

robot coupe®



Catalogue

April 2016

BREAD SLICER

AUTOMATIC
SIEVES-JUICERS

CENTRIFUGAL JUICER

MP
Combi

MP

BLIXER®

ROBOT COOK®

VERTICAL CUTTER
MIXERS

TABLE-TOP
CUTTER MIXERS

VEGETABLE PREPARATION
MACHINES

DISCS COLLECTION

FOOD PROCESSORS:
CUTTERS &
VEGETABLE SLICERS



Page 3

**FOOD PROCESSORS :
CUTTERS & VEGETABLE SLICERS**



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DISCS COLLECTION



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**VEGETABLE PREPARATION
MACHINES**



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**TABLE-TOP
CUTTER MIXERS**



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VERTICAL CUTTER MIXERS



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ROBOT COOK®



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**BLIXER® :
BLENDER-MIXERS**



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POWER MIXERS



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POWER MIXERS Combi



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CENTRIFUGAL JUICER



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**AUTOMATIC
SIEVES-JUICERS**



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BREAD SLICER

SUMMARY

CL 50 Ultra Pizza Page 32

Robot Coupe goes Italian with a brand new comprehensive solution for making all your favorite Pizzas.

- This package includes:
 - A CL 50 Ultra vegetable Preparation Machine
 - A 2 mm slicing disc for zucchini, mushrooms, peppers, onions, black olives
 - A 4 mm slicing disc for tomatoes, eggplants, etc.
 - A 7 mm grating disc for mozzarella or pizza cheese blend.



CL 55 Workstation Page 36

- A comprehensive solution with an output of 1200kg per hour !
- Delivered with:
 - Automatic feed head
 - Lever-fitted feed head
 - Multicut Pack of 16 discs
 - Potato ricer
 - New adjustable cart (3 heights)
 - 3 GN 1/1 trays (530 x 325)



CL 60 Page 40

- New lever-fitted feed-head is designed with an articulated arm support and height-adjustable handle to prevent bad working postures.
- The XL volume of the lever-fitted feed-head can process up to 15 tomatoes or 1 whole cabbage at a time.
- Height of the machine adapt to the size of the operator for ease of operation and minimum effort.
- New Ergo Mobile rotating trolley with 2 shelves to accommodate 3 GN 1x1 pans.
- New storage trolley to place all accessories delivered with the machine





MicroMix® Page 86

- The Chefs' Top Choice!
- Small, ultra-compact power mixer.
- Stainless-steel motor unit.
- Patented "Aeromix" tool for instant emulsions.
- Special blade design for sauces.



Mini MP inox Page 87

- Compact stick blenders for making all your favourite soups and sauces.
- Stainless-steel motor unit.
- Powerful motor for rapid processing



Robot Cook® Page 63

- Unique of its kind, our new Robot Cook cooking cutter mixer is a great new kitchen assistant for chefs.
- Ideal for preparing any number of recipes hot or cold, sweet or savoury, this appliance will flawlessly perform all your emulsifying, grinding, blending, chopping, mixing and kneading tasks.
- Cooking accuracy to within one degree, up to 140 °C.
- 3.7-litre stainless-steel bowl with handle.
- Novel system for retaining the blade assembly in the bowl while it is being emptied.
- Four speed functions up to 4,500 rpm.



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

Cuisine Kit option



Cutter Function	Vegetable preparation Function	Fruits sauces / Coulis function	Citrus press function
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CUISINE KIT*

Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

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



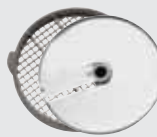
JULIENNE



RIPPLE CUT



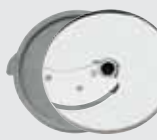
DICING*









GRATING

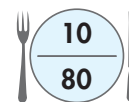
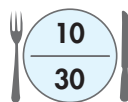
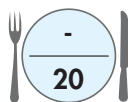


FRENCH FRIES*



*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



AS OPTION
23
DISCS

3
BLADES

2.9 L

R 201 XL Ultra

Single phase

1 speed

internal ejection

 Cuisine Kit



AS OPTION
23
DISCS


3
BLADES

2.9 L

R 211 XL Ultra

Single phase

1 speed

 Cuisine Kit



AS OPTION
23
DISCS


3
BLADES

3.7 L

R 301 Ultra

Single phase

1 speed

 Cuisine Kit



AS OPTION
23
DISCS

3
BLADES

2.9 L

R 201 XL

Single phase

1 speed

internal ejection

 Cuisine Kit



AS OPTION
23
DISCS


3
BLADES

2.9 L

R 211 XL

Single phase

1 speed

 Cuisine Kit



AS OPTION
23
DISCS


3
BLADES

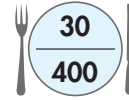
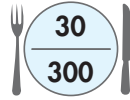
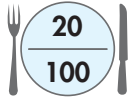
3.7 L

R 301

Single phase

1 speed

 Cuisine Kit



SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES



AS OPTION
28
DISCS

3
BLADES

4.5 L

R 402 V.V.

Single phase

Variable speed

Cuisine Kit



AS OPTION
+50
DISCS

3
BLADES

5.5 L

R 502 V.V.

Single phase

Variable speed

R-Mix®

Potato Ricer Attachment



AS OPTION
+50
DISCS

3
BLADES

7 L

R 652 V.V.

Single phase

Variable speed

R-Mix®

Potato Ricer Equipment



AS OPTION
28
DISCS

3
BLADES

4.5 L

R 402

Single phase or Three phase

2 speeds

Cuisine Kit



AS OPTION
+50
DISCS

3
BLADES

5.5 L

R 502

Three phase

2 speeds

Potato Ricer Attachment



AS OPTION
+50
DISCS

3
BLADES

7 L

R 652

Three phase

2 speeds

Potato Ricer Equipment



AS OPTION
23
DISCS

3
BLADES

4.5 L

R 401

Single phase

1 speed

Cuisine Kit

Potato Ricer Attachment

optional.

Potato Ricer Equipment



Cuisine Kit

optional.

R-Mix®

Reverse rotation function.

Complete selection of discs, refer page 18



R 201 XL



R 201 XL - R 201 XL Ultra

MOTOR BASE

Induction Motor
Pulse function

AS OPTION
23
DISCS

3
BLADES

2.9 L

CUTTER FUNCTION

2.9 litre cutter bowl with handle
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 495 mm
Gross weight 10,5 Kg

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

R 201 XL Ultra



R 201 XL Ultra

Power 550 Watts
Voltage Single phase - Pulse function
One speed 1500 rpm
Cutter bowl Stainless Steel
Dimensions (LxWxH) 220 x 280 x 495 mm
Gross weight 11 Kg

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



OPTIONS

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



R 211 XL - R 211 XL Ultra



MOTOR BASE

Induction Motor
Pulse function

AS OPTION
23
DISCS

3
BLADES

2.9 L



CUTTER FUNCTION

2,9 cutter bowl with handle
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 445 mm
Gross weight 12,6 kg

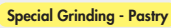

Ref. **2129** - R 211 XL 230V/50/1
Ref. **2196** - R 211 XL 230V/50/1 UK plug
Ref. **2127** - R 211 XL 120V/60/1
Ref. **2128** - R 211 XL 220V/60/1

R 211 XL Ultra

Power 550 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl stainless steel
Dimensions (LxWxH) 220 x 360 x 445 mm
Gross weight 13,45 kg

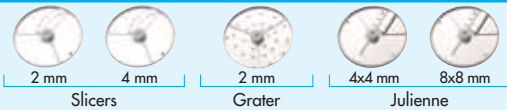
Ref. **2122** - R 211 XL Ultra 230V/50/1
Ref. **2197** - R 211 XL Ultra 230V/50/1 UK plug
Ref. **2120** - R 211 XL Ultra 120V/60/1
Ref. **2121** - R 211 XL Ultra 220V/60/1

OPTIONS

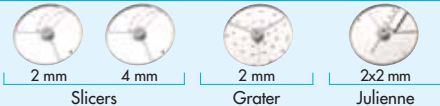
OPTIONS	Ref.
Cuisine Kit	27393
Citrus Press	27392
Coarse serrated blade 	27138
Fine Serrated blade 	27061
Additional smooth blade	27055

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

SUGGESTED PACKS OF DISCS



Pack of 5 discs - Ref. 1946



Asia pack of 4 discs Ref. 1904



Eastern Europe pack of 3 discs Ref. 2006



Complete selection of discs, refer page 18



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

AS OPTION
23
DISCS

3
BLADES

3.7 L

R 301

Power 650 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl composite material
Dimensions (LxWxH) 325 x 300 x 550 mm
Gross weight 16.1 Kg

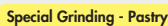

Ref. **2525** - R 301 230V/50/1
Ref. **2446** - R 301 230V/50/1 UK plug
Ref. **2527** - R 301 230V/50/1 DK
Ref. **2528** - R 301 120V/60/1
Ref. **2537** - R 301 220V/60/1

R 301 Ultra

Power 650 Watts
Voltage Single phase
One speed 1500 rpm
Cutter bowl stainless steel
Dimensions (LxWxH) 325 x 300 x 550 mm
Gross weight 17 Kg

Ref. **2547** - R 301 Ultra 230V/50/1
Ref. **2447** - R 301 Ultra 230V/50/1 UK plug
Ref. **2550** - R 301 Ultra 230V/50/1 DK
Ref. **2541** - R 301 Ultra 120V/60/1
Ref. **2543** - R 301 Ultra 220V/60/1

OPTIONS

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

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

SUGGESTED PACKS OF DISCS



Pack of 5 discs - Ref. 1946



Asia pack of 4 discs Ref. 1904



Eastern Europe pack of 3 discs Ref. 2006



CUISINE KIT

Fruit sauces and fruit and vegetable juice to make amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

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** - Cuisine kit for R201 XL / R201 XL Ultra / R211 XL / R 211 XL Ultra

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

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

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

Detailed references per machine :

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

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

Complete selection of discs, refer page 18



R 401 - R402 Three phase



MOTOR BASE

- Induction motor
- Metal motor support
- Pulse function

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

AS OPTION
23
DISCS

Power	700 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	320 x 304 x 570 mm
Gross weight	18.5 Kg

- Ref. **2425** - R 401 230V/50/1
- Ref. **2449** - R 401 230V/50/1 UK plug
- Ref. **2426** - R 401 120V/60/1
- Ref. **2429** - R 401 220V/60/1

R 402 THREE PHASE

AS OPTION
28
DISCS

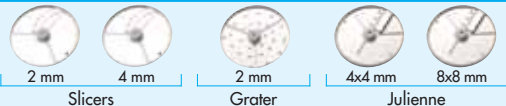
**3 Dicing
2 French Fries
available**

Power	750 Watts
Voltage	Three phase
Two speeds	750 / 1500 rpm
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

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

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

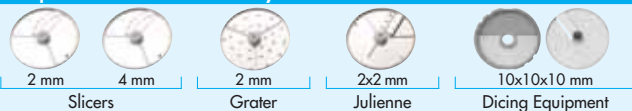
SUGGESTED PACKS OF DISCS



Pack of 5 discs - Ref. 1946



Asia pack of 4 discs for R401 only Ref. 1904



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



Eastern Europe pack of 3 discs Ref. 2006



R 402 Single phase - R402 V.V.



MOTOR BASE

- Induction motor
- Metal motor support
- Pulse function

AS OPTION
28
DISCS

3
BLADES

4.5 L



CUTTER FUNCTION

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

**3 Dicing
2 French Fries
available**



VEGETABLE PREPARATION FUNCTION

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

R 402 SINGLE PHASE

Power	750 Watts
Voltage	Single phase
Two speeds	500 / 1500 rpm
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

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

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

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

R 402 V.V.

Power	1000 Watts
Voltage	Single phase
Variable speed	from 300 to 3500 rpm in cutter option from 300 to 1000 rpm in veg. prep. function
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

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

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

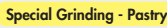

R 402 Single phase



R 402 V.V.



OPTIONS : R401 - R402 - R402V.V.

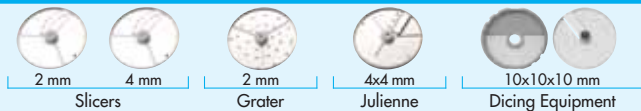
OPTIONS : R401 - R402 - R402V.V.	Ref.
Cuisine Kit	27396
Citrus Press	27395
Coarse serrated blade 	27346
Fine Serrated blade 	27345
Additional smooth blade	27344

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

SUGGESTED PACKS OF DISCS



Pack of 5 discs - Ref. 1946



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



Eastern Europe pack of 3 discs Ref. 2006

Complete selection of discs, refer page 18 



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

AS OPTION
+50
DISCS

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 665 mm
Gross weight 30 Kg

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

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

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

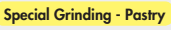

R 502 V.V.

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 665 mm
Gross weight 32 Kg

R-MIX[®]

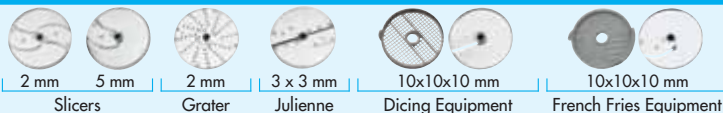
Ref. 2481 - R 502 V.V. 230V/50-60/1

OPTIONS

	Ref.
Coarse serrated blade 	27121
Fine serrated blade 	27351
Additional smooth blade	27120
Potato ricer attachment Ø 3 mm	28207

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

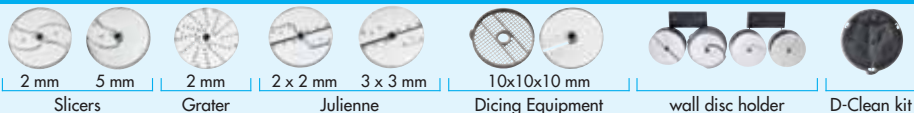
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



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

BLADE ASSEMBLY



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

EXTRAORDINARILY USER FRIENDLY!



Power-assisted lever: less effort for the user.



Extra Ergonomic

stainless steel bowl
7 L

LID



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

OPTIONS : R652 - R652 V.V.

Stainless steel coarse serrated blade assembly
Stainless steel fine serrated blade assembly
Stainless steel additional smooth blade assembly
Lower serrated blade, per unit
Upper serrated blade, per unit
Lower fine serrated blade
Upper fine serrated blade
Lower smooth blade, per unit
Upper smooth blade, per unit

Ref.

27125
27352
27124
49162
49163
49165
49164
49160
49161



Potato Ricer Attachment

This attachment includes:

- A special blade and mesh
- A special evacuation disc
- Hopper (for R 502 and R 502 V.V.)

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

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

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

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

1+2
1+2
1
1



Complete selection of discs, refer page 18 

R 652



R 652 V.V.



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

AS OPTION
+50
DISCS

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) 426 x 481 x 880 mm
Gross weight 33.4 Kg

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

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

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

R 652 V.V.

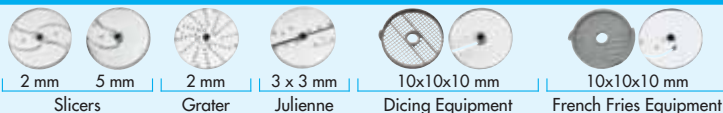
R-MIX[®]

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) 426 x 481 x 880 mm
Gross weight 33.4 Kg

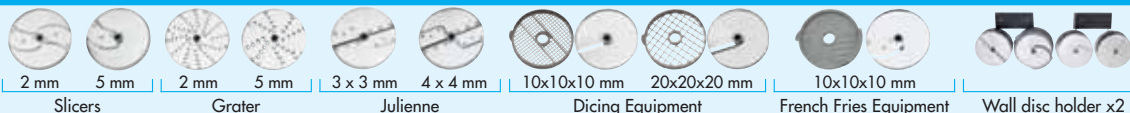
Ref. 2138 - R 652 V.V. 230V/50-60/1

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

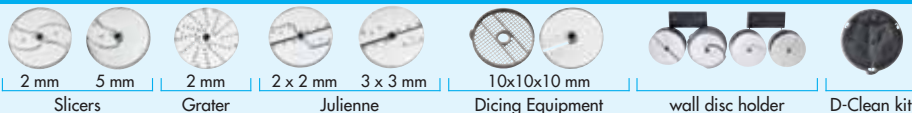
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

MultiCut Pack of 16 discs

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

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













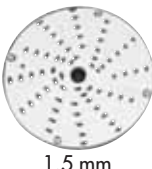











The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.



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

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











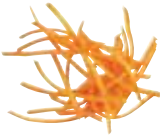
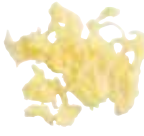



MultiCut Pack of 16 discs*: Ref. 2022



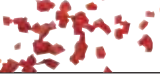

2 free discs are included in the pack of 16 discs

Slicers	 1 mm	Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		Dicing	 5 x 5 x 5 mm	Beetroot, courgette, cucumber, apple, pear, melon, mango.	
	 2 mm	Pepper, celeriac, carrot, leek, lemon, banana, kiwi.			 10 x 10 x 10 mm	Tomato, courgette, pepper, onion, apple.	
	 4 mm	Tomato, courgette, mushroom, eggplant.			 20 x 20 x 20 mm	Pepper, courgette, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters	 1.5 mm	Carrots, celeriac, parsnip.		Julienne	 2 x 10 mm	Carrot, cucumber, courgette, beetroot.	
	 3 mm	Beetroot, cabbage, carrots, cheese.			 2.5 x 2.5 mm	Carrot, cucumber, radish, celeriac, courgette.	
French Fries	 10 x 10 mm	Potato, turnip, celeriac, courgette, sweet potato, parsnip.		 4 x 4 mm	Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.		

D-Clean Kit  cleaning tool for dicing grids (5, 8 and 10 mm) + **Disc holders**  Disc holders for 16 discs

*suitable for CL50, CL52, CL55 and CL60.

					
	Ø 175 mm	Ø 175 mm	Ø 190 mm	Ø 190 mm	
	R 201 XL R 201 XL Ultra R 211 XL R 211 XL Ultra R 301 R 301 Ultra / R 401 CL 20	R 402 R 402 V.V. CL 40	DISCS	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60	CL 50 Gourmet Parsley kit
SLICERS			Almonds 0.6 mm	28166	28166
	27051	27051	0.8 mm	28069	28069
	27555	27555	1 mm	28062	28062
	27086	27086	2 mm	28063	28063
	27566	27566	3 mm	28064	28064
	27087	27087	4 mm	28004	28004
	27786	27786	5 mm	28065	28065
			6 mm	28196	28196
			8 mm	28066	28066
			10 mm	28067	28067
			14 mm	28068	
			4 mm for cooked potatoes	27244	27244
			6 mm for cooked potatoes	27245	27245
RIPPLE CUT SLICERS	27621	27621	2 mm	27068	27068
			3 mm	27069	27069
			5 mm	27070	27070
GRATERS	27588	27588	1.5 mm	28056	28056
	27577	27577	2 mm	28057	28057
	27511	27511	3 mm	28058	28058
		27148	4 mm	28073	28073
		27149	5 mm	28059	28059
	27046	27046	6 mm		
	27632	27632	7 mm	28016	28016
	27764	27764	9 mm	28060	28060
	27191	27191	Parmesan	28061	28061
	27078	27078	Röstis potatoes	27164	27164
	27079	27079	Raw potatoes	27219	27219
	27130	27130	0.7 mm for horseradish paste		
			1 mm for horseradish paste	28055	28055
			1.3 mm for horseradish paste		
JULIENNE			1 x 8 mm	28172	28172
	27080	27080	1 x 30 onions/Cabbage	28153	28153
	27081	27081	2 x 4 mm	27072	27072
			2 x 6 mm	27066	27066
			2 x 8 mm	27067	27067
	27599	27599	2 x 10 mm	28173	28173
			2 x 2 mm	28051	28051
			2.5 x 2.5 mm	28195	28195
	27047	27047	3 x 3 mm	28101	28101
	27610	27610	4 x 4 mm	28052	28052
	27048	27048	6 x 6 mm	28053	28053
			8 x 8 mm	28054	28054

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

RAPPEL



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

ACCESSORIES

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






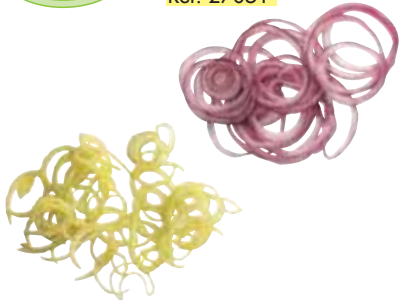






















The widest range of slicers available

Slicers

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

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

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



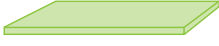







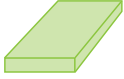








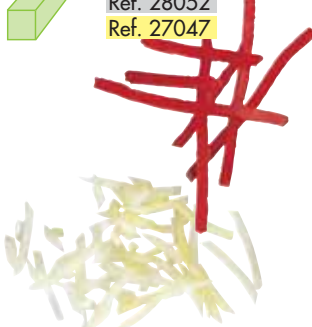






The widest range of slicers available

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.

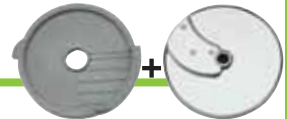
CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

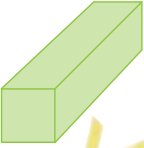

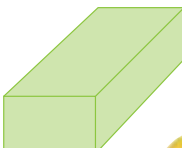





 <p>1 x 8 mm Tagliatelles Ref. 28172</p> 	 <p>1 x 30 mm Ref. 28153</p> 	 <p>2 x 4 mm Ref. 27072 Ref. 27080</p> 	 <p>2 x 6 mm Ref. 27066 Ref. 27081</p> 
 <p>2 x 8 mm Ref. 27067</p> 	 <p>2 x 10 mm Tagliatelles Ref. 28173</p> 	 <p>2 x 2 mm Ref. 28051 Ref. 27599</p> 	 <p>2,5 x 2,5 mm Ref. 28195</p> 
 <p>3 x 3 mm Ref. 28101</p> 	 <p>4 x 4 mm Ref. 28052 Ref. 27047</p> 	 <p>6 x 6 mm Ref. 28053 Ref. 27610</p> 	 <p>8 x 8 mm Ref. 28054 Ref. 27048</p> 

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.



 <p>8 x 8 mm Ref. 28134 Ref. 27116</p> 	 <p>8 x 16 mm Ref. 28159</p> 	 <p>10 x 10 mm Ref. 28135 Ref. 27117</p> 	 <p>10 x 16 mm Ref. 28158</p> 
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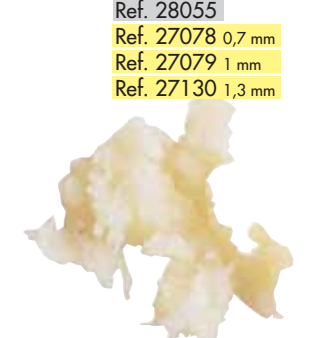
The widest range of slicers available

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

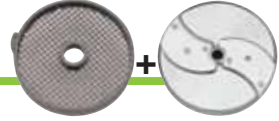
CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

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

Dicing Equipment



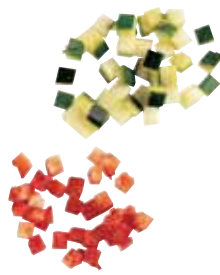
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

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



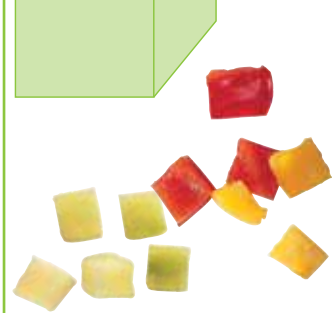
14x14x 10 mm*
Ref. 28179



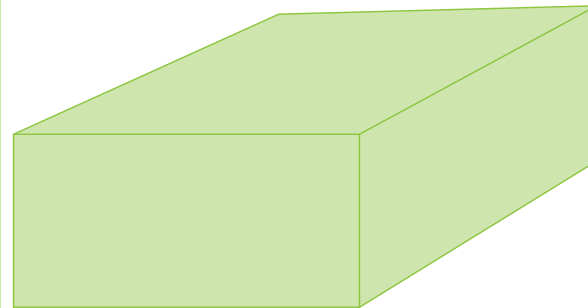
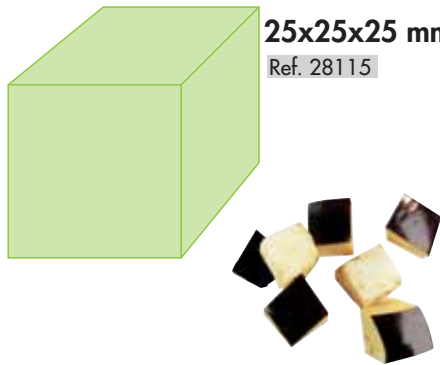
14x14x 14 mm*
Ref. 28113



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



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

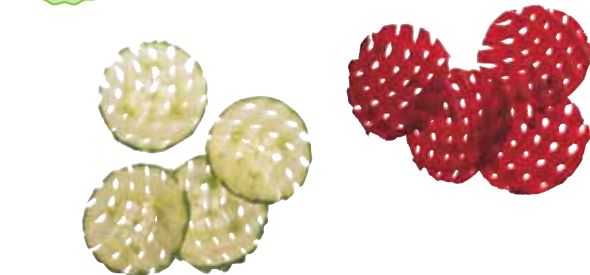
2 mm
Ref. 28198



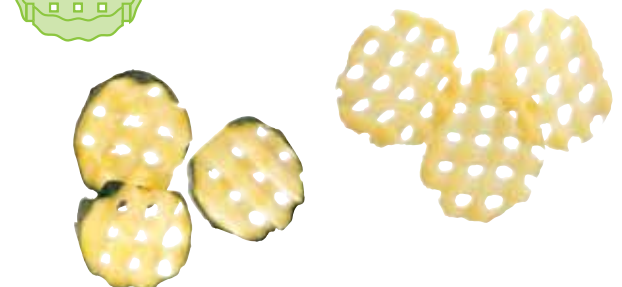
3 mm
Ref. 28199



4 mm
Ref. 28177



6 mm
Ref. 28178





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



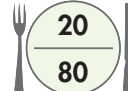
More than 50 discs for slicing, ripplecutting, grating, dicing, shredding and making french fries.

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



Stainless-steel motor base (on Ultra version).





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



55
DISCS

CL 50 Gourmet
Single phase
1 speed



AS OPTION
+50
DISCS

CL 50 Ultra
Single phase or Three phase
1 or 2 speeds
Potato Ricer Attachment



AS OPTION
23
DISCS

CL 20
Single phase
1 speed



AS OPTION
28
DISCS

CL 40
Single phase
1 speed

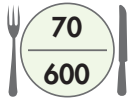


AS OPTION
+50
DISCS

CL 50
Single phase or Three phase
1 or 2 speeds
Potato Ricer Attachment

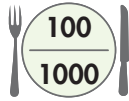
TABLE TOP MODELS

Potato Ricer Attachment or Potato Ricer Equipment optional.



250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

New



CL55 Workstation

Three phase

2 speeds

Potato Ricer Equipment

Multicut pack of 16 discs included

New



CL 60 Workstation

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

Multicut pack of 16 discs included



CL 55 2 Feed-Heads

Single phase or Three phase

2 speeds

Potato Ricer Equipment

AS OPTION
+50
DISCS



CL 60 2 Feed-Heads

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

AS OPTION
+50
DISCS



AS OPTION
+50
DISCS

CL 52

Single phase or Three phase

1 or 2 speeds

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL 55 Pusher Feed Head

Single phase or Three phase

2 speeds

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL 60 Pusher Feed Head

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

FLOOR STANDING MODELS

Complete selection of discs, refer page 18



CL 20



CL 20 - CL 40



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

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

CL 20

Power	400 Watts
Voltage	Single phase
One speed	1 500 rpm
Dimensions (LxWxH)	325 x 304 x 570 mm
Gross weight	12 Kg

AS OPTION
23
DISCS

- Ref. **22394** - CL 20 230V/50/1
- Ref. **22395** - CL 20 230V/50/1 Uk plug
- Ref. **22397** - CL 20 230V/50/1 DK
- Ref. **22399** - CL 20 120V/60/1
- Ref. **22398** - CL 20 220V/60/1

CL 40



CL 40

Power	500 Watts
Voltage	Single phase
One speed	500 rpm
Vegetable bowl	stainless steel
motor base	metal
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	15.2 Kg

AS OPTION
28
DISCS

**3 Dicing
2 French Fries
available**

- Ref. **24570** - CL 40 230V/50/1
- Ref. **24571** - CL 40 230V/50/1 Uk plug
- Ref. **24577** - CL 40 230V/50/1 DK
- Ref. **24575** - CL 40 120V/60/1
- Ref. **24574** - CL 40 220V/60/1

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

SUGGESTED PACKS OF DISCS



Pack of 5 discs for CL 20 - Ref. 1946



Asia pack of 4 discs for CL 20 Ref. 1904



Eastern Europe pack of 3 discs for CL20 Ref. 2006



Pack of 6 discs for CL 40 Ref. 1945



Asia pack of 8 discs for CL 40 Ref. 1909



CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality !



4 Waffle
2 mm - 3 mm - 4 mm - 6 mm



3 Brunoise
2 mm - 3 mm - 4 mm



Parsley
1 mm

CL 50 Gourmet

Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor	induction
Motor base	stainless steel
Bow & lid	metal
Large hopper	upload capacity 2.1 litres
Cylindrical hopper	Ø 69mm
Included	2 discs for brunoise or waffle cut to be selected from the list below. 0.6-litre internal collection tray
Dimensions (WxDxH)	376 x 309 x 581 mm
Gross weight	22 Kg

AS OPTION
55
DISCS
3 Brunoises
4 Waffles
available

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



Waffle

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

Brunoise

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

1 mm special « Parsley Kit »

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



Potato Ricer Equipment

- **Feed tube**
for CL 50 E, CL 50 E Ultra, R 502 and R 502 V.V.
- **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 flavoursome mashed potato in just 2 minutes.
- **Ergonomics**
The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

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



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. **28190** - Potato Ricer Attachment Ø 3 mm
- Ref. **28205** - Potato Ricer Attachment Ø 6 mm
- Ref. **28188** - Potato Ricer Equipment Ø 3 mm
- Ref. **28206** - Potato Ricer Equipment Ø 6 mm

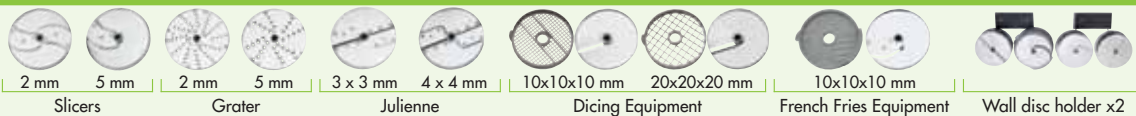
- 1 + 2**
- 1 + 2**
- 1**
- 1**

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

SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

Complete selection of discs, refer page 18



CL 50 - CL 50 Ultra



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

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

**10 Dicing
 4 French Fries
 available**

**AS OPTION
 +50
 DISCS**

CL 50 - 1 speed

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

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

CL 50 - 2 speeds

Power	600 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Motor base	polycarbonate
Dimensions (LxWxH)	380 x 305 x 595 mm
Gross weight	19.8 Kg

Ref. **24449** - CL 50 Three phase 400V/50/3

CL 50 Ultra - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	stainless steel
Dimensions (LxWxH)	380 x 305 x 610 mm
Gross weight	20.2 Kg

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

CL 50 Ultra - 2 speeds

Power	600 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Motor base	stainless steel
Dimensions (LxWxH)	380 x 305 x 610 mm
Gross weight	20.2 Kg

Ref. **24476** - CL 50 Three phase 400V/50/3

CL 50 - 1 speed



CL 50 - 2 speeds



CL 50 Ultra - 1 speed



CL 50 Ultra - 2 speeds






CL 50 Ultra *Pizza*

Our brand-new package for making *Pizzas*




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



 **2-mm slicing disc**
for courgettes, 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
Dimensions (WxDxH)	380 x 305 x 610 mm
Gross weight	20.2 Kg

10 Dicing
4 French Fries
available 

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



CL 52 Vegetable Preparation Machine

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

Extra Ergonomic

VEGETABLE PREPARATION MACHINES

EXTRA PRECISE



Cylindrical feed tube (Ø 59 mm) for uniform cutting of long vegetables.

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.

EFFICIENT EJECTION

Convenient and space-saving lateral ejection.





CL 52 1 speed



CL 52 2 speeds



CL 52



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid
Large hopper
Load capacity 4,2 litres
Feed tube included Ø : 58 mm
Cylindrical hopper specially designed for long vegetables
No disc included
Mashed potato accessory available as option

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

CL 52 - 1 speed

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

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

CL 52 - 2 speeds

Power	900 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Dimensions (LxWxH)	360 x 340 x 690 mm
Gross weight	28 Kg

Ref. **24501** - CL 52 400V/50/3

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

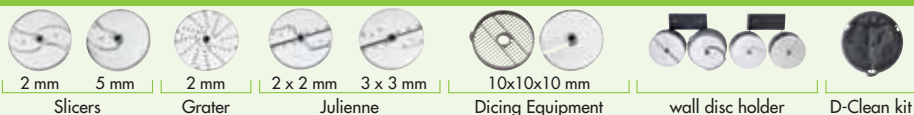
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

Complete selection of discs, refer page 18



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

MOTOR BASE

Induction motor
All-metal motor base

VEGETABLE PREPARATION FUNCTION

Stainless steel mobile stand equipped with 2 wheels with brake included
No disc included
Mashed Potato accessory available as option

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

CL 55 Pusher Feed-Head

Power	750 Watts	1100 Watts
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Pusher feed Head	Metal	
Load capacity	4.5 litre	
Tube included	Ø 58 mm	
Dimensions (LxWxH)	with: 865 x 396 x 1272 mm With Stand	
Gross weight	43.6 Kg Without Stand 528 x 396 x 965mm	

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

CL 55 2 Feed-Heads large output

Power	1100 Watts
Voltage	Single phase Three phase
Speeds	375 rpm 375 & 750 rpm
Automatic feed head	stainless steel
Load capacity	4.2 litre With Stand
Pusher feed Head	Metal
Dimensions (LxWxH)	without stand: 865 x 396 x 1272 mm
Gross weight	51.3 kg Without Stand 528 x 396 x 965mm

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

CL 55 Pusher Feed-Head



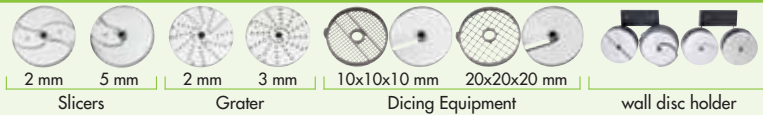
CL 55 2 Feed-Heads



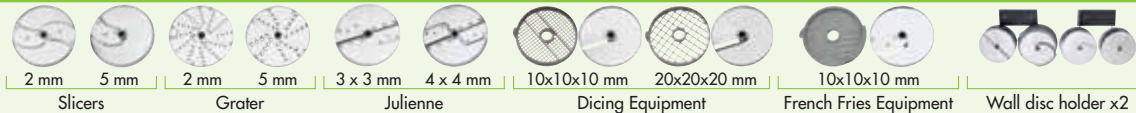
VEGETABLE PREPARATION MACHINES

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

SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



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

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**















CL 55 Workstation

Power	1100 Watts
Voltage	3-phase 400v
Speed	375 & 750 rpm
Dimensions (WxDxH)	with stand 865 x 396 x 1 272 mm
Gross weight	53.1 kg

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



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



Pusher Feed-Head with feed tube included

Ref. 39673



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

Ref. 28161



Straight and bias cut hole hopper.

Ref. 28155



Potato Ricer Equipment

Ref. 28188 Ø 3 mm

Ref. 28206 Ø 6 mm



New

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

Ref. 49128

4 French Fries cuts available



8 x 8 mm

New



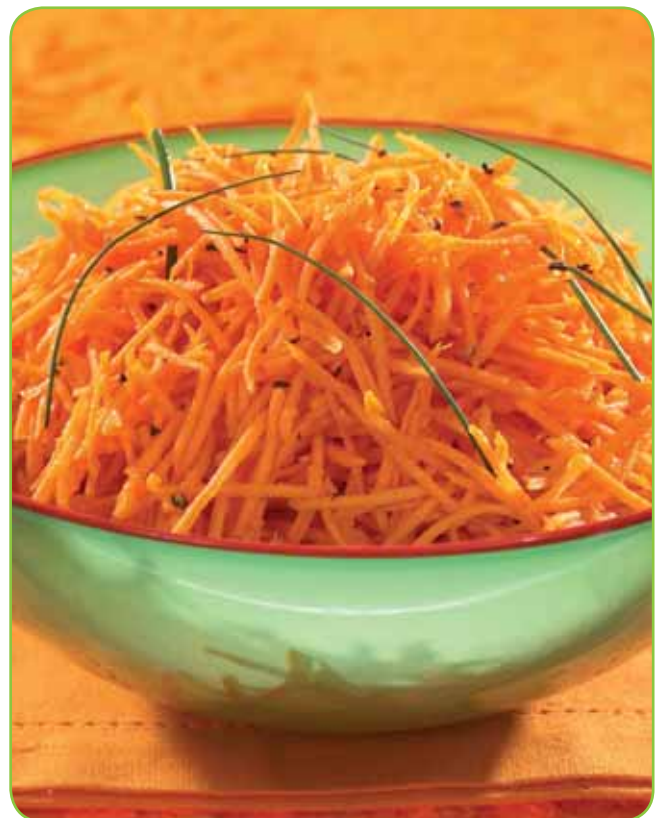
8 x 16 mm



10 x 10 mm



10 x 16 mm






CL 60 Pusher Feed-Head

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

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

 **VEGETABLE PREPARATION FUNCTION**
 Pusher feed head 238 cm²- capacity 4,2 litres
 Feed tube included Ø : 58 mm
 No disc included
 Mashed Potato accessory available as option

CL 60 Pusher Feed-Head

New

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

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

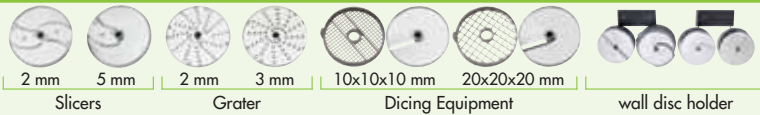
CL 60 Pusher Feed-Head

New

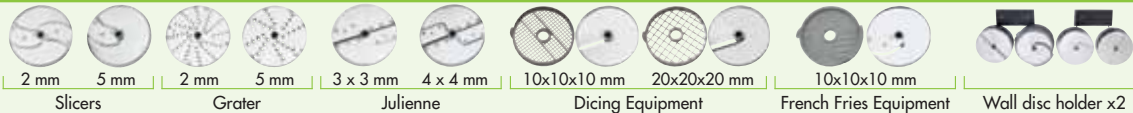


Please add the machine, disc pack or individual disc references on your order

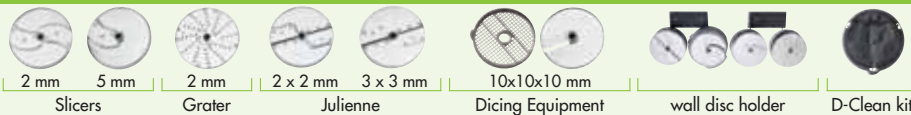
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

Complete selection of discs, refer page 18 

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 238 cm² - capacity 4.2 litres
- + Automatic feed head
- + Tube included 58 mm
- + 4 tubes feed head
- + Ergo mobile trolley
- + Three full-size gastronorm pans
- + Potato ricer equipment 3 mm
- + MultiCut pack of 16 discs
- + Storage Trolley

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

CL 60 Workstation

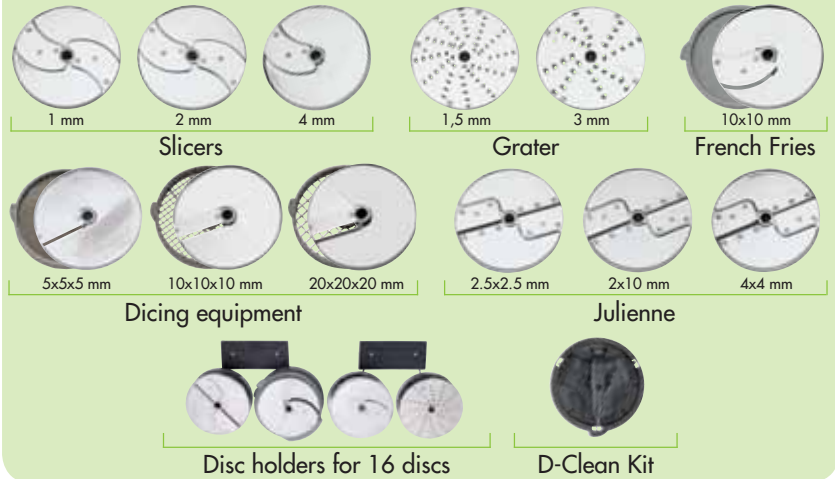
New

Power 1 500 Watts
Voltage Three phase 400 V or Single phase 230 V
Speeds 375 & 750 rpm or 100 to 1000 rpm
Dimensions (LxWxH) 462 x 770 x 1353 mm
Gross weight 74 Kg

Ref. 2300 - CL 60 Workstation 400V/50/3
Ref. 2302 - CL 60 Workstation 220V/60/3
Ref. 2304 - CL 60 Workstation 380V/60/3
Ref. 2301 - CL 60 V.V. Workstation 230V/50/1



Ref. 2022 MultiCut Pack of 16 discs included



ERGO MOBILE TROLLEY



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



CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



Up to
1800 kg
of vegetables
per hour

ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE TROLLEY



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

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



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



4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ERGO MOBILE TROLLEY



Can accommodate three full-size gastronorm pans

Complete selection of discs, refer page 18



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 cm² - capacity 4,2 litres
Stainless steel automatic feed head
No disc included
Mashed Potato accessory available as option

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

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

New

Power 1500 Watts
Voltage Three phase
Two speeds 375 & 750 rpm
Dimensions (LxWxH) 600 x 720 x 1225 mm
Gross weight 91.5 Kg

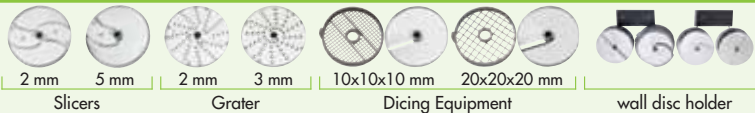
- Ref. 2325 - CL 60 2 Feed-Heads 400V/50/3
- Ref. 2327 - CL 60 2 Feed-Heads 220V/60/3
- Ref. 2326 - CL 60 2 Feed-Heads 380V/60/3
- Ref. 2329 - CL60 V.V. 2 Feed-Heads 230/50-60/1

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



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

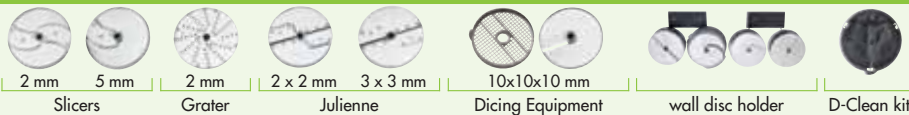
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



CL 60 ACCESSORIES



Automatic Feed-Head
With feeding tray.

Ref. 39681



Pusher Feed-Head

Ref. 39680



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

Ref. 49066

New



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

Ref. 49132



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

Ref. 28157



Potato Ricer Equipment

Ref. 28188 Ø 3 mm
Ref. 28206 Ø 6 mm



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

Ref. 28162





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.





Smooth blade
Standard



Coarse chopping



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



Chopping herbs

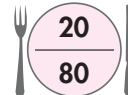
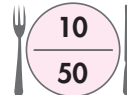
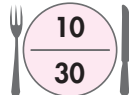
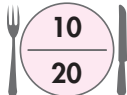


Grinding spices

Bowl capacity

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

*Amount of raised dough at 60% hydration



Quantity per batch

1 kg

1.5 kg

2.5 kg

3 kg

VARIABLE SPEED 300 to 3500 rpm



3
BLADES

4.5 L



R 4 V.V.
Single phase

3
BLADES

5.5 L



R 5 V.V.
Single phase
R-Mix®

1 SPEED 1500 rpm

1 SPEED 3000 rpm

3
BLADES

2.9 L



R 2
Single phase

3
BLADES

3.7 L



R 3-3000
Single phase

2 SPEEDS 1500/3000 rpm

3
BLADES

4.5 L



R 4
Three phase

3
BLADES

5.5 L



R 5 Plus
Three phase

1 SPEED 1500 rpm

3
BLADES

2.9 L



R 2 B
Single phase

3
BLADES

3.7 L



R 3-1500
Single phase

3
BLADES

4.5 L



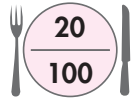
R 4-1500
Single phase

3
BLADES

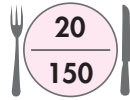
5.5 L



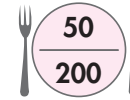
R 5 Plus
Single phase



3.5 kg



5 kg



6 kg

VARIABLE SPEED 300 to 3500 rpm



3 BLADES

7 L

R 6 V.V.
Single phase
R-Mix®



3 BLADES

8 L

R 8 V.V.
Single phase
R-Mix®
R-Vac® optional



3 BLADES

11.5 L

R 10 V.V.
Single phase
R-Mix®
R-Vac® optional

2 SPEEDS 1500/3000 rpm



3 BLADES

7 L

R 6
Three phase



3 BLADES

8 L

R 8
Three phase
R-Vac® optional



3 BLADES

11.5 L

R 10
Three phase
R-Vac® optional

R-Vac® Vacuum function
R-Mix® Reverse rotation function



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

3
BLADES

R 2

2.9 L

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

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

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

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

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

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

R 2 B

2.9 L

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

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

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

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

R 3-1500

3.7 L

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

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

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

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

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

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

R 3-3000

3.7 L

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

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

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

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

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

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

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

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



MOTOR BASE

- Induction motor
- Metal motor base
- Pulse function



CUTTER FUNCTION

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

R 4

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

- Ref. **22437** - R 4 400V/50/3
- Ref. **22438** - R 4 220V/60/3
- Ref. **22439** - R 4 380V/60/3
- Ref. **22440** - R 4 220V/50/3

R 4-1500

Power	700 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	226 x 304 x 440 mm
Gross weight	13.6 Kg

- Ref. **22430** - R 4-1500 230V/50/1
- Ref. **22434** - R 4-1500 230V/50/1 UK plug
- Ref. **22431** - R 4-1500 230V/50/1 DK
- Ref. **22432** - R 4-1500 120V/60/1
- Ref. **22433** - R 4-1500 220V/60/1

R 4 V.V.

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

- Ref. **22441** - R 4 V.V. 230V/50-60/1
- Ref. **22444** - R 4 V.V. 230V/50-60/1 DK



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

R 5 Plus Single phase



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



MOTOR BASE

Induction motor
All metal motor base



CUTTER FUNCTION

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

R 5 Plus-1500

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

Ref. **24323 - R 5 Plus** 230V/50/1
Ref. **24197 - R 5 Plus** 230V/50/1 Uk plug
Ref. **24324 - R 5 Plus** 220V/60/1

R 5 Plus Three phase



R 5 Plus

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

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

R 5 V.V.



R 5 V.V.



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

OPTIONS

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

R 6 - R 6 V.V.



MOTOR BASE

- Induction motor
- All metal motor base
- Pulse function

3
BLADES

7 L



CUTTER FUNCTION

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

R 6

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

Ref. **24314 - R 6** 400V/50/3
 Ref. **24316 - R 6** 220V/60/3



R 6

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

R-MIX®



R 6 V.V.

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



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.



VACUUM PROCESSING



The R-VAC® system, designed to fit the R 8 and R 10, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables terrines, foie gras pâté and ganache.

The advantages of vacuum processing :

- Better food preservation,
- Better presentation,
- Better development of flavours and aromas,
- Better cooking.

R-MIX® FUNCTION

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



• **To mix without cutting delicate products.**

• The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.

Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins into brioche pastry.



OPTION: ADDITIONAL 3.5 AND 4 LITRE BOWL

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

R 8 - R 8 SV - R 8 V.V.



MOTOR BASE

Induction motor
Pulse function

3
BLADES

8 L



CUTTER FUNCTION

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

R 8

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

Ref. **21291** - R 8 400V/50/3
Ref. **21293** - R 8 220V/60/3
Ref. **21294** - R 8 380V/60/3
Ref. **21295** - R 8 230V/50/3

R 8 SV

R-VAC®

Power 2200 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
R-Vac® vacuum system
Vacuum pump available as an optional extra
Dimensions (LxWxH) 315 x 545 x 585 mm
Gross weight 46.5 Kg

Ref. **2040** - R 8 SV 400V/50/3
Ref. **2041** - R 8 SV 220V/60/3
Ref. **2042** - R 8 SV 380V/60/3
Ref. **2043** - R 8 SV 230V/50/3

R 8 V.V.

R-MIX®

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

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

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



R 8



R 8 V.V.



OPTIONS

	Ref.
Coarse serrated 2 blade assembly <small>Special Grinding - Pastry</small>	27383
Additional 2 smooth blade assembly	27381
Fine serrated 2 blade assembly <small>Special Herbs & Spices</small>	27385
Coarse serrated blade (per unit)	59281
Smooth blade (per unit)	59280
Fine serrated blade (per unit)	59282

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

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



R 10

R 10 - R 10 SV - R 10 V.V.

MOTOR BASE

Induction motor
Pulse function

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
Ref. **21393 - R 10** 220V/60/3
Ref. **21394 - R 10** 380V/60/3
Ref. **21395 - R 10** 230V/50/3

R 10 SV

R-VAC®

Power 2600 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
R-Vac® vacuum system
Vacuum pump available as an optional extra
Dimensions (LxWxH) 345 x 560 x 660 mm
Gross weight 51.3 Kg

Ref. **2044 - R 10 SV** 400V/50/3
Ref. **2045 - R 10 SV** 220V/60/3
Ref. **2046 - R 10 SV** 380V/60/3
Ref. **2047 - R 10 SV** 230V/50/3

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


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




OPTIONS	Ref.
Coarse serrated 3 blade assembly <small>Special Grinding - Pastry</small>	27384
Additional 3 smooth blade assembly	27382
Fine serrated 3 blade assembly <small>Special Herbs & Spices</small>	27386
Coarse serrated blade (per unit)	59281
Smooth blade (per unit)	59282
Fine serrated blade (per unit)	59280

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

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




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




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




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




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




Blade
New patented blade profile for an optimum cutting quality.



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



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



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

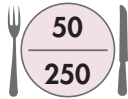


VERTICAL CUTTER MIXERS

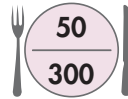




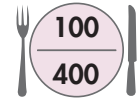
Quantity per batch



3 to 9 kg



3 to 12 kg



4 to 14 kg

VARIABLE SPEED 300 to 3500 rpm

3 BLADES

15 L



R 15 V.V.
Three phase

R-Mix®

R-Vac® optional

3 BLADES

20 L



R 20 V.V.
Three phase

R-Mix®

R-Vac® optional

2 SPEEDS 1500/3000 rpm

3 BLADES

15 L



R 15

Three phase

R-Vac® optional

3 BLADES

20 L



R 20

Three phase

R-Vac® optional

3 BLADES

23 L



R 23

Three phase

R-Vac®

Vacuum function

R-Mix®

Reverse rotation function



100
 500
 4 to 17 kg

200
 1000
 6 to 27 kg

300
 3000
 6 to 36 kg

2 SPEEDS 1500/3000 rpm



3
 BLADES
 28 L

R 30
Three phase



3
 BLADES
 45 L

R 45
Three phase



3
 BLADES
 60 L

R 60
Three phase



Smooth blade
Standard



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated blade
Optional

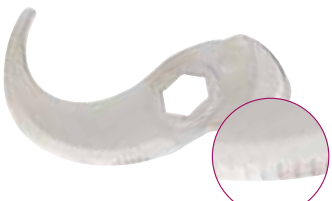
Special Grinding - Pastry



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

R 15 - R 15 SV - R 15 V.V.



MOTOR BASE

Induction motor
Pulse function

3
BLADES

15 L



CUTTER FUNCTION

Stainless steel 15 litre bowl with handle
3 stainless steel smooth blade assembly supplied as standard
4-litre Mini bowl available as an optional extra

R 15

Power 3000 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Dimensions (LxWxH) 370 x 615 x 680 mm
Gross weight 58.7 Kg

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

R 15 SV

Power 3000 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
R-Vac® vacuum system
Vacuum pump available as an optional extra
Dimensions (LxWxH) 370 x 615 x 680 mm
Gross weight 60.3 Kg

Ref. **2048 - R 15 SV** 400V/50/3
Ref. **2049 - R 15 SV** 220V/60/3
Ref. **2051 - R 15 SV** 230V/50/3
Ref. **2050 - R 15 SV** 380V/60/3

R 15 V.V.

Power 3000 Watts
Voltage Three phase
Variable speed 300 to 3500 rpm
Rmix function reverse speed from 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 370 x 615 x 680 mm
Gross weight 57.9 Kg

Ref. **51487 - R 15 V.V.** 380-480V/50-60/3

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



R-VAC®

R-MIX®



R 15



R 15 V.V.



OPTIONS

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

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

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



R 20

R 20 - R 20 SV - R 20 V.V.

MOTOR BASE

Induction motor
Pulse function

3
BLADES

20 L

CUTTER FUNCTION

Stainless steel 20 litre bowl with handle
3 stainless steel smooth blade assembly supplied as standard

R 20

Power 4400 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
Dimensions (LxWxH) 380 x 630 x 760 mm
Gross weight 72.3 Kg

Ref. 51591 - R 20 400V/50/3
Ref. 51593 - R 20 220V/60/3
Ref. 51594 - R 20 380V/60/3
Ref. 51595 - R 20 230V/50/3



R 20 V.V.

R 20 SV

R-VAC®

Power 4400 Watts
Voltage Three phase
Two speeds 1500 / 3000 rpm
R-Vac® vacuum system
Vacuum pump available as an optional extra
Dimensions (LxWxH) 380 x 630 x 760 mm
Gross weight 73.9 Kg

Ref. 2052 - R 20 SV 400V/50/3
Ref. 2053 - R 20 SV 220V/60/3
Ref. 2055 - R 20 SV 230V/50/3
Ref. 2054 - R 20 SV 380V/60/3

R 20 V.V.

R-MIX®

Power 4400 Watts
Voltage Three phase
Variable speed 300 to 3500 rpm
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH) 380 x 630 x 760 mm
Gross weight 70.2 Kg

Ref. 51587 - R 20 V.V. 400V/50/3

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



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

R 23 - R 30



MOTOR BASE

Stainless steel machine



CUTTER FUNCTION

Stainless steel tilting and removable bowl
 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
 Ref. **51335C - R 23** 230V/50/3
 Ref. **51333C - R 23** 220V/60/3
 Ref. **51334C - R 23** 380V/60/3

R 30

28 L

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

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



3 retractable wheels included

3 retractable wheels included

OPTIONS	R 23		R 30	
	Ref.		Ref.	
Coarse serrated 3 blade assembly	57070		57075	
Additional 3 smooth blade assembly	57069		57074	
Fine serrated 3 blade assembly	57072		57077	
Coarse serrated blade (per unit)	118294		118286	
Smooth blade (per unit)	118217		117950	
Fine serrated blade (per unit)	118292		118241	





R 45

3 retractable wheels included

R 45 - R 60



MOTOR BASE

Stainless steel machine



CUTTER FUNCTION

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

R 45

45 L

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

- Ref. 53331C - R 45 400V/50/3
- Ref. 53335C - R 45 230V/50/3
- Ref. 53333C - R 45 220V/60/3
- Ref. 53334C - R 45 380V/60/3



R 60

3 retractable wheels included

R 60

60 L

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

- Ref. 54331C - R 60 400V/50/3
- Ref. 54335C - R 60 230V/50/3
- Ref. 54333C - R 60 220V/60/3
- Ref. 54334C - R 60 380V/60/3



OPTIONS	R 45		R 60	
	Ref.		Ref.	
Coarse serrated 3 blade assembly	57082		57092	
Additional 3 smooth blade assembly	57081		57091	
Fine serrated 3 blade assembly	57084		57095	
Coarse serrated blade (per unit)	118287		118290	
Smooth blade (per unit)	117952		117954	
Fine serrated blade (per unit)	118243		118245	



The 1st Professional Cooking Cutter-Blender !

HOT or **AMBIENT**

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



The Kitchen Assistant for Chefs

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

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



A METICULOUS ASSISTANT

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



AN AUTONOMOUS ASSISTANT

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

A DEPENDABLE ASSISTANT

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



A SILENT ASSISTANT

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



3,7 L

> 140°

to the nearest degree

4 500 rpm

Robot Cook®

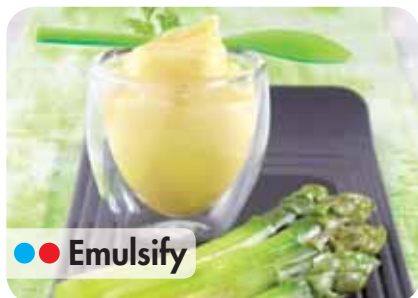
New 3,7 L

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

- Ref. **43000R** - Robot Cook® 230V/50/1
- Ref. **43001R** - Robot Cook® 230V/50/1 Uk plug
- Ref. **43007R** - Robot Cook® 230V/50/1 DK
- Ref. **43009R** - Robot Cook® 120V/60/1
- Ref. **49131** - Additional 120V bowl set (bowl + blade + lid + scraper)
- Ref. **39854** - Additional 230V bowl set (bowl + blade + lid + scraper)
- Ref. **39691** - Blade



Functions



Emulsify

- Béarnaise
- Mayonnaise
- Hollandaise
- Beurre blanc



Grind

- Pesto
- Pistachio
- Almonds
- Food powder



Mix

- Velouté soups
- Comportes
- Vegetable purées
- Iced preparations

• Ambient or • Hot up to 140°C



Chop

- Herbs
- Condiments
- Terrines
- Tartares



Blend

- Béchamel
- Risotto
- Custard
- Crème pâtissière



Knead

- Choux pastry
- Short crust pastry
- Yeast dough
- 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



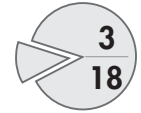
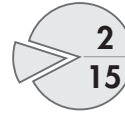
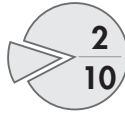
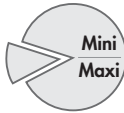
High chimney in bowl for processing large liquid quantities



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



Number of 200 g portions:



Amounts processed per operation

Special Single Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

VARIABLE SPEED 300 to 3500 rpm



4.5 L

Blixer 4 V.V.
Single phase



5.5 L

Blixer 5 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



4.5 L

Blixer 4
Three phase



5.5 L

Blixer 5 Plus
Three phase

1 SPEED 3000 rpm



2.9 L

Blixer 2
Single phase



3.7 L

Blixer 3
Single phase



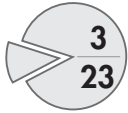
4.5 L

Blixer 4
Single phase

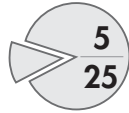


5.5 L

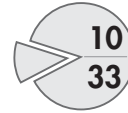
Blixer 5 Plus
Single phase



0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

VARIABLE SPEED 300 to 3500 rpm



7 L

Blixer 6 V.V.
Single phase



8 L

Blixer 8 V.V.
Single phase



11.5 L

Blixer 10 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



7 L

Blixer 6
Three phase



8 L

Blixer 8
Three phase



11.5 L

Blixer 10
Three phase

HOW TO CHOOSE THE RIGHT BLIXER® ?

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

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

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



Health Care – Modified texture preparations

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

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





Modified texture

STARTER



Celeriac and red cabbage puréed food

Variation on a raw cucumber and tomato theme

MAIN COURSE



Salmon steak with rice



Blanquette of Veal

DESSERT



Pear and almond soufflé



Blended Granny Smith apple

Processing capacities

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

Blixer 2

**Blixer 2 - Blixer 3****MOTOR BASE**

Induction motor
Stainless steel motor shaft
Pulse function

**BLIXER FUNCTION**

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

Blixer 2

2.9 L

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

Ref. **33228** - **Blixer 2** 230V/50/1

Ref. **33232** - **Blixer 2** 230V/50/1 UK plug

Ref. **33229** - **Blixer 2** 230V/50/1 DK

Ref. **33234** - **Blixer 2** 120V/60/1

Ref. **33233** - **Blixer 2** 220V/60/1

Blixer 3

**Blixer 3**

3.7 L

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

Ref. **33197** - **Blixer 3** 230V/50/1

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

Ref. **33200** - **Blixer 3** 230V/50/1 DK

Ref. **33202** - **Blixer 3** 120V/60/1

Ref. **33201** - **Blixer 3** 220V/60/1

**OPTIONS**

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

Blixer 2

Ref.
27369
27370
27371

Blixer 3

Ref.
27337
27447
27448

Blixer 4 - Blixer 4-3000 - Blixer 4 V.V.**MOTOR BASE**

Induction motor
All-metal motor base
Pulse function

4.5 L

**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 304 x 444 mm
Gross weight	17.3 Kg

Ref. **33215 - Blixer 4** 400V/50/3Ref. **33216 - Blixer 4** 220V/60/3Ref. **33217 - Blixer 4** 380V/60/3Ref. **33218 - Blixer 4** 220V/50/3**Blixer 4-3000**

Power	900 Watts
Voltage	Single phase
One speed	3000 rpm
Dimensions (LxWxH)	242 x 332 x 479 mm
Gross weight	17.3 Kg

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

Power	1100 Watts
Voltage	Single phase
Variable Speed	300 to 3500 rpm
Dimensions (LxWxH)	242 x 332 x 479 mm
Gross weight	17.3 Kg

Ref. **33220 - Blixer 4 V.V.** 230V/50/1**Blixer 4****Blixer 4-3000****Blixer 4 V.V.****OPTIONS**

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

Blixer 5 Plus Three Phase



Blixer 5 Plus Single Phase



Blixer 5 V.V.

**Blixer 5 Plus - Blixer 5 V.V.****MOTOR BASE**

Induction motor
Stainless steel motor shaft
All-metal motor base

**BLIXER FUNCTION**

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

5.5 L

Blixer 5 Plus

Power	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

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

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

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

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

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

OPTIONS

OPTIONS	Ref.
Complete Blixer bowl, blade, lid and scraper	27165
Additional fine serrated blade	27155
Coarse serrated blade	27180

Blixer 6 - Blixer 6 V.V.**MOTOR BASE**

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

7 L

**BLIXER FUNCTION**

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

Blixer 6

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

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



Blixer 6

Blixer 6 V.V.

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

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



Blixer 6 V.V.

**OPTIONS**

	Ref.
Complete Blixer bowl, blade, lid and scraper	27166
Additional fine serrated blade	27169
Additional upper fine serrated blade	117193
Additional lower fine serrated blade	117194

Blixer 8

**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/50/3Ref. **21313 - Blixer 8** 220V/60/3Ref. **21314 - Blixer 8** 380V/60/3Ref. **21315 - Blixer 8** 230V/50/3

Blixer 8 V.V.

**Blixer 8 V.V.**

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

Ref. **21305 - Blixer 8 V.V.** 200-240/50-60/1

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

**OPTIONS**

Complete Blixer bowl, blade, lid and scraper
Fine serrated 2 blade assembly
Additional fine serrated blade

Ref.

27387
27377
59282

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/50/3Ref. **21413 - Blixer 10** 220V/60/3Ref. **21414 - Blixer 10** 380V/60/3Ref. **21415 - Blixer 10** 230V/50/3**Blixer 10 V.V.**

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

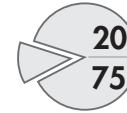
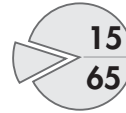
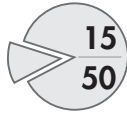
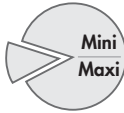
Ref. **21405 - Blixer 10 V.V.** 200-240/50-60/1 

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

Blixer 10**Blixer 10 V.V.****OPTIONS**

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

Number of 200 g portions:



Amounts processed per operation

3 to 10 kg

3 to 13 kg

4 to 15 kg

VARIABLE SPEED 300 to 3500 rpm



15 L

Blixer 15 V.V.
Three phase



20 L

Blixer 20 V.V.
Three phase

2 SPEEDS 1500/3000 rpm



15 L

Blixer 15
Three phase



20 L

Blixer 20
Three phase



23 L

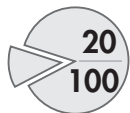
Blixer 23
Three phase

HOW TO CHOOSE THE RIGHT BLIXER® ?

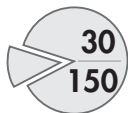
1. Calculate the total weight of the texture-modified meals you need to make

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

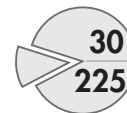
2. The amounts processed per operation are shown at the top of the page



4 to 20 kg



6 to 30 kg



6 to 45 kg

2 SPEEDS 1500/3000 rpm



28 L

Blixer 30
Three phase



45 L

Blixer 45
Three phase



60 L

Blixer 60
Three phase

Blixer 15



Blixer 15 V.V.

**Blixer 15 - Blixer 15 V.V.****MOTOR BASE**

Induction motor
Pulse function

15 L

**BLIXER FUNCTION**

Stainless steel 15 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 15

Power	3000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Dimensions (LxWxH)	315 x 545 x 700 mm
Gross weight	58.7 Kg

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

Ref. 51513 - Blixer 15 220V/60/3

Ref. 51514 - Blixer 15 380V/60/3

Ref. 51515 - Blixer 15 230V/50/3

Blixer 15 V.V.

Power	3000 Watts
Voltage	Three phase
Variable Speed	300 to 3500 rpm
Dimensions (LxWxH)	315 x 545 x 700 mm
Gross weight	58.7 Kg

Ref. 51507 - Blixer 15 V.V. 380-480V/50-60/3

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

**OPTIONS**

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

Blixer 20 - Blixer 20 V.V.**MOTOR BASE**

Induction motor
Pulse function

20 L

**BLIXER FUNCTION**

Stainless steel 20 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 20

Power 4400 Watts
Voltage Three phase
Two speeds 1500 and 3000 rpm
Dimensions (LxWxH) 380 x 630 x 780 mm
Gross weight 72.8 Kg

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

Power 4400 Watts
Voltage Three phase
Variable Speed 300 to 3500 rpm
Dimensions (LxWxH) 380 x 630 x 780 mm
Gross weight 72.1 Kg

Ref. **51607 - Blixer 20 V.V.** 380-480V/50-60/3

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

**OPTIONS**

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

Blixer 23



3 retractable wheels included

Blixer 30



3 retractable wheels included

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/50/3Ref. **51345 - Blixer 23** 230V/50/3**Blixer 30**

28 L

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

Ref. **52341 - Blixer 30** 400V/50/3Ref. **52345 - Blixer 30** 230V/50/3**OPTIONS**

Stainless steel fine serrated blade assembly (2 blades)

Blade only

Blixer 23

Ref.

57071

118292

Blixer 30

Ref.

57076

118241

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/50/3Ref. **53345 - Blixer 45** 230V/50/3**Blixer 60**

60 L

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

Ref. **54341 - Blixer 60** 400V/50/3Ref. **54345 - Blixer 60** 230V/50/3**Blixer 45**

3 retractable wheels included

Blixer 60

3 retractable wheels included

OPTIONS	Blixer 45		Blixer 60	
	Ref.		Ref.	
Stainless steel fine serrated blade assembly (2 blades)	57083		57093	
Blade only	118243		118245	

COMPACT

MINI

Mini MP

see page 87

New

New



5 litres 9 litres 12 litres

For handling small quantities

CMP

see page 89

Specially for restaurants

LARGE

MP

see page 91

Easy Plug



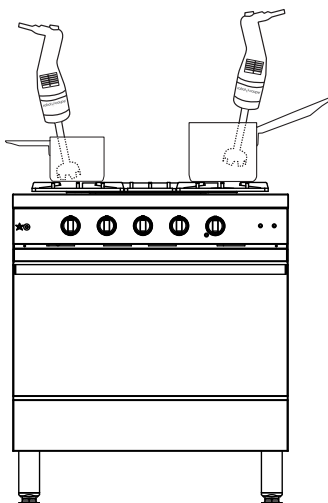
Intended for institutional and commercial caterers. Intensive use.

▶ Special for emulsions

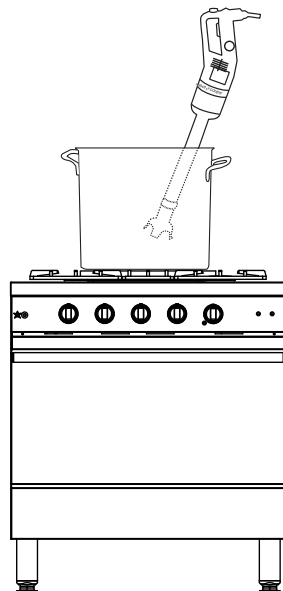
▶ For handling small quantities

▶ Specially for restaurants Up to 45 litres

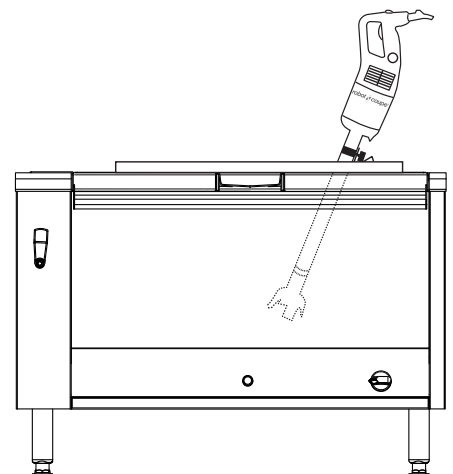
▶ Intended for institutional and commercial caterers. Intensive use.



MicroMix® Mini MP



CMP



MP Ultra

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

see
page 95

see
page 95

see
page 96

see
page 98

Easy Plug

Easy Plug



Mini MP
190 Combi

Mini MP
240 Combi

9 litres

12 litres

For handling
small quantities



CMP 250
Combi

CMP 300
Combi

15 litres

30 litres



MP 350 Combi
Ultra

MP 450 Combi
Ultra

50 litres

100 litres



MP 450 FW
Ultra

100 litres



CLEANING

Blade and bell
easily removable



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



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

2 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.

HYGIENE

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



AEROMIX

Patented



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



KNIFE

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



MicroMix®

New

Power	220 Watts
Voltage	Single phase 230v
Variable speed	1500 - 14000 rpm
Blade, Aeromix and tube	100% stainless steel, total length 165 mm
	detachable
Aeromix and stainless-steel blade	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	Packed Per
34900	MicroMix 230/50/1	1	1
34901	MicroMix 230V/50/1 UK plug	1	1
34905	MicroMix 120V/60/1	1	1
34904	MicroMix 220V/60/1	1	1
34950	Pack of 6 MicroMix 230/50/1	1	6
34951	Pack of 6 MicroMix 230/50/1 uk plug	1	6

MINI RANGE



SPECIAL FOR EMULSIONS

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



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



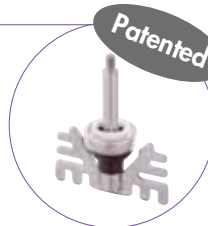
Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



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



Mini MP 160 VV

Mini MP 190 VV

Mini MP 240 VV

MINI RANGE



Whisk function



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

- All stainless steel knife, bell disc and tube
- Delivered with 1 stainless steel wall support

Mini MP 160 V.V.

New

Power	220 Watts
Voltage	Single phase
Variable speed	2000 to 12500 rpm
Tube length	160 mm
Dimensions	Total length 430 mm, Ø 78 mm
Gross weight	2.4 Kg

Ref. **34740** - Mini MP 160 V.V. 230V/50/1

Ref. **34741** - Mini MP 160 V.V. 230V/50/1 UK plug

Ref. **34745** - Mini MP 160 V.V. 120V/60/1

Ref. **34744** - Mini MP 160 V.V. 220V/60/1

Mini MP 190 V.V.

New

Power	250 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 470 mm, Ø 78 mm
Gross weight	2.5 Kg

Ref. **34750** - Mini MP 190 V.V. 230V/50/1

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

Ref. **34755** - Mini MP 190 V.V. 120V/60/1

Ref. **34754** - Mini MP 190 V.V. 220V/60/1

Ref. **27333** - Whisk attachment for Mini MP

Mini MP 240 V.V.

New

Power	270 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 520 mm, Ø 78 mm
Gross weight	2.5 Kg

Ref. **34760** - Mini MP 240 V.V. 230V/50/1

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

Ref. **34765** - Mini MP 240 V.V. 120V/60/1

Ref. **34764** - Mini MP 240 V.V. 220V/60/1

Ref. **27333** - Whisk attachment for Mini MP

Mini MP 190 Combi

See page 95

Mini MP 240 Combi

See page 95

COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs



REMOVABLE
100% STAINLESS
STEEL BELL

STAINLESS
STEEL

STAINLESS
STEEL

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.



IMP

COMPACT RANGE CMP



ALL STAINLESS
STEEL BELL

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

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

SPEED SELF
REGULATION
SYSTEM

CMP 250 V.V.

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

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

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

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

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

CMP 300 V.V.

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

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

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

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

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

CMP 350 V.V.

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

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

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

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

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

CMP 400 V.V.

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

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

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

Whisk function



CMP 250 Combi

See page 95

CMP 300 Combi

See page 95

LARGE RANGE

New



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.

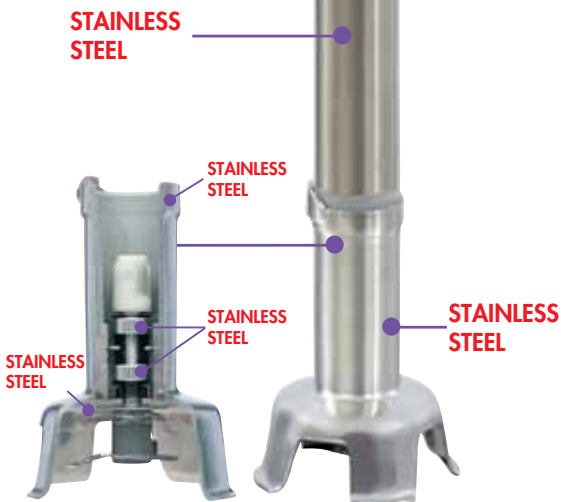
DETACHABLE POWER CORD



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

HYGIENE

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



LARGE RANGE MP ULTRA

Easy Plug



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

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

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

MP 350 V.V. Ultra

SPEED SELF
REGULATION
SYSTEM

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

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

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

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



MP 450 Ultra

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

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

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

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

MP 450 V.V. Ultra

SPEED SELF
REGULATION
SYSTEM

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

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

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

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

Whisk function



MP 350 Combi Ultra

See page 96

MP 450 Combi Ultra

See page 96

LARGE RANGE MP ULTRA

Easy Plug

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

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

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

MP 600 Ultra

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

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

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

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

MP 800 Turbo

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

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

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



STAINLESS STEEL PAN SUPPORTS



3 adjustable pan supports

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

Universal pan support

- Ref. 27354 - for any pans diameter

WHISKS USED WITH THE COMBI RANGE

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

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

Mini MP 190 Combi

New

Power	250 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1500 rpm in whisk function
Tube length	190 mm
Dimensions	Length with tube : 470 mm Length with whisk 535 mm. Ø 78 mm
Gross weight	2.7 Kg
Ref. 34770 - Mini MP 190 Combi	230V/50/1
Ref. 34771 - Mini MP 190 Combi	230V/50/1 UK plug
Ref. 34774 - Mini MP 190 Combi	220V/60/1
Ref. 34775 - Mini MP 190 Combi	120V/60/1

Mini MP 240 Combi

New

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm in mixer function from 350 to 1500 rpm in whisk function
Tube length	240 mm
Dimensions	Length with tube 535 mm Length with whisk 535 mm. Ø 78 mm
Gross weight	2.8 Kg
Ref. 34780 - Mini MP 240 Combi	230V/50/1
Ref. 34781 - Mini MP 240 Combi	230V/50/1 UK plug
Ref. 34784 - Mini MP 240 Combi	220V/60/1
Ref. 34785 - Mini MP 240 Combi	120V/60/1

CMP 250 Combi

SPEED SELF
REGULATION
SYSTEM

Power	270 Watts
Voltage	Single phase
Variable speed	from 2300 to 9600 rpm in mixer function from 500 to 1800 rpm in whisk function
Tube length	250 mm
Gear box	metal
Foot	equipped with a 3 level watertight system.
Dimensions	Length with tube 640 mm Length with whisk 730 mm. Ø 125 mm
Gross weight	5.6 Kg
Ref. 34300A - CMP 250 Combi	230V/50/1
Ref. 34301A - CMP 250 Combi	230V/50/1 UK plug
Ref. 34304A - CMP 250 Combi	220V/60/1
Ref. 34305A - CMP 250 Combi	120V/60/1

CMP 300 Combi

SPEED SELF
REGULATION
SYSTEM

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

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

ALL STAINLESS
STEEL BELLALL STAINLESS
STEEL BELL

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

MP 450 Combi Ultra

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

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

OPTIONS	MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.		Ref.	
Motor base 230V/50/1	89028		89029	
Motor base 120V/60/1	89055		89027	
Mixer attachment (tube + foot)	39354		39355	
Whisk attachment equipped with heavy duty metal parts	27210		27210	
Mixing tool Attachment ③	27355		27355	

STAINLESS STEEL PAN SUPPORTS



3 adjustable pan supports ①

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

Universal pan support ②

- Ref. 27354 - for any pans diameter

Combi RANGE

Easy Plug

MP 450 XL FW Ultra

SPEED SELF REGULATION SYSTEM

Power	500 Watts
Voltage	Single phase
Variable speed	from 150 to 510 rpm
Speed	self regulation system.
Mixing tool length	690 mm
Ultra-resistant	whisk housing designed to withstand tough tasks such as pureeing potatoes.
Delivered with	1 stainless steel wall support
Dimensions	Total length 1210 mm. Ø 175 mm
Gross weight	8.6 Kg

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

New

Easy Plug



Metal Gear Box

ROBUSTNESS

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

ERGONOMIC

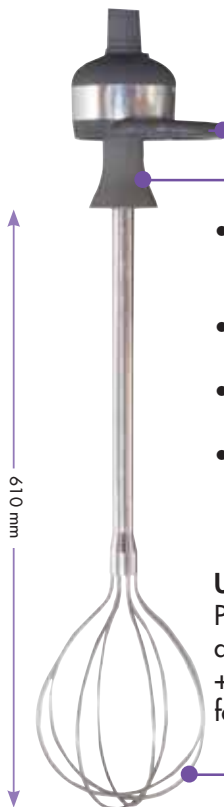
- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.



HYGIENE

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

Mixing Tool Attachment



- Ergonomic handle
- Rubber protection

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

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



Combi RANGE

Easy Plug

Easy Plug



New

MP 450 FW Ultra

New

SPEED SELF REGULATION SYSTEM

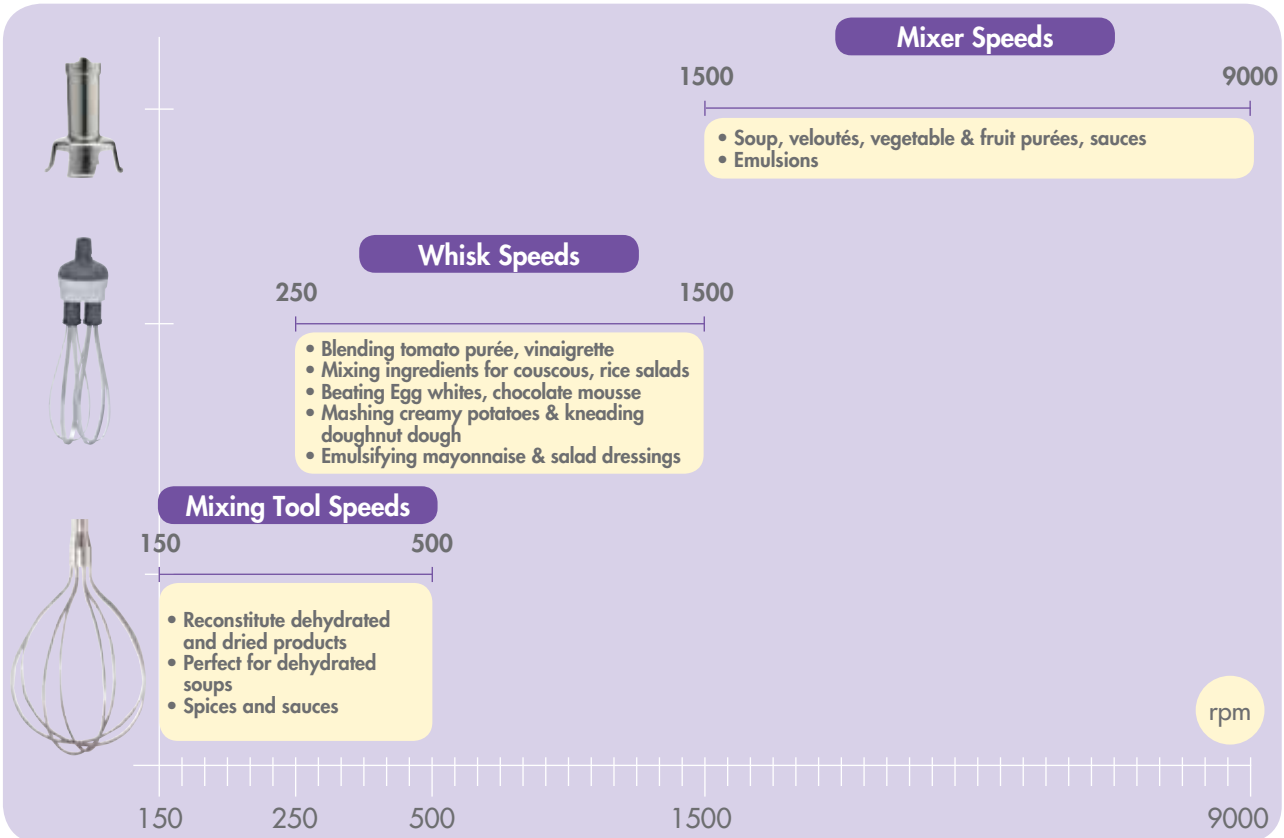
Power	500 Watts
Voltage	Single phase
Variable speed	from 250 to 1500 rpm
Self regulating speed system	
Removable whisk length	280 mm
New metal gearbox	even more resistant when processing pancakes or fresh mashed potatoes
Delivered with	1 stainless steel wall support
Dimensions	Total length 805 mm. Ø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

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

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

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

VARIABLE SPEED



J 100 ULTRA JUICER SPECIALLY DESIGNED FOR INTENSIVE USE

New

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

J 80 Ultra

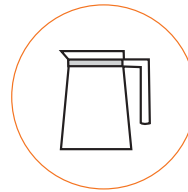
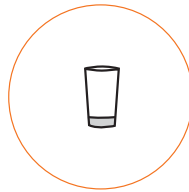
**J 80 Ultra - J 100 Ultra**

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

J 80 Ultra - Centrifugal Juicer

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

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

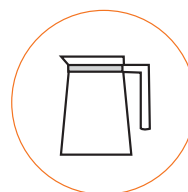
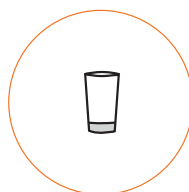


J 100 Ultra

**J 100 Ultra - Centrifugal Juicer**

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

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



C 40

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

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



AUTOMATIC SIEVES : C 120 & C 200



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

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

PADDLES
 Paddle assembly rotating at 1,500 rpm to extract maximum pulp and juice.



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



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



C 80



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

All stainless steel sieve
Continuous ejection of waste
Continuous machine feed

C 80

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

Ref. **55012 - C 80** 230V/50/1
Ref. **55014 - C 80** 115V/60/1
Ref. **55017 - C 80** 220V/60/1

C 120



C 120

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

Ref. **55000 - C 120** 230-400V/50/3
Ref. **55009 - C 120** 220V/60/3
Ref. **55011 - C 120** 230V/50/1
Ref. **55022 - C 120** 115V/60/1

C 200



C 200 SPECIAL INDUSTRY

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

Ref. **55006 - C 200 Special Industry** 230-400V/50/3
Ref. **55007 - C 200 Special Industry** 220V/60/3

C 200 V.V.

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

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

OPTIONS

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

	C 80	C 120 / C 200 / C 200 V.V.
Ref.		Ref.
57009		57211
		57042
		57019
57008		57156
57023		57020
57007		57145
100338		100702

TP 180

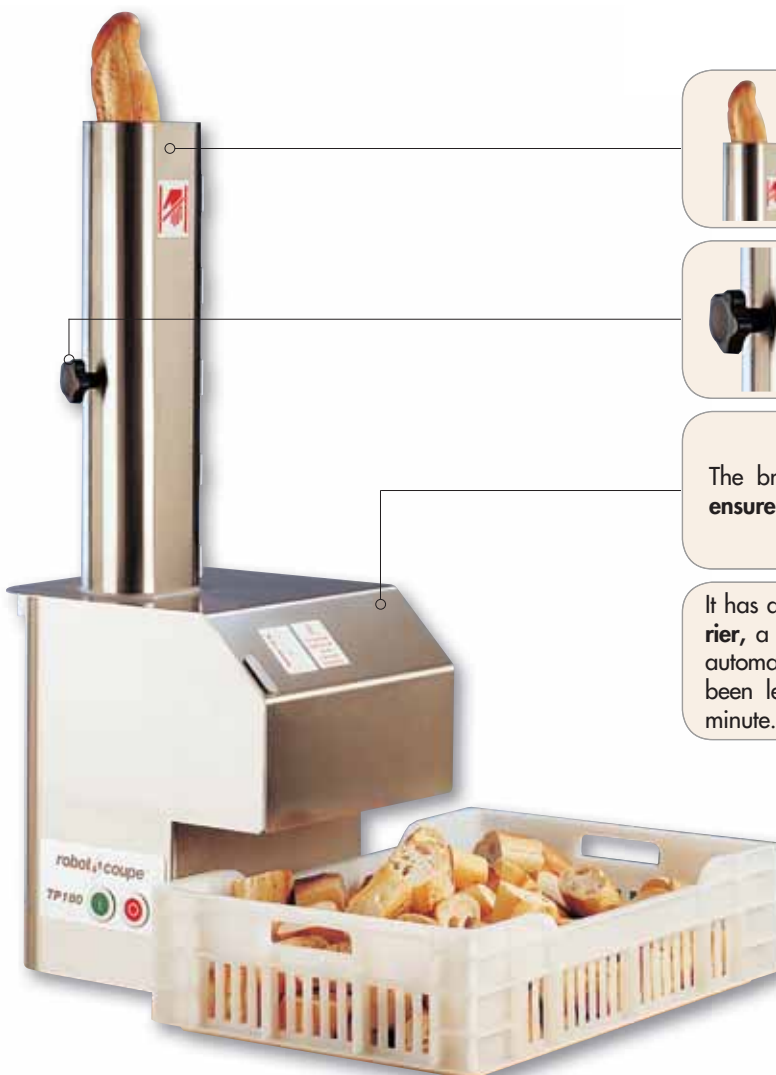
Power	350 Watts.
Voltage	Single phase.
Construction	stainless steel
Motor	induction
Adjustable tray	that allows cutting from 8 to 80 mm slices
Stainless steel	blade very easily removable for cleaning
Infrared security system	Robot-Coupe patented
Output	180 to 360 slices per minute.
In option	Stainless steel movable stand.
Dimensions (LxWxH)	335 x 385 x 920 mm
Gross weight	29 Kg

Ref. **23001 - TP 180** 230V/50/1

Ref. **23002 - TP 180** 220V/60/1

Ref. **27187** - Stainless steel movable stand



THE PRODUCT'S PLUS


It can tackle any type of long loaf, thanks to the adjustable shape of its feed tube (150 x 125 mm) with a perfectly even cut and **without tearing or flattening** the bread.



The bread slicer can cut **180-360 slices of bread per minute, each perfectly even** and measuring between 8 and 80 mm thick.

The bread slicer is built entirely from **stainless steel** to ensure **easy aftercare by its user**.

It has a comprehensive safety system with an **infrared barrier**, a lid-locking system and a no-volt control device. An automatic stopping device is triggered if the appliance has been left running without any bread for more than one minute.



Its stainless-steel blade can be easily removed for cleaning without the need of any special tools.



Removable breadcrumbs tray

For your showrooms and stores



Micromix Display
Ref. : 451 007



Poster
Ref. : 450 505



3 Machines Display
Ref. : 407 818



R301 discs display
Ref. : 450 367



CL 50 discs display
Ref. : 450 366



Mixer Display stand
Ref. : 450 421



Power mixer
Ref. : 407 435

Web site www.robot-coupe.com

• SECTION RESERVED FOR DEALERS & CONSULTANTS

The screenshot shows the top navigation bar with 'The company' and 'Contact' links, and a 'Restricted Area' button highlighted. Below the navigation is a banner image of a Robot-Coupe Ultra food processor. A callout box on the right shows the 'Restricted Area' login form with the title 'Information architects and dealers' and the instruction 'Identify yourself'. The form includes fields for 'Login' and 'Password', and a 'valid' button. Below the banner is a navigation menu with 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', and 'SUPPORT'. The main content area is titled 'DISCOVER OUR RANGE OF PRODUCTS' and lists various product categories. Three product tiles are visible: 'New Robot-Cook Video', 'New R402 Video', and 'MicroMix Launch'.

Architects and Consultants, with your login and password, you can view and download all the Robot-Coupe product and sales information:

- User manuals
- Diagram in both 2D and 3D

• SUPPORT

The screenshot shows the 'SUPPORT' section of the website. The navigation bar includes 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', and 'SUPPORT', with 'SUPPORT' highlighted. The main content area is titled 'DISCOVER OUR RANGE OF PRODUCTS' and lists various product categories. Three product tiles are visible: 'New Robot-Cook Video', 'New R402 Video', and 'MicroMix Launch'. A fourth tile, 'CL 50 Pizza', is also visible. A callout box on the right shows a 'Welcome' message for the 'an Robot-Coupe AfterSales Website' with a login form and a laptop icon.

To access to the After Sales Service on the web, ask now your access code and password to our sales department.

Robot-Coupe channel on



Discover our new Robot Cook video on our YOUTUBE channel.

robot coupe®

Robot-Coupe

Accueil Vidéos Playlists Chaînes Discussion À propos

Robot Cook by Robot-Coupe
739 vues il y a 1 mois
Robot Cook: Cooking Cutter-Blender
<http://www.youtube.com/c/Ro...>
For more information visit our website
<http://www.robot-coupe.com>

New

Videos also available on www.robot-coupe.com

Videos

Select a product family : Function :

<p>robot coupe®</p>	<p>robot coupe®</p>	<p>robot coupe®</p>
<p>Video CL50 Ultra - sliced cucumber Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>	<p>Video CL50 Ultra - grated cheese Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>	<p>Video CL50 Ultra - diced zucchinis Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>
<p>robot coupe®</p>	<p>robot coupe®</p>	<p>robot coupe®</p>
<p>Video CL50 Ultra - sliced onion Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>	<p>Video CL50 Ultra - sliced cabbage Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>	<p>Video CL50 Ultra - sliced pepper Food Processors: Cutters and Vegetable Slicers Vegetable preparation machines</p>

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 drawn up 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.

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 :

All invoices for an amount below €153 before tax shall be paid cash and all invoices for an amount equal to or above €153 before tax shall be paid within 30 days of the date of the invoice.

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.

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®

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