

# robot coupe®



**International Price list US\$**

**April 2019**

# PRODUCTS



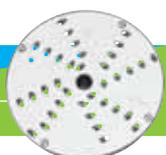
**FOOD PROCESSORS:  
CUTTERS & VEGETABLE SLICERS**



**BLIXER®**



**DISCS COLLECTION**



**POWER MIXERS**



**VEGETABLE PREPARATION MACHINES**



**POWER MIXERS:  
Combi**



**TABLE-TOP CUTTER MIXERS**



**JUICE EXTRACTORS**



**VERTICAL CUTTER MIXERS**



**AUTOMATIC SIEVES-JUICERS**



**ROBOT COOK®**



# BUYING A ROBOT-COUCPE MEANS ...

## Making life easier for the user

Fewer manual tasks for greater comfort



## Saving time

Greater productivity



MAYONNAISE  
2 L > 1 min



HOMEMADE FRIES  
20 kg > 4 min



SLICED VEGETABLES  
300 kg > 1 h



DICED VEGETABLES  
10 kg > 2 min



SOUP  
45 L > 6 Min



ULTRA FRESH JUICE  
2 L > 1 min

## Saving money

Rapid return on investment



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

Examples

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



**Recoup your investment in less than 6 months!**

## Boosting your creativity

Chefs can let their imaginations run wild



Veg prep machines



Table top cutters



Robot Cook



Juicer extractors



Power mixers

# NEW MODELS



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



Exactitube pusher on all vegetable preparation machines from the CL50 up



**New**



CL 55 Workstation



**New**



Robot Cook®

For order over than USD4695, FOB costs are offered.  
This condition is only valid with our usual forwarder



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



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



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

**Ergonomic handle** giving the bowl a more comfortable grip.



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



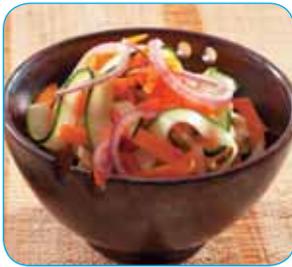
**Food Processors : 4 MACHINES IN 1!**

Standard

Juice Extractor Kit option



Cutter Function      Vegetable preparation Function      Fruits sauces / Coulis function      Citrus press function



**Juice Extractor Kit\***

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

**FRUIT SAUCE/ COULIS FUNCTION**



**CITRUS PRESS FUNCTION**



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

## CUTTER FUNCTION



Smooth  
Standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated  
Optional



KNEADING



GRINDING

Special Grinding - Pastry



Fine serrated  
Optional



CHOPPING HERBS



GRINDING SPICES

Special Herbs & Spices

## VEGETABLE PREPARATION FUNCTION

### SLICING



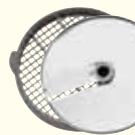
### JULIENNE



### RIPPLE CUT



### + DICING\*



### GRATING

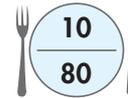
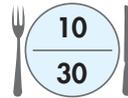
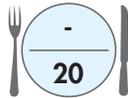


### + FRENCH FRIES\*



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

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



SLICING, RIPPLE CUT, GRATING, JULIENNE



OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
2.9 L

**R 201 XL Ultra**  
Single phase  
1 speed  
internal ejection  
Juice Extractor Kit



OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
2.9 L

**R 211 XL Ultra**  
Single phase  
1 speed  
Juice Extractor Kit



OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
3.7 L

**R 301 Ultra**  
Single phase  
1 speed  
Juice Extractor Kit



OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
2.9 L

**R 201 XL**  
Single phase  
1 speed  
internal ejection  
Juice Extractor Kit



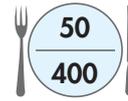
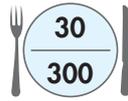
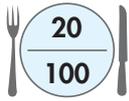
OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
2.9 L

**R 211 XL**  
Single phase  
1 speed  
Juice Extractor Kit



OPTION  
23  
DISCS  
OPTION  
3  
BLADES  
3.7 L

**R 301**  
Single phase  
1 speed  
Juice Extractor Kit



SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES



OPTION  
28  
DISCS

OPTION  
3  
BLADES

4.5 L

**R 402 V.V.**

Single phase

Variable speed

Juice Extractor Kit



OPTION  
+50  
DISCS

OPTION  
3  
BLADES

5.5 L

**R 502 V.V.**

Single phase

Variable speed

R-Mix®

Potato Ricer Attachment



OPTION  
+50  
DISCS

OPTION  
3  
BLADES

7 L

**R 652 V.V.**

Single phase

Variable speed

R-Mix®

Potato Ricer Equipment



OPTION  
28  
DISCS

OPTION  
3  
BLADES

4.5 L

**R 402**

Single phase or Three phase

2 speeds

Juice Extractor Kit



OPTION  
+50  
DISCS

OPTION  
3  
BLADES

5.5 L

**R 502**

Three phase

2 speeds

Potato Ricer Attachment



OPTION  
+50  
DISCS

OPTION  
3  
BLADES

7 L

**R 652**

Three phase

2 speeds

Potato Ricer Equipment



OPTION  
23  
DISCS

OPTION  
3  
BLADES

4.5 L

**R 401**

Single phase

1 speed

Juice Extractor Kit

Potato Ricer Attachment

optional.

Potato Ricer Equipment

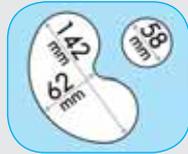
optional.

Juice Extractor Kit

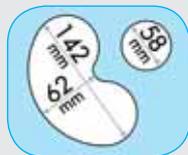
R-Mix®

Reverse rotation function.

R 201 XL



R 201 XL Ultra



R 201 XL - R 201 XL Ultra

 MOTOR BASE

Induction Motor  
Pulse function

OPTION  
**23**  
DISCS

OPTION  
**3**  
BLADES

2.9 L

 CUTTER FUNCTION

Smooth blade supplied as standard

 VEGETABLE PREPARATION FUNCTION

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

R 201 XL

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

Ref. 22570 - R 201 XL 230V/50/1	\$1 100
Ref. 22571 - R 201 XL 230V/50/1 UK plug	\$1 100
Ref. 22575 - R 201 XL 120V/60/1	\$1 210
Ref. 22574 - R 201 XL 220V/60/1	\$1 210

R 201 XL Ultra

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

Ref. 22590 - R 201 XL Ultra 230V/50/1	\$1 480
Ref. 22591 - R 201 XL Ultra 230V/50/1 UK	\$1 480
Ref. 22595 - R 201 XL Ultra 120V/60/1	\$1 630
Ref. 22594 - R 201 XL Ultra 220V/60/1	\$1 630



OPTIONS	Ref.	Price
Juice Extractor Kit	27393	\$334
Citrus Press	27392	\$200
Coarse serrated blade <span style="background-color: yellow;">Special Grinding - Pastry</span>	27138	\$119
Fine Serrated blade <span style="background-color: green;">Special Herbs &amp; Spices</span>	27061	\$119
Additional smooth blade	27055	\$105

# FOOD PROCESSORS : CUTTERS & VEGETABLE SLICERS

Complete selection of discs, refer page 18



2019

## R 211 XL - R 211 XL Ultra



### MOTOR BASE

Induction Motor  
Pulse function



### CUTTER FUNCTION

Smooth blade supplied as standard  
Ejection continuous



### VEGETABLE PREPARATION FUNCTION

Cylindrical hopper specially designed for long vegetables  
Discs not included

## R 211 XL

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

Ref. 2129 - R 211 XL 230V/50/1	\$1 240
Ref. 2196 - R 211 XL 230V/50/1 UK plug	\$1 240
Ref. 2127 - R 211 XL 120V/60/1	\$1 380
Ref. 2128 - R 211 XL 220V/60/1	\$1 380

## R 211 XL Ultra

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

Ref. 2122 - R 211 XL Ultra 230V/50/1	\$1 605
Ref. 2197 - R 211 XL Ultra 230V/50/1 UK plug	\$1 605
Ref. 2177 - R 211 XL Ultra 220V/60/1 SAU	\$1 770
Ref. 2120 - R 211 XL Ultra 120V/60/1	\$1 770
Ref. 2121 - R 211 XL Ultra 220V/60/1	\$1 770

### OPTIONS

OPTIONS	Ref.	Price
Juice Extractor Kit	27393	\$334
Citrus Press	27392	\$200
Coarse serrated blade <span style="background-color: #e91e63; color: white; padding: 2px;">Special Grinding - Pastry</span>	27138	\$119
Fine Serrated blade <span style="background-color: #e91e63; color: white; padding: 2px;">Special Herbs &amp; Spices</span>	27061	\$119
Additional smooth blade	27055	\$105

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

### SUGGESTED PACKS OF DISCS

Pack of 5 discs - Ref. 1946

Price

\$300



Asia pack of 4 discs Ref. 1904

\$241



Eastern Europe pack of 3 discs Ref. 2006

\$185





**R 301- R301 Ultra**



**MOTOR BASE**

Induction Motor  
Pulse function



**CUTTER FUNCTION**

3.7 litre cutter bowl with handle  
Smooth blade supplied as standard



**VEGETABLE PREPARATION FUNCTION**

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

OPTION  
**23**  
DISCS

OPTION  
**3**  
BLADES

**3.7 L**

**R 301**

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

Ref. 2525 - R 301 230V/50/1	<b>\$1 445</b>
Ref. 2446 - R 301 230V/50/1 UK plug	<b>\$1 445</b>
Ref. 2528 - R 301 120V/60/1	<b>\$1 575</b>
Ref. 2537 - R 301 220V/60/1	<b>\$1 575</b>

**R 301 Ultra**

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

Ref. 2547 - R 301 Ultra 230V/50/1	<b>\$1 830</b>
Ref. 2447 - R 301 Ultra 230V/50/1 UK plug	<b>\$1 830</b>
Ref. 2494 - R 301 Ultra 220V/60/1 SAU	<b>\$1 960</b>
Ref. 2541 - R 301 Ultra 120V/60/1	<b>\$1 960</b>
Ref. 2524 - R 301 Ultra 120V/60/1 TWN	<b>\$1 960</b>
Ref. 2543 - R 301 Ultra 220V/60/1	<b>\$1 960</b>

VIDEO



YouTube

OPTIONS	Ref.	Price
Juice Extractor Kit	27396	<b>\$334</b>
Citrus Press	27395	<b>\$200</b>
Coarse serrated blade <span style="background-color: yellow;">Special Grinding - Pastry</span>	27288	<b>\$119</b>
Fine Serrated blade <span style="background-color: green;">Special Herbs &amp; Spices</span>	27287	<b>\$119</b>
Additional smooth blade	27286	<b>\$105</b>

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

SUGGESTED PACKS OF DISCS	Price
<b>Pack of 5 discs - Ref. 1946</b> 	<b>\$300</b>
<b>Asia pack of 4 discs Ref. 1904</b> 	<b>\$241</b>
<b>Eastern Europe pack of 3 discs Ref. 2006</b> 	<b>\$185</b>



## JUICE EXTRACTOR KIT

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

### Fruits sauces / Coulis function



### Citrus press function



Large capacity feed tube



Fruit sauce for ice cream topping



Fruit sauce for inglass preparations



Coconut milk



Lemon juice



Lemon pie



orange juice

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

**\$334**

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

**\$334**

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

**\$200**

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

**\$200**

### Detailed references per machine :

	R 301		R 301 Ultra		R 401		R 402		R 402 V.V.	
	Ref.	Price	Ref.	Price	Ref.	Price	Ref.	Price	Ref.	Price
Three phase motor base 400V/50/3							22455	\$1 760		
Three phase motor base 220V/60/3							22456	\$1 760		
Three phase motor base 380V/60/3							22457	\$1 760		
Three phase motor base 230V/50/3							22454	\$1 760		
Single phase motor base 230V/50/1	22368	\$995	22375	\$995	22446	\$1 260	22520	\$1 760	22459	\$2 235
Single phase motor base 230V/50/1 UK plug	22370	\$995	22377	\$995	22448	\$1 260	22521	\$1 760	22458	\$2 235
Single phase motor base 220V/60/1 SAU	22372	\$995	22379	\$995			22527	\$1 760		
Single phase motor base 120V/60/1	22374	\$1 125	22381	\$1 125	22447	\$1 385	22525	\$1 760		
Single phase motor base 220V/60/1	22373	\$1 125	22380	\$1 125	22450	\$1 385	22524	\$1 760		
Cutter attachment	27272	\$287	27278	\$597	27342	\$656	27342	\$656	27342	\$656
Vegetable slicer attachment (Without disc)	27295	\$300	27295	\$300	27400	\$424	27400	\$424	27400	\$424

	R 502		R 502 V.V.		R 652		R 652 V.V.	
	Ref.	Price	Ref.	Price	Ref.	Price	Ref.	Price
Three phase motor base 400V/50/3	24290	\$1 860			22733	\$1 870		
Three phase motor base 220V/60/3	24292	\$1 860			22730	\$1 870		
Three phase motor base 380V/60/3	24289	\$1 860			22732	\$1 870		
Single phase motor base 230V/50-60/1			24318	\$2 630			22738	\$2 580
Cutter attachment	27127	\$773	27127	\$773	27128	\$1 074	27128	\$1 074
Vegetable slicer attachment (Without disc)	27340	\$931	27340	\$931	27406	\$1 401	27406	\$1 401



**R 401 - R402 Three phase**



**MOTOR BASE**

- Induction motor
- Metal motor support
- Pulse function

OPTION  
**3**  
BLADES

**4.5 L**



**CUTTER FUNCTION**

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



**VEGETABLE PREPARATION FUNCTION**

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

**R 401**

OPTION  
**23**  
DISCS

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

Ref. 2425 - R 401 230V/50/1	\$2 200
Ref. 2449 - R 401 230V/50/1 UK plug	\$2 200
Ref. 2426 - R 401 120V/60/1	\$2 335
Ref. 2429 - R 401 220V/60/1	\$2 335

**R 402 THREE PHASE**

OPTION  
**28**  
DISCS

**3 Dicing  
2 French Fries  
available**

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

Ref. 2433 - R 402 Three phase 400V/50/3	\$2 630
Ref. 2434 - R 402 Three phase 220V/60/3	\$2 630
Ref. 2435 - R 402 Three phase 380V/60/3	\$2 630
Ref. 2432 - R 402 Three phase 230V/50/3	\$2 630

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

**SUGGESTED PACKS OF DISCS**

Pack of 5 discs - Ref. 1946	Price
	\$300
<b>Asia pack of 4 discs Ref. 1904</b>	\$241
	
<b>Asia pack of 6 discs for R402 and R 402 V.V. only Ref. 2195</b>	\$440
	
<b>Eastern Europe pack of 3 discs Ref. 2006</b>	\$185
	



## R 402 Single phase - R402 V.V.



### MOTOR BASE

- Induction motor
- Metal motor support
- Pulse function



### CUTTER FUNCTION

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



### VEGETABLE PREPARATION FUNCTION

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

## R 402 SINGLE PHASE

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

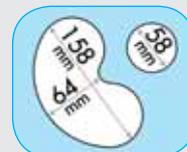
Ref. 2454 - R 402 Single phase 230V/50/1 UK plug	\$2 630
Ref. 2459 - R 402 Single phase 120V/60/1	\$2 630
Ref. 2453 - R 402 Single phase 230V/50/1	\$2 630

## R 402 V.V.

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

Ref. 2444 - R 402 V.V. 230V/50-60/1	\$3 120
Ref. 2478 - R 402 V.V. 230V/50/1 UK Plug	\$3 120

### R 402 Single phase



### R 402 V.V.



OPTIONS : R401 - R402 - R402V.V.	Ref.	Price
Juice Extractor Kit	27396	\$334
Citrus Press	27395	\$200
Coarse serrated blade <span style="background-color: yellow;">Special Grinding - Pastry</span>	27346	\$119
Fine Serrated blade <span style="background-color: green;">Special Herbs &amp; Spices</span>	27345	\$119
Additional smooth blade	27344	\$105

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

### SUGGESTED PACKS OF DISCS

Pack of 5 discs - Ref. 1946	Price
2 mm Slicers                      4 mm Slicers                      2 mm Grater                      4x4 mm Julienne                      8x8 mm Julienne	\$300
Asia pack of 6 discs for R402 and R 402 V.V. only Ref. 2195	\$440
2 mm Slicers                      4 mm Slicers                      2 mm Grater                      4x4 mm Julienne                      10x10x10 mm Dicing Equipment	
Eastern Europe pack of 3 discs Ref. 2006	\$185
2 mm Slicers                      2 mm Grater                      2x2 mm Julienne	



**R 502 - R 502 V.V.**



**MOTOR BASE**

Induction Motor  
All metal base  
Pulse function



**CUTTER FUNCTION**

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



**VEGETABLE PREPARATION FUNCTION**

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

OPTION  
**+50**  
DISCS

OPTION  
**3**  
BLADES

**5.5 L**

**10 Dicing  
4 French Fries  
available**

**R 502**

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

Ref. 2483 - R 502 400V/50/3  
Ref. 2485 - R 502 220V/60/3  
Ref. 2482 - R 502 380V/60/3

\$3 410  
\$3 410  
\$3 410

**R 502 V.V.**

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

**R-MIX®**

Ref. 2481 - R 502 V.V. 230V/50-60/1  
Ref. 2480 - R 502 V.V. 230V/50-60/1 UK

\$4 020  
\$4 020

OPTIONS	Ref.	Price
Coarse serrated blade <span style="background-color: yellow;">Special Grinding - Pastry</span>	27121	\$222
Fine serrated blade <span style="background-color: green;">Special Herbs &amp; Spices</span>	27351	\$222
Additional smooth blade	27120	\$207
Potato ricer attachment Ø 3 mm	28207	\$345

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



**Potato Ricer Attachment**

This attachment includes:

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

Ref. 28207 - Potato Ricer Attachment Ø 3 mm  
Ref. 28209 - Potato Ricer Attachment Ø 6 mm  
Ref. 28208 - Potato Ricer Equipment Ø 3 mm  
Ref. 28210 - Potato Ricer Equipment Ø 6 mm

**1 + 2** \$345  
**1 + 2** \$345  
**1** \$243  
**1** \$243



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

**EXTRA WIDE**

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

**EXTRA PRECISE**

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

**LATERAL EJECTION SYSTEM**

- Space-saving
- More convenient



**Extra Ergonomic**

**EXTRAORDINARILY USER FRIENDLY!**

Power-assisted lever: less effort for the user.

**New**

Special cabbage tool for better ejection.

**BLADE ASSEMBLY**

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

**COMFORT**

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

SUGGESTED PACKS OF DISCS	Price
<b>Pack of 8 discs for restaurants - Ref. 1933</b> <p>2 mm Slicers, 5 mm Slicers, 2 mm Grater, 3 x 3 mm Julienne, 10x10x10 mm Dicing Equipment, 10x10x10 mm French Fries Equipment</p>	\$1 012
<b>Pack of 12 discs for institutions - Ref. 1942</b> <p>2 mm Slicers, 5 mm Slicers, 2 mm Grater, 5 mm Grater, 3 x 3 mm Julienne, 4 x 4 mm Julienne, 10x10x10 mm Dicing Equipment, 20x20x20 mm Dicing Equipment, 10x10x10 mm French Fries Equipment, Wall disc holder x2</p>	\$1 563
<b>Asia pack of 7 discs - Ref. 2023</b> <p>2 mm Slicers, 5 mm Slicers, 2 mm Grater, 2 x 2 mm Julienne, 3 x 3 mm Julienne, 10x10x10 mm Dicing Equipment, wall disc holder, D-Clean kit</p>	\$917
<b>Eastern Europe pack of 5 discs - Ref. 2005</b> <p>2 mm Slicers, 1.5 mm Grater, 4 x 4 mm Julienne, 10x10x10 mm Dicing Equipment</p>	\$628



R 652

**R 652 - R 652 V.V.**



**MOTOR BASE**

Induction Motor  
All metal base  
Pulse function



**CUTTER FUNCTION**

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



**VEGETABLE PREPARATION FUNCTION**

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

OPTION  
**+50**  
DISCS

OPTION  
**3**  
BLADES

**7 L**

**10 Dicing**  
**4 French Fries**  
available

**R 652**

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

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

\$3 990

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

\$3 990

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

\$3 990



R 652 V.V.

**R 652 V.V.**

**R-MIX®**

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

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

\$4 610

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

\$4 610



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



OPTIONS	Ref.	Price
Stainless steel coarse serrated blade assembly	27125	\$381
Stainless steel fine serrated blade assembly	27352	\$381
Stainless steel additional smooth blade assembly	27124	\$373
Lower serrated blade, per unit	49162	\$60
Upper serrated blade, per unit	49163	\$60
Lower smooth blade, per unit	49160	\$50
Upper smooth blade, per unit	49161	\$50
Upper fine serrated blade	49164	\$60
Lower fine serrated blade	49165	\$60
Potato Ricer Equipment 3 mm	28208	\$243
Potato Ricer Equipment 6 mm	28210	\$243

## MultiCut Pack of 16 discs

### FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

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

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

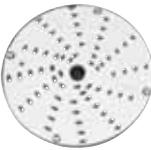
It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

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

**MultiCut Pack of 16 discs\*: Ref. 2022**

**SPECIAL PRICE \$2 020**

**2 free discs are included in the pack of 16 discs**

<b>Slicers</b>		Cabbage, onion, parsnip, zucchini, turnip, celeriac, apple.		<b>Dicing</b>		Beetroot, zucchini, cucumber, apple, pear, melon, mango.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Tomato, zucchini, pepper, onion, apple.	
		Tomato, zucchini, mushroom, eggplant.				Pepper, zucchini, onion, aubergine, water melon, melon, apple, pineapple and iceberg lettuce salad.	
<b>Graters</b>		Carrots, celeriac, parsnip.		<b>Julienne</b>		Carrot, cucumber, zucchini, beetroot.	
		Beetroot, cabbage, carrots, cheese.				Carrot, cucumber, radish, celeriac, zucchini.	
<b>French Fries</b>		Potato, turnip, celeriac, zucchini, sweet potato, parsnip.			Carrot, zucchini, cucumber, celeriac, sweet potato, radish, beetroot.		
 <b>D-Clean Kit</b> cleaning tool for dicing grids (5, 8 and 10 mm)				+	 <b>Disc holders</b> for 16 discs		

\*suitable for CL50, CL52, CL55 and CL60.

# DISCS COLLECTION

2019

robot coupe®



Ø 175 mm



Ø 175 mm



Ø 190 mm



Ø 190 mm

	R 201 XL R 201 XL Ultra R 211 XL R 211 XL Ultra R 301 R 301 Ultra R 401		R 402 R 402 V.V.		CL 40	Discs	DISC DESIGNATION	R 502/R 502 V.V. R 652/R 652 V.V.		CL 50 Gourmet	CL 50/CL 50 Ultra CL 52/CL 55/CL 60
	UNIT PRICE \$		UNIT PRICE \$					UNIT PRICE \$	UNIT PRICE \$		
<b>SLICERS</b>						<b>Almonds 0.6 mm</b>	S-0.6mm	28166	\$125	28166	\$125
						<b>0.8 mm</b>	S-0.8mm	28069	\$125	28069	\$125
	27051	\$60	27051	\$60		<b>1 mm</b>	S-1mm	28062	\$125	28062	\$125
	27555	\$60	27555	\$60		<b>2 mm</b>	S-2mm	28063	\$125	28063	\$125
	27086	\$60	27086	\$60		<b>3 mm</b>	S-3mm	28064	\$125	28064	\$125
	27566	\$60	27566	\$60		<b>4 mm</b>	S-4mm	28004	\$125	28004	\$125
	27087	\$60	27087	\$60		<b>5 mm</b>	S-5mm	28065	\$125	28065	\$125
	27786	\$60	27786	\$60		<b>6 mm</b>	S-6mm	28196	\$125	28196	\$125
						<b>8 mm</b>	S-8mm	28066	\$125	28066	\$125
						<b>10 mm</b>	S-10mm	28067	\$125	28067	\$125
						<b>14 mm</b>	S-14mm	28068	\$125		
						<b>4 mm for cooked potatoes</b>	C-4mm	27244	\$419	27244	\$419
						<b>6 mm for cooked potatoes</b>	C-6mm	27245	\$419	27245	\$419
<b>RIPPLE CUT SLICERS</b>	27621	\$60	27621	\$60		<b>2 mm</b>	R-2mm	27068	\$157	27068	\$157
						<b>3 mm</b>	R-3mm	27069	\$157	27069	\$157
						<b>5 mm</b>	R-5mm	27070	\$157	27070	\$157
<b>GRATERS</b>	27588	\$60	27588	27148	\$60	<b>1.5 mm</b>	G-1.5mm	28056	\$104	28056	\$104
	27577	\$60	27577	27149	\$60	<b>2 mm</b>	G-2mm	28057	\$104	28057	\$104
	27511	\$60	27511	27150	\$60	<b>3 mm</b>	G-3mm	28058	\$104	28058	\$104
						<b>4 mm</b>	G-4mm	28073	\$104	28073	\$104
						<b>5 mm</b>	G-5mm	28059	\$104	28059	\$104
	27046	\$60	27046	\$60		<b>6 mm</b>					
						<b>7 mm</b>	G-7mm	28016	\$104	28016	\$104
	27632	\$60	27632	\$60		<b>9 mm</b>	G-9mm	28060	\$104	28060	\$104
	27764	\$74	27764	\$74		<b>Parmesan</b>	-	28061	\$104	28061	\$104
	27191	\$104	27191	\$104		<b>Röstis potatoes</b>	-	27164	\$169	27164	\$169
						<b>Raw potatoes</b>	-	27219	\$187	27219	\$187
	27078	\$104	27078	\$104		<b>0.7 mm for horseradish paste</b>	-				
	27079	\$104	27079	\$104		<b>1 mm for horseradish paste</b>	-	28055	\$175	28055	\$175
	27130	\$104	27130	\$104		<b>1.3 mm for horseradish paste</b>	-				
<b>JULIENNE</b>						<b>1 x 8 mm</b>	J-1x8mm	28172	\$162	28172	\$162
						<b>1 x 26 onions/cabbage</b>	J-1x26mm	28153	\$305	28153	\$305
	27080	\$73	27080	\$73		<b>2 x 4 mm</b>	J-2x4mm	27072	\$162	27072	\$162
	27081	\$73	27081	\$73		<b>2 x 6 mm</b>	J-2x6mm	27066	\$162	27066	\$162
						<b>2 x 8 mm</b>	J-2x8mm	27067	\$162	27067	\$162
						<b>2 x 10 mm</b>	J-2x10mm	28173	\$162	28173	\$162
	27599	\$73	27599	\$73		<b>2 x 2 mm</b>	J-2x2mm	28051	\$162	28051	\$162
						<b>2.5 x 2.5 mm</b>	J-2.5x2.5mm	28195	\$162	28195	\$162
						<b>3 x 3 mm</b>	J-3x3mm	28101	\$162	28101	\$162
	27047	\$73	27047	\$73		<b>4 x 4 mm</b>	J-4x4mm	28052	\$162	28052	\$162
	27610	\$73	27610	\$73		<b>6 x 6 mm</b>	J-6x6mm	28053	\$162	28053	\$162
	27048	\$73	27048	\$73		<b>8 x 8 mm</b>	J-8x8mm	28054	\$162	28054	\$162

# DISCS COLLECTION

2019 **robot coupe®**



Ø 175 mm



Ø 190 mm



Ø 190 mm

	R 402 R 402 V.V.	UNIT PRICE \$	Discs	DISC DESIGNATION	GRID DESIGNATION	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55 CL 60 /CL 60 V.V.	UNIT PRICE \$	CL 50 Gourmet	UNIT PRICE \$	
<b>DICING EQUIPMENT</b>  	■ 27113	\$246	5 x 5 x 5 mm	D-5mm	D-5x5mm	■ 28110	\$280	■ 28110	\$280	
	■ 27114	\$246	8 x 8 x 8 mm	D-8mm	D-8x8mm	■ 28111	\$246	■ 28111	\$246	
	■ 27114	\$246	10 x 10 x 10 mm	D-10mm	D-10x10mm	■ 28112	\$246	■ 28112	\$246	
	■ 27298	\$246	12 x 12 x 12 mm	D-12mm	D-12x12mm	■ 28197	\$246			
			14 x 14 x 5 mm (mozzarella)	D-5mm	D-14x14mm	■ 28181	\$246	■ 28181	\$246	
			14 x 14 x 10 mm	D-10mm	D-14x14mm	■ 28179	\$246	■ 28179	\$246	
			14 x 14 x 14 mm	D-14mm	D-14x14mm	■ 28113	\$246			
			20 x 20 x 20 mm	D-20mm	D-20x20mm	■ 28114	\$246			
<b>1 DICING GRID + 1 SLICER</b>			25 x 25 x 25 mm	D-25mm	D-25x25mm	■ 28115	\$246			
			50 x 70 x 25 mm (salad)	D-25mm	D-50x70mm	■ 28180	\$373			
	<b>FRENCH FRIES</b>  	▲ 27116	\$229	8 x 8 mm	F-8mm	F-8mm	▲ 28134	\$289	▲ 28134	\$289
				8 x 16 mm	F-8mm	F-16mm	▲ 28159	\$289	▲ 28159	\$289
		▲ 27117	\$229	10 x 10 mm	F-10mm	F-10mm	▲ 28135	\$289	▲ 28135	\$289
			10 x 16 mm	F-10mm	F-16mm	▲ 28158	\$289	▲ 28158	\$289	
<b>BRUNOISES</b>  			2 x 2 x 2 mm					28174	\$209	
			3 x 3 x 3 mm					28175	\$209	
			4 x 4 x 4 mm					28176	\$209	
<b>WAFFLE</b>  			2 mm					28198	\$184	
			3 mm					28199	\$184	
			4 mm					28177	\$184	
			6 mm					28178	\$184	

## WARNING



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

## ACCESSORIES

	Ref.	UNIT PRICE \$
<b>WALL-MOUNTED BLADE AND DISC HOLDER</b> From the R 101 XL to the R 402 V.V To store 1 blade and 8 discs 	107810	\$34
<b>WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS</b> To store 16 small discs or 8 large discs 	107812	\$46
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	27258	\$19
<b>D-CLEAN KIT :</b> <b>CLEANING TOOL DICING GRIDS</b> 	39881	\$85
<b>DISC PROTECTOR</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	39726	\$18

# The widest range of slicers available

## Slicers

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.  
 CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 <p><b>0.6 mm</b> Ref. 28166</p> 	 <p><b>0.8 mm</b> Ref. 28069</p> 	 <p><b>1 mm</b> Ref. 28062 Ref. 27051</p> 	
 <p><b>2 mm</b> Ref. 28063 Ref. 27555</p> 	 <p><b>3 mm</b> Ref. 28064 Ref. 27086</p> 	 <p><b>4 mm</b> Ref. 28004 Ref. 27566</p> 	
 <p><b>5 mm</b> Ref. 28065 Ref. 27087</p> 	 <p><b>6 mm</b> Ref. 28196 Ref. 27786</p> 	 <p><b>8 mm</b> Ref. 28066</p> 	 <p><b>10 mm</b> Ref. 28067</p> 
 <p><b>14 mm*</b> Ref. 28068</p> 	 <p><b>Cooked potatoes 4 mm</b> Ref. 27244</p> 	 <p><b>Cooked potatoes 6 mm</b> Ref. 27245</p> 	



## The widest range of slicers available

### Julienne

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

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

**1 x 8 mm**  
Tagliatelles  
Ref. 28172



**1 x 30 mm**



**2 x 4 mm**  
Ref. 27072  
Ref. 27080



**2 x 6 mm**  
Ref. 27066  
Ref. 27081



**2 x 8 mm**  
Ref. 27067



**2 x 10 mm**  
Tagliatelles  
Ref. 28173



**2 x 2 mm**  
Ref. 28051  
Ref. 27599



**2,5 x 2,5 mm**  
Ref. 28195



**3 x 3 mm**  
Ref. 28101



**4 x 4 mm**  
Ref. 28052  
Ref. 27047



**6 x 6 mm**  
Ref. 28053  
Ref. 27610



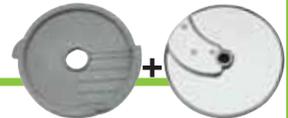
**8 x 8 mm**  
Ref. 28054  
Ref. 27048



### French Fries

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

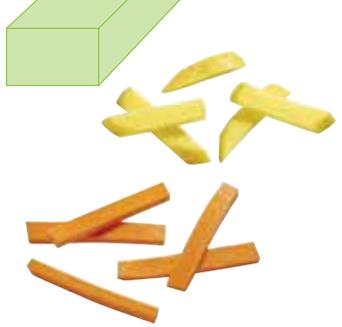
CL 40, R 402, R 402 V.V.



**8 x 8 mm**  
Ref. 28134  
Ref. 27116



**8 x 16 mm**  
Ref. 28159



**10 x 10 mm**  
Ref. 28135  
Ref. 27117



**10 x 16 mm**  
Ref. 28158



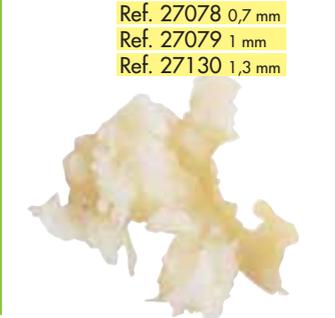
# The widest range of slicers available

## Graters

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

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

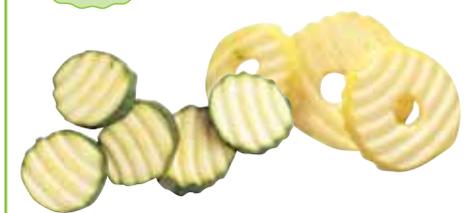
\* Special CL 40, R 402 and R 402 V.V.

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

## Ripple cuts

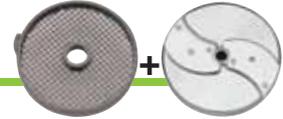
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 652

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

<p> <b>2 mm</b> Ref. 27068 Ref. 27621</p> 	<p> <b>3 mm</b> Ref. 27069</p> 	<p> <b>5 mm</b> Ref. 27070</p> 
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## The widest range of slicers available

### Dicing Equipment



CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.  
 CL 40, R 402, R 402 V.V.

**5x5x5 mm**  
Ref. 28110



**8x8x8 mm**  
Ref. 28111  
Ref. 27113



**10x10x10 mm**  
Ref. 28112  
Ref. 27114



**12x12x12 mm**  
Ref. 28197  
Ref. 27298



**14x14x 5 mm**  
Ref. 28181



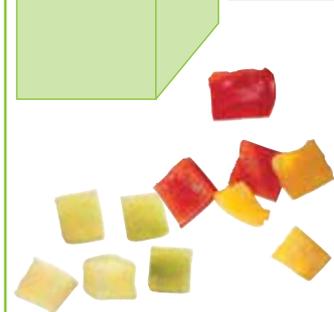
**14x14x 10 mm\***  
Ref. 28179



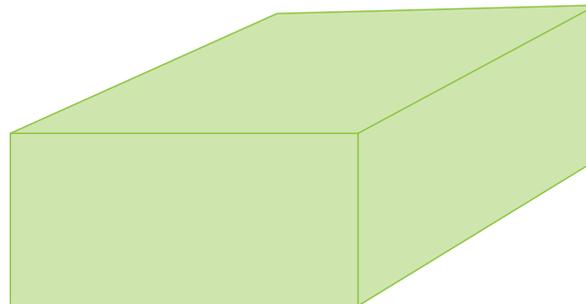
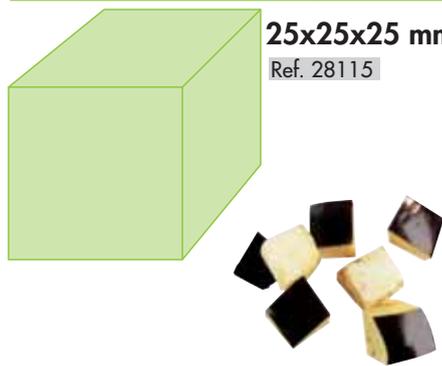
**14x14x 14 mm\***  
Ref. 28113



**20x20x 20 mm\***  
Ref. 28114



**25x25x25 mm\***  
Ref. 28115



**50x70x25 mm\***  
Ref. 28180



\*(except CL 50 Gourmet)

### D-Cleaning Kit

Cleaning tool  
dicing grids

Ref. 39881

\$85



### Reversible grid holder

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



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



Scraper tool



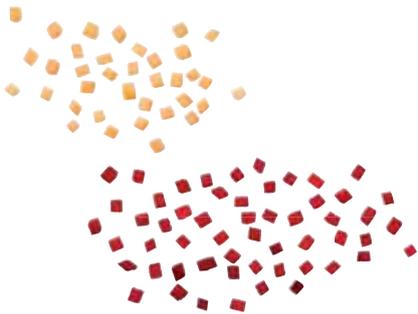
# Exclusive Cuts CL 50 Gourmet

## Brunoise



CL 50 Gourmet

**2x2x2 mm**  
Ref. 28174



**3x3x3 mm**  
Ref. 28175



**4x4x4 mm**  
Ref. 28176



## Waffle



CL 50 Gourmet

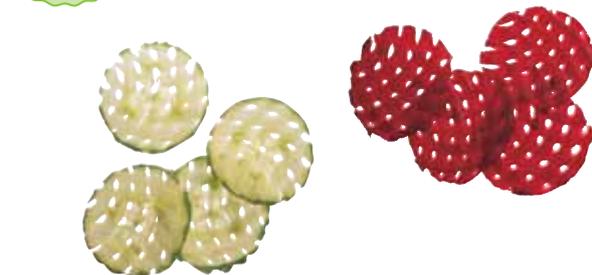
**2 mm**  
Ref. 28198



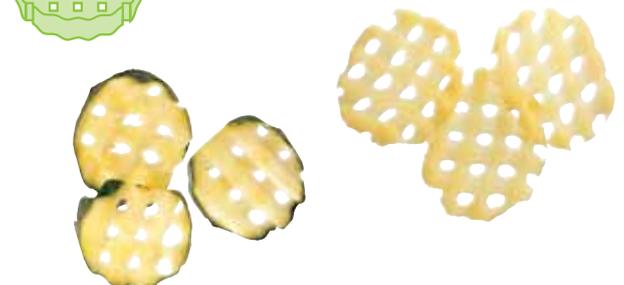
**3 mm**  
Ref. 28199



**4 mm**  
Ref. 28177



**6 mm**  
Ref. 28178



# VEGETABLE PREPARATION MACHINES

2019

robot coupe®



VEGETABLE  
PREPARATION MACHINES

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



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

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



**Stainless-steel** motor base (on Ultra version).



# VEGETABLE PREPARATION MACHINES

2019

robot coupe®



Practical output per hour

Up to 50 kg

50 kg

150 kg

Theoretical output per hour\*

Up to 120 kg

200 kg

500 kg

## SLICING, RIPPLE CUT, GRATING, JULIENNE

### + DICING AND FRENCH FRIES

#### + BRUNOISE AND WAFFLE

#### + PARSLEY



OPTION  
55  
DISCS

**CL 50 Gourmet**

Single phase

1 speed



OPTION  
+50  
DISCS

**CL 50 Ultra**

Single phase or Three phase

1 or 2 speeds

Potato Ricer Attachment



OPTION  
+50  
DISCS

**CL 50**

Single phase or Three phase

1 speed

Potato Ricer Attachment



OPTION  
23  
DISCS

**CL 20**

Single phase

1 speed



OPTION  
28  
DISCS

**CL 40**

Single phase

1 speed

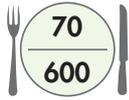
## TABLE TOP MODELS

Potato Ricer Attachment or Potato Ricer Equipment optional.

# VEGETABLE PREPARATION MACHINES

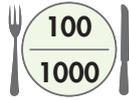
2019

robot coupe®



250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

## SLICING, RIPPLE CUT, GRATING, JULIENNE

## + DICING AND FRENCH FRIES



**CL55 Workstation**

Three phase

2 speeds

Potato Ricer Equipment



**CL 55 2 Feed-Heads**

Single phase or Three phase

2 speeds

Potato Ricer Equipment



**CL 52**

Single phase or Three phase

1 speed

Potato Ricer Equipment



**CL 55 Pusher Feed Head**

Single phase or Three phase

2 speeds

Potato Ricer Equipment



**CL 60 Workstation**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



**CL 60 2 Feed-Heads**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



**CL 60 Pusher Feed Head**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

## FLOOR STANDING MODELS

# VEGETABLE PREPARATION MACHINES



CL 20



## CL 20 - CL 40



### MOTOR BASE

Induction motor



### VEGETABLE PREPARATION FUNCTION

Large hopper area - Load capacity 1.56 litres  
Cylindrical hopper specially design for long vegetable  
Discs not included

## CL 20

OPTION  
23  
DISCS

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

Ref. 22394 - CL 20 230V/50/1	\$1 115
Ref. 22395 - CL 20 230V/50/1 Uk plug	\$1 115
Ref. 22464 - CL 20 220V/60/1 SAU	\$1 225
Ref. 22399 - CL 20 120V/60/1	\$1 225
Ref. 22398 - CL 20 220V/60/1	\$1 225

CL 40



## CL 40

OPTION  
28  
DISCS

3 Dicing  
2 French Fries  
available

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

Ref. 24570 - CL 40 230V/50/1	\$1 590
Ref. 24571 - CL 40 230V/50/1 Uk plug	\$1 590
Ref. 24584 - CL 40 220V/60/1 SAU	\$1 590
Ref. 24575 - CL 40 120V/60/1	\$1 590
Ref. 24574 - CL 40 220V/60/1	\$1 590

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

### SUGGESTED PACKS OF DISCS

Pack of 5 discs for CL 20 - Ref. 1946

Price  
\$300



Asia pack of 4 discs for CL 20 Ref. 1904

\$241



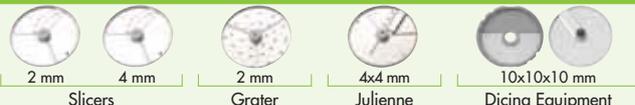
Eastern Europe pack of 3 discs for CL20 Ref. 2006

\$185



Pack of 6 discs for CL 40 Ref. 1945

\$439



Asia pack of 8 discs for CL 40 Ref. 1909

\$571





## CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality !



### 4 Waffle

2 mm - 3 mm - 4 mm - 6 mm

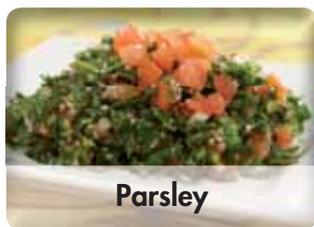


### 3 Brunoise

2 mm - 3 mm - 4 mm



### 2 Parsley Insert



Parsley

1 mm slicer disc

## CL 50 Gourmet

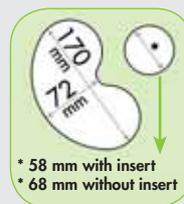
Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor	induction
Motor base	stainless steel
Bow & lid	metal
Large hopper	upload capacity 2.1 litres
Cylindrical hopper	Ø 69mm
Included	0.6-litre internal collection tray
Delivered without discs	
Dimensions (WxDxH)	390 x 340 x 610 mm
Gross weight	22 kg

OPTION  
55  
DISCS

3 Brunoises  
4 Waffles available

Ref. 24453 + ref. 28194 - CL 50 Gourmet 230V/50/1	\$2 550
Ref. 24555 + ref. 28194 - CL 50 Gourmet 230V/50/1 UK plug	\$2 550
Ref. 24483 + ref. 28194 - CL 50 Gourmet 220V/60/1 SAU	\$2 550
Ref. 24458 + ref. 28194 - CL 50 Gourmet 120V/60/1	\$2 550
Ref. 24457 + ref. 28194 - CL 50 Gourmet 220V/60/1	\$2 550
Ref. 24459 + ref. 28194 - CL 50 Gourmet 400V/50/3	\$2 550

### CL 50 Gourmet



### Waffle

Ref. 28198 - Waffle 2 mm	\$184
Ref. 28199 - Waffle 3 mm	\$184
Ref. 28177 - Waffle 4 mm	\$184
Ref. 28178 - Waffle 6 mm	\$184

### Brunoise

Ref. 28174 - Brunoise 2 x 2 x 2 mm	\$209
Ref. 28175 - Brunoise 3 x 3 x 3 mm	\$209
Ref. 28176 - Brunoise 4 x 4 x 4 mm	\$209

### 1 mm special « Parsley Kit »

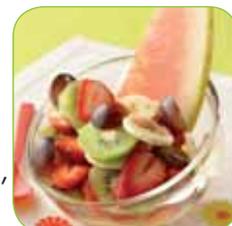
Comprising : one 1-mm slicer and two inserts for guiding parsley while it is being chopped	
Ref. 28194 - 1 mm special « Parsley Kit »	\$179



## Exactitube pusher



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



Ref. 49212 - Exactitube pusher CL 50 - CL 50 Ultra  
Ref. 49221 - Exactitube pusher CL 52 - CL 55 - CL 60

\$29  
\$35

## Potato Ricer Equipment



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

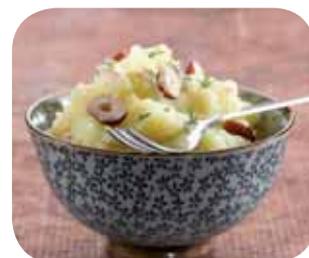
- **Paddle and grid**  
available in 2 sizes according to the desired texture: 3 mm and 6 mm

- **Ejector disc for puréed vegetables**

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

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

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



## Potato Ricer Attachment

Potato ricer attachment which is composed with :

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

Ref. 28207 - Potato Ricer Attachment Ø 3 mm  
Ref. 28205 - Potato Ricer Attachment Ø 6 mm  
Ref. 28208 - Potato Ricer Equipment Ø 3 mm  
Ref. 28206 - Potato Ricer Equipment Ø 6 mm

1+2 \$345  
1+2 \$345  
1 \$243  
1 \$243



# VEGETABLE PREPARATION MACHINES



## CL 50 - CL 50 Ultra



### MOTOR BASE

Induction motor



### VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid  
large hopper - Load capacity 2.2 litres  
Cylindrical hopper specially designed for long vegetables  
Discs not included  
Delivered with the Exactitube pusher  
Mashed potato accessory available as option

10 Dicing  
4 French Fries  
available

OPTION  
+50  
DISCS

## CL 50 - 1 speed

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

Ref. 24440 - CL 50 Single phase	230V/50/1	\$1 780
Ref. 24442 - CL 50 Single phase	230V/50/1 UK plug	\$1 780
Ref. 24482 - CL 50 Single phase	220V/60/1 SAU	\$1 780
Ref. 24444 - CL 50 Single phase	120V/60/1	\$1 780
Ref. 24484 - CL 50 Single phase	120V/60/1 TWN	\$1 780
Ref. 24445 - CL 50 Single phase	220V/60/1	\$1 780
Ref. 24446 - CL 50 Three phase	400V/50/3	\$1 830
Ref. 24447 - CL 50 Three phase	220V/60/3	\$1 830
Ref. 24448 - CL 50 Three phase	380V/60/3	\$1 830

## CL 50 Ultra - 1 speed

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

Ref. 24465 - CL 50 Ultra Single phase	230V/50/1	\$1 890
Ref. 24470 - CL 50 Ultra Single phase	230V/50/1 UK plug	\$1 890
Ref. 24472 - CL 50 Ultra Single phase	120V/60/1	\$1 890
Ref. 24471 - CL 50 Ultra Single phase	220V/60/1	\$1 890
Ref. 24473 - CL 50 Ultra Three phase	400V/50/3	\$1 940
Ref. 24474 - CL 50 Ultra Three phase	220V/60/3	\$1 940
Ref. 24475 - CL 50 Ultra Three phase	380V/60/3	\$1 940

## CL 50 - 1 speed



## CL 50 Ultra - 1 speed



New

Exactitube pusher

OPTION	Ref.	Price
Exactitube pusher	49212	\$29



# CL 50 Ultra *Pizza*

Our brand-new package for making *Pizzas*



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



**+** 2-mm slicing disc for zucchini, mushrooms, peppers, onions, etc.



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



## CL 50 Ultra Pizza

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

10 Dicing  
4 French Fries  
available

OPTION  
**+50**  
DISCS

Ref. 2027 - CL 50 Ultra Pizza 230V/50/1 + 3 discs	\$2 240
Ref. 2028 - CL 50 Ultra Pizza 230V/50/1 UK + 3 discs	\$2 240
Ref. 2030 - CL 50 Ultra Pizza 120V/60/1 + 3 discs	\$2 240
Ref. 2031 - CL 50 Ultra Pizza 220V/60/1 + 3 discs	\$2 240
Ref. 2033 - CL 50 Ultra Pizza 400V/50/3 + 3 discs	\$2 290

## CL 52 Vegetable Preparation Machine

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

**Extra Ergonomic**

VEGETABLE PREPARATION MACHINES

### EXTRA PRECISE



#### Cylindrical feed tube

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

### EXTRA WIDE



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

### EXTRA POWERFUL

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



### EXTRAORDINARILY USER FRIENDLY!



**Power lever** to take the strain and increase throughput.

**New**



Special cabbage tool for better ejection.

### EFFICIENT EJECTION

Convenient and space-saving lateral ejection.

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

### SUGGESTED PACKS OF DISCS

	Price
<b>Pack of 8 discs for restaurants - Ref. 1933</b>  2 mm Slicers   5 mm Slicers   2 mm Grater   3 x 3 mm Julienne   10x10x10 mm Dicing Equipment   10x10x10 mm French Fries Equipment	\$1 012
<b>Pack of 12 discs for institutions - Ref. 1942</b>  2 mm Slicers   5 mm Slicers   2 mm Grater   5 mm Grater   3 x 3 mm Julienne   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment   20x20x20 mm Dicing Equipment   10x10x10 mm French Fries Equipment   Wall disc holder x2	\$1 563
<b>Asia pack of 7 discs - Ref. 2023</b>  2 mm Slicers   5 mm Slicers   2 mm Grater   2 x 2 mm Julienne   3 x 3 mm Julienne   10x10x10 mm Dicing Equipment   wall disc holder   D-Clean kit	\$917
<b>Eastern Europe pack of 5 discs - Ref. 2005</b>  2 mm Slicers   1.5 mm Grater   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment	\$628



## CL 52 1 speed



**New**



Exactitube pusher

### CL 52



#### MOTOR BASE

Induction motor  
Stainless steel motor base



#### VEGETABLE PREPARATION FUNCTION

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

10 Dicing  
4 French Fries  
available

OPTION  
**+50**  
DISCS

### CL 52 - 1 speed

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

Ref. 24490 - CL 52 230V/50/1	\$2 725
Ref. 24492 - CL 52 230V/50/1 UK plug	\$2 725
Ref. 24487 - CL 52 220V/60/1 SAU	\$2 725
Ref. 24496 - CL 52 120V/60/1	\$2 725
Ref. 24494 - CL 52 220V/60/1	\$2 725
Ref. 24498 - CL 52 400V/50/3	\$2 725
Ref. 24499 - CL 52 220V/60/3	\$2 725
Ref. 24500 - CL 52 380V/60/3	\$2 725

OPTION	Ref.	Price
Exactitube pusher	49221	\$35

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

### SUGGESTED PACKS OF DISCS

Pack of 8 discs for restaurants - Ref. 1933

Price  
\$1 012



Pack of 12 discs for institutions - Ref. 1942

\$1 563



Asia pack of 7 discs - Ref. 2023

\$917



Eastern Europe pack of 5 discs - Ref. 2005

\$628



# VEGETABLE PREPARATION MACHINES



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

**MOTOR BASE**  
Induction motor  
All-metal motor base

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

10 Dicing  
4 French Fries  
available

OPTION  
+50  
DISCS

## CL 55 Pusher Feed-Head

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

- Ref. 2214 - CL 55 Pusher Feed-Head with stand 400V/50/3 \$4 750
- Ref. 2234 - CL 55 Pusher Feed-Head with stand 220V/60/3 \$4 750
- Ref. 2229 - CL 55 Pusher Feed-Head with stand 380V/60/3 \$4 750
- Ref. 2245 - CL 55 Pusher Feed-Head with stand 230V/50/1 \$4 750
- Ref. 2252 - CL 55 Pusher Feed-Head with stand 230V/50/1 UK plug \$4 750
- Ref. 2276 - CL 55 Pusher Feed-Head with stand 120V/60/1 \$4 750
- Ref. 2264 - CL 55 Pusher Feed-Head with stand 220V/60/1 \$4 750
- Ref. 2272 - CL 55 Pusher Feed-Head with stand 220V/60/1 SAU \$4 750

## CL 55 2 Feed-Heads large output

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

- Ref. 2211 - CL 55 2 Feed-Heads large output with stand 400V/50/3 \$6 265
- Ref. 2233 - CL 55 2 Feed-Heads large output with stand 220V/60/3 \$6 265
- Ref. 2227 - CL 55 2 Feed-Heads large output with stand 380V/60/3 \$6 265
- Ref. 2244 - CL 55 2 Feed-Heads large output with stand 230V/50/1 \$6 265
- Ref. 2275 - CL 55 2 Feed-Heads large output with stand 120V/60/1 \$6 265
- Ref. 2263 - CL 55 2 Feed-Heads large output with stand 220V/60/1 \$6 265

## CL 55 Pusher Feed-Head



## CL 55 2 Feed-Heads



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

### SUGGESTED PACKS OF DISCS

Pack of 8 discs for restaurants - Ref. 1933	Price
<p>2 mm Slicers   5 mm Slicers   2 mm Grater   3 x 3 mm Julienne   10x10x10 mm Dicing Equipment   10x10x10 mm French Fries Equipment</p>	\$1 012
<p>2 mm Slicers   5 mm Slicers   2 mm Grater   5 mm Grater   3 x 3 mm Julienne   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment   20x20x20 mm Dicing Equipment   10x10x10 mm French Fries Equipment   Wall disc holder x2</p>	\$1 563
<p>2 mm Slicers   5 mm Slicers   2 mm Grater   2 x 2 mm Julienne   3 x 3 mm Julienne   10x10x10 mm Dicing Equipment   wall disc holder   D-Clean kit</p>	\$917
<p>2 mm Slicers   1.5 mm Grater   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment</p>	\$628



## CL 55 Workstation



### MOTOR BASE

Induction motor  
Stainless steel motor base



### VEGETABLE PREPARATION FUNCTION

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

10 Dicing  
4 French Fries  
available

OPTION  
**+50**  
DISCS

## CL 55 Workstation

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

Ref. 2287 - CL 55 Workstation 400V/50/3	\$9 325
Ref. 2288 - CL 55 Workstation 220V/60/3	\$9 325
Ref. 2289 - CL 55 Workstation 380V/60/3	\$9 325
Ref. 2290 - CL 55 Workstation 230V/50/1	\$9 325
Ref. 2293 - CL 55 Workstation 230V/50/1 UK	\$9 325
Ref. 2291 - CL 55 Workstation 120V/60/1	\$9 325
Ref. 2292 - CL 55 Workstation 220V/60/1	\$9 325



**MultiCut pack of 16 discs included**

Slicers			Grater		French Fries
Dicing equipment			Julienne		
Disc holders for 16 discs			D-Clean Kit		



## CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

**New**



Up to  
1200 kg  
of vegetables  
per hour

### ADJUSTABLE TROLLEY 3 HEIGHTS



For the transport and easy loading of vegetables and fruit.



Can be used to transport attachments.

### MULTICUT PACK OF 16 DISCS INCLUDED

#### AUTOMATIC FEED HEAD



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



#### PUSHER FEED HEAD



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



#### POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



#### ADJUSTABLE TROLLEY GN 1X1



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



## CL 55 ACCESSORIES



**Automatic Feed-Head**

Ref. 28170 \$1 635



**Pusher Feed-Head with feed tube included**

Ref. 39673 \$1 341



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

Ref. 28161 \$1 437

**New**



**Exactitube pusher  
CL52-CL55-CL60**

Ref. 49221 \$35



**Straight and bias cut hole hopper.**

Ref. 28155 \$1 649



**Potato Ricer Equipment**

Ref. 28208 Ø 3 mm \$243  
Ref. 28206 Ø 6 mm \$243



**New**

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

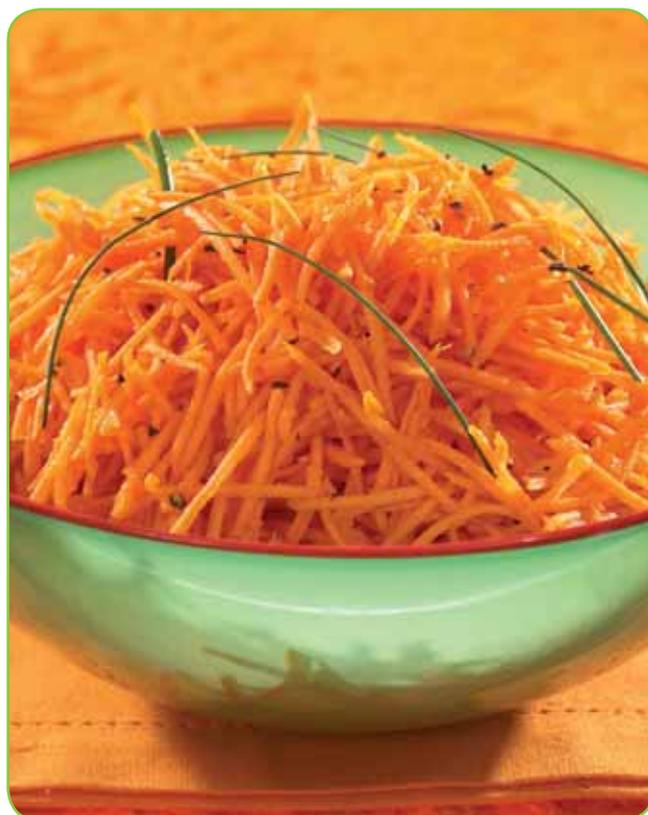
Ref. 49128 \$875



**New**

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

Ref. 49132 \$1 560



# VEGETABLE PREPARATION MACHINES

robot coupe®

2019

Complete selection of discs, refer page 18



## CL 60 Pusher Feed-Head

**MOTOR BASE**  
 Induction motor  
 Stainless Steel Motor Base

10 Dicing  
 4 French Fries  
 available

OPTION  
**+50**  
 DISCS

### VEGETABLE PREPARATION FUNCTION

#### Equipped with :

- One adjustable foot : machine stable on all floors
- 2 wheels
- Stainless steel tray for tools
- Cylindrical hopper included Ø 58 mm and Ø 39 mm
- Exactitube pusher
- No disc included
- Mashed Potato accessory available as option

## CL 60 Pusher Feed-Head



## CL 60 Pusher Feed-Head

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

Ref. 2319 - CL 60 Pusher Feed-Head 400V/50/3 \$7 415  
 Ref. 2321 - CL 60 Pusher Feed-Head 220V/60/3 \$7 415  
 Ref. 2320 - CL 60 Pusher Feed-Head 380V/60/3 \$7 415  
 Ref. 2323 - CL60VV Pusher feed head 230V/50-60/1 \$8 310

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



New

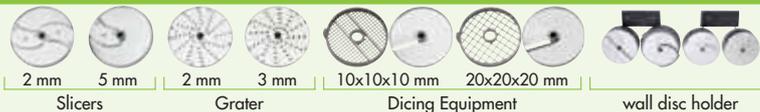
Exactitube pusher

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

### SUGGESTED PACKS OF DISCS

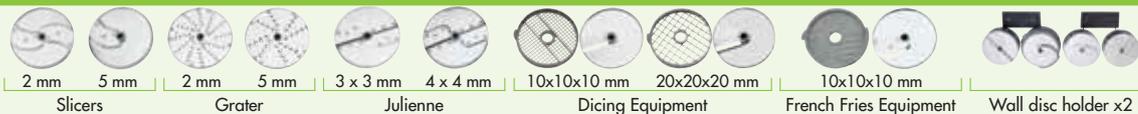
Pack of 8 discs for restaurants - Ref. 1927

Price  
 \$1 007



Pack of 12 discs for institutions - Ref. 1942

\$1 563



Asia pack of 7 discs - Ref. 2023

\$917



Eastern Europe pack of 5 discs - Ref. 2005

\$628



VEGETABLE  
 PREPARATION MACHINES



**New**



## CL 60 Workstation



### MOTOR BASE

- Induction motor
- Stainless Steel motor base



### VEGETABLE PREPARATION FUNCTION

#### Equipped with :

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

#### Delivered with :

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

10 Dicing  
4 French Fries  
available

OPTION  
**+50**  
DISCS

## CL 60 Workstation

**New**

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

Ref. 2300 - CL 60 Workstation 400V/50/3	\$16 060
Ref. 2302 - CL 60 Workstation 220V/60/3	\$16 060
Ref. 2304 - CL 60 Workstation 380V/60/3	\$16 060
Ref. 2301 - CL 60 V.V. Workstation 230V/50/1	\$16 930



**New**

Exactitube pusher

## Ref. 2022 MultiCut Pack of 16 discs included



## ERGO MOBILE TROLLEY



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



## CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

**New**



Up to  
**1800 kg**  
of vegetables  
per hour

**ADJUSTABLE FOOT**  
Machine stable on all floors

### WORKSTATION STORAGE TROLLEY



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

### MULTICUT PACK OF 16 DISCS INCLUDED

#### AUTOMATIC FEED HEAD



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



#### PUSHER FEED HEAD



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



#### 4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



#### POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



#### ERGO MOBILE TROLLEY



Can accommodate three full-size gastronorm pans



## CL 60 2 Feed-Heads

New



## CL 60 2 Feed-Heads



### MOTOR BASE

Induction motor  
All-metal motor base



### VEGETABLE PREPARATION FUNCTION

Pusher feed head 238 cm<sup>2</sup> - capacity 4,2 litres  
Stainless steel automatic feed head  
No disc included  
Delivered with the Exactitube pusher  
Mashed Potato accessory available as option

10 Dicing  
4 French Fries  
available

OPTION  
**+50**  
DISCS

## CL 60 2 Feed-Heads

## CL60 V.V. 2 Feed heads

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

Ref. 2325 - CL 60 2 Feed-Heads 400V/50/3	\$9 720
Ref. 2327 - CL 60 2 Feed-Heads 220V/60/3	\$9 720
Ref. 2326 - CL 60 2 Feed-Heads 380V/60/3	\$9 720
Ref. 2329 - CL60 V.V. 2 Feed-Heads 230V/50-60/1	\$10 595

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



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

SUGGESTED PACKS OF DISCS	Price
<b>Pack of 8 discs for restaurants - Ref. 1927</b> <p>2 mm Slicers   5 mm Slicers   2 mm Grater   3 mm Grater   10x10x10 mm Dicing Equipment   20x20x20 mm Dicing Equipment   wall disc holder</p>	\$1 007
<b>Pack of 12 discs for institutions - Ref. 1942</b> <p>2 mm Slicers   5 mm Slicers   2 mm Grater   5 mm Grater   3 x 3 mm Julienne   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment   20x20x20 mm Dicing Equipment   10x10x10 mm French Fries Equipment   Wall disc holder x2</p>	\$1 563
<b>Asia pack of 7 discs - Ref. 2023</b> <p>2 mm Slicers   5 mm Slicers   2 mm Grater   2 x 2 mm Julienne   3 x 3 mm Julienne   10x10x10 mm Dicing Equipment   wall disc holder   D-Clean kit</p>	\$917
<b>Eastern Europe pack of 5 discs - Ref. 2005</b> <p>2 mm Slicers   1.5 mm Grater   4 x 4 mm Julienne   10x10x10 mm Dicing Equipment</p>	\$628



## CL 60 ACCESSORIES



**Automatic Feed-Head**  
With feeding tray.

Ref. 39681 \$2 501



**Pusher Feed-Head**

Ref. 39680 \$1 586



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

Ref. 49066 \$1 144

New



**Exactitube pusher**  
CL52-CL55-CL60

Ref. 49221 \$35



**Straight and bias cut hole feed-head**  
Ø 50 mm - 70 mm

Ref. 28157 \$1 656



**Potato Ricer Equipment**

Ref. 28208 Ø 3 mm \$243  
Ref. 28206 Ø 6 mm \$243



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

Ref. 28162 \$1 518



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

Ref. 49132 \$1 560



# TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

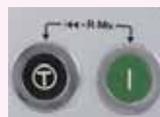


**Polycarbonate lid** designed to allow the addition of liquid or ingredients during processing.



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

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



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



# TABLE TOP CUTTER MIXERS

2019

robot coupe®



Smooth blade  
Standard



Coarse chopping



Fine mincing



Sauces, Emulsions



Coarse serrated blade  
Optional



Kneading



Grinding

Special Grinding - Pastry



Fine serrated blade  
Optional



Chopping herbs



Grinding spices

Special Herbs & Spices

## Bowl capacity

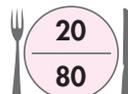
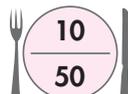
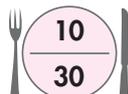
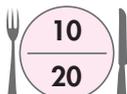
Model	Maximum loading capacity				Number of meals	Processing time
	Chopping	Emulsions	Dough*	Grinding		
R 2 / R 2B	0.750 kg	1 kg	0.5 kg	0.3 kg	10 to 20	1 to 4 mn
R 3 1500	1 kg	1.5 kg	1 kg	0.5 kg	10 to 30	
R 3 3000	1 kg	1.5 kg	—	0.5 kg		
R 4 1500 / R 4 / R 4 V.V.	1.5 kg	2.5 kg	1.5 kg	0.7 kg	10 to 50	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

\*Amount of raised dough at 60% hydration

# TABLE TOP CUTTER MIXERS

2019

robot coupe®



Quantity per batch

1 kg

1.5 kg

2.5 kg

3 kg

## VARIABLE SPEED 300 to 3500 rpm



OPTION 3  
BLADES  
4.5 L

**R 4 V.V.**  
Single phase



OPTION 3  
BLADES  
5.5 L

**R 5 V.V.**  
Single phase  
R-Mix®

## 1 SPEED 1500 rpm

## 1 SPEED 3000 rpm



OPTION 3  
BLADES  
2.9 L

**R 2**  
Single phase



OPTION 3  
BLADES  
3.7 L

**R 3-3000**  
Single phase



OPTION 3  
BLADES  
4.5 L

**R 4**  
Three phase



OPTION 3  
BLADES  
5.5 L

**R 5 Plus**  
Three phase

## 1 SPEED 1500 rpm



OPTION 3  
BLADES  
2.9 L

**R 2 B**  
Single phase



OPTION 3  
BLADES  
3.7 L

**R 3-1500**  
Single phase



OPTION 3  
BLADES  
4.5 L

**R 4-1500**  
Single phase



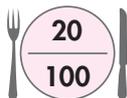
OPTION 3  
BLADES  
5.5 L

**R 5 Plus**  
Single phase

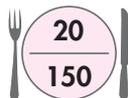
# TABLE TOP CUTTER MIXERS

2019

robot coupe®



3.5 kg



5 kg



6 kg

## VARIABLE SPEED 300 to 3500 rpm



**R 6 V.V.**  
Single phase  
R-Mix®



**R 8 V.V.**  
Single phase  
R-Mix®



**R 10 V.V.**  
Single phase  
R-Mix®

## 2 SPEEDS 1500/3000 rpm



**R 6**  
Three phase



**R 8**  
Three phase



**R 10**  
Three phase

R-Mix®

Reverse rotation function



TABLE-TOP CUTTER MIXERS

# TABLE TOP CUTTER MIXERS

2019

robot coupe®

R 2



R 2 B



R 3-1500



R 3-3000



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



### MOTOR BASE

Induction motor  
Polycarbonate motor base



### CUTTER FUNCTION

Smooth blade supplied as standard  
Bowl with handle

OPTION  
**3**  
BLADES

## R 2

2.9 L

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

Ref. **22100** - R 2 230V/50/1 \$1 310  
Ref. **22107** - R 2 230V/50/1 UK plug \$1 310  
Ref. **22154** - R 2 220V/60/1 SAU \$1 420  
Ref. **22109** - R 2 120V/60/1 \$1 420  
Ref. **22117** - R 2 220V/60/1 \$1 420

## R 2 B

2.9 L

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

Ref. **22113** - R 2 B 230V/50/1 \$940  
Ref. **22116** - R 2 B 120V/60/1 \$1 050  
Ref. **22118** - R 2 B 220V/60/1 \$1 050

## R 3-1500

3.7 L

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

Ref. **22382** - R 3-1500 230V/50/1 \$1 550  
Ref. **22383** - R 3-1500 230V/50/1 UK plug \$1 550  
Ref. **22484** - R 3-1500 220V/60/1 SAU \$1 775  
Ref. **22387** - R 3-1500 120V/60/1 \$1 775  
Ref. **22386** - R 3-1500 220V/60/1 \$1 775

## R 3-3000

3.7 L

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

Ref. **22388** - R 3-3000 230V/50/1 \$1 675  
Ref. **22389** - R 3-3000 230V/50/1 UK plug \$1 675  
Ref. **22494** - R 3-3000 220V/60/1 SAU \$1 815  
Ref. **22393** - R 3-3000 120V/60/1 \$1 815  
Ref. **22392** - R 3-3000 220V/60/1 \$1 815

OPTIONS	R 2		R 3	
	Ref.	Price	Ref.	Price
Coarse serrated blade <small>Special Grinding - Pastry</small>	27138	\$119	27288	\$119
Fine serrated blade <small>Special Herbs &amp; Spices</small>	27061	\$119	27287	\$119
Additional smooth blade	27055	\$105	27286	\$105

# TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

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



### MOTOR BASE

Induction motor  
Metal motor base  
Pulse function



4.5 L



### CUTTER FUNCTION

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

## R 4

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

Ref. <b>22437</b> - R 4 400V/50/3	\$2 095
Ref. <b>22438</b> - R 4 220V/60/3	\$2 095
Ref. <b>22439</b> - R 4 380V/60/3	\$2 140
Ref. <b>22440</b> - R 4 230V/50/3	\$2 140

## R 4-1500

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

Ref. <b>22430</b> - R 4-1500 230V/50/1	\$1 775
Ref. <b>22434</b> - R 4-1500 230V/50/1 UK plug	\$1 775
Ref. <b>22174</b> - R 4-1500 220V/60/1 SAU	\$2 000
Ref. <b>22432</b> - R 4-1500 120V/60/1	\$2 000
Ref. <b>22433</b> - R 4-1500 220V/60/1	\$2 000

## R 4 V.V.

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

Ref. <b>22411</b> - R 4 V.V. 230V/50-60/1	\$2 605
Ref. <b>22412</b> - R 4 V.V. 230V/50-60/1 UK	\$2 605

OPTIONS	Ref.	Price
Coarse serrated blade <small>Special Grinding - Pastry</small>	27346	\$119
Fine serrated blade <small>Special Herbs &amp; Spices</small>	27345	\$119
Additional smooth blade	27344	\$105

R 4



R 4-1500



R 4 V.V.



**R 5 Plus Single phase**



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



**MOTOR BASE**

Induction motor  
All metal motor base



**5.5 L**



**CUTTER FUNCTION**

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

**R 5 Plus-1500**

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

Ref. **24323 - R 5 Plus** 230V/50/1 **\$2 680**  
Ref. **24197 - R 5 Plus** 230V/50/1 Uk plug **\$2 680**  
Ref. **24324 - R 5 Plus** 220V/60/1 **\$2 750**  
Ref. **24624 - R 5 Plus** 220V/60/1 SAU **\$2 750**

**R 5 Plus Three phase**



**R 5 Plus**

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

Ref. **24309 - R 5 Plus** 400V/50/3 **\$2 680**  
Ref. **24311 - R 5 Plus** 220V/60/3 **\$2 680**  
Ref. **24313 - R 5 Plus** 380V/60/3 **\$2 680**

**R 5 V.V.**



**R 5 V.V.**

**R-MIX®**

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

Ref. **24336 - R 5 V.V.** 230V/50-60/1 **\$3 380**  
Ref. **24337 - R 5 V.V.** 230V/50-60/1 UK **\$3 380**

OPTIONS	Ref.	Price
Coarse serrated blade <b>Special Grinding - Pastry</b>	27121	\$222
Fine serrated blade <b>Special Herbs &amp; Spices</b>	27351	\$222
Additional smooth blade	27120	\$207

# TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

## R 6 - R 6 V.V.



### MOTOR BASE

- Induction motor
- All metal motor base
- Pulse function

OPTION  
**3**  
BLADES

7 L



### CUTTER FUNCTION

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

## R 6

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

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

**\$3 225**

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

**\$3 225**

R 6



## R 6 V.V.

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

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

**\$3 870**

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

**\$3 870**

R-MIX®

R 6 V.V.



### OPTIONS

	Ref.	Price
Coarse serrated blade assembly <small>Special Grinding - Pastry</small>	27125	<b>\$381</b>
Fine serrated blade assembly <small>Special Herbs &amp; Spices</small>	27352	<b>\$381</b>
Additional stainless steel smooth blade assembly	27124	<b>\$373</b>
Lower serrated blade, per unit	49162	<b>\$60</b>
Upper serrated blade, per unit	49163	<b>\$60</b>
Lower smooth blade, per unit	49160	<b>\$50</b>
Upper smooth blade, per unit	49161	<b>\$50</b>
Lower fine serrated blade	49164	<b>\$60</b>
Upper fine serrated blade	49165	<b>\$60</b>



# TABLE TOP CUTTER MIXERS

2019 **robot coupe®**

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



**Optional coarse serrated blade** for grinding and kneading.

Liquids or ingredients can be easily added during processing.



Brushed stainless steel bowl **with handles**.



**Optional fine serrated blade** for cutting parsley and emulsifying.

**High bowl shaft** allows for greater liquid volume processing.



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



## R-MIX® FUNCTION

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



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

## OPTION: ADDITIONAL 3.5 AND 4 LITRE BOWL



Ref. 27374 - Stainless steel bowl 3.5 litre capacity, for R8 only, stainless steel smooth blade assembly included	<b>\$767</b>
Ref. 27375 - Stainless steel bowl 4 litre capacity, for R10/R15, stainless steel smooth blade assembly included	<b>\$858</b>
Ref. 27107 - Serrated 2 blade assembly	<b>\$286</b>
Ref. 27106 - Additional 2 smooth blade assembly	<b>\$207</b>
Ref. 101801S - Serrated blade, per unit	<b>\$60</b>
Ref. 101800S - Smooth blade, per unit	<b>\$60</b>

# TABLE TOP CUTTER MIXERS

2019

robot coupe®

## R 8 - R 8 V.V.



### MOTOR BASE

Induction motor  
Pulse function

OPTION  
**3**  
BLADES

8 L



### CUTTER FUNCTION

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

## R 8

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

Ref. 21291 - R 8 400V/50/3	\$4 385
Ref. 21293 - R 8 220V/60/3	\$4 385
Ref. 21294 - R 8 380V/60/3	\$4 385
Ref. 21295 - R 8 230V/50/3	\$4 385



R 8

## R 8 V.V.

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

Ref. 21285 - R 8 V.V. 220-240V/50-60/1	\$5 345
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It is advisable to use a type A or type B GFCI



R-MIX®

R 8 V.V.



OPTIONS	Ref.	Price
Coarse serrated 2 blade assembly <small>Special Grinding - Pastry</small>	27383	\$513
Additional 2 smooth blade assembly	27381	\$498
Fine serrated 2 blade assembly <small>Special Herbs &amp; Spices</small>	27385	\$513
Coarse serrated blade (per unit)	59281	\$81
Smooth blade (per unit)	59280	\$74
Fine serrated blade (per unit)	59282	\$81
Vacuum adaptation kit R-Vac (without pump)	29996	\$1 513
Vacuum pump 550 W 16 m2 230V/50/1	69012	\$4 536



TABLE-TOP  
CUTTER MIXERS

# TABLE TOP CUTTER MIXERS



R 10

## R 10 - R 10 V.V.



### MOTOR BASE

Induction motor  
Pulse function

OPTION  
**3**  
BLADES

**11.5 L**



### CUTTER FUNCTION

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

## R 10

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

Ref. **21391 - R 10** 400V/50/3 \$5 605  
Ref. **21393 - R 10** 220V/60/3 \$5 605  
Ref. **21394 - R 10** 380V/60/3 \$5 605  
Ref. **21395 - R 10** 230V/50/3 \$5 605



R 10 V.V.

## R 10 V.V.

**R-MIX®**

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

Ref. **21385 - R 10 V.V.** 220-240V/50-60/1 \$6 835

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



### OPTIONS

	Ref.	Price
Coarse serrated 3 blade assembly <span style="background-color: yellow;">Special Grinding - Pastry</span>	27384	\$551
Additional 3 smooth blade assembly	27382	\$540
Fine serrated 3 blade assembly <span style="background-color: green;">Special Herbs &amp; Spices</span>	27386	\$551
Coarse serrated blade (per unit)	59281	\$81
Smooth blade (per unit)	59280	\$74
Fine serrated blade (per unit)	59282	\$81
Vacuum adaptation kit R-Vac (without pump)	29996	\$1 513
Vacuum pump 550 W 16 m2 230V/50/1	69012	\$4 536

# VERTICAL CUTTER MIXERS

2019

robot coupe®



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



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



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



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



**Blade**  
New patented blade profile for an optimum cutting quality.



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



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



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



VERTICAL CUTTER MIXERS

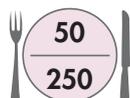


# VERTICAL CUTTER MIXERS

2019 **robot coupe**



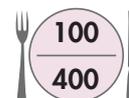
Quantity per batch



3 to 9 kg



3 to 12 kg



4 to 14 kg

**2 SPEEDS 1500/3000 rpm**

OPTION  
**3**  
BLADES

15 L



**R 15**  
Three phase

OPTION  
**3**  
BLADES

20 L



**R 20**  
Three phase

OPTION  
**3**  
BLADES

23 L

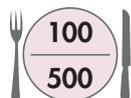


**R 23**  
Three phase

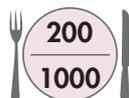
# VERTICAL CUTTER MIXERS

2019

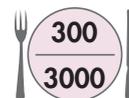
robot coupe®



4 to 17 kg



6 to 27 kg



6 to 36 kg

2 SPEEDS 1500/3000 rpm



OPTION  
3  
BLADES

28 L

**R 30**  
Three phase



OPTION  
3  
BLADES

45 L

**R 45**  
Three phase



OPTION  
3  
BLADES

60 L

**R 60**  
Three phase

# VERTICAL CUTTER MIXERS

2019

robot coupe®



Smooth blade  
Standard



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated blade  
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade  
Optional

Special Herbs & Spices



Chopping herbs



Grinding spices

## Range of possible tasks

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

(1) Maximum working capacity (figure intended for information only - not contractually binding)  
(2) Amount of raised dough at 60% hydration

# VERTICAL CUTTER MIXERS

2019 **robot coupe®**

## R 15 - R 20



### MOTOR BASE

Induction motor  
Pulse function



### CUTTER FUNCTION

3 stainless steel smooth blade assembly supplied as standard

## R 15

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

15 L

Ref. **51491 - R 15** 400V/50/3 **\$6 795**  
Ref. **51493 - R 15** 220V/60/3 **\$6 795**  
Ref. **51494 - R 15** 380V/60/3 **\$6 795**  
Ref. **51495 - R 15** 230V/50/3 **\$6 795**



R 15

## R 20

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

20 L

Ref. **51591 - R 20** 400V/50/3 **\$7 995**  
Ref. **51593 - R 20** 220V/60/3 **\$7 995**  
Ref. **51594 - R 20** 380V/60/3 **\$7 995**  
Ref. **51595 - R 20** 230V/50/3 **\$7 995**



R 20

OPTIONS	Ref.	Price
Coarse serrated 3 blade assembly <small>Special Grinding - Pastry</small>	57098	\$735
Additional 3 smooth blade assembly	57097	\$695
Fine serrated 3 blade assembly <small>Special Herbs &amp; Spices</small>	57099	\$735
Coarse serrated blade (per unit)	59393	\$86
Smooth blade (per unit)	59392	\$81
Fine serrated blade (per unit)	59359	\$86

Ref. **29996** - Vacuum adaptation kit R-Vac (without pump) **\$1 513**  
Ref. **69012** - Vacuum pump 550 W 16 m<sup>2</sup> 230V/50/1 **\$4 536**





R 23

## R 23 - R 30



### MOTOR BASE

Stainless steel machine  
Pulse Function



### CUTTER FUNCTION

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

## R 23

23 L

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

Ref. **51331C - R 23** 400V/50/3 **\$11 125**  
Ref. **51335C - R 23** 230V/50/3 **\$11 125**  
Ref. **51333C - R 23** 220V/60/3 **\$11 125**  
Ref. **51334C - R 23** 380V/60/3 **\$12 230**



R 30

## R 30

28 L

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

Ref. **52331C - R 30** 400V/50/3 **\$13 840**  
Ref. **52335C - R 30** 230V/50/3 **\$13 840**  
Ref. **52333C - R 30** 220V/60/3 **\$13 840**  
Ref. **52334C - R 30** 380V/60/3 **\$15 230**



OPTIONS	R 23		R 30	
	Ref.	Price	Ref.	Price
Coarse serrated 3 blade assembly	57070	<b>\$918</b>	57075	<b>\$952</b>
Additional 3 smooth blade assembly	57069	<b>\$853</b>	57074	<b>\$887</b>
Fine serrated 3 blade assembly	57072	<b>\$887</b>	57077	<b>\$918</b>
Coarse serrated blade (per unit)	118294S	<b>\$136</b>	118286S	<b>\$149</b>
Smooth blade (per unit)	118217S	<b>\$125</b>	117950S	<b>\$141</b>
Fine serrated blade (per unit)	118292S	<b>\$132</b>	118241S	<b>\$149</b>
Adjustable height trolley (GN1/1)	49128	<b>\$875</b>	49128	<b>\$875</b>

# VERTICAL CUTTER MIXERS

2019 **robot coupe®**

## R 45 - R 60



### MOTOR BASE

Stainless steel machine  
Pulse Function



### CUTTER FUNCTION

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

## R 45

45 L

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

Ref. **53331C - R 45** 400V/50/3 \$18 630  
Ref. **53335C - R 45** 230V/50/3 \$18 630  
Ref. **53333C - R 45** 220V/60/3 \$18 630  
Ref. **53334C - R 45** 380V/60/3 \$20 485

## R 60

60 L

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

Ref. **54331C - R 60** 400V/50/3 \$25 165  
Ref. **54335C - R 60** 230V/50/3 \$25 165  
Ref. **54333C - R 60** 220V/60/3 \$25 165  
Ref. **54334C - R 60** 380V/60/3 \$27 680



OPTIONS	R 45		R 60	
	Ref.	Price	Ref.	Price
Coarse serrated 3 blade assembly	57082	\$983	57092	\$1 476
Additional 3 smooth blade assembly	57081	\$918	57091	\$1 412
Fine serrated 3 blade assembly	57084	\$952	57095	\$1 446
Coarse serrated blade (per unit)	118287S	\$163	118290S	\$223
Smooth blade (per unit)	117952S	\$149	117954S	\$207
Fine serrated blade (per unit)	118243S	\$155	118245S	\$216
Adjustable height trolley (GN1/1)	49128	\$875	49128	\$875



VERTICAL CUTTER MIXERS



## The 1<sup>st</sup> Professional Cooking Cutter-Blender !

**HOT** or **AMBIENT**

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



## The Kitchen Assistant for Chefs

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

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



### A METICULOUS ASSISTANT

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



### AN AUTONOMOUS ASSISTANT

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

### A DEPENDABLE ASSISTANT

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

### A SILENT ASSISTANT

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



3,7 L

> 140°

to the nearest degree

4 500 rpm



## Robot Cook®

**New** 3,7 L

Power	1800 Watts
Voltage	Single phase
Motor	Induction motor
<b>5 speed functions:</b>	
• Variable speed	from 100 to 3500 rpm
• High speed	Turbo/Pulse of 4500 rpm
• R-Mix blend speed	from -100 to -500 rpm
• Pulse	Variable speed
• Intermittent speed	slow speed blade rotation every 2 seconds
Heating capacity	up to 140°C
Precise temperature control	+ or - 1°C
Stainless steel bowl cutter	3.7 litres with a handle
Liquid capacity	2.5 litres
2 blades	Fine serrated blade - special for Blender function
	Smooth blade - special for Cutter function lid and bowl
Scraper arm	
Programming function	9 recipes
Dimensions (LxWxH)	226 x 338 x 522 mm
Gross weight	15 kg

Ref. <b>43000R</b> - Robot Cook® 230V/50-60/1	<b>\$3 355</b>
Ref. <b>43001R</b> - Robot Cook® 230V/50/1 Uk plug	<b>\$3 355</b>
Ref. <b>43009R</b> - Robot Cook® 120V/60/1	<b>\$3 355</b>

OPTIONS	Ref.	Price
Additional 120V bowl set (bowl + blade + lid + scraper)	49131	<b>\$1 010</b>
Additional 230V bowl set (bowl + blade + lid + scraper)	39854	<b>\$1 010</b>
Additional fine serrated blade - Blender function	39691	<b>\$138</b>
Additional smooth blade - Cutter function <b>New</b>	49691	<b>\$138</b>

## Functions



### ● ● Emulsify

- Béarnaise
- Mayonnaise
- Hollandaise
- Beurre blanc



### ● ● Grind

- Pesto
- Almonds
- Pistachio
- Food powder



### ● ● Mix

- Velouté soups
- Vegetable purées
- Compotes
- Iced preparations

## ● Ambient or ● Hot up to 140°C



### ● ● Chop

- Herbs
- Terrines
- Condiments
- Tartares



### ● ● Blend

- Béchamel
- Custard
- Risotto
- Crème pâtissière



### ● Knead

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

# Robot Cook®

COOKING CUTTER BLENDER

The Kitchen Assistant of Chefs

**PRACTICAL**

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

**INGENIOUS**



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

**HYGIENIC**



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

**CREATIVE**

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

**EFFICIENT**

Bowl scraper arm ideal for delicate and uniform food preparation.

**FUNCTIONAL**

3.7 L grand format bowl with fine serrated blade.

**ULTRA-PRECISE**

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



**Settings**

Low and high heat function up to 140°C

Speed function from -500 to 3500 rpm

Timer function

**Programme function**

P 9 programmes

Step button

Rotary dial  
(parameter settings)



**Control Panel**

Turbo/Pulse switch  
up to 4500 rpm

Start switch

Stop switch



Bowl and lid scraper arm



Lid fitted with a seal to make it fully leakproof



Stainless steel, fine serrated blades



High chimney in bowl for processing large liquid quantities



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



### Spice grinding

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

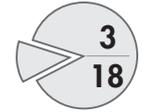
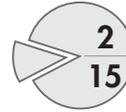
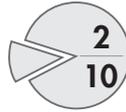
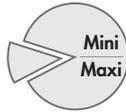
- Sesame,
- Chili powder,
- Curry,
- Ginger,
- Saffron
- Hot pepper,
- Masala,
- Paprika,
- Garam Masala,
- Five spice powder,
- Lemon grass,
- Dry shrimps,
- Cinnamon stick,
- Blue ginger,
- ...



### Processing capacities

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

Number of 200 g portions:



Amounts processed per operation

Special Single Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

**VARIABLE SPEED 300 to 3500 rpm**



4.5 L

**Blixer 4 V.V.**  
Single phase



5.5 L

**Blixer 5 V.V.**  
Single phase

**2 SPEEDS 1500/3000 rpm**



4.5 L

**Blixer 4**  
Three phase



5.5 L

**Blixer 5 Plus**  
Three phase

**1 SPEED 3000 rpm**



2.9 L

**Blixer 2**  
Single phase



3.7 L

**Blixer 3**  
Single phase



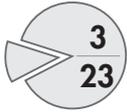
4.5 L

**Blixer 4**  
Single phase

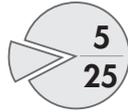


5.5 L

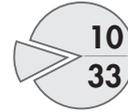
**Blixer 5 Plus**  
Single phase



0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

**VARIABLE SPEED 300 to 3500 rpm**



7 L

**Blixer 6 V.V.**  
Single phase



8 L

**Blixer 8 V.V.**  
Single phase



11.5 L

**Blixer 10 V.V.**  
Single phase

**2 SPEEDS 1500/3000 rpm**



7 L

**Blixer 6**  
Three phase



8 L

**Blixer 8**  
Three phase



11.5 L

**Blixer 10**  
Three phase

**HOW TO CHOOSE THE RIGHT BLIXER® ?**

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

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

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



**Blixer 2 - Blixer 3**



**MOTOR BASE**

Induction motor  
Stainless steel motor shaft  
Pulse function



**BLIXER FUNCTION**

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

**Blixer 2**

2.9 L

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

- Ref. **33228 - Blixer 2** 230V/50/1 **\$1 630**
- Ref. **33232 - Blixer 2** 230V/50/1 UK plug **\$1 630**
- Ref. **33234 - Blixer 2** 120V/60/1 **\$1 670**
- Ref. **33233 - Blixer 2** 220V/60/1 **\$1 670**

**Blixer 3**

3.7 L

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

- Ref. **33197 - Blixer 3** 230V/50/1 **\$1 850**
- Ref. **33198 - Blixer 3** 230V/50/1 UK plug **\$1 850**
- Ref. **33244 - Blixer 3** 220V/60/1 SAU **\$1 940**
- Ref. **33202 - Blixer 3** 120V/60/1 **\$1 940**
- Ref. **33201 - Blixer 3** 220V/60/1 **\$1 940**

OPTIONS	Blixer 2		Blixer 3	
	Ref.	Price	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27369	\$555	27337	\$641
Additional fine serrated blade	27370	\$119	27447	\$119
Coarse serrated blade	27371	\$119	27448	\$119

**WHY HAVE A SECOND PROCESSING BOWL?**



- Better organisation in the kitchen



1 bowl for cold preparations



1 bowl for hot preparations

- Reduces time between 2 wash-ups

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

**4.5 L**

- MOTOR BASE**  
Induction motor  
All-metal motor base  
Pulse function

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

**Blixer 4**

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

- Ref. **33215 - Blixer 4** 400V/50/3 \$2 275
- Ref. **33216 - Blixer 4** 220V/60/3 \$2 275
- Ref. **33217 - Blixer 4** 380V/60/3 \$2 275
- Ref. **33218 - Blixer 4** 220V/50/3 \$2 275

**Blixer 4-3000**

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

- Ref. **33208 - Blixer 4-3000** 230V/50/1 \$1 960
- Ref. **33209 - Blixer 4-3000** 230V/50/1 UK plug \$1 960
- Ref. **33210 - Blixer 4-3000** 120V/60/1 \$1 960
- Ref. **33211 - Blixer 4-3000** 220V/60/1 \$1 960

**Blixer 4 V.V.**

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

- Ref. **33280 - Blixer 4 V.V.** 230V/50/1 \$2 795
- Ref. **33281 - Blixer 4 V.V.** 230V/50/1 UK \$2 795

OPTIONS	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27338	\$694
Additional fine serrated blade	27449	\$119
Coarse serrated blade	27450	\$119



**Blixer 5 Plus Three Phase**



**Blixer 5 Plus Single Phase**



**Blixer 5 V.V.**



**Blixer 5 Plus - Blixer 5 V.V.**



**MOTOR BASE**

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



**BLIXER FUNCTION**

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

**5.5 L**

**Blixer 5 Plus**

Power	1 300 Watts
Voltage	Three phase
Two speeds	1 500 and 3 000 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 kg

Ref. 33164 - Blixer 5 - Three phase 400V/50/3	<b>\$3 020</b>
Ref. 33162 - Blixer 5 - Three phase 220V/60/3	<b>\$3 020</b>
Ref. 33163 - Blixer 5 - Three phase 380V/60/3	<b>\$3 020</b>

**Blixer 5 Plus**

Power	1 300 Watts
Voltage	Single phase
One speed	3 000 rpm
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 kg

Ref. 33160 - Blixer 5 - Single phase 230V/50/1	<b>\$3 145</b>
Ref. 33161 - Blixer 5 - Single phase 220V/60/1	<b>\$3 145</b>

**Blixer 5 V.V.**

Power	1 400 Watts
Voltage	Single phase
Variable Speed	300 to 3 500 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	25 kg

Ref. 33171 - Blixer 5 V.V. 230V/50/1	<b>\$3 780</b>
Ref. 33172 - Blixer 5 V.V. 230V/50/1 UK	<b>\$3 780</b>

OPTIONS	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27165	<b>\$923</b>
Additional fine serrated blade	27155	<b>\$216</b>
Coarse serrated blade	27180	<b>\$241</b>

**Blixer 6 - Blixer 6 V.V.**



**MOTOR BASE**

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



**BLIXER FUNCTION**

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

**7 L**

**Blixer 6**

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

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

**\$3 715**



**Blixer 6**

**Blixer 6 V.V.**

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

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

**\$4 270**

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

**\$4 270**



**Blixer 6 V.V.**

OPTIONS	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27166	<b>\$1 244</b>
Additional fine serrated blade	27169	<b>\$381</b>
Additional upper fine serrated blade	49167	<b>\$59</b>
Additional lower fine serrated blade	49166	<b>\$59</b>





**Blixer 8**

5  
25  
portions  
of 200 g

**Blixer 8 - Blixer 8 V.V.**



**MOTOR BASE**

Induction motor  
Pulse function

**8 L**



**BLIXER FUNCTION**

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

**Blixer 8**

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

Ref. 21311 - Blixer 8 400V/50/3	<b>\$4 555</b>
Ref. 21313 - Blixer 8 220V/60/3	<b>\$4 555</b>
Ref. 21314 - Blixer 8 380V/60/3	<b>\$4 555</b>
Ref. 21315 - Blixer 8 230V/50/3	<b>\$4 555</b>



**Blixer 8 V.V.**

5  
25  
portions  
of 200 g

**Blixer 8 V.V.**

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

Ref. 21305 - Blixer 8 V.V. 200-240/50-60/1	<b>\$5 520</b>
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It is advisable to use a type A or type B GFCI



OPTIONS	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27387	<b>\$1 603</b>
Fine serrated 2 blade assembly	27377	<b>\$538</b>
Additional fine serrated blade	59282	<b>\$81</b>

**Blixer 10 - Blixer 10 V.V.**

**MOTOR BASE**  
 Induction motor  
 Pulse function

**11.5 L**

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

**Blixer 10**

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

- Ref. **21411 - Blixer 10** 400V/50/3 **\$5 780**
- Ref. **21413 - Blixer 10** 220V/60/3 **\$5 780**
- Ref. **21414 - Blixer 10** 380V/60/3 **\$5 780**
- Ref. **21415 - Blixer 10** 230V/50/3 **\$5 780**



**Blixer 10 V.V.**

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

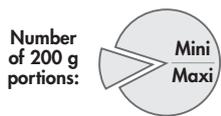
- Ref. **21405 - Blixer 10 V.V.** 200-240/50-60/1 **\$7 015**

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

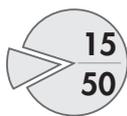


OPTIONS	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	27388	\$1 771
Fine serrated 3 blade assembly	27378	\$608
Additional fine serrated blade	59282	\$81

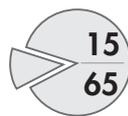




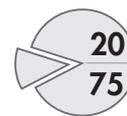
Amounts processed per operation



3 to 10 kg



3 to 13 kg



4 to 15 kg

**2 SPEEDS 1500/3000 rpm**



15 L

**Blixer 15**  
Three phase



20 L

**Blixer 20**  
Three phase



23 L

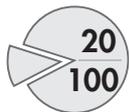
**Blixer 23**  
Three phase

**HOW TO CHOOSE THE RIGHT BLIXER® ?**

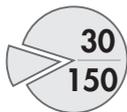
1. Calculate the total weight of the texture-modified meals you need to make

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

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



4 to 20 kg



6 to 30 kg



6 to 45 kg

**2 SPEEDS 1500/3000 rpm**



28 L

**Blixer 30**  
Three phase



45 L

**Blixer 45**  
Three phase



60 L

**Blixer 60**  
Three phase



**Blixer 15**

15  
50  
portions  
of 200 g

**Blixer 15 - Blixer 20**



**MOTOR BASE**

Induction motor  
Pulse function



**BLIXER FUNCTION**

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

**Blixer 15**

15 L

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

- Ref. **51511 - Blixer 15** 400V/50/3 **\$6 985**
- Ref. **51513 - Blixer 15** 220V/60/3 **\$6 985**
- Ref. **51514 - Blixer 15** 380V/60/3 **\$6 985**
- Ref. **51515 - Blixer 15** 230V/50/3 **\$6 985**



**Blixer 20**

15  
65  
portions  
of 200 g

**Blixer 20**

20 L

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

- Ref. **51611 - Blixer 20** 400V/50/3 **\$8 185**
- Ref. **51613 - Blixer 20** 220V/60/3 **\$8 185**
- Ref. **51614 - Blixer 20** 380V/60/3 **\$8 185**
- Ref. **51615 - Blixer 20** 230V/50/3 **\$8 185**

OPTIONS	Blixer 15		Blixer 20	
	Ref.	Price	Ref.	Price
Complete Blixer bowl, blade, lid and scraper	57065	<b>\$1 999</b>	57066	<b>\$2 252</b>
Additional fine serrated 3 blade assembly	57102	<b>\$701</b>	57102	<b>\$701</b>
Fine serrated blade (per unit)	59359	<b>\$86</b>	59359	<b>\$86</b>

**Blixer 23 - Blixer 30**

**MOTOR BASE**  
All stainless steel casing

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

**Blixer 23**

23 L

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

Ref. **51341 - Blixer 23** 400V/50/3 **\$11 725**  
Ref. **51345 - Blixer 23** 230V/50/3 **\$11 725**

**Blixer 30**

28 L

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

Ref. **52341 - Blixer 30** 400V/50/3 **\$14 470**  
Ref. **52345 - Blixer 30** 230V/50/3 **\$14 470**



OPTIONS	Blixer 23		Blixer 30	
	Ref.	Price	Ref.	Price
Stainless steel fine serrated blade assembly (2 blades)	57071	<b>\$762</b>	57076	<b>\$781</b>
Blade only	118292S	<b>\$132</b>	118241S	<b>\$149</b>



**Blixer 45**

**30**  
**150**  
portions  
of 200 g



**Blixer 60**

**30**  
**225**  
portions  
of 200 g

**Blixer 45 - Blixer 60**



**MOTOR BASE**

All stainless steel casing



**BLIXER FUNCTION**

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

**Blixer 45**

**45 L**

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

Ref. **53341 - Blixer 45** 400V/50/3 **\$19 170**  
 Ref. **53345 - Blixer 45** 230V/50/3 **\$19 170**

**Blixer 60**

**60 L**

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

Ref. **54341 - Blixer 60** 400V/50/3 **\$25 735**  
 Ref. **54345 - Blixer 60** 230V/50/3 **\$25 735**

OPTIONS	Blixer 45		Blixer 60	
	Ref.	Price	Ref.	Price
Stainless steel fine serrated blade assembly (2 blades)	57083	<b>\$808</b>	57093	<b>\$1 244</b>
Blade only	118243S	<b>\$155</b>	118245S	<b>\$216</b>



### Health Care – Soft diet preparations

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



## LARGE

MP

see page 89

Easy Plug

1000 W

## COMPACT

CMP

see page 87

## MINI

Mini MP

see page 85

New

220 W



MicroMix®

165 mm

240 W



Mini MP 160 V.V.

160 mm

270 W



Mini MP 190 V.V.

190 mm

290 W



Mini MP 240 V.V.

240 mm

310 W



CMP 250 V.V.

250 mm

350 W



CMP 300 V.V.

300 mm

400 W



CMP 350 V.V.

350 mm

420 W



CMP 400 V.V.

400 mm

440 W



MP 350 Ultra

350 mm

500 W



MP 450 Ultra

450 mm

750 W



MP 550 Ultra

550 mm

850 W



MP 600 Ultra

600 mm

1000 W



MP 800 Turbo

740 mm

5 litres 9 litres 12 litres

For handling small quantities

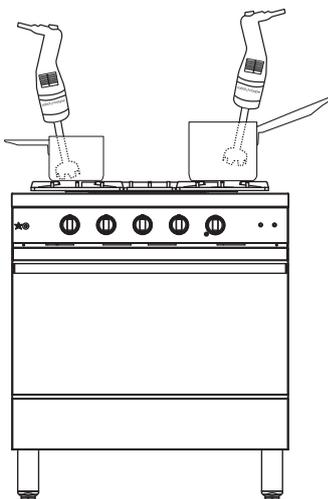
15 litres 30 litres 45 litres 73 litres

Specially for restaurants

50 litres 100 litres 200 litres 300 litres 400 litres

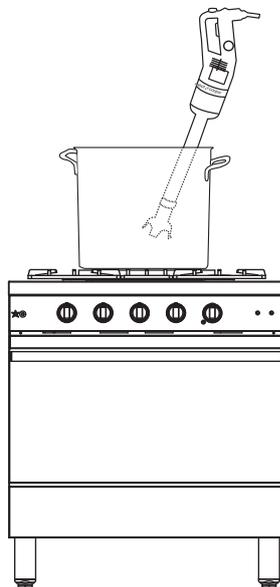
Intended for institutional and commercial caterers. Intensive use.

▶ Special for emulsions ▶ For handling small quantities



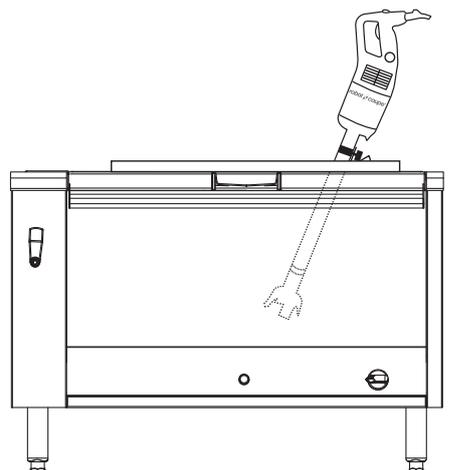
MicroMix® Mini MP

▶ Specially for restaurants Up to 45 litres



CMP

▶ Intended for institutional and commercial caterers. Intensive use.



MP Ultra

## COMBI

### Mini MP - CMP - MP Ultra - MP FW Ultra

see  
page 93

see  
page 93

see  
page 94

see  
page 96

Easy Plug

Easy Plug

270 W



Mini MP  
190 Combi

9 litres

290 W



Mini MP  
240 Combi

12 litres

310 W



CMP 250  
Combi

15 litres

350 W



CMP 300  
Combi

30 litres

440 W



MP 350 Combi  
Ultra

50 litres

500 W



MP 450 Combi  
Ultra

100 litres

500 W



MP 450 FW  
Ultra

100 litres

For handling  
small quantities



### CLEANING

Blade and bell  
easily removable



**HACCP**  
Advice

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

1



2



### USER COMFORT

Pan supports easy to use for easy process

#### 1 stainless steel adjustable pan supports

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

#### 21 stainless steel universal pan support

to fix on the edge of the pan

**New**

## MicroMix®

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

### PERFORMANCE

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

### STURDINESS

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

### ERGONOMIC

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

### HYGIENE

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



**Patented**

### AEROMIX



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



### KNIFE

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

## MicroMix®

**New**

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

## Pack of 6 MicroMix®

**New**

Special merchandising Pack to display 6 MicroMix in showrooms.



Ref.	Description	Sales Unit	Unit Selling Price	Packed Per	Price
34900	MicroMix 230/50/1	1	\$260	1	\$260
34901	MicroMix 230V/50/1 UK plug	1	\$260	1	\$260
34908	MicroMix 230V/50/1 SAU	1	\$260	1	\$260
34905	MicroMix 120V/60/1	1	\$260	1	\$260
34904	MicroMix 220V/60/1	1	\$260	1	\$260
34950	Pack of 6 MicroMix 230/50/1	1	\$255	6	\$255x6 = \$1 530
34951	Pack of 6 MicroMix 230/50/1 UK plug	1	\$255	6	\$255x6 = \$1 530

MINI RANGE



**SPECIAL FOR EMULSIONS**

Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.  
**Mini size, Maximum Performance.**  
 Special models for sauces and smaller preparations.



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



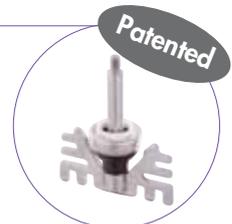
Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



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



Mini MP 160 VV

Mini MP 190 VV

Mini MP 240 VV

## MINI RANGE



ALL STAINLESS STEEL BELL

AEROMIX  
SPECIAL FOR EMULSIONS



Wall support

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

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

#### Mini MP 160 V.V.

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

Ref. 34740 - Mini MP 160 V.V.	230V/50/1	\$305
Ref. 34741 - Mini MP 160 V.V.	230V/50/1 UK plug	\$305
Ref. 34748 - Mini MP 160 V.V.	220V/60/1 SAU	\$305
Ref. 34745 - Mini MP 160 V.V.	120V/60/1	\$305
Ref. 34744 - Mini MP 160 V.V.	220V/60/1	\$305

#### Mini MP 190 V.V.

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

Ref. 34750 - Mini MP 190 V.V.	230V/50/1	\$365
Ref. 34751 - Mini MP 190 V.V.	230V/50/1 UK plug	\$365
Ref. 34758 - Mini MP 190 V.V.	220V/60/1 SAU	\$365
Ref. 34755 - Mini MP 190 V.V.	120V/60/1	\$365
Ref. 34754 - Mini MP 190 V.V.	220V/60/1	\$365
Ref. 27333 - Whisk attachment for Mini MP		\$216

#### Mini MP 240 V.V.

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

Ref. 34760 - Mini MP 240 V.V.	230V/50/1	\$440
Ref. 34761 - Mini MP 240 V.V.	230V/50/1 UK plug	\$440
Ref. 34768 - Mini MP 240 V.V.	220V/60/1 SAU	\$440
Ref. 34765 - Mini MP 240 V.V.	120V/60/1	\$440
Ref. 34764 - Mini MP 240 V.V.	220V/60/1	\$440
Ref. 27333 - Whisk attachment for Mini MP		\$216

#### Whisk function



#### Mini MP 190 Combi

See page 93

#### Mini MP 240 Combi

See page 93

## COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs



### POWER

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



### COMFORT

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



### ERGONOMIC

Compact, lightweight appliance that is easy to handle



### HYGIENE

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



### MULTIPURPOSE

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



### PERFORMANCE

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



## COMPACT RANGE



ALL STAINLESS STEEL BELL

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

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

SPEED SELF REGULATION SYSTEM

### CMP 250 V.V.

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

Ref. 34240A - CMP 250 V.V. 230V/50/1	<b>\$515</b>
Ref. 34241A - CMP 250 V.V. 230V/50/1 UK plug	<b>\$515</b>
Ref. 34248A - CMP 250 V.V. 220V/60/1 SAU	<b>\$515</b>
Ref. 34245A - CMP 250 V.V. 120V/60/1	<b>\$515</b>
Ref. 34244A - CMP 250 V.V. 220V/60/1	<b>\$515</b>

### CMP 300 V.V.

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

Ref. 34230A - CMP 300 V.V. 230V/50/1	<b>\$560</b>
Ref. 34231A - CMP 300 V.V. 230V/50/1 UK plug	<b>\$560</b>
Ref. 34238A - CMP 300 V.V. 220V/60/1 SAU	<b>\$560</b>
Ref. 34235A - CMP 300 V.V. 120V/60/1	<b>\$560</b>
Ref. 34234A - CMP 300 V.V. 220V/60/1	<b>\$560</b>

### CMP 350 V.V.

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

Ref. 34250A - CMP 350 V.V. 230V/50/1	<b>\$595</b>
Ref. 34251A - CMP 350 V.V. 230V/50/1 UK plug	<b>\$595</b>
Ref. 34258A - CMP 350 V.V. 220V/60/1 SAU	<b>\$595</b>
Ref. 34255A - CMP 350 V.V. 120V/60/1	<b>\$595</b>
Ref. 34254A - CMP 350 V.V. 220V/60/1	<b>\$595</b>

### CMP 400 V.V.

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

Ref. 34260A - CMP 400 V.V. 230V/50/1	<b>\$645</b>
Ref. 34261A - CMP 400 V.V. 230V/50/1 UK plug	<b>\$645</b>



### Whisk function



### CMP 250 Combi

See page 93

### CMP 300 Combi

See page 93

## LARGE RANGE



### ERGONOMIC



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



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



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



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

### DETACHABLE POWER CORD



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



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

### HYGIENE

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



STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

## LARGE RANGE



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

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

### MP 350 Ultra

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

Ref. 34800L - MP 350 Ultra 220-240/50-60/1	<b>\$575</b>
Ref. 34801L - MP 350 Ultra 230V/50/1 UK plug	<b>\$575</b>
Ref. 34805L - MP 350 Ultra 120V/60/1	<b>\$575</b>

### MP 350 V.V. Ultra

SPEED SELF  
REGULATION  
SYSTEM

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

Ref. 34840L - MP 350 V.V. Ultra 220-240/50-60/1	<b>\$630</b>
Ref. 34841L - MP 350 V.V. Ultra 230V/50/1 UK plug	<b>\$630</b>
Ref. 34845L - MP 350 V.V. Ultra 120V/60/1	<b>\$630</b>



### MP 450 Ultra

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

Ref. 34810L - MP 450 Ultra 220-240/50-60/1	<b>\$640</b>
Ref. 34811L - MP 450 Ultra 230V/50/1 UK plug	<b>\$640</b>
Ref. 34815L - MP 450 Ultra 120V/60/1	<b>\$640</b>

### MP 450 V.V. Ultra

SPEED SELF  
REGULATION  
SYSTEM

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

Ref. 34850L - MP 450 V.V. Ultra 220-240/50-60/1	<b>\$720</b>
Ref. 34851L - MP 450 V.V. Ultra 230V/50/1 UK plug	<b>\$720</b>
Ref. 34855L - MP 450 V.V. Ultra 120V/60/1	<b>\$720</b>

### Whisk function



### MP 350 Combi Ultra

See page 94

### MP 450 Combi Ultra

See page 94

## LARGE RANGE

### MP 550 Ultra - MP 600 Ultra - MP 800 Turbo

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

### MP 550 Ultra

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

Ref. 34820L - MP 550 Ultra	220-240V/50-60/1	\$965
Ref. 34821L - MP 550 Ultra	230V/50/1 UK plug	\$965
Ref. 34825L - MP 550 Ultra	120V/60/1	\$965

### MP 600 Ultra

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

Ref. 34830L - MP 600 Ultra	220-240V/50-60/1	\$1 200
Ref. 34831L - MP 600 Ultra	230V/50/1 UK plug	\$1 200
Ref. 34835L - MP 600 Ultra	120V/60/1	\$1 200

### MP 800 Turbo

EBS

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

Ref. 34890L - MP 800 Turbo	220-240V/50-60/1	\$1 355
Ref. 34891L - MP 800 Turbo	230V/50/1 UK plug	\$1 355
Ref. 34895L - MP 800 Turbo	120V/60/1	\$1 355



### STAINLESS STEEL PAN SUPPORTS



#### 3 adjustable pan supports

Ref. 27363 - for pan from 330 to 650 mm diameter	①	\$313
Ref. 27364 - for pan from 500 to 1000 mm diameter		\$334
Ref. 27365 - for pan from 850 to 1300 mm diameter		\$345

#### Universal pan support

Ref. 27358 - for any pans diameter	②	\$93
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WHISKS USED WITH THE COMBI RANGE

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

**EMULSIFY**

any salad dressing, mayonnaise



**MIX**

pancake dough, tomato pulp, seasoning...



**SEED**

semolina, rice, wheat, quinoa...



**BEAT**

egg whites, chocolate mousse, whipped cream...



**MIX/KNEAD**

mashed potatoes, doughnuts dough for fried preparation...



MP

CMP

Mini MP

## Combi RANGE

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

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

### Mini MP 190 Combi

Power	270 Watts	
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1560 rpm in whisk function	
Tube length	190 mm	
Dimensions	Length with tube : 485 mm Length with whisk 550 mm. Ø 78 mm	
Gross weight	2.7 kg	
Ref. 34770 - Mini MP 190 Combi	230V/50/1	\$540
Ref. 34771 - Mini MP 190 Combi	230V/50/1 UK plug	\$540
Ref. 34778 - Mini MP 190 Combi	220V/60/1 SAU	\$540
Ref. 34774 - Mini MP 190 Combi	220V/60/1	\$540
Ref. 34775 - Mini MP 190 Combi	120V/60/1	\$540

### Mini MP 240 Combi

Power	290 Watts	
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1560 rpm in whisk function	
Tube length	240 mm	
Dimensions	Length with tube 535 mm Length with whisk 550 mm. Ø 78 mm	
Gross weight	2.8 kg	
Ref. 34780 - Mini MP 240 Combi	230V/50/1	\$590
Ref. 34781 - Mini MP 240 Combi	230V/50/1 UK plug	\$590
Ref. 34788 - Mini MP 240 Combi	220V/60/1 SAU	\$590
Ref. 34784 - Mini MP 240 Combi	220V/60/1	\$590
Ref. 34785 - Mini MP 240 Combi	120V/60/1	\$590

### CMP 250 Combi

Power	310 Watts	SPEED SELF REGULATION SYSTEM
Variable speed	from 2300 to 9600 rpm in mixer function from 500 to 1800 rpm in whisk function	
Tube length	250 mm	
Gear box	metal	
Dimensions	Length with tube 640 mm Length with whisk 730 mm. Ø 125 mm	
Gross weight	5.6 kg	
Ref. 34300A - CMP 250 Combi	230V/50/1	\$735
Ref. 34301A - CMP 250 Combi	230V/50/1 UK plug	\$735
Ref. 34308A - CMP 250 Combi	220V/60/1 SAU	\$735
Ref. 34304A - CMP 250 Combi	220V/60/1	\$735
Ref. 34305A - CMP 250 Combi	120V/60/1	\$735

### CMP 300 Combi

Power	350 Watts	SPEED SELF REGULATION SYSTEM
Variable speed	from 2300 to 9600 rpm in mixer function from 500 to 1800 rpm in whisk function	
Tube length	300 mm	
Gear box	metal	
Dimensions	Length with tube 700 mm Length with whisk 730 mm. Ø 125 mm	
Gross weight	5.7 kg	
Ref. 34310A - CMP 300 Combi	230V/50/1	\$775
Ref. 34311A - CMP 300 Combi	230V/50/1 UK plug	\$775
Ref. 34318A - CMP 300 Combi	220V/60/1 SAU	\$775
Ref. 34314A - CMP 300 Combi	220V/60/1	\$775
Ref. 34315A - CMP 300 Combi	120V/60/1	\$775
Ref. 27249 - Mixer attachment (tube + foot)	CMP 250 Combi	\$187
Ref. 27250 - Mixer attachment (tube + foot)	CMP 300 Combi	\$200
Ref. 27248 - Whisk attachment		\$246



## Combi RANGE



### MP 350 Combi Ultra - MP 450 Combi Ultra

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

SPEED SELF  
REGULATION  
SYSTEM

### MP 350 Combi Ultra

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

Ref. 34860L - MP 350 Combi Ultra 230V/50/1	<b>\$915</b>
Ref. 34861L - MP 350 Combi Ultra 230V/50/1 UK plug	<b>\$915</b>
Ref. 34865L - MP 350 Combi Ultra 120V/60/1	<b>\$915</b>

### MP 450 Combi Ultra

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

Ref. 34870L - MP 450 Combi Ultra 230V/50/1	<b>\$985</b>
Ref. 34871L - MP 450 Combi Ultra 230V/50/1 UK plug	<b>\$985</b>
Ref. 34875L - MP 450 Combi Ultra 120V/60/1	<b>\$985</b>

#### OPTIONS

Motor base 230V/50/1	89193	<b>\$525</b>	89185	<b>\$585</b>
Motor base 120V/60/1	89199	<b>\$525</b>	89190	<b>\$585</b>
Mixer attachment (tube + foot)	39354	<b>\$223</b>	39355	<b>\$242</b>
Whisk attachment equipped with heavy duty metal parts	27210	<b>\$275</b>	27210	<b>\$275</b>
Mixing tool Attachment	27355	<b>\$497</b>	27355	<b>\$497</b>

#### MP 350 Combi Ultra

#### MP 450 Combi Ultra

Ref.	Price	Ref.	Price
89193	<b>\$525</b>	89185	<b>\$585</b>
89199	<b>\$525</b>	89190	<b>\$585</b>
39354	<b>\$223</b>	39355	<b>\$242</b>
27210	<b>\$275</b>	27210	<b>\$275</b>
27355	<b>\$497</b>	27355	<b>\$497</b>

### STAINLESS STEEL PAN SUPPORTS



#### 3 adjustable pan supports

Ref. 27363 - for pan from 330 to 650 mm diameter	<b>\$313</b>
Ref. 27364 - for pan from 500 to 1000 mm diameter	<b>\$334</b>
Ref. 27365 - for pan from 850 to 1300 mm diameter	<b>\$345</b>

#### Universal pan support

Ref. 27358 - for any pans diameter	<b>\$93</b>
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## Combi RANGE

### MP 450 XL FW Ultra

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

SPEED SELF REGULATION SYSTEM

Easy Plug

Ref. 34280 - MP 450 XL FW Ultra 230V/50/1 **\$995**  
 Ref. 34281 - MP 450 XL FW Ultra 230V/50/1 UK **\$995**

### Metal Gear Box

#### ROBUSTNESS

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

#### ERGONOMIC

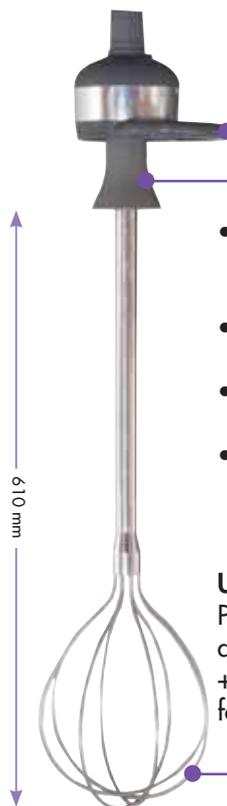
- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.



#### HYGIENE

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

### Mixing Tool Attachment



- Ergonomic handle
- Rubber protection

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

#### Uses :

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

Ø 175 mm



## Combi RANGE



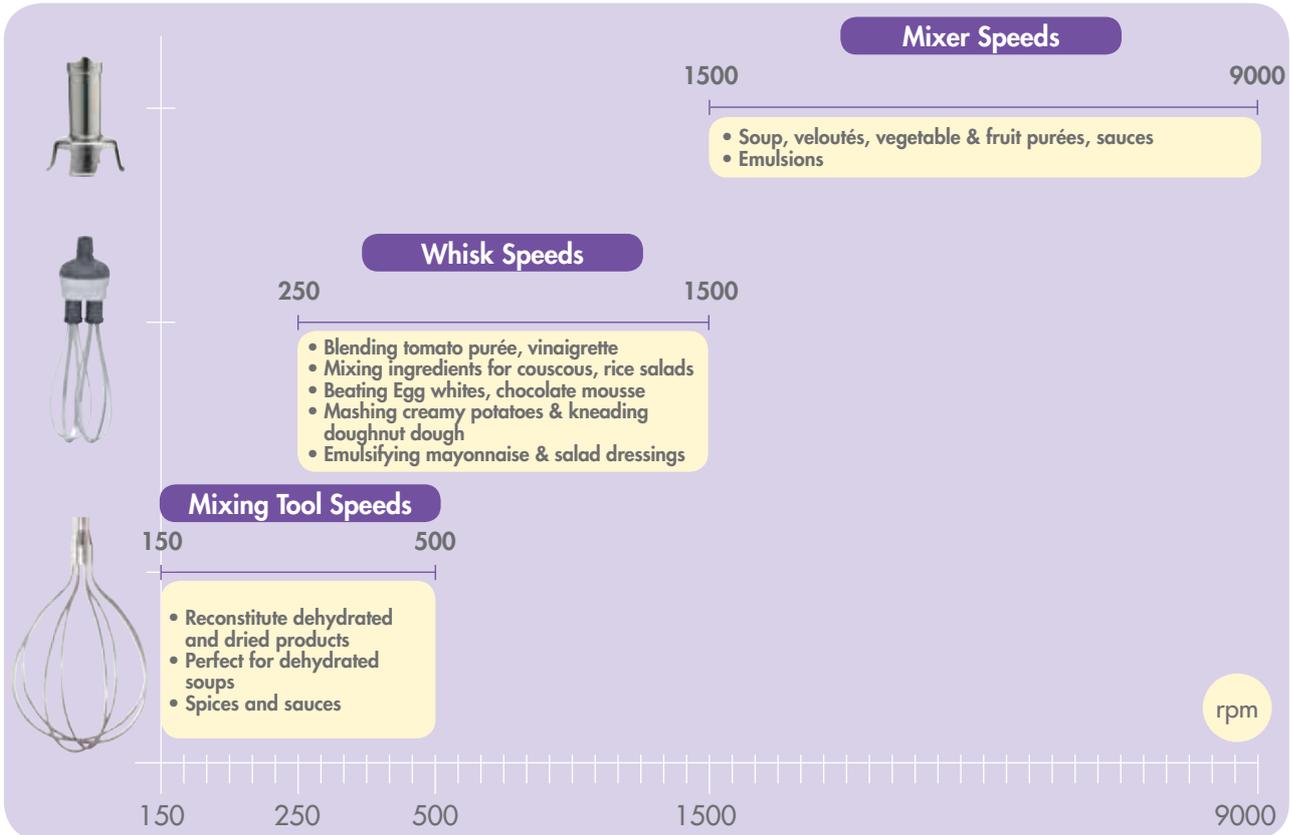
### MP 450 FW Ultra

SPEED SELF REGULATION SYSTEM

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

Ref. 34880L - MP 450 FW Ultra	230V/50/1	<b>\$775</b>
Ref. 34881L - MP 450 FW Ultra	230V/50/1 UK	<b>\$775</b>
Ref. 34885L - MP 450 FW Ultra	120V/60/1	<b>\$775</b>

## VARIABLE SPEED



## J 100 ULTRA JUICER SPECIALLY DESIGNED FOR INTENSIVE USE

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

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

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



### 2 ways of using your juicer:

1 Continuous pulp ejection.

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

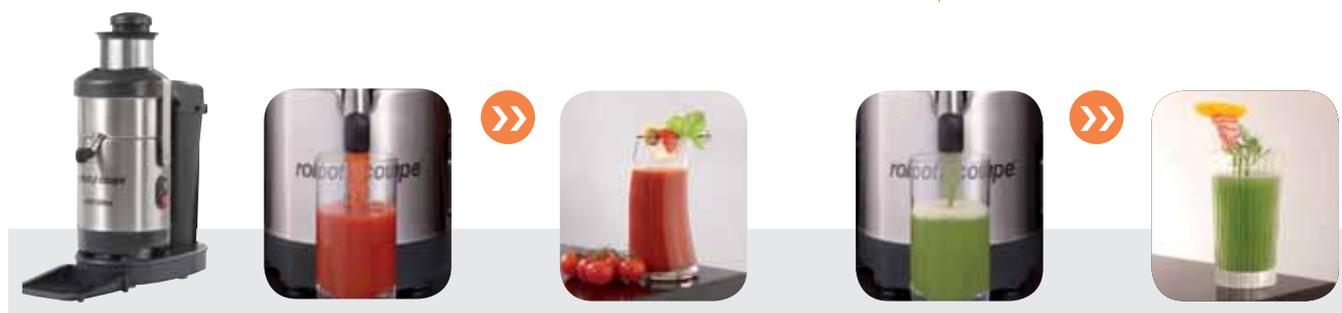


2 Pulp ejected into container

7.2-litre large-capacity translucent pulp container



1 Pulp ejected directly into a bin beneath the worktop:



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



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



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



**Spout** : no splash function

## AUTOMATIC JUICE EXTRACTORS

J 80 Ultra



J 100 Ultra



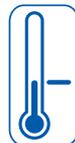
### J 80 Ultra - J 100 Ultra

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

### J 80 Ultra - Centrifugal Juicer

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

Ref. 56000A - J 80 Ultra	230V/50/1	\$1 485
Ref. 56001A - J 80 Ultra	230V/50/1 UK plug	\$1 485
Ref. 56010A - J 80 Ultra	220V/60/1 SAU	\$1 485
Ref. 56005A - J 80 Ultra	120V/60/1	\$1 485
Ref. 56004A - J 80 Ultra	220V/60/1	\$1 485



No heating of ingredients



Preserve vitamins

### J 100 Ultra - Centrifugal Juicer

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

Ref. 56100A - J 100 Ultra	230V/50/1	\$1 925
Ref. 56101A - J 100 Ultra	230V/50/1 UK plug	\$1 925
Ref. 56110A - J 100 Ultra	220V/60/1 SAU	\$1 925
Ref. 56105A - J 100 Ultra	120V/60/1	\$1 925
Ref. 56104A - J 100 Ultra	220V/60/1	\$1 925



No heating of ingredients



Preserve vitamins

## JUICE AND COULIS EXTRACTOR

### C 40

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



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



Thick tomato juice for gaspacho and sauces



Lemon juice for fish and marinades

### C 40

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

Ref. 55040 - C 40 230V/50/1	\$860
Ref. 55041 - C 40 230V/50/1 UK plug	\$860
Ref. 55044 - C 40 220V/60/1	\$860
Ref. 55045 - C 40 120V/60/1	\$860





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

All stainless steel sieve  
Continuous ejection of waste  
Continuous machine feed

### C 80

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

Ref. **55012 - C 80** 230V/50/1 **\$2 785**  
Ref. **55013 - C 80** 230V/50/1 UK **\$2 785**  
Ref. **55014 - C 80** 115V/60/1 **\$2 785**  
Ref. **55017 - C 80** 220V/60/1 **\$2 785**

### C 120

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

Ref. **55000 - C 120** 230-400V/50/3 **\$5 675**  
Ref. **55009 - C 120** 220V/60/3 **\$5 230**  
Ref. **55011 - C 120** 230V/50/1 **\$5 335**  
Ref. **55033 - C 120** 230V/50/1 UK **\$5 335**  
Ref. **55022 - C 120** 115V/60/1 **\$5 335**

### C 200 SPECIAL INDUSTRY

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

Ref. **55006 - C 200 Special Industry** 230-400V/50/3 **\$6 080**  
Ref. **55007 - C 200 Special Industry** 220V/60/3 **\$5 625**

### C 200 V.V.

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

Ref. **55018 - C 200 V.V.** 230V/50-60/1 **\$9 735**

#### OPTIONS

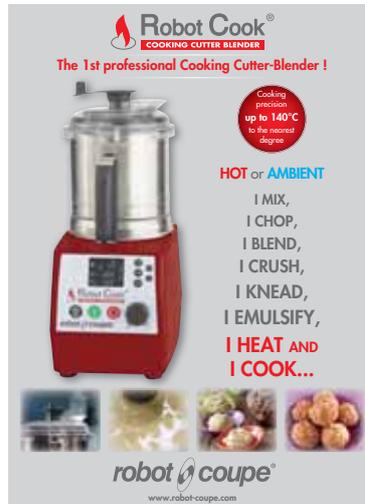
Perforated basket Ø 0.5 mm  
Perforated basket Ø 1.5 mm  
Perforated basket Ø 2 mm  
Perforated basket Ø 3 mm  
Perforated basket Ø 5 mm (on request)  
Additional perforated basket Ø 1 mm  
Additional rubber scraper (per unit)

	C 80		C 120 / C 200 / C 200 V.V.	
	Ref.	Price	Ref.	Price
	57009	<b>\$294</b>	57211	<b>\$597</b>
			57042	<b>\$367</b>
			57019	<b>\$367</b>
	57008	<b>\$246</b>	57156	<b>\$367</b>
	57023	<b>\$367</b>	57020	<b>\$367</b>
	57007	<b>\$246</b>	57145	<b>\$367</b>
	100338	<b>\$43</b>	100702	<b>\$43</b>

# For your showrooms and stores



**Micromix Display**  
Ref. : 451 007



**Poster Robot-Cook**  
Ref. : 451 121



**3 Machines Display**  
Ref. : 407 818  
Price \$350



**R301 discs display**  
Ref. : 450 367



**CL 50 discs display**  
Ref. : 450 366



**Mixer Display stand**  
Ref. : 450 421  
Price \$350

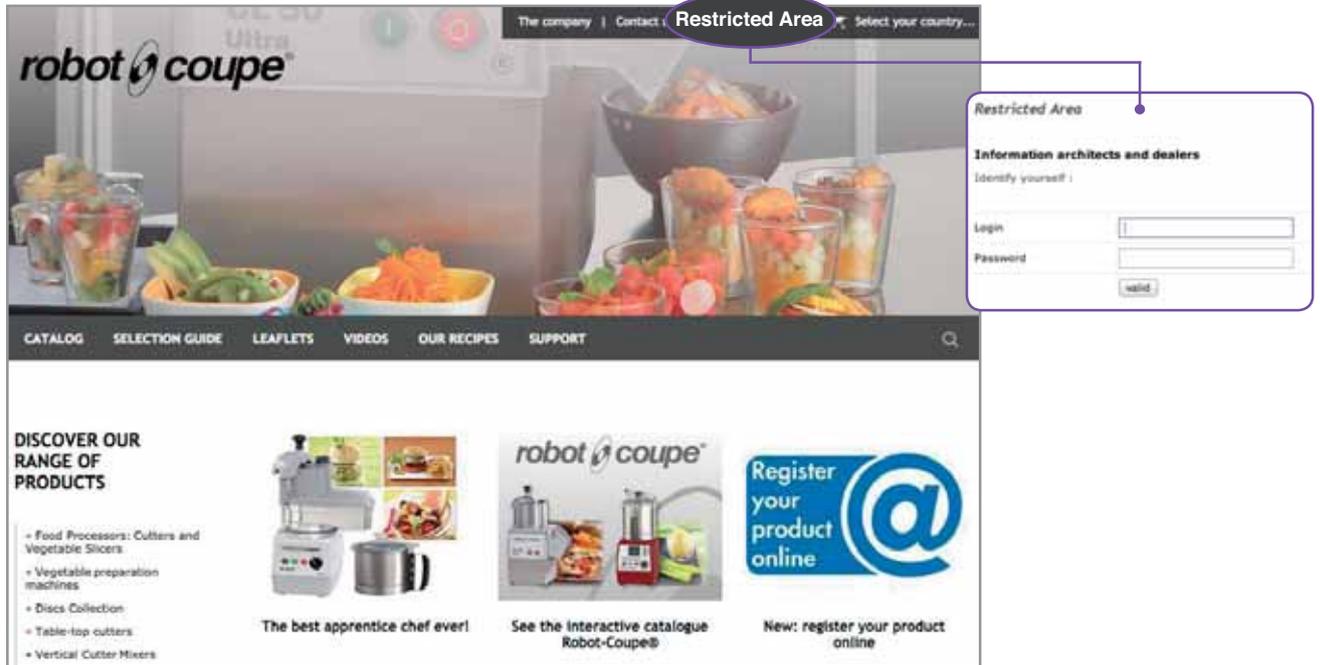


**Power mixer**  
Ref. : 407 435  
Price \$350

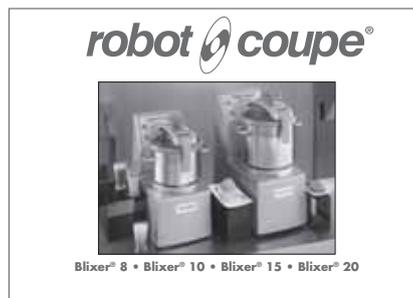
# Web site [www.robot-coupe.com](http://www.robot-coupe.com)

## • Restricted Area for Consultants & Kitchen Planners

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



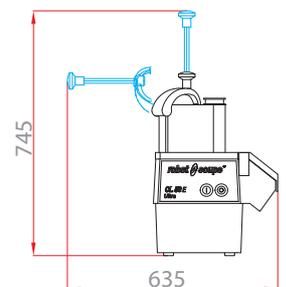
Technical specifications sheets



Technical manuals



3D BIM drawings



## • Ask for a free no obligation demo



# Robot-Coupe channel on



robot coupe

Robot-Coupe Official

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**Robot Cook by Robot-Coupe**  
8,264 views · 7 months ago  
Robot Cook: Cooking Cutter-Blender  
<http://www.youtube.com/c/Ro...>  
For more information visit our website <http://www.robot-coupe.com>

Videos also available on [www.robot-coupe.com](http://www.robot-coupe.com)

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3 mois

Jean thomas SCHNEIDER- World champion of Pastry- France  
<https://lnkd.in/d9KRVne>



## GENERAL CONDITIONS OF SALE

### PREAMBLE

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

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

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

### GENERAL POINTS

#### Article 1 :

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

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

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

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

### RATES AND PRICE REDUCTIONS

#### Article 2 :

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

### DELIVERY PERIODS:

#### Article 3 :

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

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

#### Article 4 :

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

### SHIPMENT – DELIVERY

#### Article 5 :

Whatever the merchandise's destination, its mode of shipment and the method of payment for the cost of shipment (carriage free/forward), shipment and all related operations shall be at the risk of the customer, who must inspect the despatched goods upon delivery. Each delivery has to be inspected when received. Any claim must directly be done directly to the last carrier and Robot-Coupe should be informed.

### CLAIMS – RETURNS

#### Article 6 :

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

#### Article 7 :

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

#### Article 8 :

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

### PAYMENTS

#### Article 9 :

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

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

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

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

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

### WARRANTY

#### Article 10 :

Merchandise supplied by ROBOT-COUCPE 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-COUCPE 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-COUCPE TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

#### Article 13 :

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

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

### WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

#### Article 14 :

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

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

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

### CLAIMS

#### Article 15 :

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

### FORCE MAJEURE

#### Article 16 :

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

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

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

#### Article 17 :

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

### DISPUTES

#### Article 18 :

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

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



# ENVIRONMENTAL PERFORMANCE

## ENERGY CONSERVATION & CODE OF ETHICS



### DESIGN

#### **Built to last**

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

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

#### **Energy-saving**

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

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



### PRODUCTION

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

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

#### **Packaging**

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



### END OF LIFE

#### **Repairability**

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

#### **Recycling**

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



### ROBOT-COUPÉ, A RESPONSIBLE COMPANY

We also implement this principle of responsibility in other areas:

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



**robot  coupe®**

**Made in France by ROBOT-COUCPE s.n.c.**

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