

robot coupe®

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

NEW



RESTAURANTS - CATERERS

CUTTER function

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

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



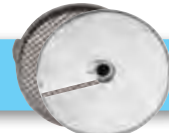
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

R 502 and R 652:

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

VARIABLE SPEED

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

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

R-MIX

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

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


▶ R 502 - R 502 V.V.

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

▶ R 652 - R 652 V.V.

LARGE

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



EXTRA PRECISE

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



EFFICIENT EJECTION


All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

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




BLADES

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

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



EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity


EXTRA WIDE


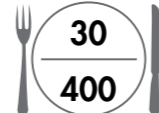
Extra-large hopper that can hold a whole cabbage or up to 15 tomatoes.



EXTRA PRECISE

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



 <p>30 300</p>	<p>R 502 R 502 V.V.</p>	<p>R 652 R 652 V.V.</p>	 <p>30 400</p>
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VEGETABLE PREPARATION function

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

50
DISCS

Slicers : 1 mm ▶ 14 mm



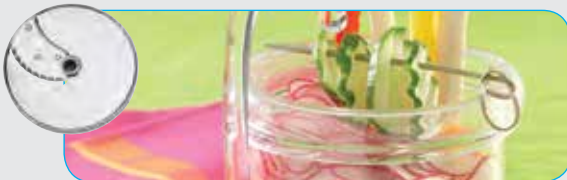
	ref.		ref.
0.6 mm	28166	6 mm	28196
0.8 mm	28069	8 mm	28066
1 mm	28062	10 mm	28067
2 mm	28063	14 mm	28068
3 mm	28064	4 mm for cooked potatoes	27244
4 mm	28004	6 mm for cooked potatoes	27245
5 mm	28065		

Graters : 1.5 mm ▶ 9 mm



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

Ripple-cut : 2 mm ▶ 5 mm



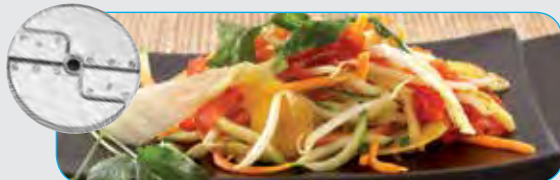
	ref.		ref.
2 mm	27068	5 mm	27070
3 mm	27069		

French fries : 8x8 mm ▶ 10x16 mm



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

Julienne : 1x8 mm ▶ 8x8 mm



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

Dicers : 5x5x5 mm ▶ 10x16 mm



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

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

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

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

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

Food processors: Cutters & Vegetable slicers



The Product Advantages:

- **2 Machines in 1 !**
A cutter bowl and a vegetable preparation attachment on the same motor base.
- **High performance:**
The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.
- **Robustness:**
Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.
- **Wide range of cut:**
Complete collection of 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers:

30 to 400.



Users:

Restaurants - Caterers



In brief:

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



R 502

R 502 V.V.

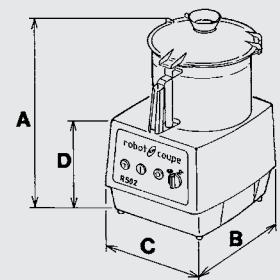
R 652

R 652 V.V.



Characteristics

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

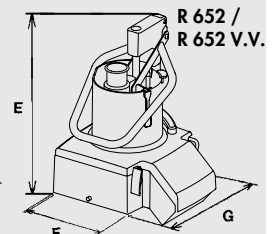
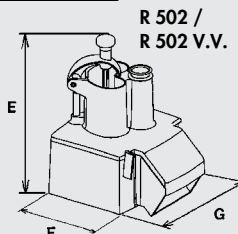


* Other voltages available

Dimensions (mm)

Weight (kg)

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



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

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



robot coupe®

 **VEGETABLE PREPARATION MACHINE**
CL 50 • CL 50 Ultra • CL 52



RESTAURANTS – INSTITUTIONS – CATERERS

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

Large volume opening



Up to 10 tomatoes or 1/2 cabbage.



Cylindrical hopper



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



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



Extra large hopper



Up to 15 tomatoes or 1 whole cabbage.



New handle design requires less effort from operator.

▶ CL 50 / CL 50 Ultra



50
400
Practical output:
Up to 150 kg/h
170 mm
75 mm
58 mm
Area: 139 cm²

550 Watts



550 Watts
Stainless steel
motor base

▶ CL 52



70
600
Practical output:
Up to 250 kg/h
175 mm
59 mm
Area: 227 cm²

750 Watts
Stainless steel
motor base

Extra Ergonomic

Designed to process large volumes of vegetables quickly and easily.



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



STURDINESS

Induction motor for intensive use.



ERGONOMICS

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



SPACE-SAVING

Space-saving lateral ejection.



EASY CLEANING

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



SPEED

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

*Musculoskeletal disorders

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



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



... and much more:

▶ Option: Potato Ricer Attachment



- **Speed and output**

Capable of producing up to 10 kg of fresh and flavoursome mashed potato in just 2 minutes.

- **Ergonomics**

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

- **Versatility**

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



- Feed tube
CL 50/CL 50 Ultra*



- Paddle
- Grid : 3 mm or 6 mm



- Ejector disc for puréed vegetables

*Cannot be used with CL 52



THE WIDEST VARIETY OF CUTS

▶ Slicers



0,6 mm → 10 mm



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

12 discs

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



▶ Ripple-cut



2 mm → 5 mm



3 discs

	ref.
2 mm	27068
3 mm	27069
5 mm	27070



▶ Grater



1,5 mm → 9 mm



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

10 discs

ref.		ref.
28056	7 mm	28016
28057	9 mm	28060
28058	parmesan	28061
28073	Radish	28055
28059	Röstis potatoes	27164



▶ Julienne, Tagliatelles



1x8 mm → 8x8 mm



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

12 discs

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



▶ Dicing



5x5x5 mm → 50x70x25 mm

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

9 sets

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



▶ French fries



8x8 mm → 10x16 mm



4 sets

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



Vegetable Preparation Machine



The Product Advantages

Processing capacity :

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

Wide variety of cuts:

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

Simple, sturdy design:

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



Number of covers:

Up to 600 covers



Kg Flow rate:

Practical: up to 250 kg/hr

Theoretical: up to 750 kg/hr



In brief:

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

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time. © All rights reserved for all countries by : ROBOT-COUCPE s.n.c.



Induction motor

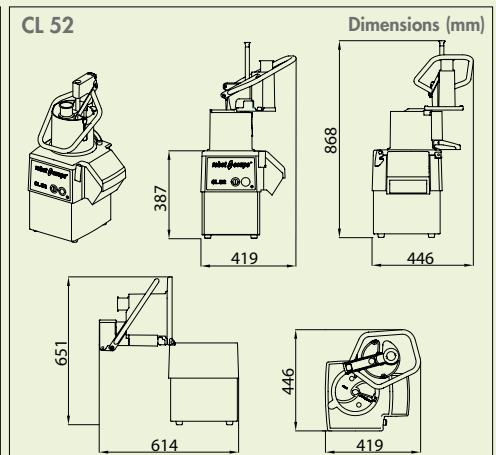
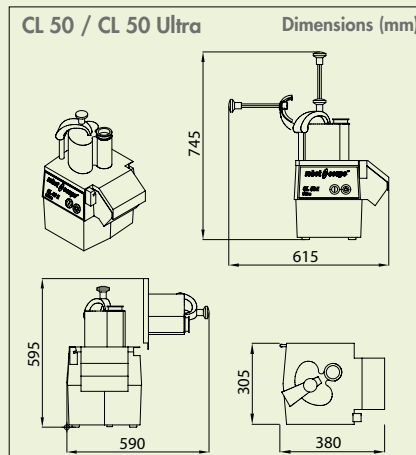


- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 50	375	550	230 V/1 - 50 Hz - 5.7	17.6	19.8
CL 50	375	550	400 V/3 - 50 Hz - 1.7	17.6	19.8
CL 50	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	17.6	19.8
CL 50 Ultra	375	550	230 V/1 - 50 Hz - 5.7	18	20.2
CL 50 Ultra	375	550	400 V/3 - 50 Hz - 1.7	18	20.2
CL 50 Ultra	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	18	20.2
CL 52	375	750	230 V/1 - 50 Hz - 5.3	25.5	28
CL 52	375	750	400 V/3 - 50 Hz - 2.0	25.5	28
CL 52	375 & 750	900	400 V/3 - 50 Hz - 2.7	25,5	28

* Other voltages available



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

Ref. : 451 557 - 10/2019 - Anglais

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION

300
3000

Up to
1800 kg
of vegetables
per hour

ALL IN
ONE



ERGO MOBILE TROLLEY INCLUDED

Can accommodate
three full-size
gastronorm pans



AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



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



4 TUBES FEED HEAD



Specially
intended for
long vegetables,
like cucumbers
or zucchini.



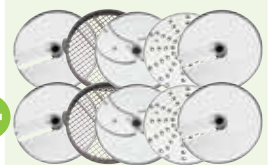
POTATO RICER EQUIPMENT 3mm



Ideal for
mashing large
amounts of fresh
potato.



MULTICUT PACK OF 16 DISCS*



For imaginatively
presented fruit and
vegetables.

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

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES*



Pusher feed head

▶ CL 55 Automatic

Up to
1200 kg
of vegetables
per hour.



RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand

EASY TO HANDLE

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

EASY CLEANING

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

SAFETY SYSTEM

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

50
DISCS

SPEED

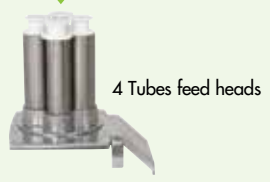
2 versions available:

1 speed: 375 rpm single-phase
2 speed: 375 rpm and 750 rpm
three-phase

WHAT DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



POTATOES FOR MASHING



Potato ricer equipment

▶ CL 55 Pusher feed-head

Up to **400 kg** of vegetables per hour.

NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator

EXTRA PRECISE



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

EXTRA LARGE



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



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

WHICH TYPES OF VEGETABLES



▶ CL 60 Pusher feed-head

Up to
600 kg
of vegetables
per hour.



NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator



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

EXTRA PRECISE



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

EXTRA LARGE

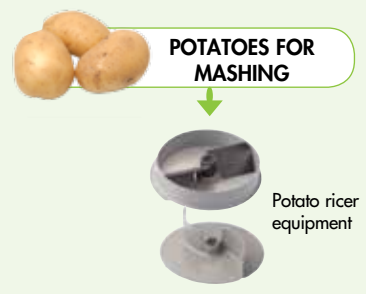
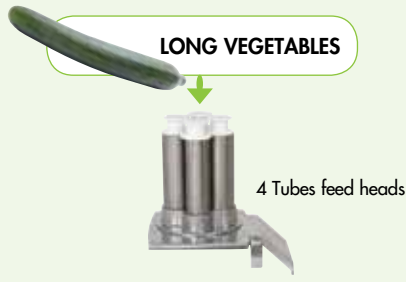


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



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

WHAT DO YOU NEED TO PROCESS?



SPACE-SAVING

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

HEAVY-DUTY CONSTRUCTION

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

EASY TO HANDLE

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

50
DISCS

2 SPEEDS

2 speed: 375 rpm and 750 rpm three-phase

VARIABLE SPEED

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

▶ CL 60 Automatic



Up to
1800 kg
of vegetables
per hour.

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



THE WIDEST VARIETY OF CUTS

Slicers



0,6 mm 10 mm



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

ref.
28166
28069
28062
28063
28064
28004

12 discs

5 mm
6 mm
8 mm
10 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.
28065
28196
28066
28067
27244
27245



Ripple-cut



2 mm 5 mm



3 discs
2 mm
3 mm
5 mm

ref.
27068
27069
27070



Grater



1,5 mm 9 mm



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

ref.
28056
28057
28058
28073
28059

10 discs

7 mm
9 mm
parmesan
Radish
Rösti

ref.
28016
28060
28061
28055
27164



Julienne, Tagliatelles



1,8 mm 8x8 mm



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

ref.
28172
28153
28051
28195
27072
27066

12 discs

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

ref.
27067
28173
28101
28052
28053
28054



Dicing



5x5x5 mm 14x14x10 mm

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

9 sets
ref.
28110
28111
28112
28181
28179

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

ref.
28113
28114
28115
28180



French fries



8x8 mm 10x16 mm



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

3 sets

ref.
28134
28135
28158

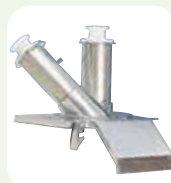


OPTIONAL ATTACHMENTS CL 55 AND CL 60



4 Straight holes feed-head

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



Straight and bias cut feed head

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

Vegetable Preparation Machines

Floor models



The Products Advantages:

Processing capacity:

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

Wide range of cut:

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

Simple and robust design:

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



Number meals per service: up to 3000.



Target:

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



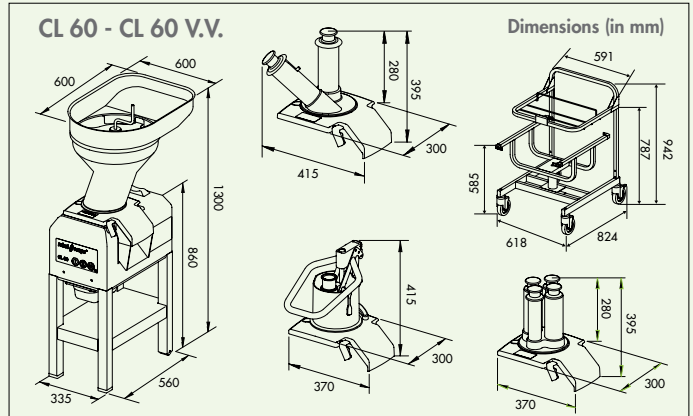
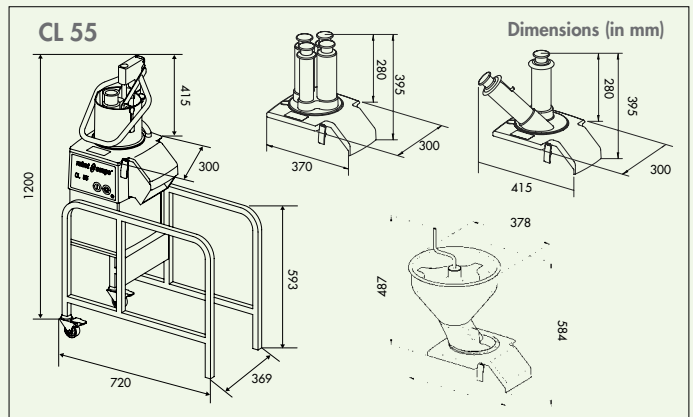
In brief:

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

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

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



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

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



Réf. : 450 810 - 03/2014 - Anglais

robot coupe®



TABLE-TOP CUTTER MIXERS

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



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

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

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

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

Automatic locking of bowl.

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

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

Standard smooth-edged blade assembly.



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

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

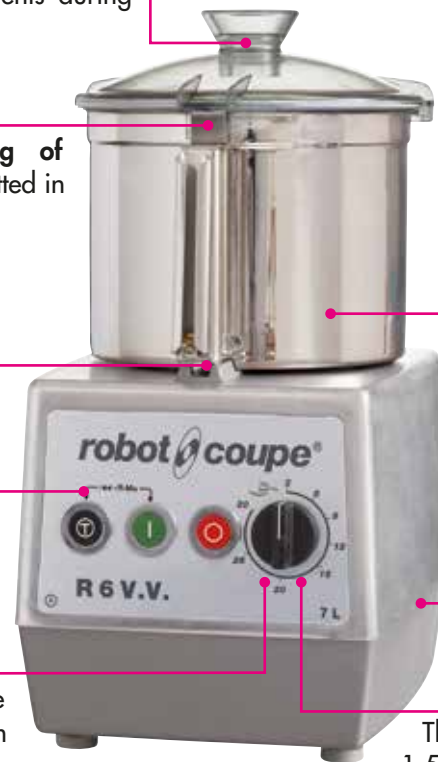
For the R 5 and R 5 Plus models:

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



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

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



▶ R 3 • R 4 • R 4 V.V.

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

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

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

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



Optional extras :

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



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

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

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



Table-Top Cutter Mixers



The products' benefits:

High Performance:

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

Precision:

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

Power and durability:

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



Number of covers: 10 to 100



Target:

Restaurants, Institutions, Delicatessens, Caterers.



In brief :

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



Smooth blade
Standard



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional



Kneading



Grinding

Special Grinding - Pastry



Fine serrated blade
Optional



Herbs



Spices

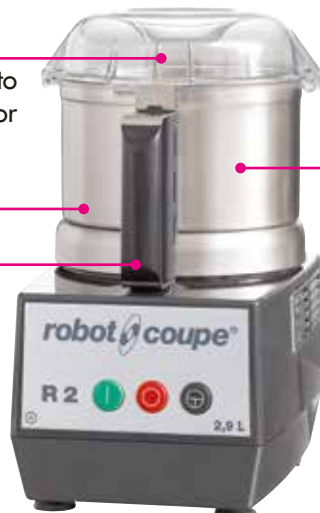
Special Herbs & Spices

R 2

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

2.9-litre stainless-steel bowl

Ergonomic bowl handle.



Hardwearing, stainless steel motor shaft.






Stainless steel straight blade delivered as a standard attachment.



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



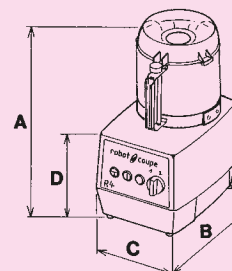
Performance rates

Model	Maximum capacity				No. of covers	Working time
	Coarse Chopping Up to	Emulsions Up to	Pastry/ Dough* Up to	Grinding Up to		
R 2	0.750 kg	1 Kg	0.5 Kg	0.3 Kg	10 to 20 	1 to 4 mn
R 3-1500	1 kg	1.5 Kg	1 Kg	0.5 Kg	10 to 30 	
R 3-3000	1 kg	1.5 Kg	—	0.5 Kg		
R 4-1500 • R 4 • R 4 V.V.	1.5 kg	2.5 Kg	1.5 Kg	0.7 Kg	10 to 50 	
R 5 Plus • R 5 V.V.	2 kg	3 Kg	2 Kg	1 Kg	20 to 80 	
R 6 • R 6 V.V.	2.5 kg	3.5 Kg	2.5 Kg	1.5 kg	20 to 100 	

*Amount of raised dough at 60% hydration

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



*Other voltages available.

Réf. : 450 288 - 08/2016 - Anglais

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- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100 - 2010, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.



robot coupe[®]

 **VERTICAL CUTTER-MIXERS**
R 23 • R 30 • R 45 • R 60



**INSTITUTIONS - DELICATESSENS - CATERERS -
RESTAURANTS - CONFECTIONERS - LABORATORIES**

▶ R 23 • R 30 • R 45 • R 60

For
MAXIMUM OUTPUT
in a
MINIMUM
of
TIME



RUGGED AND POWERFUL

Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan. **100% stainless-steel construction** and three sturdy legs for total stability.

HIGH PERFORMANCE



PRECISION



COMFORT



ERGONOMICS



▶ The blade assemblies

STANDARD SUPPLY

SMOOTH BLADE

Bowl-base blade assembly with three detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small amounts.



Coarse chopping



Fine chopping



Sauces, emulsions

Control panel designed for straightforward and reliable use. Includes a **timer** to keep track of the processing.

Pulse control for optimum cutting accuracy.

OPTIONAL EXTRA

COARSE-SERRATED BLADE

Removable, tiltable bowl with a locking lever for effortless emptying and cleaning.

Three retractable wheels, making it easier to move the machine around.



Grinding



Kneading



FINE-SERRATED BLADE

Watertight lid.

The lid and lid wiper are easily detached.



Chopping herbs



Grinding spices



RICH AND VARIED PREPARATIONS

Our vertical cutter-mixers can meet the needs of even the most demanding professionals. They can be used in many different settings and have numerous applications via their key functions:

MINCING

Pâtés, stuffings, sausages, fish or vegetable terrines, steak or fish tartare, curry paste, moussaka, cheese for pizzas, fine herbs, onions, shallots, vegetable purées, etc.

EMULSIFYING

Sauces, fine-textured stuffings, mousses, mayonnaise, guacamole, taramasalata, tapenade, pesto, houmous, foie gras, quenelles, etc.

MIXING

Flavoured butters, creamed butter, baking mixes, sweet fillings, layered terrines, cheesecake, etc.

GRINDING

Macaroon base, ground raisins, almond paste, praline, shellfish bisque, breadcrumb mixes, peanut butter, finely ground ingredients, etc.

KNEADING

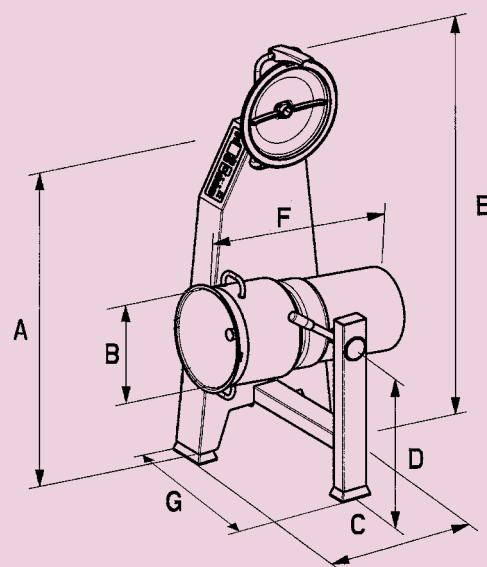
Sweet or savoury pastry, raised dough, biscuits, etc.

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CE mark	Electrical data					
	Speed (rpm)	Power (watts)	Nominal current (Amp)	Size of circuit breaker (Amp)	Voltage*	Stainless-steel bowl capacity
R 23	1,500 & 3,000	4,500	10.5	20	400V/50 Hz/3	23 litre
R 30	1,500 & 3,000	5,400	11.6	20	400V/50 Hz/3	28 litre
R 45	1,500 & 3,000	10,000	19.8	40	400V/50 Hz/3	45 litre
R 60	1,500 & 3,000	11,000	26	50	400V/50 Hz/3	60 litre

* Other voltages available

	Dimensions (in mm)							Weight (kg)	
	A	B	C	D	E	F	G	Net	Gross
R 23	1,250	320	600	590	1,620	800	700	110	140
R 30	1,250	360	600	590	1,620	800	720	110	148
R 45	1,400	400	600	640	1,800	870	760	138	194,8
R 60	1,400	450	600	640	1,820	870	810	150	201,2



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- The requirements of the European harmonized standards and the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.



Ref. : 430 121 - 06/2019 - Anglais

robot *coupe*®

 **POWER MIXERS**



RESTAURANTS - CATERERS - DELICATESSENS

COMPACT

MINI

▶ Mini MP



MicroMix

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

For handling smaller quantities

2000 to 12500 rpm

▶ CMP



CMP 250 V.V. CMP 300 V.V. CMP 350 V.V.

15 litres 30 litres 45 litres

2300 to 9600 rpm

▶ MP Ultra STAINLESS STEEL MOTOR BASE

New, even more ergonomic handle design



MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra

50 litres 100 litres 200 litres 300 litres

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

9000 rpm

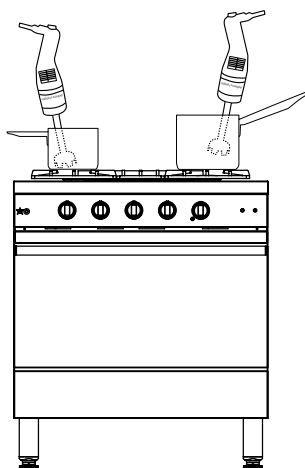
9500 rpm

▶ Special for emulsions

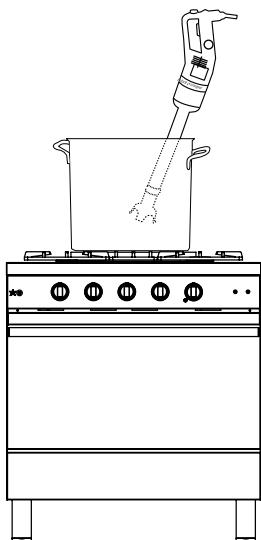
▶ For handling smaller quantities

▶ Special catering models Up to 45 litres

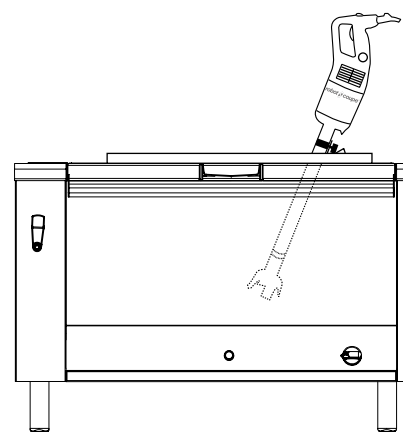
▶ Specially designed / commercial catering



MicroMix Mini MP



CMP



MP Ultra

COMBI

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

STAINLESS STEEL MOTOR BASE

New, even more ergonomic handle design

1000 W



MP 800 Turbo

400 litres

9500 rpm

250 W



Mini MP 190 Combi

For handling smaller quantities

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

270 W



Mini MP 240 Combi

310 W



CMP 250 Combi

15 litres

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

350 W



CMP 300 Combi

30 litres

440 W



MP 350 Combi Ultra

50 litres

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

500 W



MP 450 Combi Ultra

100 litres

500 W



MP 450 FW Ultra

100 litres

250 to 1500 rpm



▶ MINI Range



▶ Mixer



▶ Emulsify



▶ Beat

FOR HANDLING SMALLER QUANTITIES

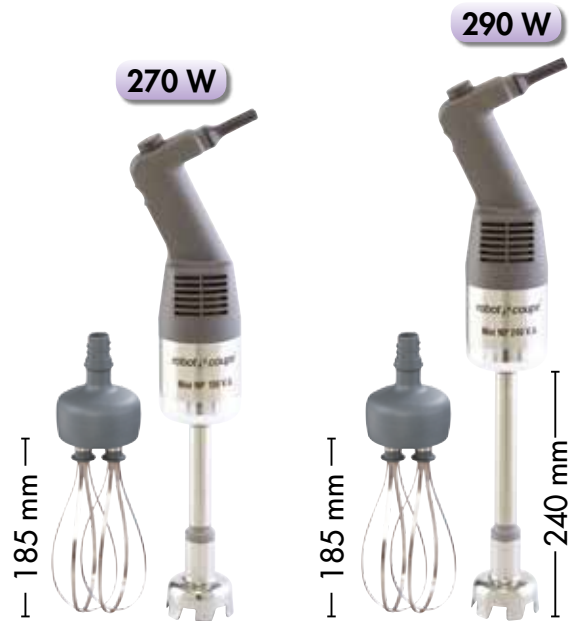
COMBI



Mini MP
160 V.V.

Mini MP
190 V.V.

Mini MP
240 V.V.



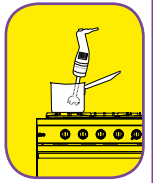
Mini MP
190 Combi

Mini MP
240 Combi

2000 to
12500 rpm

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

▶ MINI Range



FOR HANDLING SMALLER QUANTITIES

ERGONOMIC



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

VARIABLE SPEED

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



POWER



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

HYGIENE



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

a longer lifespan.

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

MULTIPURPOSE



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



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



Mini MP Combi

STURDINESS

Whisk housing with all-metal interior for greater resilience.



▶ COMPACT Range



▶ Mixer



▶ Beat

SPECIALLY DESIGNED FOR THE CATERING SECTOR

COMBI

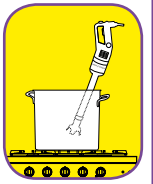


2300 to 9600 rpm

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

▶ COMPACT Range

SPECIAL CATERING MODELS UP TO 45 LITRES



ERGONOMIC



Compact, lightweight appliance that is easy to handle

COMFORT



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

POWER



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

HYGIENE



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

PERFORMANCE



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



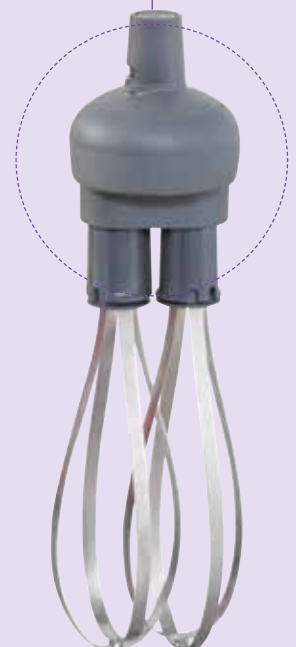
Optimum blending quality giving the finished product a fine texture within a minimum of time.



CMP Combi

STURDINESS

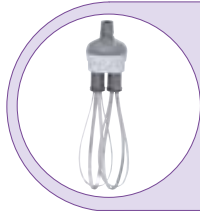
- **Whisk housing** with all-metal interior for greater resilience.
- **Overmoulded whisks** ensuring perfect hygiene.



▶ LARGE Range



▶ Mixer



▶ Beat

SPECIALLY DESIGNED / COMMERCIAL CATERING

New, even more ergonomic handle design

				1000 W
440 W	500 W	750 W	850 W	
350 mm	450 mm	550 mm	600 mm	740 mm
MP 350 Ultra	MP 450 Ultra	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo

COMBI

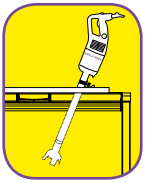
440 W	500 W	500 W
350 mm	280 mm	450 mm
MP 350 Combi Ultra	MP 450 Combi Ultra	MP 450 FW Ultra

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

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

▶ LARGE Range

SPECIALY DESIGNED / COMMERCIAL CATERING



COMFORT



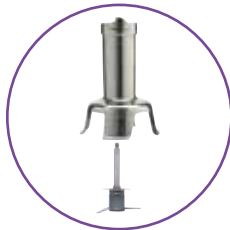
The V.V. and Combi models now have an **even more ergonomic variable speed button** for greater user comfort.

DURABILITY



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

HYGIENE



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

PERFORMANCE



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

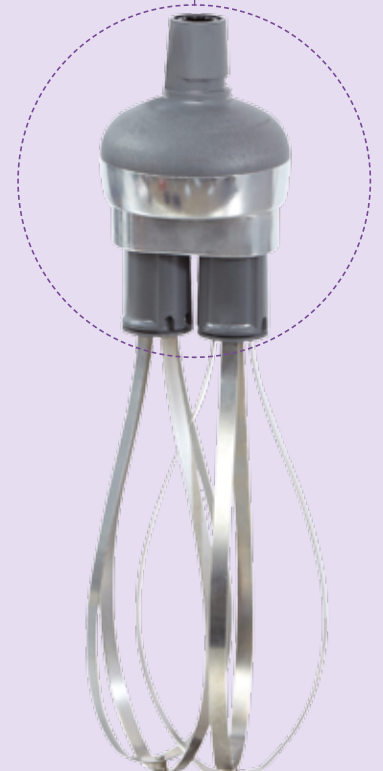


MP Combi

METAL GEAR BOX



• **Overmoulded whisks** ensuring perfect hygiene.



▶ PAN SUPPORTS MP / CMP

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

Adjustable pan supports



Three pan supports available as optional extras.

They adapt to the size of the pan:

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

Universal pan support



For any pans diameter.

▶ MIXING TOOL ATTACHMENT

Ergonomic handle

Rubber protection

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

Uses:

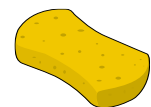
potato flakes, dehydrated base for soups etc...



▶ FOOD HYGIENE ADVICE CLEANING



Bell and blade removable for ease of cleaning

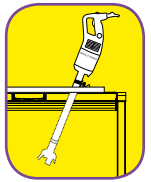


HACCP
Advice

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

▶ LARGE Range

SPECIALLY DESIGNED / COMMERCIAL CATERING



ERGONOMIC

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



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



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



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



DETACHABLE POWER CORD

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



EXCLUSIVE TECHNOLOGY



THE MAIN BENEFITS

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



PAN CAPACITY

Between 2 and 400 litres according to the model.



TARGET

Restaurants, Caterers, Delicatessens, Day Nurseries.



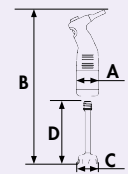
IN BRIEF

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

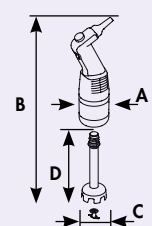
We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time. © All rights reserved for all countries by : ROBOT-COUPPE s.n.c.



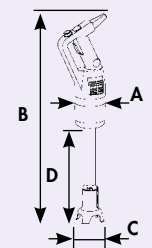
	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Micromix	1,500 to 14,000	220	230 V/50Hz - 1,1	68	430	61	165	1.07	1.44



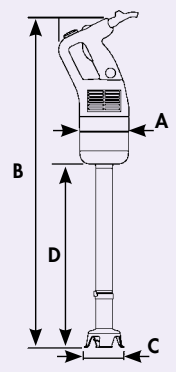
MINI RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 160 V.V.	2,000 to 12,500	220	230 V/50Hz - 1.1	78	430	65	160	1.41	1.94
Mini MP 190 V.V.	2,000 to 12,500	250	230 V/50Hz - 1.3	78	470	65	190	1.5	1.97
Mini MP 240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



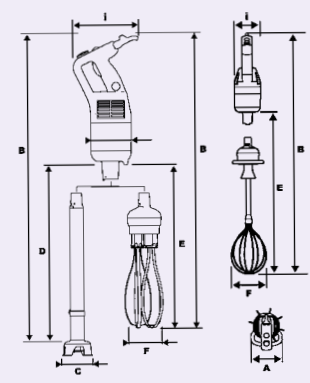
COMPACT RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
CMP 250 V.V.	2,300 to 9,600	270	230 V/50 Hz 1.1	94	610	90	255	3.0	4.7
CMP 300 V.V.	2,300 to 9,600	300	230 V/50 Hz 1.2	94	660	90	305	3.1	4.8
CMP 350 V.V.	2,300 to 9,600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



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



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



*Other voltages available.



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DISTRIBUTOR

STANDARDS:

Machines in compliance with :



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

robot coupe[®]

 **AUTOMATIC JUICE EXTRACTORS**
J 80 • J 80 Buffet • J 100

NEW



BARS - RESTAURANTS - HOTELS - CANTEENS - SUPERMARKETS - EVENTS

Our users

Robot-Coupe juice extractors are used by **professionals** in many different sectors. **Rapid, efficient, sturdy and cost efficient**, J 80, J 80 Buffet and J 100 provide the perfect solution for processing all types of fruit and vegetables and meeting the **growing demands of consumers**.

Hotels

At the breakfast buffet, in the kitchen or at the bar



Cafés, bars & restaurants

Take-aways, coffee-shops, bars and juice bars



Event catering

For self-service or served by the glass



Supermarkets

Sold by the glass or in bottles



Mass catering

Canteens and cafeterias



Healthcare sector

Retirement homes and hospitals



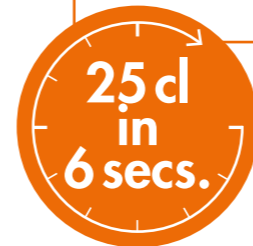
The advantages of Robot-Coupe Juice Extractors



No heating of ingredients



Vitamins are preserved



Ultra fresh juice

- Nutrients and antioxidants are preserved
- **No heating** of processed products
- Ultra fresh juice on demand, in **large quantities**, whenever needed
- Right quantity of pulp for a thirst quenching, **easy-to-drink** juice

User comfort

- Large automatic feed tube (Ø 79 mm) for continuous processing of whole fruits
- Easy to clean: **stainless steel** parts and removal of basket **without a special tool**
- Compact and quiet: can be used right **in front of the customer**
- Easy-to-handle: **great for self-service**



Unbeatable cost efficiency

- Quick return on investment: recoup the cost of your J 100 in just 21 days*
- Most efficient juicer on the market for the most frequently used ingredients**
- Long service life thanks to its commercial-grade motor

* Based on 20 glasses sold per day

** Apples, oranges, pineapple, pears, peaches, kiwi fruit, grapes, cucumber, celery, carrots, beetroot, spinach etc. Non exhaustive list.

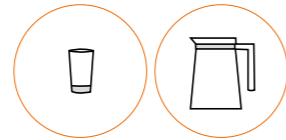


Ideal to add a touch of freshness to **bars and restaurant menus.**



HIGH
154 mm
CLEARANCE

The + Compact and quiet, it can be used right in front of the customer.



Drip tray



No-splash spout

LONG LIFESPAN



Stainless steel bowl and motor unit for easy aftercare



Ultra quiet motor 700W

Ideal for self-service at **breakfast buffets, canteens and cafeterias at school and work, events, etc.**



HIGH
172 mm
CLEARANCE

PERFORMANCE



Automatic feed hopper for continuous, effortless extraction



High output and unrivalled juice quality

ERGONOMICS



6,5 L

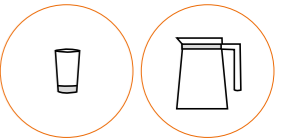
Large capacity pulp container (6.5 L)



Stainless steel basket can be removed without using a special tool

The +

- Inclined base for optimal juice flow
- Comes with 2 no-splash spouts:
 - Short for jugs
 - Long for glasses



XL



Large capacity drip tray to keep working area clean



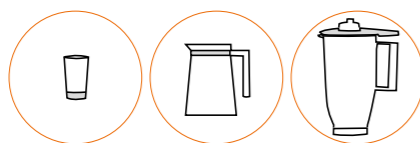
Special self-service no-splash spouts

J 100 - Intensive use

Ideal for juice bars and supermarkets.



The + Powerful motor and reinforced grating disc especially designed for intensive use.



LONG LIFESPAN



Stainless steel bowl and motor unit for easy aftercare



Ultra quiet heavy duty motor 1000 W for intensive use



Reinforced grating disc for intensive use

PERFORMANCE



High output and unrivalled juice quality



Automatic feed hopper for continuous, effortless extraction.



Inclined base for optimal juice flow

ERGONOMICS



Large capacity drip tray to keep working area clean



No-splash spouts (2 sizes)



Stainless steel basket can be removed without using a special tool

2 WAYS OF USING YOUR JUICE EXTRACTOR

① Continuous pulp ejection



Ejection chute sends continuous flow of pulp directly into bin under worktop

② Pulp ejected into container



7.2 litre large capacity translucent pulp container



robot coupe®

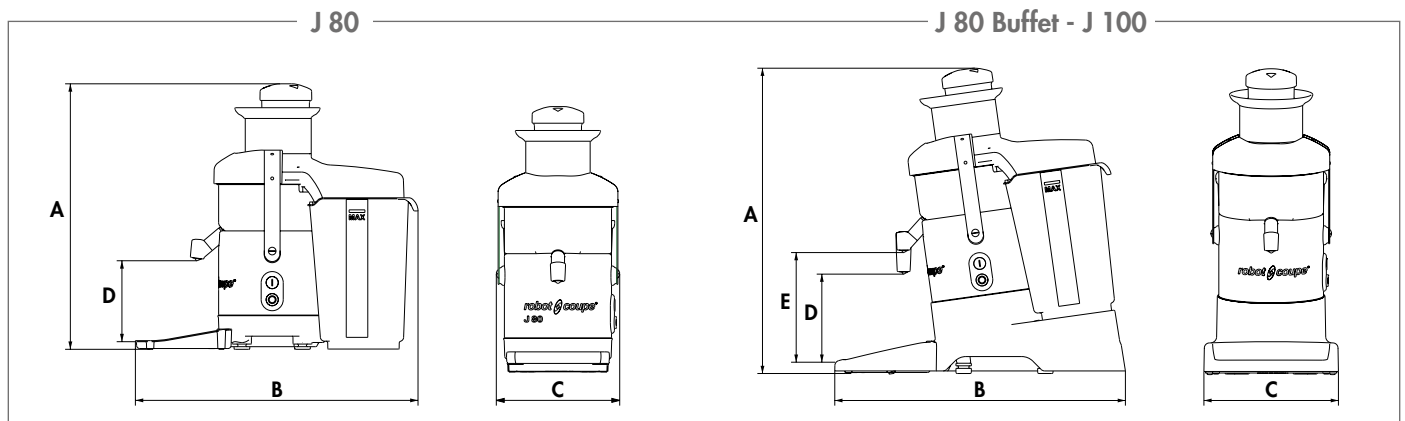
Discover all our products on
www.robot-coupe.com

See our demonstration videos
 on our  channel.



	Electrical characteristics			Dimensions (mm)					Weight (kg)	
	Speed (rpm)	Power (W)	Voltage* (A)	A	B	C	D	E	Net	Gross
J 80	3 000	700	230V/50 Hz/1	506	538	235	154	-	11	13
J 80 Buffet	3 000	700	230V/50 Hz/1	595	566	262	172	214	11	13
J 100	3 000	1 000	230V/50 Hz/1	628	566	262	205	247	14	15

* Other voltages available



robot coupe®

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Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE..
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.

