg | 10.0 kg |
| Grinding | 2.0 kg | 3.0 kg | 5.0 kg | 6.0 kg |



Here is your Cutter




R 8 - R 8 V.V.

R 10 - R 10 V.V.

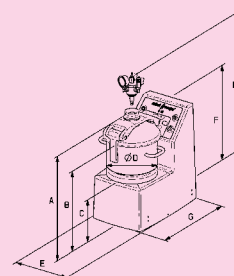
R 15 - R 15 V.V.

R 20 - R 20 V.V.

|  | Electrical data | | | | | Weight (kg) | |
|--|-----------------|---------------|------------------|------------------------|---------------------------------------|-------------|-------|
| | Speed (rpm) | Power (Watts) | Intensity (Amp.) | Voltage* (Amp) | Stainless-steel bowl capacity (litre) | net | gross |
| R 8 | 1 500 and 3 000 | 2 200 | 5,5 | 400 V/50 Hz / 3 | 8 | 40 | 52 |
| R 8 V.V. | 300 to 3 500 | 2 200 | 21 | 200-240 V/50-60 Hz / 1 | 8 | 40 | 52 |
| R 10 | 1 500 and 3 000 | 2 600 | 6 | 400 V/50 Hz / 3 | 11.5 | 45 | 57 |
| R 10 V.V. | 300 to 3 500 | 2 600 | 21 | 200-240 V/50-60 Hz / 1 | 11.5 | 45 | 57 |
| R 15 | 1 500 and 3 000 | 3 000 | 6,5 | 400 V/50 Hz / 3 | 15 | 49 | 62 |
| R 15 V.V. | 300 to 3 500 | 3 000 | 21,7 | 200-240 V/50-60 Hz / 3 | 15 | 49 | 62 |
| R 20 | 1 500 and 3 000 | 4 400 | 10,1 | 400 V/50 Hz / 3 | 20 | 75 | 88 |
| R 20 V.V. | 300 to 3 500 | 4 400 | 24,8 | 200-240 V/50-60 Hz / 3 | 20 | 75 | 88 |

*Other voltages available.

| | Dimensions (in mm) | | | | | | | |
|------------------|--------------------|-----|-----|-----|-----|-----|-----|-----|
| | A | B | C | D | E | F | G | H |
| R 8 - R 8 V.V. | 585 | 445 | 255 | 300 | 315 | 525 | 545 | 645 |
| R 10 - R 10 V.V. | 660 | 520 | 280 | 300 | 345 | 600 | 560 | 720 |
| R 15 - R 15 V.V. | 680 | 540 | 300 | 340 | 370 | 620 | 615 | 740 |
| R 20 - R 20 V.V. | 760 | 620 | 315 | 340 | 380 | 700 | 630 | 820 |



robot coupe

DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 10/2011/EU, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.

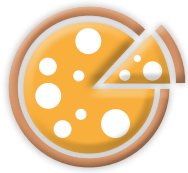


Robot-Coupe goes Italian



Our brand-new package for
making *Pizzas*

robot  **coupe**[®]



CL 50 Ultra *Pizza*

A comprehensive solution for making all your favourite pizzas



Make sauces for your pizzas... and your pasta dishes with the **CMP350 V.V. stick blender**



**Free demonstration
on request**



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



2-mm slicing disc
for courgettes, mushrooms,
peppers and onions



7-mm grating disc
for mozzarella or pizza cheese
blend

Available as an optional extra on the CL 50 Ultra



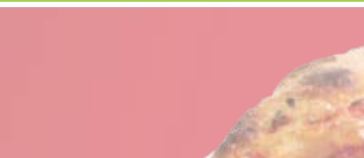
**10 x 10 x 10-mm tomatoes
dicing kit for bruschetta**
Ref. 28112



**14 x 14 x 5-mm dicing kit
for fresh mozzarella**
Ref. 28181



Parmesan disc
Ref. 28061



robot coupe®

Distributor

robot  coupe®



POWER MIXERS



RESTAURANTS - CATERERS - DELICATESSENS

LARGE

COMPACT

MINI

▶ Mini MP

220 W



MicroMix

240 W



Mini MP
160 V.V.

270 W



Mini MP
190 V.V.

290 W



Mini MP
240 V.V.

For handling
smaller quantities

2000 to
12500 rpm

▶ CMP

310 W



CMP 250 V.V.

350 W



CMP 300 V.V.

400 W



CMP 350 V.V.

15 litres

30 litres

45 litres

2300 to 9600 rpm

▶ MP Ultra

STAINLESS STEEL MOTOR BASE

New, even more
ergonomic handle design

440 W



MP 350 Ultra

500 W



MP 450 Ultra

750 W



MP 550 Ultra

850 W



MP 600 Ultra

50 litres

100 litres

200 litres

300 litres

MP 350/MP 450 : 9500 rpm
MP 350 V.V./MP 450 V.V. :
1500 to 9000 rpm

9000 rpm

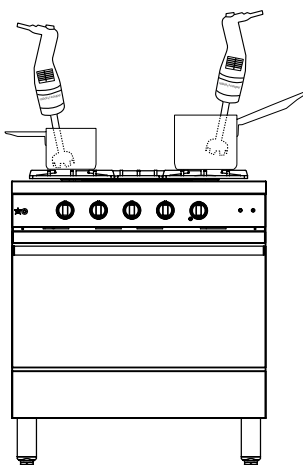
9500 rpm

▶ Special for
emulsions

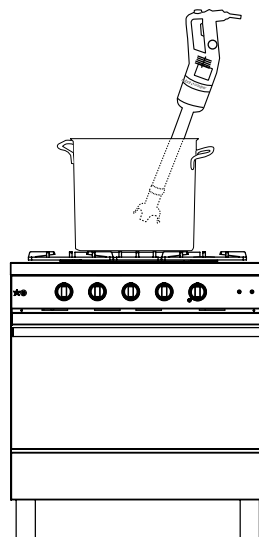
▶ For handling
smaller quantities

▶ Special catering models
Up to 45 litres

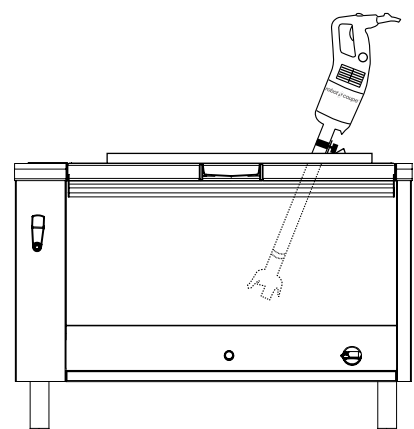
▶ Specially designed /
commercial catering



MicroMix Mini MP



CMP



MP Ultra

COMBI

▶ Mini MP - CMP - MP Ultra - MP FW Ultra

STAINLESS STEEL MOTOR BASE

New, even more ergonomic handle design

1000 W



MP 800 Turbo

400 litres

9500 rpm

250 W



Mini MP 190 Combi

270 W



Mini MP 240 Combi

For handling smaller quantities

Mixer : 2000 to 12500 rpm
Whisk : 350 to 1560 rpm

310 W



CMP 250 Combi

15 litres

Mixer : 2300 to 9600 rpm
Whisk : 500 to 1800 rpm

350 W



CMP 300 Combi

30 litres

440 W



MP 350 Combi Ultra

50 litres

Mixer : 1500 to 9000 rpm
Whisk : 250 to 1500 rpm

500 W



MP 450 Combi Ultra

100 litres

500 W



MP 450 FW Ultra

100 litres

250 to 1500 rpm



▶ MINI Range



▶ Mixer



▶ Emulsify



▶ Beat

FOR HANDLING SMALLER QUANTITIES

COMBI



Mini MP
160 V.V.



Mini MP
190 V.V.



Mini MP
240 V.V.



Mini MP
190 Combi



Mini MP
240 Combi

2000 to
12500 rpm

Mixer: 2000 to 12500 rpm
Whisk: 350 to 1560 rpm

▶ MINI Range



FOR HANDLING SMALLER QUANTITIES

ERGONOMIC



Shape of the handle specifically designed to ensure a **good grip** and manipulation of the Power Mixer, thus **reducing user fatigue**.

VARIABLE SPEED

- 2000 to 12500 rpm in mixer function
- 350 to 1500 rpm in whisk function



POWER



A powerful motor (220-270 W according to model) for an even longer lifespan!

HYGIENE



Detachable tube and blade assembly for perfect hygiene, with a patented system exclusive to Robot-Coupe. **Tube, bell and blade assembly all made from stainless steel** for

a longer lifespan.

The Mini MP 190 V.V. and Mini MP 240 V.V. models have a detachable bell.

MULTIPURPOSE



Overmoulded stainless-steel blades ensuring perfect hygiene and ideal for making coulis, cream soups and sauces.



Detachable stainless-steel emulsifying disc for aerating hot and cold sauces and giving them a foamy consistency.



Mini MP Combi

STURDINESS

Whisk housing with all-metal interior for greater resilience.



► COMPACT Range



► Mixer



► Beat

SPECIALLY DESIGNED FOR THE CATERING SECTOR

COMBI

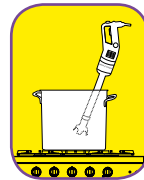


2300 to 9600 rpm

Mixer: 2300 to 9600 rpm
Whisk: 500 to 1800 rpm

► COMPACT Range

SPECIAL CATERING MODELS UP TO 45 LITRES



ERGONOMIC



Compact, lightweight appliance that is easy to handle

COMFORT



Variable speed function providing the greater flexibility required for **sophisticated preparations.**

POWER



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

HYGIENE



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

PERFORMANCE



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



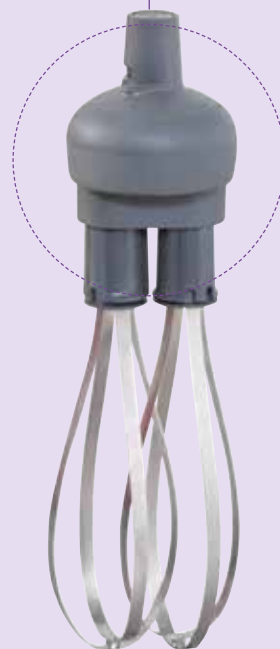
Optimum blending quality giving the finished product a fine texture within a minimum of time.



CMP Combi

STURDINESS

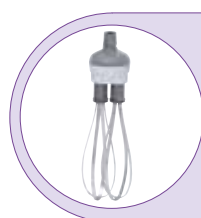
- **Whisk housing** with all-metal interior for greater resilience.
- **Overmoulded whisks** ensuring perfect hygiene.



► LARGE Range



► Mixer



► Beat

SPECIALLY DESIGNED / COMMERCIAL CATERING

New, even more ergonomic handle design



MP 350 Ultra

MP 450 Ultra

MP 550 Ultra

MP 600 Ultra

MP 800 Turbo

MP 350/MP 450:
9500 rpm
MP 350 V.V./MP 450 V.V.:
1500 to 9000 rpm

9000 rpm

9500 rpm

9500 rpm

COMBI



MP 350 Combi Ultra

MP 450 Combi Ultra

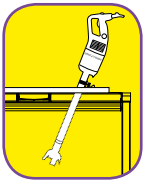
MP 450 FW Ultra

Mixer : 1500 to 9000 rpm
Whisk : 250 to 1500 rpm

250 to 1500 rpm

► LARGE Range

SPECIALLY DESIGNED / COMMERCIAL CATERING



COMFORT



The V.V. and Combi models now have **an even more ergonomic variable speed button** for greater user comfort.

DURABILITY



Sturdy construction thanks to its **stainless steel motor base**.

HYGIENE



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



PERFORMANCE



More powerful motor :
+ 20% for even more efficient machine.
Increased performance for **optimized mixing time**.



STAINLESS
STEEL

STAINLESS
STEEL

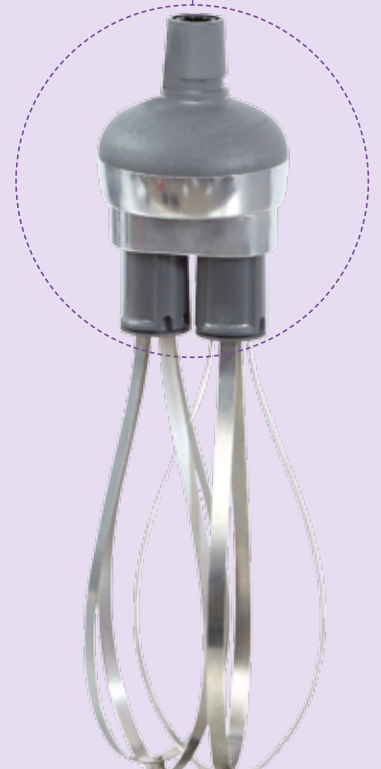
STAINLESS
STEEL

MP Combi

METAL GEAR BOX



• **Overmoulded whisks** ensuring perfect hygiene.



▶ PAN SUPPORTS MP/CMP

These 100% stainless-steel pan supports allow you to effortlessly tilt the mixer or simply leave it to its own devices. They can be totally dismantled, making them easy to clean and extremely practical to use.

Adjustable pan supports



Three pan supports available as optional extras. They adapt to the size of the pan:

- Pan diameter 330-650 mm
- Pan diameter 500-1000 mm
- Pan diameter 850-1300 mm

Universal pan support



For any pans diameter.

▶ MIXING TOOL ATTACHMENT

Ergonomic handle

Rubber protection

- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **690 mm**
- **Available as an optional extra with the Ultra Combi models.**

Uses:

potato flakes, dehydrated base for soups etc...



▶ FOOD HYGIENE ADVICE CLEANING



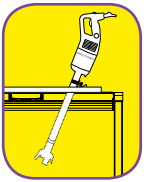
Bell and blade removable for ease of cleaning



In line with HACCP advice, the cleaned bell and blade should be stored in a cold room after use

► LARGE Range

SPECIALLY DESIGNED / COMMERCIAL CATERING



ERGONOMIC

- **Ergonomic handle** design for greater user comfort.



- **The speed variation button** on the V.V. and Combi models can easily be operated with one hand.



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



- **New power cord winding system** for tidy storage and optimum lifespan.



DETACHABLE POWER CORD

- **New patented «Easy Plug» system** making it easier to replace the power cord during after-sales servicing.
- **Indicator light:** Quick detection of power cord failure thanks to the green light. The light is on when the cord is properly plugged on both ends (wall and easy plug) and is working.



EXCLUSIVE TECHNOLOGY



THE MAIN BENEFITS

- **Perfect hygiene:** Foot, knife, bell, and whisk fully removable - a Robot-Coupe exclusive.
- **Robust machine:** The design of the machines and the materials used in their construction guarantee a sturdy machine.
- **Large processing capacity:** Powerful motor for fast processing and an optimum quality end-product.
- **Easy maintenance:** All stainless steel tube, bell, knife and whisk.
- **Compact models:** Space saving and easy to use. 5 models to process small quantities.



PAN CAPACITY

Between 2 and 400 litres according to the model.



TARGET

Restaurants, Caterers, Delicatessens, Day Nurseries.



IN BRIEF

The performance in terms of hygiene, ease of use, multiple functions, longer life, and profitability make it the best choice on the market.

| CE mark | Electrical data | | | Dimensions (in mm) | | | | Weight (kg) | |
|----------|----------------------|---------------|------------------|--------------------|-----|----|-----|-------------|-------|
| | Variable speed (rpm) | Power (Watts) | Voltage* (Amp.) | A | B | C | D | net | gross |
| Micromix | 1,500 to 14,000 | 220 | 230 V/50Hz - 1,1 | 68 | 430 | 61 | 165 | 1.07 | 1.44 |

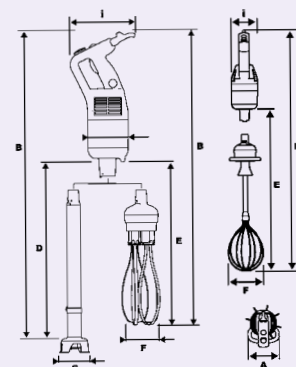
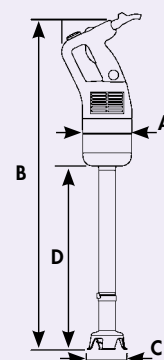
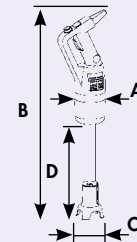
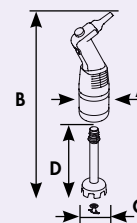
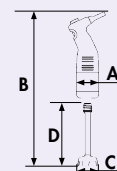
| MINI RANGE | Electrical data | | | Dimensions (in mm) | | | | Weight (kg) | |
|------------------|----------------------|---------------|------------------|--------------------|-----|----|-----|-------------|-------|
| | Variable speed (rpm) | Power (Watts) | Voltage* (Amp.) | A | B | C | D | net | gross |
| Mini MP 160 V.V. | 2,000 to 12,500 | 220 | 230 V/50Hz - 1.1 | 78 | 430 | 65 | 160 | 1.41 | 1.94 |
| Mini MP 190 V.V. | 2,000 to 12,500 | 250 | 230 V/50Hz - 1.3 | 78 | 470 | 65 | 190 | 1.5 | 1.97 |
| Mini MP 240 V.V. | 2,000 to 12,500 | 270 | 230 V/50Hz - 1.5 | 78 | 520 | 65 | 240 | 1.5 | 2.00 |

| COMPACT RANGE | Electrical data | | | Dimensions (in mm) | | | | Weight (kg) | |
|---------------|----------------------|---------------|-----------------|--------------------|-----|----|-----|-------------|-------|
| | Variable speed (rpm) | Power (Watts) | Voltage* (Amp.) | A | B | C | D | net | gross |
| CMP 250 V.V. | 2,300 to 9,600 | 270 | 230 V/50 Hz 1.1 | 94 | 610 | 90 | 255 | 3.0 | 4.7 |
| CMP 300 V.V. | 2,300 to 9,600 | 300 | 230 V/50 Hz 1.2 | 94 | 660 | 90 | 305 | 3.1 | 4.8 |
| CMP 350 V.V. | 2,300 to 9,600 | 350 | 230 V/50 Hz 1.4 | 94 | 718 | 90 | 363 | 3.3 | 5.0 |

| LARGE RANGE | Electrical data | | | | Dimensions (in mm) | | | | | | Weight (kg) | |
|-------------------|-----------------|----------------------|---------------|-----------------|--------------------|-------|-----|-----|-----|-----|-------------|-------|
| | Speed (rpm) | | Power (Watts) | Voltage* (Amp.) | A | B | C | D | E | F | net | gross |
| | Mixer | Mixer Variable speed | | | | | | | | | | |
| MP 350 Ultra | 9,500 | | 440 | 230 V/50 Hz 2.1 | 125 | 725 | 100 | 360 | | | 4.6 | 6.1 |
| MP 350 V.V. Ultra | | 1,500 to 9,000 | 440 | 230 V/50 Hz 2.1 | 125 | 725 | 100 | 360 | 440 | 120 | 4.8 | 6.3 |
| MP 450 Ultra | 9,500 | | 500 | 230 V/50 Hz 2.3 | 125 | 825 | 100 | 460 | | | 4.9 | 6.4 |
| MP 450 V.V. Ultra | | 1,500 to 9,000 | 500 | 230 V/50 Hz 2.3 | 125 | 825 | 100 | 460 | 440 | 120 | 5.0 | 6.4 |
| MP 550 Ultra | 9,000 | | 750 | 230 V/50 Hz 3.5 | 125 | 925 | 111 | 560 | | | 5.2 | 6.7 |
| MP 600 Ultra | 9,500 | | 850 | 230 V/50 Hz 3.4 | 124 | 970 | 110 | 580 | | | 5.7 | 7.6 |
| MP 800 Turbo | 9,500 | | 1000 | 230 V/50 Hz 4.5 | 125 | 1,130 | 110 | 740 | | | 7.1 | 9 |

| COMBI RANGE | Electrical data | | | | Dimensions (in mm) | | | | | | Weight (kg) | |
|--------------------|----------------------------|----------------------------|---------------|-----------------|--------------------|-------|-----|-----|-----|-----|-------------|-------|
| | Mixer Variable speed (rpm) | Whisk Variable speed (rpm) | Power (Watts) | Voltage* (Amp.) | A | B | C | D | E | F | net | gross |
| Mini MP 190 Combi | 2,000 to 12,500 | 350 to 1,560 | 250 | 230 V/50 Hz 1.3 | 78 | 470 | 65 | 190 | 255 | 100 | 1.95 | 2.68 |
| Mini MP 240 Combi | 2,000 to 12,500 | 350 to 1,560 | 270 | 230 V/50 Hz 1.5 | 78 | 520 | 65 | 240 | 255 | 100 | 1.98 | 2.70 |
| CMP 250 Combi | 2,300 to 9,600 | 500 to 1,800 | 270 | 230 V/50 Hz 1.1 | 94 | 610 | 90 | 255 | 390 | 120 | 3.0 | 4.7 |
| CMP 300 Combi | 2,300 to 9,600 | 500 to 1,800 | 300 | 230 V/50 Hz 1.4 | 94 | 660 | 90 | 305 | 390 | 120 | 3.1 | 4.8 |
| MP 350 Combi Ultra | 1,500 to 9,000 | 250 to 1,500 | 440 | 230 V/50 Hz 2.1 | 125 | 775 | 100 | 410 | 440 | 120 | 5.9 | 8.3 |
| MP 450 Combi Ultra | 1,500 to 9,000 | 250 to 1,500 | 500 | 230 V/50 Hz 2.3 | 125 | 875 | 100 | 510 | 440 | 120 | 6.1 | 8.5 |
| MP 450 FW Ultra | | 250 to 1,500 | 500 | 230 V/50 Hz 2,3 | 125 | 805 | | | 440 | 120 | 4.3 | 6.5 |
| MP 450 XL FW Ultra | | 250 to 1,500 | 500 | 230 V/50 Hz 2,3 | 150 | 1,175 | | | 815 | 175 | 5.3 | 8.5 |

*Other voltages available.



robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with :



- The following European directives and related national legislation: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The following European harmonized standards and standards setting out health and safety rules: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 12853.

robot coupe[®]

 **PLANETARY MIXERS 5 to 80 L:**  **bakermix[®]**

SP500-A - SP800A-C - SP100-S - SP25-S - SP30-S -
SP40-S - SP60-S - SPB-80HI










RESTAURANTS - BAKERIES - INSTITUTIONS

Mix with the best !

Accessories to allow you to knead dough, mix ingredients and whip eggs and cream.

Accessories chart

| | Bowl | Whisk | Reinforced Whisk | Hook | Paddle | Bowl and tools | Bowl trolley |
|-----------------------------|---|---|---|---|---|---|---|
| |  |  |  |  |  |  |  |
| SP500-A 5 LITRE | 5A04 | 5A01 | x | 5A03 | 5A02 | x | x |
| SP800A-C 8 LITRE | SP800A-30 | SP800A-27 | x | SP800A-26 | SP800A-25 | x | x |
| SP100-S 10 LITRE | SP100-019 | SP100-018 | 100018-A | SP100-16 | SP100-017 | x | x |
| SP25-S 25 LITRE | SP25-32 | SP25-31 | 22031-A | SP25-29 | SP25-30 | 10L ACC10/SP25 | x |
| SP30-S 30 LITRE | SP30-32 | SP30-31 | 30031-A | SP30-29 | SP30-30 | x | ACC/TR-30 |
| SP40-S 40 LITRE | SP40-32 | SP40-31 | 40031-A | SP40-29 | SP40-30 | x | ACC/TR-40 |
| SP60-S 60 LITRE | SP60-32 | SP60-31 | 60031-A | SP60-29 | SP60-30 | ACC30/SP60 | ACC/TR-60 |
| SPB-80HI 80 LITRE | SPB80-A28 | SPB80-A25 | A-8025-A | SPB80-A27 | SPB80-A26 | ACC40/SPB80 | ACC/TR-80 |

Capacities Chart

| Ingredients | Speed | SP500-A | SP800A-C | SP100-S | SP25-S | SP30-S | SP40-S | SP60-S | SPB-80HI |
|-------------------------------|-----------|---------|----------|---------|--------|--------|--------|--------|----------|
| Kitchen Single Batches | | | | | | | | | |
| Hot Cake Batter | | 2L | 2.8L | 4.7L | 9.5L | 11.6L | 15.2L | 22.8L | 28.4L |
| Whipped Cream | | 2.5L | 3.5L | 5L | 12L | 15L | 20L | 30L | 40L |
| Mashed Potatoes | | 2.5Kg | 4Kg | 5Kg | 12Kg | 15Kg | 20Kg | 30Kg | 40Kg |
| Egg White | | 2L | 2.8L | 3.5L | 8L | 9L | 12L | 19L | 28L |
| Meringue | | 1.8L | 2.7L | 3.5L | 7.5L | 8.5L | 11L | 17L | 25L |
| Bakery Single Batches | | | | | | | | | |
| Raised Donut Dough | 1st & 2nd | 1.5Kg | 2.5Kg | 3Kg | 8Kg | 10Kg | 14Kg | 24Kg | 34Kg |
| Heavy Bread Dough | 1st only | 1.2Kg | 2.2Kg | 2.8Kg | 7Kg | 9Kg | 13Kg | 18Kg | 25Kg |
| Bread and Roll Dough | 1st only | 1.4Kg | 2.5Kg | 3.5Kg | 9Kg | 11Kg | 15Kg | 23Kg | 32Kg |
| Pizza Dough, Thin | 1st only | 1.5Kg | 2.5Kg | 3Kg | 9Kg | 10Kg | 14Kg | 22.6Kg | 34Kg |
| Pizza Dough, Medium | 1st only | 1.4Kg | 2.6Kg | 3.2Kg | 8.5Kg | 11Kg | 15Kg | 23Kg | 32Kg |
| Pizza Dough, Thick | 1st only | 1.2Kg | 2.3Kg | 2.8Kg | 8Kg | 9Kg | 12Kg | 18Kg | 25Kg |
| Fondant Icing | | 1Kg | 1.4Kg | 2.7Kg | 6.8Kg | 8.5Kg | 11.4Kg | 13.6Kg | 27.2Kg |
| Cake | | 1.8Kg | 2.7Kg | 4.8Kg | 11.4Kg | 13.6Kg | 18Kg | 27.2Kg | 40.8Kg |
| Pie Dough | | 1.4Kg | 1.8Kg | 4.55Kg | 10Kg | 12.3Kg | 15.9Kg | 22.7Kg | 31.7Kg |
| Pasta, Basic Egg Noodle | | 1.5Kg | 2.5Kg | 3Kg | 9Kg | 10Kg | 14Kg | 23Kg | 32Kg |

▶ The multi-function planetary mixer

The wide range of mixers are durable, reliable, fast, powerful and safe. With Robot-Coupe, it's easy to find the model you need from 5 to 80L capacity.

PERFORMANCE

Multi speed planetary mixers with powerful motors.

PRODUCTIVITY

5 to 80 L stainless steel bowls.

PRECISION

Front mounted controls with timer* or manual operation.

ERGONOMICS

Removable safety guard. Easy to take off for cleaning and maintenance without tools.

COMFORT

Optional bowl trolley for larger models.

ROBUST

Unique transmission design*

SAFETY

Emergency stop button*



*Excludes SP500-A



Planetary mixers



The Products Plus:

Production Capabilities:

- A large range of 5 to 80L capacity models equipped with stainless steel bowls

Precision:

- All larger models are equipped with a timer to allow precision work

Security:

- The smallest models in the range (SP500-A and SP800A-C) have a removable polycarbonate safety guard, while the larger models (from SP100-S to SPB-80HI) are equipped with a removable stainless steel safety guard.



Users:

Restaurants – Bakeries – Institutions



In short:

Thanks to the extensive range, it's easy to find the model that best meets your needs.



Specifications Chart

| MODEL | Bowl capacity | Power | Voltage | Weight (N.W) | L x W x H (cm) | 3-Speeds RPM |
|----------|---------------|--------|-----------------------|--------------|----------------|----------------|
| SP500-A | 5 L | 750 W | 220V | 15KGS | 40 x 31 x 45.5 | 40-260 |
| SP800A-C | 8 L | 200 W | 220V | 25KGS | 47 x 28 x 58 | 132.235.421 |
| SP100-S | 10 L | 250 W | 230V | 65KGS | 46 x 45 x 76 | 106.196.358 |
| SP25-S | 25 L | 550 W | 230V | 110KGS | 56 x 55 x 91 | 108.183.352 |
| SP30-S | 30 L | 750 W | 230V* | 180KGS | 67 x 55 x 117 | 99.176.320 |
| SP40-S | 40 L | 1200 W | 230V* | 250KGS | 75 x 65 x 131 | 99.176.320 |
| SP60-S | 60 L | 1500 W | 415V/3PH* | 270KGS | 78 x 65 x 131 | 99.176.320 |
| SPB-80HI | 80 L | 2250 W | 415V/ 50/60HZ 3PH* | 455KGS | 108 x 79 x 156 | 69.121.204.356 |

* no plug supplied

robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation:
 - Machinery directive 2006/42/EC and associated standards
 - Electromagnetic Compatibility Directive 2004/108/EC and associated standards
 - Low-Voltage Directive 2006/95/EC and associated standards



robot coupe®



BLIXER®

Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6 • Blixer® 6 V.V.



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS



► Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6 Blixer® 6 V.V.

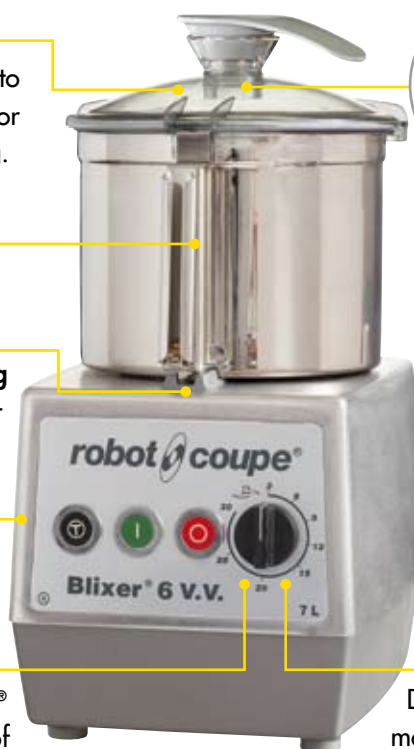
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Automatic locking of bowl.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An all-metal motor support for greater sturdiness.

The Blixer® 5 V.V. and Blixer® 6 V.V. have a speed range of 300 to 3500 rpm.



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment with the Blixer® 5 Plus and Blixer® 5 V.V.



Detachable fine-serrated blades made from stainless steel for the Blixer® 6 and Blixer® 6 V.V.

Dual-speed Blixer® 5 Plus and Blixer® 6 models (1500 and 3000 rpm).



► Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

Stainless-steel bowl with handle:

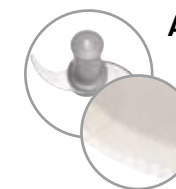
2.9-litre for the Blixer® 2
3.7-litre for the Blixer® 3
4.5-litre for the Blixer® 4 and Blixer 4 V.V.

An all-metal motor support makes the Blixer® 4 and Blixer® 4 V.V. even sturdier.

The Blixer® 4 V.V. has a speed range of 300 to 3500 rpm, for greater flexibility of use and a wider choice of preparations



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

The Blixer® 2 and Blixer® 3 have a single speed of 3000 rpm.
The Blixer® 4 has two speeds: 1500 and 3000 rpm.

BLIXER®: A unique concept



The Products Plus:

2 functions in 1 !

- The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.
- The Blixers® will easily realise your pureed, raw or cooked, semi-liquid, liquid or pasty meals.

Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

Perfect hygiene :

- Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards (NSF).



Number of covers:

10 to 100



Users:

Hospitals, Nursing Homes,
Crèches, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavour of the pre-liquidized food.



Examples of use

HOSPITAL USES

Spoon feeding

- Minced foods: meat, fish, etc.
- Mousses: vegetables, fish, etc.
- Vegetables purees
- Compotes of stewed fruits.



Semi-liquid feeding

This simply entails diluting spoon-feeding preparations:

- soups / creamed soups
- minced meat + gravy
- puree + liquid (broth, milk, etc.)
- fruits compotes + syrup or water



Liquid feeding

(for use via tubes)

- Soups and any preparations that can be liquidized.



CORDON BLEU COOKERY

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...
- Grinding: lobster, scampi, seashells...



PHARMACEUTICAL AND CHEMICAL LABORATORY USES

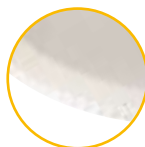
- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogenization of creams, ointments, mixed components, varied ingredients...



Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



High chimney in bowl for processing large quantities of liquid ingredients.



3000-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version (300-3500 rpm) for greater operating flexibility.





INDUCTION MOTOR

- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a **silent process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No belt device
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**

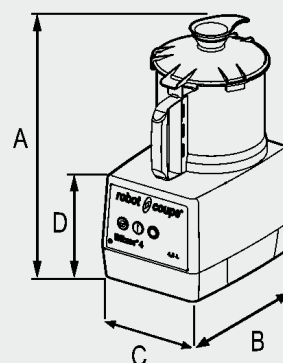


| CE mark | Characteristics | | | | | | Weight (kg) | |
|-----------------------|-----------------|---------------|--------------------|---------------|-------------------------------|-----------------|-------------|-------|
| | Speed (rpm) | Power (Watts) | Voltage* (Amp.) | Motor base | Stainless-steel bowl capacity | Liquid capacity | Net | Gross |
| Blixer® 2 | 3000 | 700 | 230 V/1 50 Hz 4.8 | Polycarbonate | 2.9 l | 2.2 l | 9,8 kg | 11 kg |
| Blixer® 3 | 3000 | 750 | 230 V/1 50 Hz 4.8 | Polycarbonate | 3.7 l | 2 l | 14 kg | 16 kg |
| Blixer® 4-3000 | 3000 | 900 | 230 V/1 50 Hz 4.8 | Metal | 3.7 l | 3 l | 15 kg | 17 kg |
| Blixer® 4 | 1500 and 3000 | 1 000 | 400 V*/1 50 Hz 4.8 | Metal | 4.5 l | 3 l | 15 kg | 17 kg |
| Blixer® 4 V.V. | 300 to 3500 | 1 100 | 230 V/1 50 Hz 10 | Metal | 4.5 l | 3 l | 15 kg | 17 kg |
| Blixer® 5 Plus | 1500 and 3000 | 1300 | 400 V*/3 50 Hz 3.4 | Metal | 5.5 l | 3.5 l | 24 kg | 26 kg |
| Blixer® 5 V.V. | 300 to 3500 | 1400 | 230 V/1 50 Hz 12.5 | Metal | 5.5 l | 3.5 l | 24 kg | 26 kg |
| Blixer® 6 | 1500 and 3000 | 1300 | 400 V/1 50 Hz 13 | Metal | 7 l | 4.5 l | 26 kg | 28 kg |
| Blixer® 6 V.V. | 300 to 3500 | 1500 | 230 V/1 50 Hz 13 | Metal | 7 l | 4.5 l | 26 kg | 28 kg |

Dimensions (mm)

| | A | B | C | D |
|--|-----|-----|-----|-----|
| Blixer® 2 | 389 | 281 | 210 | 165 |
| Blixer® 3 | 420 | 330 | 210 | 190 |
| Blixer® 4 | 480 | 304 | 226 | 255 |
| Blixer® 4-3000 Blixer® 4 V.V. | 480 | 304 | 226 | 255 |
| Blixer® 5 Plus | 500 | 340 | 270 | 265 |
| Blixer® 5 V.V. | 500 | 340 | 270 | 265 |
| Blixer® 6 Blixer® 6 V.V. | 535 | 370 | 270 | 265 |

* Other voltages available



robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 -2003, EN 60204 -1 (2006), EN 1678 - (1998), EN 12852, IP 55, IP 34.



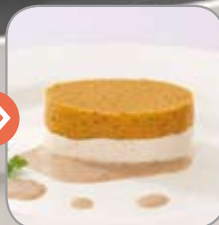
robot coupe®

NEW



BLIXER®

Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

► Blixer® 8 - Blixer® 10 - Blixer® 15 - Blixer® 20

ERGONOMIC

- **See-through lid** to monitor processing from start to finish. **Dishwasher-safe.**
- Possibility of **adding liquid or solid ingredients** while Blixer is running.
- Central bowl locking system for **easy assembly.**
- **Quick and easy lid attachment and removal.**

HYGIENE

- All the parts can easily be removed, making the machine **simpler to clean.**
- **Flat, easy-clean motor base.**

COMFORT

- **New bowl handle** design for an even better grip.
- **Handle at the back of the machine** easier to move machine around.
- Lid fitted with a seal so that it is **totally leakproof.**

PERFORMANCE

- **Stainless-steel, bowl-base blade assembly** featuring new **patented micro-serrated blade** profile (exclusive to Robot-Coupe). Chops ingredients to an ultra-fine, homogeneous consistency and ensures optimum cutting quality every time.
- **Tall bowl shaft** for processing liquid ingredients.
- Easily **detachable lid** and bowl **scraper system.**



POWER

- Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan.



Supplied with:



Blade assembly fitted with **fine-serrated blades** for producing **raw or cooked modified texture menus** and **ultra-fine, homogeneous preparations.**

BLIXER®: A unique concept



The Products Plus:

2 functions in 1 !

- The Blixers® combine the features of two well known appliances: the cutter and the blender/mixer. Our Blixers® can be used to produce modified texture meals (starters, main dishes, desserts) for the healthcare sector.

Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food.

Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

Perfect hygiene :

- Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards.



Number of covers:

25 to 400



Users:

Hospitals, Nursing Homes, Crèches, Restaurants, Pharmaceutical, Agrifood Business, etc.



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavour of the pre-liquidized food.



► Healthcare - Pureed food

All preparations for every type of diet.
Starters, Main dishes , Desserts, both cooked and raw

Since 1991, Robot-Coupe has worked in close partnership with healthcare and catering specialists in improving the Blixer® concept for patients who suffer dysphagia or problems with mastication and swallowing. With a Blixer, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients



► Blades

- Always a cut above the rest, Robot-Coupe has developed a new, patented blade profile ensuring maximum cutting quality every time. These blades are perfectly balanced, to avoid all problems of vibrations.

Delivered with:

- Fine serrated 2-bladed stainless steel blade assembly for Blixer 8
- Fine serrated 3-bladed stainless steel blade assembly for Blixer 10/15/20



- Fine serrated blades will chop ingredients to an ultra-fine, homogeneous consistency.
- To achieve optimum quality, it is important to adjust the spacing of the blades and avoid exceeding maximum processing quantities.

► Induction motor

- **Asynchronous industrial motor for heavy duty use** guarantees durability and reliability.
- Motor built on ball bearings for a **silent process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No drive belt
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**



Find the Blixer® you need

| What amounts do you need to process? | Special Single Portion | 300 gr to 2 kg | 400 gr to 3 kg | | | 500 gr to 3.5 kg | | 600 gr to 4.5 kg | |
|--------------------------------------|------------------------|----------------|----------------|----|----|------------------|----|------------------|-----|
| Do you have a 3-phase power supply? | No | No | Yes | No | No | Yes | No | Yes | Non |

This is the Blixer® for you!



| What amounts do you need to process? | 1 kg to 5 kg | | 2 kg to 6.5 kg | | 3 kg to 10 kg | | 3 kg to 13 kg | | 4 kg to 15 kg | 4 kg to 20 kg | 6 kg to 30 kg | 6 kg to 45 kg |
|--------------------------------------|--------------|-----|----------------|-----|---------------|----|---------------|----|---------------|---------------|---------------|---------------|
| Do you have a 3-phase power supply? | Yes | Yes | Yes | Yes | Yes | No | Yes | No | Yes | Yes | Yes | Yes |

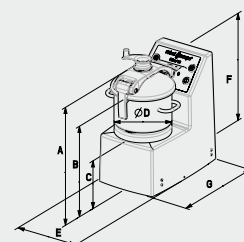
This is the Blixer® for you!



| CE Mark | Characteristics | | | | | Weight (kg) | |
|------------------------|-----------------|---------------|----------------------|-------------------------------|-----------------|-------------|-------|
| | Speed (Rpm) | Power (Watts) | Voltage* (Amp) 50 Hz | Stainless-steel bowl capacity | Liquid capacity | Net | Gross |
| Blixer® 8 | 1 500 and 3 000 | 2 200 | 400V~3 / 5.5 | 8 litre | 4.4 litre | 40 kg | 52 kg |
| Blixer® 8 V.V. | 300 to 3 500 | 2 200 | 230V~1 / 21 | 8 litre | 4.4 litre | 40 kg | 52 kg |
| Blixer® 10 | 1 500 and 3 000 | 2 600 | 400V~3 / 6 | 11.5 litre | 5.3 litre | 45 kg | 57 kg |
| Blixer® 10 V.V. | 300 to 3 500 | 2 600 | 230V~1 / 21 | 11.5 litre | 5.3 litre | 45 kg | 57 kg |
| Blixer® 15 | 1 500 and 3 000 | 3 000 | 400V~3 / 6.5 | 15 litre | 7.2 litre | 49 kg | 62 kg |
| Blixer® 15 V.V. | 300 to 3 500 | 3 000 | 400V~3 / 11.6 | 15 litre | 7.2 litre | 49 kg | 62 kg |
| Blixer® 20 | 1 500 and 3 000 | 4 400 | 400V~3 / 10.1 | 20 litre | 7.8 litre | 75 kg | 88 kg |
| Blixer® 20 V.V. | 300 to 3 500 | 4 400 | 400V~3 / 13.6 | 20 litre | 7.8 litre | 75 kg | 88 kg |

* Other voltages available.

| | Dimensions (mm) | | | | | | |
|-------------------------------------|-----------------|-----|-----|-----|-----|-----|-----|
| | A | B | C | D | E | F | G |
| Blixer® 8 - Blixer® 8 V.V. | 595 | 445 | 255 | 280 | 315 | 525 | 545 |
| Blixer® 10 - Blixer® 10 V.V. | 670 | 520 | 280 | 280 | 345 | 600 | 560 |
| Blixer® 15 - Blixer® 15 V.V. | 690 | 540 | 300 | 320 | 370 | 620 | 615 |
| Blixer® 20 - Blixer® 20 V.V. | 770 | 620 | 315 | 320 | 380 | 700 | 630 |



robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 -2003, EN 60204 -1 (2006), EN 1678 - (1998), EN 12852.



robot coupe®



Blixer® 23 • Blixer® 30

Blixer® 45 • Blixer® 60



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

Blixer® 23 • 30 • 45 • 60

Control panel

- **0-15 minute timer.** When the appliance is used, it automatically repeats the processing time selected on the previous occasion, unless the user sets a different one.
- **Stainless-steel control buttons flush with the casing,** making them easier to clean and longer lasting.
- **Safety indicator lights** to ensure risk-free use.
- **Pulse control** for greater cutting precision.

Bowl-base blade assembly

- Exclusive to Robot-Coupe, ensuring total homogeneity of processed foodstuffs, even when small amounts are involved.

Bowl

- **Tilting bowl** making it easier to empty.
- **Removable bowl,** exclusive to Robot-Coupe, for hassle-free cleaning

Frame

- 100% stainless-steel with system of 3 sturdy built-in legs :
 - ensuring total stability of the appliance and risk-free use,
 - taking up very little space,
 - making cleaning easier.

Lid

- **Transparent polycarbonate lid** to enable user to monitor processing.
- **Watertight lid** requiring a single movement to lock it into position.
- Lid specially designed to direct liquid back into processing bowl when opened.
- **Opening in centre of lid** for adding liquid or dry ingredients during processing.
- **Lid and seal designed to be dismantled** simply and quickly for thorough cleaning.

Bowl scraper

- To improve the turbulence and consequently the end-product consistency.

Tilting lever

- Ergonomic lever enabling the user to tilt the bowl at various angles, even horizontally.

Wheels

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.



THE BLIXER®



The Products Plus :

2 functions in 1 !

- The Blixers combine the features of two well-known appliances: the cutter and the blender/mixer.

The Blixers will easily realise your mixed, raw or cooked, liquid, semi-liquid or pasty meals.

Efficacy:

- With their large liquid capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

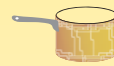
Ease of use:

- All stainless steel machine for space saving, built with a removable bowl and tilting seal for easier cleaning and to empty the bowl easily.
- Control panel designed for a simple and reliable use, and equipped with a timer for a better preparation control.



Number of covers:

from 100 to 3000 +



Quantities processed by operation:

from 4 to 45 kg



Target:

Hospitals, Nursing homes, Crèches, Restaurants



In brief:

Blixers are quick, efficient, simple to use and robust. Add to this guarantee of a perfectly finished end product that contains all the goodness and flavour of the pre-liquidized food.

EXAMPLES OF USE

HOSPITAL USES

SPOON FEEDING

- Minced foods: meat, fish, etc.
- Mousses: vegetables, fish, etc.
- Vegetables purees
- Compotes of stewed fruits.



SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

- soups / creamed soups
- minced meat + gravy
- puree + liquid (broth, milk, etc.)
- fruits compotes + syrup or water



LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized.



DELICATESSENS USES

• Butter mixtures:

snail butter, salmon butter, anchovie butter...

- **Sauces:** green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...



- **Vegetable mousses.**

- **Grinding:** lobster, scampi, seashells...

PHARMACEUTICAL AND CHEMICAL LABORATORY USES

• Grinding:

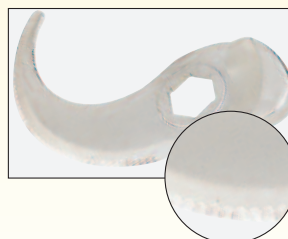
herbs, seeds, powders, tablets...

• Mixing:

homogenization of creams, ointments, mixed components, varied ingredients...

| Models | Blixer 23 | Blixer 30 | Blixer 45 | Blixer 60 |
|------------------------------|--------------|--------------|---------------|---------------|
| Bowl capacity (in litres) | 23 | 28 | 45 | 60 |
| Speeds (Rpm) | 1500 to 3000 | 1500 to 3000 | 1500 to 3000 | 1500 to 3000 |
| Timer | ● | ● | ● | ● |
| No. of servings | 100 to 400 + | 100 to 500 + | 200 to 1000 + | 300 to 3000 + |
| Maximum quantities processed | 4 to 15 kg | 4 to 20 kg | 6 to 30 kg | 6 to 45 kg |

BLADES



Fine serrated edge for all blending tasks, as well as for homogeneous and smooth-textured preparations.

In order to guarantee perfect results every time, Robot-Coupe has developed **new patented blade profiles** providing optimum cutting quality. **Perfectly balanced** to prevent any vibration, these blades are available with three different types of edge.

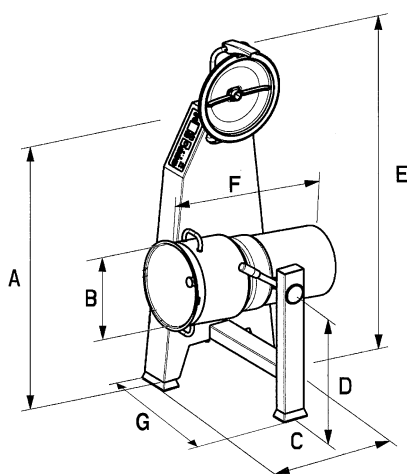


Delivered with a **fine serrated 2-blade assembly**

To obtain the best results, it is important to get the spacing between the blades right and to take into account the maximum processing capacities (see table).

robot coupe®

Blixer® 23 • Blixer® 30
Blixer® 45 • Blixer® 60



Dimensions (in mm)

| | 23 | 30 | 45 | 60 |
|---|------|------|------|------|
| A | 1250 | 1250 | 1400 | 1400 |
| B | 320 | 360 | 400 | 450 |
| C | 600 | 600 | 600 | 600 |
| D | 590 | 590 | 640 | 640 |
| E | 1620 | 1620 | 1800 | 1820 |
| F | 800 | 800 | 870 | 870 |
| G | 700 | 720 | 760 | 810 |

**CE
Mark**

Electrical data

Speeds 1500 - 3000 Rpm
 400 V/50 Hz • Three-phase
 Blixer 23 : 4500 W - 18 Amp.
 Blixer 30 : 5400 W - 18 Amp.
 Blixer 45 : 9000 W - 24 Amp.
 Blixer 60 : 11 000 W - 35 Amp.

Other voltages available.

Weight

Blixer 23 : Net 110 kg - Gross 131 kg
 Blixer 30 : Net 110 kg - Gross 131 kg
 Blixer 45 : Net 138 kg - Gross 165 kg
 Blixer 60 : Net 150 kg - Gross 177 kg

As inventors and market leaders, Robot-Coupe offers the most complete range of Blixers®, a choice of models with capacities ranging from 2.9 litres to 60 litres.



STANDARDS: MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN ISO 12100 - 1 and 2 - 2003, EN 60204 - 1 (2006), EN 12853.

INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.



DISTRIBUTOR

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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robot coupe®



AUTOMATIC SIEVES

C80 • C120 • C200



RESTAURANTS - CATERERS - CONFECTIONERS - FISHMONGERS



C 80

- Table-top model.
- Space saving. Easy to move.
- Power 650 W.
- Hourly output : from 40 to 60 kg depending on type of preparation
- Non-stop processing time : 30 minutes maximum



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

C 120

- Higher hourly output from 100 to 120 kg depending on type of preparation
- Machine equipped with stainless steel feet
- Available in single or three phase 900 W.

C 200

- Special industry three phase model with 1800 W motor for:
 - intensive use
 - harder products such as blackcurrants processing
- Hourly output : from 120 to 150 kg depending on type of preparation.

C 200 V.V.

- Single phase model with a speed variation from 100 to 150 rpm to obtain an adequate end-texture.



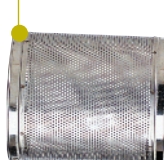
Operating diagram

TRAY

Continuous feeding of washed products, no need to stone or peel.



PERFORATED BASKET
Products fall inside the basket where they are sieved.

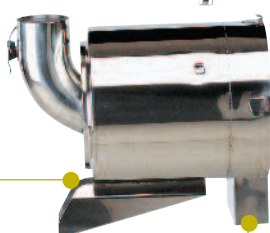


PADDLES
Paddle assembly rotating at 1500 rpm to extract maximum pulp and juice.

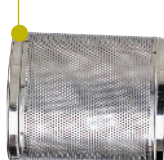


END PRODUCT EJECTION CHUTE

The ready to use pulp is ejected here and is free of pips, stones, skin, fibres and bones.



WASTE EJECTION CHUTE
I.E skins, pips, stones, tails, bones, shells, fibres...



AUTOMATIC SIEVES



The Product Benefits:

• Versatility:

The machine produces juice, fruit purees, vegetable mousses, sauce bases, bisques and fish soups.

• Simple and Sturdy:

All parts are made of stainless steel to ensure easy cleaning and durability.

Continuous feed hopper for ease of use and time saving.

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



Target:

Restaurants, caterers, confectioners, fishmongers



In brief:

Strain soups, bisques or sauces, extract fruit pulp or separate fibres from vegetables.



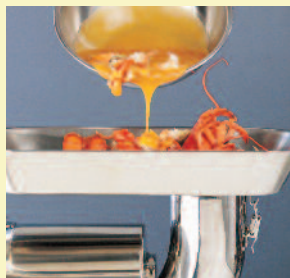
| Uses/Output | Use | Hourly | | End product |
|-----------------------|---|---------|----------------------|--|
| | | C 80 | C120/C200 | |
| FRUITPULPS | | | | |
| STRAWBERRIES / 90% | Process ripe fruits | 60 kg/h | 150 kg/h | <div>With the fruitpulp you can make:</div> <div><div>• Icecream</div><div>• Sorbets</div><div>• Creams</div><div>• Fruitpurees</div><div>• Jams</div><div>• Fruit-jelly</div><div>• Jelly</div></div> |
| RASPBERRIES / 90% | | | | |
| BLACKBERRIES / 90% | | | | |
| REDCURRANTS / 75% | To be blanched for max output | 40 kg/h | 100 kg/h | |
| BLACKCURRANTS / 75% | | | | |
| BILBERRIES / 90% | To be washed before feeding into the machine | 60 kg/h | 150 kg/h | |
| TOMATOES / 90% | | | | |
| MIRABELLE PLUMS / 80% | | | | |
| CHERRIES / 80% | | 40 kg/h | 100 kg/h | |
| PLUMS / 80% | | | | |
| PEACHES / 80% | | 40 kg/h | 100 kg/h | |
| APRICOTS / 80% | | | | |
| MELON / 90% | Peeled | 40 kg/h | 100 kg/h | |
| LEMON / 80% | | | | |
| ORANGE / 80% | | | | |
| GRAPES / 80% | Use ripe picked grapes | 40 kg/h | 100 kg/h | |
| APPLES / 85% | Grind before processing | 40 kg/h | 100 kg/h | |
| COCONUT / 85% | | 60 kg/h | 150 kg/h | |
| PINEAPPLE / 90% | | | | |
| APPLE PUREE / 90% | Cooked | 40 kg/h | 100 kg/h | |
| VEGETABLE MOUSSE | | | | |
| ASPARAGUS / 80% | Thorough cooking before sieving | 40 kg/h | 100 kg/h | <div>• Vegetables purees</div> <div>• Vegetables mousses</div> |
| CARROTS / 90% | | | | |
| CELERIAC / 90% | | | | |
| CUCUMBERS / 95% | | 60 kg/h | 150 kg/h | |
| LEEKs / 80% | | | | |
| BELL PEPPER / 95% | | | | |
| OLIVES | Cutter grind before processing | 40 kg/h | 100 kg/h | • Tapenade |
| SOUPS | | | | |
| FISH / 75% | Grind before processing | 60 l/h | *150 l/h and more | <div>• Bisque</div> <div>• Cream soups, Soups</div> |
| SHELLFISH / à 90% | | | | |
| SAUCES | | 60 l/h | *150 l/h and more | |

RECIPES: Sauce Américaine

Ingredients :

- Shellfish (crustaceans) as desired: live lobster, edible crab • Oil • 50 g butter • 1 clove of garlic
- 12 shallots • 1 carrot • 4 tomatoes • 1 glass of dry white wine • 100 ml fumet (concentrated stock)
- 100 ml cognac • 100 ml Madeira wine • Spices, salt, pepper

Preparation:

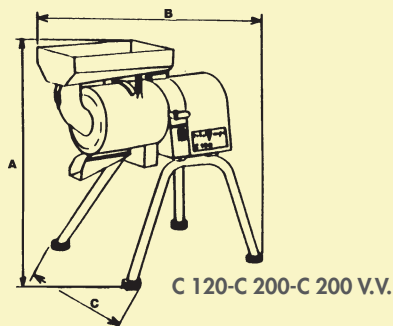
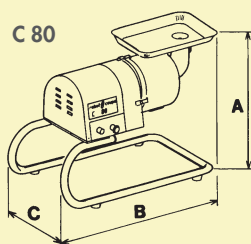


- Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan.
- Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetables, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning.
- Cook for 30 minutes.



- Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes.
- Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.

| CE Mark | Electrical data | | | | Dimensions (in mm) | | | Weight (kg) | |
|------------|-------------------|---------------|----------------------------|-------------------|--------------------|------|-----|-------------|-------|
| | Speed (rpm) | Power (watts) | Intensity (Amp) | Voltage | A | B | C | Net | Gross |
| C 80 | 1500 | 650 | 5.7 | 230 V 50 Hz/1 | 540 | 610 | 360 | 21 kg | 25 kg |
| | 1800 | 650 | 12 | 115 V 60 Hz/1 | | | | | |
| C 120 | 1500 | 900 | 230 V - 3.6 400 V - 2.1 | 230x400 V 50 Hz/3 | 860 | 1030 | 400 | 40 kg | 56 kg |
| | 1500 | 900 | 5.5 | 230 V/50 Hz/1 | | | | | |
| | 1800 | 900 | 12 | 115 V/60 Hz/1 | | | | | |
| C 200 | 1500 | 1800 | 230 V - 7.5 400 V - 4.3 | 230x400 V 50 Hz/3 | | | | 41 kg | 57 kg |
| C 200 V.V. | from 1500 to 1800 | 1800 | | 230 V 50 Hz/1 | | | | 53 kg | 70 kg |



STANDARDS: Machines in compliance with

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



DISTRIBUTOR :

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 20 • CL 40

NEW



RESTAURANTS – BARS – TAKEAWAY OUTLETS – SANDWICH BARS

▶ CL 40

Compact table-top model, easy to clean and simple to store - even in the tiniest of kitchens.

EASY CLEANING

The detachable bowl and lid are both dishwasher safe



TWO FEED HOPPERS

- The large hopper (surface area: 104 cm²) can hold up to 7 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables



STURDINESS

Stainless-steel bowl and all-metal motor unit.



LATERAL EJECTION



Space-saving

THROUGHPUT

- Operating time: up to 80 kg/h.
- Processing time: up to 3 kg/mn.
- 1 speed: 500 Rpm.

28
DISCS

Exceptional cutting quality:

With the CL 40, you can choose between a wide variety of cuts, even when dealing with delicate vegetables - **slicing or dicing tomatoes** is no longer a problem! The stainless-steel* discs are dishwasher compatible



Ejector tool specially designed to cope with cabbage.

* Only the slicing discs of the French fry and dicing kits are made from aluminium.

▶ CL 20



CLEANING

The lid and bowl made from composite material are **easily detachable**.

THROUGHPUT

Operating time: up to 40 kg/h.

Processing time: up to 2 kg/mn.

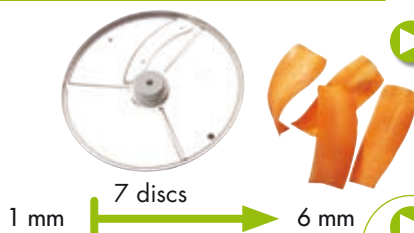
1 speed: 1500 Rpm.

23
DISCS

Not for dicing or making french fries

THE WIDEST VARIETY OF CUTS

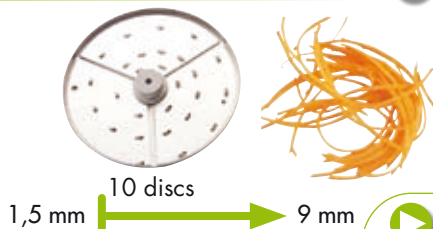
▶ Slicers and Ripple-cut



| | ref. | | ref. |
|------|-------|-----------------|-------|
| 1 mm | 27051 | 5 mm | 27087 |
| 2 mm | 27555 | 6 mm | 27786 |
| 3 mm | 27086 | Ripple-cut 2 mm | 27621 |
| 4 mm | 27566 | | |



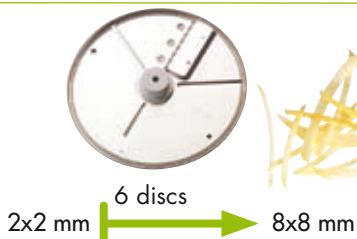
▶ Grater



| | ref. | | ref. |
|--------|-------------|--------------------------|-------|
| 1,5 mm | 27588/27148 | Horseradish Paste 0,7 mm | 27078 |
| 2 mm | 27577/27149 | Horseradish Paste 1 mm | 27079 |
| 3 mm | 27511/27150 | Horseradish Paste 1,3 mm | 27130 |
| 6 mm | 27046 | parmesan | 27764 |
| 9 mm | 27632 | Röstis Potatoes | 27191 |



▶ Julienne, Tagliatelles



| | ref. | | ref. |
|----------|-------|----------|-------|
| 2 x 2 mm | 27599 | 4 x 4 mm | 27047 |
| 2 x 4 mm | 27080 | 6 x 6 mm | 27610 |
| 2 x 6 mm | 27081 | 8 x 8 mm | 27048 |



▶ Dicing



| | ref. |
|-----------------|-------|
| 8 x 8 x 8 mm | 27113 |
| 10 x 10 x 10 mm | 27114 |
| 12 x 12 x 12 mm | 27290 |



▶ French fries

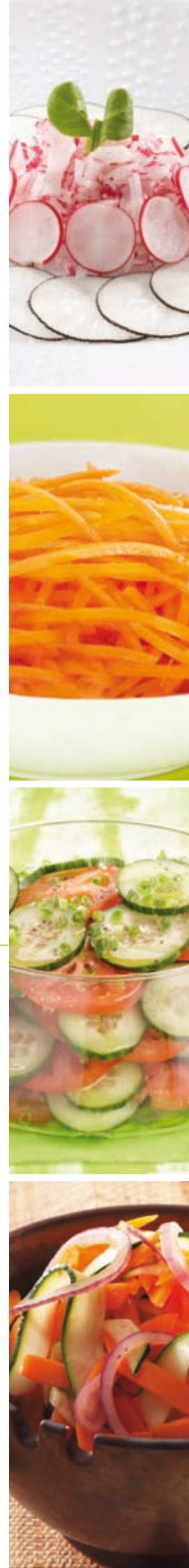


| | ref. |
|------------|-------|
| 8 x 8 mm | 27116 |
| 10 x 10 mm | 27117 |



CL 20 & CL 40

Only CL 40



Vegetable preparation machines

Table-top models CL 20 • CL 40



The Products Plus:

Processing capacity:

- Large hopper (104 cm²) for large vegetable processing and round feed hopper (Ø 58 mm) designed for long and fragile products.

Range of cut:

- A comprehensive range of discs allowing you to perform all the fruit and vegetable processing tasks you could possibly want - including slicing, ripple-cutting, grating, dicing, cutting into ribbons or matchsticks, and making french fries, in the case of the CL 40.

Simple design:

- Removable bowl and lid for easy and perfect cleaning.
- Designed for easy handling and maintenance.

Security:

- Patented magnetic security device and motor braking system stop the machine as soon as the bowl or hoppers are opened.



Number of covers:

from 20 to 80



Users:

Restaurants – Bars – Takeaway outlets – Sandwich bars



In brief:

Space saving and compact table-top model designed for a wide range of cut.



INDUCTION MOTOR

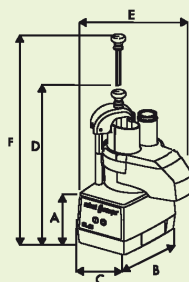
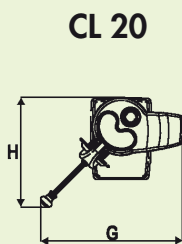
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- No maintenance
- Stainless steel motor shaft



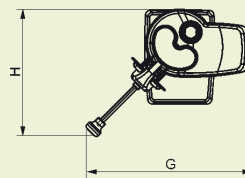
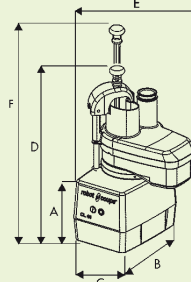
CE mark

| | Electrical data | | | Dimensions (mm) | | | | | | | | Weight (kg) | |
|-------|-----------------|---------------|----------------------|-----------------|-----|-----|-----|-----|-----|-----|-----|-------------|-------|
| | Speed (rpm) | Power (Watts) | Voltage* (Amp.) | A | B | C | D | E | F | G | H | net | gross |
| CL 20 | 1500 | 400 | 230 V/1 50 Hz 5,7 | 205 | 303 | 224 | 570 | 345 | 725 | 530 | 410 | 11 kg | 13 kg |
| CL 40 | 500 | 500 | 230 V/1 50 Hz 5,4 | 225 | 303 | 224 | 590 | 345 | 745 | 530 | 410 | 15 kg | 18 kg |

CL 20



CL 40



* Other voltages available

robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



robot coupe®



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION

300
3000

Up to
1800 kg
of vegetables
per hour

ALL IN
ONE



ERGO MOBILE TROLLEY INCLUDED

Can accommodate
three full-size
gastronorm pans



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.



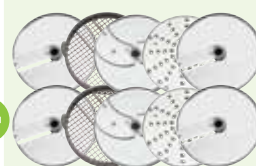
POTATO RICER EQUIPMENT 3mm



Ideal for
mashing large
amounts of
fresh
potato.



MULTICUT PACK OF 16 DISCS*



For imaginatively
presented fruit and
vegetables.

*Slicers: 1; 2; 4 - Graters: 1.5; 3 - Dicing equipments: 5x5x5; 10x10x10; 20x20x20 - Julienne: 2x10; 2.5x2.5; 4x4 - French Fries: 10x10.

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG
VEGETABLES*



Pusher feed head

▶ CL 55 Automatic

Up to
1200 kg
of vegetables
per hour.



RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand

EASY TO HANDLE

The machine can easily be moved around on its wheeled stand, which can hold gastronorm pans ideally suited for large outputs.

EASY CLEANING

All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.

SAFETY SYSTEM

It is impossible to gain access to the sharp cutting blades while they are moving.

50
DISCS

SPEED

2 versions available:

1 speed: 375 rpm single-phase

2 speed: 375 rpm and 750 rpm
three-phase

LES DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



POTATOES FOR MASHING



Potato ricer equipment

▶ CL 55 Pusher feed-head

Up to
400 kg
of vegetables
per hour.



NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator

EXTRA PRECISE



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

EXTRA LARGE



The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.

* The pusher feed head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES*



Pusher feed head

CL 60 Pusher feed-head

Up to
600 kg
of vegetables
per hour.



NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator



To ensure optimum user comfort, the handle can be fixed at three different heights.

EXTRA PRECISE



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

EXTRA LARGE

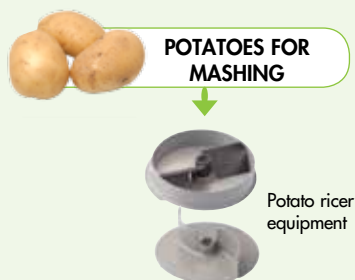
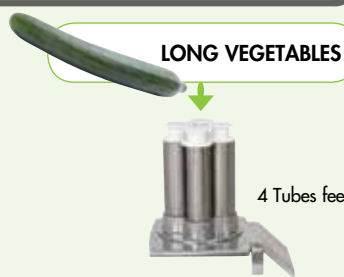


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* The pusher feed head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

LES DO YOU NEED TO PROCESS?



SPACE-SAVING

Tilting of the feed heads in line with the motor base.

HEAVY-DUTY CONSTRUCTION

100% stainless steel except for the aluminium feed-head base.

EASY TO HANDLE

The machine is extremely easy to move around, on account of its compactness, its two wheels and its handle.

50
DISCS

2 SPEEDS

2 speed: 375 rpm and 750 rpm
three-phase

VARIABLE SPEED

The CL 60 V.V.'s variable-speed system (100-1,000 rpm) allows you to adapt the appliance's speed to the texture of the foodstuff and the type of cut.

CL 60 Automatic



Up to
1800 kg
of vegetables
per hour.

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



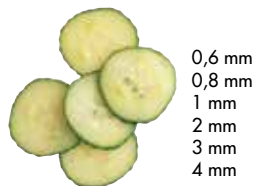
THE WIDEST VARIETY OF CUTS

Slicers

12 discs



0,6 mm → 10 mm



0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm

ref.

28166
28069
28062
28063
28064
28004

5 mm
6 mm
8 mm
10 mm

Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.

28065
28196
28066
28067
27244
27245



Ripple-cut

3 discs



2 mm → 5 mm



2 mm
3 mm
5 mm

ref.

27068
27069
27070



Grater

10 discs



1,5 mm → 9 mm



1,5 mm
2 mm
3 mm
4 mm
5 mm

ref.

28056
28057
28058
28073
28059

7 mm
9 mm

parmesan
Radish
Rösti

ref.

28016
28060
28061
28055
27164



Julienne, Tagliatelles

12 discs



1,8 mm → 8x8 mm



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2.5 x 2.5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

ref.

28172
28153
28051
28195
27072
27066

2 x 8 mm (strips)
2 x 10 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.

27067
28173
28101
28052
28053
28054



Dicing

9 sets



5x5x5 mm → 14x14x10 mm

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

ref.

28110
28111
28112
28181
28179

14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm

ref.

28113
28114
28115
28180



French fries

3 sets



8x8 mm → 10x16 mm



8 x 8 mm
10 x 10 mm
10 x 16 mm

ref.

28134
28135
28158

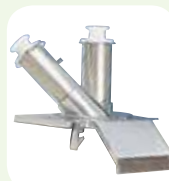


OPTIONAL ATTACHMENTS CL 55 AND CL 60



4 Straight holes feed-head

- Designed for the preparation of long vegetables in large outputs.
- Diameters of the tubes: 2 tubes of 50 mm and 2 tubes of 70 mm.



Straight and bias cut feed head

- Designed for the preparation of long vegetables and biased cut.
- Diameter of the tubes is 70 mm and of the inserts is 50 mm.



Vegetable Preparation Machines

Floor models



The Products Advantages:

Processing capacity:

- Large hopper feed head (area: 238 cm²) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs (up to 1800 kg/h)

Wide range of cut:

- Complete selection of 50 discs for slicing, grating, julienne, dicing and making French Fries.
- 4 different type of feed heads to guarantee a wide variety of tasks.

Simple and robust design:

- Mainly stainless steel for easy cleaning and a longer life.
- Parts in food contact are easy to dismantle and clean.



Number meals per service: up to 3000.



Target:

For Hospitals & Institutions, Hotels, C P U's and Food Manufacture's.



In brief:

- High performance, robust, easy to clean and maintain, simple to use and versatile. Quite simply incomparable.

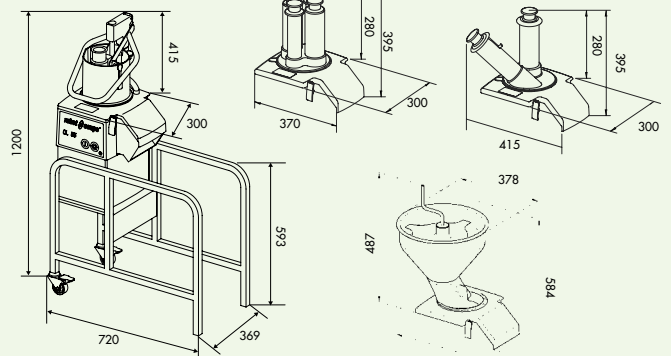
CE mark

Electrical data

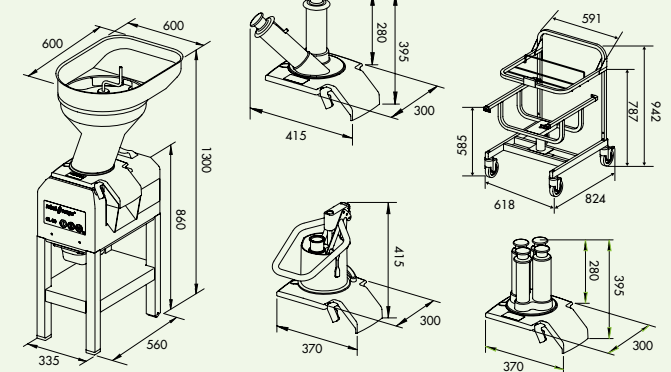
| | Speed (rpm) | Power (Watts) | Intensity (Amp.) | Voltage |
|------------|-------------|---------------|------------------|---------------------|
| CL 55 | 375 & 750 | 1100 | 1.4 | 400 V 50 Hz / 3 |
| CL 60 | 375 & 750 | 1500 | 3.4 | 400 V 50 Hz / 3 |
| CL 60 V.V. | 375 to 750 | 1500 | 12 | 230 V 50-60 Hz/1 |

| | Auto feed head | Pusher feed head | 4 Hole-feed heads | Ergo mobile trolley | Mobile stand | Mash & Purée kit |
|---------------------------|----------------|------------------|-------------------|---------------------|--------------|------------------|
| CL 55 Two feed heads | ✓ | ✓ | option | | ✓ | option |
| Auto feed head CL 55 | ✓ | | option | | ✓ | option |
| Pusher feed head CL 55 | | ✓ | option | | ✓ | option |
| CL 60 Workstation | ✓ | ✓ | ✓ | ✓ | | ✓ |
| CL 60 Two feed heads | ✓ | ✓ | option | option | | option |
| Auto feed head CL 60 | ✓ | | option | option | | option |
| Pusher feed head CL 60 | | ✓ | option | option | | option |

CL 55



CL 60 - CL 60 V.V.



robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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AUTOMATIC JUICE EXTRACTOR

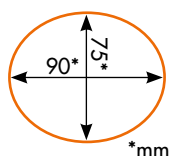
C 40



COMMERCIAL KITCHENS AND PATISSERIES

▶ C 40 AUTOMATIC JUICE EXTRACTOR

Ideal for making delicious coulis, as well as all the fruit and vegetable juices you need to prepare appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes and much, much more besides...



90 x 75 mm **large-capacity feed tube** for faster throughput - tomatoes can now be left whole.



Coulis arm designed to cater for soft-fleshed fruit and vegetables such as raspberries, blackcurrants and tomatoes.



Stainless-steel basket featuring inbuilt ejector paddles with a curved profile for more efficient sweeping of the bowl base.



Long side spout so that the coulis can be collected in a large container.



Large and small cones **for maximum juice extraction**, whatever the size of the citrus fruit.

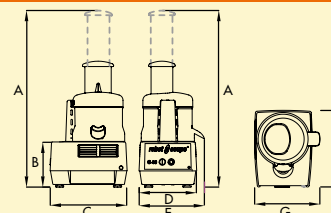


CE Mark

| | Characteristics | | | | Weight (kg) | |
|-------------|-----------------|-------------|---------------|------------------|-------------|-------|
| | Motor | Speed (rpm) | Power (Watts) | Intensity (Amp.) | Net | Gross |
| C 40 | 230 V*/1 50 Hz | 1500 | 500 | 4.3 | 9.2 | 10.4 |

*Other voltages available

| Dimensions (in mm) | | | | | | | |
|--------------------|-----|-----|-----|-----|-----|-----|--|
| A | B | C | D | E | F | G | |
| 645 | 165 | 280 | 210 | 239 | 280 | 239 | |



robot coupe®

DISTRIBUTEUR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.



robot coupe®



VEGETABLE PREPARATION MACHINE

CL 50 • CL 50 Ultra • CL 52



RESTAURANTS – INSTITUTIONS – CATERERS

Efficient, sturdy and easy to clean, these unique models allow a wide variety of cuts.

Large volume opening



Up to 10 tomatoes
or ½ cabbage.



Cylindrical hopper



Ø 58 mm regular slicing of long
vegetables such as courgettes, carrots,
pepperonis and cucumbers.



Exactitube pusher: New
Ø 39 mm for slicing small-size
ingredients such as chillis, gerkins, dry
sausage, asparagus, spring onions,
bananas, strawberries and grapes.



Extra large hopper



Up to 15 tomatoes or 1 whole
cabbage.



New handle design requires less effort from
operator.

▶ CL 50 / CL 50 Ultra



50
400

Practical output:
Up to 150 kg/h

170 mm
75 mm
58 mm
Area: 139 cm²

550 Watts



CL 50
Ultra

550 Watts
Stainless steel
motor base

▶ CL 52



70
600

Practical output:
Up to 250 kg/h

175 mm
59 mm
Area: 227 cm²

750 Watts
Stainless steel
motor base

Extra Ergonomic

Designed to process large volumes of
vegetables quickly and easily.



**REQUIRES LESS EFFORT
PREVENTS MSD*
TAKES AWAY THE TEDIOUSNESS**



STURDINESS

Induction motor for intensive use.



ERGONOMICS

The pusher **automatically** restarts the
machine for **easier, quicker** operation.



SPACE-SAVING

Space-saving lateral ejection.



EASY CLEANING

New lid shape **eliminating nooks and crannies** where
food residue could accumulate.



SPEED

- 2 versions available:
1 **speed** (Single phase or Three phase) 375 rpm.
2 **speeds** (Three phase) : 375 rpm and 750 rpm.

*Musculoskeletal disorders

Slice, grate, chop, dice, cut fries ...



... cut up small-size ingredients ...



... and much more:

▶ Option: Potato Ricer Attachment

• Speed and output

Capable of producing up to 10 kg of fresh and flavoursome 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.



• Feed tube
CL 50/CL 50 Ultra*



• Paddle
• Grid : 3 mm or 6 mm



• Ejector disc for
puréed vegetables

*Cannot be used with CL 52



THE WIDEST VARIETY OF CUTS

Slicers



0,6 mm → 10 mm



0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm

12 discs

| ref. | | ref. |
|-------|----------------------|-------|
| 28166 | 5 mm | 28065 |
| 28069 | 6 mm | 28196 |
| 28062 | 8 mm | 28066 |
| 28063 | 10 mm | 28067 |
| 28064 | Cooked potatoes 4 mm | 27244 |
| 28004 | Cooked potatoes 6 mm | 27245 |



Ripple-cut



2 mm → 5 mm



3 discs

| | ref. |
|------|-------|
| 2 mm | 27068 |
| 3 mm | 27069 |
| 5 mm | 27070 |



Grater



1,5 mm → 9 mm



10 discs

| | ref. | | ref. |
|--------|-------|-----------------|-------|
| 1,5 mm | 28056 | 7 mm | 28016 |
| 2 mm | 28057 | 9 mm | 28060 |
| 3 mm | 28058 | parmesan | 28061 |
| 4 mm | 28073 | Radish | 28055 |
| 5 mm | 28059 | Röstis potatoes | 27164 |



Julienne, Tagliatelles



1x8 mm → 8x8 mm



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2,5 x 2,5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

12 discs

| ref. | | ref. |
|-------|-------------------|-------|
| 28172 | 2 x 8 mm (strips) | 27067 |
| 28153 | 2 x 10 mm | 28173 |
| 28051 | 3 x 3 mm | 28101 |
| 28195 | 4 x 4 mm | 28052 |
| 27072 | 6 x 6 mm | 28053 |
| 27066 | 8 x 8 mm | 28054 |



Dicing



5x5x5 mm → 50x70x25 mm

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

9 sets

| ref. | | ref. |
|-------|-----------------|-------|
| 28110 | 14 x 14 x 14 mm | 28113 |
| 28111 | 20 x 20 x 20 mm | 28114 |
| 28112 | 25 x 25 x 25 mm | 28115 |
| 28181 | 50 x 70 x 25 mm | 28180 |
| 28179 | | |



French fries



8x8 mm → 10x16 mm



4 sets

| | ref. |
|------------|-------|
| 8 x 8 mm | 28134 |
| 8 x 16 mm | 28159 |
| 10 x 10 mm | 28135 |
| 10 x 16 mm | 28158 |



Vegetable Preparation Machine



The Product Advantages

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 50x70x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375 & 750 rpm two-speed appliance successfully synchronizing speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

Up to 600 covers



Kg Flow rate:

Practical: up to 250 kg/hr

Theoretical: up to 750 kg/hr



In brief:

Strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



Induction motor

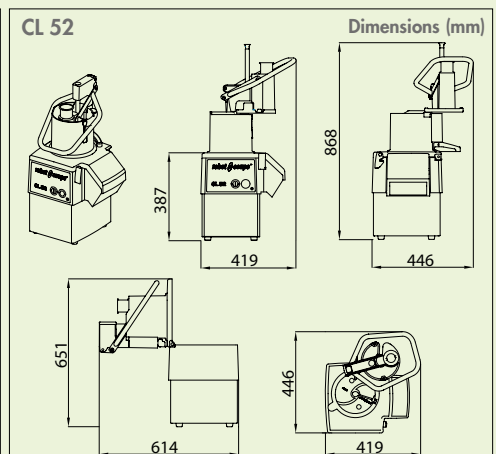
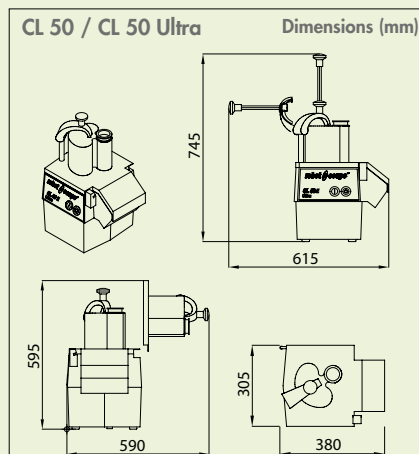


- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



| | Electrical data | | | Weight (kg) | |
|-------------|-----------------|---------------|---------------------------|-------------|-------|
| | Speed (rpm) | Power (Watts) | Voltage* (Amp.) | Net | Gross |
| CL 50 | 375 | 550 | 230 V/1 - 50 Hz - 5.7 | 17.6 | 19.8 |
| CL 50 | 375 | 550 | 400 V/3 - 50 Hz - 1.7 | 17.6 | 19.8 |
| CL 50 | 375 & 750 | 600 | 400 V/3 - 50 Hz - 1.8/2.1 | 17.6 | 19.8 |
| CL 50 Ultra | 375 | 550 | 230 V/1 - 50 Hz - 5.7 | 18 | 20.2 |
| CL 50 Ultra | 375 | 550 | 400 V/3 - 50 Hz - 1.7 | 18 | 20.2 |
| CL 50 Ultra | 375 & 750 | 600 | 400 V/3 - 50 Hz - 1.8/2.1 | 18 | 20.2 |
| CL 52 | 375 | 750 | 230 V/1 - 50 Hz - 5.3 | 25.5 | 28 |
| CL 52 | 375 | 750 | 400 V/3 - 50 Hz - 2.0 | 25.5 | 28 |
| CL 52 | 375 & 750 | 900 | 400 V/3 - 50 Hz - 2.7 | 25.5 | 28 |

* Other voltages available



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.

- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.

robot coupe®

 **JUICERS**
J 80 Ultra • J 100 Ultra

New



BARS – TAKEAWAY OUTLETS – RESTAURANTS – HOTELS – CANTEENS

▶ J 80 Ultra JUICER

Pulp ejected straight into container.
Supplied with 6.5-litre large-capacity pulp container with translucent sides to monitor pulp levels.



ERGONOMICS



Removable stainless-steel basket



Drip tray



No-splash spout

PERFORMANCE



High output and unrivalled juice quality

LONG LIFESPAN



Stainless-steel bowl and motor unit for easy aftercare

POWER



700 W

1000 W

Ultra-quiet heavy-duty motor

▶ J 100 Ultra JUICER

« Specially designed for intensive use »



New



► J 100 Ultra JUICER

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



JUICERS

J 80 Ultra • J 100 Ultra

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



JUICERS

J 80 Ultra • J 100 Ultra



Product benefits:

- **High power, low noise levels:** the powerful, heavy-duty motor operates at a speed of 3,000 rpm, meaning that the juice oxidizes less quickly. The resulting juices are particularly smooth and bursting with flavour. The noise levels of the J 80 Ultra/ J 100 Ultra are so low that they can be used right in front of the customer.
- **Practical:** the drip tray can hold up to 300 ml of liquid, meaning that your worktop stays clean.
- **Large-capacity pulp container!** the 6.5-litre (J 80 Ultra) or the 7.2-litre (J 100 Ultra) translucent container slots neatly under the ejector spout, to avoid pulp splashing onto the worktop.

The J 100 Ultra can be used in two ways:

1. Continuous pulp ejection: ejection chute sending a continuous flow of pulp directly into a bin beneath the worktop.
 2. Pulp ejected into a container: 7.2-litre large-capacity translucent pulp container.
- **Centrifugal juicer basket:** the basket can be removed (no special tool required) for easy cleaning.



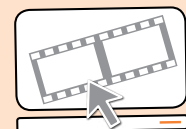
Users:

Bars, takeaway outlets, restaurants, hotels, canteens



In short:

They have all the qualities you could ask for in a juicer: fast, resilient, efficient, and top-quality juice.



Video available on:
www.robot-coupe.com

INDUCTION MOTOR

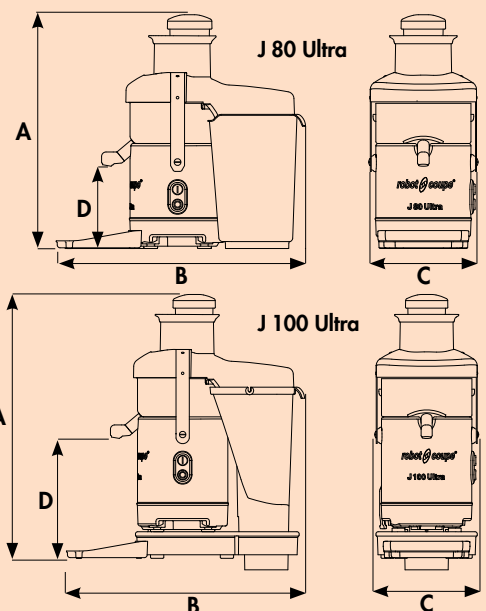
- Heavy-duty motor designed to withstand intensive use for greater reliability and a longer lifespan.
- Ball bearing-supported motor for ultra-quiet, vibration-free operation.
- Direct-drive motor:
 - extra power
 - no belt
- Maintenance-free: no wearing parts (no brushes)
- Stainless-steel motor shaft



CE mark

| | Electrical characteristics | | | Dimensions (mm) | | | | Weight (kg) | |
|-------------|----------------------------|-----------|--------------------|-----------------|-----|-----|-----|-------------|-------|
| | Speed (rpm) | Power (W) | Voltage* (A) | A | B | C | D | Net | Gross |
| J 80 Ultra | 3,000 | 700 | 230 V/ 50 Hz/ 1 | 505 | 535 | 235 | 162 | 10.9 | 12.8 |
| J 100 Ultra | 3,000 | 1,000 | 230 V/ 50 Hz/ 1 | 596 | 538 | 235 | 256 | 12.9 | 15.6 |

* Other voltages available



robot coupe

DISTRIBUTOR

STANDARDS: Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 10/2011/EU, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100 - 2010, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



robot coupe®



TABLE-TOP CUTTER MIXERS

R 2 • R 3 • R 4 • R 4 V.V. • R 5 Plus • R 5 V.V. • R 6 • R 6 V.V.



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

▶ R 5 Plus • R 5 V.V. • R 6 • R 6 V.V.

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

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

Automatic locking of bowl.

The **R-Mix function** on the R 5 V.V. and R 6 V.V. allows delicate foodstuffs to be mixed without being chopped.

The R 5 V.V. and R 6 V.V. have **variable speed's** ranging from **300 to 3,500 rpm.**

Standard smooth-edged blade assembly.

For the R 6 and R 6 V.V. models:

- 100% stainless-steel blade assembly
- Detachable blades
- Serrated and fine serrated blades available as optional extras.

For the R 5 and R 5 Plus models:

- Non-detachable blades
- Serrated and fine-serrated blades available as optional extras.

An **all-metal motor base** for greater sturdiness.

The **R 5 Plus** and **R 6** have two speeds: 1,500 and 3,000 rpm.

▶ R 3 • R 4 • R 4 V.V.

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

4.5-litre stainless-steel bowl with handle for the R 4 and R 4 V.V. models and 3.7-litre stainless-steel bowl with handle for the R 3 model.

The **R 4 V.V.** has a speed range of **300 to 3,500 rpm.**

A **smooth blade** is supplied as a standard attachment, with cap which can be removed for cleaning.

Optional extras :

- **Coarse serrated blade** assembly for grinding and kneading tasks.
- **Fine-serrated blade** assembly recommended for chopping parsley.

The **R 3** has a single speed of either **1 500 or 3 000 rpm**, depending on the model.

The **R 4** has a single speed of **1,500 rpm**, or 2 speeds of **1,500 and 3,000 rpm.**

The **R 4-1500 model** has a single speed of **1,500 rpm.**

Table-Top Cutter Mixers



The products' benefits:

High Performance:

- They have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a few minutes for the longest preparation. The 3,000 rpm speed is recommended for mousses and smooth-textured mousses.

Precision:

- Pulse control allows you to maintain the precise cut that you require.
- Some models in the range are equipped with a speed variator giving flexibility for a wider range of tasks.

Power and durability:

- Industrial induction motor designed for heavy duty guarantees durability and reliability.



Number of covers: 10 to 100



Target:

Restaurants, Institutions, Delicatessens, Caterers.



In brief :

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of 12 models, with capacities ranging from 2.9 litres to 11.5 litres.



Smooth blade
Standard



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional



Kneading



Grinding



Fine serrated blade
Optional



Herbs



Spices

Special Grinding - Pastry

Special Herbs & Spices

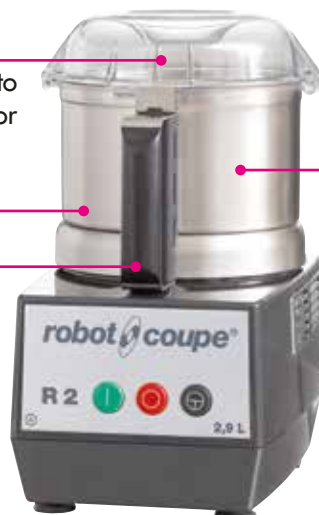


R 2

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

2.9-litre stainless-steel bowl

Ergonomic bowl handle.



Hardwearing, stainless steel motor shaft.






Stainless steel straight blade delivered as a standard attachment.



A **serrated blade** for grinding and kneading and a **fine serrated blade** for chopping parsley are available as optional extras.



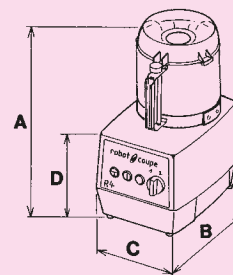
Performance rates

| Model | Maximum capacity | | | | No. of covers | Working time |
|---------------------------|-----------------------|-----------------|----------------------|----------------|---|--------------|
| | Coarse Chopping Up to | Emulsions Up to | Pastry/ Dough* Up to | Grinding Up to | | |
| R 2 | 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  | |

*Amount of raised dough at 60% hydration

| CE Mark | Electrical data | | | | Dimensions (in mm) | | | | Weight (kg) | |
|-----------------|-----------------|---------------|------------------|------------------|--------------------|-----|-----|-----|-------------|-------|
| | Speed (rpm) | Power (Watts) | Intensity (Amp.) | Voltage* (Amp.) | A | B | C | D | net | gross |
| R 2 | 1,500 | 550 | 3.5 | 230 V/50 Hz/1 | 350 | 280 | 200 | 165 | 10 | 12 |
| R 3-1500 | 1,500 | 650 | 5.7 | 230 V/50 Hz/1 | 400 | 320 | 210 | 200 | 13 | 14 |
| R 3-3000 | 3,000 | 650 | 4.8 | 230 V/50 Hz/1 | 400 | 320 | 210 | 200 | 13 | 14 |
| R 4 | 1,500 & 3,000 | 900 | 2.7 | 400 V/50 Hz/3 | 440 | 304 | 226 | 235 | 15 | 17 |
| R 4-1500 | 1,500 | 700 | 2.7 | 230 V/50 Hz/1 | 440 | 304 | 226 | 235 | 15 | 17 |
| R 4 V.V. | 300 to 3,000 | 1,000 | 10 | 230 V/50-60 Hz/1 | 460 | 304 | 226 | 235 | 15 | 17 |
| R 5 Plus | 1,500 & 3,000 | 1,200 | 3.5 | 400 V/50 Hz/3 | 490 | 350 | 280 | 265 | 24 | 26 |
| R 5 V.V. | 300 to 3,000 | 1,300 | 13 | 230 V/50-60 Hz/1 | 490 | 350 | 280 | 265 | 25 | 27 |
| R 6 | 1,500 & 3,000 | 1,300 | 3.4 | 400 V/50 Hz/3 | 520 | 350 | 280 | 265 | 25 | 27 |
| R 6 V.V. | 300 to 3,000 | 1,500 | 13 | 230 V/50-60 Hz/1 | 520 | 350 | 280 | 265 | 26 | 28 |

*Other voltages available.



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document may be made at any time.
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Réf. : 450 288 - 08/2016 - Anglais

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2014/35/UE, 2014/30/UE, 1935/2004/EC, 10/2011/EU, «RoHS» 2002/95/EC, «WEEE» 2012/19/UE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100 - 2010, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.



robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS

R 201 XL • R 211 XL

NEW



SMALL-SCALE CATERING – TAKEAWAY OUTLETS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



Spices



Herbs



Small-scale catering – takeaway outlets



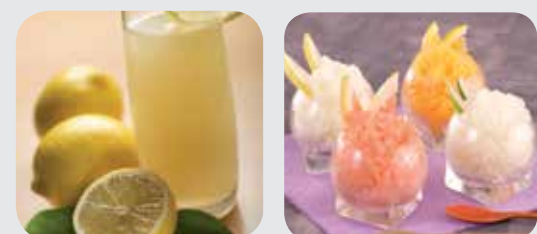
► Cuisine Kit

- Attachment available as an optional extra
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

Coulis



Citrus-press



► Food processors : Cutters & vegetable slicers R 201 XL • R 211 XL : 2 machines in 1!

LID

Dry and liquid ingredients can be added while the machine is running.



HYGIENE



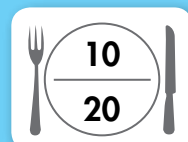
PRECISION

Cylindrical hopper (Ø 58 mm): ensuring a uniform cut for long and fragile items.



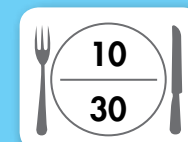
EXTRA LARGE

- **XL hopper:** can hold up to 6 tomatoes in one go.
- **Patented lid design:** maximized hopper load



R 201 XL

R 211 XL



VEGETABLE PREPARATION function

The widest available variety of cuts: 23 stainless-steel, precision-sharpened discs for flawless cutting quality.

23
DISCS

Slicers : 1 mm ▶ 6 mm



| | ref. | | ref. |
|-------|-------|------|-------|
| 1 mm. | 27051 | 4 mm | 27566 |
| 2 mm | 27555 | 5 mm | 27087 |
| 3 mm | 27086 | 6 mm | 27786 |

Ripple-cut : 2 mm



| | ref. |
|------|-------|
| 2 mm | 27621 |

Graters : 1,5 mm ▶ 9 mm

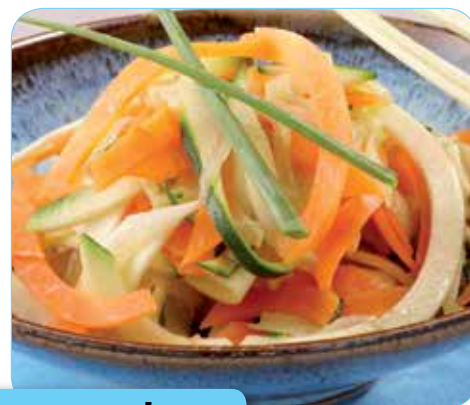


| | ref. | | ref. |
|--------|-------|----------------------|-------|
| 1,5 mm | 27588 | potatoes grater | 27191 |
| 2 mm | 27577 | radish grater 0,7 mm | 27078 |
| 3 mm | 27511 | radish grater 1 mm | 27079 |
| 6 mm | 27046 | radish grater 1,3 mm | 27130 |
| 9 mm | 27632 | parmesan grater | 27764 |

Julienne : 2x2 mm ▶ 8x8 mm



| | ref. | | ref. |
|----------|-------|----------|-------|
| 2 x 2 mm | 27599 | 4 x 4 mm | 27047 |
| 2 x 4 mm | 27080 | 6 x 6 mm | 27610 |
| 2 x 6 mm | 27081 | 8 x 8 mm | 27048 |



Small-scale catering – takeaway outlets



Food processors: Cutters & Vegetable slicers



The Product Advantages:

- **2 Machines in 1 !**

A cutter bowl and a vegetable preparation attachment on the same motor base.

- **Indispensable :**

He chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.

- **High performance :**

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.

- **Robust :**

Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

up to 30 covers



Users:

Small-scale catering –
takeaway outlets



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.



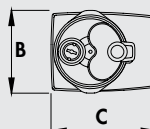
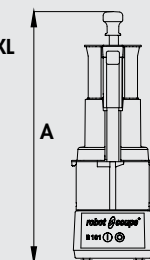
Characteristics

| | Motor base | Cutter attachment | Vegetable preparation attachment | Power (Watts) | Voltage* (Volts) | Intensity (Amp.) |
|-----------------|--------------------------|----------------------------------|--|---------------|--------------------|------------------|
| R 201 XL | Single-phase 1500 rpm | 2.9 litres Composite material | Composite material Selection 23 discs | 550 | 230 V / 1 50 Hz | 4.3 |
| R 211 XL | Single-phase 1500 rpm | 2.9 litres Composite material | Composite material Selection 23 discs | 550 | 230 V / 1 50 Hz | 5.7 |

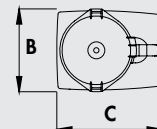
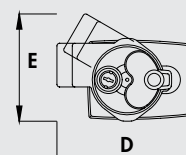
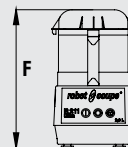
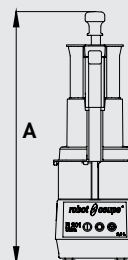
* Other voltages available

| | Dimensions (mm) | | | | | | Weight (kg) | |
|-----------------|-----------------|-----|-----|-----|-----|-----|-------------|-------|
| | A | B | C | D | E | F | Net | Gross |
| R 201 XL | 720 | 220 | 280 | | | | 10 | 12 |
| R 211 XL | 720 | 220 | 280 | 362 | 285 | 365 | 9.5 | 12 |

R 201 XL



R 211 XL



robot coupe®

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.



robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 301 • R 301 Ultra

NEW



RESTAURANTS - CATERERS



▶ CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

NEW

New easy-fit lid making it quicker and simpler to use.

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

The **R301** and **R301 Ultra** models are both equipped with a **pulse control**, for true precision processing.



R301 and R301 Ultra models fitted with a **new handle** for a more comfortable grip.

Standard smooth-edged blade assembly with removable cap.



Optional extras:

- **Serrated blades** for grinding and kneading tasks.
- **Fine-serrated blades** for chopping parsley.



▶ VEGETABLE PREPARATION function

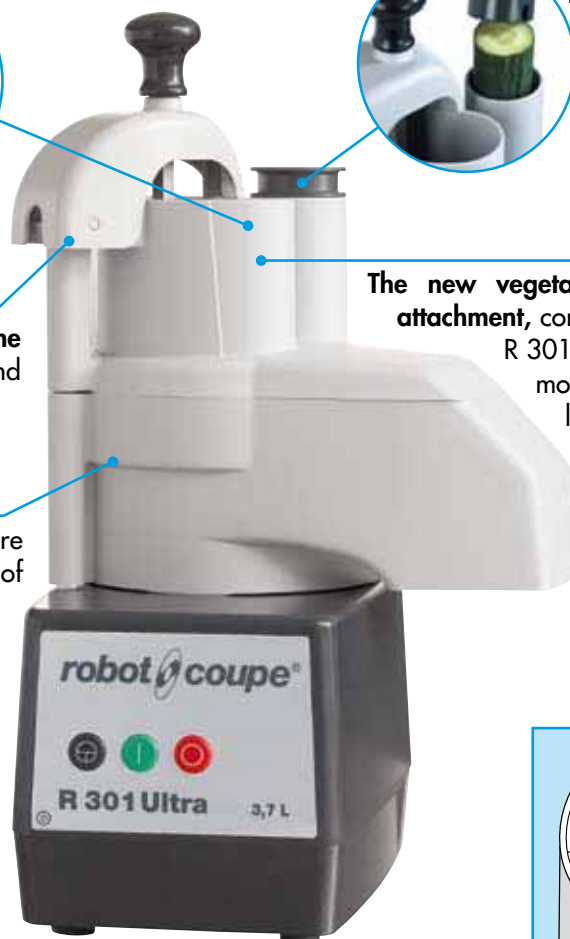
A large hopper (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.



Automatic restart of the machine by the pusher for greater speed and efficiency.

New sling plate designed to ensure perfect ejection and optimum care of delicate products.

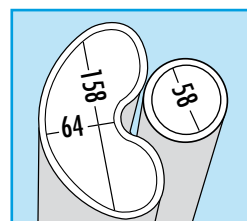
Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne and ripple cutting and grating.



A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



The new vegetable preparation attachment, common to both the R 301 and R 301 Ultra models, consists of a lidded vegetable preparation bowl. Both the **bowl** and the **lid** can be removed for cleaning.



Food processors Cutters & Vegetable slicers



The Product Advantages:

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• Indispensable:

The R 301 and R 301 Ultra easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.

• High performance:

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.

• Robust:

Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

10 to 70



Users:

Restaurants, Caterers.



In brief:

- Efficient, robust and fast, the range of Robot-Coupe Food processor's (12 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers.
- It will be a reliable and time saving investment.



▶ Citrus press function

The citrus-press extracts the juice of oranges, lemons, grapefruits and others. It consists of a grey basket and a cone.



▶ The widest variety of cuts available today!

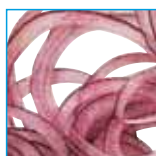


6 SLICERS

1 mm

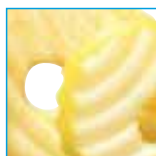


6 mm



1 RIPPLE CUTTER

2 mm



10 GRATERS

1,5 mm



9 mm



6 JULIENNE

2 x 2 mm



8 x 8 mm



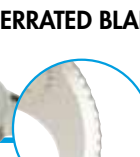
▶ The blade assemblies



SMOOTH-EDGED BLADES



e.g. fine and coarse mincing, sauces, etc.



FINE-SERRATED BLADES

e.g. fine mincing, sauces, etc.



SERRATED BLADES

e.g. kneading, grinding, etc.





Slicer



| | ref. |
|-----------------|-------|
| 1 mm. | 27051 |
| 2 mm | 27555 |
| 3 mm | 27086 |
| 4 mm | 27566 |
| 5 mm | 27087 |
| 6 mm | 27786 |
| Ripple-cut 2 mm | 27621 |



Julienne



| | ref. |
|----------|-------|
| 2 x 2 mm | 27599 |
| 2 x 4 mm | 27080 |
| 2 x 6 mm | 27081 |
| 4 x 4 mm | 27047 |
| 6 x 6 mm | 27610 |
| 8 x 8 mm | 27048 |



Grater



| | ref. |
|----------------------|-------|
| 1,5 mm | 27588 |
| 2 mm | 27577 |
| 3 mm | 27511 |
| 6 mm | 27046 |
| 9 mm | 27632 |
| potatoes grater | 27191 |
| radish grater 0,7 mm | 27078 |
| radish grater 1 mm | 27079 |
| radish grater 1,3 mm | 27130 |
| parmesan grater | 27764 |



Induction motor



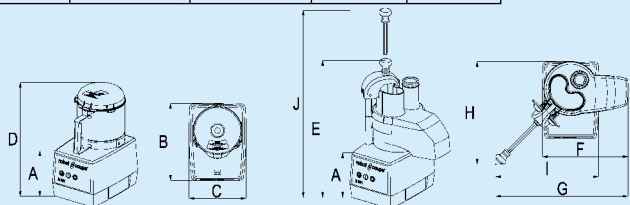
- **Industrial induction motor for heavy duty** use guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
 - **Extra power**
 - **No belts**
 - **No maintenance**
 - **No brushes**
 - **Stainless steel motor shaft**

CE
Mark

| | Characteristics | | | | | Weight (kg) | |
|-------------------|--------------------------|----------------------------------|---------------------------------------|---------------|----------------------|-------------|-------|
| | Motor base | Cutter attachment | Vegetable preparation attachment | Power (Watts) | Voltage* (Amp.) | net | gross |
| R301 | Single-phase 1500 rpm | 3.7 litres Composite material | Stainless Steel Selection 23 discs | 650 | 400 V/1 50 Hz 1,7 | 15 | 18 |
| R301 Ultra | Single-phase 1500 rpm | 3.7 litres Stainless Steel | Stainless Steel Selection 23 discs | 650 | 400 V*/3 50 Hz 3 | 15 | 18 |

Dimensions (mm)

| | A | B | C | D | E | F | G | H | I | J |
|-------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| R301 | 205 | 304 | 226 | 427 | 570 | 340 | 525 | 405 | 410 | 726 |
| R301 Ultra | 205 | 304 | 226 | 427 | 570 | 340 | 525 | 405 | 410 | 726 |



* Other voltages available

robot coupe®

Distributor

STANDARDS :

Machines in compliance with:

- The following European directives and related national legislation: 98/37/CEE, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and 2, EN 60204 - 1, 1998, EN 12852, EN 1678.



robot coupe®



FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION
R 401 • R 402 • R 402 V.V.

NEW



RESTAURANTS - CATERERS



CUTTER-MIXER Function

All types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.

NEW

Lid easy to position on bowl for quick and simple use.

An **all-metal motor base** for greater sturdiness.

The **R 401** has a single speed of **1 500 rpm**.

The **R 402** has 2 speeds. The **1 500 rpm speed is reserved for the cutter function**.

The **R 402 V.V.** has a speed range of **300 to 3 000 rpm**.



4.5-litre capacity, stainless-steel bowl with handle.

A **smooth blade** with a removable cap is supplied as a standard attachment.



Optional extras:

- **Serrated blade** assembly for all your grinding and kneading tasks.
- **Fine serrated blade** assembly for chopping parsley.



VEGETABLE PREPARATION Function

Large hopper (area: 104 cm²) for the preparation of vegetables such as cabbage, celery, lettuce, tomatoes and so on.



For greater user comfort and speed of operation, **the lever can be used for automatically restarting the appliance**.

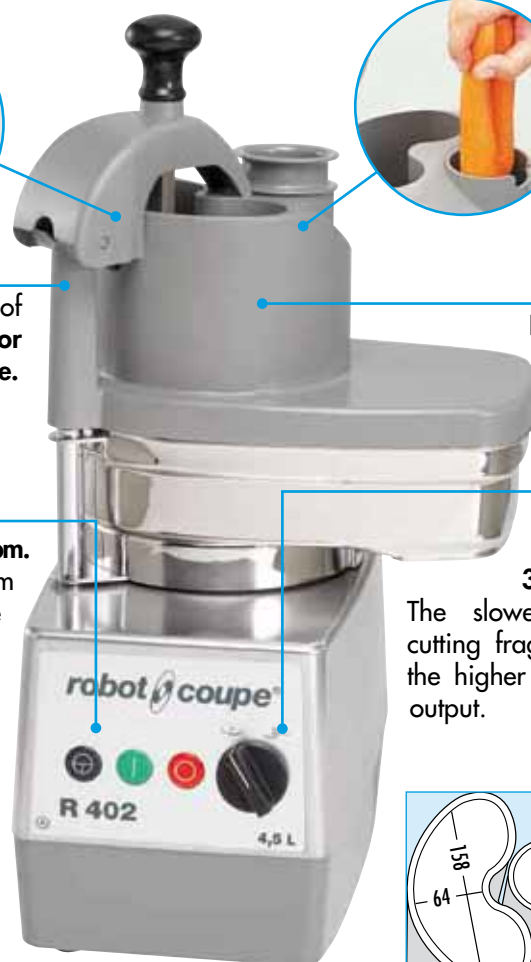
Round deep hopper (Ø 58 mm) designed for long or fragile vegetables and for **an outstanding cut quality**.



Removable lid and stainless-steel bowl.

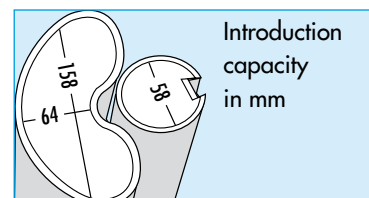
The **R401** has a single speed of **1 500 rpm**. The **R402** has **2 speeds**. The **750 rpm speed is reserved for the vegetable preparation function** and allows users to dice vegetables and make french fries.

Comprehensive range of stainless-steel discs available for all your fruit and vegetable preparation tasks, including slicing, ripple-cutting, shredding, grating, cutting into sticks and, for the R402 and R402 V.V. models, dicing and making french fries.



The **R 402 V.V.** has a speed range of **300 to 1 000 rpm**.

The slower speeds are for cutting fragile foodstuffs, while the higher ones allow a faster output.



Food Processors



The Main Benefits:

2 machines in 1 !:

- A cutter bowl and a vegetable preparation attachment on the same motor base.

Processing capacity :

- Large hopper feed head (area : 104 cm²) for processing large vegetables such as celeriac, cabbage, lettuce.
- Cylindrical hopper (Ø 58 mm) designed for long and fragile vegetables.
- 4 litres stainless steel cutter bowl for emulsifying, grinding, chopping, kneading.

Wide range of cut :

- Complete collection of 28 stainless steel discs to satisfy all your requirements such as slicing, julienne, ripple cutting and grating as well as dicing and making French Fries for the R 402 and R 402 V.V. models.

Robust:

- Industrial heavy duty induction motor for longer lifespan and greater reliability.
- The metal motor base, stainless steel cutting bowl and stainless steel vegetable preparations bowl guarantee durability



Number of covers:

20 to 100



Target:

Restaurants, Caterers.



In brief :

Whichever model you choose, it will prove itself to be a sound investment, saving you time and money.



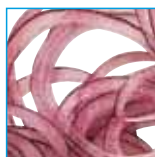
The widest variety of cuts available today!



6 SLICERS

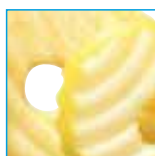
1 mm

6 mm



1 RIPPLE CUTTER

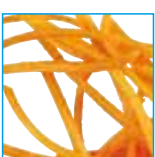
2 mm



10 GRATERS

1,5 mm

9 mm



6 JULIENNE DISCS

2 x 2 mm

8 x 8 mm



3 DICERS

8 X 8 X 8 mm

12 X 12 X 12 mm



2 FRENCH FRIES ATTACHMENTS

8 x 8 mm

10 x 10 mm



Citrus press function



The citrus-press extracts the juice of oranges, lemons, grapefruits and others. it consists of a grey basket and cone.



Blade assemblies



SMOOTH-EDGED BLADES



e.g. fine and coarse mincing, sauces, etc.



FINE SERRATED BLADES



e.g. fine mincing, sauces, etc.



SERRATED BLADES



e.g. kneading, grinding, etc.





Slicer



1 mm
2 mm
3 mm
4 mm

ref.
27051
27555
27086
27566

5 mm
6 mm
Ripple cut 2 mm

ref.
27087
27786
27621



Julienne / French fries*



2 x 2 mm
2 x 4 mm
2 x 6 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27599
27080
27081
27047
27610
27048

french fries* 8 x 8 mm
french fries* 10 x 10 mm

ref.
27116
27117

* only R 402 and R 402 V.V.



Grater



1,5 mm
2 mm
3 mm
6 mm
9 mm
horseradish paste 0.7 mm
horseradish paste 1 mm
horseradish paste 1.3 mm
parmesan
röstis potatoes

ref.
27588*
27577*
27511*
27046
27632
27078
27079
27130
27764
27191



Dicing*



8 x 8 x 8 mm
10 x 10 x 10 mm
12 x 12 x 12 mm

ref.
27113
27114
27298

* only R 402 and R 402 V.V.



Induction motor



- **Asynchronous heavy duty industrial motor** guarantees a longer life span and reliability
- Motor built on ball bearings for a silent running with no vibration.
- Direct drive motor :
- **Extra powerful** : No belt device.
- **No maintenance** : No brushes.
- **Stainless steel motor shaft.**

CE
Mark

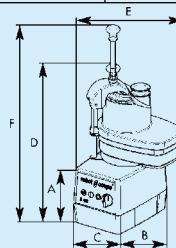
Characteristics

Weight (kg)

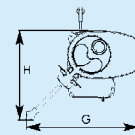
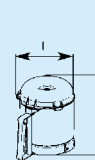
| | Motor base | Cutter attachment | Vegetable preparation attachment | Diced vegetables and french fries | Power (Watts) | Intensity* (Amp.) | Net | Gross |
|------------|--------------------------------|-------------------------------|--|-----------------------------------|---------------|----------------------|-----|-------|
| R 401 | Single-phase 1500 rpm | 4.5 litres Stainless Steel | Stainless Steel Selection of 23 discs | NO | 700 | 230 V/1 50 Hz 5,7 | 13 | 16 |
| R 402 | Three-phase 750/1500 rpm | 4.5 litres Stainless Steel | Stainless Steel Selection of 28 discs | YES | 750 | 400 V*/3 50 Hz 3 | 15 | 18 |
| R 402 V.V. | Single-phase 300 à 3000 rpm | 4.5 litres Stainless Steel | Stainless Steel Selection of 28 discs | YES | 1000 | 230 V/1 60 Hz 10 | 15 | 18 |

Dimensions (in mm)

| | A | B | C | D | E | F | G | H | I | J |
|------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| R 401 | 204 | 304 | 226 | 570 | 320 | 725 | 530 | 440 | 190 | 235 |
| R 402 | 224 | 304 | 226 | 590 | 320 | 725 | 530 | 440 | 190 | 235 |
| R 402 V.V. | 224 | 304 | 226 | 590 | 320 | 725 | 530 | 440 | 190 | 235 |



Vegetable preparation attachment
common for all models



*Other voltages available.

robot coupe®

Distributeur

STANDARDS :

Machines in compliance with :

- The following European directives and related national legislation : 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 12852, EN 1678.



robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 502 • R 502 V.V. • R 652 • R 652 V.V.

NEW



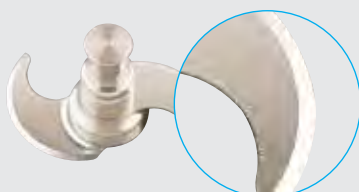
RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



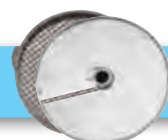
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

R 502 and R 652:

- 3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1500 rpm



VARIABLE SPEED

R 502 V.V. and R 652 V.V.

- Single-phase models:
300 - 3500 rpm.
- Veg prep speed:
300 to 1000 rpm
- Cutter speed: **1000 to 3500 rpm**

R-MIX

R 502 V.V. and R 652 V.V.

- 60 - 500 rpm variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

▶ R 502 - R 502 V.V.

Food processors : Cutters & vegetable slicers
2 machines in 1!

▶ R 652 - R 652 V.V.

LARGE

Large hopper (surface area 139 cm²): ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



EXTRA PRECISE

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



EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

Dry and liquid ingredients can be added while the machine is running.



BLADES



R 502 / R 502 V.V. R 652 / R 652 V.V.

- 2 smooth-edged, stainless-steel blades.
- R 652 / R 652 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.

EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity

EXTRA WIDE



Extra-large hopper that can hold a whole cabbage or up to 1.5 tomatoes.

EXTRA PRECISE

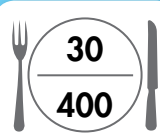


Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



R 502
R 502 V.V.

R 652
R 652 V.V.



5.5 L
stainless-steel
bowl



7 L
stainless-steel
bowl



VEGETABLE PREPARATION function

The widest available variety of cuts: 50 stainless-steel, precision-sharpened discs for flawless cutting quality.

50
DISCS

Slicers : 1 mm ▶ 14 mm



| | ref. | | ref. |
|--------|-------|--------------------------|-------|
| 0.6 mm | 28166 | 6 mm | 28196 |
| 0.8 mm | 28069 | 8 mm | 28066 |
| 1 mm | 28062 | 10 mm | 28067 |
| 2 mm | 28063 | 14 mm | 28068 |
| 3 mm | 28064 | 4 mm for cooked potatoes | 27244 |
| 4 mm | 28004 | 6 mm for cooked potatoes | 27245 |
| 5 mm | 28065 | | |

Graters : 1.5 mm ▶ 9 mm



| | ref. | | ref. |
|--------|-------|-----------------|-------|
| 1,5 mm | 28056 | 9 mm | 28060 |
| 2 mm | 28057 | parmesan | 28061 |
| 3 mm | 28058 | radish | 28055 |
| 4 mm | 28073 | Röstis potatoes | 27164 |
| 5 mm | 28059 | Raw potatoes | 27219 |
| 7 mm | 28016 | | |

Ripple-cut : 2 mm ▶ 5 mm



| | ref. | | ref. |
|------|-------|------|-------|
| 2 mm | 27068 | 5 mm | 27070 |
| 3 mm | 27069 | | |

French fries : 8x8 mm ▶ 10x16 mm



| | ref. | | ref. |
|------------|-------|------------|-------|
| 8 x 8 mm | 28134 | 10 x 16 mm | 28158 |
| 10 x 10 mm | 28135 | | |

Julienne : 1x8 mm ▶ 8x8 mm



| | ref. | | ref. |
|--------------------------|-------|-------------------|-------|
| 1 x 8 mm | 28172 | 2 x 8 mm (strips) | 27067 |
| 1 x 26 mm onions/Cabbage | 28153 | 2 x 10 mm | 28173 |
| 2 x 2 mm (celeriace) | 28051 | 3 x 3 mm | 28101 |
| 2.5 x 2.5 mm (julienne) | 28195 | 4 x 4 mm | 28052 |
| 2 x 4 mm (strips) | 27072 | 6 x 6 mm | 28053 |
| 2 x 6 mm (strips) | 27066 | 8 x 8 mm | 28054 |

Dicers : 5x5x5 mm ▶ 10x16 mm



| | ref. | | ref. |
|-----------------|-------|-----------------|-------|
| 5 x 5 x 5 mm | 28110 | 14 x 14 x 10 mm | 28179 |
| 8 x 8 x 8 mm | 28111 | 14 x 14 x 14 mm | 28113 |
| 10 x 10 x 10 mm | 28112 | 20 x 20 x 20 mm | 28114 |
| 12 x 12 x 12 mm | 28197 | 25 x 25 x 25 mm | 28115 |
| 14 x 14 x 5 mm | 28181 | 50 x 70 x 25 mm | 28180 |

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

Food processors: Cutters & Vegetable slicers



The Product Advantages:

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• High performance:

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.

• Robustness:

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.



• Wide range of cut:

Complete collection of 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers:

30 to 400.



Users:

Restaurants - Caterers



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.



R 502

R 502 V.V.

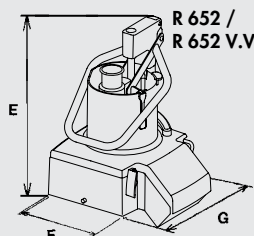
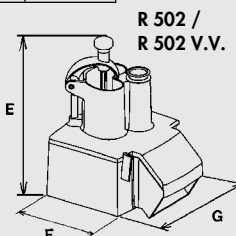
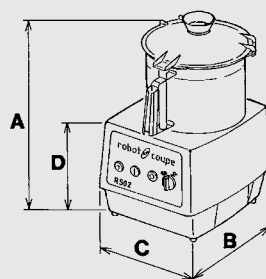
R 652

R 652 V.V.

| CE mark | Characteristics | | | | | | |
|------------|---------------------------------|-------------------------------|-----------------------------------|------------------|---------------|-------------------|------------------|
| | Motor base | Cutter attachment | Vegetable preparation attachment | R-Mix Function | Power (Watts) | Voltage* (Amp.) | Intensity (Amp.) |
| R 502 | Three-phase 750 & 1500 rpm | 5,5 litres Stainless Steel | Metallic Selection of 50 discs | NO | 1000 | 400 V/3 50 Hz | 2,4 |
| R 502 V.V. | Single-phase 300 to 3000 rpm | 5,5 litres Stainless Steel | Metallic Selection of 50 discs | 60 to 500 rpm | 1300 | 230 V*/1 50 Hz | 13 |
| R 652 | Three-phase 750 & 1500 rpm | 7 litres Stainless Steel | Metallic Selection of 50 discs | NO | 1200 | 400 V/3 50 Hz | 2,4 |
| R 652 V.V. | Single-phase 300 to 3000 rpm | 7 litres Stainless Steel | Metallic Selection of 50 discs | 60 to 500 rpm | 1500 | 230 V*/1 50 Hz | 13 |

* Other voltages available

| | Dimensions (mm) | | | | | | | Weight (kg) | |
|--------------------|-----------------|-----|-----|-----|-----|-----|-----|-------------|-------------|
| | A | B | C | D | E | F | G | Net | Gross |
| R 502 / R 502 V.V. | 480 | 350 | 280 | 265 | 400 | 355 | 300 | 30 / 34 | 32 / 36 |
| R 652 / R 652 V.V. | 520 | 350 | 280 | 265 | 440 | 365 | 335 | 32,5 / 34,5 | 37,5 / 39,5 |



robot coupe®

DISTRIBUTOR

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robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 502 • R 502 V.V. • R 652 • R 652 V.V.

NEW



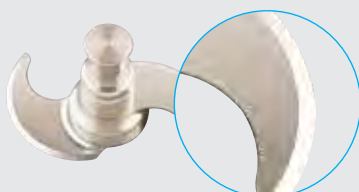
RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



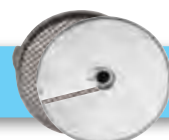
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

R 502 and R 652:

- 3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1500 rpm



VARIABLE SPEED

R 502 V.V. and R 652 V.V.

- Single-phase models:
300 - 3500 rpm.
- Veg prep speed:
300 to 1000 rpm
- Cutter speed: **1000 to 3500 rpm**

R-MIX

R 502 V.V. and R 652 V.V.

- 60 - 500 rpm variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

▶ R 502 - R 502 V.V.

Food processors : Cutters & vegetable slicers 2 machines in 1!

▶ R 652 - R 652 V.V.

LARGE

Large hopper (surface area 139 cm²): ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



EXTRA PRECISE

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



EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

Dry and liquid ingredients can be added while the machine is running.



BLADES



R 502 / R 502 V.V. R 652 / R 652 V.V.

- 2 smooth-edged, stainless-steel blades.
- R 652 / R 652 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.

EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity

EXTRA WIDE



Extra-large hopper that can hold a whole cabbage or up to 1.5 tomatoes.

EXTRA PRECISE

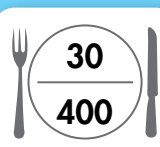


Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



R 502
R 502 V.V.

R 652
R 652 V.V.



VEGETABLE PREPARATION function

The widest available variety of cuts: 50 stainless-steel, precision-sharpened discs for flawless cutting quality.

50
DISCS

Slicers : 1 mm ▶ 14 mm



| | ref. | | ref. |
|--------|-------|--------------------------|-------|
| 0.6 mm | 28166 | 6 mm | 28196 |
| 0.8 mm | 28069 | 8 mm | 28066 |
| 1 mm | 28062 | 10 mm | 28067 |
| 2 mm | 28063 | 14 mm | 28068 |
| 3 mm | 28064 | 4 mm for cooked potatoes | 27244 |
| 4 mm | 28004 | 6 mm for cooked potatoes | 27245 |
| 5 mm | 28065 | | |

Graters : 1.5 mm ▶ 9 mm



| | ref. | | ref. |
|--------|-------|-----------------|-------|
| 1,5 mm | 28056 | 9 mm | 28060 |
| 2 mm | 28057 | parmesan | 28061 |
| 3 mm | 28058 | radish | 28055 |
| 4 mm | 28073 | Röstis potatoes | 27164 |
| 5 mm | 28059 | Raw potatoes | 27219 |
| 7 mm | 28016 | | |

Ripple-cut : 2 mm ▶ 5 mm



| | ref. | | ref. |
|------|-------|------|-------|
| 2 mm | 27068 | 5 mm | 27070 |
| 3 mm | 27069 | | |

French fries : 8x8 mm ▶ 10x16 mm



| | ref. | | ref. |
|------------|-------|------------|-------|
| 8 x 8 mm | 28134 | 10 x 16 mm | 28158 |
| 10 x 10 mm | 28135 | | |

Julienne : 1x8 mm ▶ 8x8 mm



| | ref. | | ref. |
|--------------------------|-------|-------------------|-------|
| 1 x 8 mm | 28172 | 2 x 8 mm (strips) | 27067 |
| 1 x 26 mm onions/Cabbage | 28153 | 2 x 10 mm | 28173 |
| 2 x 2 mm (celeriace) | 28051 | 3 x 3 mm | 28101 |
| 2.5 x 2.5 mm (julienne) | 28195 | 4 x 4 mm | 28052 |
| 2 x 4 mm (strips) | 27072 | 6 x 6 mm | 28053 |
| 2 x 6 mm (strips) | 27066 | 8 x 8 mm | 28054 |

Dicers : 5x5x5 mm ▶ 10x16 mm



| | ref. | | ref. |
|-----------------|-------|-----------------|-------|
| 5 x 5 x 5 mm | 28110 | 14 x 14 x 10 mm | 28179 |
| 8 x 8 x 8 mm | 28111 | 14 x 14 x 14 mm | 28113 |
| 10 x 10 x 10 mm | 28112 | 20 x 20 x 20 mm | 28114 |
| 12 x 12 x 12 mm | 28197 | 25 x 25 x 25 mm | 28115 |
| 14 x 14 x 5 mm | 28181 | 50 x 70 x 25 mm | 28180 |

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

Food processors: Cutters & Vegetable slicers



The Product Advantages:

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• High performance:

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantites when using the cutter attachment.

• Robustness:

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.



• Wide range of cut:

Complete collection of 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers:

30 to 400.



Users:

Restaurants - Caterers



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.



R 502

R 502 V.V.

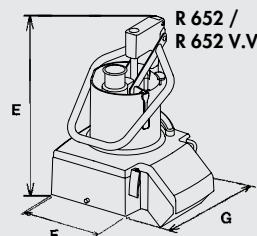
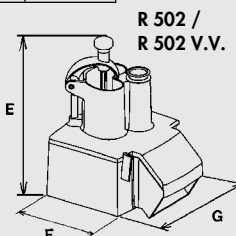
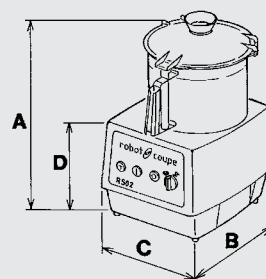
R 652

R 652 V.V.

| CE mark | Characteristics | | | | | | |
|------------|---------------------------------|-------------------------------|-----------------------------------|------------------|---------------|-------------------|------------------|
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* Other voltages available

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robot coupe®

 **Robot Cook®**
COOKING CUTTER BLENDER

The 1st
professional
Cooking
Cutter Blender!



Being creatively a step ahead

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



The Kitchen Assistant for Chefs

A METICULOUS ASSISTANT

- Easy to use with its variable speed function of 100 to 3,500 rpm.
- **Refined dishes prepared** in no time with its Turbo (/Pulse) rotary speed reaching 4,500 rpm per minute.
- Optimum control of food preparations possible with the high precision **Pulse** function.
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function
- 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.





ANTI-VAPOUR LID
ensuring constant visibility

SYSTEM OF BLADE RETENTION



SCRAPER ARM
texture always
homogeneous

3.7 L GRAND FORMAT BOWL
with micro-serrated blade

PROGRAMMING
9 programmable
recipes

INDUCTION MOTOR
robust and silent

TURBO
4,500 rpm

Cooking
precision
up to 140°C
to the nearest
degree



Being a step ahead every day

A concentration of technology and innovation, the Robot Cook® is the solution for minimising the preparation time of your recipes. Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions Robot Cook® carries out to perfection.

UNIQUE PERFORMANCE

- The large capacity bowl produces sufficient quantities for professional needs.
- Equipped with a high precision blade in the bottom of the bowl.
- Its modular heat capacity up to 140°C is accurate to the nearest degree.

FULL OF INGENUITY

- The Robot Cook® bowl is equipped with a removable scraper arm, thus avoiding any manual manipulation and ensuring homogeneous food texture.
- An anti-vapour lid wiper ensures perfect visibility during processing.
- An 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.

A MODEL OF SIMPLICITY

The Robot Cook® is designed to facilitate all manipulation during operations.

- A novel system of blade retention allows you to safely empty the bowl of its contents.
- All parts in contact with food are easily removed and are dishwasher safe.
- The lid is watertight and is fitted with a safety device.



EXAMPLE OF A RECIPE

Béchamel Sauce

FOLD IN THE BUTTER



- 🔥 +115°C
- ⚙️ 200 rpm
- ⌚ 2 min.



ADD THE FLOUR



- 🔥 +120°C
- ⚙️ 200 rpm
- ⌚ 5 min.



ADD THE MILK AND SPICES



- 🔥 +100°C
- ⚙️ 500 rpm
- ⌚ 15 min.



ROBOT COUPE,
inventor and leader in food preparation
equipment, presents the Robot Cook®.
It is the only cooking cutter blender which satisfies
the demands and trends of the traditional catering
sector.



3.7 L

up to 140°C
to the nearest degree

4 500 rpm

Béchamel Sauce
Béarnaise Sauce
Hollandaise Sauce
Beurre blanc
Risotto
Crème pâtissière
Custard
Choux pastry
Zabaione
Chocolate frosting
Foie gras royal
Seafood bisque
Tapenade spread
Pesto sauce
Purée
Flavoured butters
...

The of Robot Cook®




-  **Autonomy**
-  **High speed**
-  **Technology**
-  **Programming**
-  **Silent**
-  **Powerful**
-  **Precision**

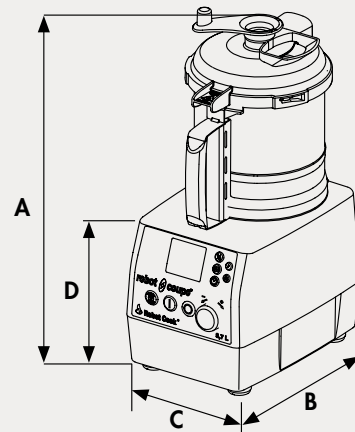
HOT or **AMBIENT**

-   **Emulsify**
-   **Grind**
-   **Mix**
-   **Chop**
-   **Blend**
-  **Knead**
-  **Maintain C°**
-  **Heat**
-  **Cook**

| | | Dimensions (in mm) | | | | | |
|--------------------|--|--------------------|-----|-----|-----|--|--|
| | | A | B | C | D | | |
| Robot-Cook® | | 522 | 338 | 226 | 264 | | |

|  | Electrical data | | | | | Weight (kg) | |
|---|-----------------|--|-------------------|-------------------------------|-----------------|-------------|-------|
| | Speed (rpm) | Power (Watts) | Intensity* (Amp.) | Stainless steel bowl capacity | Liquid capacity | Net | Gross |
| Robot-Cook® | 100 to 4,500 | Maximum heating capacity: 1,200W Motor power: 1,000W Nominal machine power: 1,800W | 8 | 3.7 L | 2.5 L | 13.5 | 15 |

*Other voltages available.



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