

robot coupe®



HONG KONG
CATALOGUE
2021

FOOD
PROCESSORS

DISCS

VEG PREP MACHINES

CUTTER MIXERS

ROBOT COOK®

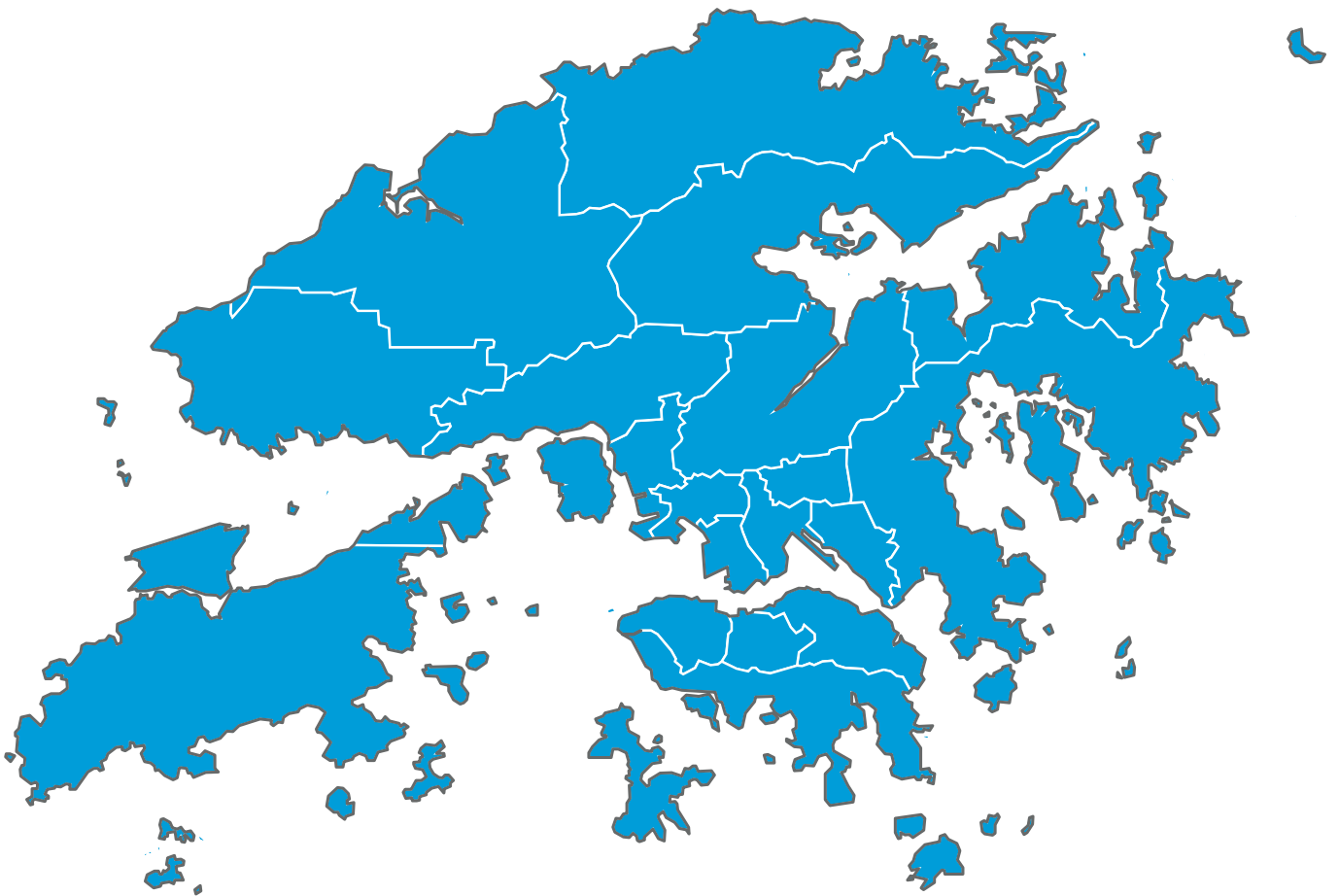
BLIXER®

IMMERSION
BLENDERS

JUICE
EXTRACTORS



**CALL YOUR LOCAL TERRITORY MANAGER TO ARRANGE
A FREE, NO OBLIGATION DEMONSTRATION IN YOUR KITCHEN**



Hong Kong / Macao
Nicolas Beuf
Tel : (+852) 54996452

NEW PRODUCTS & FEATURES

robot  **coupe**®

PAGE **46**

VEGETABLE PREPARATION MACHINE: EXACTITUBE PUSHER

The new Exactitube pusher is designed to cut small ingredients into regular slices.

NEW



PAGE **92**

IMMERSION BLENDERS

New EasyGrip removable handle for MP 550 Ultra.

NEW



NEW PRODUCTS & FEATURES

robot coupe®

Discover the 7 new large-capacity Food Processor, Cutter Mixer and Blixer® table-top models! All-purpose, space-saving and high-performance, they meet the needs of chefs in every situation.



SCRAPER ARM

Designed to easily scrape the lid and edges of the bowl without stopping the machine.

BOWL

- **Large capacity**
5.9 L or 7.5 L
- Ergonomic “soft touch” handle
- **Optimum results** thanks to optimised construction



MOTOR BASE

- Base made of new material
for longer service life
- New self-ventilation system
- Optimised watertightness

TIMER

- Greater precision
- Results of consistent quality
- Time-saving

PAGE **31** **FOOD PROCESSORS**

R 502 V.V.
R 752 V.V.



PAGE **69** **CUTTERS**

R 5 V.V.
R 7 V.V.



PAGE **87** **BLIXER®**

Blixer® 5 / Blixer® 5 V.V.
Blixer® 7 V.V.






INNOVATION AT THE HEART OF OUR HISTORY

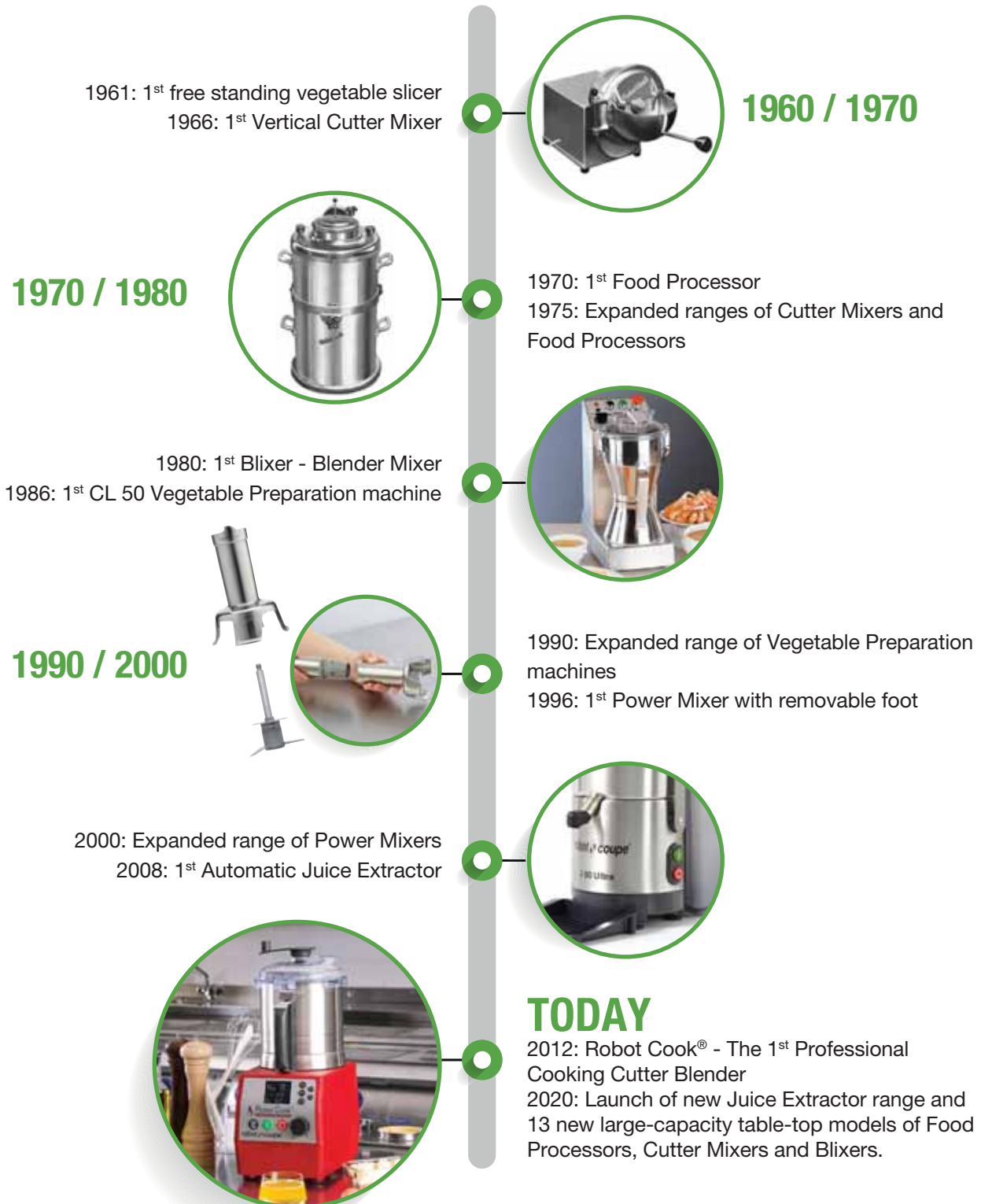
Since 1961, Robot-Coupe has designed, developed and manufactured all its products in France, the home of gastronomy.



MORE THAN 60 YEARS OF INNOVATION

HUNDREDS OF EXCLUSIVE PATENTS

All the latest Robot-Coupe® innovations are indicated with the  pictogram.





WORLD LEADER PRESENT IN MORE THAN 130 COUNTRIES

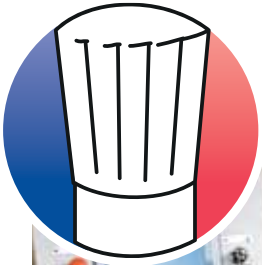


LOCAL COMMITMENT FOR OVER 40 YEARS

Present in more than 130 countries, Robot-Coupe uses its expertise and know how as a world leader to constantly adapt to different types of local cuisine. Across the globe, our teams provide ongoing support to distributors and catering professionals to meet their specific needs.



A CULTURE OF COMMITMENT



INNOVATIVE AND DURABLE

Because our goal is to meet your needs, innovation is our focus to anticipate your every requirement.

We commit to offering you high performance, durable products that exceed the current norms, with technical and industrial choices designed to guarantee the durability, maintenance and reparability of our products.



DESIGNED AND MADE IN FRANCE

Robot-Coupe products are all designed and made in France to guarantee a superior level of quality and ensure unbeatable performance. Our products are always at the cutting edge of technology and excellence.



INSPIRING AND SATISFYING

Being your partner in the kitchen stimulates our research and development to imagine, improve and create new ways of utilising our products.

Your satisfaction is our priority to build a lasting relationship of trust and allow you to express your full culinary creativity.



A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

Throughout the decades, Robot-Coupe has been committed to a policy of social and ethical responsibility with four points of focus.

“ Our **heavy duty** machines
are designed **to last** ”

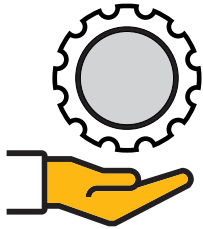
“ We **go beyond the requirements** to guarantee
the **highest levels**
of performance ”



“ Our **partners are based in Europe**
and we support them in developing
a **sustainable approach** ”

“ **100%** of our machines
can be repaired and **more**
than 95% recyclable ”

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

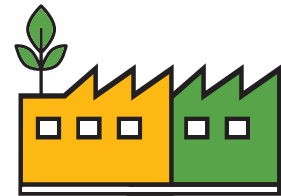
Products designed to last

- The materials used for our machines are high quality and long lasting.
- Our machines provide energy efficiency and savings throughout their service life.
- 100% of our products can be repaired.
- Spare parts are available for more than 10 years after a product is discontinued.

PRODUCTION

Ethical and responsible practice

- Compliance with the most stringent standards.
- Application of the ROHS directive (Restriction Of Hazardous Substances) and incorporation of future standards such as the EuP (Energy Using Product).
- The choice of European supply partners to reduce transport and its impact on the environment.



RESOURCES

Sustainable resource management:



- Reduction in packaging from design onwards and decrease in production waste.
- High precision machines to reduce waste in the kitchen.
- Our products are more than 95% recyclable.
- Participation in waste collection and recycling schemes in each country.

PEOPLE

A socially committed company:

- An individual employee development policy and promotion of ethics.
- Respect of International Labour Organisation standards.
- Sharing of our CSR requirements with our partners with corresponding support and backing.



robot coupe®

AT YOUR SERVICE

Robot-Coupe is not only a manufacturer. It is a people oriented company whose ability to listen and provide quality service is rolled out across the globe to improve the everyday lives of professionals. Our customers' requirements dictates our actions and our support.

PRESENCE IN THE FIELD

Robot-Coupe is at your side:

- Demonstration of the latest Robot-Coupe machines
- Audit of your kitchen equipment
- Technical training in your restaurant or in Robot-Coupe's kitchens
- Support for the repair and maintenance of your machines and replacement of spare parts
- Sharing of experience.



“ A trusted partner who brings me true peace of mind ”

DEMONSTRATION IN YOUR KITCHEN

Ask for a demonstration
on our website.
www.robot-coupe.com

A TRUSTED PARTNER



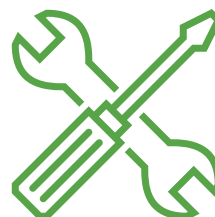
Quality Customer Service

Robot-Coupe has a dedicated team to answer all your questions and help you choose the right equipment including quotations, orders, invoice, shipping, etc. Guaranteed dispatch of machines and accessories within 48 hours. Spare parts ordered on our after sales service website are sent within 24 hours. More than 98% of orders meet the stipulated deadline.



A high performance logistics centre

Robot-Coupe keeps all its machine and spare parts stocks in a dedicated warehouse to ensure rapid delivery times. More than 90% of our references are kept in stock. A team of logistic professionals is tasked with carefully organising orders and ensuring traceability of shipments.



High tech assistance

To complete its service offering, Robot-Coupe has a specialised team trained to provide efficient, rapid help in troubleshooting, carrying out repairs and maintenance, providing video tutorials, etc.



An efficient after sales service

The www.spareparts.uk.robot-coupe.com website provides a rapid tool to find information and or order:

- Consultation of spare parts with exploded views and wiring diagrams.
- Multicriteria searches by reference #, serial number, product category or model.
- Ordering of spare parts in real time*.

*For authorised dealers only

robot coupe®

IS AT YOUR SIDE

1 MIDI CATALOGUE
Asia
Ref. 450 839

2 SELECTION GUIDE
Discs
Ref. 430 401

3 RECIPE BOOKS
Robot Cook®
Ref. 450 986

4 RECIPE BOOKS
Freshness & Vitamins
Ref. 451 738

Contact your Robot-Coupe Territory Manager to discover the full collection.



THROUGHOUT 2021
AT TRADE SHOWS IN HONG KONG



HOFEX

Restaurant & Bar

12th - 14th May

7th - 9th September

IN YOUR STORES AND SHOWROOMS

NEW



Set of 3 displays

Ref. 451 581

Dimensions: L126 x H60 x W40 cm



R301 discs display
Ref. 450 367



CL 50 discs display
Ref. 450 366



Mixer display stand
Ref. 450 421



Immersion Blender display stand
Ref. 407 435



Micromix POS
Ref. 451 007

3 machines display
Ref. 407 818

robot coupe®

IS AT YOUR SIDE

FIND ALL OUR VIDEOS ON THE OFFICIAL ROBOT-COUPÉ CHANNEL:



Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video

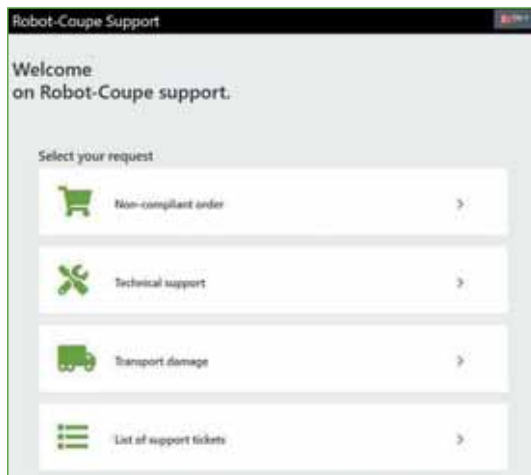


Robot-Coupe J 100 video

VIDEOS ALSO ON

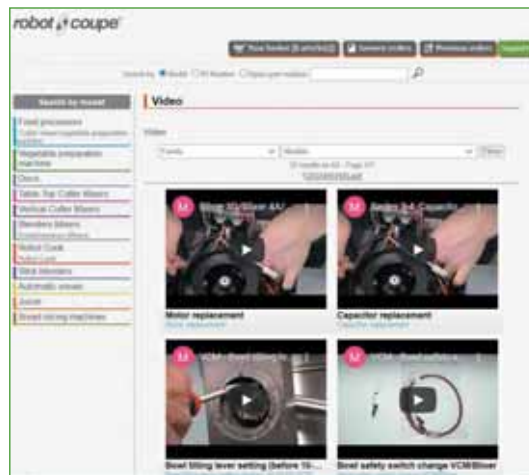
www.robot-coupe.com

AFTER SALES SERVICE



Online support

To report non compliant orders , transport damage, or to request technical assistance.



After Sales Service videos

To train your technicians on maintenance and repair operations.

ALSO FOLLOW US ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA:



Linkedin

robot-coupe-official



Youtube

Robot-Coupe Official



Facebook

RobotCoupeOfficial



Instagram

robotcoupe_official

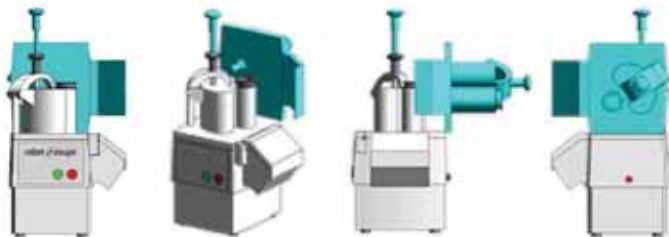
A COMPREHENSIVE WEBSITE



RESTRICTED AREA

If you are a Robot-Coupe distributor or design office, you can consult and download all the data you need on Robot-Coupe products in your restricted area:

- Technical instructions
- Specifications
- 2D & 3D drawings



BIM LIBRARY

Dedicated to installers and design offices, the BIM drawing library meets international standards and is available in .rfa and .ifc formats in your restricted area on our website.

AFTER SALES SERVICE

To access the After Sales Service website, ask our Customer Service now for your login and password (see map page 2).



robot coupe[®]

SOLUTIONS FOR EVERY FOOD SECTOR

COMMERCIAL FOODSERVICE



FULL SERVICE

Casual dining
Traditional restaurants
Theme restaurants
Chains
Bistro cuisine
Gourmet cuisine



CONTRACT CATERING



CORPORATE CATERING

Company restaurants
Institutional restaurants
Mining Sites
Army
Prisons
Central kitchens



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

Bakers
Confectioners
Tea rooms
Ice cream parlours
Chocolate makers
Pie shops





FAST FOOD

Fast Food
Juice Bars
Takeaway
Salad & Sandwich Bars
Cafeterias
Food Courts



HOTEL CATERING

All categories of hotels
Banquets
Holiday centres
Camping grounds
Staff canteens



CATERING FOR THE EDUCATIONAL SECTOR

Day care
Pre-school
Primary school
High school
University
Central kitchens



CATERING IN THE HEALTHCARE SECTOR

Retirement / Nursing Homes
Hospitals
Special needs facilities
Central kitchens



DELICATESSEN CATERING

Delicatessens
Caterers



SUPERMARKETS

Freshly cut food
Greengrocers
Juice bars
Delicatessens
Snack bars
Food Courts

INVEST IN A *robot coupe*®



MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain



SAVE TIME

Increase productivity

ULTRA FRESH JUICE
2L = 1min



HOMEMADE FRENCH FRIES
20kg = 4 mins



CHOPPED VEGETABLE SALAD
10kg = 2mins



SOUP
45L = 6mins



MAYONNAISE
2L = 1min



COLESLAW
300kg = 1hr





BOOST YOUR CREATIVITY

Let your imagination run wild



SAVE MONEY

Return on investment in less than 6 months!

Examples:



Invest in a CL 50
= **Save** one hour of work a day.



Invest in a Robot Cook®
= **Save** 20 minutes per service.

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VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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BLIXER®

Blixer 4 V.V.



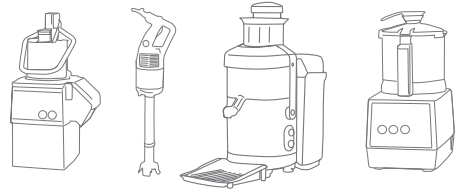
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JUICE EXTRACTORS

J 80



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| JUICE EXTRACTORS | PAGE 108 |
| TECHNICAL DATA (dimensions, weight, etc.) | PAGE 114 |

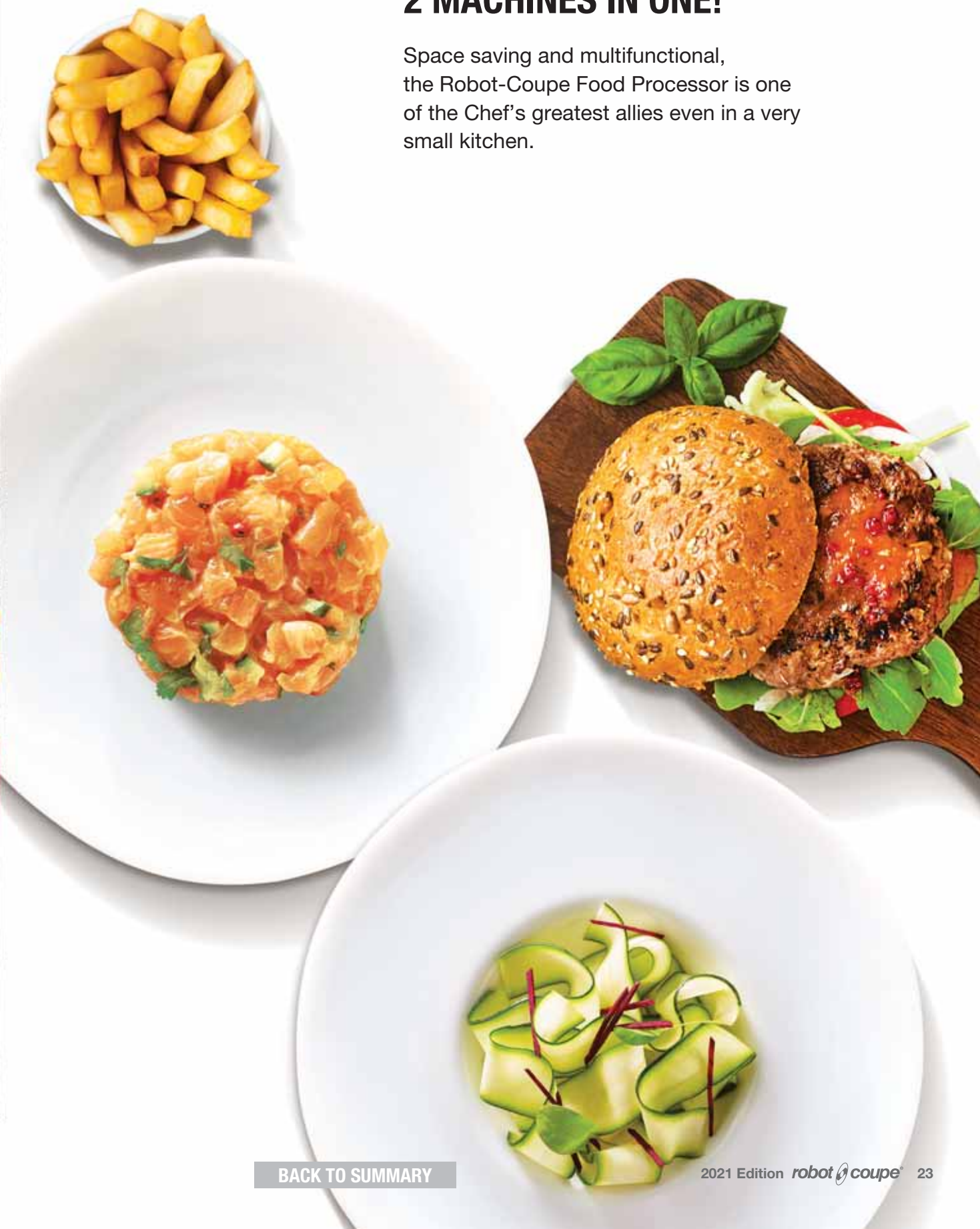
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

Space saving and multifunctional, the Robot-Coupe Food Processor is one of the Chef's greatest allies even in a very small kitchen.



FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

Lid:

Designed so that liquids and other ingredients can be added during processing.

Handle:

Ergonomic to make it easy to grasp the bowl.

Variable speed:

300 to 3 500 rpm for a greater variety of applications.



INNOVATION

Flat bottom bowl with twin blade assembly to process both large and small quantities. Removable smooth blade included. Coarse and fine serrated blade available as options.

Automatic push button restart: faster and more convenient to operate.



Lateral ejection:

Space saving and ergonomic.



Range of 28 discs available as options.










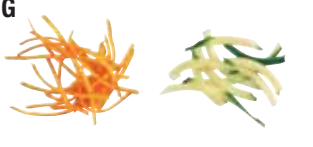




Scan the QR Code to see the food processor in action.

CUTTER FUNCTION

| | | | | |
|--|---|---|--|---|
|  <p>Smooth blade Supplied as standard</p> | → |  <p>COARSE CHOPPING</p> |  <p>FINE CHOPPING</p> |  <p>SAUCES, EMULSIONS</p> |
|  <p>Coarse serrated blade Designed for grinding & kneading</p> | → |  <p>KNEADING</p> |  <p>GRINDING</p> | |
|  <p>Fine serrated blade Designed for herbs & spices</p> | → |  <p>CHOPPING HERBS</p> |  <p>GRINDING SPICES</p> | |

VEGETABLE PREPARATION FUNCTION

| | |
|--|--|
|  <p>SLICING</p>  |  <p>JULIENNE</p>  |
|  <p>RIPPLE CUT</p>  |  <p>+ DICING*</p>  |
|  <p>GRATING</p>  |  <p>+ FRENCH FRIES*</p>  |

* For R 402 V.V., R 502 V.V., R 752 V.V.

Juice and Coulis EXTRACTION FUNCTION*

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.



* Available for R 301 Ultra & R 402 V.V.



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 402 V.V.



OPTIONAL
28
DISCS

OPTIONAL
3
BLADES

4.5 L

- Single phase
- Variable speed
- [Juice Extractor Kit*](#)

R 301 Ultra



OPTIONAL
23
DISCS

OPTIONAL
3
BLADES

3.7 L

- Single phase
- 1 speed
- [Juice and Coulis extractor kit*](#)



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 502 V.V.



OPTIONAL
+
50
DISCS

OPTIONAL
3
BLADES

5.9 L

- Single phase
- Variable speed
- R-Mix®
- **Potato Ricer Attachment***

R 752 V.V.



OPTIONAL
+
50
DISCS

OPTIONAL
3
BLADES

7.5 L

- Single phase
- Variable speed
- R-Mix®
- **Potato Ricer Equipment***

*Optional attachment

R-Mix® : Reverse rotation blending function

| Models | Maximum quantity for cutter function | Hourly capacity for vegetable preparation function | Number of covers |
|-------------|---|---|---------------------|
| R 301 Ultra | 1.5 kg | 50 kg/hr | 10 to 80 |
| R 402 V.V. | 2.5 kg | 50 kg/hr | 20 to 100 |
| R 502 V.V. | 3.2 kg | 150 kg/hr | 30 to 300 |
| R 752 V.V. | 3.8 kg | 250 kg/hr | 50 to 400 |

Juice and Coulis EXTRACTOR KIT

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.
- Replaces numerous manual tools:

COULIS FUNCTION



CITRUS PRESS FUNCTION



Large capacity hopper
75 x 90 mm



Scan the QR Code
to see this function
in action.



RASPBERRY COULIS
FOR SORBETS



COULIS
FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



Juice and Coulis extractor kit for R301 Ultra / R402 V.V.
Citrus fruit attachment for R301 Ultra / R402 V.V.

| Ref. | |
|-------|--|
| 27396 | |
| 27395 | |



R 301 Ultra

| | |
|-----------------|--------------|
| Induction motor | ✓ |
| Power | 650 W |
| Voltage | Single phase |
| Speed | 1 500 rpm |

| | |
|------------------|--|
| Pulse | ✓ |
| Motor Base | Metal |
| Cutter | 3.7 L stainless steel bowl |
| Blade | Stainless steel smooth blade - Included |
| Vegetable slicer | Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm |

Discs Not included

Choose your model:



Scan the QR Code to see this function in action.

| R 301 Ultra - 4 discs | Ref. |
|-------------------------------|------|
| R 301 Ultra 230V/50/1 UK plug | 2447 |
| Asia Pack of 4 discs | 1904 |
| R 301 Ultra without disc | Ref. |
| R 301 Ultra 230V/50/1 UK plug | 2447 |

Complete disc collection page 36



R 402 V.V.

| |
|---------------------------------------|
| ✓ |
| 1 000 W |
| Single phase |
| 300 to 3 500 rpm for cutter |
| 300 to 1 000 rpm for vegetable slicer |

| |
|--|
| ✓ |
| Metal |
| 4.5 L stainless steel bowl |
| Stainless steel smooth blade - Included |
| Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm Stainless steel bowl |
| Not included |

| R 402 V.V. - 4 discs | Ref. |
|------------------------------|------|
| R 402 V.V. 230V/50/1 UK plug | 2478 |
| Asia Pack of 4 discs | 1904 |
| R 402 V.V. - 6 discs | Ref. |
| R 402 V.V. 230V/50/1 UK plug | 2478 |
| Asia Pack of 6 discs | 2195 |
| R 402 V.V. without disc | Ref. |
| R 402 V.V. 230V/50/1 UK plug | 2478 |

Choose your options:

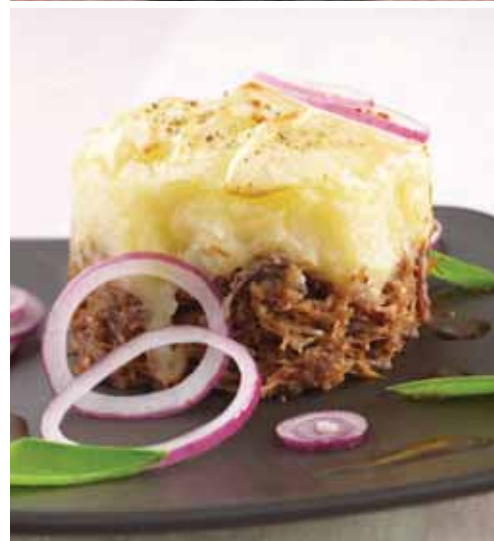
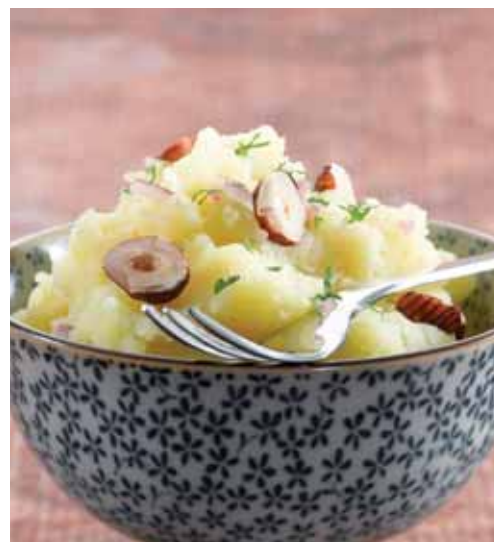


| | R 301 Ultra | R 402 V.V. |
|---|-------------|------------|
| Options | Ref. | Ref. |
| Coarse serrated blade Especially for grinding & kneading | 27288 | 27346 |
| Fine serrated blade Especially for herbs & spices | 27287 | 27345 |
| Additional smooth blade | 27286 | 27344 |
| Cutter accessory (bowl, lid, blade) | 27278 | 27342 |
| Juice and Coulis extractor kit | 27396 | 27396 |
| Citrus press attachment | 27395 | 27395 |

POTATO RICER EQUIPMENT

MODELS R 502 V.V., R 752 V.V.

- **High output**
Can produce up to 10 kg of delicious fresh mashed potato in just 2 minutes.
- **Ergonomic**
The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.
- **Versatile**
In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

| | | Ref. |
|---|-------|-------|
| Potato Ricer Attachment Ø 3 mm (R 502 and R 502 V.V.) | 1 + 2 | 28207 |
| Potato Ricer Equipment Ø 3 mm | 2 | 28208 |
| Potato Ricer Attachment Ø 6 mm (R 502 and R 502 V.V.) | 1 + 2 | 28209 |
| Potato Ricer Equipment Ø 6 mm | 2 | 28210 |

NEW



R 502 V.V.

| | |
|------------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer |
| Pulse | ✓ |
| Motor base | Metal |
| Cutter | 5.9 L stainless steel bowl |
| Scraper arm | ✓ |
| Blade | Stainless steel smooth blade - Included |
| Vegetable slicer | Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included |
| Discs | Not included |

Choose
your model:

| R 502 V.V. - 7 discs | | Ref. |
|---------------------------------|------|------|
| R 502 V.V. 230V/50-60/1 UK plug | 2389 | |
| Asia Pack of 7 discs | 2023 | |
| R 502 V.V. - 16 discs | | Ref. |
| R 502 V.V. 230V/50-60/1 UK plug | 2389 | |
| MultiCut Pack of 16 discs | 2022 | |
| R 502 V.V. without disc | | Ref. |
| R 502 V.V. 230V/50-60/1 UK plug | 2389 | |

Complete disc collection page 36



Choose
your options:



| R 502 all models | |
|--|-------|
| Options | Ref. |
| Coarse serrated blade Especially for grinding & kneading | 27305 |
| Fine serrated blade Especially for herbs & spices | 27304 |
| Additional smooth blade | 27303 |
| Cutter accessory (bowl, lid, blade) | 27320 |



NEW

R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!

Adjustable hopper to suit all size fruit and vegetables!



- Requires less effort
- Prevents MSD
- Takes away the tediousness



Extra large hopper:
Up to 15 tomatoes or
1 whole cabbage.



Cylindrical hopper
Ø 58 mm : For
uniform cutting of
long vegetables.



Exactitube pusher:
Cylindrical hopper with **Ø 39 mm**
Exactitube pusher to cut up small
fruit and vegetables such as chillis,
gherkins, dry sausage, asparagus,
spring onions, bananas,
strawberries, grapes, etc.

INNOVATION

Extra ergonomic:
Lever with assisted
movement = less effort
for the operator.

Timer:
Less effort, greater
precision and more
regular results no matter
what the recipe.

Motor power:
Ideal for demanding preparations.

Lateral ejection:
Space saving and convenient
to use.

Lid:
Liquids and other ingredients can
be adding during processing.



Scraper arm:
Designed to easily scrape
the lid and edges of the
bowl without stopping the
machine.

7.5 L large capacity bowl
with ergonomic handle:
Saves time by increasing
the quantities processed.*



**Delivered with all stainless steel
smooth blade:** 2 detachable
adjustable blades.



**Range of more than
50 discs available**
as options.

| Options for R 752 & R 752 V.V. | Ref. |
|---|-------|
| Coarse serrated blade <i>Designed for grinding & kneading</i> | 27308 |
| Fine serrated blade <i>Designed for herbs & spices</i> | 27307 |
| Additional stainless steel smooth blade | 27306 |
| Cutter accessory (bowl, lid, blade) | 27318 |
| Lower coarse serrated blade | 49162 |
| Upper coarse serrated blade | 49163 |
| Lower fine serrated blade | 49164 |
| Upper fine serrated blade | 49165 |
| Lower smooth blade | 49160 |
| Upper smooth blade | 49161 |
| 3 mm Potato Ricer Equipment | 28208 |
| 6 mm Potato Ricer Equipment | 28210 |



R 752 V.V.

| | |
|------------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer |
| Pulse | ✓ |
| Motor base | Metal |
| Cutter | 7.5 L stainless steel bowl |
| Scraper arm | ✓ |
| Blade | All stainless steel detachable, adjustable smooth blade - Included |
| Vegetable slicer | Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included |
| Discs | Not included |

Choose your model:

| R 752 V.V. - 7 discs | | Ref. |
|---------------------------------|--|------|
| R 752 V.V. 230V/50-60/1 UK plug | | 2080 |
| Asia Pack of 7 discs | | 2023 |
| R 752 V.V. - 16 discs | | Ref. |
| R 752 V.V. 230V/50-60/1 UK plug | | 2080 |
| MultiCut Pack of 16 discs | | 2022 |
| R 752 V.V. without disc | | Ref. |
| R 752 V.V. 230V/50-60/1 UK plug | | 2080 |

Choose your options opposite:



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

Complete disc collection page 36

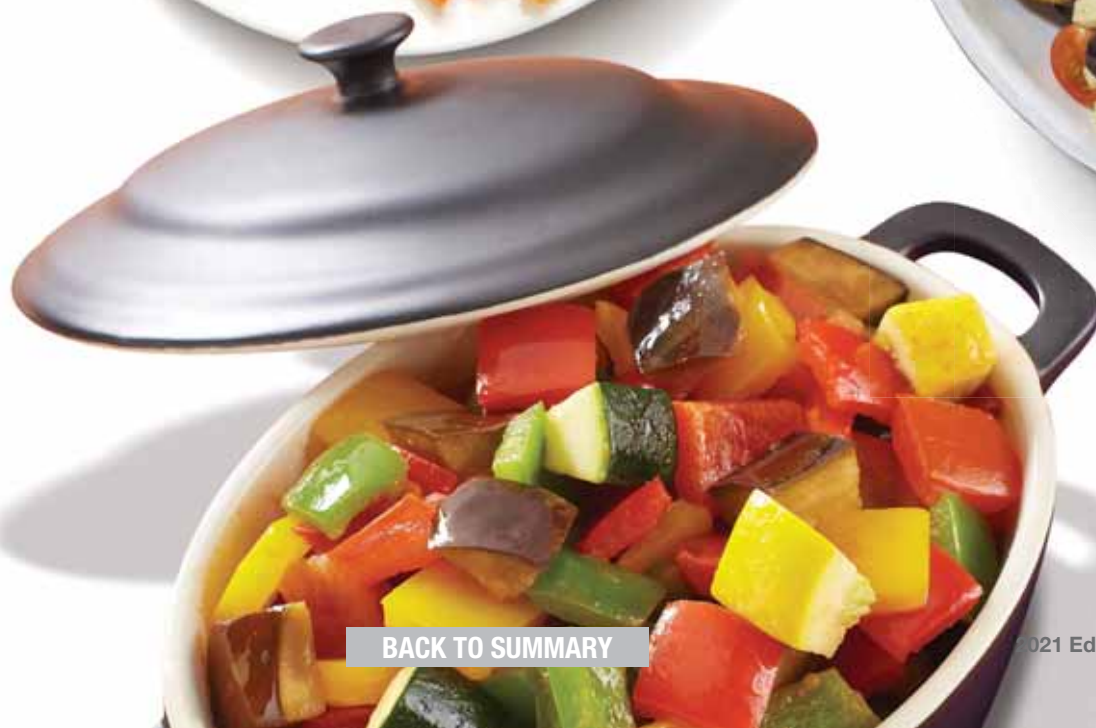


DISC COLLECTION



THE WIDEST RANGE OF CUTS

More than 50 discs to choose from to slice, grate, julienne, dice, chop, shred, waffle cut and cut French fries with perfection in next to no time. Save hours of work each day using Robot-Coupe Food Processors and Vegetable Preparation Machines.



DISC COLLECTION



ESSENTIAL
Series 1-4



ESSENTIAL
Series 1-4



EXPERT
Series 5-7

R 301 Ultra

R 402 V.V.

DISCS

R 502 V.V.
R 752 V.V.

**CL 50 Ultra / CL 52
CL 55 / CL 60**

SLICERS



RIPPLE CUT



GRATERS



JULIENNE



| | | | | | |
|-------|--|-------|---------------------------------|-------|--|
| | | | Almonds 0.6 mm | 28166 | |
| | | | 0.8 mm | 28069 | |
| 27051 | | 27051 | 1 mm | 28062 | |
| 27555 | | 27555 | 2 mm | 28063 | |
| 27086 | | 27086 | 3 mm | 28064 | |
| 27566 | | 27566 | 4 mm | 28004 | |
| 27087 | | 27087 | 5 mm | 28065 | |
| 27786 | | 27786 | 6 mm | 28196 | |
| | | | 8 mm | 28066 | |
| | | | 10 mm | 28067 | |
| | | | 14 mm | 28068 | |
| | | | 4 mm cooked potatoes | 27244 | |
| | | | 6 mm cooked potatoes | 27245 | |
| 27621 | | 27621 | 2 mm | 27068 | |
| | | | 3 mm | 27069 | |
| | | | 5 mm | 27070 | |
| 27588 | | 27588 | 1.5 mm | 28056 | |
| 27577 | | 27577 | 2 mm | 28057 | |
| 27511 | | 27511 | 3 mm | 28058 | |
| | | | 4 mm | 28073 | |
| | | | 5 mm | 28059 | |
| 27046 | | 27046 | 6 mm | | |
| | | | 7 mm | 28016 | |
| 27632 | | 27632 | 9 mm | 28060 | |
| 27764 | | 27764 | Parmesan cheese | 28061 | |
| 27191 | | 27191 | Röstis potatoes | 27164 | |
| | | | Raw potatoes | 27219 | |
| 27078 | | 27078 | 0.7 mm horseradish paste | | |
| 27079 | | 27079 | 1 mm horseradish paste | 28055 | |
| 27130 | | 27130 | 1.3 mm horseradish paste | | |
| | | | 1 x 8 mm (ribbons) | 28172 | |
| | | | 1 x 26 onion/cabbage | 28153 | |
| 27080 | | 27080 | 2 x 4 mm | 27072 | |
| 27081 | | 27081 | 2 x 6 mm | 27066 | |
| | | | 2 x 8 mm | 27067 | |
| | | | 2 x 10 mm (ribbons) | 28173 | |
| 27599 | | 27599 | 2 x 2 mm | 28051 | |
| | | | 2.5 x 2.5 mm | 28195 | |
| | | | 3 x 3 mm | 28101 | |
| 27047 | | 27047 | 4 x 4 mm | 28052 | |
| 27610 | | 27610 | 6 x 6 mm | 28053 | |
| 27048 | | 27048 | 8 x 8 mm | 28054 | |



ESSENTIAL
Series 1-4

R 402 V.V.
CL 40



EXPERT
Series 5-7

R 502 V.V.
R 752 V.V.

CL 50 Ultra / CL 52
CL 55 / CL 60

DISCS

DICING EQUIPMENT



FRENCH FRIES



| | | |
|---------|-----------------------------|---------|
| ■ 27113 | 5 x 5 x 5 mm | ■ 28110 |
| ■ 27114 | 8 x 8 x 8 mm | ■ 28111 |
| ■ 27298 | 10 x 10 x 10 mm | ■ 28112 |
| | 12 x 12 x 12 mm | ■ 28197 |
| | 14 x 14 x 5 mm (mozzarella) | ■ 28181 |
| | 14 x 14 x 10 mm | ■ 28179 |
| | 14 x 14 x 14 mm | ■ 28113 |
| | 20 x 20 x 20 mm | ■ 28114 |
| | 25 x 25 x 25 mm | ■ 28115 |
| | 50 x 70 x 25 mm (salad) | ■ 28180 |
| ▲ 27116 | 8 x 8 mm | ▲ 28134 |
| | 8 x 16 mm | ▲ 28159 |
| ▲ 27117 | 10 x 10 mm | ▲ 28135 |
| | 10 x 16 mm | ▲ 28158 |

■ DICING equipment consisting of: 1 dicing grid + 1 slicing disc.

▲ FRENCH FRIES equipment consisting of: 1 french fries grid + 1 special french fries cutting disk.

ACCESSORIES

| | Ref. | |
|--|--------|--|
| WALL MOUNTED BLADE AND DISC HOLDER: 1 BLADE and 8 DISCS > R 301 Ultra to R 402 V.V. | 107810 | |
| WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS > 16 small discs or 8 large discs | 107812 | |
| DISC RACK: > R 502 V.V. to R 752 V.V. > CL 50 Ultra to CL 60 | 27258 | |
| WALL MOUNTED DISC HOLDER STAINLESS STEEL | 101230 | |
| D-CLEANING KIT: CLEANING TOOL DICING GRIDS (5, 8 or 10 mm) | 39881 | |
| DISC PROTECTOR > R 502 V.V. to R 752 V.V. > CL 50 Ultra to CL 60 | 39726 | |



THE WIDEST RANGE OF CUTS

SLICERS

Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

Essential : R 301 Ultra, R402 V.V.



Almonds 0.6 mm
Ref. 28166



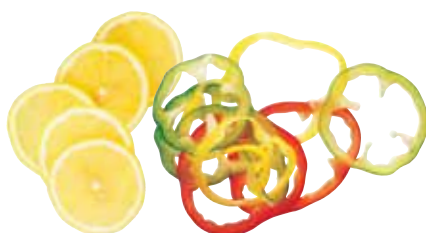
0.8 mm
Ref. 28069



1 mm
Ref. 28062
Ref. 27051



2 mm
Ref. 28063
Ref. 27555



3 mm
Ref. 28064
Ref. 27086



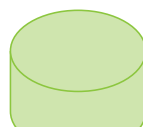
4 mm
Ref. 28004
Ref. 27566



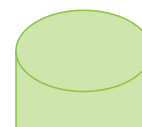
5 mm
Ref. 28065
Ref. 27087



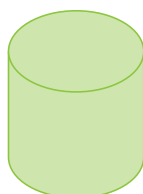
6 mm
Ref. 28196
Ref. 27786



8 mm
Ref. 28066



10 mm
Ref. 28067



14 mm*
Ref. 28068



Cooked potatoes 4 mm
Ref. 27244



Cooked potatoes 6 mm
Ref. 27245



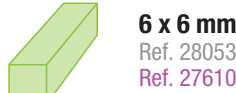
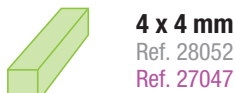
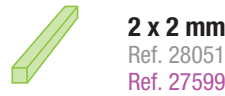
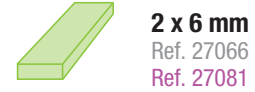
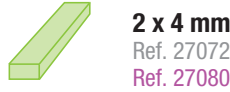
The green discs show the actual size



JULIENNE

Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

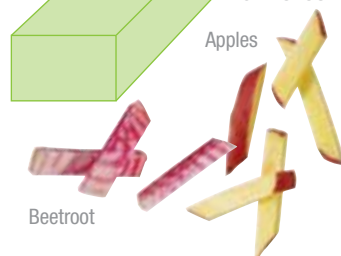
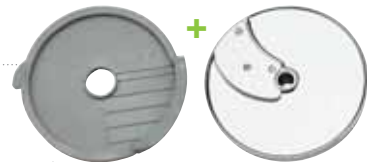
Essential : R 301 Ultra, R402 V.V.



FRENCH FRIES

Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

Essential : R 402 V.V.



The green discs show the actual size



THE WIDEST RANGE OF CUTS

GRATERS



Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

Essential : R 301 Ultra, R402 V.V.

| | | | |
|---|---|---|---|
|  <p>1.5 mm Ref. 28056 Ref. 27588</p>  |  <p>2 mm Ref. 28057 Ref. 27577</p>  |  <p>3 mm Ref. 28058 Ref. 27511</p>  |  <p>4 mm Ref. 28073</p>  |
|  <p>5 mm Ref. 28059</p>  |  <p>6 mm Ref. 27046</p>  |  <p>7 mm Ref. 28016</p>  |  <p>9 mm Ref. 28060 Ref. 27632</p>  |
|  <p>Parmesan cheese Ref. 28061 Ref. 27764</p>  |  <p>Röstis potatoes Ref. 27164 Ref. 27191</p>  |  <p>Raw potatoes Ref. 27219</p>  |  <p>Horseradish Ref. 28055 1 mm Ref. 27078 0.7 mm Ref. 27079 1 mm Ref. 27130 1.3 mm</p>  |

RIPPLE CUT

Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

Essential : R 301 Ultra, R402 V.V.



| | | |
|--|--|---|
|  <p>2 mm Ref. 27068 Ref. 27621</p>  |  <p>3 mm Ref. 27069</p>  |  <p>5 mm Ref. 27070</p>  |
|--|--|---|

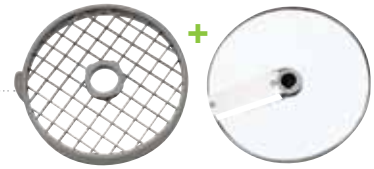
The green discs show the actual size



DICING EQUIPMENT

Expert : CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

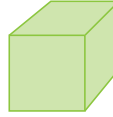
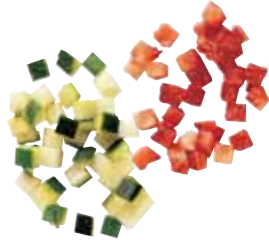
Essential : R 402 V.V.



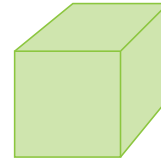
5x5x5 mm
Ref. 28110



8x8x8 mm
Ref. 28111
Ref. 27113



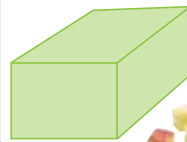
10x10x10 mm
Ref. 28112
Ref. 27114



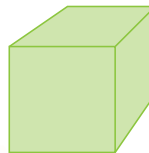
12x12x12 mm
Ref. 28197
Ref. 27298



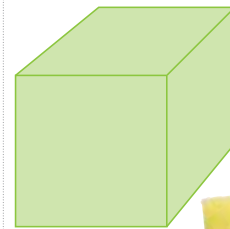
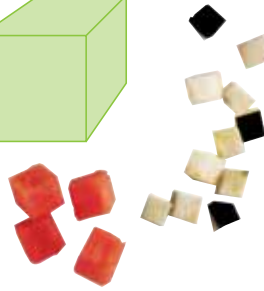
14x14x5 mm
Ref. 28181



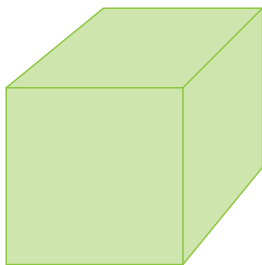
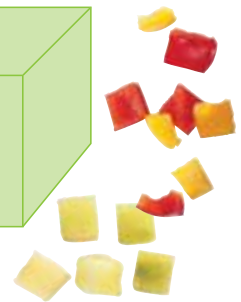
14x14x10 mm
Ref. 28179



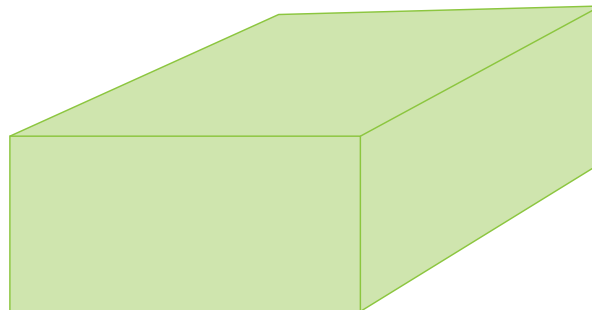
14x14x14 mm
Ref. 28113



20x20x20 mm
Ref. 28114



25x25x25 mm
Ref. 28115



50x70x25 mm
Salads
Ref. 28180



D-CLEANING KIT



Reversible grid holder

- on 1 side Essential grids R 402 V.V.
- on 1 side Expert grids CL 50 - CL 60 and R 502 V.V. - R 752 V.V.



Dicing grid cleaning tool

5 mm, 8 mm and 10 mm



Scraper tool

| Ref. | | |
|---------------------------|-------|--|
| Dicing grid cleaning tool | 39881 | |

ESSENTIAL Series 1-4

4 DISCS

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Graters



2 mm
Green pawpaw, zucchini, raw beetroot, carrot, etc.

Julienne



2 x 2 mm
Carrots, radishes, apples, etc.

| | | Ref. |
|--|--|------|
| 4-disc Pack for models: R 211 XL, R 211 XL Ultra, R 301 Ultra, R 401, R 402 V.V., CL 20, CL 40 | | 1904 |

6 DISCS

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Graters



2 mm
Green pawpaw, zucchini, raw beetroot, carrot, etc.

Julienne



2 x 2 mm
Carrots, radishes, apples, etc.

Dicing Equipment



10 x 10 x 10 mm
Apples, tomatoes, zucchini, capsicum.

| | | Ref. |
|----------------------------|--|------|
| 6-disc Pack for R 402 V.V. | | 2195 |

EXPERT Series 5-7

7 DISCS

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



5 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Graters



2 mm
Green pawpaw, zucchini, raw beetroot, carrot, etc.

Julienne



2 x 2 mm
Pears, turnips, carrots, zucchini, etc.

Julienne



3 x 3 mm
Apples, radishes, raw beetroot, etc.

Dicing Equipment



10 x 10 x 10 mm
Cabbage, onion, apples, tomatoes, zucchini, capsicum, etc.

2 wall disc holder

for 8 discs



D-Cleaning Kit

Dicing grid cleaning tool



| | | Ref. |
|--|--|------|
| 7-disc Pack for models: R 502, R 752, CL 50, CL 50 Ultra, CL 55, CL 60 | | 2023 |

MULTICUT PACK OF 16 DISCS

Fruit and vegetables in all shapes and sizes

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

The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions. It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

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

Slicers



1 mm

Apples, red cabbage, onions, carrots, etc.



2 mm

Lemons, capsicum, leeks, sweet potatoes, etc.



4 mm

Kiwi fruit, tomatoes, mushrooms, witlof, etc.



Graters



1.5 mm

Green pawpaw, zucchini, raw beetroot, carrot, etc.



3 mm

Granny Smith apples, green cabbage, cooked beetroot, celeriac, etc.

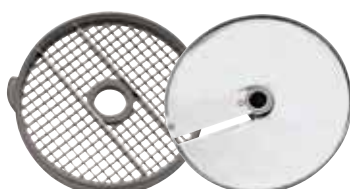


Dicing Equipment



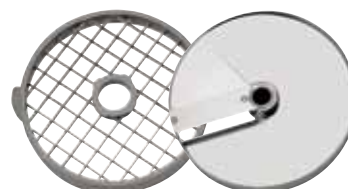
5 x 5 x 5 mm

Melon, cucumber, carrots, cooked beetroot, etc.



10 x 10 x 10 mm

Cabbage, onion, apples, tomatoes, zucchini, capsicum, etc.



20 x 20 x 20 mm

Watermelon, carrots, cucumber, celeriac, etc.



French Fries



10 x 10 mm

Potato, turnip, celeriac, courgette, sweet potato, parsnip, etc.



Julienne



2.5 x 2.5 mm

Pears, turnips, carrots, zucchini, etc.



2 x 10 mm

Apples, carrots, radishes, raw beetroot, etc.



4 x 4 mm

Carrot, cucumber, celeriac, sweet potato, radish, beetroot, etc.



4 wall mounted disc holders

for 16 discs



D-Cleaning Kit

Dicing grid cleaning tool



| Ref. | | |
|---------------------------|------|--|
| MultiCut Pack of 16 discs | 2022 | |

[BACK TO SUMMARY](#)

VEGETABLE PREPARATION MACHINES



THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Preparation Machines, you can save hours of preparation in the kitchen: slicing, grating, chopping, shredding, julienne, brunoises, chip cutting, waffle cuts and even purees.



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

to insert large vegetables such as cabbage and eggplant... and optimised loading of other vegetables.



Hinge and stem system

designed for instant removal of the lid for easy cleaning.

Stainless steel **motor body**

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

Lateral ejection

Space saving and convenient to use.



Scan the QR Code to see the vegetable preparation machine in action.

More than 50 optional discs for slicing, ripple cutting, grating, chopping, chip cutting and julienne.



INNOVATION

EXACTITUBE PUSHER

The secret of exclusive cuts!
For slicing small and delicate ingredients such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



THE WIDEST RANGE OF CUTS

Robot-Coupe vegetable preparation machines have more than 50 discs to process not only fruit and vegetables but also cheese and sausage.





PREPARED ON SITE WITH ROBOT-COUPÉ

Prepare your own potato dishes and add that all important “Homemade” claim.



Robot-Coupe offers many solutions for preparing homemade potato dishes with and without the skin:

French fries of every shape and size!



8 x 8 mm



8 x 16 mm



10 x 10 mm



10 x 16 mm

Shoestring fries



2 x 2 mm

Potato straws



4 x 4 mm



6 x 6 mm

Waffle-cut chips



2 x 2 mm

Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

Potato chips



1 or 2 mm

Scalloped Potatoes



5 mm

Mashed potatoes



POTATO RICER EQUIPMENT

CL 50 Ultra, CL 52, CL 55, CL 60

• High output

Can produce up to 10 kg of fresh mashed potato in just 2 minutes.

• Ergonomic

The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.

• Versatile

In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



Feed hopper
(for CL 50 Ultra only).

Potato Ricer Attachment



Paddle

Puree grid:
3 mm or 6 mm

Special ejection disc
for pureed vegetables

Potato Ricer Equipment



Scan the QR-Code to see the mashed potato function in action.



The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

| | | Ref. |
|--|-------|-------|
| Potato Ricer Attachment Ø 3 mm (CL 50 Ultra) | 1 + 2 | 28207 |
| Potato Ricer Equipment Ø 3 mm | 2 | 28208 |
| Potato Ricer Attachment Ø 6 mm (CL 50 Ultra) | 1 + 2 | 28209 |
| Potato Ricer Equipment Ø 6 mm | 2 | 28210 |

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput
per hour:



Up to 150 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 50 Ultra

OPTIONAL
+
50
DISCS



- Single phase
- 1 speed
- Potato Ricer Attachment*

Find all our floor standing models on page 56





Effective throughput
per hour:



Up to 250 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 52



OPTIONAL
+
50
DISCS

- Single phase
- 1 speed
- Potato Ricer Equipment*

*Optional attachments



TABLE-TOP VEGETABLE PREPARATION MACHINES



Area 139 cm²

"Discover all the disk packs on page 42"

CL 50 Ultra

| | |
|-----------------|--|
| Induction motor | ✓ |
| Power | 550 W |
| Voltage | Single phase |
| Speed | 375 rpm |
| Feed hoppers | Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included |
| Lid and bowl | Metal |
| Motor base | Stainless steel |
| Discs | Not included |

Choose your model:



Scan this QR-Code to see the vegetable slicer in action.

| CL 50 Ultra - 7 discs | | Ref. |
|-------------------------------|-------|------|
| CL 50 Ultra 230V/50/1 UK plug | 24470 | |
| Asia Pack of 7 discs | 2023 | |
| CL 50 Ultra - 16 discs | | Ref. |
| CL 50 Ultra 230V/50/1 UK plug | 24470 | |
| MultiCut Pack of 16 discs | 2022 | |
| CL 50 Ultra without disc | | Ref. |
| CL 50 Ultra 230V/50/1 UK plug | 24470 | |

Complete disc collection page 36



Area 227 cm²

"Discover all the disk packs on page 42"

CL 52

| | |
|-----------------|--|
| Induction motor | ✓ |
| Power | 750 W |
| Voltage | Single phase |
| Speed | 375 rpm |
| Feed hoppers | Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included |
| Lid and bowl | Metal |
| Motor base | Stainless steel |
| Discs | Not included |

| CL 52 - 7 discs | | Ref. |
|---------------------------|-------|------|
| CL 52 230V/50/1 UK plug | 24492 | |
| Asia Pack of 7 discs | 2023 | |
| CL 52 - 16 discs | | Ref. |
| CL 52 230V/50/1 UK plug | 24492 | |
| MultiCut Pack of 16 discs | 2022 | |
| CL 52 without disc | | Ref. |
| CL 52 230V/50/1 UK plug | 24492 | |

Choose your options:

| Options | CL 50 Ultra | | CL 52 | |
|------------------------------|-------------|---|-------|---|
| | Ref. | | Ref. | |
| Additional Exactitube pusher | 49212 | | 49221 | |
| Potato Ricer Attachment 3 mm | 28207 | | - | - |
| Potato Ricer Attachment 6 mm | 28209 | | - | - |
| Potato Ricer Equipment 3 mm | - | - | 28208 | |
| Potato Ricer Equipment 6 mm | - | - | 28210 | |

CL 52

Designed to cut up large amounts of vegetables in no time at all.



- Requires less effort
- Prevents MSD
- Takes away the painfulness of work

INNOVATION



EXTRA ERGONOMIC

Lever with assisted movement
= less effort for the operator
+ increase throughput.

HIGH PRECISION

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.



EXTRA POWERFUL

Stainless steel motor base for easy maintenance.
750 W ultra-powerful silent commercial grade motor.



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.



FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.

EXTRA POWERFUL

Ultra powerful, quiet 1 100 W commercial-grade motor for intensive use.
Stainless steel motor base for easy maintenance.

INNOVATION

EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.



- Requires less effort
- Prevents MSD
- Takes away the tediousness

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



CL 55 pusher feed-head
(Surface area 227 sq.cm.)
with built-in tube



CL 55 4-tube feed head
2 Ø 50 mm tubes / 2 Ø 70 mm tubes



CL 55 2-tube feed head
Straight and slanted tubes

THE WIDEST RANGE OF CUTS

Efficient, heavy duty, easy to use and clean, Robot-Coupe vegetable preparation workstations are designed for institutions, central kitchens, caterers and the agri-food industry.



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput
per hour:



400 kg



600 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 55 2 Feed-Heads

OPTIONAL
+
50
DISCS



- Single phase or Three phase
- 1 or 2 speeds
- Potato Ricer Equipment*

CL 60 2 Feed-Heads

OPTIONAL
+
50
DISCS



- Three phase
- 2 speeds
- Potato Ricer Equipment*

Find all our table-top models on page 50

*Optional attachments





GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 60 Workstation

OPTIONAL
+
50
DISCS



- Three phase
- 2 speeds
- Potato Ricer Equipment



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Area 227 cm²

"Discover all the disk packs on page 42"

CL 55 2 Feed-Heads

| | | |
|-----------------|--|-------------------|
| Induction motor | ✓ | |
| Power | 750 W | 1 100 W |
| Voltage | Single phase | Three phase |
| Speed | 375 rpm | 375 rpm - 750 rpm |
| Feed-Heads | Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included | |
| Lid and bowl | Metal | |
| Motor base | Stainless steel | |
| Mobile stand | Stainless steel Equipped with 2 wheels and brake | |
| Discs | Not included | |

Choose your model:

| CL 55 2 Feed-Heads - 7 discs | | Ref. |
|--------------------------------------|------|------|
| CL 55 2 Feed-Heads 230V/50/1 UK plug | 2073 | |
| Asia Pack of 7 discs | 2023 | |
| CL 55 2 Feed-Heads 400V/50/3 | 2211 | |
| Asia Pack of 7 discs | 2023 | |
| CL 55 2 Feed-Heads - 16 discs | | Ref. |
| CL 55 2 Feed-Heads 230V/50/1 UK plug | 2073 | |
| MultiCut Pack of 16 discs | 2022 | |
| CL 55 2 Feed-Heads 400V/50/3 | 2211 | |
| MultiCut Pack of 16 discs | 2022 | |
| CL 55 2 Feed-Heads without disc | | Ref. |
| CL 55 2 Feed-Heads 230V/50/1 UK plug | 2073 | |
| CL 55 2 Feed-Heads 400V/50/3 | 2211 | |

Complete disc collection page 36



CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170 -



Pusher feed-head
with built-in tube
(surface area 227 sq.cm.)
Ref. 39673 -



4-tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28161 -



Straight and bias tubes
Ref. 28155 -



Potato Ricer
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm



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



3-height adjustable trolley GN1x1
Delivered without pan
Ref. 49128 -



Wall disc holder for 16 discs, 8 attachments and 3 feed heads, delivered with 1 GN1x1 pan (attachments not included)
Ref. 49132 -



CL 60 2 Feed-Heads

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Three phase |
| Speed | 375 rpm - 750 rpm |
| Feed-Heads | Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included |
| Bowl | Stainless steel |
| Motor base | Stainless steel |
| Equipped with | 1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments |
| Discs | Not included |

Choose
your model:



Scan this QR-Code to see
the vegetable preparation
machine in action.

| CL 60 2 Feed-Heads - 7 discs | Ref. |
|---------------------------------|------|
| CL 60 2 Feed-Heads 400V/50/3 | 2325 |
| Asia Pack of 7 discs | 2023 |
| CL 60 2 Feed-Heads - 16 discs | Ref. |
| CL 60 2 Feed-Heads 400V/50/3 | 2325 |
| MultiCut Pack of 16 discs | 2022 |
| CL 60 2 Feed-Heads without disc | Ref. |
| CL 60 2 Feed-Heads 400V/50/3 | 2325 |

Complete disc collection page 36



CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 39681 -



Pusher feed-head
Ref. 39680 -



4 tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28162 -



Straight and bias tubes
Ref. 28157 -



Potato Ricer
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm



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



Ergo mobile trolley
Supplied without pan.
Designed to take 3 GN1x1
gastronorm pans
Ref. 49066 -



Wall disc holder for 16
discs, 8 attachments and
3 feed heads, delivered
with 1 GN1x1 pan
(attachments not included)
Ref. 49132 -

CL 60 Workstation



WALL DISC HOLDER



Adjustable stand
so it can be adapted to
different floor heights.



CL 60 Workstation

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Three phase |
| Speed | 375 rpm - 750 rpm |
| Feed-Heads | Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes |

| | |
|---------------|---|
| Lid and bowl | Metal |
| Motor base | Stainless steel |
| Equipped with | 1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments. |

| | |
|--------------------|---|
| Accessories | Ergo mobile trolley with 3 GN1x1 gastronorm pans - Included Wall disc holder with 1 GN1x1 gastronorm pan - Included 3 mm Potato Ricer Equipment - Included |
|--------------------|---|

| | |
|--------------|---|
| Discs | MultiCut Pack of 16 discs - Included |
|--------------|---|

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



Scan this QR-Code to see
the vegetable preparation
machine in action.

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

For all bulky vegetables (tomatoes, onions, potatoes, etc.).



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



4 tubes feed-head

Especially designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher

For cutting up small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm Potato Ricer Equipment

To easily produce large quantities of mashed potatoes.



Wall disc holder

To store and transport all the attachments! Tray for 16 discs and 8 attachments. GN1X1 pan for kitchen utensils.



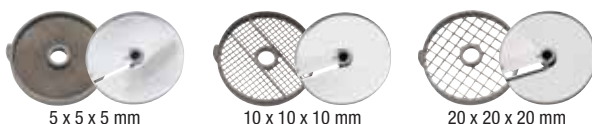
MultiCut Pack

16 discs included.



Slicers

Graters



Dicing Equipment



French Fries

Juliennes



4 wall mounted disc holders for 16 discs

D-Cleaning Kit

Ergo Mobile Trolley

To transport, load and store accessories. 3 GN1x1 gastronorm pans provided.



CUTTER MIXERS



THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot-Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantities, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.



TABLE TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added during processing.

NEW

BOWL

7L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE

To make it easy to grasp the bowl.

TIMER

Less effort, greater precision and more regular results no matter what the recipe.



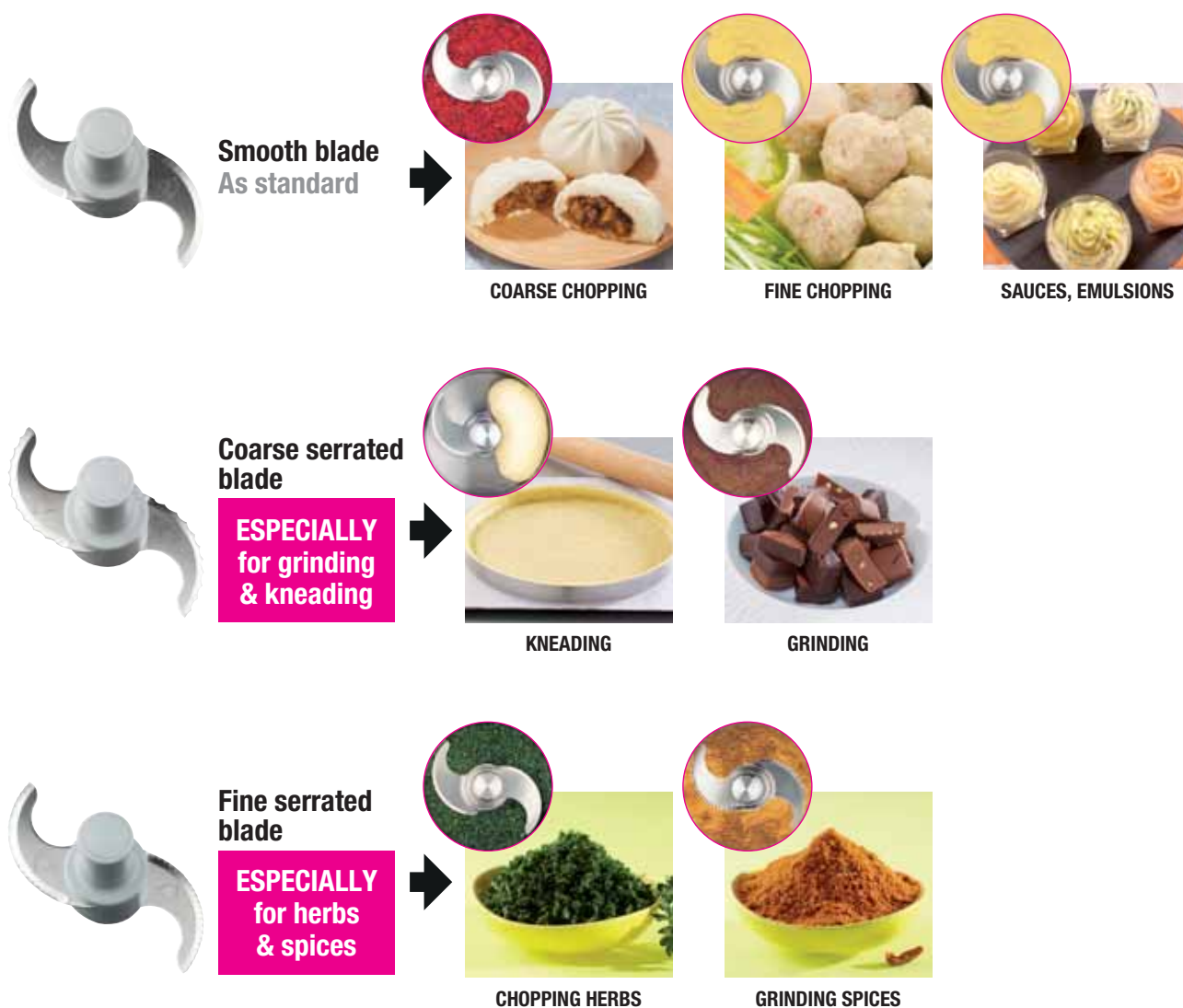
INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

To process both large and small quantities. All stainless steel with detachable smooth blade. Optional coarse and fine serrated blade.

Variable speed models:

300 to 3 500 rpm for more flexible use and a greater variety of applications.



R-MIX FUNCTION R-Mix®

On R 5 V.V., R 7 V.V.

- To blend delicate ingredients without chopping.
- The **R-Mix®** function is designed for reverse rotation blending at **variable speeds from 60 to 500 rpm** to incorporate whole pieces of meat, crayfish tails, brunoises and diced vegetables to pâtés and terrines, whole raisins to buns, etc.



TABLE-TOP CUTTER MIXERS



Quantities*



1 kg



1.5 kg



2.5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 4 V.V.

OPTIONAL
3
BLADES

4.5 L



• Single phase

1 SPEED 3 000 rpm

R 3-3000

OPTIONAL
3
BLADES

3.7 L



• Single phase

1 SPEED 1 500 rpm

R 2

OPTIONAL
3
BLADES

2.9 L



• Single phase

*Maximum quantities processed at a time



3 kg



3.5 kg



5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 5 V.V.



OPTIONAL
3
BLADES
5.9 L

- Single phase
- R-Mix®

R 7 V.V.



OPTIONAL
3
BLADES
7.5 L

- Single phase
- R-Mix®

2 SPEEDS 1 500 and 3 000 rpm

R 8



OPTIONAL
3
BLADES
8 L

- Three phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

| Models | Maximum capacity | | | | Number of covers | Time |
|----------------|-------------------------|-------------------|-----------------------|------------------|------------------|----------------|
| | Coarse chopping (up to) | Emulsions (up to) | Pastry/dough* (up to) | Grinding (up to) | | |
| R 2 | 0,8 kg | 1 kg | 0,5 kg | 0,3 kg | 10 to 20 | 1 to 4 minutes |
| R 3 | 1 kg | 1,5 kg | 1 kg | 0,5 kg | 10 to 30 | |
| R 4 V.V. | 1,5 kg | 2,5 kg | 1,5 kg | 0,7 kg | 10 to 50 | |
| R 5 V.V. | 2,2 kg | 3,2 kg | 2,2 kg | 1,1 kg | 20 to 80 | |
| R 7 V.V. | 2,7 kg | 3,8 kg | 2,7 kg | 1,7 kg | 20 to 100 | |
| R 8 / R 8 V.V. | 3 kg | 5 kg | 4 kg | 2 kg | 20 to 150 | |

*Amount of raised dough with 60% hydration

Find all our floor standing models on page 72

BACK TO SUMMARY

2021 Edition *robot coupe* 67

TABLE-TOP CUTTER MIXERS



R 2

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 550 W |
| Voltage | Single phase |
| Speed | 1 500 rpm |
| Pulse | ✓ |
| Bowl | 2.9 L stainless steel |
| Blade | Stainless steel smooth blade Included |

R 3 - 3000

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 650 W |
| Voltage | Single phase |
| Speed | 3 000 rpm |
| Pulse | ✓ |
| Bowl | 3.7 L stainless steel |
| Blade | Stainless steel smooth blade Included |

R 4 V.V.

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 1 000 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm |
| Pulse | ✓ |
| Bowl | 4.5 L stainless steel |
| Blade | Stainless steel smooth blade Included |

Choose
your model:

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

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

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

Choose
your options:



| | R 2 | R 3 | R 4 |
|---|-------|-------|-------|
| Options | Ref. | Ref. | Ref. |
| Coarse serrated blade Especially for grinding & kneading | 27138 | 27288 | 27346 |
| Fine serrated blade Especially for herbs & spices | 27061 | 27287 | 27345 |
| Additional smooth blade | 27055 | 27286 | 27344 |



R 5 V.V.

| | |
|-----------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm |
| Timer | ✓ |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 5.9 L stainless steel |
| Blade | Stainless steel smooth blade - Included |
| R-Mix® | ✓ |

Choose
your model:

| R 5 V.V. | Ref. |
|-------------------------------|-------|
| R 5 V.V. 230V/50-60/1 UK plug | 24623 |



R 7 V.V.

| | |
|-----------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm |
| Timer | ✓ |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 7.5 L stainless steel |
| Blade | All stainless steel detachable, adjustable smooth blade assembly - Included |
| R-Mix® | ✓ |

| R 7 V.V. | Ref. |
|-------------------------------|-------|
| R 7 V.V. 230V/50-60/1 UK plug | 24711 |

Choose
your options:



| Options | R 5 V.V. | | R 7 V.V. | |
|---|----------|---|----------|---|
| | Ref. | | Ref. | |
| Coarse serrated blade Especially for grinding & kneading | 27305 | | - | - |
| Fine serrated blade Especially for herbs & spices | 27304 | | - | - |
| Additional smooth blade | 27303 | | - | - |
| Stainless steel coarse serrated blade Especially for grinding & kneading | - | - | 27308 | |
| Stainless steel fine serrated blade Especially for herbs & spices | - | - | 27307 | |
| Additional stainless steel smooth blade | - | - | 27306 | |
| Lower coarse serrated blade | - | - | 49162 | |
| Upper coarse serrated blade | - | - | 49163 | |
| Lower fine serrated blade | - | - | 49164 | |
| Upper fine serrated blade | - | - | 49165 | |
| Lower smooth blade | - | - | 49160 | |
| Upper smooth blade | - | - | 49161 | |
| NEW Scraper arm | 49552 | | 49552 | |

TABLE-TOP CUTTER MIXERS



R 8

| | |
|-----------------|---|
| Induction motor | ✓ |
| Power | 2 200 W |
| Voltage | Three phase |
| Speed | 1 500 rpm - 3 000 rpm |
| Pulse | ✓ |
| Bowl | 8 L stainless steel |
| Blade | All stainless steel detachable, adjustable 2 smooth blade assembly - Included |
| R-Mix® | - |

Choose
your model:



Scan the QR-Code to
see the cutter mixers
in action.

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

Choose
your options:



| Options | R 8 | |
|--|-------|--|
| Options | Ref. | |
| Stainless steel coarse serrated 2-blade assembly Especially for grinding & kneading | 27383 | |
| Stainless steel fine serrated 2-blade assembly Especially for herbs & spices | 27385 | |
| Additional stainless steel 2 smooth blade assembly | 27381 | |
| Coarse serrated blade | 59281 | |
| Fine serrated blade | 59282 | |
| Smooth blade | 59280 | |
| Vacuum adaptation kit R-Vac (without pump) | 29996 | |
| Vacuum pump 550 W 16 m³ 230V/50/1 | 69012 | |



| Optional additional mini bowl | Ref. | |
|---|---------|--|
| 3.5 litre stainless steel bowl R8 stainless steel smooth blade | 27374 | |
| Stainless steel coarse serrated blade | 27107 | |
| Additional stainless steel smooth blade | 27106 | |
| Coarse serrated blade | 101801S | |
| Smooth blade | 101800S | |



FLOOR STANDING VERTICAL CUTTER MIXERS

CONTROL PANEL

0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse control** for greater cutting precision.

See through watertight lid that is locked into position in a single movement.

Lid and seal can be removed simply and quickly.

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

INNOVATION

STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

New Robot-Coupe patented blade profile for optimum cutting quality.

STAINLESS STEEL FRAME

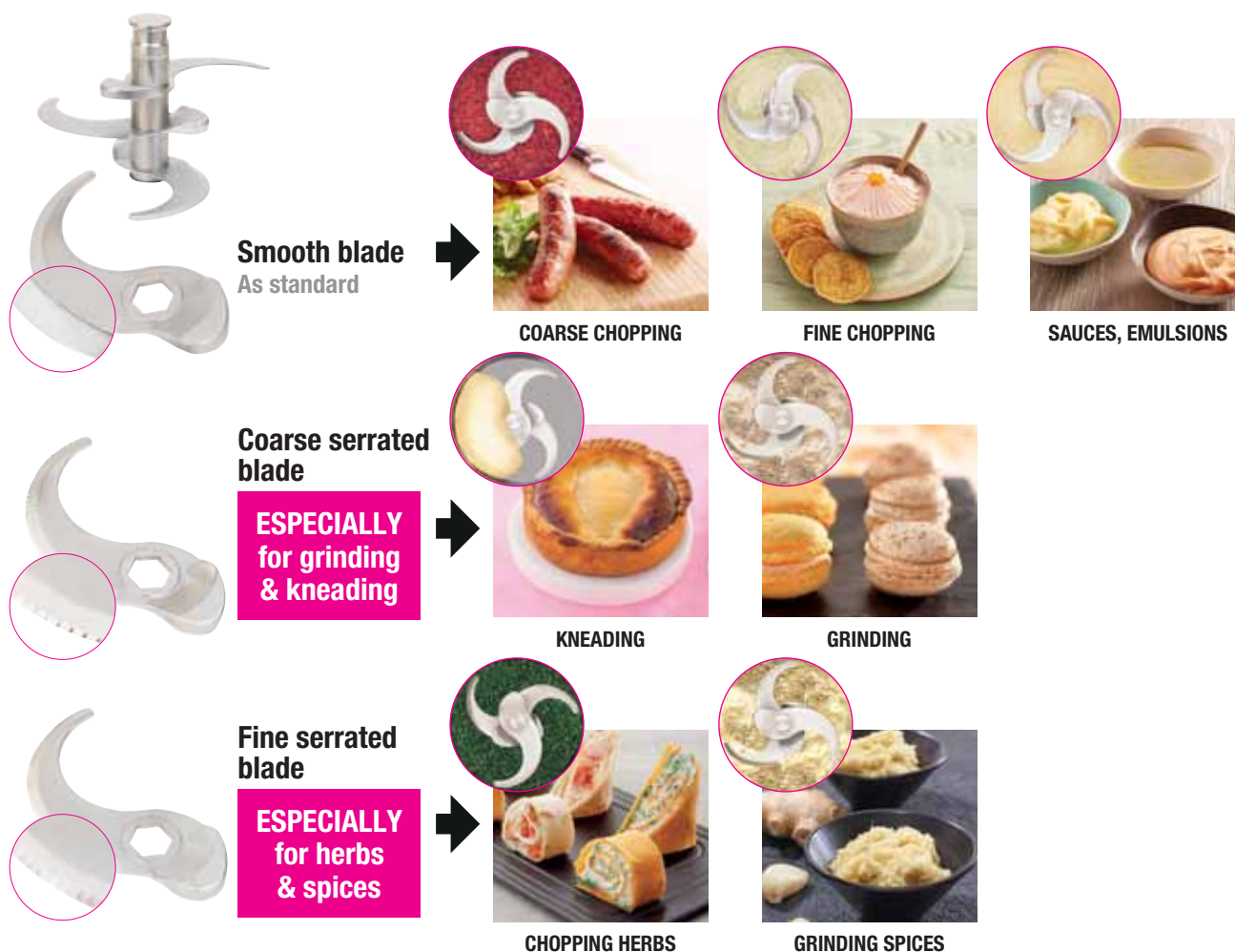
All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

STAINLESS STEEL BOWL
Tiltable, removable bowl to make it easy to empty.

3 BLADES FOR BEST RESULTS



Smooth blade
As standard

COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade
ESPECIALLY for grinding & kneading

KNEADING

GRINDING

Fine serrated blade
ESPECIALLY for herbs & spices

CHOPPING HERBS

GRINDING SPICES

VACUUM FUNCTION **R-Vac®**

The **R-Vac®** is designed for vacuum processing to obtain results of incomparable quality for all delicate preparations such as fish mousse, fine stuffing, vegetable terrine, foie gras block terrine, ganache, etc.

The advantages of vacuum processing:

- Better preservation
- Better presentation
- Better development of aromas and flavours
- Better cooking



FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



4 to 17 kg



6 to 36 kg

2 SPEEDS 1 500 and 3 000 rpm

R 30



OPTIONAL
3
BLADES

28 L

• Three phase

R 60



OPTIONAL
3
BLADES

60 L

• Three phase

*Quantities processed at the same time

PERFORMANCE RATES

| Models | Maximum capacity | | | | Number of covers | Time |
|--------|-------------------------|-------------------|-----------------------|------------------|------------------|----------------|
| | Coarse chopping (up to) | Emulsions (up to) | Pastry/dough* (up to) | Grinding (up to) | | |
| R 30 | 12 kg | 17 kg | 14.0 kg | 14.0 kg | 100 to 500 | 1 to 4 minutes |
| R 60 | 25 kg | 36 kg | 30.0 kg | 30.0 kg | 300 to 3 000 | |

*Amount of raised dough with 60% hydration



Find all our table-top models on page 66



R 30

| | |
|---------------------------------------|---|
| Induction motor | ✓ |
| Power | 5 400 W |
| Voltage | Three phase |
| Speed | 1 500 rpm - 3 000 rpm |
| Pulse | ✓ |
| IP85 control panel with digital timer | ✓ |
| Bowl | 28 L stainless steel |
| Lid wiper | ✓ |
| Blade | All stainless steel detachable, adjustable 3 smooth blade assembly - Included |
| 3 retractable wheels | ✓ |

Choose
your model:

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

R 60

| | |
|---------------------------------------|---|
| Induction motor | ✓ |
| Power | 11 000 W |
| Voltage | Three phase |
| Speed | 1 500 rpm - 3 000 rpm |
| Pulse | ✓ |
| IP85 control panel with digital timer | ✓ |
| Bowl | 60 L stainless steel |
| Lid wiper | ✓ |
| Blade | All stainless steel detachable, adjustable 3 smooth blade assembly - Included |
| 3 retractable wheels | ✓ |

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

Choose
your options:

| | R 30 | R 60 |
|--|---------|---------|
| Options | Ref. | Ref. |
| Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading | 57075 | 57092 |
| Stainless steel fine serrated 3 blade assembly Especially for herbs & spices | 57077 | 57095 |
| Additional stainless steel smooth 3 blade assembly | 57074 | 57091 |
| Coarse serrated blade | 118286S | 118290S |
| Fine serrated blade | 118241S | 118245S |
| Smooth blade | 117950S | 117954S |
| 3-height GN1x1 adjustable trolley | 49128 | 49128 |

ROBOT COOK®

COOKING CUTTER BLENDER





The 1st professional Cooking Cutter Blender!

The Robot Cook® emulsifies, grinds, mixes, chops, blends and kneads to perfection. The heating temperature is variable, up to 140°C, and is accurate to the nearest degree. The large capacity bowl means that large quantities can be produced when needed.



ROBOT COOK®

THE KITCHEN ASSISTANT FOR CHEFS

Clever: Watertight lid including a no-splash safety function. Anti-vapour lid wiper so you can keep an eye on your preparation.



Ingenious: Special system to hold the blade in place so the bowl can be emptied safely.

Hygienic: All parts in contact with food can be easily removed and are dishwasher safe.

Quiet: In the midst of the general hustle and bustle of the kitchen, Chefs appreciate how quiet it is.

Practical: The opening in the lid means ingredients can be added to the bowl without having to stop the appliance.

Efficient: Bowl scraper arm for ultra-fine, homogeneous preparations.

Functional: Large capacity 3.7 litre bowl for producing professional quantities.

Powerful: The powerful Robot Cook® features on a heavy duty commercial grade induction motor.

High-precision: Variable heating capacity up to 140°C, accurate to the nearest degree.



1 2 3
PROCESSING ZONE

Control dial
(to adjust settings)

SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3 500 rpm
- Timer

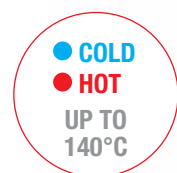
PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

- 1 Turbo/pulse function: up to 4 500 rpm
- 2 Start button
- 3 Stop button

ROBOT COOK® COOKING CUTTER BLENDER



ROBOT COOK®

| | |
|---------------------------|---|
| Induction motor | ✓ |
| Power | 1 800 W |
| Voltage | Single phase |
| Speed | <ul style="list-style-type: none"> • Variable speed from 100 to 3 500 rpm • High-speed turbo of 4 500 rpm • R-Mix blend speed 100 to 500 rpm • Intermittent slow speed blade rotation every 2 seconds |
| Heating temperature | Up to 140° |
| Pulse | ✓ |
| Bowl | 3.7 L stainless steel |
| Scraper arm | ✓ |
| Wall mounted blade holder | ✓ |
| Blades | Fine serrated blade for blender function Included Smooth blade for cutter function - Included |

Choose your model:



Scan the QR-Code to see the Robot Cook® in action.

Choose your options:

| ROBOT COOK® | Ref. |
|-------------------------------|--------|
| Robot Cook® 230V/50/1 UK plug | 43001R |

| Options | Ref. |
|---|-------|
| Additional bowl set (bowl + blade + lid + scraper) | 39854 |
| Additional fine serrated blade for blender function | 39691 |
| Additional smooth blade for cutter function | 49691 |

● ● EMULSIFY



● ● CHOP



● ● BLEND



● ● GRIND



● ● MIX



● ● KNEAD



BLIXER®



THE SOLUTION FOR TEXTURE MODIFIED FOOD

The Blixer®, especially designed for the healthcare sector, turns raw products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.



TABLE-TOP BLIXER®

INNOVATION

BLIXER® ARM

For a more even **consistency**.
Easy to remove and clean
for **perfect hygiene**.



OPENING

So that liquids and solid ingredients can be added **during use**.

LID

Equipped with a seal for **perfect watertightness**.

HIGH BOWL SHAFT

High bowl shaft to process **large liquid quantities**.

INDUCTION MOTOR

Very powerful, to withstand intensive use over a long period of time.

Standard speed of 3 000 rpm for **perfectly even consistency**.

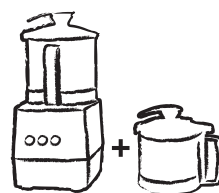


Fine serrated blade.



WHY HAVE A SECOND PROCESSING BOWL?

- Better organisation in the kitchen
- Reduces waiting time between 2 wash-ups



1 bowl for cold preparations



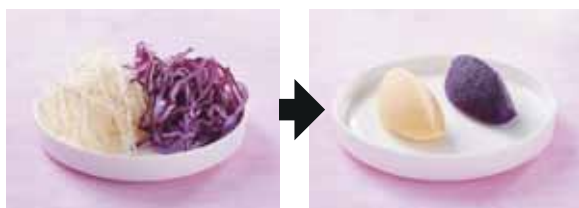
1 bowl for hot preparations



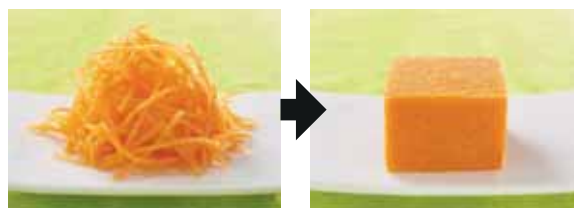


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

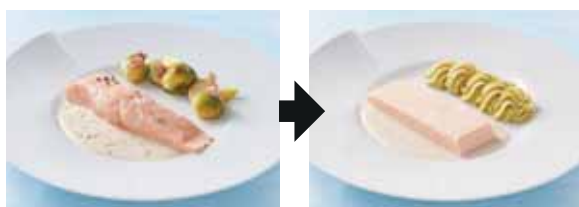


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

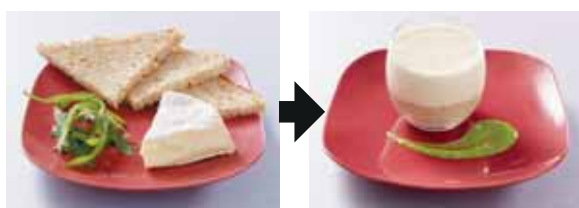


SALMON FILET AND CABBAGE



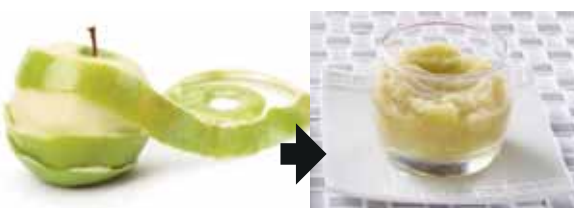
VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



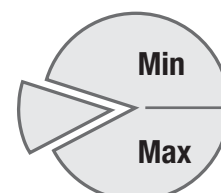
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR BLIXER®.....

1 > Calculate the total weight of the texture-modified portions required.

| | Average portion | Number of portions required | Total weight |
|--------------------|-----------------|-----------------------------|--------------|
| Entree | 80 g | X Portions = | g |
| Meat / fish | 100 g | X Portions = | g |
| Vegetables / Carbs | 200 g | X Portions = | g |
| Dessert | 80 g | X Portions = | g |

Number of 200 g portions



2 > Refer to the indications of the amounts processed per operation given in the product description.

SPICE GRINDING.....

The Blixer is perfect for all spicy preparations in addition to all other mixing / chopping applications

Emulsions, appetizers, tapenade, hummus, taramasalata, pesto, etc.



Dry grinding, special "powders" for dry and dehydrated foods

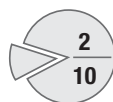
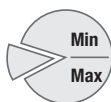


[BACK TO SUMMARY](#)

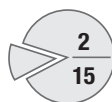
TABLE-TOP BLIXER®

Number of
200 g
portions

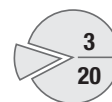
Quantities
processed per
operation



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

NEW

5.9 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 5 - 2V

NEW

5.9 L



- Three phase

1 SPEED 3 000 rpm

Blixer® 3

3.7 L



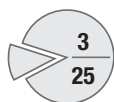
- Single phase

Blixer® 4 - 1V

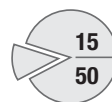
4.5 L



- Single phase



0.6 to 4.8 kg



3 to 10 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 7 V.V.

NEW

7.5 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 15

15 L



- Three phase

PERFORMANCE RATES

| Models | Quantities processed (kg) | | | Number of 200 g portions |
|--------------------|---------------------------|-----|-----|--------------------------|
| | Bowl capacity (litres) | Min | Max | |
| Blixer® 3 | 3.7 | 0.3 | 2 | 2 to 10 |
| Blixer® 4 | 4.5 | 0.4 | 3 | 2 to 15 |
| Blixer® 5 - 5 V.V. | 5.9 | 0.5 | 3.8 | 3 to 20 |
| Blixer® 7 V.V. | 7.5 | 0.6 | 4.8 | 3 to 25 |
| Blixer® 15 | 15 | 3 | 10 | 15 to 50 |

TABLE-TOP BLIXER®



Blixer® 3

| | |
|--------------------------|--|
| Induction motor | ✓ |
| Power | 750 W |
| Voltage | Single phase |
| Speed | 3 000 rpm |
| Pulse | ✓ |
| Motor base | Composite material |
| Bowl | 3.7 L stainless steel |
| Watertight lid | ✓ |
| Blixer® arm | ✓ |
| Blade | Stainless steel fine serrated blade with removable cap - Included |
| Number of 200 g portions | 2-10 |

Blixer® 4 - 1V

| | |
|--------------------------|--|
| Induction motor | ✓ |
| Power | 900 W |
| Voltage | Single phase |
| Speed | 3 000 rpm |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 4.5 L stainless steel |
| Watertight lid | ✓ |
| Blixer® arm | ✓ |
| Blade | Stainless steel fine serrated blade with removable cap Included |
| Number of 200 g portions | 2-15 |

Blixer® 4 V.V.

| | |
|--------------------------|--|
| Induction motor | ✓ |
| Power | 1 100 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 4.5 L stainless steel |
| Watertight lid | ✓ |
| Blixer® arm | ✓ |
| Blade | Stainless steel fine serrated blade with removable cap Included |
| Number of 200 g portions | 2-15 |

Choose your model:



Scan the QR Code to see the Blixer® in action.

| Blixer® 3 | Ref. |
|-------------------------------|-------|
| Blixer 3 230V/50/1 UK plug | 33198 |

| Blixer® 4 - 1V | Ref. |
|----------------------------------|-------|
| Blixer 4-1V 230V/50/1 UK plug | 33209 |

| Blixer® 4 V.V. | Ref. |
|---------------------------------------|-------|
| Blixer 4 V.V. 230V/50-60/1 UK plug | 33281 |

Choose your options:

| | Blixer® 3 | | Blixer® 4 all models | |
|---|-----------|--|----------------------|--|
| Options | Ref. | | Ref. | |
| Complete Blixer® bowl, blade, lid and scraper | 27337 | | 27338 | |
| Additional fine serrated blade | 27447 | | 27449 | |
| Coarse serrated blade | 27448 | | 27450 | |



Blixer® 5 - 2V

| | |
|--------------------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Three phase |
| Speed | 1 500 rpm - 3 000 rpm |
| Timer | ✓ |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 5.9 L stainless steel |
| Watertight lid | ✓ |
| Blixer® arm | ✓ |
| Blade | Stainless steel fine serrated blade with removable cap - Included |
| Number of 200 g portions | 3-20 |

Choose your model:

| Blixer® 5 - 2V | Ref. |
|------------------------|-------|
| Blixer 5 2-V 400V/50/3 | 33259 |



Blixer® 5 V.V.

| |
|--|
| ✓ |
| 1 500 W |
| Single phase |
| 300 to 3 500 rpm |
| ✓ |
| ✓ |
| Metal |
| 5.9 L stainless steel |
| ✓ |
| ✓ |
| Stainless steel fine serrated blade with removable cap - Included |
| 3-20 |

| Blixer® 5 V.V. | Ref. |
|------------------------------------|-------|
| Blixer 5 V.V. 230V/50-60/1 UK plug | 33265 |

Choose your options:

| Blixer® 5 all models | | |
|---|-------|--|
| Options | Ref. | |
| Complete Blixer® bowl, blade, lid and scraper | 27322 | |
| Additional fine serrated blade | 27310 | |
| Coarse serrated blade | 27311 | |



NEW



Blixer® 7 V.V.

| | |
|--------------------------|--|
| Induction motor | ✓ |
| Power | 1 500 W |
| Voltage | Single phase |
| Speed | 300 to 3 500 rpm |
| Timer | ✓ |
| Pulse | ✓ |
| Motor base | Metal |
| Bowl | 7.5 L stainless steel |
| Watertight lid | ✓ |
| Blixer® arm | ✓ |
| Blade | Stainless steel fine serrated blade with removable cap - Included |
| Number of 200 g portions | 3-25 |

Choose
your model:



Scan the QR Code
to see the Blixer®
in action.

Choose
your options:

| Blixer® 7 V.V. | Ref. |
|------------------------------------|-------|
| Blixer 7 V.V. 230V/50-60/1 UK plug | 33298 |

| | Blixer® 7 V.V. | |
|---|----------------|--|
| Options | Ref. | |
| Complete Blixer® bowl, blade, lid and scraper | 27323 | |
| Additional composite blade assembly with stainless steel fine-serrated blades | 27316 | |
| Additional composite blade assembly with stainless steel coarse-serrated blades | 27317 | |
| Additional stainless steel fine serrated 2 blade assembly | 27313 | |
| Additional stainless steel coarse serrated 2 blade assembly - Especially for grinding | 27314 | |
| Additional lower fine-serrated blade | 49166 | |
| Additional upper fine-serrated blade | 49167 | |
| Additional lower coarse-serrated blade | 49168 | |
| Additional upper coarse-serrated blade | 49169 | |



Blixer® 15

| | |
|----------------------------|--|
| Induction motor | ✓ |
| Power | 3 000 W |
| Voltage | Three phase |
| Speed | 1 500 rpm - 3 000 rpm |
| Pulse | ✓ |
| Bowl | 15 L stainless steel |
| See-through watertight lid | ✓ |
| Removable Blixer® arm | ✓ |
| Blade | All stainless steel detachable adjustable fine serrated 3 blade assembly - Included |
| Number of 200 g portions | 15-50 |

Choose your model:

| Blixer® 15 | Ref. | |
|---------------------|-------|--|
| Blixer 15 400V/50/3 | 51511 | |

Choose your options:

| Blixer® 15 | | |
|---|-------|--|
| Options | Ref. | |
| Complete Blixer® bowl, blade, lid and scraper | 57065 | |
| Fine serrated 3 blade assembly | 57102 | |
| Additional fine serrated blade | 59359 | |

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS



IMMERSION BLENDERS



FIVE PRODUCT RANGES AT THE FOREFRONT OF INNOVATION

Whatever their size, Robot-Coupe Immersion Blenders can mix, blend, emulsify, whip and knead in just a few seconds! Their performance in terms of hygiene, simplicity of use, versatility, service life and return on investment makes them the best on the market.



IMMERSION BLENDERS

ERGONOMICS

Ergonomic handle for greater user comfort.

PERFORMANCE

High Power motor: **+20%** for greater efficiency.
Increased performance to **optimise blending time**.

LONG SERVICE LIFE

Stainless steel motor base for intensive use.



For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

INNOVATION



ERGONOMICS

The **lug on the motor base** can be used to rest the mixer on the rim of the pan to make it easier to handle and relieve some of the strain.

New cord winding system to make it easier to store and prevent wear and tear.

NEW



New EasyGrip removable handle for MP 550 Ultra. The machine's weight is distributed better making it even easier to use!

INNOVATION



CLEANING

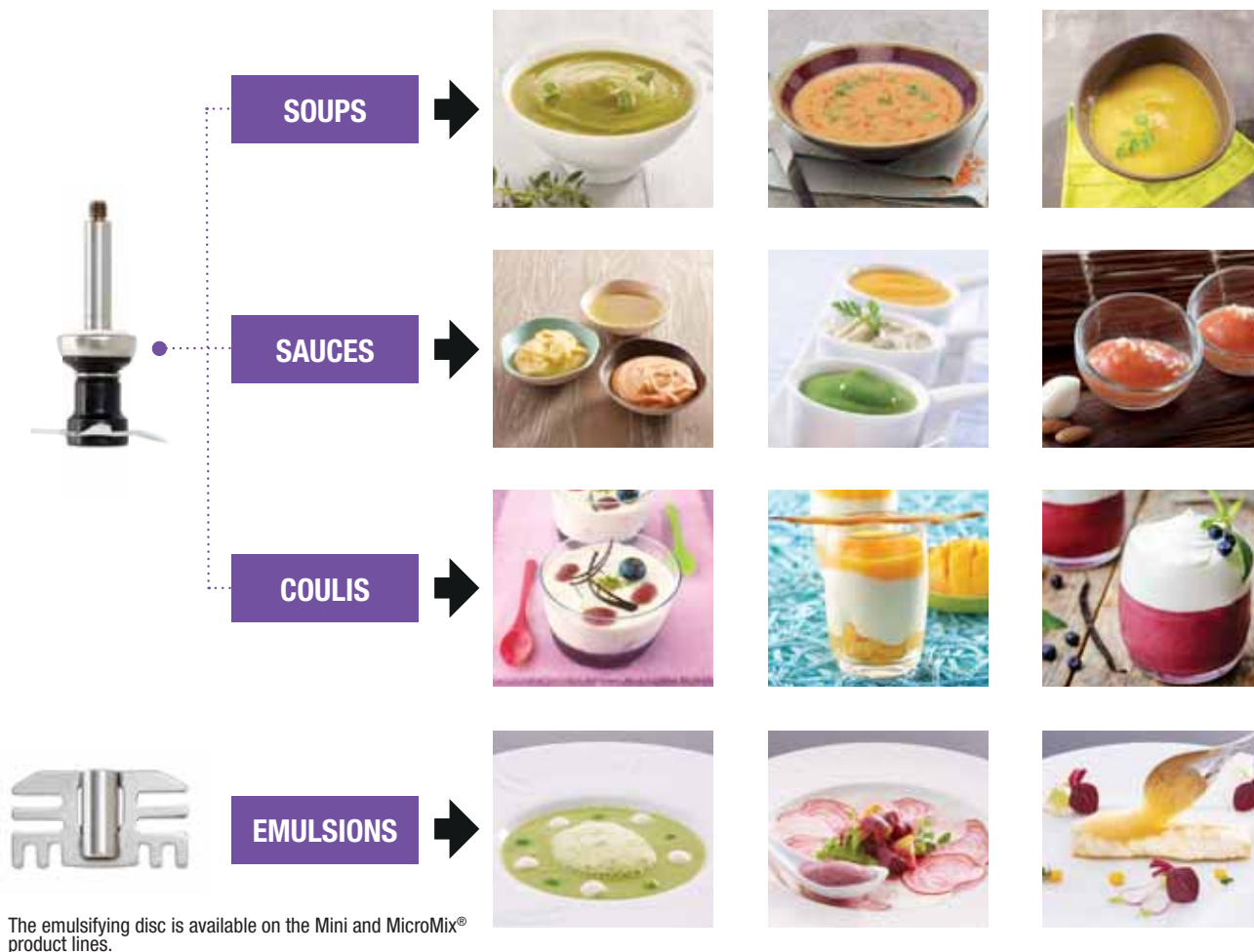
Removable stainless steel bell and blade for easy cleaning and maintenance.

AFTER SALES SERVICE: DETACHABLE POWER CORD*

- The new patented "EasyPlug" system** means that the power cord can be easily replaced during after-sales servicing.
- Indicator light:** quick detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).



*On the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 350 Combi Ultra.










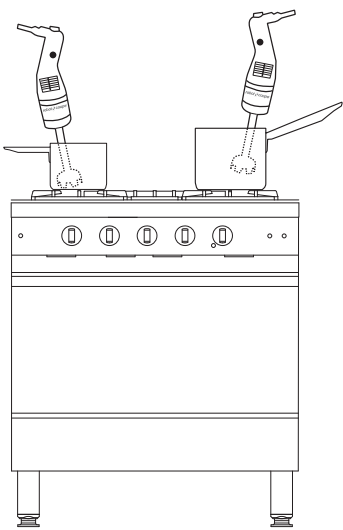
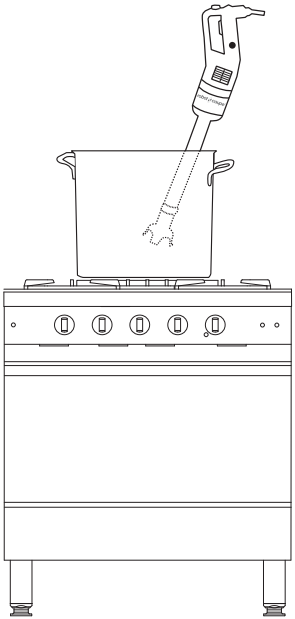
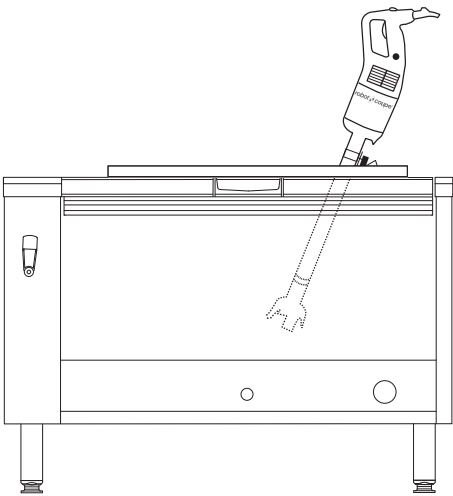


DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 102



IMMERSION BLENDERS

| MINI | | | COMPACT | | | LARGE | | |
|---|---|---|--|---|---|--|---|---|
| Mini MP See page 98 | | | CMP See page 100 | | | MP See page 103 | | |
|  |  |  |  |  |  |  |  |  |
| 220 W MicroMix® | 270 W Mini MP 190 V.V. | 290 W Mini MP 240 V.V. | 310 W CMP 250 V.V. | 350 W CMP 300 V.V. | 400 W CMP 350 V.V. | 440 W MP 350 Ultra | 500 W MP 450 Ultra | 750 W MP 550 Ultra |
| | | | 15 litres | 30 litres | 45 litres | 50 litres | 100 litres | 200 litres |
| For emulsions | For small preparations | | For restaurants & cafés | | | For intensive use Institutions and caterers | | |
|  |  | |  | | | | | |

COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra

See page 106



290 W
Mini MP
240 Combi

For small
preparations



350 W
CMP 300
Combi

30 litres

For restaurants
& cafés



440 W
MP 350
Combi Ultra

50 litres

For intensive use
Institutions and caterers

CLEANING

Blade and bell easy to remove.



To comply with the HACCP requirement, we advise users to store the bell and blade in a cool room after cleaning.

STRAIN RELIEF

Easy-to-use pan supports to relieve strain during use.

- ① **1 universal stainless steel pan support:**
 - To be attached to the edge of the pan.
- ② **3 adjustable stainless steel pan supports:**
 - Pan diameter: 330 to 650 mm
 - Pan diameter: 500 to 1000 mm
 - Pan diameter: 850 to 1300 mm



MICROMIX®

The top choice of chefs. Only a few seconds are needed to make a perfect emulsion!

PERFORMANCE

Bell design reduces blending time.
Powerful and quiet.

HEAVY DUTY

All stainless steel tube, bell, motor housing and tools.

ERGONOMICS

High precision, easy to access variable speed button. Extendable coiled power cord for easier handling. Maximum length 1300 mm. Ideal for use just before serving.

CLEANING

The tube and attachments can be removed for easy cleaning. Practical storage for mixer and attachments.



INNOVATION

AEROMIX

Patented emulsifying disc designed to make instant light fluffy **emulsions** that always keep their shape on the plate.



BLADE

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



ONLY A FEW SECONDS ARE NEEDED TO MAKE A PERFECT EMULSION!





Wall support



MicroMix®

| | |
|--------------------|---|
| Power | 220 W |
| Voltage | Single phase |
| Speed | 1 500 to 14 000 rpm |
| Blade and shaft | Length 165 mm - all stainless steel |
| Removable blade | ✓ |
| Removable foot | ✓ |
| Dimensions | Length 430 mm, Ø 61 mm |
| Gross weight | 1.4 kg |
| Accessories | Stainless steel Aeromix - Included Wall support - Included |



Special Merchandising Pack
to display 6 MicroMix® mixers in showrooms.

| | Ref. | Sales unit | Packaging unit | |
|----------------------------|-------|------------|----------------|--|
| MicroMix 230V/50/1 UK plug | 34901 | 1 | 1 | |
| Pack of 6 MicroMix | 34951 | 1 | 6 | |



MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

HANDLE DESIGN

for easy grip and **effortless use**.



Detachable stainless steel blade and shaft for perfect hygiene.



Blade designed for optimum blending.



VARIABLE SPEED BUTTON

Easy to see and adjust.

STAINLESS STEEL MOTOR HOUSING

To make the immersion blender last longer.

INNOVATION

AEROMIX

Patented emulsifying tool designed to make instant light fluffy **emulsions** that always keep their shape on the plate.



BLADE



AEROMIX

For emulsions





Mini MP 190 V.V.

| | |
|-----------------------|---|
| Power | 270 W |
| Voltage | Single phase |
| Speed | 2 000 to 12 500 rpm |
| Blade, bell and shaft | Length 190 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | ✓ |
| Dimensions | Length 485 mm, Ø 78 mm |
| Gross weight | 2.5 kg |
| Accessories | Stainless steel Aeromix - Included Wall support - Included |



Mini MP 240 V.V.

| | |
|-----------------------|---|
| Power | 290 W |
| Voltage | Single phase |
| Speed | 2 000 to 12 500 rpm |
| Blade, bell and shaft | Length 240 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | ✓ |
| Dimensions | Length 535 mm, Ø 78 mm |
| Gross weight | 2.5 kg |
| Accessories | Stainless steel Aeromix - Included Wall support - Included |

Choose
your model:

| Mini MP 190 V.V. | Ref. |
|------------------------------------|-------|
| Mini MP 190 V.V. 230V/50/1 UK plug | 34751 |

| Mini MP 240 V.V. | Ref. |
|------------------------------------|-------|
| Mini MP 240 V.V. 230V/50/1 UK plug | 34761 |



Whisk function

Mini MP 240 Combi

See page 107

CMP COMPACT PRODUCT RANGE

Compact, easy-to-handle, high-performance.
For restaurants & cafés

POWERFUL

High-Power motor:
+15 % for greater efficiency.



PERFORMANCE

Optimum blending for a fine textured end product in a minimum amount of time.

INNOVATION



CLEANING

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

ERGONOMIC

Light, compact, easy-to-handle appliance.

COMFORT

Variable speed for greater flexibility when making sophisticated preparations.





CMP 250 V.V.

| | |
|-----------------------|--|
| Power | 310 W |
| Voltage | Single phase |
| Speed | 2 300 to 9 600 rpm (self regulating system) |
| Blade, bell and shaft | Length 250 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| Dimensions | Length 650 mm, Ø 94 mm |
| Gross weight | 3.9 kg |
| Accessories | Wall support - Included |

CMP 300 V.V.

| | |
|-----------------------|--|
| Power | 350 W |
| Voltage | Single phase |
| Speed | 2 300 to 9 600 rpm (self regulating system) |
| Blade, bell and shaft | Length 300 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| Dimensions | Length 660 mm, Ø 94 mm |
| Gross weight | 3.9 kg |
| Accessories | Wall support - Included |

CMP 350 V.V.

| | |
|-----------------------|--|
| Power | 400 W |
| Voltage | Single phase |
| Speed | 2 300 to 9 600 rpm (self regulating system) |
| Blade, bell and shaft | Length 350 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| Dimensions | Length 700 mm, Ø 94 mm |
| Gross weight | 4.1 kg |
| Accessories | Wall support - Included |

Choose
your model:

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

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

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



Whisk function

CMP 300 Combi

See page 107

MP/CMP PAN SUPPORTS

Pan supports reduce MSD risks, relieve strain and make it easier to control preparations.

They enable the immersion blender to be tilted effortlessly or left to do the job by itself.

Made entirely of stainless steel, they can be removed completely, are easy to clean and practical to use.

① Universal pan support:

Fits all pan sizes.



② Adjustable pan supports:

Three pan supports are available as an option. They adapt to the size of the pan:

- pan Ø from 330 mm to 650 mm.
- pan Ø from 500 mm to 1 000 mm.
- pan Ø from 850 mm to 1 300 mm.



Stainless steel pan supports

| | | |
|--|-------------|--|
| 1 universal stainless steel pan support ① | Ref. | |
| To be attached to the edge of the pan. | 27358 | |
| 3 adjustable stainless steel pan supports ② | Ref. | |
| For 330 to 650 mm diameter pans | 27363 | |
| For 500 to 1000 mm diameter pans | 27364 | |
| For 850 to 1300 mm diameter pans | 27365 | |



MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater convenience.

PERFORMANCE

High-Power motor: +20%
for greater efficiency.
Increased performance to optimise
blending time.

LONG SERVICE LIFE

Stainless steel motor base
for intensive use.



For the MP V.V. and MP Combi models,
more ergonomic variable speed button
for greater convenience.

INNOVATION



ERGONOMICS

The lug on the motor base can be
used to rest the mixer on the rim of
a pan to make it easier to handle and
remove some of the strain.

New cord winder to make it easier
to store and prevent wear and tear.

INNOVATION



STAINLESS
STEEL
BELL



CLEANING

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

NEW



**New EasyGrip removable
handle** for MP 550 Ultra.
The machine's weight is
distributed better making it
even easier to use!

AFTER SALES SERVICE: DETACHABLE POWER CORD*

- 1 The new patented "EasyPlug" system** means that the power cord can be easily replaced during after-sales servicing.
- 2 Indicator light:** rapid detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).



*On the following models: MP 350 Ultra, MP 450 Ultra,
MP 550 Ultra, MP 350 Combi Ultra.



MP 350 Ultra

| | |
|-----------------------|-------------------------------------|
| Power | 440 W |
| Voltage | Single phase |
| Speed | 9 500 rpm |
| Blade, bell and shaft | Length 350 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| EasyPlug | ✓ |
| Dimensions | Length 740 mm, Ø 125 mm |
| Gross weight | 6.2 kg |
| Accessories | Wall support - Included |



MP 450 Ultra

| | |
|-----------------------|-------------------------------------|
| Power | 500 W |
| Voltage | Single phase |
| Speed | 9 500 rpm |
| Blade, bell and shaft | Length 450 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| EasyPlug | ✓ |
| Dimensions | Length 840 mm, Ø 125 mm |
| Gross weight | 6.3 kg |
| Accessories | Wall support - Included |

Choose
your model:

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

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



Whisk function

MP 350 Combi Ultra

See page 107



MP 550 Ultra

| | |
|-----------------------|-------------------------------------|
| Power | 750 W |
| Voltage | Single phase |
| Speed | 9 000 rpm |
| Blade, bell and shaft | Length 550 mm - all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | No |
| Second handle | Removable EasyGrip handle |
| EasyPlug | ✓ |
| Dimensions | Length 940 mm, Ø 125 mm |
| Gross weight | 6.6 kg |
| Accessories | Wall support - Included |

Choose
your model:

| MP 550 Ultra | Ref. |
|--------------------------------|---------|
| MP 550 Ultra 230V/50/1 UK plug | 34821LH |



IMMERSION BLENDERS

COMBI PRODUCT RANGE

The Robot-Coupe whisk attachment available for Mini MP Combi, CMP Combi, MP Combi Ultra and MP FW mixers is designed to emulsify, mix, shell, beat and knead.

POWERFUL

High-strength motor:
+15 % for greater efficiency.

EASY TO OPERATE

Variable speed button easy to use with one hand.

ERGONOMIC

Ergonomic handle for easier grasping.

CONVENIENT

Self regulating speed system for sophisticated preparations.



EMULSIFY



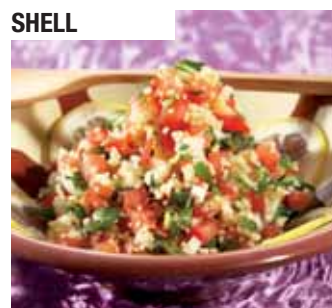
Salad dressing,
mayonnaise,
sauces, etc.

MIX



Pancake batter,
tomato pulp,
seasoning, etc.

SHELL



Semolina, rice,
wheat, quinoa, etc.

BEAT



Egg whites, chocolate
mousse, whipped
cream, etc.

KNEAD/MASH



Mashed potatoes,
doughnut dough,
batter, etc.

INNOVATION



METAL WHISK BOX

HEAVY DUTY

Metal gears inside 2 metal housings to stand up to heavy duty use.

CLEANING

Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC

Fast coupling of whisks to the gearbox and the gearbox to the motor housing for easy assembly and disassembly.



Mini MP 240 Combi

| | |
|---------|---|
| Power | 290 W |
| Voltage | Single phase |
| Speed | 2 000 to 12 500 rpm for mixer function, 350 to 1 560 rpm for whisk function |

| | |
|-----------------------|--------------------------------------|
| Blade, bell and shaft | Length 240 mm all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | ✓ |

| | |
|------------------|---|
| Metal whisk kit | ✓ |
| Detachable whisk | - |
| EasyPlug | - |

| | |
|------------|---|
| Dimensions | Total length with tube 535 mm with whisk 550 mm, Ø 78 mm |
|------------|---|

| | |
|--------------|--------|
| Gross weight | 2.8 kg |
|--------------|--------|

| | |
|-------------|--------------------------------|
| Accessories | Wall support - Included |
|-------------|--------------------------------|

CMP 300 Combi

| | |
|---------|--|
| Power | 350 W |
| Voltage | Single phase |
| Speed | 2 300 to 9 600 rpm for mixer function, 500 to 1 800 rpm for whisk function with self regulating speed system |

| | |
|-----------------------|---|
| Blade, bell and shaft | Length 300 mm all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | ✓ equipped with a 3-level watertightness system |

| | |
|------------------|---|
| Metal whisk kit | ✓ |
| Detachable whisk | - |
| EasyPlug | - |

| | |
|------------|--|
| Dimensions | Total length with tube 700 mm with whisk 610 mm, Ø 125 mm |
|------------|--|

| | |
|--------------|--------|
| Gross weight | 5.7 kg |
|--------------|--------|

| | |
|-------------|--------------------------------|
| Accessories | Wall support - Included |
|-------------|--------------------------------|

MP 350 Combi Ultra

| | |
|---------|--|
| Power | 440 W |
| Voltage | Single phase |
| Speed | 1 500 to 9 000 rpm for mixer, 250 to 1 500 rpm for whisk with self regulating speed system |

| | |
|-----------------------|--------------------------------------|
| Blade, bell and shaft | Length 350 mm all stainless steel |
| Removable blade | ✓ |
| Removable bell | ✓ |
| Removable foot | ✓ |

| | |
|------------------|---|
| Metal whisk kit | ✓ |
| Detachable whisk | ✓ |
| EasyPlug | ✓ |

| | |
|------------|---|
| Dimensions | Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm |
|------------|---|

| | |
|--------------|--------|
| Gross weight | 7.9 kg |
|--------------|--------|

| | |
|-------------|--------------------------------|
| Accessories | Wall support - Included |
|-------------|--------------------------------|

Choose
your model:

| Mini MP 240 Combi | Ref. | |
|--|-------|--|
| Mini MP 240 Combi 230V/50/1 UK plug | 34781 | |

| CMP 300 Combi | Ref. | |
|------------------------------------|--------|--|
| CMP 300 Combi 230V/50/1 UK plug | 34311A | |

| MP 350 Combi Ultra | Ref. | |
|---|--------|--|
| MP 350 Combi Ultra 230V/50/1 UK plug | 34861L | |

Choose
your options:

| | Mini MP 240 Combi | | CMP 300 Combi | | MP 350 Combi Ultra | |
|-------------------|-------------------|---|---------------|---|--------------------|--|
| Options | Ref. | | Ref. | | Ref. | |
| Whisk attachment | 27333 | | 27248 | | 27210 | |
| Mixing attachment | - | - | - | - | 27355 | |
| Mixer foot | - | - | 27250 | | 39354 | |

AUTOMATIC JUICE EXTRACTORS





ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Robot Coupe juice extractors partner professionals in a wide variety of sectors: bars, restaurants, hotels, institutions and supermarkets.

Quick, efficient and heavy duty with a fast ROI, they provide the ideal solution for making large quantities of ultra fresh fruit and vegetable juices.

AUTOMATIC JUICE EXTRACTORS

INNOVATION

Ø 79 mm **FEED-HEAD**

For whole fruit and vegetables.



AUTOMATIC FEED TUBE

- With the exclusive automatic feed system, fruit and vegetables are processed effortlessly.
- Fast: 25 cl in just 6 seconds.



BASKET

Two handles for a better grip, can be removed without tools and is easy to clean.

NEW

Anti-splash spouts in 2 different sizes:

- 1 Jug / Blender bowl
- 2 Served by the glass



NEW

DRIP TRAY

Large capacity so the worktop is always clean.



NEW

SLOPING BASE

For optimum evacuation of juice.

MOTOR

- 1 000 W designed for intensive use throughout the day.
- Quiet so it can be used right in front of the customer.



Pulp is ejected under the worktop

Two ways of using the juicer:

1 Continuous pulp ejection.

Pulp ejection chute:

continuous pulp ejection directly into a bin under the worktop.



2 Pulp ejected into a container.

Large capacity 7.2 litre translucent pulp collector.



OUR USERS



BARS, RESTAURANTS AND HEALTHCARE FACILITIES

Fresh fruit and vegetable juices are a way of adding a touch of freshness to bar and restaurant menus. They are also highly appreciated in hospitals and retirement homes to prevent residents from being dehydrated.



HOTELS, CANTEENS AND CAFETERIAS

Quiet and easy to operate, Robot-Coupe juice extractors provide self-service in hotel breakfast bars and school canteens.



JUICE BARS AND SUPERMARKETS

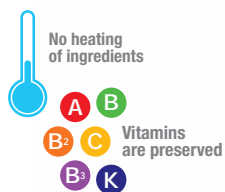
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



Rapid return on investment:

- On average the sale of 500 glasses of juice will write off the cost of a J 100 juice extractor.
- Most efficient juicer on the market for the most frequently used ingredients.

JUICE EXTRACTORS



J 80

| | |
|--------------------------------|-----------------------|
| Induction motor | ✓ |
| Power | 700 W |
| Voltage | Single phase |
| Flow rate | 120 L/h |
| Bowl | Stainless steel |
| Feed Hopper | ✓ - Automatic Ø 79 mm |
| Filter | Stainless steel |
| Grating disc | Stainless steel |
| Useful height under spout | 155 mm |
| TYPE OF SERVICE: Glass | ✓ |
| Jug | ✓ |
| Blender bowl | - |
| No-splash spout | ✓ - 1 size |
| Sloping base | - |
| Drip catcher tray | ✓ |
| Automatic pulp ejection | ✓ |
| Translucent pulp collector | 6.5 L |
| Continuous pulp ejection chute | - |

Choose your model:



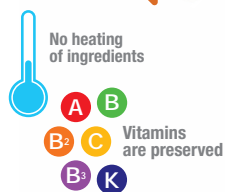
Scan the QR Code to see the juice extractor in action.

| J 80 | Ref. |
|------------------------|--------|
| J 80 230V/50/1 UK plug | 56001B |

Choose your options:

| J 80 | |
|------------------------|-------|
| Option | Ref. |
| Inclined base assembly | 49230 |

NEW



J 100

| | |
|--------------------------------|-------------------------------------|
| Induction motor | ✓ |
| Power | 1 000 W |
| Voltage | Single phase |
| Flow rate | 160 L/h |
| Bowl | Stainless steel |
| Chute | ✓ - Automatic Ø 79 mm |
| Filter | Stainless steel |
| Grating disc | Stainless steel - For intensive use |
| Useful height under spout | 251 mm |
| TYPE OF SERVICE: Glass | ✓ |
| Jug | ✓ |
| Blender bowl | ✓ |
| No-splash spout | ✓ - 2 sizes |
| Sloping base | ✓ |
| Drip catcher tray | ✓ - Large capacity |
| Automatic pulp ejection | ✓ |
| Translucent pulp collector | 7.2 L |
| Continuous pulp ejection chute | ✓ |

Choose your model:

| J 100 | Ref. |
|-------------------------|--------|
| J 100 230V/50/1 UK plug | 56101B |

Choose your options:

| J 100 | |
|------------------------|-------|
| Option | Ref. |
| Inclined base assembly | 49230 |



TECHNICAL DATA

| FOOD PROCESSORS | | | | | Dimensions (mm) | | | Weight (kg) | |
|-------------------------|------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| R 301 Ultra 230V/50/1 | 2447 | 650 | • | | 355 | 305 | 570 | 19 | 20 |
| R 402 V.V. 230V/50/1 | 2478 | 1000 | • | | 320 | 305 | 590 | 22 | 23 |
| R 502 V.V. 230V/50-60/1 | 2389 | 1500 | • | | 280 | 365 | 540 | 22 | 33 |
| R 752 V.V. 230V/50-60/1 | 2080 | 1500 | • | • | 280 | 365 | 570 | 24 | 40 |

| VEGETABLE PREPARATION MACHINES | | | | | Dimensions (mm) | | | Weight (kg) | |
|--------------------------------|-------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| CL 50 Ultra 230V/50/1 | 24470 | 550 | • | | 380 | 305 | 595 | 18 | 20 |
| CL 52 230V/50/1 | 24492 | 750 | • | | 360 | 340 | 690 | 26 | 28 |
| CL 55 2 Feed Head 230V/50/1 | 2073 | 1100 | • | | 865 | 396 | 1 270 | 42 | 61 |
| CL 55 2 Feed Head 400V/50/3 | 2211 | 1100 | | • | 865 | 396 | 1 270 | 42 | 61 |
| CL 60 2 Feed Head 400V/50/3 | 2325 | 1500 | | • | 460 | 770 | 1 355 | 69 | 95 |

| CUTTER MIXERS | | | | | Dimensions (mm) | | | Weight (kg) | |
|-----------------------|-------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| R 2 230V/50/1 | 22107 | 550 | • | | 200 | 280 | 350 | 9 | 11 |
| R 3 3000 230V/50/1 | 22389 | 650 | • | | 210 | 320 | 400 | 12 | 13 |
| R 4 V.V. 230V/50-60/1 | 22412 | 1 000 | • | | 225 | 305 | 460 | 17 | 18 |
| R 5 V.V. 230V/50-60/1 | 24623 | 1 500 | • | | 280 | 365 | 510 | 22 | 24 |
| R 7 V.V. 230V/50-60/1 | 24711 | 1 500 | • | | 280 | 365 | 540 | 23 | 25 |
| R 8 400V/50/3 | 21291 | 2 200 | | • | 315 | 545 | 585 | 37 | 45 |

| ROBOT COOK® | | | | | Dimensions (mm) | | | Weight (kg) | |
|-------------------------|--------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| Robot Cook 230V/50-60/1 | 43001R | 1 800 | • | | 225 | 340 | 520 | 13.5 | 15.6 |

| BLIXER® | | | | | Dimensions (mm) | | | Weight (kg) | |
|----------------------------|-------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| Blixer 3 230V/50/1 | 33198 | 750 | • | | 240 | 305 | 445 | 12 | 13 |
| Blixer 4 230V/50/1 | 33209 | 900 | • | | 240 | 330 | 480 | 14 | 15 |
| Blixer 4 V.V. 230V/50-60/1 | 33281 | 1 100 | • | | 240 | 330 | 480 | 16 | 17 |
| Blixer 5 - 2V 400V/50/3 | 33259 | 1 500 | | • | 265 | 340 | 540 | 21 | 24 |
| Blixer 5 V.V. 230V/50-60/1 | 33265 | 1 500 | • | | 265 | 340 | 540 | 22 | 25 |
| Blixer 7 V.V. 230V/50-60/1 | 33298 | 1 500 | • | | 265 | 340 | 570 | 23 | 26 |
| Blixer 15 400V/50/3 | 51511 | 3 000 | | • | 315 | 545 | 700 | 50 | 59 |

| IMMERSION BLENDERS | | | | | Dimensions (mm) | | Weight (kg) | |
|------------------------------|---------|---------|--------------|---------|-----------------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Ø | Height | Net | Gross |
| MicroMix 230V/50/1 | 34901 | 220 | • | | 61 | 430 | 1 | 1 |
| Mini MP 190 V.V. 230V/50/1 | 34751 | 270 | • | | 78 | 485 | 2 | 3 |
| Mini MP 240 V.V. 230V/50/1 | 34761 | 290 | • | | 78 | 535 | 2 | 3 |
| CMP 250 V.V. 230V/50/1 | 34241A | 310 | • | | 94 | 650 | 3 | 4 |
| CMP 300 V.V. 230V/50/1 | 34231A | 350 | • | | 94 | 660 | 3 | 4 |
| CMP 350 V.V. 230V/50/1 | 34251A | 400 | • | | 94 | 700 | 4 | 4 |
| MP 350 Ultra 230V/50/1 | 34801L | 440 | • | | 125 | 740 | 5 | 7 |
| MP 450 Ultra 230V/50/1 | 34811L | 500 | • | | 125 | 840 | 5 | 6 |
| MP 550 Ultra 230V/50/1 | 34821LH | 750 | • | | 125 | 940 | 5 | 7 |
| Mini MP 240 Combi 230V/50/1 | 34781 | 290 | • | | 78 | 535 | 2 | 3 |
| CMP 300 Combi 230V/50/1 | 34311A | 350 | • | | 125 | 700 | 3 | 6 |
| MP 350 Combi Ultra 230V/50/1 | 34861L | 440 | • | | 125 | 790 | 6 | 8 |

| JUICE EXTRACTORS | | | | | Dimensions (mm) | | | Weight (kg) | |
|------------------|--------|---------|--------------|---------|-----------------|-------|--------|-------------|-------|
| Description | Ref. | Wattage | Single phase | 3 phase | Length | Depth | Height | Net | Gross |
| J 80 230V/50/1 | 56001B | 700 | • | | 235 | 535 | 500 | 11 | 13 |
| J 100 230V/50/1 | 56101B | 1 000 | • | | 260 | 565 | 630 | 14 | 15 |

TERMS AND CONDITIONS OF SALE

PREAMBLE

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

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

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

GENERAL POINTS

Article 1 :

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

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

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

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

RATES AND PRICE REDUCTIONS

Article 2 :

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

DELIVERY PERIODS:

Article 3 :

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

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

Article 4 :

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

SHIPMENT – DELIVERY

Article 5 :

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

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

CLAIMS – RETURNS

Article 6 :

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

Article 7 :

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

Article 8 :

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

PAYMENTS

Article 9 :

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

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

- in the immediate payability of all sums due, whatever their intended mode of payment.
 - the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.
 - the payability of a lumpsum fee equal to 40 Å for collection costs.
 - the payability, of complementary fees if the collection costs incurred are higher than the lumpsum fee.
- Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

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

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

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

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

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds.

The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

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

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

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

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

RESERVATION OF TITLE

Article 12 :

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

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

Transfer of risk :

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

Resale :

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

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

Shipment or warehousing :

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

Seizure or requisition :

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

Receivership or liquidation :

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

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

Article 13 :

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

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

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

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

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

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

CLAIMS

Article 15 :

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

FORCE MAJEURE

Article 16 :

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

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

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

Article 17 :

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

DISPUTES

Article 18 :

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

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



ROBOT COUPE HONG KONG LIMITED

樂伯特(香港)有限公司

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Email : sales@robot-coupe.hk

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