

robot coupe®



FOOD
PROCESSORS

DISCS

VEG PREP
MACHINES

CUTTER
MIXERS

ROBOT COOK®

BLIXER®

KITCHEN
BLENDERS

IMMERSION
BLENDERS

JUICE
EXTRACTORS

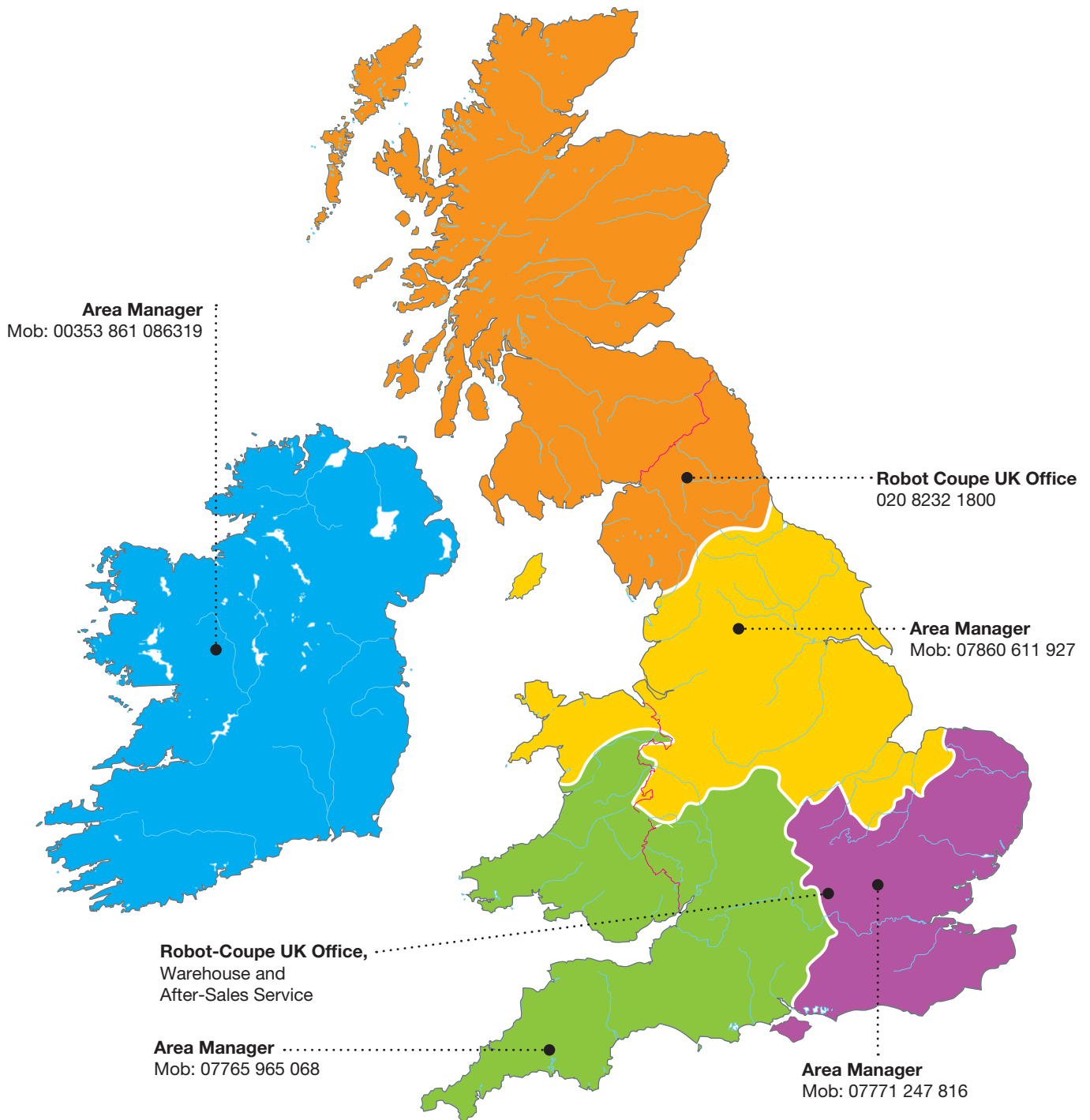
AUTOMATIC
SIEVES

PLANETARY
MIXER



**DEALER
CATALOGUE
04/2025**

robot coupe®



Customer Service.
Tel 020 8232 1800

After Sales Service.
Tel 020 8232 1800

Sales Enquiries.
Tel 020 8232 1800
Email: sales@robotcoupe.co.uk

Call us to arrange a free, no-obligation demonstration of the **Robot-Coupe** range in your own kitchen

NEW PRODUCTS AND FEATURES

FOOD PROCESSORS AND VEG PREP MACHINES: THE READY-TO-USE SOLUTION

For years Robot-Coupe has been offering machines with discs included for immediate use. The range is expanding: discover all our new products



PAGE

78

CL 60

Stainless Steel: Now all accessories in contact with food can be cleaned more easily in the dishwasher for a longer lifespan.



NEW

NEW PRODUCTS AND FEATURES

PAGE **126**

KITCHEN BLENDERS

New product range consisting of 2 models - BL 3 and BL 5. Their exclusive X-Flow technology ensures maximum turbulence in the bowl. Expertly blended in seconds...

POWERFUL & DURABLE

SOUPS

SAUCES

BATTERS

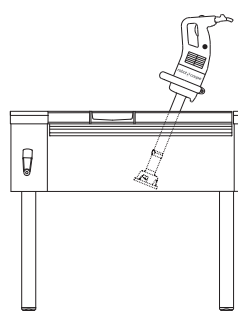
COULIS



PAGE **149**

SPECIAL RANGE FOR TILTING PANS

New Special MP range for Tilting Pans perfectly suited for use with tilting bratt pans, from the smallest to the largest.



PAGE **168**

PLANETARY MIXER

Discover the new Planetary Mixer, equipped with a powerful, silent motor, for your everyday cooking and pastry preparations.



NEW ACCESSORIES AND FEATURES

PAGE **42** THE SOLUTION FOR A PERFECT RIPPLE CUT

Boost your creativity with two new discs sizes!



NEW

PAGE **48** THE SOLUTION FOR SLICED TOMATOES

Discover them all.



PAGE **49** THE SOLUTION TO PREPARE FRENCH FRIES

You can make long, perfectly formed French fries with EasyLoader. Featuring a continuous-feed function, it cuts potatoes lengthwise for optimal yield in a new 6x6 mm size.





INNOVATION AT THE HEART OF OUR HISTORY

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



MORE THAN 60 YEARS OF INNOVATION

HUNDREDS OF EXCLUSIVE PATENTS

1961: 1st standing vegetable slicer
1966: 1st Vertical Cutter Mixer



1960 / 1970

1970 / 1980



1970: 1st Food Processor
1975: Ranges of Cutter Mixers and Food Processors

1980: 1st Blixer® - Blender Mixer
1986: 1st CL 50 Vegetable Preparation machine



1990 / 2000



1990: Range of Vegetable Preparation machines
1996: 1st Immersion Blender with removable foot

2000: Range of Immersion Blender
2008: 1st Automatic Juice Extractor
2012: 1st Professional Cooking Cutter Blender



2020: Launch of new Juice Extractor range and 12 new large-capacity table-top models of Food Processors, Cutter Mixers and Blixer®.
2022: Launch of new Kitchen Blender range



2024: MP TP
EasyStacker
EasyLoader
2025: Launch of new Planetary Mixer



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



WORLD LEADER PRESENT IN MORE THAN 130 COUNTRIES



LOCAL COMMITMENT FOR OVER 40 YEARS

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



A CULTURE OF COMMITMENT



INNOVATIVE AND DURABLE

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

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



DESIGNED AND MADE IN FRANCE

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



INSPIRING AND SATISFYING

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

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



A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

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

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

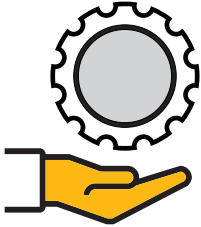
“ We **go beyond the requirements** to guarantee
the **highest levels**
of performance ”



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

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

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

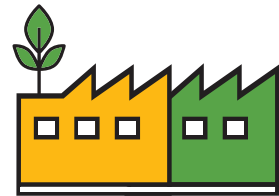
Products designed to last

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

PRODUCTION

Ethical and responsible practice

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



RESOURCES

Sustainable resource management:



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

PEOPLE

A socially committed company:

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



robot coupe®

AT YOUR SERVICE



BY YOUR SIDE IN THE FIELD

- Machine demonstrations
- Inspection of existing material
- Technical in-restaurant training
- Support for machine repairs, maintenance and spare parts
- Sharing of experience.



REQUEST A DEMO

TO IMPROVE USERS' DAILY LIFE

Machine QR code to access full product information on robot-coupe.com: videos, manuals, documentation, maintenance, accessories, safety information...



Easy Guide



A TRUSTED PARTNER



CUSTOMER SERVICE TO ASSIST YOU

- A dedicated team answers questions about your order, quotation, invoice or shipping
- Delivery of products and accessories within 48 hours / Spare parts within 24 hours

HIGH-PERFORMANCE LOGISTICS CENTRE

- Warehouse with 90% of our references in stock
- A dedicated team tracks and organises orders and ensures shipment traceability



HIGH-TECH ASSISTANCE

- Dedicated team
- Help with trouble-shooting, repairs, maintenance
- Video tutorials

EFFICIENT AFTER-SALES SERVICE

- After-sales service website where you can:
 - Consult exploded views and wiring diagrams of spare parts
 - Search for references & prices
 - Place orders in real time



robot coupe®

EASY LIFE



FOR A PERFECTLY EVEN & PRECISE CUT

Vegetable Preparation Machines - Food Processors



Exactitube
To cut small
ingredients into
regular slices



EasyLoader
To continuously make
long and perfectly
formed French fries



EasyStacker
For perfectly sliced
and stacked
tomatoes



REDUCE STRAIN → PREVENT MUSCULOSKELETAL DISORDERS

Immersion Blenders - Juice Extractors



EASY TO REPAIR

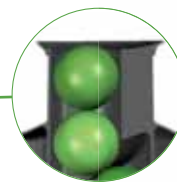
Immersion Blenders



EasyPlug
Easier replacement
of power cord



EasyGrip
Removable handle
for better grip



Automatic feed tube
With the exclusive automatic
feed system, fruit and
vegetables can be processed
effortlessly

MAKES LIFE EASIER

EASY CLEANING



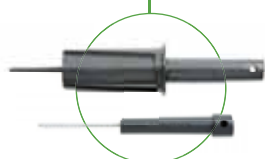
BLADES



Removable stainless steel blades



Dishwasher-safe blades



Blade-cleaning tools



EasyBell

Immersion Blenders
Removable bell and blades



DISCS



Discs Mineral+

Easy to clean in dishwasher



D-Clean Kit

Dicing grid cleaning tool



EasyClean XPress

Zero-waste solution to clean dicing grids



robot coupe®

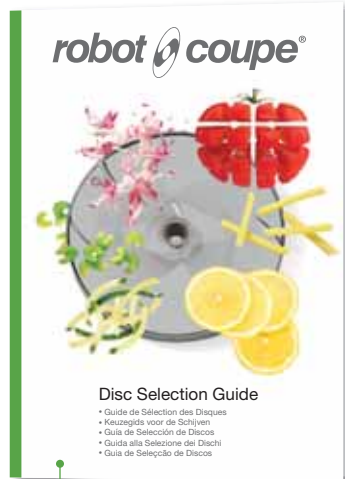
IS AT YOUR SIDE



MINI
CATALOGUE

**MINI CATALOGUE
UK**

Ref. 450 895



robot  coupe®

Disc Selection Guide

• Guide de Sélection des Disques
• Keuzegids voor de Schijven
• Guía de Selección de Discos
• Guida alla Selezione dei Dischi
• Guia de Selección de Discos

**SELECTION GUIDE
Discs**

Ref. 451 928



robot  coupe®

Solutions
Fraîcheur & Vitamines
Plaisir & Bien-être à tout moment
de la journée

**RECIPE BOOKS
Freshness & Vitamins**
Ref. 451 738



robot  coupe®

Solutions Nutrition Santé

**RECIPE BOOKS
Nutrition & Healthcare**
Ref. 451 532



- RECETTES -

Robot Cook®
COOKING CUTTER BLENDER

robot  coupe®

**RECIPE BOOKS
Robot Cook - Ref. 450 986**

AT TRADE FAIRS IN 2025



IN YOUR STORES AND SHOWROOMS



Set of 3 displays

Ref. 451 581

Dimensions: L126 x H60 x W40 cm



R 301 discs display

Ref. 450 367

CL 50 discs display

Ref. 450 366



Mixed display stand

Ref. 450 421

Header only: Ref. 450 767



Immersion Blender display stand

Ref. 407 435

Header only: Ref. 430 323

3 machines display

Ref. 407 818

Header only: Ref. 430 356

robot coupe®

IS AT YOUR SIDE

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



Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video



Robot-Coupe J 100 video

VIDEOS ALSO ON
robot-coupe.com

ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA



Linkedin
robot-coupe-official



Facebook
RobotCoupeOfficial

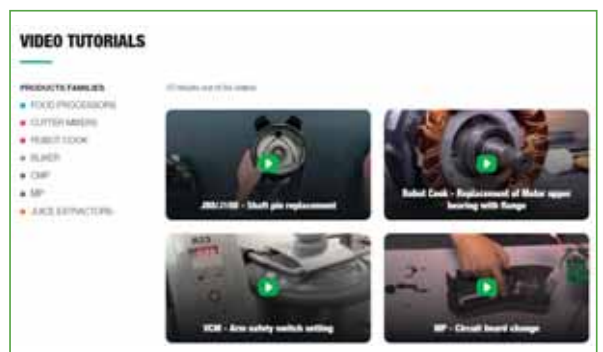
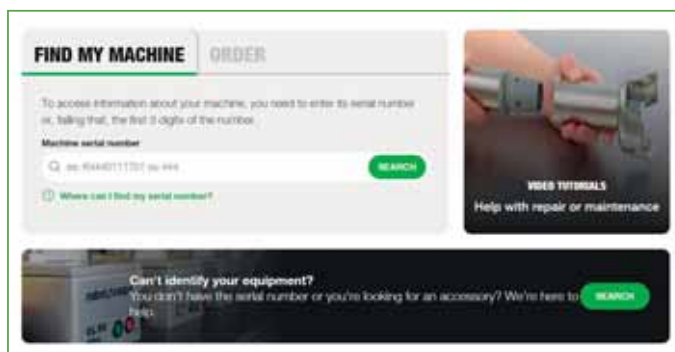


Youtube
Robot-Coupe Official



Instagram
robotcoupe_official

AND WITH OUR AFTER SALES SERVICE



After Sales Service videos

To train your technicians on maintenance and repair operations.

A COMPREHENSIVE WEBSITE



NEW



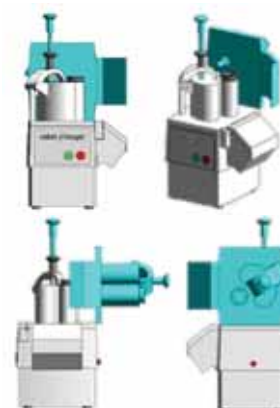
NEW ROBOT-COUPÉ WEBSITE

- **Responsive design and user friendly:** easy access to information no matter your device (desktop computer, mobile, tablet)
- **Videos :** discover our products live and train yourself

FOR YOU, DEALERS AND KITCHEN PLANNERS



- **Dedicated access :** consult and download technical instructions, specifications, 2D, 3D & BIM drawings



FOR YOUR CUSTOMERS

- **Selection guide :** find the right machine in just a few clicks
- **Product registration :** download user' manuals and safety instructions sheets

robot coupe[®]

SOLUTIONS FOR EVERY FOOD SECTOR

COMMERCIAL FOODSERVICE



FAST FOOD

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



CONTRACT CATERING



CATERING FOR THE EDUCATIONAL SECTOR

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



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

Bakers
Confectioners
Tea rooms
Ice cream parlours
Chocolate makers
Pie shops



FULL SERVICE

Casual dining
Traditional restaurants
Theme restaurants
Chains
Bistro cuisine
Gourmet cuisine

HOTEL CATERING

All categories of hotels
Banquets
Holiday centres
Camping grounds
Staff canteens

COMMERCIAL FOODSERVICE



SOCIAL FOOD SERVICE

Company restaurants
Institutional restaurants
Mining Sites
Army
Prisons
Central kitchens

CATERING IN THE HEALTHCARE SECTOR

Retirement / Nursing Homes
Hospitals
Special needs facilities
Central kitchens



CONTRACT CATERING

DELICATESSEN CATERING

Delicatessens
Caterers

SUPERMARKETS

Freshly cut food
Greengrocers
Juice bars
Delicatessens
Snack bars
Food Courts



#THEsolution

robot



MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain



SAVE TIME

Increase productivity

ULTRA FRESH JUICE

2L = 1min



HOMEMADE FRENCH FRIES

20kg = 4 mins



CHOPPED VEGETABLE SALAD

10kg = 2mins



SOUP

45L = 6mins



MAYONNAISE

2L = 1min



COLESLAW

300kg = 1hr



SAVE MONEY

Return on investment in less than 6 months!

Examples:



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



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



DECREASE WASTE



BOOST YOUR CREATIVITY

Let your imagination run wild



SATISFY YOUR CUSTOMERS



**FRESHNESS AND
ORIGINS OF PRODUCT**



HOMEMADE



LOCAL



SEASONAL PRODUCT

PAGE **58**

VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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Blixer®

Blixer® 4 V.V.



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JUICE EXTRACTORS

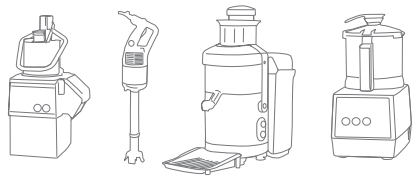
J 80 Buffet



CONTENTS

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VEGETABLE PREPARATION MACHINES

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ROBOT COOK®

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BLIXER®

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KITCHEN BLENDERS

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IMMERSION BLENDERS

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JUICE EXTRACTORS

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AUTOMATIC SIEVES

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TECHNICAL DATA

(dimensions, weight, etc) PAGE 172

PLANETARY MIXER

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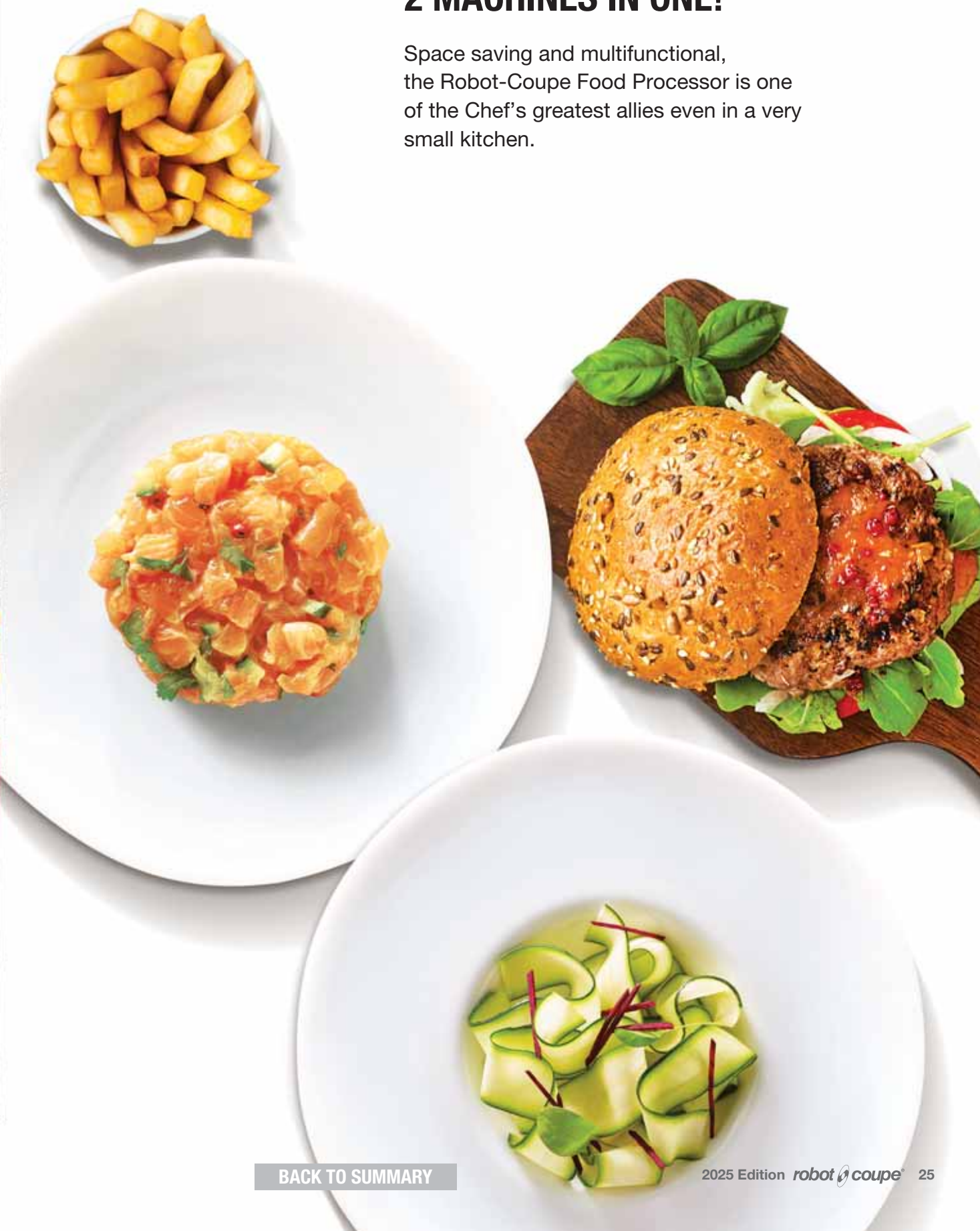
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

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



FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



4 MACHINES in **1!**

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

Large Hopper: large vegetables

NEW



Cylindrical hopper with Exactitube pusher:

- Ø58mm: long vegetables
- Ø39mm: small caliber ingredients

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

Handle:
Ergonomic to make it easy to grasp the bowl.

Easy Guide

Variable speed:
300 to 3500 rpm for a greater variety of applications.

Lateral ejection:
Space saving and ergonomic.



Dishwasher safe



INNOVATION

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



Range of **29 discs** available as options.






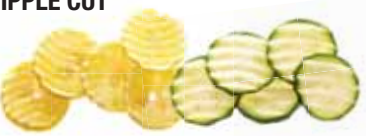
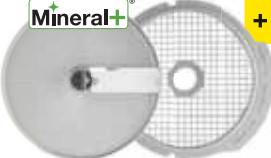




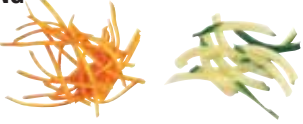


INDUCTION MOTOR

CUTTER FUNCTION

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

VEGETABLE PREPARATION FUNCTION

 <p>SLICING</p> 	 <p>JULIENNE</p> 
<p>NEW</p>  <p>RIPPLE CUT</p> 	<div style="border: 1px solid yellow; padding: 5px;">  <p>+ DICING*</p>  </div> <div style="border: 1px solid yellow; padding: 5px;">  <p>+ FRENCH FRIES*</p>  </div>
 <p>GRATING</p> 	

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

Juice and Coulis Extraction Function*

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



* Available for R 201 XL, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



GRATING / SLICING / RIPPLE CUT / JULIENNE

OPTIONAL
24
DISCS

OPTIONAL
3
BLADES



R 201 XL



2.9 L
READY
2

- Single phase
- 1 speed
- Internal ejection
- Juice and coulis extractor kit*

R 201 XL Ultra



2.9 L
READY
2

- Single phase
- 1 speed
- Internal ejection
- Juice and coulis extractor kit*

R 211 XL Ultra



2.9 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301 Ultra



3.7 L
READY
4

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301



3.7 L
READY
4

- Single phase
- 1 speed
- Juice and coulis extractor kit*



GRATING / SLICING / RIPPLE CUT / JULIENNE

Up to

OPTIONAL
29
DISCS

OPTIONAL
3
BLADES

+ DICING + FRENCH FRIES

OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

R 402 V.V.



4.5 L



- Single phase
- Variable speed
- Juice and coulis extractor kit*

R 402



4.5 L



- Single phase or 3 phase
- 2 speeds
- Juice and coulis extractor kit*

R 401



4.5 L



- Single phase
- 1 speed
- Juice and coulis extractor kit*
- 24 discs available in option

R 502 V.V.



5.9 L

- Single phase - 15 amp
- Variable speed
- R-Mix®
- Mashed potato attachment*

R 502



5.9 L

- 3 phase
- 2 speeds
- Mashed potato attachment*

R 752 V.V.



7.5 L

- Single phase - 15 amp
- Variable speed
- R-Mix®
- Mashed potato equipment*

R 752



7.5 L

- 3 phase
- 2 speeds
- Mashed potato equipment*

*Optional attachment

R-Mix® : Reverse rotation blending function

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R 201 XL / R 201 XL Ultra	1.0 kg	25 kg/hr	1 to 50
R 211 XL Ultra	1.0 kg	40 kg/hr	1 to 50
R 301 / R 301 Ultra	1.5 kg	50 kg/hr	1 to 100
R 401 / R 402 / R 402 V.V.	2.5 kg	50 kg/hr	1 to 100
R 502 / R 502 V.V.	3.2 kg	150 kg/hr	50 to 300
R 752 / R 752 V.V.	3.8 kg	250 kg/hr	200 to 600



R 201 XL

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L composite bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl
Discs	2 mm slicer, 2 mm grater - Included



R 201 XL Ultra

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L stainless steel bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl
Discs	2 mm slicer, 2 mm grater - Included

Choose
your model:



R 201 XL - 2 discs	Ref.
R 201 XL 230V/50/1 - 2 discs	22571D

R 201 XL Ultra - 2 discs	Ref.
R 201 XL Ultra 230V/50/1 - 2 discs	22591D

Discover our selection of discs and
packs on page 42



Choose
your options:



R 201 XL / R 201 XL Ultra		
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27138	
Fine serrated blade Designed for herbs & spices	27061	
Additional smooth blade	27055	
Juice and coulis extractor kit	27393	
Citrus press attachment	27392	



R 211 XL Ultra

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L stainless steel bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 2 mm grater - Included

Choose
your model:

R 211 XL Ultra - 2 discs	Ref.
R 211 XL Ultra 230V/50/1 - 2 discs	2119D

Discover our selection of discs and
packs on page 42



R 211 XL Ultra		
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27138	
Fine serrated blade Designed for herbs & spices	27061	
Additional smooth blade	27055	
Juice and coulis extractor kit	27393	
Citrus press attachment	27392	



JUICE AND COULIS EXTRACTOR KIT

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

COULIS FUNCTION

Large capacity hopper
75 x 90 mm

robot coupe
R 301 Ultra

CITRUS PRESS FUNCTION

robot coupe
R 301 Ultra

RASPBERRY COULIS
FOR SORBETS

COULIS
FOR APPETIZERS

COCONUT MILK

LEMON JUICE

LEMON TART

ORANGE JUICE

Ref.	
Coulis and juice extractor kit for R 201 XL / R 201 XL Ultra / R 211 XL Ultra	27393
Coulis and juice extractor kit for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V.	27396
Citrus fruit attachment R 201 XL / R 201 XL Ultra / R 211 XL Ultra	27392
Citrus fruit attachment for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V.	27395



R 301

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L composite bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 6 mm grater - Included

Choose
your model:

R 301 - 4 discs	Ref.
R 301 230V/50/1 - 4 discs	2539



Discover our selection of discs and
packs on page 42



Choose
your options:



	R 301		R 301 Ultra	
Options	Ref.		Ref.	
Coarse serrated blade Designed for grinding & kneading	27288		27288	
Fine serrated blade Designed for herbs & spices	27287		27287	
Additional smooth blade	27286		27286	
Cutter accessory (bowl, lid, blade)	27272		27278	
Coulis and Juice extractor kit	27396		27396	
Citrus press attachment	27395		27395	



R 301 Ultra

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 6 mm grater - Included

R 301 Ultra - 4 discs	Ref.
R 301 Ultra 230V/50/1 - 4 discs	2540

FOOD PROCESSORS CUTTER MIXERS & VEGETABLE SLICERS



R 401

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included Stainless steel bowl
D-Clean Kit	-
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 6 mm grater - Included

Choose
your model:



Choose
your options:



R 401 - 4 discs	Ref.
R 401 230V/50/1 - 4 discs	2427

Discover our selection of discs and
packs on page 42



R 402

Motor	Induction
Wattage	750 W
Voltage	Single phase 3 phase
Speed	500 rpm - 1500 rpm 750 rpm - 1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included Stainless steel bowl
D-Clean Kit	Included
Discs	2 mm slicer, 3 mm grater, 8 x 8 x 8 mm dicing equipment - Included

R 402 - 4 discs	Ref.
R 402 230V/50/1 - 4 discs	2458W
R 402 400V/50/3 - 4 discs	2438W

R 401 / R 402		
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27346	
Fine serrated blade Designed for herbs & spices	27345	
Additional smooth blade	27344	
Cutter accessory (bowl, lid, blade)	27342	
Coulis and Juice extractor kit	27396	
Citrus press attachment	27395	



R 402 V.V.

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included Stainless steel bowl
D-Clean Kit	Included
Discs	2 mm slicer, 3 mm grater, 8 x 8 x 8 mm dicing equipment - Included

Choose
your model:

R 402 V.V.- 4 discs	Ref.
R 402 V.V. 230V/50/1 - 4 discs	2443W



Discover our selection of discs and
packs on page 42



R 402 V.V.		
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27346	
Fine serrated blade Designed for herbs & spices	27345	
Additional smooth blade	27344	
Cutter accessory (bowl, lid, blade)	27342	
Coulis and Juice extractor kit	27396	
Citrus press attachment	27395	

BACK TO SUMMARY



MASHED POTATO

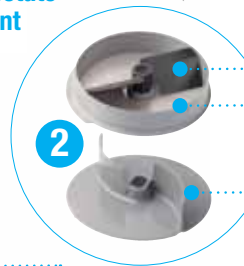
MODELS R 502, R 502 V.V., R 752, R 752 V.V.



Mashed potato attachment



Feed hopper
(R 502 and R 502 V.V. only)



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc
for pureed vegetables

Mashed potato equipment

The mashed potato attachment consists of:

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



	Ref.
Mashed potato attachment Ø 3 mm (R 502 and R 502 V.V.) 1 + 2	28207
Mashed potato equipment Ø 3 mm 2	28208
Mashed potato attachment Ø 6 mm (R 502 and R 502 V.V.) 1 + 2	28209
Mashed potato equipment Ø 6 mm 2	28210



R 502

Motor	Induction
Wattage	900 W
Voltage	3 phase
Speed	750 rpm - 1500 rpm

Pulse	✓
Motor base	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included

Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
------------------	--

D-Clean Kit	Included
-------------	-----------------

Discs	Not included
--------------	--------------

Choose
your model:

R 502 Restaurants	Ref.
R 502 400V/50/3	2382
Pack of 8 discs	1933W
R 502 Cultural market	Ref.
R 502 400V/50/3	2382
Pack of 7 discs	1943W
R 502 MultiCut	Ref.
R 502 400V/50/3	2382
Pack of 16 discs	2022W
R 502 without disc	Ref.
R 502 400V/50/3	2382

Discover our selection of discs and
packs on page 42



Choose
your options:



R 502 all models		
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27305	
Fine serrated blade Designed for herbs & spices	27304	
Additional smooth blade	27303	
Cutter accessory (bowl, lid, blade)	27320	
Blade cleaning tool	49258	



R 502 V.V.

Induction	1 500 W
Single phase	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer

Pulse	✓
Motor base	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included

Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
------------------	--

D-Clean Kit	Included
-------------	-----------------

Discs	Not included
--------------	--------------

R 502 V.V. Restaurants	Ref.
R 502 V.V. 230V/50-60/1	2389
Pack of 8 discs	1933W
R 502 V.V. Cultural market	Ref.
R 502 V.V. 230V/50-60/1	2389
Pack of 7 discs	1943W
R 502 V.V. MultiCut	Ref.
R 502 V.V. 230V/50-60/1	2389
Pack of 16 discs	2022W
R 502 V.V. without disc	Ref.
R 502 V.V. 230V/50-60/1	2389

R 752 AND R 752 V.V. FOOD PROCESSORS

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

Adjustable hopper to suit all size fruit and vegetables!



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



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



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



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

INNOVATION

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

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

Easy Guide

Motor power:
Ideal for demanding preparations.

Lateral ejection:
Space saving and convenient
to use.

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



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

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



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



Range of more than
50 discs available
as options.

Options for R 752 and R 752 V.V.	Ref.
Coarse serrated blade <i>Designed for grinding & kneading</i>	27308
Fine serrated blade <i>Designed for herbs & spices</i>	27307
Additional stainless steel smooth blade	27306
Cutter accessory (bowl, lid, blade)	27318
Lower coarse serrated blade	49162
Upper coarse serrated blade	49163
Lower fine serrated blade	49164
Upper fine serrated blade	49165
Lower smooth blade	49160
Upper smooth blade	49161
3 mm mashed potato equipment	28208
6 mm mashed potato equipment	28210
Motor shaft brush	49257

*5.9 L bowl for R 502 / R 502 V.V. and 7.5 L for R 752 / R 752 V.V.

BACK TO SUMMARY



R 752

Motor	Induction
Wattage	1 800 W
Voltage	3 phase
Speed	750 rpm - 1500 rpm

Pulse	✓
Motor base	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
Blade	All stainless steel detachable, adjustable smooth blade - Included
Accessories	Motor shaft brush - Included
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
D-Clean Kit	Included
Discs	Not included

Choose your model:

R 752 Restaurants	Ref.
R 752 400V/50/3	2113
Pack of 8 discs	1933W
R 752 Cultural market	Ref.
R 752 400V/50/3	2113
Pack of 7 discs	1943W
R 752 MultiCut	Ref.
R 752 400V/50/3	2113
Pack of 16 discs	2022W
R 752 without disc	Ref.
R 752 400V/50/3	2113

Choose your options opposite:

Discover our selection of discs and packs on page 42



R 752 V.V.

Induction
1 500 W
Single phase
300 to 3500 rpm for cutter
300 to 1000 rpm for vegetable slicer

✓
Metal
7.5 L stainless steel bowl
✓
All stainless steel detachable, adjustable smooth blade - Included
Motor shaft brush - Included
Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Included
Not included

R 752 V.V. Restaurants	Ref.
R 752 V.V. 230V/50-60/1	2080
Pack of 8 discs	1933W
R 752 V.V. Cultural market	Ref.
R 752 V.V. 230V/50-60/1	2080
Pack of 7 discs	1943W
R 752 V.V. MultiCut	Ref.
R 752 V.V. 230V/50-60/1	2080
Pack of 16 discs	2022W
R 752 V.V. without disc	Ref.
R 752 V.V. 230V/50-60/1	2080

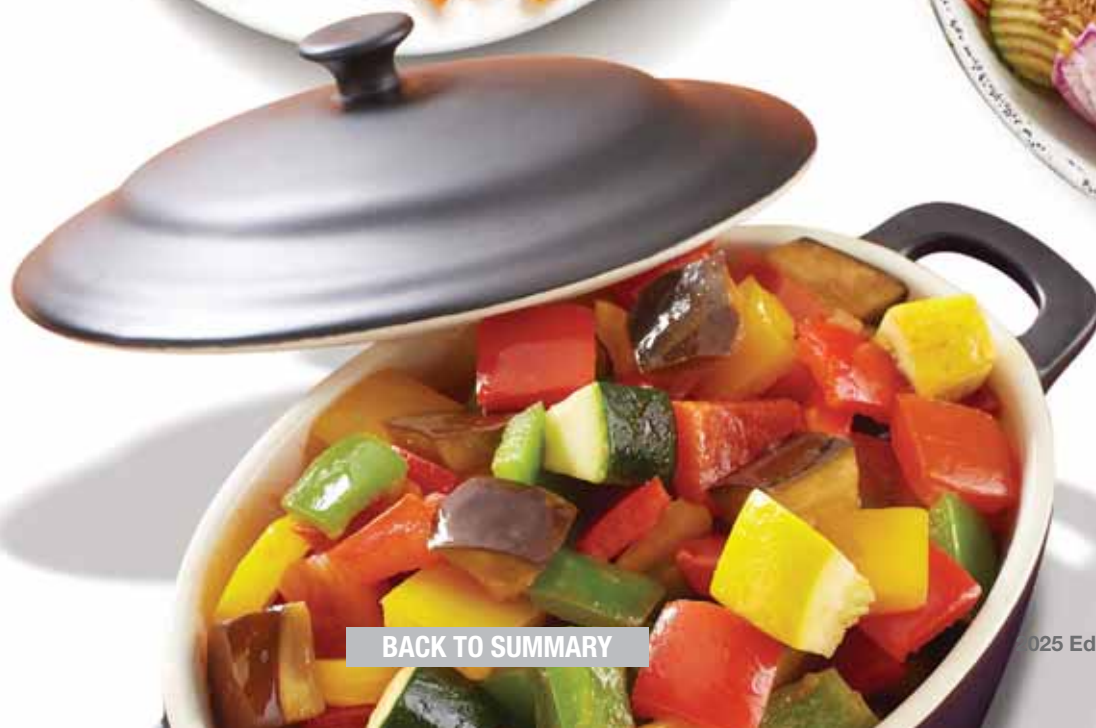
⚡ It is advisable to use a type A or type B GFCI

DISC COLLECTION



THE WIDEST RANGE OF CUTS

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



DISC COLLECTION



ESSENTIAL Series 1-4

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



EXPERT Series 5-7

R 502/R 502 V.V. R 752/R 752 V.V.	CL 50 Gourmet
CL 50/CL 50 Ultra CL 52/CL 55 CL 60	

DISCS

SLICERS



			Almonds 0.6 mm	28166W	28166W
			0.8 mm	28069W	28069W
27051	27051		1 mm	28062W	28062W
27555	27555		2 mm	28063W	28063W
27086	27086		3 mm	28064W	28064W
27566	27566		4 mm	28004W	28004W
27087	27087		5 mm	28065W	28065W
27786	27786		6 mm	28196W	28196W
			8 mm	28066W	28066W
			10 mm	28067W	28067W
			14 mm	28068W	
			4 mm cooked potatoes	27244W	27244W
			6 mm cooked potatoes	27245W	27245W

RIPPLE CUT



NEW	NEW		2 mm	27068W	27068W
27622	27622		3 mm	27069W	27069W
27623	27623		5 mm	27070W	27070W

GRATERS

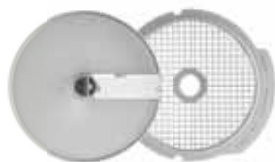


27588	27588	27148	1.5 mm	28056W	28056W
27577	27577	27149	2 mm	28057W	28057W
27511	27511	27150	3 mm	28058W	28058W
			4 mm	28073W	28073W
			5 mm	28059W	28059W
27046	27046		6 mm		
			7 mm	28016W	28016W
27632	27632		9 mm	28060W	28060W
27764	27764		Parmesan cheese	28061W	28061W
27191	27191		Röstis potatoes	27164W	27164W
			Raw potatoes	27219W	27219W
27078	27078		0.7 mm horseradish paste		
27079	27079		1 mm horseradish paste	28055W	28055W
27130	27130		1.3 mm horseradish paste		

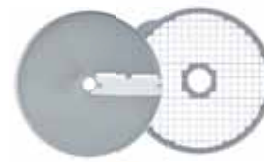
JULIENNE







			1 x 8 mm (ribbons)	28172W	28172W
			1 x 26 onion/cabbage	28153W	28153W
27080	27080		2 x 4 mm	27072W	27072W
27081	27081		2 x 6 mm	27066W	27066W
			2 x 8 mm	27067W	27067W
			2 x 10 mm (ribbons)	28173W	28173W
27599	27599		2 x 2 mm	28051W	28051W
			2.5 x 2.5 mm	28195W	28195W
			3 x 3 mm	28101W	28101W
27047	27047		4 x 4 mm	28052W	28052W
27610	27610		6 x 6 mm	28053W	28053W
27048	27048		8 x 8 mm	28054W	28054W



ESSENTIAL Series 1-4



EXPERT Series 5-7

	ESSENTIAL Series 1-4			DISCS	EXPERT Series 5-7		
	CL 20	R 402 R 402 V.V.	CL 40		R 502/R 502 V.V. R 752/R 752 V.V. CL 50 CL 50 Ultra CL 52/CL 55 CL 60	CL 50 Gourmet	
DICING EQUIPMENT 		■ 27513W		5 x 5 x 5 mm	■ 28110W	■ 28110W	
		■ 27514W		8 x 8 x 8 mm	■ 28111W	■ 28111W	
		■ 27515W		10 x 10 x 10 mm	■ 28112W	■ 28112W	
				12 x 12 x 12 mm	■ 28197W		
				14 x 14 x 5 mm (mozzarella)	■ 28181W	■ 28181W	
				14 x 14 x 10 mm	■ 28179W	■ 28179W	
				14 x 14 x 14 mm	■ 28113W		
				20 x 20 x 20 mm	■ 28114W		
				25 x 25 x 25 mm	■ 28115W		
				50 x 70 x 25 mm (salad)	■ 28180W		
FRENCH FRIES 		▲ 27116W		6 x 6 mm* NEW	▲ 29230W		
				8 x 8 mm	▲ 28134W	▲ 28134W	
				8 x 16 mm	▲ 28159W	▲ 28159W	
		▲ 27117W		10 x 10 mm	▲ 28135W	▲ 28135W	
				10 x 16 mm	▲ 28158W	▲ 28158W	
BRUNOISE CL 50 Gourmet 				2 x 2 x 2 mm		28174W	
				3 x 3 x 3 mm		28175W	
				4 x 4 x 4 mm		28176W	
WAFFLE CUTS CL 50 Gourmet 				2 mm		28198W	
				3 mm		28199W	
				4 mm		28177W	
				6 mm		28178W	
PACK OF DISCS	1907	1907	-	Pack of 4 discs			
	1946			Pack of 5 discs			
		1944W	-	Pack of 6 discs			
		-	1945W	Pack of 6 discs			
		1908W	1909W	Pack of 8 discs			
				Restaurants pack	1933W	1933W	
				Cultural market pack	1943W	1943W	
				MultiCut Pack of 16 discs	2022W	2022W	

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

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

***6x6 mm French Fries equipment:**

- Compatible with the machines :

- CL 50, CL 50 Ultra, R 502, R 502 V.V. With those machines, it must be used in addition to EasyLoader (page 49)
- CL 55 and CL 60 with Automatic Feed Head

- Not compatible with the machines :

- R 752, R 752 V.V., CL 50 Gourmet, CL 52
- CL 55 and CL 60 with Pusher Feed Head

NEW

EasyClean Xpress

The zero waste solution to clean **EXPERT** dicing grids R 502 to R 752 and CL 50 to CL 60

- Fast, easy cleaning
- Zero waste
- Save 250 g / grid



For dicing grids	Ref.	
8 mm	49305	
10 mm	49309	
12 mm	49313	
14 mm	49314	



NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder

- **ESSENTIAL** R 402 - CL 40
- **EXPERT** R 502 to R 752 - CL 50 to CL 60

	Ref.	
D-Clean Kit	29246	

+



Dicing grid cleaning tool

5 mm, 8 mm, 10 mm, 12 mm and 14 mm

+



Scraper tool

WALL MOUNTED BLADE AND DISC HOLDER:

1 BLADE and 8 DISCS
> R 201 XL Ultra to R 402 V.V.

Ref.	
107810	



WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:

> 16 small discs or 8 large discs

Ref.	
107812	



DISC RACK:

> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	
27258	



WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.	
101230	



DISC PROTECTOR:

> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	
39726	



MINI BOWL

> **EXPERT** range from R 502 to R 752 V.V. and CL 50 to CL 60
> Not compatible with dicing and French fries equipment.

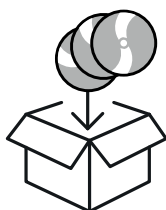
Ref.	
39716	



THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4

PACK OF 4 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

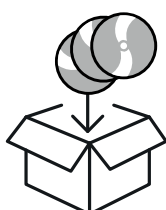
Julienne
4 x 4 mm



Ref.	
R 401, R 402, R 402 V.V. & CL 20	1907

Wall-mounted disc holders (set of 2) **FREE**

PACK OF 5 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

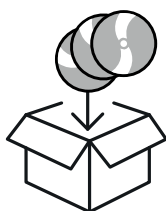
Julienne
4 x 4 mm & 8 x 8 mm



Ref.	
CL 20	1946

Wall-mounted disc holders (set of 2) **FREE**

PACK OF 6 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

Julienne
4 x 4 mm

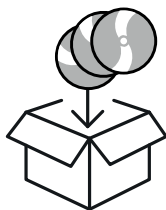
Dicing Equipment
10 x 10 x 10 mm



Ref.	
R 402 & R 402 V.V.	1944W
CL 40	1945W

Wall-mounted disc holders (set of 2) **FREE**

PACK OF 8 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

Julienne
2 x 2 mm & 2 x 4 mm & 4 x 4 mm

Dicing Equipment
10 x 10 x 10 mm



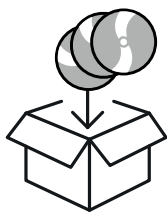
Ref.	
R 402 & R 402 V.V.	1908W
CL 40	1909W

Wall-mounted disc holders (set of 2) **FREE**



EXPERT Series 5-7

PACK OF 8 DISCS - RESTAURANTS



Slicers

2 mm & 5 mm

Graters

2 mm

Julienne

3 x 3 mm

Dicing Equipment

10 x 10 x 10 mm

French Fries Equipment

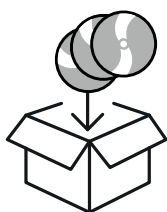
10 x 10 mm



Ref.		
Restaurants pack	1933W	

Wall-mounted disc holders (set of 2) **FREE**

PACK OF 7 DISCS - CULTURAL MARKET



Slicers

2 mm & 5 mm

Graters

2 mm

Julienne

3 x 3 mm & 4 x 4 mm

Dicing Equipment

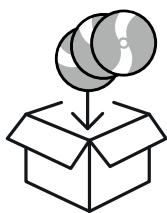
10 x 10 x 10 mm



Ref.		
Cultural market	1943W	

Wall-mounted disc holders (set of 2) **FREE**

MULTICUT PACK OF 16 DISCS



Slicers

1 mm, 2 mm, 4 mm

Graters

1.5 mm, 3 mm

Julienne

2.5 x 2.5 mm, 2 x 10 mm, 4 x 4 mm

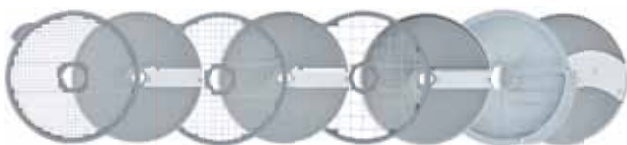


Dicing Equipment

5 x 5 x 5 mm, 10 x 10 x 10 mm,
20 x 20 x 20 mm

French Fries Equipment

10 x 10 mm



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 raw fruits and vegetables.

It is a great opportunity for chefs to provide creative & original cuts, in addition to presenting fresh fruit and vegetables in a more attractive way.

Robot Coupe's latest and most innovative launch, the Multicut Pack comes with 16 discs included!

Ref.		
MultiCut Pack of 16 discs	2022W	

2 wall-mounted disc holders (set of 2) **FREE**



MASHED POTATO

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

CL 50 - CL 52 - CL 55 - CL 60

- **High output**

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

- **Ergonomic**

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

- **Versatile**

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



The mashed potato attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502, R 502 V.V., CL 50 and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

Ref.		
Mashed potato attachment Ø 3 mm (R 502, R 502 V.V., CL 50 and CL 50 Ultra)	1 + 2	28207
Mashed potato equipment Ø 3 mm (R 752, R 752 V.V., CL 52, CL 55 and CL 60)	2	28208
Mashed potato attachment Ø 6 mm (R 502, R 502 V.V., CL 50 and CL 50 Ultra)	1 + 2	28209
Mashed potato equipment Ø 6 mm (R 752, R 752 V.V., CL 52, CL 55 and CL 60)	2	28210



3 Solutions from Robot-Coupe To slice tomatoes and achieve A flawless glazed cut



1 CL 50 Continuous ejection Small and large quantities



2 CL 50 + Mini bowl Slice up to 9 tomatoes ready to use



	Ref.
Mini Bowl (R 502 - R 502 V.V. - CL 50 - CL 50 Ultra - CL 50 Gourmet)	39716



3 CL 50 + EasyStacker Slice and stack 1 tomato at one time



NEW

	Ref.
EasyStacker (R 502 - R 502 V.V. - CL 50 - CL 50 Ultra - CL 50 Gourmet)	49332





Robot-Coupe's French fry solutions

5 sizes = the widest range of cuts



NEW

French fry equipment 6x6 mm :
Fresh fries for all your cravings!



- Extremely quick cooking time
- Fries that are crisper than ever
- Higher yield



NEW

EasyLoader

- **Continuous feeding** for increased productivity.
- Making **beautiful and large fries** thanks to an optimized potato cutting on the **length**.



Up to 25 kg
in 4 minutes!



		Only for	Ref.
EasyLoader	1	R 502, R 502 V.V., CL 50, CL 50 Ultra	49323
6 x 6 mm French Fry attachment	1 + 2		49324
8 x 8 mm French Fry attachment	1 + 2		49325
8 x 16 mm French Fry attachment	1 + 2	R 502, R 502 V.V., CL 50, CL 50 Ultra	49326
10 x 10 mm French Fry attachment	1 + 2		49327
10 x 16 mm French Fry attachment	1 + 2		49328
6 x 6 mm French Fry equipment*	2	CL 55 & CL 60 Auto	29230W

*None of the following machines are compatible with these accessories: CL 50 Gourmet, CL 52, CL 55 Pusher, CL 60 Pusher, R 752, R 752 V.V.

THE WIDEST range of cuts

+
50
DISCS



Surface treatment:

Mineral+[®]

Series 5-7



High Resistance

This mineral-based treatment provides optimum protection of the disc surface.



Freshness is preserved

This treatment reduces friction on the disc, ensures perfect cutting and keeps fruit and vegetables fresh.



Easy Cleaning

Dishwasher resistant.

These new discs can be identified : new appearance and letter W included in the item code.








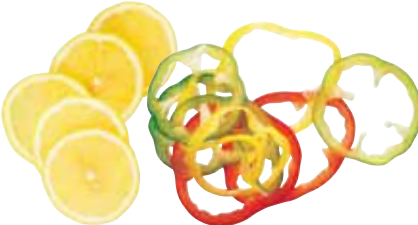









THE WIDEST RANGE OF CUTS

SLICERS



EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

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

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

The green discs show the actual size

*Except CL 50 Gourmet



GRATERS

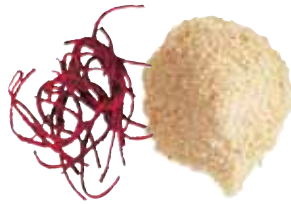


EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.
ESSENTIAL CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.
ESSENTIAL Special CL 40

1.5 mm
 Ref. 28056W
 Ref. 27588*
 Ref. 27148



2 mm
 Ref. 28057W
 Ref. 27577*
 Ref. 27149



3 mm
 Ref. 28058W
 Ref. 27511*
 Ref. 27150



4 mm
 Ref. 28073W



5 mm
 Ref. 28059W



6 mm
 Ref. 27046



7 mm
 Ref. 28016W



9 mm
 Ref. 28060W
 Ref. 27632



Parmesan cheese
 Ref. 28061W
 Ref. 27764



Röstis potatoes
 Ref. 27164W
 Ref. 27191



Raw potatoes
 Ref. 27219W



1 mm horseradish
 Ref. 28055W
 Ref. 27078 0.7 mm
 Ref. 27079 1 mm
 Ref. 27130 1.3 mm

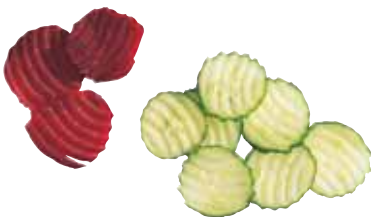


RIPPLE CUT

EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.
ESSENTIAL CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



2 mm
 Ref. 27068W



3 mm
 Ref. 27069W
 Ref. 27622



NEW

5 mm
 Ref. 27070W
 Ref. 27623



NEW

The green discs show the actual size

*Except CL 40



THE WIDEST RANGE OF CUTS

JULIENNE



EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

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

1 x 8 mm ribbons
Ref. 28172W



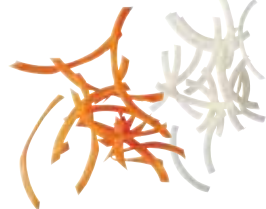
1 x 26 mm onions & cabbage
Ref. 28153W



2 x 4 mm
Ref. 27072W
Ref. 27080



2 x 6 mm
Ref. 27066W
Ref. 27081



2 x 8 mm
Ref. 27067W



2 x 10 mm Tagliatelles
Ref. 28173W



2 x 2 mm
Ref. 28051W
Ref. 27599



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



3 x 3 mm
Ref. 28101W



4 x 4 mm
Ref. 28052W
Ref. 27047



6 x 6 mm
Ref. 28053W
Ref. 27610



8 x 8 mm
Ref. 28054W
Ref. 27048



FRENCH FRIES

EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752, R 752 V.V.

EXPERT CL 50, CL 50 Ultra, R 502, R 502 V.V. (Equipment + EasyLoader*)

EXPERT CL 55 Auto, CL 60 Auto, CL 60 Auto V.V. (French fry Equipment only)

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



6 x 6 mm
Ref. 49324
Ref. 29230W



8 x 8 mm
Ref. 28134W
Ref. 27116W



8 x 16 mm
Ref. 28159W



10 x 10 mm
Ref. 28135W
Ref. 27117W



10 x 16 mm
Ref. 28158W

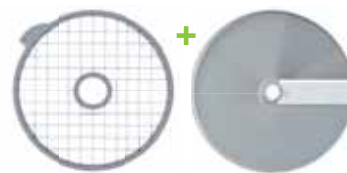


*Discover EasyLoader page 49

The green discs show the actual size



DICING EQUIPMENT



EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

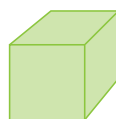
ESSENTIAL CL 40, R 402, R 402 V.V.



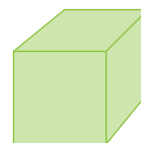
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W



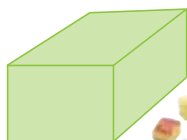
10x10x10 mm
Ref. 28112W
Ref. 27514W



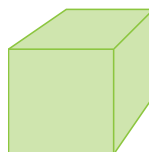
12x12x12 mm*
Ref. 28197W
Ref. 27515W



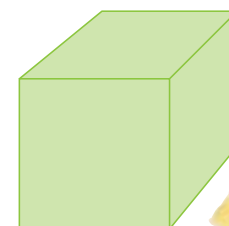
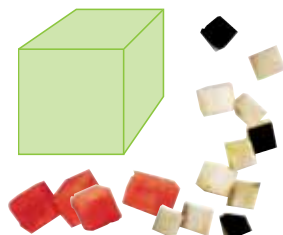
14x14x5 mm
Ref. 28181W



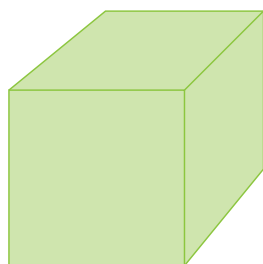
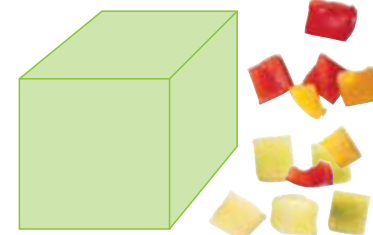
14x14x10 mm
Ref. 28179W



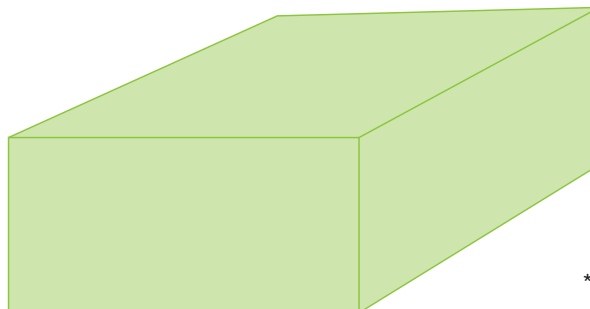
14x14x14 mm*
Ref. 28113W



20x20x20 mm*
Ref. 28114W



25x25x25 mm*
Ref. 28115W



50x70x25 mm*
Salads
Ref. 28180W



*Except CL 50 Gourmet

NEW

EasyClean Xpress

The zero waste solution to clean **EXPERT** dicing grids
R 502 to R 752 and CL 50 to CL 60

For dicing grids	Ref.	
8 mm	49305	
10 mm	49309	
12 mm	49313	
14 mm	49314	



- Fast, easy cleaning
- Zero waste
- Save 250 g / grid



NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder

- **ESSENTIAL** R 402 - CL 40
- **EXPERT** R 502 to R 752 - CL 50 to CL 60

+



Dicing grid cleaning tool

5 mm, 8 mm, 10 mm, 12 mm and 14 mm

+



Scraper tool

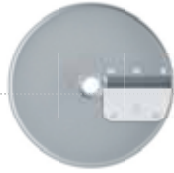
	Ref.	
D-Clean Kit	29246	



EXCLUSIVE CUTS

BRUNOISE

CL 50 Gourmet



CL 50 GOURMET

 **2x2x2 mm**
Ref. 28174W



 **3x3x3 mm**
Ref. 28175W



 **4x4x4 mm**
Ref. 28176W

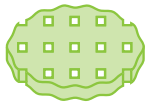


WAFFLE CUTS

CL 50 Gourmet



CL 50 GOURMET



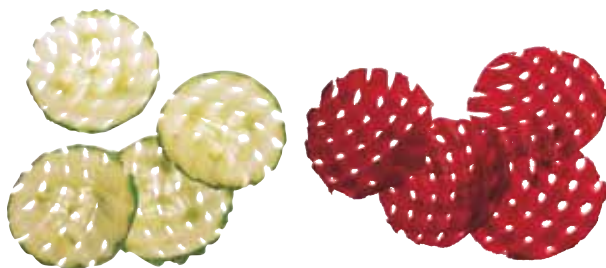
2 mm
Ref. 28198W



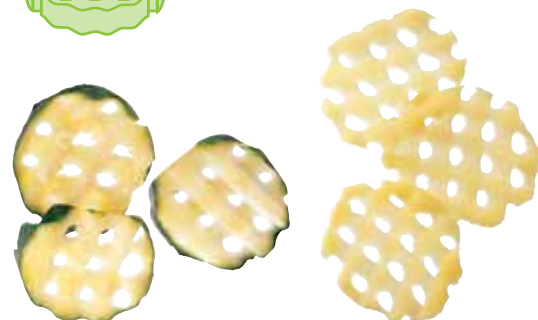
3 mm
Ref. 28199W



4 mm
Ref. 28177W



6 mm
Ref. 28178W



The green discs show the actual size

VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

p.58

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.70



THE WIDEST RANGE OF CUTS

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



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

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



Hinge and stem system
designed for instant removal of the lid for easy cleaning.

Easy Guide

Stainless steel motor body

Cylindrical hopper

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



INDUCTION MOTOR

Lateral ejection

Space saving and convenient to use.



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

INNOVATION

EXACTITUBE PUSHER

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



THE WIDEST RANGE OF CUTS

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



MASHED POTATO FUNCTION

CL 50, CL 52, CL 55, CL 60



Mashed potato attachment



Feed hopper
(for CL 50 and CL 50 Ultra only).



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc
for pureed vegetables

Mashed potato equipment

The mashed potato attachment consists of:

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



		Ref.
Mashed potato attachment Ø 3 mm (CL 50 and CL 50 Ultra)	1 + 2	28207
Mashed potato equipment Ø 3 mm	2	28208
Mashed potato attachment Ø 6 mm (CL 50 and CL 50 Ultra)	1 + 2	28209
Mashed potato equipment Ø 6 mm	2	28210

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput
per hour:



Up to 50 kg



Up to 50 kg



Up to 150 kg



GRATING / SLICING / RIPPLE CUT / JULIENNE



+ DICING + FRENCH FRIES



CL 20



- Single phase
- 1 speed

CL 40



- Single phase
- 1 speed

CL 50 Ultra *Pizza*



- Single phase
- 1 speed
- Mashed potato attachment*

CL 50 Ultra



- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato attachment*

CL 50



- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato attachment*

Find all our floor standing models on page 72

*Optional attachments



Up to 150 kg



Up to 250 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES



+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet



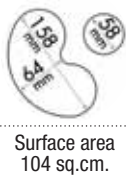
- Single phase
- 1 speed

CL 52



- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato equipment*

TABLE-TOP VEGETABLE PREPARATION MACHINES



CL 20

Motor	Induction
Wattage	400 W
Voltage	Single phase
Speed	1 500 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 58 mm
Lid and bowl	Composite material
Motor base	Composite material
D-Clean Kit	-
Discs	Not included

Choose your model:

CL 20 - 4 discs		Ref.
CL 20 230V/50/1		22395
Pack of 4 discs		1907
CL 20 - 5 discs		Ref.
CL 20 230V/50/1		22395
Pack of 5 discs		1946
CL 20 without disc		Ref.
CL 20 230V/50/1		22395



CL 40

Induction
500 W
Single phase
500 rpm
Half moon hopper Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Composite lid and stainless steel bowl
Metal
Included
Not included

CL 40 - 6 discs		Ref.
CL 40 230V/50/1		24571
Pack of 6 discs		1945W
CL 40 - 8 discs		Ref.
CL 40 230V/50/1		24571
Pack of 8 discs		1909W
CL 40 without disc		Ref.
CL 40 230V/50/1		24571

Discover our selection of discs and packs on page 42





CL 50 - 1 V

Motor	Induction
Wattage	550 W
Voltage	Single-phase or 3 phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
D-Clean Kit	Included
Discs	2 mm slicer, 5 mm slicer, 2 mm grater, 10 x 10 mm dicing equipment - Included

Choose
your model:



	1 V		2 V	
CL 50 - 5 discs	Ref.		Ref.	
CL50 Single phase 1V 230V/50/1	1847		-	-
CL50 3 phase 400V/50/3	1840		1841	

	1 V		2 V	
CL 50 - without disc	Ref.		Ref.	
CL50 Single phase 1V 230V/50/1	24442		-	-
CL50 3 phase 400V/50/3	24446		24449	

Discover our selection of discs and
packs on page 42



Choose
your options:

CL 50 all models		
Options	Ref.	
Additional Exactitube pusher	49212	
Mashed potato attachment 3 mm	28207	
Mashed potato attachment 6 mm	28209	
Mini bowl	39716	
EasyLoader	49323	
EasyStacker	49332	

TABLE-TOP VEGETABLE PREPARATION MACHINES



CL 50 Ultra - 1V

Motor	Induction
Wattage	550 W
Voltage	Single-phase or 3 phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Discs	2 mm slicer, 5 mm slicer, 2 mm grater, 10 x 10 mm dicing equipment - Included

CL 50 Ultra - 2V

Motor	Induction
Wattage	600 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Discs	2 mm slicer, 5 mm slicer, 2 mm grater, 10 x 10 mm dicing equipment - Included

Choose
your model:



	1 V		2 V	
CL 50 Ultra - 5 discs	Ref.		Ref.	
CL50 Ultra Single phase 1V 230V/50/1	1849		-	-
CL50 Ultra 3 phase 400V/50/3	1843		1844	
	1 V		2 V	
CL 50 - without disc	Ref.		Ref.	
CL50 Ultra Single phase 1V 230V/50/1	24470		-	-
CL50 Ultra 3 phase 400V/50/3	24473		24476	

Discover our selection of discs and
packs on page 42



Choose
your options:

	CL 50 Ultra all models	
Options	Ref.	
Additional Exactitube pusher	49212	
Mashed potato attachment 3 mm	28207	
Mashed potato attachment 6 mm	28209	
Mini bowl	39716	
EasyLoader	49323	
EasyStacker	49332	



CL 50 Ultra Pizza

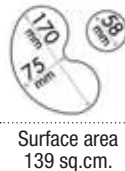
Our perfect pizza package!

1 slicing disc 4 mm
tomatoes, aubergine, etc.

1 slicing disc 2 mm
courgette, mushrooms,
capsicum, onions, etc.



1 grating disc 7 mm
mozzarella or pizza
cheese



CL 50 Ultra Pizza

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Mini Bowl	Included
Discs	2 mm slicer, 4 mm slicer + 7 mm grater - Included

Choose
your model:

CL 50 Ultra Pizza	Ref.
CL 50 Ultra Pizza 230 V/50/1 - 3 discs	2028W

CL 50 Ultra Pizza		
Options	Ref.	
Dicing equipment 10x10x10mm for bruschetta	28112W	
Dicing equipment 14x14x5mm for fresh mozzarella	28181W	
Parmesan disc	28061W	



CL 50 GOURMET

Choosing excellence



*58 mm with insert
*68 mm with insert



D-Clean Kit



3 brunoise discs

2 mm - 3 mm - 4 mm



CL 50 Gourmet



Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 68 mm
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Mini Bowl	Included

Discs 2 discs for brunoise or waffle cut to be selected from the list below

Choose your model:

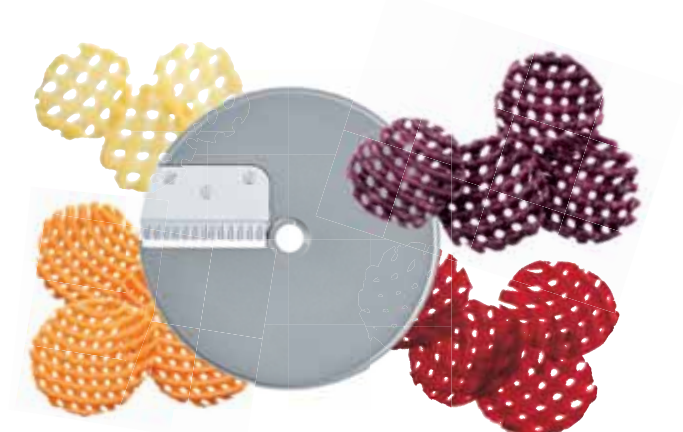
CL 50 Gourmet	Ref.
CL 50 Gourmet 230V/50/1	24555W

Discover our selection of discs and packs on page 42



Brunoise		
Options	Ref.	
Brunoise 2 x 2 x 2 mm	28174W	
Brunoise 3 x 3 x 3 mm	28175W	
Brunoise 4 x 4 x 4 mm	28176W	

... for brunoise and waffle-cuts!



4 waffle cut discs
2 mm - 3 mm - 4 mm - 6 mm



Waffle cut		
Options	Ref.	
Waffle cut 2 mm	28198W	
Waffle cut 3 mm	28199W	
Waffle cut 4 mm	28177W	
Waffle cut 6 mm	28178W	

PARSLEY KIT

Large quantities of tabouli
in the blink of an eye!



PARSLEY KIT
2 inserts



1 mm parsley including:

one 1-mm slicer and two inserts for guiding parsley
while it is being chopped

Ref.		
1 mm parsley kit	28194W	

CL 52

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



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

INNOVATION



EXTRA ERGONOMIC

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



HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

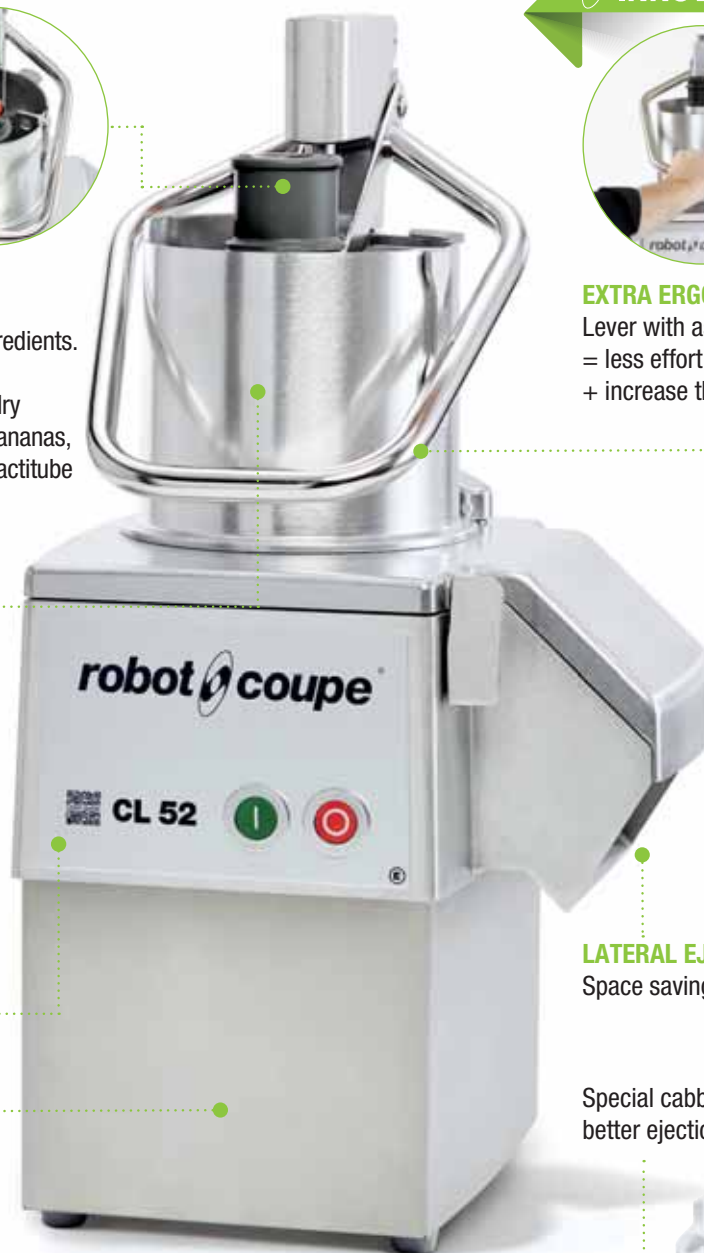
The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.



Easy Guide

EXTRA POWERFUL

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



INDUCTION MOTOR



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.





D-Clean Kit



Surface area
227 sq.cm.



D-Clean Kit



Surface area
227 sq.cm.

CL 52 - 1V

Motor	Induction
Wattage	750 W
Voltage	Single-phase
Speed	375 rpm
Feed hoppers	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Motor shaft brush - Included
D-Clean Kit	Included
Discs	Not included

Choose
your model:



CL 52 - 1V Restaurants	Ref.
CL 52 - 1V 230V/50/1	24492
Pack of 8 discs	1933W
CL 52 - 1V Cultural market	Ref.
CL 52 - 1V 230V/50/1	24492
Pack of 7 discs	1943W
CL 52 - 1V MultiCut	Ref.
CL 52 - 1V 230V/50/1	24492
Pack of 16 discs	2022W
CL 52 - 1V without disc	Ref.
CL 52 - 1V 230V/50/1	24492

CL 52 - 2V

Motor	Induction
Wattage	900 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed hoppers	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Motor shaft brush - Included
D-Clean Kit	Included
Discs	Not included

CL 52 - 2V Restaurants	Ref.
CL 52 - 2V 400V/50/3	24501
Pack of 8 discs	1933W
CL 52 - 2V Cultural market	Ref.
CL 52 - 2V 400V/50/3	24501
Pack of 7 discs	1943W
CL 52 - 2V MultiCut	Ref.
CL 52 - 2V 400V/50/3	24501
Pack of 16 discs	2022W
CL 52 - 2V without disc	Ref.
CL 52 - 2V 400V/50/3	24501

Discover our selection of discs and
packs on page 42



Choose
your options:

Options	Ref.
Additional Exactitube pusher	49221
3 mm mashed potato equipment	28208
6 mm mashed potato equipment	28210
Motor shaft brush	49257

CL 52 all models

FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

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

Easy Guide

EXTRA POWERFUL

Ultra powerful, quiet 1100 W commercial-grade motor for intensive use.
Stainless steel motor base for easy maintenance.



**INDUCTION
MOTOR**

INNOVATION

EXTRA ERGONOMIC

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



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

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



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



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



CL 55 2-tube feed head
Straight and slanted tubes

THE WIDEST RANGE OF CUTS

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



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput
per hour:



400 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES



CL 55 Pusher Feed-Head



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment*

CL 55 2 Feed-Heads



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment*

CL 55 Workstation



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment

Find all our table-top models on page 60

*Optional attachments

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

OPTIONAL
+
50
DISCS

CL 60 Pusher Feed-Head

STAINLESS
STEEL

NEW



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment*

CL 60 2 Feed-Heads

STAINLESS
STEEL

NEW



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment*

CL 60 Workstation

READY
16

STAINLESS
STEEL

NEW



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment



FLOOR STANDING VEGETABLE PREPARATION MACHINES



CL 55 Pusher Feed-Head

Motor	Induction	
Wattage	1100 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed-Heads	Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	Not included	

**Choose
your model:**

CL 55 Pusher Feed-Head	Ref.	
CL 55 Pusher Feed-Head 230V/50/1	2252	
CL 55 Pusher Feed-Head 400V/50/3	2214	

CL 55 2 Feed-Heads

Motor	Induction	
Wattage	1100 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	Not included	

CL 55 2 Feed-Heads	Ref.	
CL 55 2 Feed-Heads 230V/50/1	2073	
CL 55 2 Feed-Heads 400V/50/3	2211	

Discover our selection of discs and
packs on page 42



CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170 -



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



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



Straight and bias tubes
Ref. 28155 -



Potato ricer
Ref. 28208 Ø 3 mm -
Ref. 28210 Ø 6 mm -



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



Motor shaft brush
Ref. 49257 -



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



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



CL 55 Workstation

3-height ADJUSTABLE TROLLEY
For easy transport and loading
of fruit and vegetables and storing
of attachments.



Up to
1.200 kg of
vegetables
an hour

175 mm
59 mm

Surface area
227 sq.cm.



D-Clean Kit

CL 55 Workstation



Motor	Induction	
Wattage	1100 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Accessories	Stainless steel mobile stand - Equipped with 2 wheels with brake - Included Adjustable trolley GN1x1, 3 heights + 3 GN1x1 pans - Included 3 mm mashed potato equipment - Included Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	MultiCut pack of 16 discs - Included	

CL 55 Workstation	Ref.
CL 55 Workstation 230V/50/1	2293W
CL 55 Workstation 400V/50/3	2287W

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

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



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



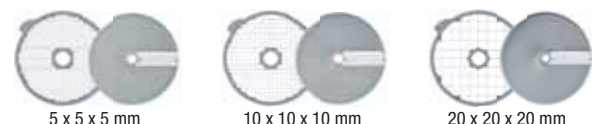
MultiCut Pack

16 discs included.



Slicers

Graters



Dicing Equipment



French Fries

Juliennes



4 wall mounted disc holders for 16 discs

Exactitube pusher

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



3 mm mashed potato equipment

To easily produce large quantities of mashed potatoes.



Motor shaft brush



GN1x1 adjustable trolley

To transport, load and store accessories
2 GN1x1 pans provided.



Production mode

Storage mode

FLOOR STANDING VEGETABLE PREPARATION MACHINES



Surface area
227 sq.cm.



D-Clean Kit



NEW

**All stainless steel
solution:**

Easy Cleaning
dishwasher resistant



**STAINLESS
STEEL**



CL 60 Pusher Feed-Head CL 60 V.V. Pusher Feed-Head

Motor	Induction	
Wattage	1500 W	
Voltage	Single phase	3 phase
Speed	100 to 1000 rpm	375 rpm - 750 rpm
Feed-Heads	Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Bowl	Stainless steel	
Motor base	Stainless steel	
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments	
Accessories	Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	Not included	

CL 60 2 Feed-Heads CL 60 V.V. 2 Feed-Heads

Motor	Induction	
Wattage	1500 W	
Voltage	Single phase	3 phase
Speed	100 to 1000 rpm	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Bowl	Stainless steel	
Motor base	Stainless steel	
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments	
Accessories	Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	Not included	

**Choose
your model:**



CL 60 Pusher Feed-Head	Ref.
CL 60 Pusher Feed-Head 400V/50/3	2319F
CL 60 V.V. Pusher Feed-Head 230V/50-60/1	2323F



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

CL 60 2 Feed-Heads	Ref.
CL 60 2 Feed-Heads 400V/50/3	2325F
CL 60 V.V. 2 Feed-Heads 230V/50-60/1	2329F



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

Discover our selection of discs and
packs on page 42



CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 49681 -



Pusher feed-head
Ref. 49680 -



4 tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 49682 -



Straight and bias tubes
Ref. 28157 -



Potato ricer
Ref. 28208 Ø 3 mm -
Ref. 28210 Ø 6 mm -



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



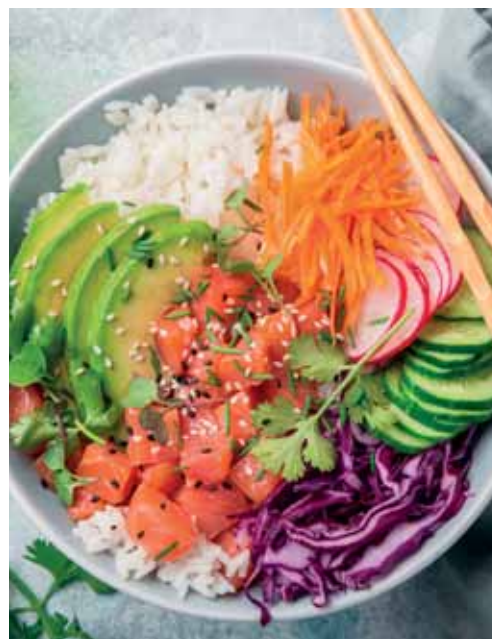
Motor shaft brush
Ref. 49257 -



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



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



CL 60 Workstation



Up to
1800 kg of
vegetables
an hour

STAINLESS
STEEL

STORAGE TROLLEY



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



D-Clean Kit

CL 60 Workstation



Motor	Induction	
Wattage	1500 W	
Voltage	Single phase	3 phase
Speed	100 to 1000 rpm	375 rpm - 750 rpm
Feed heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes	
Lid and bowl	Metal	
Motor base	Stainless steel	
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.	

Accessories

Ergo mobile trolley with 3 GN1x1 gastronorm pans - **Included**
Wall disc holder with 1 GN1x1 gastronorm pan - **Included**
3 mm mashed potato equipment - **Included**
Motor shaft brush - **Included**

D-Clean Kit **Included**

Discs MultiCut pack of 16 discs - **Included**

NEW

All stainless steel solution:
Easy Cleaning dishwasher resistant

STAINLESS
STEEL



CL 60 Workstation	Ref.
CL 60 Workstation 400V/50/3	2300F
CL 60 V.V. Workstation 230V/50-60/1	2301F



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

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!



Automatic feed-head

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

NEW



STAINLESS STEEL



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.

NEW



STAINLESS STEEL



4 tubes feed-head

Especially designed for long vegetables such as cucumbers and courgette.

NEW



STAINLESS STEEL

Exactitube pusher

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



3 mm mashed potato equipment

To easily produce large quantities of mashed potatoes.



Wall disc holder

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



Motor shaft brush



MultiCut Pack

16 discs included.



1 mm

2 mm

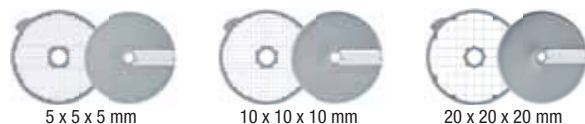
4 mm

1.5 mm

3 mm

Slicers

Graters



5 x 5 x 5 mm

10 x 10 x 10 mm

20 x 20 x 20 mm

Dicing Equipment



10 x 10 mm

2.5 x 2.5 mm

2 x 10 mm

4 x 4 mm

French Fries

Juliennes



4 wall mounted disc holders for 16 discs

Ergo Mobile Trolley

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



BACK TO SUMMARY

CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

p.84

FLOOR STANDING VERTICAL CUTTER MIXERS

p.94



THE MUST FOR PASTRY AND KITCHEN CHEFS!

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



TABLE TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added during processing.

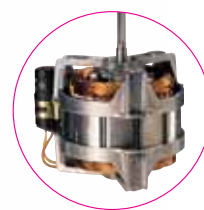


BOWL

7.5L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE

Soft touch handle designed for more comfort and for a firm and secure grip.



INDUCTION
MOTOR

TIMER

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

Easy Guide



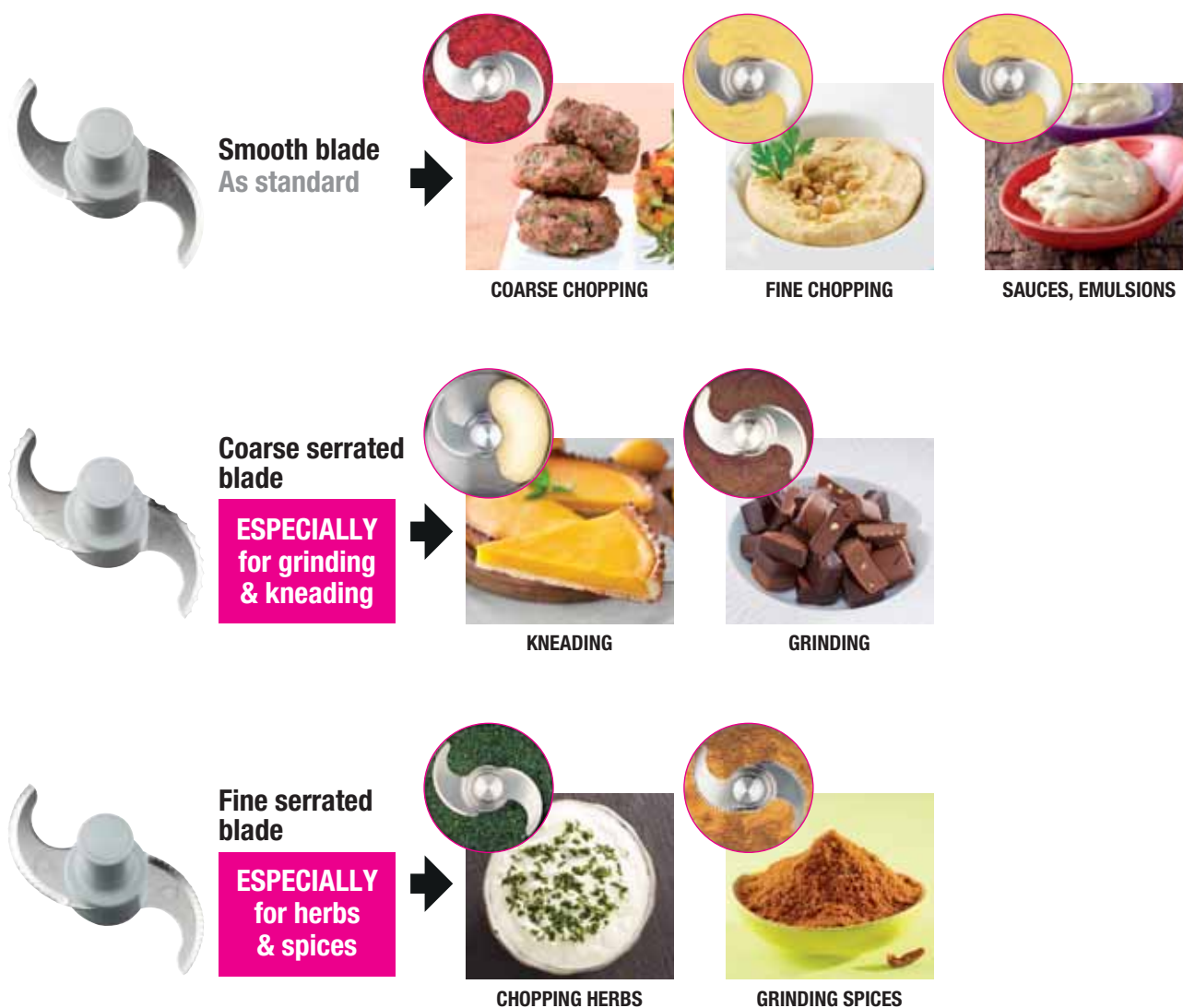
INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

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

Variable speed models:

300 to 3500 rpm for more flexible use and a greater variety of applications.



R-MIX FUNCTION **R-Mix®**

On R 5 V.V., R 7 V.V., R 8 V.V., R 10 V.V.

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



TABLE-TOP CUTTER MIXERS



Quantities*



1 kg



1,5 kg



2,5 kg



3 kg

VARIABLE SPEED from 300 to 3500 rpm

R 4 V.V.

R 5 V.V.

OPTIONAL
3
BLADES

4.5 L



• Single phase

OPTIONAL
3
BLADES

5.9 L



• Single phase
• R-Mix®

1 SPEED 3000 rpm

2 SPEEDS 1500 and 3000 rpm

R 3-3000

R 4 - 2V

R 5 - 2V

OPTIONAL
3
BLADES

3.7 L



• Single phase

OPTIONAL
3
BLADES

4.5 L



• 3 phase

OPTIONAL
3
BLADES

5.9 L



• 3 phase

1 SPEED 1500 rpm

R 2

R 3

R 4 - 1V

R 5 - 1V

OPTIONAL
3
BLADES

2.9 L



• Single phase

OPTIONAL
3
BLADES

3.7 L



• Single phase

OPTIONAL
3
BLADES

4.5 L



• Single phase

OPTIONAL
3
BLADES

5.9 L



• Single phase

*Maximum quantities processed at a time



3,5 kg



5 kg



6 kg

VARIABLE SPEED from 300 to 3500 rpm

R 7 V.V.



OPTIONAL
3
BLADES

7.5 L

- Single phase
- R-Mix®

R 8 V.V.



OPTIONAL
3
BLADES

8 L

- Single phase
- R-Mix®

R 10 V.V.



OPTIONAL
3
BLADES

11.5 L

- Single phase
- R-Mix®

2 SPEEDS 1500 and 3000 rpm

R 8



OPTIONAL
3
BLADES

8 L

- 3 phase

R 10



OPTIONAL
3
BLADES

11.5 L

- 3 phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	1 to 50	1 to 4 minutes
R 3	1 kg	1,5 kg	1 kg	0,5 kg	1 to 50	
R 3-3000	1 kg	1,5 kg	-	0,5 kg	1 to 50	
R 4 - 1V / R 4 - 2V / R 4 V.V.	1,5 kg	2,5 kg	1,5 kg	0,7 kg	50 to 100	
R 5 - 1V / R 5 - 2V / R 5 V.V.	2,2 kg	3,2 kg	2,2 kg	1,1 kg	50 to 200	
R 7 V.V.	2,7 kg	3,8 kg	2,7 kg	1,7 kg	100 to 200	
R 8 / R 8 V.V.	3 kg	5 kg	4 kg	2 kg	200 to 300	
R 10 / R 10 V.V.	4 kg	6 kg	5 kg	3 kg	200 to 300	

*Amount of raised dough with 60% hydration

Find all our floor standing models on page 96

TABLE-TOP CUTTER MIXERS



R 2

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Bowl	2.9 L stainless steel
Blade	Stainless steel smooth blade Included



R 3

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade Included



R 3 - 3000

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade Included

Choose
your model:



Choose
your options:



R 2	Ref.
R 2 230V/50/1	22107D

R 3	Ref.
R 3 230V/50/1	22383

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

	R 2		R 3 all models	
Options	Ref.		Ref.	
Coarse serrated blade Especially for grinding & kneading	27138		27288	
Fine serrated blade Especially for herbs & spices	27061		27287	
Additional smooth blade	27055		27286	
Wall blade holder	107810		107810	



R 4 - 1V

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade Included



R 4 - 2V

Motor	Induction
Wattage	900 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade Included



R 4 V.V.

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade Included

Choose
your model:



R 4 - 1V	Ref.
R 4 - 1V 230V/50/1	22434

R 4 - 2V	Ref.
R 4 - 2V 400V/50/3	22437

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

Choose
your options:



R 4 all models		
Options	Ref.	
Coarse serrated blade Especially for grinding & kneading	27346	
Fine serrated blade Especially for herbs & spices	27345	
Additional smooth blade	27344	
Wall blade holder	107810	



TABLE-TOP CUTTER MIXERS



R 5 - 1V

Motor	Induction
Wattage	750 W
Voltage	Single phase
Speed	1500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade Included Blade cleaning tool - Included
R-Mix®	-

Choose
your model:



R 5 - 2V

Motor	Induction
Wattage	1 500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade Included Blade cleaning tool - Included
R-Mix®	-



R 5 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade Included Blade cleaning tool - Included
R-Mix®	✓

R 5 - 1V	Ref.
R 5 - 1V 230V/50/1	24609M

R 5 - 2V	Ref.
R 5 - 2V 400V/50/3	24614M

R 5 V.V.	Ref.
R 5 V.V. 230V/50-60/1	24623M

Choose
your options:



R 5 all models		
Options	Ref.	
Coarse serrated blade Especially for grinding & kneading	27305	
Fine serrated blade Especially for herbs & spices	27304	
Additional smooth blade	27303	
Scraper arm	49552	
Blade cleaning tool	49258	



R 7 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly - Included
R-Mix®	✓

Choose
your model:



R 7 V.V.	Ref.
R 7 V.V. 230/50-60/1	24711M



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

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



TABLE-TOP CUTTER MIXERS



R 8

Motor	Induction
Wattage	2200 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly - Included
R-Mix®	-

Choose
your model:



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

R 8 V.V.

Induction
2200 W
Single phase
300 to 3500 rpm
✓
8 L stainless steel
All stainless steel detachable, adjustable 2 smooth blade assembly - Included
✓

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

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

Choose
your options:



R 8 all models		
Options	Ref.	
Stainless steel coarse serrated 2-blade assembly Especially for grinding & kneading	27383	
Stainless steel fine serrated 2-blade assembly Especially for herbs & spices	27385	
Additional stainless steel 2 smooth blade assembly	27381	
Coarse serrated blade	59281	
Fine serrated blade	59282	
Smooth blade	59280	



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



R 10

Motor	Induction
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	-

Choose
your model:




R 10	Ref.
R 10 400V/50/3	21391



R 10 V.V.

Motor	Induction
Wattage	2600 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	✓

R 10 V.V.	Ref.
R 10 V.V. 220-240V/50-60/1	21385

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

Choose
your options:

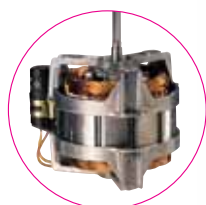


R 10 all models		
Options	Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	27384	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	27386	
Additional stainless steel 3 smooth blade assembly	27382	
Coarse serrated blade	59281	
Fine serrated blade	59282	
Smooth blade	59280	



Optional additional mini bowl	Ref.	
4.5 litre stainless steel bowl R 10-R 15 stainless steel smooth blade	27375	
Stainless steel coarse serrated blade	27107	
Additional stainless steel smooth blade	27106	
Coarse serrated blade	101801S	
Smooth blade	101800S	

FLOOR STANDING VERTICAL CUTTER MIXERS



**INDUCTION
MOTOR**

Easy Guide

CONTROL PANEL

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

INNOVATION

STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

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

STAINLESS STEEL FRAME

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

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

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

Lid and seal can be removed simply and quickly.

LID WIPER

For perfect visibility during operation.













BOWL LOCKING LEVER

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

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

3 BLADES FOR BEST RESULTS

 <p>Smooth blade As standard</p>	 <p>COARSE CHOPPING</p>	 <p>FINE CHOPPING</p>	 <p>SAUCES, EMULSIONS</p>
 <p>Coarse serrated blade ESPECIALLY for grinding & kneading</p>	 <p>KNEADING</p>	 <p>GRINDING</p>	
 <p>Fine serrated blade ESPECIALLY for herbs & spices</p>	 <p>CHOPPING HERBS</p>	 <p>GRINDING SPICES</p>	

INNOVATION

R-MIX FUNCTION R-Mix®

On R 15 V.V., R 20 V.V., R 30 V.V., R 45 V.V.

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



FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



3 to 9 kg



3 to 12 kg



4 to 14 kg

VARIABLE SPEED from 300 to 3500 rpm

R 15 V.V.



15 L



- 3 phase
- R-Mix®

R 20 V.V.



20 L



- 3 phase
- R-Mix®

2 SPEEDS 1500 and 3000 rpm

R 15



15 L



- 3 phase

R 20



20 L



- 3 phase

R 23



23 L



- 3 phase

Find all our table-top models on page 86

*Quantities processed at the same time



4 to 17 kg



6 to 27 kg



6 to 36 kg

VARIABLE SPEED from 300 to 3500 rpm

R 30 V.V.



OPTIONAL
3
BLADES
28 L

- 3 phase
- R-Mix®

R 45 V.V.



OPTIONAL
3
BLADES
45 L

- 3 phase
- R-Mix®

2 SPEEDS 1500 and 3000 rpm

R 30



OPTIONAL
3
BLADES
28 L

- 3 phase

R 45



OPTIONAL
3
BLADES
45 L

- 3 phase

R 60



OPTIONAL
3
BLADES
60 L

- 3 phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 15 / R 15 V.V.	6 kg	9 kg	7.0 kg	7.0 kg	300 to 600	1 to 4 minutes
R 20 / R 20 V.V.	8 kg	12 kg	10.0 kg	10.0 kg	300 to 600	
R 23	10 kg	14 kg	11.5 kg	11.5 kg	600 to 1200	
R 30 / R 30 V.V.	12 kg	17 kg	14.0 kg	14.0 kg	600 to 1200	
R 45 / R 45 V.V.	18 kg	27 kg	22.5 kg	22.5 kg	1200+	
R 60	25 kg	36 kg	30.0 kg	30.0 kg	1200+	

*Amount of raised dough with 60% hydration

[BACK TO SUMMARY](#)

FLOOR STANDING VERTICAL CUTTER MIXERS



R 15

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	-

Choose
your model:



R 15	Ref.
R 15 400V/50/3	51491



R 15 V.V.

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	15 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	✓

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



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

Choose
your options:

R 15 all models		
Options	Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57098	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57099	
Additional stainless steel smooth 3 blade assembly	57097	
Coarse serrated blade	59393	
Fine serrated blade	59359	
Smooth blade	59392	



Optional additional mini bowl	Ref.	
4.5 litre stainless steel bowl R 10-R 15 stainless steel smooth blade	27375	
Stainless steel coarse serrated blade	27107	
Additional stainless steel smooth blade	27106	
Coarse serrated blade	101801S	
Smooth blade	101800S	



R 20

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	-

Choose
your model:



R 20	Ref.
R 20 400V/50/3	51591

R 20 V.V.

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	20 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	✓

R 20 V.V.	Ref.
R 20 V.V. 380-480V/50-60/3	51587



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

Choose
your options:

R 20 all models		
Options	Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57098	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57099	
Additional stainless steel smooth 3 blade assembly	57097	
Coarse serrated blade	59393	
Fine serrated blade	59359	
Smooth blade	59392	

FLOOR STANDING VERTICAL CUTTER MIXERS



R 23

Motor	Induction
Wattage	4500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	23 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
R-Mix®	-

R 30

Motor	Induction
Wattage	5400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	28 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
R-Mix®	-

R 30 V.V.

Motor	Induction
Wattage	5400 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	28 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
R-Mix®	✓

Choose your model:



R 23	Ref.
R 23 400V/50/3	51331C

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

R 30 V.V.	Ref.
R 30 V.V. 400V/50/3	52338C

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

Choose your options:

Options	R 23		R 30 all models	
	Ref.		Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57070		57075	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57072		57077	
Additional stainless steel smooth 3 blade assembly	57069		57074	
Coarse serrated blade	118294S		118286S	
Fine serrated blade	118292S		118241S	
Smooth blade	118217S		117950S	
3-height GN1x1 adjustable trolley	49128		49128	



R 45

Motor	Induction
Wattage	10000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	45 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
R-Mix®	-

Choose
your model:



R 45	Ref.
R 45 400V/50/3	53331C

R 45 V.V.

Motor	Induction
Wattage	10000 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
	✓
Bowl	45 L stainless steel
	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
	✓
	✓

R 45 V.V.	Ref.
R 45 V.V. 400V/50/3	53338C



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



R 60

Motor	Induction
Wattage	11000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
	✓
Bowl	60 L stainless steel
	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
	✓
	✓

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

Choose
your options:

Options	R 45 all models		R 60	
	Ref.		Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57082		57092	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57084		57095	
Additional stainless steel smooth 3 blade assembly	57081		57091	
Coarse serrated blade	118287S		118290S	
Fine serrated blade	118243S		118245S	
Smooth blade	117952S		117954S	
3-height GN1x1 adjustable trolley	49128		49128	

Robot Cook®

COOKING CUTTER BLENDER





THE 1ST PROFESSIONAL COOKING CUTTER BLENDER!

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



Robot Cook®

THE KITCHEN ASSISTANT FOR CHEFS

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

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



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

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

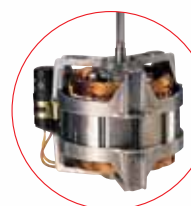
Functional: Large capacity 3.7 litre bowl for producing professional quantities.

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

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

Easy Guide

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



INDUCTION MOTOR

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



PROCESSING ZONE

Control dial (to adjust settings)

SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3500 rpm
- Timer

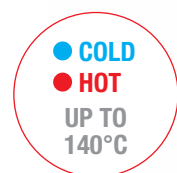
PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

- 1 Turbo/pulse function: up to 4500 rpm
- 2 Start button
- 3 Stop button

Robot Cook® COOKING CUTTER BLENDER



Robot Cook®

Motor	Induction
Wattage	1800 W
Voltage	Single phase
Speed	<ul style="list-style-type: none"> • Variable speed from 100 to 3500 rpm • High-speed turbo of 4500 rpm • R-Mix blend speed 100 to 500 rpm • Intermittent slow speed blade rotation every 2 seconds
Heating temperature	Up to 140°
Pulse	✓
Bowl	3.7 L stainless steel
Scraper arm	✓
Wall mounted blade holder	✓

Blades

Fine serrated blade for blender function
Included
 Smooth blade for cutter function - **Included**
 Blade cleaning tool - **Included**

Choose your model:



Choose your options:

Robot Cook®	Ref.
Robot Cook 230V/50/1	43001R

Options	Ref.
Additional bowl assembly with fine serrated blade	39854
Additional smooth blade for cutter function	49691
Additional fine serrated blade for blender function	39691

●● EMULSIFY



●● CHOP



●● BLEND



●● GRIND



●● MIX



●● KNEAD



Blixer®



TABLE-TOP Blixer®

p.108

FLOOR-STANDING Blixer®

p.118



THE SOLUTION FOR TEXTURE MODIFIED FOOD

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

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



TABLE-TOP Blixer®

INNOVATION

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



OPENING

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

LID

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

HIGH BOWL SHAFT

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

INDUCTION MOTOR

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

Easy Guide



Fine serrated blade.

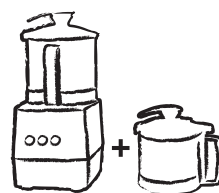
Standard speed of 3000 rpm for **perfectly even consistency**.

INDUCTION MOTOR



WHY HAVE A SECOND PROCESSING BOWL?

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



1 bowl for cold preparations



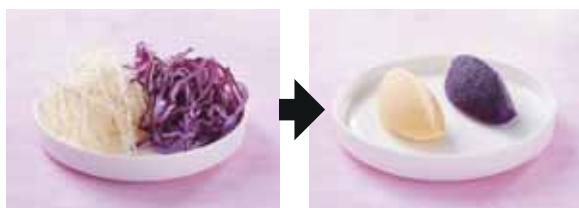
1 bowl for hot preparations



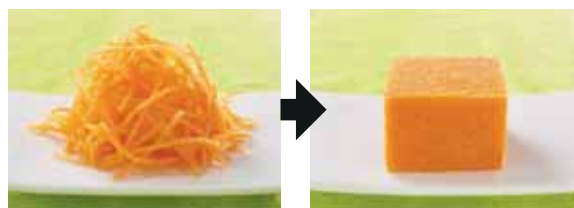


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

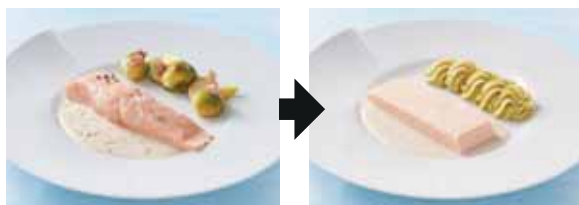


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

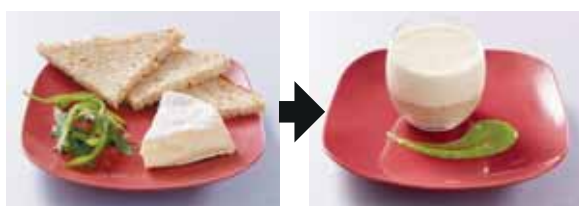


SALMON FILET AND CABBAGE



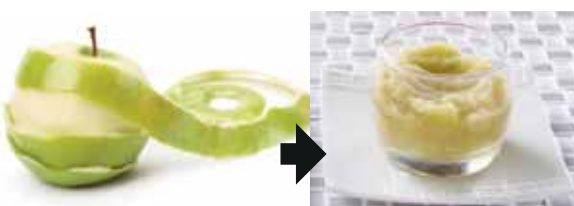
VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



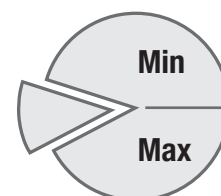
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR Blixer®.....

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

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

Number of 200 g portions



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

RESTAURANTS - GASTRONOMY.....

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

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



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



[BACK TO SUMMARY](#)

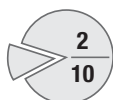
TABLE-TOP Blixer®

Number of
200 g
portions

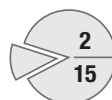
Quantities
processed per
operation



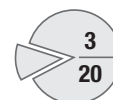
Single portion model



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3500 rpm

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

5.9 L



- Single phase

2 SPEEDS 1500 and 3000 rpm

Blixer® 4 - 2V

4.5 L



- 3 phase

Blixer® 5 - 2V

5.9 L



- 3 phase

1 SPEED 3000 rpm

Blixer® 2

2.9 L



- Single phase

Blixer® 3

3.7 L



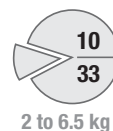
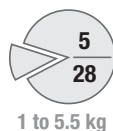
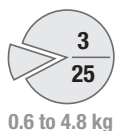
- Single phase

Blixer® 4 - 1V

4.5 L



- Single phase



VARIABLE SPEED from 300 to 3500 rpm

Blixer® 7 V.V.

7.5 L



- Single phase

Blixer® 8 V.V.

8 L



- Single phase

Blixer® 10 V.V.

11.5 L



- Single phase

2 SPEEDS 1500 and 3000 rpm

Blixer® 8

8 L



- 3 phase







Blixer® 10

11.5 L



- 3 phase

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer® 2	2.9	Single portion model		
Blixer® 3	3.7	0.3	2	2 to 10 
Blixer® 4	4.5	0.4	3	2 to 15 
Blixer® 5 - 5 V.V.	5.9	0.5	3.8	3 to 20 
Blixer® 7 V.V.	7.5	0.6	4.8	3 to 25 
Blixer® 8 - 8 V.V.	8	1	5.5	5 to 28 
Blixer® 10 - 10 V.V.	11.5	2	6.5	10 to 33 

Find all our floor standing models on page 120



Blixer® 2

Motor	Induction
Wattage	600 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	2.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	Single portion



Blixer® 3

Motor	Induction
Wattage	750 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	3.7 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-10



Blixer® 4 - 1V

Motor	Induction
Wattage	900 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Choose your model:



Blixer® 2	Ref.
Blixer® 2 230V/50/1	33232D
Blixer® 2 230V/50/1 + additional bowl assembly	33232D + 27369

Blixer® 3	Ref.
Blixer® 3 230V/50/1	33198
Blixer® 3 230V/50/1 + additional bowl assembly	33198 + 27337

Blixer® 4 - 1V	Ref.
Blixer® 4-1V 230V/50/1	33209
Blixer® 4-1V 230V/50/1 + additional bowl assembly	33209 + 27338

Choose your options:

Options	Blixer® 2	Blixer® 3
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	Ref. 27369	Ref. 27337
Additional fine serrated blade	27370	27447
Coarse serrated blade	27371	27448



Blixer® 4 - 2V

Motor	Induction
Wattage	1000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Blixer® 4 V.V.

Motor	Induction
Wattage	1100 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15



Choose your model:



Blixer® 4 - 2V	Ref.
Blixer® 4-2V 400V/50/3	33215
Blixer® 4-2V 400V/50/3 + additional bowl assembly	33215 + 27338

Blixer® 4 V.V.	Ref.
Blixer® 4 V.V. 230V/50/1	33281
Blixer® 4 V.V. 230V/50/1 + additional bowl assembly	33281 + 27338

Choose your options:

Blixer® 4 all models		
Options	Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27338	
Additional fine serrated blade	27449	
Coarse serrated blade	27450	



Blixer® 5 - 2V

Motor	Induction
Wattage	1500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓

Blade Stainless steel fine serrated blade with removable cap - **Included**
Blade cleaning tool - **Included**

Number of 200 g portions 3-20

Choose your model:



Blixer® 5 - 2V	Ref.	
Blixer® 5-2V 400V/50/3	33259M	
Blixer® 5-2V 400V/50/3 + additional bowl assembly	33259M + 27322	



Blixer® 5 V.V.

Motor	Induction
Wattage	1500 W
Voltage	Single phase
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓

Stainless steel fine serrated blade with removable cap - **Included**
Blade cleaning tool - **Included**

3-20

Blixer® 5 V.V.	Ref.	
Blixer® 5 V.V. 230V/50-60/1	33265M	
Blixer® 5 V.V. 230V/50-60/1 + additional bowl assembly	33265M + 27322	

Choose your options:

Blixer® 5 all models		
Options	Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27322	
Additional fine serrated blade	27310	
Coarse serrated blade	27311	




Blixer® 7 V.V.

Motor	Induction
Wattage	1500 W
Voltage	Single phase
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	3-25

Choose your model:



Blixer® 7 V.V.	Ref.	
Blixer® 7 V.V. 230V/50-60/1	33298M	
Blixer® 7 V.V. 230V/50-60/1 + additional bowl assembly	33298M + 27323	

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

Choose your options:

Blixer® 7 V.V.		
Options	Ref.	
Additional accessory: bowl, fine serrated blade, lid and Blixer® arm	27323	
Additional composite blade assembly with stainless steel fine-serrated blades	27316	
Composite blade assembly with stainless steel coarse-serrated blades	27317	
All stainless steel fine-serrated blade	27313	
All stainless steel coarse-serrated blade for grinding	27314	
Lower fine-serrated blade	49166	
Upper fine-serrated blade	49167	
Lower coarse-serrated blade	49168	
Upper coarse-serrated blade	49169	





Blixer® 8

Motor	Induction
Wattage	2200 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	8 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28

Choose your model:


Blixer® 8	Ref.
Blixer® 8 400V/50/3	21311



Blixer® 8 V.V.

Motor	Induction
Wattage	2200 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	8 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28

Blixer® 8 V.V.	Ref.
Blixer® 8 V.V. 230V/50/1	21305

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

Choose your options:

Blixer® 8 all models		
Options	Ref.	
Additional stainless steel fine serrated blade	27377	
Fine serrated blade	59282	



NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS

Blixer® 10

Motor	Induction
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33

Blixer® 10 V.V.

Motor	Induction
Wattage	2600 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33

Choose your model:

Blixer® 10	Ref.
Blixer® 10 400V/50/3	21411

Blixer® 10 V.V.	Ref.
Blixer® 10 V.V. 230V/50/1	21405

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

Choose your options:

Blixer® 10 all models		
Options	Ref.	
Additional stainless steel fine serrated blade	27378	
Fine serrated blade	59282	

FLOOR-STANDING Blixer®

INNOVATION

Blixer® ARM

To improve turbulence and thus produce finer-textured preparations.



Easy Guide

CONTROL PANEL

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

INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

STAINLESS STEEL FRAME

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



INDUCTION MOTOR

WHEELS INCLUDED
3 retractable wheels for easy moving and cleaning.

See through watertight lid requiring a single movement to lock it into position. **Lid and seal can be removed** simply and quickly.

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

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

INNOVATION

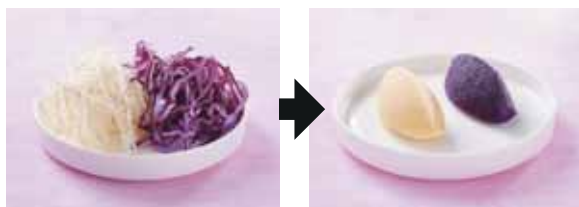
STAINLESS STEEL BOWL

Tiltable, removable bowl, a Robot-Coupe exclusivity.
Capacity: 23, 28, 45 or 60 litres, depending on the model.

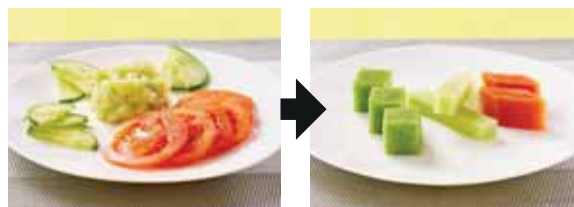


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

Entrees

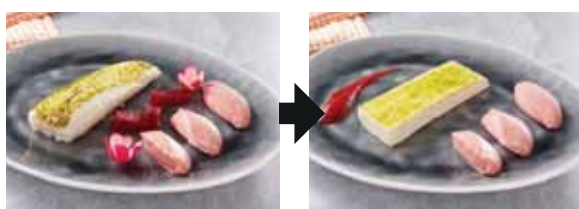


DUO OF RAW RED CABBAGE AND CELERIAC

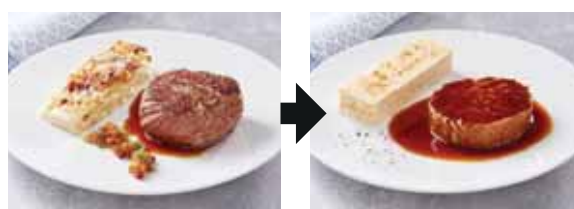


CUCUMBER AND TOMATO VARIATION

Mains

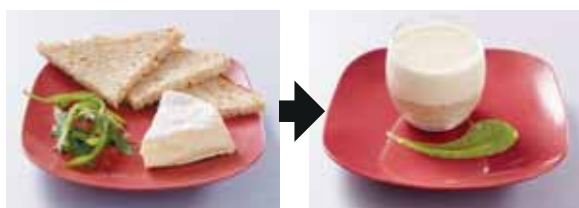


WHITE FISH AND RADISH QUENELLES



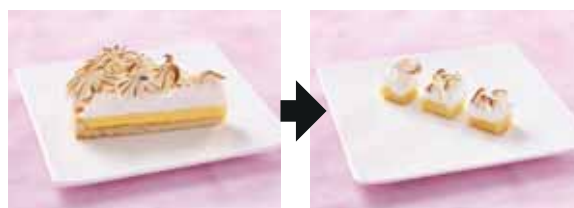
STEAK AND POTATO GRATIN

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Dessert

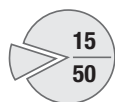
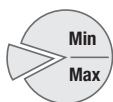


LEMON TART

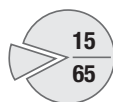
FLOOR-STANDING Blixer®

Number of
200 g
portions

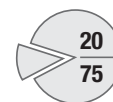
Quantities
processed per
operation



3 to 10 kg



3 to 13 kg



4 to 15 kg

VARIABLE SPEED from 300 to 3500 rpm

Blixer® 15 V.V.



15 L

• 3 phase

Blixer® 20 V.V.



20 L

• 3 phase

2 SPEEDS 1500 and 3000 rpm

Blixer® 15



15 L

• 3 phase

Blixer® 20



20 L

• 3 phase

Blixer® 23









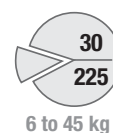
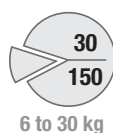
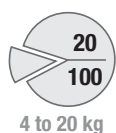
23 L

• 3 phase

Find all our table-top models on page 110

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
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 



2 SPEEDS 1500 and 3000 rpm

Blixer® 30



Blixer® 45



Blixer® 60





Blixer® 15

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly
Number of 200 g portions	15-50

Blixer® 15 V.V.


Induction
3000 W
3 phase
300 to 3500 rpm
✓
15 L stainless steel
✓
✓
All stainless steel detachable adjustable fine serrated 3 blade assembly
15-50

Choose your model:



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

Blixer® 15 V.V.	Ref.
Blixer® 15 V.V. 400V/50/3	51507

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

Choose your options:

Blixer® 15 all models		
Options	Ref.	
Additional stainless steel fine serrated blade	57102	
Fine serrated blade	59359	



Blixer® 20

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly
Number of 200 g portions	15-65

Blixer® 20 V.V.

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	20 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly
Number of 200 g portions	15-65

Choose your model:



Blixer® 20	Ref.
Blixer® 20 400V/50/3	51611

Blixer® 20 V.V.	Ref.
Blixer® 20 V.V. 400V/50/3	51607

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

Choose your options:

Blixer® 20 all models		
Options	Ref.	
Additional stainless steel fine serrated blade	57102	
Fine serrated blade	59359	



Blixer® 23

Motor	Induction
Wattage	4500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-75

Choose your model:

Blixer® 23	Ref.
Blixer® 23 400V/50/3	51341



Blixer® 30

Motor	Induction
Wattage	5400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-100

Choose your model:

Blixer® 30	Ref.
Blixer® 30 400V/50/3	52341

Choose your options:

	Blixer® 23		Blixer® 30	
Options	Ref.		Ref.	
Additional stainless steel fine serrated blade	57071		57076	
Fine serrated blade	118292S		118241S	



Blixer® 45

Motor	Induction
Wattage	10000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	30-150

Choose your model:

Blixer® 45	Ref.	
Blixer® 45 400V/50/3	53341	

Blixer® 60

Motor	Induction
Wattage	11000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	30-225

Choose your options:

	Blixer® 45		Blixer® 60	
Options	Ref.		Ref.	
Additional stainless steel fine serrated blade	57083		57093	
Fine serrated blade	118243S		118245S	

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS



KITCHEN BLENDERS



EXPERTLY BLENDED IN SECONDS

Both powerful and durable, the BL 3 and BL 5 Kitchen Blenders are based on X-Flow technology, for a very fine, very fast result with both small and large quantities. Produces a wide range of sweet and savoury liquid preparations such as veloutés, soups, sauces, coulis, purées, pancake and cake batters.



KITCHEN BLENDERS

**POWERFUL
& DURABLE**

NEW

REMOVABLE CAP

Possibility of adding liquids and other ingredients during processing.



The quietest

Blender on the market



EXCLUSIVITY

WATERTIGHT LID

Includes a no-splash safety function.

HANDLES

- **Soft Touch**
- **Secondary**

Easy-to-handle bowl even when full.



MOTOR BASE

- Powerful 1 200 W motor.
- Designed especially to reduce the loading height.

STAINLESS STEEL BOWL

Large capacity: 5 litres. Large quantities can be processed in a single batch.

TIMER

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

**Easy
Guide**



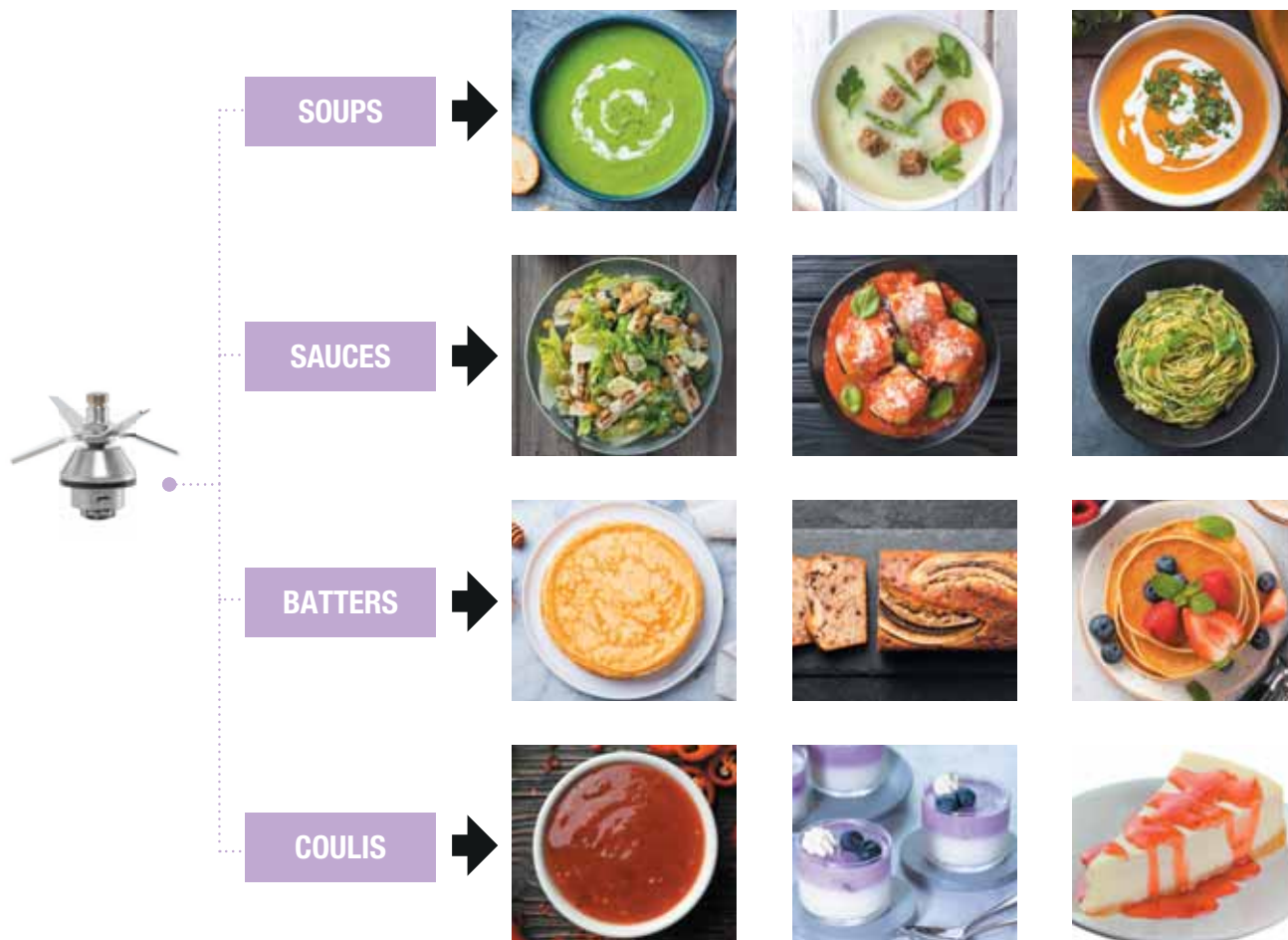
All stainless steel blade.

Easily dismounted with the special tool provided and can be washed in water

EXCLUSIVITY

Tight lock of the bowl and motor base designed to reduce vibrations





Maximum turbulence!

- 1 BLADE ASSEMBLY**
4 large asymmetrical blades
→ maximises mixing volume
- 2 BOWL RIBS**
specially designed
→ improve ingredient circulation
- 3 LID**
Flow-guides
→ push the preparation back to the blades





BL 3

Wattage	1 100 W
Voltage	Single phase
Speed	500 to 12 600 rpm
Pulse	✓
R-Crush function	✓
Timer	✓
Bowl	3 L stainless steel
Blade	Stainless steel 4-blade assembly - included
X-Flow Technology	✓

Choose
your model:

BL 3	Ref.
BL 3 230V/50/1	47011A



Choose
your options:

Options	Ref.
3 L bowl assembly	28230

NEW



BL 5

Wattage	1 200 W
Voltage	Single phase
Speed	500 to 12 600 rpm
Pulse	✓
R-Crush function	✓
Timer	✓
Bowl	5 L stainless steel
Blade	Stainless steel 4-blade assembly - included
X-Flow Technology	✓

Choose
your model:



BL 5	Ref.	
BL 5 230V/50/1	47001A	

Choose
your options:

Options	Ref.	
5 L bowl assembly	28250	



IMMERSION BLENDERS



OPTIMUM RESULTS, NO MATTER THE QUANTITY...

...no matter the receptacle, no matter the intended use, Robot-Coupe Immersion Blenders will meet all your needs!

They can mix, blend, emulsify, whip or knead your preparations in no time!

Their performance in terms of hygiene, ease of use, versatility and durability makes them the best on the market.



IMMERSION BLENDERS

ERGONOMICS

Ergonomic handle for greater user comfort.



PERFORMANCE

High-power motor and increased performance to **optimise blending time**.

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

Easy Guide

LONG SERVICE LIFE

Stainless steel motor base for intensive use.

INNOVATION



ERGONOMICS

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

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

INNOVATION



CLEANING

Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.



NEW



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

AFTER SALES SERVICE: DETACHABLE POWER CORD

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





SOUPS



SAUCES



COULIS



EMULSIONS



The emulsifying disc is available on the Mini and MicroMix® product lines.

DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 144



IMMERSION BLENDERS

MINI

Mini MP

See page 140

COMPACT


CMP

See page 142

LARGE

MP


See page 145



165 mm

220 W


MicroMix®



160 mm

240 W


Mini MP 160 V.V.



190 mm

270 W


Mini MP 190 V.V.



240 mm

290 W


Mini MP 240 V.V.



250 mm

310 W


CMP 250 V.V.



300 mm

350 W


CMP 300 V.V.



350 mm

400 W


CMP 350 V.V.



400 mm

420 W


CMP 400 V.V.



350 mm

440 W


MP 350 Ultra



450 mm

500 W


MP 450 Ultra



550 mm

750 W

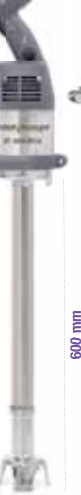
MP 550 Ultra



600 mm

850 W

MP 600 Ultra



740 mm

1000 W

MP 800 Turbo

15 litres

30 litres

45 litres

73 litres

50 litres

100 litres

200 litres

300 litres

400 litres

Commercial foodservice

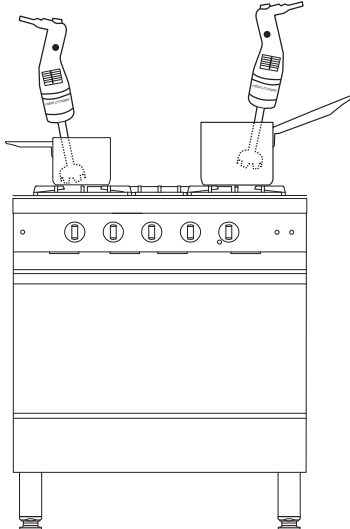
Emulsions

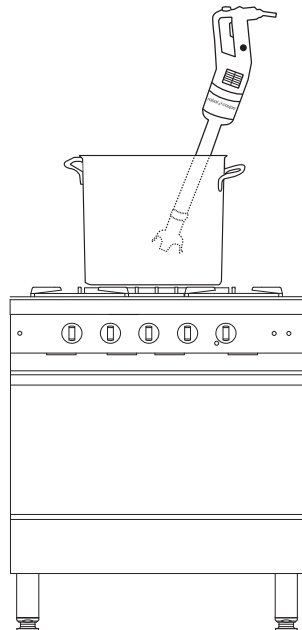
Small portions

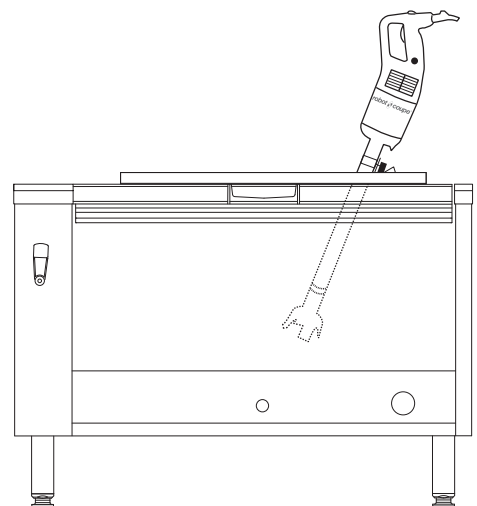
Regular use

Institutions, caterers, intensive use

Large receptacles







136 2025 Edition *robot coupe*

BACK TO SUMMARY

SPECIAL FOR TILTING PAN

CMP - MP Ultra

See page 149

NEW



350 W
CMP 300
V.V.

440 W
MP 350
Ultra TP

1000 W
MP 800
Turbo TP

30 litres 50 litres 100+ litres

Commercial foodservice, institutions

Special for Tilting Pan

COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra

See page 151



270 W
Mini MP
190 Combi

290 W
Mini MP
240 Combi

310 W
CMP 250
Combi

350 W
CMP 300
Combi

440 W
MP 350
Combi Ultra

500 W
MP 450
Combi Ultra

500 W
MP 450
FW Ultra

500 W
MP 450 XL
FW Ultra

15 litres 30 litres 50 litres 100 litres 100 litres 100 litres

Commercial foodservice

Regular use

Institutions, caterers

Intensive use

CLEANING

Quick and easy to clean:

- 1 The stainless steel blade and bell are easy to remove.
- 2 Each machine comes with a disassembling tool.



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

BACK TO SUMMARY

2025 Edition *robot coupe* 137

MICROMIX®

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

PERFORMANCE

Bell design reduces blending time.
Powerful and quiet.

HEAVY DUTY

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

ERGONOMICS

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



CLEANING

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



INNOVATION

AEROMIX

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



BLADE

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



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





Wall support



MicroMix®

Wattage	220 W
Voltage	Single phase
Speed	1500 to 14000 rpm
Blade and shaft	Length 165 mm - all stainless steel
Removable blade	✓
Removable foot	✓
Dimensions	Length 430 mm, Ø 61 mm
Gross weight	1.4 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included



Special Merchandising Pack

to display 6 MicroMix mixers in showrooms.

	Ref.	Sales unit		Packaging unit	
Micromix 230V/50/1	34901	1		1	
Pack of 6 Micromix 230V/50/1	34951	1		6	



MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

HANDLE DESIGN

for easy grip and **effortless use**.



Detachable stainless steel blade and shaft for perfect hygiene.



Easy Guide



Blade designed for optimum blending.



STAINLESS STEEL BELL



VARIABLE SPEED BUTTON

Easy to see and adjust.

STAINLESS STEEL MOTOR HOUSING

To make the immersion blender last longer.

INNOVATION

AEROMIX

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



BLADE



AEROMIX

For emulsions





Mini MP 160 V.V.

Wattage	240 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 160 mm - all stainless steel
Removable blade	✓
Removable bell	No
Removable foot	✓
Dimensions	Length 455 mm, Ø 78 mm
Gross weight	2.4 kg
Accessories	Stainless steel Aeromix Included Wall support - Included

Mini MP 190 V.V.

Wattage	270 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 485 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix Included Wall support - Included

Mini MP 240 V.V.

Wattage	290 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 535 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix Included Wall support - Included

Choose
your model:



Mini MP 160 V.V.	Ref.
Mini MP 160 V.V. 230V/50/1	34741

Mini MP 190 V.V.	Ref.
Mini MP 190 V.V. 230V/50/1	34751

Mini MP 240 V.V.	Ref.
Mini MP 240 V.V. 230V/50/1	34761



Whisk function

Mini MP 190 Combi

See page 152



Whisk function

Mini MP 240 Combi

See page 152



Mixipot®

All stainless steel induction suitable recipients, ideal for all your preparations.

Models	Ref.
4-litre Mixipot	103925

CMP COMPACT PRODUCT RANGE

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



PERFORMANCE

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



LONG SERVICE LIFE

Stainless steel motor base for intensive use.

DURABILITY

Equipped with a 3-level watertightness system.

INNOVATION



CLEANING

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



POWERFUL

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

COMFORT

Variable speed for greater flexibility when making sophisticated preparations.

INNOVATION



ERGONOMICS

Light, compact, easy-to-handle appliance.

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

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

AFTER SALES SERVICE: DETACHABLE POWER CORD

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





CMP 250 V.V. CMP 300 V.V. CMP 350 V.V. CMP 400 V.V.

Wattage	310 W	350 W	400 W	420 W
Voltage	Single phase	Single phase	Single phase	Single phase
Speed	2300 to 9600 rpm (self regulating system)	2300 to 9600 rpm (self regulating system)	2300 to 9600 rpm (self regulating system)	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 250 mm - all stainless steel	Length 300 mm - all stainless steel	Length 350 mm - all stainless steel	Length 400 mm - all stainless steel
Removable blade	✓	✓	✓	✓
Removable bell	✓	✓	✓	✓
Removable foot	No	No	No	No
Dimensions	Length 650 mm, Ø 94 mm	Length 660 mm, Ø 94 mm	Length 700 mm, Ø 94 mm	Length 763 mm, Ø 94 mm
Gross weight	3.9 kg	3.9 kg	4.1 kg	4.1 kg
Accessories	Wall support - Included	Wall support - Included	Wall support - Included	Wall support - Included

Choose
your model:



CMP 250 V.V.	Ref.
CMP 250 V.V. 230V/50/1	34241B

CMP 300 V.V.	Ref.
CMP 300 V.V. 230V/50/1	34231B

CMP 350 V.V.	Ref.
CMP 350 V.V. 230V/50/1	34251B

CMP 400 V.V.	Ref.
CMP 400 V.V. 230V/50/1	34261B



Whisk function
CMP 250 Combi
See page 153



Whisk function
CMP 300 Combi
See page 153



Mixipot®

All stainless steel induction suitable recipients, ideal for
all your preparations.

Models	Ref.
4-litre Mixipot	103925

MP/CMP PAN SUPPORTS

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

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

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

① Universal pan support:

Fits all pan sizes.



② Adjustable pan supports:

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

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



Stainless steel pan supports

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



MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater user comfort.

PERFORMANCE

High-power motor and increased performance to **optimise blending time**.

Easy Guide

LONG SERVICE LIFE

Stainless steel motor base for intensive use.

INNOVATION

CLEANING

Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.



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

INNOVATION



ERGONOMICS

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

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

NEW



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

AFTER SALES SERVICE: DETACHABLE POWER CORD

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





MP 350 Ultra

Wattage	440 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.2 kg
Accessories	Wall support - Included

Choose
your model:



MP 350 Ultra	Ref.
MP 350 Ultra 230V/50/1	34801L



MP 350 Ultra V.V.

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.4 kg
Accessories	Wall support - Included

MP 350 Ultra V.V.	Ref.
MP 350 V.V. Ultra 230V/50/1	34841L



Whisk function

MP 350 Combi Ultra

See page 154

Choose
your options:

Options	Ref.
EasyGrip removable handle	27359

MP 350 Ultra / MP 350 Ultra V.V.



Wall support

MP 450 Ultra

Wattage	500 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.3 kg
Accessories	Wall support - Included

Choose
your model:



MP 450 Ultra	Ref.
MP 450 Ultra 230V/50/1	34811L



Wall support

MP 450 Ultra V.V.

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.5 kg
Accessories	Wall support - Included

MP 450 Ultra V.V.	Ref.
MP 450 V.V. Ultra 230V/50/1	34851L



Whisk function

MP 450 Combi Ultra

See page 154

Choose
your options:

MP 450 Ultra / MP 450 Ultra V.V.		
Options	Ref.	
EasyGrip removable handle	27359	

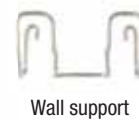
IMMERSION BLENDERS



MP 550 Ultra



MP 600 Ultra



MP 800 Turbo



Wattage	750 W	850 W	1000 W
Voltage	Single phase	Single phase	Single phase
Speed	9000 rpm	9500 rpm	9500 rpm
Blade, bell and shaft	Length 550 mm - all stainless steel	Length 600 mm - all stainless steel	Length 740 mm - all stainless steel
Removable blade	✓	✓	✓
Removable bell	✓	✓	✓
Removable foot	No	No	No
Second handle	Removable EasyGrip handle	Removable EasyGrip handle	Integrated stainless steel handle
Electronic booster system	No	No	Electronic booster system for motor
EasyPlug	✓	✓	✓
Dimensions	Length 940 mm, Ø 125 mm	Length 980 mm, Ø 125 mm	Length 1130 mm, Ø 125 mm
Gross weight	6.6 kg	7.4 kg	9.2 kg
Accessories	Wall support - Included	Wall support - Included	Wall support - Included

Choose your model:



MP 550 Ultra	Ref.
MP 550 Ultra 230V/50/1	34821LH

MP 600 Ultra	Ref.
MP 600 Ultra 230V/50/1	34831LH

MP 800 Turbo	Ref.
MP 800 Turbo 230V/50/1	34891L

Stainless steel pan supports



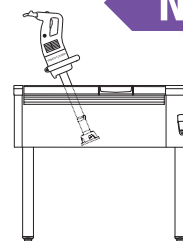
1 universal stainless steel pan support 1	Ref.	
To be attached to the edge of the pan.	27358	
3 adjustable stainless steel pan supports 2	Ref.	
For 330 to 650 mm diameter pans	27363	
For 500 to 1000 mm diameter pans	27364	
For 850 to 1300 mm diameter pans	27365	

SPECIAL RANGE FOR TILTING PANS

Your culinary equipment evolves, so do our Immersion Blenders. New Special MP range for Tilting Pans is perfectly suited for use with tilting bratt pans, from the smallest to the largest.

These new shorter and easier-to-handle Robot-Coupe Immersion Blenders are #THEsolution for even more convenient and comfortable use.

NEW



PERFORMANCE

High-power motor to **optimise blending time.**

LONG SERVICE LIFE

Stainless steel motor base for intensive use. Stainless steel shaft, bell and blade. Reinforced bell.



ERGONOMICS

Double handle - Maximum comfort!

Ergonomic handles for optimum user comfort, easy to use thanks to better distribution of the machine's weight!

DURABILITY

Equipped with a 6-level watertightness system.

INNOVATION

CLEANING

Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.



EASY TO USE

Reinforced bell with a stainless steel ring that makes the appliance easy to glide in a tilting bratt pans, with excellent manoeuvrability.

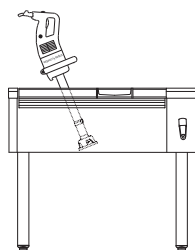
AFTER SALES SERVICE: DETACHABLE POWER CORD

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



IMMERSION BLENDERS

SPECIAL FOR TILTING PAN



CMP 300 V.V.

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Reinforced bell	No
Removable bell	✓
Removable foot	No
Second handle	No
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 660 mm, Ø 94 mm
Gross weight	3,9 kg
Accessories	Wall support - Included

Choose
your model:



CMP 300 V.V.	Ref.
CMP 300 V.V. 230V/50/1	34231B

MP 350 Ultra TP

Wattage	440 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Reinforced bell	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 763 mm, Ø 125 mm
Gross weight	8 kg
Accessories	Wall support - Included

MP 350 Ultra TP	Ref.
MP 350 Ultra TP 230V/50/1	34591L

MP 800 Turbo TP

Wattage	1000 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Reinforced bell	✓
Removable bell	✓
Removable foot	✓
Second handle	Integrated stainless steel handle
Electronic booster system	Electronic booster system for motor
EasyPlug	✓
Dimensions	Length 845 mm, Ø 125 mm
Gross weight	8,2 kg
Accessories	Wall support - Included

MP 800 Turbo TP	Ref.
MP 800 Turbo TP - 230V/50/1	34791L

WHICH MACHINE FOR YOUR TILTING PAN?

	Tilting pan depth 150-200 mm	Tilting pan depth 250-300+ mm
Volume (L)	< 30	50-100
Motor base	CMP 300 V.V.	MP 350 Ultra TP

COMBI PRODUCT RANGE

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

POWERFUL

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

EASY TO OPERATE

Variable speed button easy to use with one hand.

ERGONOMIC

Ergonomic handle for easier grasping.

CONVENIENT

Self regulating speed system for sophisticated preparations.



EMULSIFY



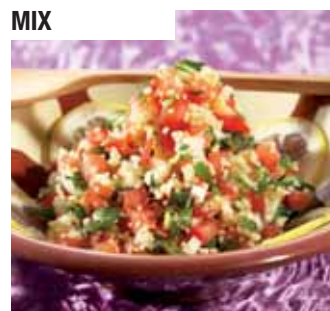
Salad dressing, mayonnaise, sauces, etc.

BLEND



Pancake batter, tomato pulp, seasoning, etc.

MIX



Semolina, rice, wheat, quinoa, etc.

BEAT



Egg whites, chocolate mousse, whipped cream, etc.

KNEAD/MASH



Mashed potatoes, doughnut dough, batter, etc.

INNOVATION



METAL WHISK BOX

HEAVY DUTY

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

CLEANING

Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC

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



Mini MP 190 Combi

Wattage	270 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer function 350 to 1560 rpm for whisk function
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Detachable whisk	✓
Dimensions	Total length with tube 485 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.7 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included

Choose
your model:



Mini MP 190 Combi	Ref.
Mini MP 190 Combi 230V/50/1	34771



Mini MP 240 Combi

Wattage	290 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer function 350 to 1560 rpm for whisk function
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Detachable whisk	✓
Dimensions	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.8 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included

Mini MP 240 Combi	Ref.
Mini MP 240 Combi 230V/50/1	34781

Choose
your options:

	Mini MP 190 Combi	Mini MP 240 Combi
Option	Ref.	Ref.
Mini MP whisk attachment	27333	27333



Mixipot®

All stainless steel induction suitable recipients, ideal for all your preparations.

Models	Ref.
4-litre Mixipot	103925



CMP 250 Combi

Wattage	310 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer function, 500 to 1800 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 640 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.6 kg
Accessories	Wall support - Included

Choose
your model:



Choose
your options:

CMP 250 Combi	Ref.
CMP 250 Combi 230V/50/1	34301B



CMP 300 Combi

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer function, 500 to 1800 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.7 kg
Accessories	Wall support - Included

CMP 300 Combi	Ref.
CMP 300 Combi 230V/50/1	34311B

	CMP 250 Combi		CMP 300 Combi	
Options	Ref.		Ref.	
CMP Combi whisk attachment	27248		27248	
Mixer foot	27249		27250	

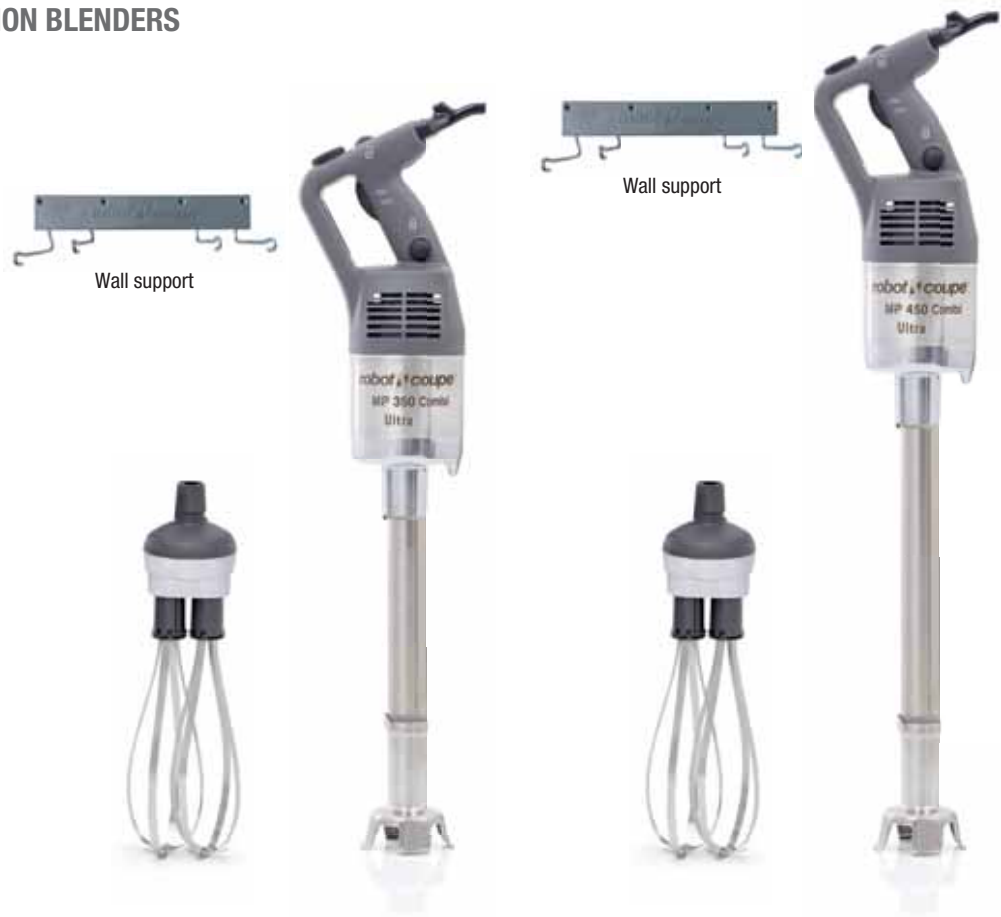


Mixipot®

All stainless steel induction suitable recipients, ideal for
all your preparations.

Models	Ref.
4-litre Mixipot	103925

IMMERSION BLENDERS



MP 350 Combi Ultra

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer function, 250 to 1500 rpm for whisk function with self regulating speed system
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm
Gross weight	7.9 kg
Accessories	Wall support - Included

Choose
your model:



MP 350 Combi Ultra	Ref.
MP 350 Combi Ultra 230V/50/1	34861L

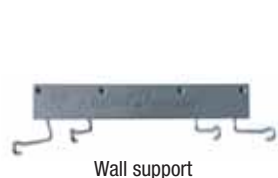
MP 450 Combi Ultra

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer function, 250 to 1500 rpm for whisk function with self regulating speed system
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 890 mm with whisk 840 mm, Ø 125 mm
Gross weight	8.2 kg
Accessories	Wall support - Included

MP 450 Combi Ultra	Ref.
MP 450 Combi Ultra 230V/50/1	34871L

Choose
your options:

	MP 350 Combi Ultra		MP 450 Combi Ultra	
Options	Ref.		Ref.	
MP Combi whisk attachment	27210		27210	
Mixing attachment	27355		27355	
Mixer foot	39354		39354	
EasyGrip removable handle	27359		27359	



Wall support



MP 450 FW Ultra

Wattage	500 W
Voltage	Single phase
Speed	250 to 1500 rpm (self regulating system)
Whisk	280 mm long detachable whisk
Metal whisk box	✓
EasyPlug	✓
Dimensions	Length 800 mm, Ø 125 mm
Gross weight	8.6 kg

Accessories

Wall support - **Included**

Choose
your model:



MP 450 FW Ultra	Ref.
MP 450 FW Ultra 230V/50/1	34881L



Wall support

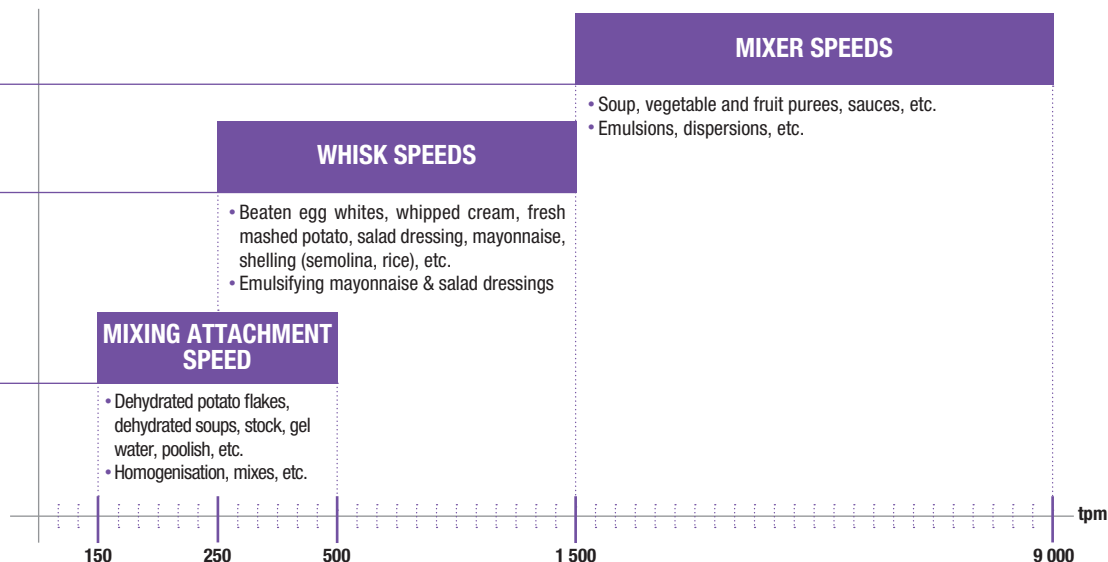


MP 450 XL FW Ultra

Wattage	500 W
Voltage	Single phase
Speed	150 to 510 rpm (self regulating system)
Whisk	Detachable mixing attachment 690 mm long
Metal whisk box	✓
EasyPlug	✓
Dimensions	Length 1210 mm, Ø 175 mm
Gross weight	8.6 kg

Wall support - **Included**

MP 450 XL FW Ultra	Ref.
MP 450 XL FW Ultra 230V/50/1	34281L



[BACK TO SUMMARY](#)

JUICE EXTRACTORS





ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

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

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



JUICE EXTRACTORS

INNOVATION

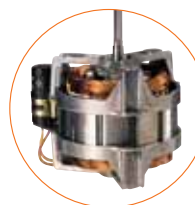
Ø 79 mm **FEED-HEAD**

For whole fruit and vegetables.



AUTOMATIC FEED TUBE

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



INDUCTION MOTOR

Easy Guide

NEW

Anti-splash spouts in 2 different sizes*:

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



NEW

DRIP TRAY*

Large capacity so the worktop is always clean.



NEW

SLOPING BASE*

For optimum evacuation of juice.

MOTOR

- Quiet so it can be used right in front of the customer.
- 1000 W designed for intensive use throughout the day**



BASKET

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



Pulp is ejected under the worktop**

Two ways of using the juicer:



- 1 **Pulp ejected into a container.**
Large capacity translucent pulp collector.

- 2 **Continuous pulp ejection**.**
Pulp ejection chute: continuous pulp ejection directly into a bin under the worktop.



*J 80 Buffet and J 100

**J 100 only

OUR USERS



BARS, RESTAURANTS AND HEALTHCARE FACILITIES

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



HOTELS, CANTEENS AND CAFETERIAS

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



JUICE BARS AND SUPERMARKETS

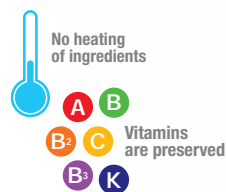
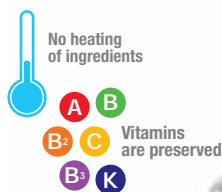
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



Rapid return on investment:

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

JUICE EXTRACTORS



J 80

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

J 80 Buffet

Motor	Induction
Wattage	700 W
Voltage	Single phase
Flow rate	120 L/hr
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	177 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - 2 sizes
Sloping base	✓
Drip catcher tray	✓ - Large capacity
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-

Choose
your model:



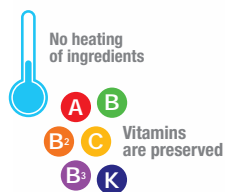
J 80	Ref.
J 80 230V/50/1	56001B

J 80 Buffet	Ref.
J 80 Buffet 230V/50/1	56201B

Choose
your options:

Accessories	Ref.
Base + XL drip tray + long spout kit	49230

J 80 all models



J 100

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Flow rate	160 L/hr
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel - For intensive use
Useful height under spout	251 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	✓
No-splash spout	✓ - 2 sizes
Sloping base	✓
Drip catcher tray	✓ - Large capacity
Automatic pulp ejection	✓
Translucent pulp collector	7.2 L
Continuous pulp ejection chute	✓

Choose
your model:



J 100	Ref.
J 100 230V/50/1	56101B

Choose
your options:

J 100	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230



JUICE AND COULIS EXTRACTOR

- Juicing of high-pulp fruit and vegetables.
- Extraction of small amounts of cooked or soft fruit and vegetable coulis.
- Keeps beneficial skin, seeds and fibre.



C 40

Motor	Induction
Wattage	500 W
Voltage	230 V single-phase
Speed	1,500 rpm
Flow rate	12 L/hr
Bowl	Composite material

Choose
your model:

C 40	Ref.
C 40 230V/50/1	55041D

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



Thick tomato juice for
gaspacho and sauces.



Lemon juice for beverages,
sorbets and marinades.



AUTOMATIC SIEVES

LET OUR SIEVE DO THE WORK!

Our multi-purpose, heavy duty, automatic sieves are designed to make fruit coulis and pulp, vegetable mousse, stock, fish soups, etc. by separating seeds, stones, fibres and shells without grinding them. The continuous feed system makes it easy to use and a great time saver, especially for homemade dishes.



AUTOMATIC SIEVES

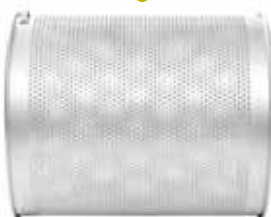
HOPPER

Continuous feeding of washed ingredients that have not been shelled or seeded.



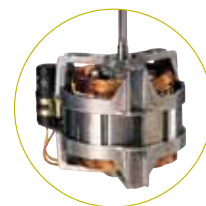
PERFORATED BASKET

The products fall inside the basket where they are centrifuged.



PADDLES

System of paddles rotating at 1500 rpm, causing the ingredients inside the basket to be separated by centrifugal force.



**INDUCTION
MOTOR**



FINISHED PRODUCT EJECTION CHUTE

There is no bitter taste in the finished product when it comes out the chute because the seeds, stones, bones and shells are not ground.

WASTE EJECTION CHUTE

That is, skins, seeds, stones, tails, shells, fibres, etc.



**Easy
Guide**



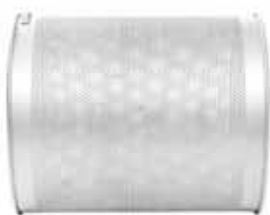
1 mm
(Standard)



**TOMATO, CAPSICUM,
APPLE COMPOTE, etc.**



FISH AND SHELLFISH SOUP



2 mm



OLIVES



CHERRIES, PLUMS, etc.



3 mm



5 mm



APRICOTS



PEACHES, PRUNES, etc.



0.5 mm
To filter fibres and very fine
impurities. Used in addition to
the 1 mm perforated basket.



BERRIES, CHESTNUTS, etc.



**PLANT-BASED BEVERAGES
(COCONUT MILK,
ALMOND MILK, etc.)**

For more applications, contact your Territory Manager.



C 80

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Flow rate	60 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	-
Hopper	Stainless steel
Table-top model	✓
Floor-standing model	-
Perforated basket	1 mm perforated basket - Included



C 120

Motor	Induction
Wattage	900 W
Voltage	Single phase
Speed	1500 rpm
Flow rate	120 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
Perforated basket	1 mm perforated basket - Included

Choose your model:



C 80	Ref.
C 80 230V/50/1	55013

C 120	Ref.
C 120 230V/50/1	55033

Choose your options:

	C 80		C 120	
Options	Ref.		Ref.	
Perforated basket 0.5 mm	57009		57211	
Perforated basket 1.5 mm	-	-	57042	
Perforated basket 2 mm	-	-	57019	
Perforated basket 3 mm	57008		57156	
Perforated basket 5 mm	-	-	57020	
Additional 1 mm perforated basket	57007		57145	
Additional rubber scraper (per unit)	100338S		100702S	



C 200 Special Industry

C 200 V.V.

Motor	Induction	Induction
Wattage	1800 W	1800 W
Voltage	3 phase	Single phase
Speed	1500 rpm	100 - 1800 rpm
Flow rate	150 kg/hr	150 kg/hr
Continuous feed	✓	✓
Continuous waste ejection	✓	✓
Motor base	Stainless steel	Stainless steel
Bowl	Stainless steel	Stainless steel
Feet	Stainless steel	Stainless steel
Hopper	Stainless steel	Stainless steel
Table-top model	-	-
Floor-standing model	✓	✓
Perforated basket	1 mm and 3 mm perforated baskets Included	1 mm and 3 mm perforated baskets Included

Choose your model:

C 200 Special Industry	Ref.
C 200 Special Industry 400V/50/3	55015

C 200 V.V.	Ref.
C 200 V.V. 230V/50/1	55018



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

Choose your options:

C 200 all models		
Options	Ref.	
Perforated basket 0.5 mm	57211	
Perforated basket 1.5 mm	57042	
Perforated basket 2 mm	57019	
Perforated basket 3 mm	57156	
Perforated basket 5 mm	57020	
Additional 1 mm perforated basket	57145	
Additional rubber scraper (per unit)	100702S	

PLANETARY MIXER



EFFICIENT, HEAVY-DUTY, QUIET AND PRODUCTIVE

Robot-Coupe Planetary Mixers are the ideal day-to-day tool for kitchen chefs and pastry chefs.



PLANETARY MIXER

NEW

Ultra-quiet and extremely convenient to use.

PERFORMANCE

Attachments designed to perfectly match the bowl's shape.

The bowl is very curved which makes kneading easy and allows very small quantities to be produced.

PRODUCTIVITY

Large-capacity stainless steel bowl.
Ergonomic handle.

SAFETY

Meets the EN 454 professional safety standard with:

- > Safety shield preventing access to the attachment
- > Lock-in system
- > Bowl detection device

HEAVY DUTY

all-metal frame for perfect stability and easy maintenance.

ERGONOMICS

Tilttable head for total release of attachments and easy insertion of bowl. Robot-Coupe patented bowl lock-in system.

Easy Guide

POWERFUL

Commercial-grade motor stands up to intensive use.

NEW



STAINLESS STEEL WHISK

For producing very light fluffy whipped cream. **1 L of pure cream produces 3 L of whipped cream.**



STAINLESS STEEL PADDLE

Because the paddle keeps bringing the preparation back to the middle of the bowl, the mixture has a very even consistency. **Up to 1.5 kg of softened butter in a minimum amount of time.**

INNOVATION



STAINLESS STEEL SPIRAL HOOK

Optimum kneading of bread dough with the **patented kneading hook**. **4 kg of bread dough for less than 2€ of raw materials.**

NEW



RM 8

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	10 speeds from 60 to 600 rpm
Bowl	7.6 L stainless steel with handle
Attachments	Stainless steel whisk, paddle, spiral hook Included




Choose your
model:



RM 8	Ref.
RM 8 230V/50/1	26231D

Choose your
options:

RM 8		
Options	Ref.	
7.6 L stainless steel bowl with handle	28419	
Whisk	28439	
Paddle	28438	
Spiral kneading hook	28437	

	Bread dough (60% hydration)	Up to 4 Kg
	Softened butter	Up to 1.5 Kg
	Egg whites	Up to 16



TECHNICAL DATA

FOOD PROCESSORS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
R 201 XL 230V/50/1	22571D	550	•		245	305	560	400	300	540	10	11
R 201 XL Ultra 230V/50/1	22591D	550	•		245	305	560	400	300	540	10	11
R 211 XL Ultra 230V/50/1	2119D	550	•		245	385	510	610	410	570	13	14
R 301 230V/50/1	2539	650	•		355	305	570	610	410	570	14	17
R 301 Ultra 230V/50/1	2540	650	•		355	305	570	610	410	570	14	17
R 401 230V/50/1	2427	700	•		320	305	570	610	410	570	18	20
R 402 230V/50/1	2458W	750	•		320	305	590	610	410	570	21	23
R 402 400V/50/3	2438W	750		•	320	305	590	610	410	570	22	24
R 402 V.V. 230V/50/1	2443W	1 000	•		320	305	590	610	410	570	22	23
R 502 400V/50/3	2382	900		•	380	365	670	490	390	650	29	34
R 502 V.V. 230V/50-60/1	2389	1 500	•		380	365	670	490	390	650	30	35
R 752 400V/50/3	2113	1 800		•	380	365	710	490	390	650	33	38
R 752 V.V. 230V/50-60/1	2080	1 500	•	•	380	365	710	490	390	650	34	38

VEGETABLE PREPARATION MACHINES					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
CL 20 230V/50/1	22395	400	•		325	310	570	400	385	610	11	12
CL 40 230V/50/1	24571	500	•		345	330	590	400	385	610	14	15
CL 50 - 1V 230V/50/1	24442	550	•		380	305	595	400	390	640	18	20
CL 50 - 1V 400V/50/3	24446	550		•	380	305	595	400	390	640	18	20
CL 50 - 2V 400V/50/3	24449	600		•	380	305	595	400	390	640	18	20
CL 50 Ultra - 1V 230V/50/1	24470	550	•		380	305	595	400	390	640	18	20
CL 50 Ultra - 1V 400 V/50/3	24473	550		•	380	305	595	400	390	640	18	20
CL 50 Ultra - 2V 400V/50/3	24476	600		•	380	305	595	400	390	640	18	20
CL 50 Ultra Pizza 230V/50/1	2028W	550	•	•	380	305	595	400	390	640	18	20
CL 50 Gourmet 230V/50/1	24555	550	•		390	340	610	400	390	640	20	22
CL 52 - 1V 230V/50/1	24492	750	•		360	340	690	400	390	800	26	28
CL 52 - 2V 400V/50/3	24501	900		•	360	340	690	400	390	800	26	28
CL 55 Pusher Feed Head 230V/50/1	2252	1 100	•		700	359	1100	1120	785	510	35	54
CL 55 Pusher Feed Head 400V/50/3	2214	1 100		•	700	359	1100	1120	785	510	35	54
CL 55 2 Feed Head 230V/50/1	2073	1 100	•		865	396	1270	1120	785	510	42	61
CL 55 2 Feed Head 400V/50/3	2211	1 100		•	865	396	1270	1120	785	510	42	61
CL 60 Pusher Feed Head 400V/50/3	2319F	1 500		•	335	560	1160	1120	800	900	57	83
CL 60 V.V. Pusher Feed Head 230V/50/1	2323F	1 500	•		460	770	1355	1120	800	900	69	95
CL 60 2 Feed Head 400V/50/3	2325F	1 500		•	460	770	1355	1120	800	900	69	95
CL 60 V.V. 2 Feed Head 230V/50/1	2329F	1 500	•		460	770	1355	460	770	1355	69	95

CUTTER MIXERS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
R 2 230V/50/1	22107D	550	•		245	305	380	400	300	540	9	11
R 3 1500 230V/50/1	22383	650	•		210	320	400	400	300	540	10	11
R 3 3000 230V/50/1	22389	650	•		210	320	400	400	300	540	12	13
R 4 - 1V 230V/50/1	22434	700	•		225	305	440	400	300	540	13	14
R 4 - 2V 400V/50/3	22437	900		•	225	305	440	400	300	540	17	18
R 4 V.V. 230V/50-60/1	22412	1 000	•		225	305	460	400	300	540	17	18
R 5 - 1V 230V/50/1	24609M	750	•		280	365	510	490	390	650	21	23
R 5 - 2V 400V/50/3	24614M	1 500		•	280	365	510	490	390	650	21	24
R 5 V.V. 230V/50-60/1	24623M	1 500	•		280	365	510	490	390	650	22	24
R 7 V.V. 230V/50-60/1	24711M	1 500	•		280	365	540	490	390	650	23	26
R 8 400V/50/3	21291	2 200		•	315	545	585	700	470	700	37	45
R 8 V.V. 230V/50/1	21285	2 200	•		315	545	585	700	470	700	38	47
R 10 400V/50/3	21391	2 600		•	345	560	660	700	470	700	42	51
R 10 V.V. 230V/50/1	21385	2 600	•		345	560	660	700	470	700	47	54
R 15 400V/50/3	51491	3 000		•	370	615	680	765	465	780	50	59
R 15 V.V. 380-480V/50-60/3	51487	3 000		•	370	615	680	765	465	780	50	59
R 20 400V/50/3	51591	4 400		•	380	630	760	765	465	780	77	86
R 20 V.V. 380-480V/50-60/3	51587	4 400		•	380	630	760	765	465	780	77	86
R 23 400V/50/3	51331C	4 500		•	700	600	1250	800	700	1260	110	142
R 30 400V/50/3	52331C	5 400		•	720	600	1250	800	700	1260	126	148
R 30 V.V. 400V/50/3	52338C	5 400		•	720	600	1250	800	700	1260	126	148
R 45 400V/50/3	53331C	10 000		•	760	600	1400	990	690	1400	172	195
R 45 V.V. 400V/50/3	53338C	10 000		•	760	600	1400	990	690	1400	172	195
R 60 400V/50/3	54331C	11 000		•	810	600	1400	990	690	1400	187	212

Robot Cook®					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
Robot Cook 230V/50-60/1	43001R	1 800	•		225	340	520	410	310	590	14	16

TECHNICAL DATA

Blixer®					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
Blixer® 2 230V/50/1	33232D	700	•		245	305	400	390	295	560	10	12
Blixer® 3 230V/50/1	33198	750	•		245	305	460	390	295	560	12	14
Blixer® 4 - 1V 230V/50/1	33209	900	•		240	330	480	400	300	540	14	15
Blixer® 4 - 2V 400V/50/3	33215	1 000		•	240	305	445	400	300	540	14	15
Blixer® 4 V.V. 230V/50-60/1	33281	1 100	•		240	330	480	400	300	540	16	17
Blixer® 5 - 2V 400V/50/3	33259M	1 500		•	280	365	540	490	390	650	21	24
Blixer® 5 V.V. 230V/50-60/1	33265M	1 500	•		280	365	540	490	390	650	22	24
Blixer® 7 V.V. 230V/50-60/1	33298M	1 500	•		280	365	570	490	390	650	23	25
Blixer® 8 400V/50/3	21311	2 200		•	315	545	605	700	470	800	39	47
Blixer® 8 V.V. 230V/50/1	21305	2 200	•		315	545	605	700	470	800	39	47
Blixer® 10 400V/50/3	21411	2 600		•	315	545	680	700	470	800	42	51
Blixer® 10 V.V. 230V/50/1	21405	2 600	•		315	545	680	700	470	800	42	51
Blixer® 15 400V/50/3	51511	3 000		•	315	545	700	765	465	780	50	59
Blixer® 15 V.V. 400V/50/3	51507	3 000		•	315	545	700	765	465	780	50	59
Blixer® 20 400V/50/3	51611	4 400		•	380	630	780	765	465	780	77	86
Blixer® 20 V.V. 400V/50/3	51607	4 400		•	380	630	780	765	465	780	77	86
Blixer® 23 400V/50/3	51341	4 500		•	700	600	1250	800	700	1260	110	142
Blixer® 30 400V/50/3	52341	5 400		•	720	600	1250	800	700	1260	131	154
Blixer® 45 400V/50/3	53341	10 000		•	760	600	1400	990	690	1400	172	195
Blixer® 60 400V/50/3	54341	11 000		•	810	600	1400	990	690	1400	187	210

KITCHEN BLENDERS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
BL 3 230V/50/1	47011A	1 100	•		215	470	450	535	295	550	14	16
BL 5 230V/50/1	47001A	1 200	•		215	470	500	535	295	550	14	17

IMMERSION BLENDERS					Dimensions (mm)					Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine		Packaging			Net	Gross
					Ø	H	L	D	H		
MicroMix 230V/50/1	34901	220	•		61	430	435	155	75	1	1
Mini MP 160 V.V. 230V/50/1	34741	240	•		78	455	455	190	115	1	2
Mini MP 190 V.V. 230V/50/1	34751	270	•		78	485	455	190	115	2	3
Mini MP 240 V.V. 230V/50/1	34761	290	•		78	535	455	190	115	2	3
CMP 250 V.V. 230V/50/1	34241B	310	•		94	650	690	230	130	3	4
CMP 300 V.V.230V/50/1	34231B	350	•		94	660	690	230	130	3	4
CMP 350 V.V. 230V/50/1	34251B	400	•		94	700	690	230	130	4	4
CMP 400 V.V. 230V/50/1	34261B	420	•		94	718	690	230	130	4	4
MP 350 Ultra 230V/50/1	34801L	440	•		125	740	930	275	155	5	7
MP 350 V.V. Ultra 230V/50/1	34841L	440	•		125	740	930	275	155	5	6
MP 450 Ultra 230V/50/1	34811L	500	•		125	840	930	275	155	5	6
MP 450 V.V. Ultra 230V/50/1	34851L	500	•		125	840	930	275	155	5	7
MP 550 Ultra 230V/50/1	34821LH	750	•		125	940	930	275	155	5	7
MP 600 Ultra 230V/50/1	34831LH	850	•		125	980	930	275	155	6	7
MP 800 Turbo 230V/50/1	34891L	1 000	•		125	1130	695	400	235	7	9
MP 350 Ultra TP 230V/50/1	34591L	440	•		125	763	930	275	155	5	8
MP 800 Turbo TP 230V/50/1	34791L	1 000	•		125	845	930	275	155	6	8
Mini MP 190 Combi 230V/50/1	34771	270	•		78	485	455	190	115	2	3
Mini MP 240 Combi 230V/50/1	34781	290	•		78	535	455	190	115	2	3
CMP 250 Combi 230V/50/1	34301B	310	•		125	640	560	345	130	3	6
CMP 300 Combi 230V/50/1	34311B	350	•		125	700	560	345	130	3	6
MP 350 Combi Ultra 230V/50/1	34861L	440	•		125	790	930	275	155	6	8
MP 450 Combi Ultra 230V/50/1	34871L	500	•		125	890	930	275	155	6	8
MP 450 FW Ultra 230V/50/1	34881L	500	•		125	800	930	275	155	6	9
MP 450 XL FW Ultra 230V/50/1	34281L	500	•		175	1210	930	275	155	5	9

JUICE EXTRACTORS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
J 80 230V/50/1	56001B	700	•		235	535	500	465	285	530	11	13
J 80 Buffet 230V/50/1	56201B	700	•		260	565	595	790	292	535	11	13
J 100 230V/50/1	56101B	1 000	•		260	565	630	790	292	530	15	18
C 40 230V/50/1	55041D	500	•		245	305	470	295	390	560	10	11

TECHNICAL DATA

AUTOMATIC SIEVES					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
C 80 230V/50/1	55013	650	•		610	360	540	665	475	560	17	21
C 120 230-400V/50/3	55033	900		•	1030	400	860	880	585	885	32	46
C 200 230-400V/50/3	55015	1 800		•	1030	400	860	880	585	885	40	54
C 200 V.V. 230V/50/1	55018	1 800	•		1030	400	860	880	585	885	45	59

PLANETARY MIXER					Dimensions (mm)						Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
RM 8 230V/50/1	26231D	700	•		320	513	405	540	335	475	17	21

TERMS AND CONDITIONS OF SALE

INTERPRETATION

«Seller means Robot-Coupe (UK) Limited (company number: 01393429).

«Buyer» means the other party contracting with the Seller.

«Conditions» means the standard terms and conditions of sale set out in this document and (unless the context otherwise requires) including any special terms and conditions agreed in writing between the Buyer and the Seller in accordance with clause 3(c).

«Contract» means the contract for the sale and purchase of the Equipment.

«Default» means any act, statement, omission, breach of obligation (whether expressed or implied, condition or warranty) contained in, precedent or collateral to the Contract, breach of duty under statute or at common law or negligence by or on the part of the Seller in connection with or arising out of the subject matter of the Contract.

«Equipment» means the goods including spare parts, purchased by the Buyer or to be serviced or repaired by the Seller.

GENERAL

It is acknowledged that all Equipment purchased under the Conditions are required by the Buyer in the course of his business.

BASIS OF THE SALE

The Seller shall sell and the Buyer shall purchase the Equipment in accordance with any written order of the Buyer which is accepted by the Seller subject to the Conditions which shall govern the Contract to the exclusion of any other terms and conditions subject to which any such order is made or purported to be made by the Buyer.

No binding Contract shall in any event arise until the Buyer's written order has been accepted by the Seller.

No variation of the Conditions shall be binding unless agreed in writing between the Seller and the Buyer.

Any samples, illustrations or descriptive material including but not limited to particulars of shade and pattern and other information contained in the Seller's brochures, advertising material or elsewhere shall not form part of the Contract and shall be treated as approximate and for guidance only unless specifically stated otherwise. The Seller may at its discretion from time to time vary the design of the Equipment from that advertised without notice to the Buyer provided that any such variations do not constitute material alterations to the Equipment.

PRODUCT WARRANTY

The terms of any specific product guarantee offered by the Seller to customers of the Equipment shall be specifically made part of the Conditions. The Buyer undertakes to observe the Seller's service policy as laid down from time to time.

The Seller warrants that the Equipment will correspond with its specification at the time of delivery and will be free from defects in material and workmanship for a period of 12 months from delivery.

The above warranty is given by the Seller subject to the following conditions:

the Seller shall be under no liability in respect of any defect arising from fair wear and tear, wilful damage, negligence, failure to follow the Seller's instructions (whether oral or in writing), misuse, alteration, or repair of the Equipment without the Seller's approval; and the Seller shall be under no liability under the above warranty (or any other warranty, condition or guarantee) if the defect is found to result from alteration or repairs made by the Buyer or on his authority without written consent of the Seller.

Where any valid claim in respect of any of the Equipment which is based on any defect in the quality or condition of the Equipment or their failure to meet specification is notified to the Seller in accordance with the Conditions, and the defective Equipment has been returned to the Seller with each part with which it was sold together with a report setting out the name and address of the end customer, the date of purchase and the defect reported, the Seller shall, at its sole discretion, replace the Equipment (or the part in question) free of charge or refund to the Buyer the price of the Equipment (or a proportionate part of the price) but the Seller shall have no further liability to the Buyer.

The Buyer shall return the defective Equipment to the Seller together with each and every part with which it was sold in a reasonable and proper condition save for the defect of which complaint is made. Each such item of Equipment returned must be accompanied by a report from the Buyer setting out the name and address of the customer, the date of the purchase and the defect reported.

CONDITIONS, WARRANTIES AND REPRESENTATIONS EXCLUDED

The Seller gives only those express warranties set out in condition 4 and no other conditions, warranties or representations (whether express or implied) are given, save as may be required to be given by law.

In particular, but without prejudice to the generality of the foregoing, the implied conditions as to satisfactory quality shall be deemed to be satisfied after the expiration of twelve months and the only purpose for which the Equipment is supplied are laid down in the manual supplied with the Equipment.

In relation to any Default the Seller will accept unlimited liability for:

death or personal injury caused by the negligence of the Seller; and anything else for which the Seller cannot at law limit or exclude its liability.

The Seller will not be liable for the following loss or damage however caused/arising directly or indirectly out of any Default and even if foreseeable by the Seller:

economic loss including administrative and overhead costs, loss of profits, business, contracts, revenues, goodwill, production and anticipated savings of every description; loss arising from any claim made against the Buyer by any other person; or loss or damage arising from the Buyer's failure to fulfil its responsibilities or any matter under the control of the Buyer.

Except for the liabilities accepted by the Seller under sub-clause 5(b) the Seller's liability for any one Default shall be limited to an amount equal to the price of the Equipment.

DELIVERY

Risk of loss of or damage to any order of the Equipment shall pass to the Buyer at the time of delivery to the agreed place of delivery or if the Buyer wrongfully fails to take delivery of the Equipment, the time when the Seller has tendered delivery of the Equipment.

Dates of delivery are considered as approximate only unless there is a specific agreement to the contrary.

Where appropriate, shipping schedules shall be agreed between the parties, however the Equipment is sold subject to availability and the Seller shall be entitled to allocate for delivery to the Buyer smaller quantities of the Equipment than those ordered if in the Seller's sole opinion its supplies shall be insufficient to meet the requirements of all its customers.

PRICES AND CARRIAGE

Unless otherwise stated all prices for the Equipment shall be those in the Seller's current price list and, unless otherwise stated, shall be inclusive of all charges other than VAT or any other sales tax (which shall be payable by the Purchaser subject to receipt of a valid VAT invoice).

All orders shall be subject to a carriage charge, price upon application.

PAYMENT

Unless the Buyer has established an account with the Seller full payment will be paid with each order.

Where the Buyer has established an account with the Seller payment will be made in full 28 days from the date of invoice or as otherwise agreed between the Seller and the Buyer.

CANCELLATION

No order which has been accepted by the Seller may be cancelled by the Buyer except with the agreement in writing of the Seller and on terms that the Buyer shall indemnify the Seller in full against all loss (including loss of profit) costs (including the costs of all labour and materials used) damages, charges and expenses incurred by the Seller as a result of cancellation.

RETENTION OF TITLE

The Seller and the Buyer expressly agree that until payment has been made in full for the Equipment:

Property in any order of the Equipment shall not pass to the Buyer until the Seller has received in cash or cleared funds payment in full of the price of that order and all other Equipment supplied by the Seller to the Buyer for which payment is then due.

Until such time as the property in the Equipment passes to the Buyer, the Buyer shall:

hold the Equipment as the Seller's fiduciary agent and bailee; keep the Equipment separate from those of the Buyer and third parties and properly stored, protected, insured and identified as the Seller's property; and be entitled to resell or use the Equipment in the ordinary course of its business (unless the Seller revokes such entitlement in writing). On any such sale or use of the Equipment the Buyer shall sell or use those Equipment as have been longest in its possession.

Until such time as the property in the Equipment passes to the Buyer (and provided that the Equipment is still in existence and has not been resold) the Seller shall be entitled; at anytime to enter upon any premises where the Equipment is stored to inspect it; and at any time to require the Buyer to deliver up the Equipment to the Seller and, if the Buyer fails to do so forthwith, to enter upon any premises of the Buyer or any third party where the Equipment is stored and repossess the Equipment.

The Buyer shall not be entitled to pledge or in any way charge by way of security for any indebtedness any of the Equipment which remain the property of the Seller, but if the Buyer does so all monies owing by the Buyer to the Seller shall (without prejudice to any other right or remedy of the Seller) forthwith become due and payable.

The Buyer shall insure the Equipment with a reputable insurance company for its full market value and will provide such evidence of cover and payment of premium as the Seller may reasonably require. The Buyer further agrees to procure that the Seller is specified as loss payee in any such contract of insurance, if the Seller should so elect.

FORCE MAJEURE

The Seller shall not be liable to the Buyer or be deemed to be in breach of any Contract to which the Conditions apply by reason of any delay in performing, or any failure to perform, any of its obligations in relation to the Equipment, to the extent that the delay or failure was beyond the Seller's reasonable control.

If the Seller is prevented from fulfilling any order or Contract with a reasonable time by force majeure, it will notify the Buyer of the delay. The Seller shall be under no liability to the Buyer and shall be entitled to extend the time or times for delivery or otherwise performing such Contract for so long as such cause of prevention or delay shall continue.

If the event of force majeure continues for a period of more than 3 months, the Buyer shall have the right on giving notice to the Seller to terminate any Contract to which these Conditions apply.

INTELLECTUAL PROPERTY RIGHTS

The Equipment includes designs (the «Designs») which are the property of the Seller. The Buyer acknowledges that the Seller owns the copyright, design right and all other intellectual property rights in the Designs.

The Buyer agrees that the Designs may not be reproduced or used in any way except with the prior written consent of the Seller.

The Seller has not knowingly infringed any intellectual property rights of any third party but does not warrant or give any assurance to the Buyer that any Design does not infringe the intellectual property rights of any third party.

The Buyer shall leave in position and not cover, deface or erase any notices or other marks (including without limitation serial numbers and notices that a trade mark, design, patent or copyright relating to the Equipment is owned by the Seller or a third party) which the Seller may place on or affix to the Equipment.

The Buyer shall not in any of its stationery nor by any sign at its premises or otherwise indicate that it is in any way connected with the Seller other than that it is an appointed stockist of the Equipment.

GENERAL

The Buyer shall not without the prior written consent of the Seller sub-contract or assign the Contract to any other party.

Each clause and sub-clause in these Conditions is separate and severable and enforceable accordingly.

GOVERNING LAW AND JURISDICTION

This Contract shall be governed by and construed in accordance with the laws of England and Wales and the parties hereby submit to the exclusive jurisdiction of the courts of England and Wales.



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