

# robot coupe®



FOOD PROCESSORS

DISCS

VEG PREP MACHINES

CUTTER MIXERS

ROBOT COOK®

BLIXER®

KITCHEN BLENDERS

IMMERSION BLENDERS

JUICE EXTRACTORS

AUTOMATIC SIEVES



DEALER  
CATALOGUE  
04/2024

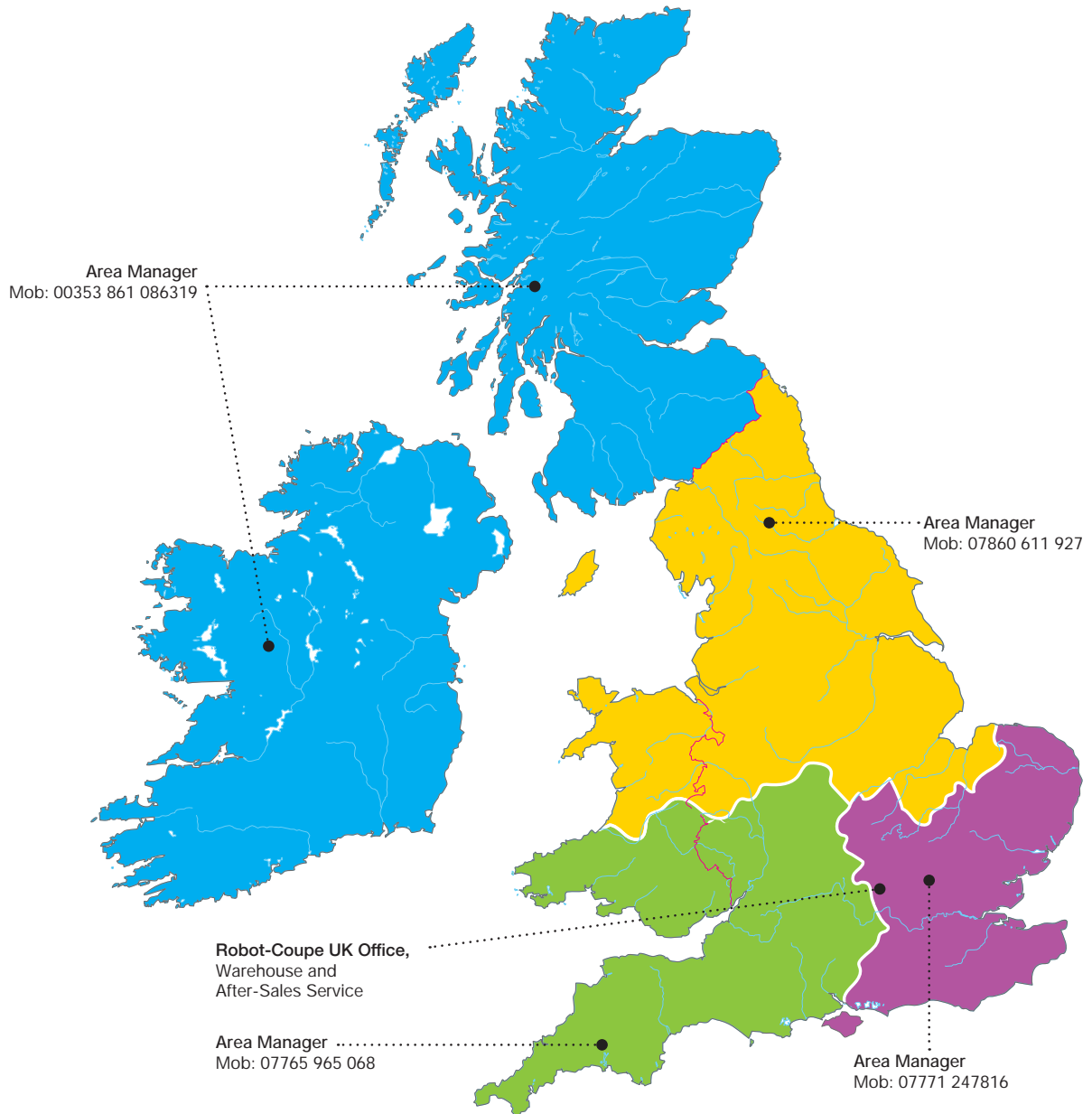
robot coupe®

0.30



BL 5

5L



Customer Service.  
Tel 020 8232 1800

After Sales Service.  
Tel 020 8232 1800

Sales Enquiries.  
Tel 020 8232 1800  
Email: [sales@robotcoupe.co.uk](mailto:sales@robotcoupe.co.uk)

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

## Kitchen HUB LIVE

is our live digital service where we can provide you an easy and convenient way to get up close to our range of 140+ models of Robot Coupe machines in an online live stream.

You can have a conversation with the Robot Coupe team of Development Chefs and Solution Managers, and ask any questions tailored to your requirements.

[www.kitchenhub.live](http://www.kitchenhub.live)



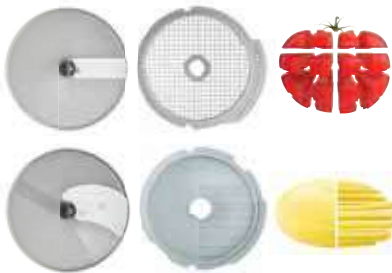
Scan here to book your virtual demo/consultation

# NEW PRODUCTS AND FEATURES

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**R 402**

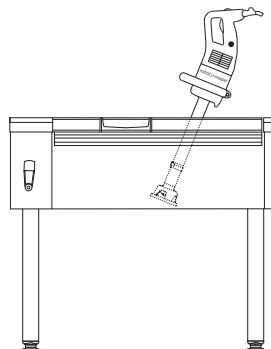
The every day chef's greatest ally!  
New Exactitube pusher, dicing and french fries equipments.



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**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.



# NEW PRODUCTS AND FEATURES

**robot coupe**<sup>®</sup>

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## 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**



**NEW**





# NEW ACCESSORIES AND FEATURES



## PAGE 42 EASYCLEAN XPRESS

The zero waste solution to clean EXPERT dicing grids.



## PAGE 46 THE SOLUTION FOR SLICED TOMATOES

Discover them all.



## PAGE 47 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.



# robot coupe®

## INNOVATION AT THE HEART OF OUR HISTORY

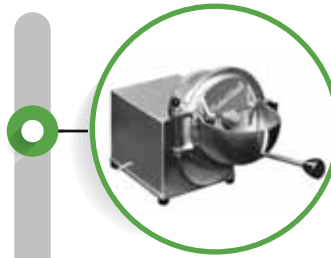
Since 1961, Robot-Coupe has designed, developed and manufactured all its products in France, the home of gastronomy.



# MORE THAN 60 YEARS OF INNOVATION

## HUNDREDS OF EXCLUSIVE PATENTS

1961: 1<sup>st</sup> standing vegetable slicer  
1966: 1<sup>st</sup> Vertical Cutter Mixer



1960 / 1970

1970 / 1980



1970: 1<sup>st</sup> Food Processor  
1975: Ranges of Cutter Mixers and Food Processors

1980: 1<sup>st</sup> Blixer® - Blender Mixer  
1986: 1<sup>st</sup> CL 50 Vegetable Preparation machine



1990 / 2000



1990: Range of Vegetable Preparation machines  
1996: 1<sup>st</sup> Immersion Blender with removable foot

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



### TODAY

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



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



# robot coupe®

**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



## 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.

## 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.



## 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.

# robot coupe®

## A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

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

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

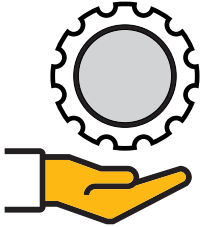
“ We **go beyond the requirements** to guarantee  
the **highest levels**  
of performance ”



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

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

# STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



## DESIGN

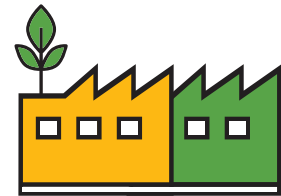
### Products designed to last

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

## PRODUCTION

### Ethical and responsible practice

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



## RESOURCES

### Sustainable resource management:

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



## PEOPLE

### A socially committed company:

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



# robot coupe®

## AT YOUR SERVICE

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

## PRESENCE IN THE FIELD

Robot-Coupe is at your side:

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



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

Ask for a demonstration  
on our website.

[robot-coupe.com](https://robot-coupe.com)



## TO IMPROVE USERS' DAILY LIFE

guides you in the use of your machine:



1 Scan the QR code of your machine



 **Easy  
Guide**

- 2 • Access your product page on [robot-coupe.com](https://robot-coupe.com) and check out all the content that will make your life easier: videos on how to use, clean and maintain your machine, instructions for use and safety, recipes, etc.

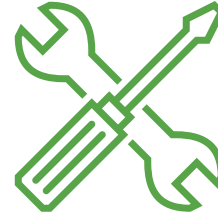


## A TRUSTED PARTNER



### Quality Customer Service

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



### High tech assistance

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



### A high performance logistics centre

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



### An efficient after sales service

The [spareparts.uk.robot-coupe.com](https://www.spareparts.uk.robot-coupe.com) website provides a rapid tool to find information and order:

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

\*For authorised dealers only



# IN YOUR STORES AND SHOWROOMS



**Set of 3 displays**

Ref. 451 581

Dimensions: L126 x H60 x W40 cm



**3 machines display**

Ref. 407 818

Header only: Ref. 430 356

**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



# 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

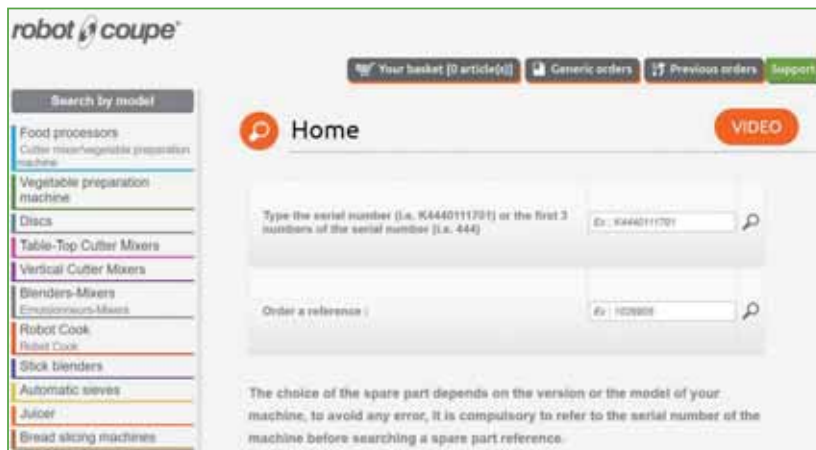


**Youtube**  
Robot-Coupe Official



**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



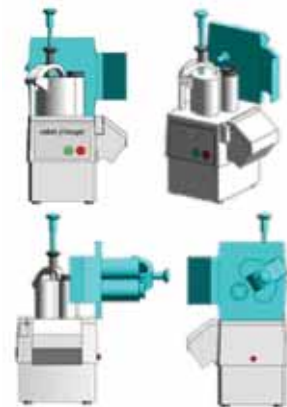
## NEW ROBOT-COUPÉ WEBSITE

- **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<sup>®</sup>

## 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



## COMMERCIAL FOODSERVICE

### 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



### 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

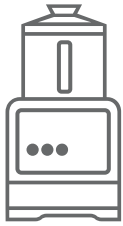
Freshly cut food  
Greengrocers  
Juice bars  
Delicatessens  
Snack bars  
Food Courts





#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 = 4mins



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.



### BOOST YOUR CREATIVITY

Let your imagination run wild



### SATISFY YOUR CUSTOMERS



**FRESHNESS AND ORIGINS OF PRODUCT**



**HOMEMADE**



**LOCAL**



**SEASONAL PRODUCT**

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## VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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**Blixer®**

Blixer® 4 V.V.



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## JUICE EXTRACTORS

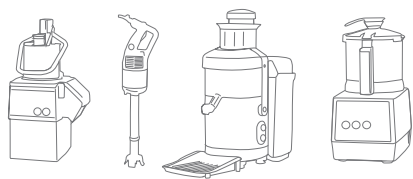
J 80 Buffet



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## JUICE EXTRACTORS

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## TECHNICAL DATA

(dimensions, weight, etc) PAGE 166

## AUTOMATIC SIEVES

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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

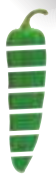


**4** MACHINES in **1!**

**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.

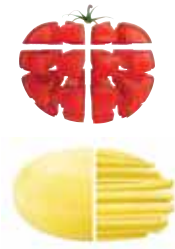


Dishwasher safe



**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 **28 discs** available as options.







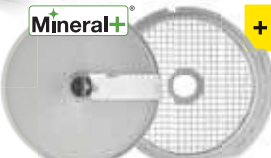




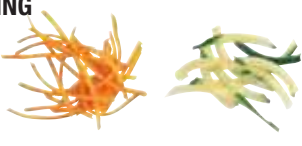


**INDUCTION MOTOR**

## CUTTER FUNCTION

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

## VEGETABLE PREPARATION FUNCTION

 <p><b>SLICING</b></p> 	 <p><b>JULIENNE</b></p> 
 <p><b>RIPPLE CUT</b></p> 	<div style="border: 2px solid yellow; padding: 5px;"> <p style="text-align: center; background-color: blue; color: white; margin: 0;">NEW</p>  <p><b>+ DICING*</b></p>  </div> <div style="border: 2px solid yellow; padding: 5px; margin-top: 5px;">  <p><b>+ FRENCH FRIES*</b></p>  </div>
 <p><b>GRATING</b></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

R 201 XL



OPTIONAL  
23  
DISCS

OPTIONAL  
3  
BLADES

2.9 L

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

R 201 XL Ultra



OPTIONAL  
23  
DISCS

OPTIONAL  
3  
BLADES

2.9 L

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

R 301 Ultra



OPTIONAL  
23  
DISCS

OPTIONAL  
3  
BLADES

3.7 L

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

R 211 XL Ultra



OPTIONAL  
23  
DISCS

OPTIONAL  
3  
BLADES

2.9 L

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

R 301



OPTIONAL  
23  
DISCS

OPTIONAL  
3  
BLADES

3.7 L

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





GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

**R 402 V.V.**



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

**R 402**



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

**R 401**



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

**R 502 V.V.**



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

**R 502**



- 3 phase
- 2 speeds
- Mashed potato attachment\*

**R 752 V.V.**



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

**R 752**



- 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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl
<b>Discs</b>	2 mm slicer, 2 mm grater - <b>Included</b>

## 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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl
<b>Discs</b>	2 mm slicer, 2 mm grater - <b>Included</b>

Choose your model:



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

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

Complete disc collection page 40



Choose your options:



	R 201 XL / R 201 XL Ultra	
Options	Ref.	
Coarse serrated blade <b>Designed for grinding &amp; kneading</b>	27138	
Fine serrated blade <b>Designed for herbs &amp; spices</b>	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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
<b>Discs</b>	2 mm slicer, 2 mm grater - <b>Included</b>

Choose  
your model:

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

Complete disc collection page 40



R 211 XL Ultra	
Options	Ref.
Coarse serrated blade <b>Designed for grinding &amp; kneading</b>	27138
Fine serrated blade <b>Designed for herbs &amp; spices</b>	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

+

### CITRUS PRESS FUNCTION



Large capacity hopper  
75 x 90 mm



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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
<b>Discs</b>	2 mm slicer, 4 mm slicer, 2 mm grater, 6 mm grater - <b>Included</b>

Choose  
your model:



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

Complete disc collection page 40



## R 301 Ultra

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

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

Choose  
your options:



Options	R 301		R 301 Ultra	
	Ref.		Ref.	
Coarse serrated blade <b>Designed for grinding &amp; kneading</b>	27288		27288	
Fine serrated blade <b>Designed for herbs &amp; spices</b>	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	

# FOOD PROCESSORS CUTTER MIXERS & VEGETABLE SLICERS

**NEW**



Surface area  
104 sq.cm.

**NEW**



D-Clean Kit  
Surface area  
104 sq.cm.

## R 401

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

## 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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b> Stainless steel bowl
D-Clean Kit	<b>Included</b>
<b>Disques</b>	2 mm slicer, 3 mm grater, 8 x 8 x 8 mm dicing equipment - <b>Included</b>

Choose your model:



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

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

Complete disc collection page 40



Choose your options:



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



NEW




## 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
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b>
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b> Stainless steel bowl
D-Clean Kit	<b>Included</b>
<b>Discs</b>	2 mm slicer, 3 mm grater, 8 x 8 x 8 mm dicing equipment - <b>Included</b>

Choose  
your model:



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

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

Complete disc collection page 40



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





## MASHED POTATO

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



### 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.)	<b>1 + 2</b>	28207
Mashed potato equipment Ø 3 mm	<b>2</b>	28208
Mashed potato attachment Ø 6 mm (R 502 and R 502 V.V.)	<b>1 + 2</b>	28209
Mashed potato equipment Ø 6 mm	<b>2</b>	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	✓
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b> Blade cleaning tool - <b>Included</b>
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>
D-Clean Kit	<b>Included</b>
<b>Discs</b>	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



## R 502 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase
Speed	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	✓
<b>Blade</b>	Stainless steel smooth blade - <b>Included</b> Blade cleaning tool - <b>Included</b>
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>
D-Clean Kit	<b>Included</b>
<b>Discs</b>	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

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

Complete disc collection page 40



**Choose your options:**



Options		Ref.
Coarse serrated blade <b>Designed for grinding &amp; kneading</b>		27305
Fine serrated blade <b>Designed for herbs &amp; spices</b>		27304
Additional smooth blade		27303
Cutter accessory (bowl, lid, blade)		27320
Blade cleaning tool		49258



## 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 &amp; kneading</i>	27308
Fine serrated blade <i>Designed for herbs &amp; 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	✓
<b>Blade</b>	All stainless steel detachable, adjustable smooth blade - <b>Included</b>

Accessories	Motor shaft brush - <b>Included</b>
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>

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:



## R 752 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase
Speed	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer

Pulse	✓
Motor base	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	All stainless steel detachable, adjustable smooth blade - <b>Included</b>

Accessories	Motor shaft brush - <b>Included</b>
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>

D-Clean Kit **Included**

**Discs** 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

Complete disc collection page 40



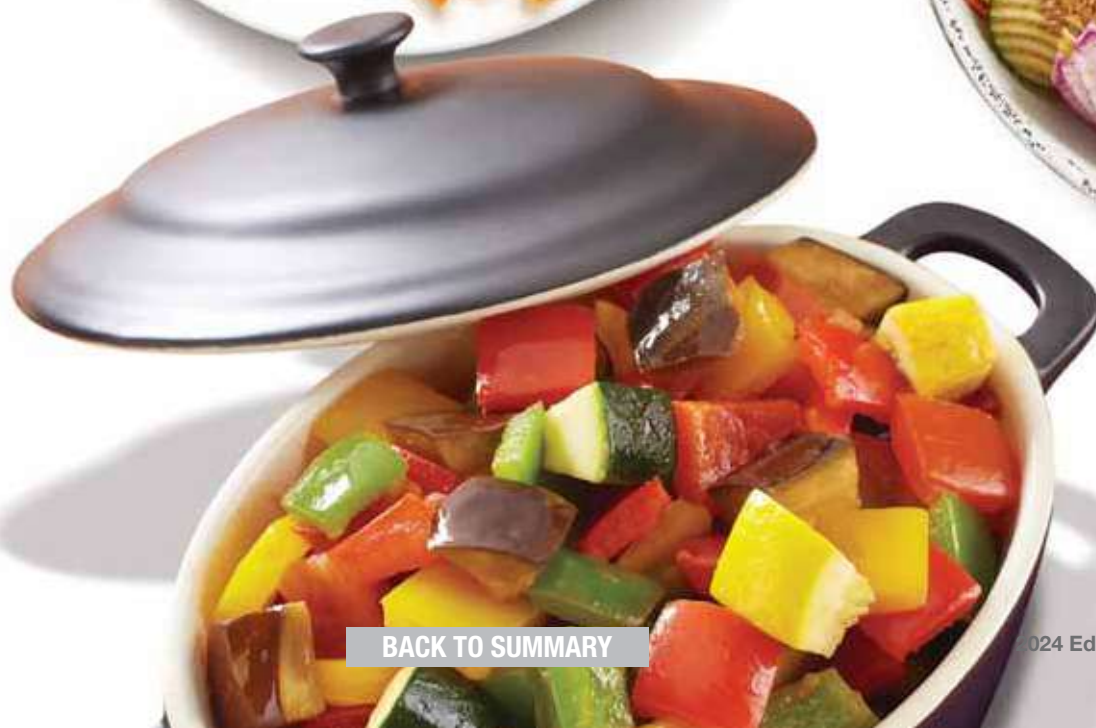
⚡ It is advisable to use a type A or type B GFCI

# 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		

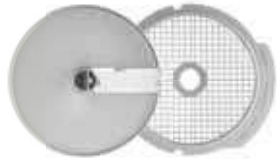
## EXPERT - Series 5-7

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	

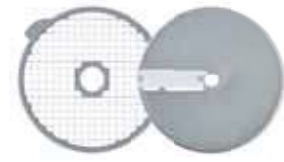
### DISCS

	ESSENTIAL - Series 1-4		EXPERT - Series 5-7			
<b>SLICERS</b> 				<b>Almonds 0.6 mm</b>	28166W	28166W
				<b>0.8 mm</b>	28069W	28069W
	27051	27051		<b>1 mm</b>	28062W	28062W
	27555	27555		<b>2 mm</b>	28063W	28063W
	27086	27086		<b>3 mm</b>	28064W	28064W
	27566	27566		<b>4 mm</b>	28004W	28004W
	27087	27087		<b>5 mm</b>	28065W	28065W
27786	27786		<b>6 mm</b>	28196W	28196W	
			<b>8 mm</b>	28066W	28066W	
			<b>10 mm</b>	28067W	28067W	
			<b>14 mm</b>	28068W		
			<b>4 mm cooked potatoes</b>	27244W	27244W	
			<b>6 mm cooked potatoes</b>	27245W	27245W	
<b>RIPPLE CUT</b> 	27621	27621		<b>2 mm</b>	27068W	27068W
				<b>3 mm</b>	27069W	27069W
				<b>5 mm</b>	27070W	27070W
<b>GRATERS</b> 	27588	27588	27148	<b>1.5 mm</b>	28056W	28056W
	27577	27577	27149	<b>2 mm</b>	28057W	28057W
	27511	27511	27150	<b>3 mm</b>	28058W	28058W
				<b>4 mm</b>	28073W	28073W
				<b>5 mm</b>	28059W	28059W
	27046	27046		<b>6 mm</b>		
				<b>7 mm</b>	28016W	28016W
	27632	27632		<b>9 mm</b>	28060W	28060W
	27764	27764		<b>Parmesan cheese</b>	28061W	28061W
	27191	27191		<b>Röstis potatoes</b>	27164W	27164W
				<b>Raw potatoes</b>	27219W	27219W
	27078	27078		<b>0.7 mm horseradish paste</b>		
	27079	27079		<b>1 mm horseradish paste</b>	28055W	28055W
27130	27130		<b>1.3 mm horseradish paste</b>			
<b>JULIENNE</b> 				<b>1 x 8 mm (ribbons)</b>	28172W	28172W
				<b>1 x 26 onion/cabbage</b>	28153W	28153W
	27080	27080		<b>2 x 4 mm</b>	27072W	27072W
	27081	27081		<b>2 x 6 mm</b>	27066W	27066W
				<b>2 x 8 mm</b>	27067W	27067W
				<b>2 x 10 mm (ribbons)</b>	28173W	28173W
	27599	27599		<b>2 x 2 mm</b>	28051W	28051W
				<b>2.5 x 2.5 mm</b>	28195W	28195W
	27047	27047		<b>3 x 3 mm</b>	28101W	28101W
	27610	27610		<b>4 x 4 mm</b>	28052W	28052W
27048	27048		<b>6 x 6 mm</b>	28053W	28053W	
			<b>8 x 8 mm</b>	28054W	28054W	




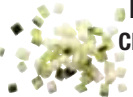





ESSENTIAL - Series 1-4



EXPERT - Series 5-7

	CL 20	R 402 R 402 V.V.	CL 40	DISCS	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
<b>DICING EQUIPMENT</b> 		■ 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	
<b>FRENCH FRIES EQUIPMENT</b> 		▲ 27116W		6 x 6 mm* 	▲ 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
<b>BRUNOISE</b> CL 50 Gourmet 				2 x 2 x 2 mm		28174W
				3 x 3 x 3 mm		28175W
				4 x 4 x 4 mm		28176W
<b>WAFFLE CUTS</b> CL 50 Gourmet 				2 mm		28198W
				3 mm		28199W
				4 mm		28177W
				6 mm		28178W
<b>PACK OF DISCS</b>	1907	1907	-	Pack of 4 discs		
	1946			Pack of 5 discs		
		1944W	-	Pack of 6 discs		
		-	1945W	Pack of 6 discs		
		-	1908W	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 47)
- 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

DISC COLLECTION  
ACCESSORIES

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

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



NEW

D-Clean Kit

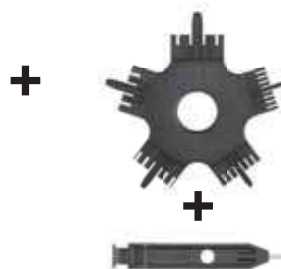
Dicing grid cleaning tool



**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**

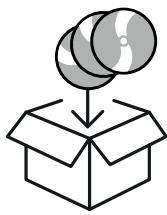
- > EXPERT range from R 502 to R 752 V.V. and CL 50 to CL 60
- > Not compatible with dicing and chip cutting equipment.

Ref.
39716



# THE TURNKEY SOLUTION FOR ALL KITCHENS

## ESSENTIAL Series 1-4



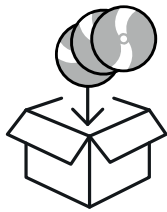
### PACK OF 4 DISCS

**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**



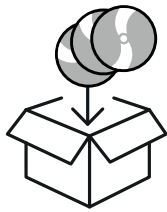
### PACK OF 5 DISCS

**Slicers** 2 mm & 4 mm    **Graters** 2 mm    **Julienne** 4 x 4 mm & 8 x 8 mm



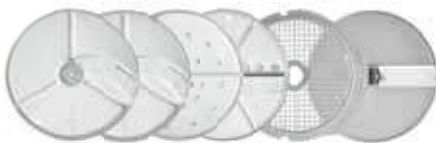
Ref.	
CL 20	1946

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



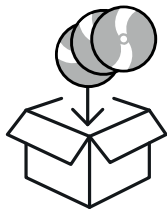
### PACK OF 6 DISCS

**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



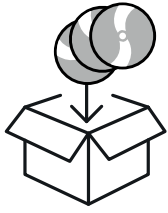
Ref.	
CL 40	1908W

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

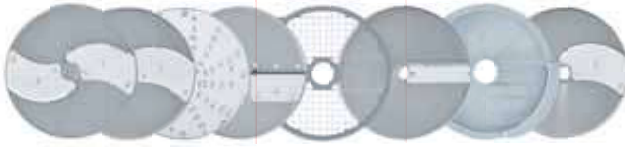


# EXPERT Series 5-7

## PACK OF 8 DISCS - RESTAURANTS



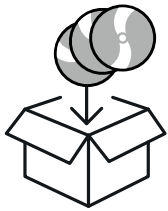
**Slicers** 2 mm & 5 mm    **Graters** 2 mm    **Julienne** 3 x 3 mm    **Dicing Equipment** 10 x 10 x 10 mm    **French Fries Equipment** 10 x 10 mm



Ref.	
Restaurants pack	1933W

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

## PACK OF 7 DISCS - CULTURAL MARKET



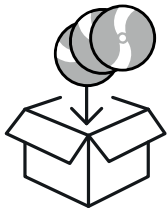
**Slicers** 2 mm & 5 mm    **Graters** 2 mm    **Julienne** 3 x 3 mm & 4 x 4 mm    **Dicing Equipment** 10 x 10 x 10 mm



Ref.	
Cultural market	1943W

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

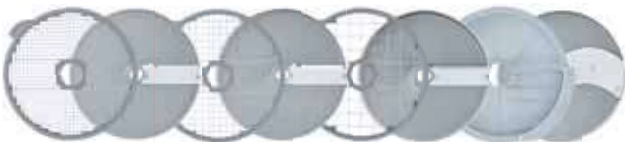
## MULTICUT PACK OF 16 DISCS



**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



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

6 x 6 mm  
Ref. 29230W



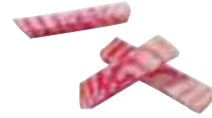
8 x 8 mm  
Ref. 28134W



8 x 16 mm  
Ref. 28159W



10 x 10 mm  
Ref. 28135W



10 x 16 mm  
Ref. 28158W

NEW

## EasyLoader

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



		Ref.
EasyLoader (R 502 & CL 50)	1	49323
6 x 6 mm French Fry attachment (R 502 & CL 50)	1 + 2	49324
6 x 6 mm French Fry equipment (CL 55 & CL 60 Auto)*	2	29230W

\*Not compatible with R 752 - R 752 V.V. - CL 50 Gourmet - CL 52 - CL 55 Pusher - CL 60 Pusher. For CL 50 - CL 50 Ultra - R 502 - 502 V.V. it must be used in addition to EasyLoader.



NEW

## Surface treatment:

# Mineral+



### 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.**










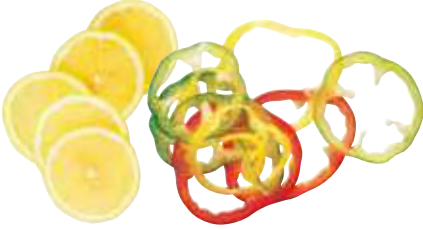


















THE WIDEST RANGE OF CUTS

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

The green discs show the actual size

\*Except CL 50 Gourmet



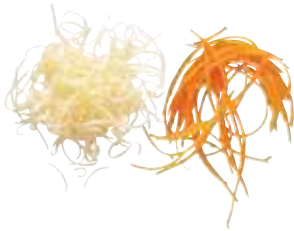


# GRATERS



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  
 Ref. 27621



**3 mm**  
 Ref. 27069W



**5 mm**  
 Ref. 27070W



The green discs show the actual size

\*Except CL 40

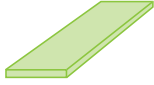


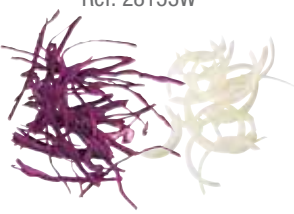



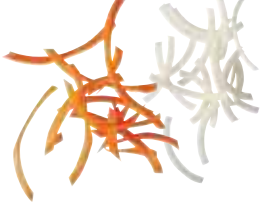


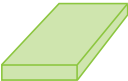













# THE WIDEST RANGE OF CUTS

## 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.



 <b>1 x 8 mm ribbons</b> Ref. 28172W 	 <b>1 x 26 mm onions &amp; cabbage</b> Ref. 28153W 	 <b>2 x 4 mm</b> Ref. 27072W Ref. 27080 	 <b>2 x 6 mm</b> Ref. 27066W Ref. 27081 
 <b>2 x 8 mm</b> Ref. 27067W 	 <b>2 x 10 mm Tagliatelles</b> Ref. 28173W 	 <b>2 x 2 mm</b> Ref. 28051W Ref. 27599 	 <b>2,5 x 2,5 mm</b> Ref. 28195W 
 <b>3 x 3 mm</b> Ref. 28101W 	 <b>4 x 4 mm</b> Ref. 28052W Ref. 27047 	 <b>6 x 6 mm</b> Ref. 28053W Ref. 27610 	 <b>8 x 8 mm</b> Ref. 28054W Ref. 27048 

## FRENCH FRIES

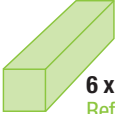

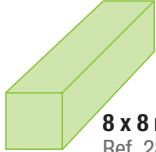

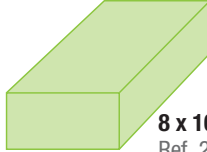

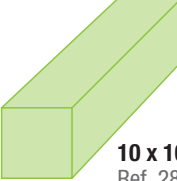

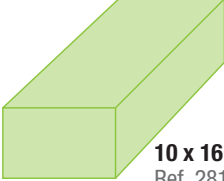

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752, R 752 V.V.

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.



 <b>6 x 6 mm</b> Ref. 49324 Ref. 29230W 	 <b>8 x 8 mm</b> Ref. 28134W Ref. 27116W 	 <b>8 x 16 mm</b> Ref. 28159W 	 <b>10 x 10 mm</b> Ref. 28135W Ref. 27117W 	 <b>10 x 16 mm</b> Ref. 28158W 
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\*Discover EasyLoader page 47

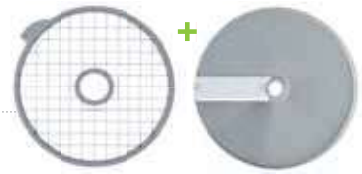
The green discs show the actual size



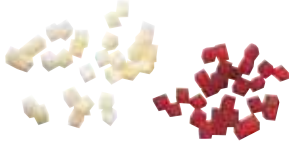
# DICING EQUIPMENT

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



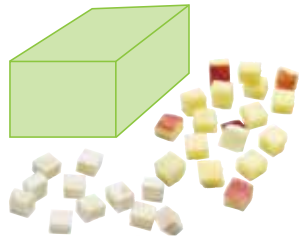
**12x12x12 mm\***  
Ref. 28197W  
Ref. 27515W



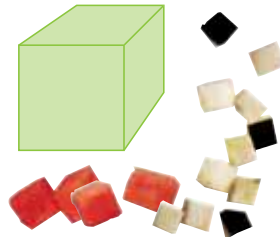
**14x14x5 mm**  
Ref. 28181W



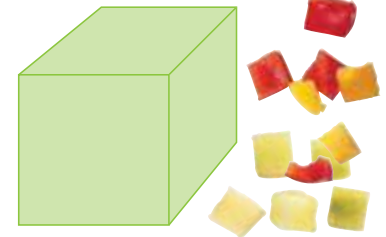
**14x14x10 mm**  
Ref. 28179W



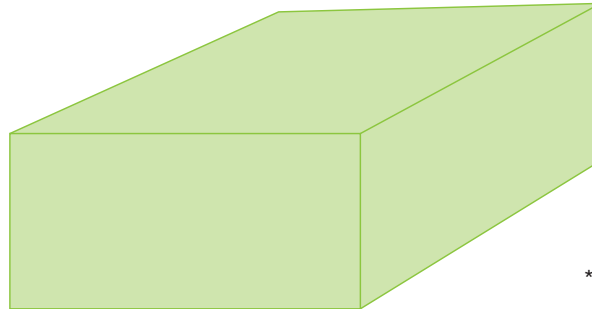
**14x14x14 mm\***  
Ref. 28113W



**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

- Fast, easy cleaning
- Zero waste

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

+



**Dicing grid cleaning tool**

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

+



**Scraper tool**

	Ref.
D-Clean Kit	29246

BACK TO SUMMARY





EXCLUSIVE CUTS

BRUNOISE

CL 50 Gourmet



CL 50 GOURMET

2x2x2 mm  
Ref. 28174W



3x3x3 mm  
Ref. 28175W



4x4x4 mm  
Ref. 28176W

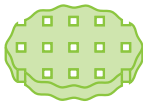


WAFFLE CUTS

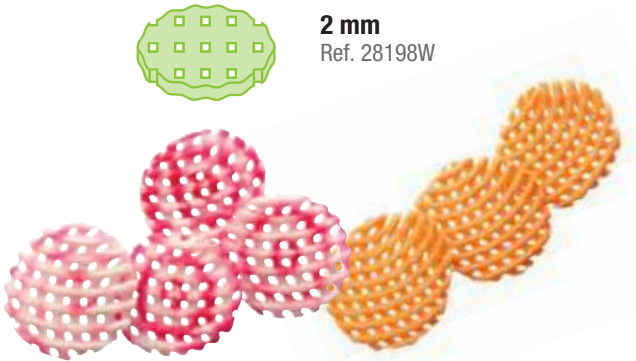
CL 50 Gourmet



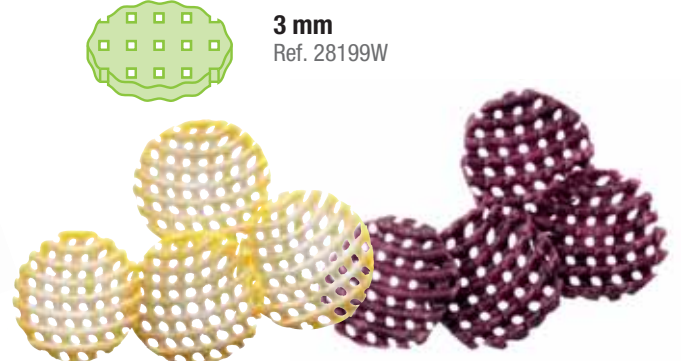
CL 50 GOURMET



2 mm  
Ref. 28198W



3 mm  
Ref. 28199W



4 mm  
Ref. 28177W



6 mm  
Ref. 28178W



The green discs show the actual size





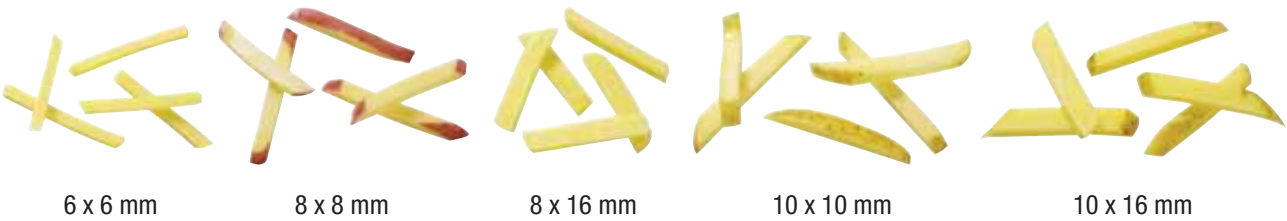
## PREPARED ON SITE WITH ROBOT-COUCPE

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



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

### Potato chips of every shape and size!



#### Shoestring fries



2 x 2 mm

#### Potato straws



4 x 4 mm

6 x 6 mm

#### Waffle-cut chips



2 x 2 mm

#### Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

#### Potato crisps



1 or 2 mm

#### Scalloped Potatoes



5 mm

#### Mashed potatoes



# VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

p.56

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.68





## 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.



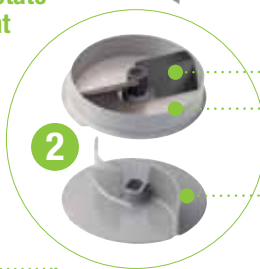
## MASHED POTATO FUNCTION CL 50, CL 52, CL 55, CL 60



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

### + BRUNOISE & WAFFLE-CUT

### + PARSLEY & HERBS

## CL 50 Gourmet



OPTIONAL  
**53**  
DISCS

- Single phase
- 1 speed

## CL 50 Ultra



OPTIONAL  
**+ 50**  
DISCS

- Single phase
- 1 speed
- Mashed potato attachment\*

## CL 20



OPTIONAL  
**23**  
DISCS

- Single phase
- 1 speed

## CL 40



NEW  
OPTIONAL  
**28**  
DISCS

- Single phase
- 1 speed

## CL 50



OPTIONAL  
**+ 50**  
DISCS

- Single phase
- 1 speed
- Mashed potato attachment\*

Find all our floor standing models on page 70

\*Optional attachments



Up to 150 kg



Up to 250 kg

## GRATING / SLICING / RIPPLE CUT / JULIENNE

### + DICING + FRENCH FRIES

#### CL 50 Ultra Pizza



#### CL 50 Ultra Restaurants



Restaurants pack available for models CL 50, CL 52 (excluding Gourmet).

#### CL 50 Ultra Cultural market



Cultural market available for models CL 50, CL 52 (excluding Gourmet).

#### CL 52



- Single phase
- 1 speed
- Mashed potato equipment\*

# TABLE-TOP VEGETABLE PREPARATION MACHINES



Surface area  
104 sq.cm.

“Discover all the  
disk packs on  
page 43”

## 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



D-Clean Kit



Surface area  
104 sq.cm.

“Discover all the  
disk packs on  
page 43”



## CL 40

Motor	Induction
Wattage	500 W
Voltage	Single phase
Speed	500 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>

Lid and bowl	Composite lid and stainless steel bowl
Motor base	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		1908W
CL 40 without disc		Ref.
CL 40 230V/50/1		24571

Complete disc collection page 40







## CL 50 - 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Composite material
D-Clean Kit	<b>Included</b>
<b>Discs</b>	Not included

Choose your model:



CL 50 - 1V Restaurants	Ref.
CL 50 Single phase - 1V 230V/50/1	24442
Pack of 8 discs	1933W
CL 50 3 phase - 1V 400V/50/3	24446
Pack of 8 discs	1933W
CL 50 - 1V Cultural market	Ref.
CL 50 Single phase - 1V 230V/50/1	24442
Pack of 7 discs	1943W
CL 50 3 phase - 1V 400V/50/3	24446
Pack of 7 discs	1943W
CL 50 - 1V MultiCut	Ref.
CL 50 Single phase - 1V 230V/50/1	24442
Pack of 16 discs	2022W
CL 50 3 phase 1V 400V/50/3	24446
Pack of 16 discs	2022W
CL 50 - 1V without disc	Ref.
CL 50 Single phase - 1V 230V/50/1	24442
CL 50 3 phase - 1V 400V/50/3	24446

## CL 50 - 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Composite material
D-Clean Kit	<b>Included</b>
<b>Discs</b>	Not included

CL 50 - 2V Restaurants	Ref.
CL 50 3 phase - 2V 400V/50/3	24449
Pack of 8 discs	1933W
CL 50 - 2V Cultural market	Ref.
CL 50 3 phase - 2V 400V/50/3	24449
Pack of 7 discs	1943W
CL 50 - 2V MultiCut	Ref.
CL 50 3 phase - 2V 400V/50/3	24449
Pack of 16 discs	2022W
CL 50 - 2V without disc	Ref.
CL 50 3 phase - 2V 400V/50/3	24449

Complete disc collection page 40



Choose your options:

Options	Ref.
Additional Exactitube pusher	49212
Mashed potato attachment 3 mm	28207
Mashed potato attachment 6 mm	28209
Mini bowl	39716

## TABLE-TOP VEGETABLE PREPARATION MACHINES



D-Clean Kit



Surface area  
139 sq.cm.

"Discover all the  
disk packs on  
page 44"

### 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	<b>Included</b>
<b>Discs</b>	Not included

Choose  
your model:



CL 50 Ultra - 1V Restaurants	Ref.
CL 50 Ultra Single phase - 1V 230V/50/1	24470
Pack of 8 discs	1933W
CL 50 Ultra 3 phase - 1V 400V/50/3	24473
Pack of 8 discs	1933W
CL 50 Ultra - 1V Cultural market	Ref.
CL 50 Ultra Single phase - 1V 230V/50/1	24470
Pack of 7 discs	1943W
CL 50 Ultra 3 phase - 1V 400V/50/3	24473
Pack of 7 discs	1943W
CL 50 Ultra - 1V MultiCut	Ref.
CL 50 Ultra Single phase - 1V 230V/50/1	24470
Pack of 16 discs	2022W
CL 50 Ultra 3 phase 1V 400V/50/3	24473
Pack of 16 discs	2022W
CL 50 Ultra - 1V without disc	Ref.
CL 50 Ultra Single phase - 1V 230V/50/1	24470
CL 50 Ultra 3 phase - 1V 400V/50/3	24473



D-Clean Kit



Surface area  
139 sq.cm.

"Discover all the  
disk packs on  
page 44"

### 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	<b>Included</b>
<b>Discs</b>	Not included

CL 50 Ultra - 2V Restaurants	Ref.
CL 50 Ultra 3 phase - 2V 400V/50/3	24476
Pack of 8 discs	1933W
CL 50 Ultra - 2V Cultural market	Ref.
CL 50 Ultra 3 phase - 2V 400V/50/3	24476
Pack of 7 discs	1943W
CL 50 Ultra - 2V MultiCut	Ref.
CL 50 Ultra 3 phase - 2V 400V/50/3	24476
Pack of 16 discs	2022W
CL 50 Ultra - 2V without disc	Ref.
CL 50 Ultra 3 phase - 2V 400V/50/3	24476

Complete disc collection page 40



CL 50 Ultra all models

Choose  
your options:

Options	Ref.
Additional Exactitube pusher	49212
Mashed potato attachment 3 mm	28207
Mashed potato attachment 6 mm	28209
Mini bowl	39716



# 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



Surface area  
139 sq.cm.



## 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	<b>Included</b>
Mini Bowl	<b>Included</b>
<b>Discs</b>	2 mm slicer, 4 mm slicer + 7 mm grater - <b>Included</b>

Choose your model:

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

Complete disc collection page 40



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

“Discover all the disk packs on page 44”

D-Clean Kit

Exceptional cutting quality...



**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	<b>Included</b>
Mini Bowl	<b>Included</b>

**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

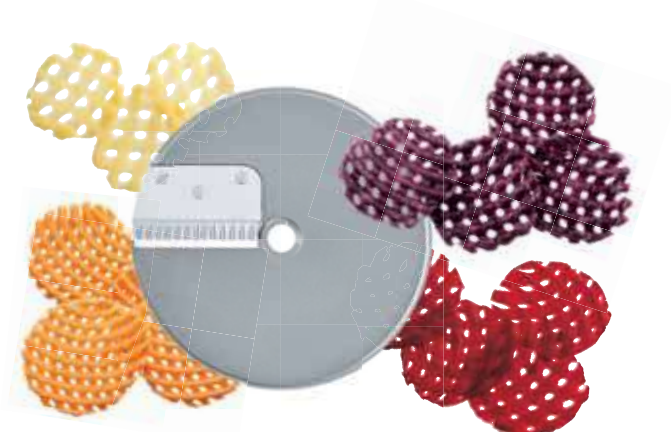
Complete disc collection page 40



### 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 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

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.







## 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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Motor shaft brush - <b>Included</b>
D-Clean Kit	<b>Included</b>
<b>Discs</b>	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 - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Motor shaft brush - <b>Included</b>
D-Clean Kit	<b>Included</b>
<b>Discs</b>	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

Complete disc collection page 40



Choose your options:

CL 52 all models	
Options	Ref.
Additional Exactitube pusher	49221
3 mm mashed potato equipment	28208
6 mm mashed potato equipment	28210
Motor shaft brush	49257

# FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

## HIGH PRECISION

### Cylindrical hopper

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

## EXTRA LARGE

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

## EXTRA POWERFUL

Ultra powerful, quiet 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

OPTIONAL  
+  
50  
DISCS



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

### CL 55 2 Feed-Heads

OPTIONAL  
+  
50  
DISCS



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

### CL 55 Workstation

OPTIONAL  
+  
50  
DISCS



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

Find all our table-top models on page 58

\*Optional attachments



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

## CL 60 Pusher Feed-Head



OPTIONAL  
+  
50  
DISCS

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

## CL 60 2 Feed-Heads



OPTIONAL  
+  
50  
DISCS

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

## CL 60 Workstation

OPTIONAL  
+  
50  
DISCS



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



## FLOOR STANDING VEGETABLE PREPARATION MACHINES



### CL 55 Pusher Feed-Head

### 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	Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b>	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	Not included	

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 - <b>Included</b>	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	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	Ref.
CL 55 2 Feed-Heads 230V/50/1	2073
CL 55 2 Feed-Heads 400V/50/3	2211

Complete disc collection page 40





## 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

Up to  
1.200 kg of  
vegetables  
an hour

175 mm  
59 mm

Surface area  
227 sq.cm.



D-Clean Kit

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



## 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 - <b>Included</b>	
Lid and bowl	Metal	
Motor base	Stainless steel	
<b>Accessories</b>	Stainless steel mobile stand - Equipped with 2 wheels with brake - <b>Included</b> Adjustable trolley GN1x1, 3 heights + 3 GN1x1 pans - <b>Included</b> 3 mm mashed potato equipment - <b>Included</b> Motor shaft brush - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	MultiCut pack of 16 discs - <b>Included</b>	

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.).



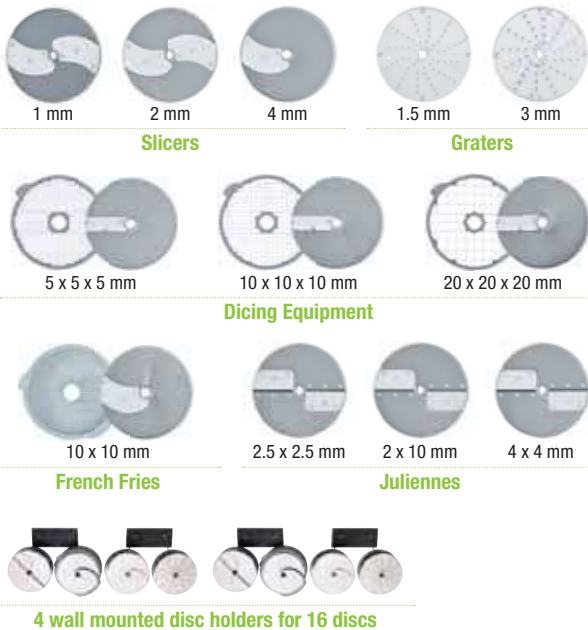
## Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



## MultiCut pack

16 discs included.



## 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.



**NEW**

## 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



D-Clean Kit



Surface area  
227 sq.cm.

"Discover all the  
disk packs on  
page 44"



D-Clean Kit



Surface area  
227 sq.cm.

"Discover all the  
disk packs on  
page 44"

### 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 - <b>Included</b>	
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 - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	Not included	

Choose  
your model:



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

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

Complete disc collection page 40



### 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 - <b>Included</b>	
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 - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	Not included	

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

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

## CL 60 ACCESSORIES



**Automatic feed-head**  
With feeding tray  
Ref. 39681



**Pusher feed-head**  
Ref. 39680



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



**Straight and bias tubes**  
Ref. 28157



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



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

**NEW**



**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



Up to  
1800 kg of  
vegetables  
an hour

# CL 60 Workstation

## WALL DISC HOLDER



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

## 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 - <b>Included</b> 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.	
<b>Accessories</b>	Ergo mobile trolley with 3 GN1x1 gastronorm pans - <b>Included</b> Wall disc holder with 1 GN1x1 gastronorm pan - <b>Included</b> 3 mm mashed potato equipment - <b>Included</b> Motor shaft brush - <b>Included</b>	
D-Clean Kit	<b>Included</b>	
<b>Discs</b>	MultiCut pack of 16 discs - <b>Included</b>	

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

**⚡** 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.).



## Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



## 4 tubes feed-head

Especially designed for long vegetables such as cucumbers and courgette.



## 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.



## MultiCut pack

16 discs included.



Slicers

Graters



Dicing Equipment



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.



# CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

p.82

FLOOR STANDING VERTICAL CUTTER MIXERS

p.92



## 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.

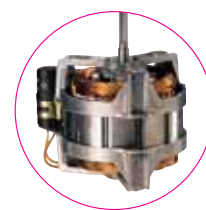


## BOWL

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

robot coupe<sup>®</sup> 000



R7 V.V.

7,5 L




















## 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.

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

## 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.**



• Single phase

OPTIONAL  
**3**  
BLADES

4.5 L

**R 5 V.V.**



• Single phase  
• R-Mix®

OPTIONAL  
**3**  
BLADES

5.9 L

**1 SPEED 3000 rpm**

**R 3-3000**



• Single phase

OPTIONAL  
**3**  
BLADES

3.7 L

**R 4 - 2V**



• 3 phase

OPTIONAL  
**3**  
BLADES

4.5 L

**R 5 - 2V**



• 3 phase

OPTIONAL  
**3**  
BLADES

5.9 L

**1 SPEED 1500 rpm**

**R 2**



• Single phase

OPTIONAL  
**3**  
BLADES

2.9 L

**R 3**



• Single phase

OPTIONAL  
**3**  
BLADES

3.7 L

**R 4 - 1V**



• Single phase

OPTIONAL  
**3**  
BLADES

4.5 L

**R 5 - 1V**



• Single phase

OPTIONAL  
**3**  
BLADES

5.9 L

\*Maximum quantities processed at a time





**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 94

## TABLE-TOP CUTTER MIXERS



### R 2

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



### R 3

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



### R 3 - 3000

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

Choose your model:



Choose your options:



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

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
<b>Options</b>	<b>Ref.</b>	<b>Ref.</b>
Coarse serrated blade <b>Especially for grinding &amp; kneading</b>	27138	27288
Fine serrated blade <b>Especially for herbs &amp; spices</b>	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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b>



## 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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b>



## 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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b>

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



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

Choose your options:



R 4 all models	
Options	Ref.
Coarse serrated blade <b>Especially for grinding &amp; kneading</b>	27346
Fine serrated blade <b>Especially for herbs &amp; spices</b>	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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b> Blade cleaning tool - <b>Included</b>
R-Mix®	-

### 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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b> Blade cleaning tool - <b>Included</b>
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
<b>Blade</b>	Stainless steel smooth blade <b>Included</b> Blade cleaning tool - <b>Included</b>
R-Mix®	✓

Choose your model:



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

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

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

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

Choose your options:



R 5 all models		
Options	Ref.	
Coarse serrated blade <b>Especially for grinding &amp; kneading</b>	27305	
Fine serrated blade <b>Especially for herbs &amp; spices</b>	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
<b>Blade</b>	All stainless steel detachable, adjustable smooth blade assembly - <b>Included</b>
R-Mix®	✓

Choose your model:



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

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

R 7 V.V.	
Options	Ref.
Stainless steel coarse serrated blade <b>Especially for grinding &amp; kneading</b>	27308
Stainless steel fine serrated blade <b>Especially for herbs &amp; spices</b>	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
<b>Blade</b>	All stainless steel detachable, adjustable 2 smooth blade assembly - <b>Included</b>
R-Mix®	-

### R 8 V.V.

Motor	Induction
Wattage	2200 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	8 L stainless steel
<b>Blade</b>	All stainless steel detachable, adjustable 2 smooth blade assembly - <b>Included</b>
R-Mix®	✓

Choose your model:



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

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 <b>Especially for grinding &amp; kneading</b>	27383	
Stainless steel fine serrated 2-blade assembly <b>Especially for herbs &amp; spices</b>	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 <b>stainless steel smooth blade</b>	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
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
R-Mix®	-

## R 10 V.V.

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

Choose your model:



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

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:

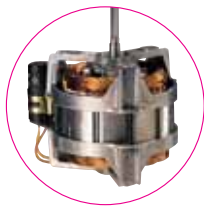


R 10 all models	
Options	Ref.
Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b>	27384
Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>	27386
Additional stainless steel 3 smooth blade assembly	27382
Coarse serrated blade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



Optional additional mini bowl	Ref.
4.5 litre stainless steel bowl R 10-R 15 <b>stainless steel smooth blade</b>	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.







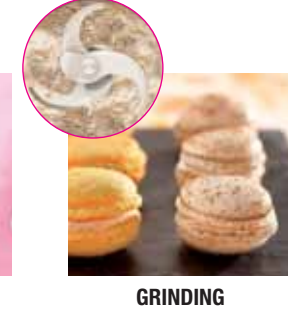



**LID WIPER**  
For perfect visibility during operation.



**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><b>Smooth blade</b> As standard</p>	 <p><b>COARSE CHOPPING</b></p>	 <p><b>FINE CHOPPING</b></p>	 <p><b>SAUCES, EMULSIONS</b></p>
	<p><b>Coarse serrated blade</b> <b>ESPECIALLY for grinding &amp; kneading</b></p>	 <p><b>KNEADING</b></p>	 <p><b>GRINDING</b></p>	
	<p><b>Fine serrated blade</b> <b>ESPECIALLY for herbs &amp; spices</b></p>	 <p><b>CHOPPING HERBS</b></p>	 <p><b>GRINDING SPICES</b></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 84

\*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

## 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
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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 <b>Especially for grinding &amp; kneading</b>	57098	
Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>	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 <b>stainless steel smooth blade</b>	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
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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 <b>Especially for grinding &amp; kneading</b>	57098
Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>	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	✓
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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	✓
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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	✓
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
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:

	R 23	R 30 all models
<b>Options</b>	<b>Ref.</b>	<b>Ref.</b>
Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b>	57070	57075
Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>	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

## R 45 V.V.

## R 60

Motor	Induction	Induction	Induction
Wattage	10000 W	10000 W	11000 W
Voltage	3 phase	3 phase	3 phase
Speed	1500 rpm - 3000 rpm	300 to 3500 rpm	1500 rpm - 3000 rpm
Pulse	✓	✓	✓
IP85 control panel with digital timer	✓	✓	✓
Bowl	45 L stainless steel	45 L stainless steel	60 L stainless steel
Lid wiper	✓	✓	✓
<b>Blade</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>	All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b>
3 retractable wheels	✓	✓	✓
R-Mix®	-	✓	✓

Choose your model:

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

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

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

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



Choose your options:

Options	R 45 all models		R 60	
	Ref.		Ref.	
Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b>	57082		57092	
Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>	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 1<sup>st</sup> professional Cooking Cutter Blender!

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





# Robot Cook®

## THE KITCHEN ASSISTANT FOR CHEFS

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



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

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

### Easy Guide

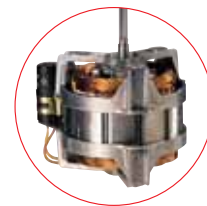
**Quiet:** In the midst of the general hustle and bustle of the kitchen, Chefs appreciate how quiet it is.

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

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

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

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



### INDUCTION MOTOR

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



1 2 3  
**PROCESSING ZONE**

Control dial  
(to adjust settings)

#### SETTING ZONE

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

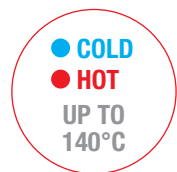
#### PROGRAMMING ZONE

- 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"> <li>• Variable speed from 100 to 3500 rpm</li> <li>• High-speed turbo of 4500 rpm</li> <li>• R-Mix blend speed 100 to 500 rpm</li> <li>• Intermittent slow speed blade rotation every 2 seconds</li> </ul>
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:



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

Choose your options:

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®

FLOOR-STANDING Blixer®

p.106

p.116





## 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**.



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

## Easy Guide



Fine serrated blade.

**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**.

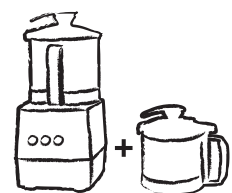
Standard speed of 3000 rpm for **perfectly even consistency**.

**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**

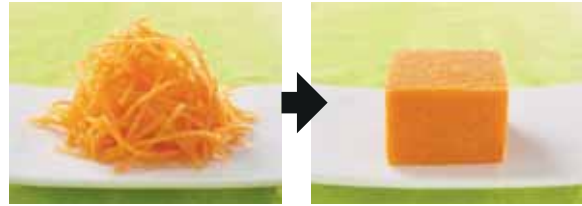


# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

**Entrees**

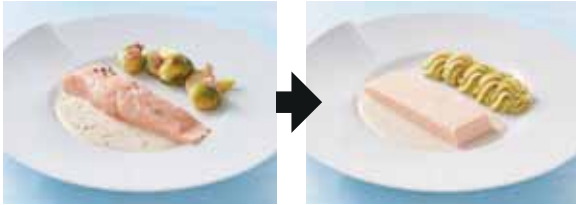


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

**Mains**

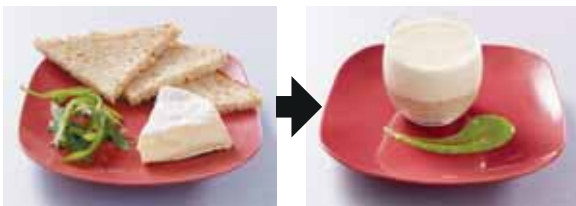


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

**Cheese**



CAMEMBERT AND WHOLEMEAL BREAD

**Desserts**



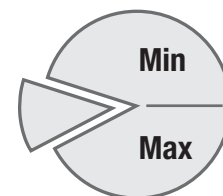
RAW GRANNY SMITH APPLE COMPOTE

## 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

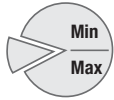


[BACK TO SUMMARY](#)

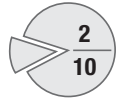
## TABLE-TOP Blixer®

Number of  
200 g  
portions

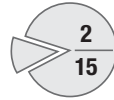
Quantities  
processed per  
operation



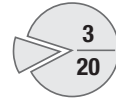
Single portion model



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



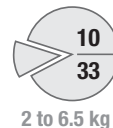
• Single phase

#### 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 118



# TABLE-TOP Blixer®



## Blixer® 2

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	2.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap <b>Included</b> Blade cleaning tool - <b>Included</b>
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	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap <b>Included</b> Blade cleaning tool - <b>Included</b>
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	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	2-15

Choose your model:



Blixer® 2	Ref.
Blixer® 2 230V/50/1	33232
Blixer® 2 230V/50/1 + additional bowl assembly	33232 + 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	
	Ref.		Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27369		27337	
Additional fine serrated blade	27370		27447	
Coarse serrated blade	27371		27448	



## Blixer® 4 - 2V

## Blixer® 4 V.V.

Motor	Induction	Induction
Wattage	1000 W	1100 W
Voltage	3 phase	Single phase
Speed	1500 rpm - 3000 rpm	300 to 3500 rpm
Pulse	✓	✓
Motor base	Metal	Metal
Bowl	4.5 L stainless steel	4.5 L stainless steel
Watertight lid	✓	✓
Blixer® arm	✓	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap <b>Included</b> Blade cleaning tool - <b>Included</b>	Stainless steel fine serrated blade with removable cap <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	2-15	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

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

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	

## TABLE-TOP Blixer®



### 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	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3-20

Choose your model:



Blixer® 5 - 2V	Ref.
Blixer® 5-2V 400V/50/3	33259
Blixer® 5-2V 400V/50/3 + additional bowl assembly	33259 + 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	✓
<b>Blade</b>	Stainless steel fine serrated blade with removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3-20

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

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

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	✓
<b>Blade</b>	<b>Stainless steel fine serrated blade with removable cap - Included</b> <b>Blade cleaning tool - Included</b>
Number of 200 g portions	3-25

Choose your model:



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





## TABLE-TOP Blixer®



### 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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>
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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>
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	



## 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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated 3 blade assembly - <b>Included</b>
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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated 3 blade assembly - <b>Included</b>
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.



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.

## Easy Guide

### CONTROL PANEL

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

### BOWL LOCKING LEVER

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

## 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.

## INNOVATION

### STAINLESS STEEL BOWL

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

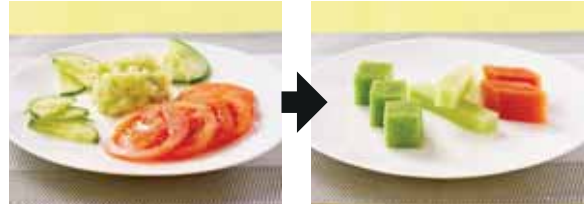


## HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

### Entrees



DUO OF RAW RED CABBAGE AND CELERIAC

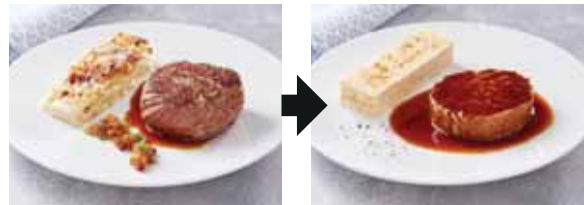


CUCUMBER AND TOMATO VARIATION

### Mains

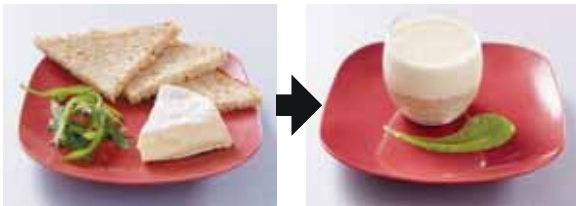


WHITE FISH AND RADISH QUENELLES



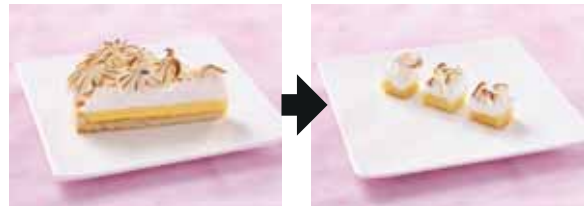
STEAK AND POTATO GRATIN

### Cheese



CAMEMBERT AND WHOLEMEAL BREAD

### Dessert

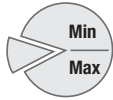


LEMON TART

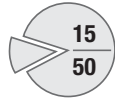


## FLOOR-STANDING Blixer®

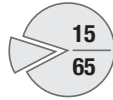
Number of  
200 g  
portions



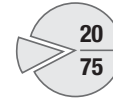
Quantities  
processed per  
operation



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



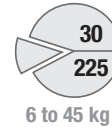
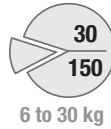
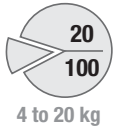
23 L

• 3 phase

Find all our table-top models on page 108

## 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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated 3 blade assembly
Number of 200 g portions	15-50

## Blixer® 15 V.V.

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	15 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated 3 blade assembly
Number of 200 g portions	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	



NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS

## 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	✓
<b>Blade</b>	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	✓
<b>Blade</b>	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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of portions	20-75

### 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	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of portions	20-100

Choose your model:

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

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

Choose your options:

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



NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS

## Blixer® 45

## Blixer® 60

Motor	Induction	Induction
Wattage	10000 W	11000 W
Voltage	3 phase	3 phase
Speed	1500 rpm - 3000 rpm	1500 rpm - 3000 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	45 L stainless steel	60 L stainless steel
See-through lid	✓	✓
Lid wiper	✓	✓
Blixer® arm	✓	✓
<b>Blade</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>	All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b>
3 retractable wheels	✓	✓
Number of portions	30-150	30-225

Choose your model:

Blixer® 45		Ref.	Blixer® 60		Ref.
Blixer® 45	400V/50/3	53341	Blixer® 60	400V/50/3	54341

Choose your options:

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

# 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.



## STAINLESS STEEL BOWL

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

## MOTOR BASE

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

## TIMER

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

**Easy  
Guide**

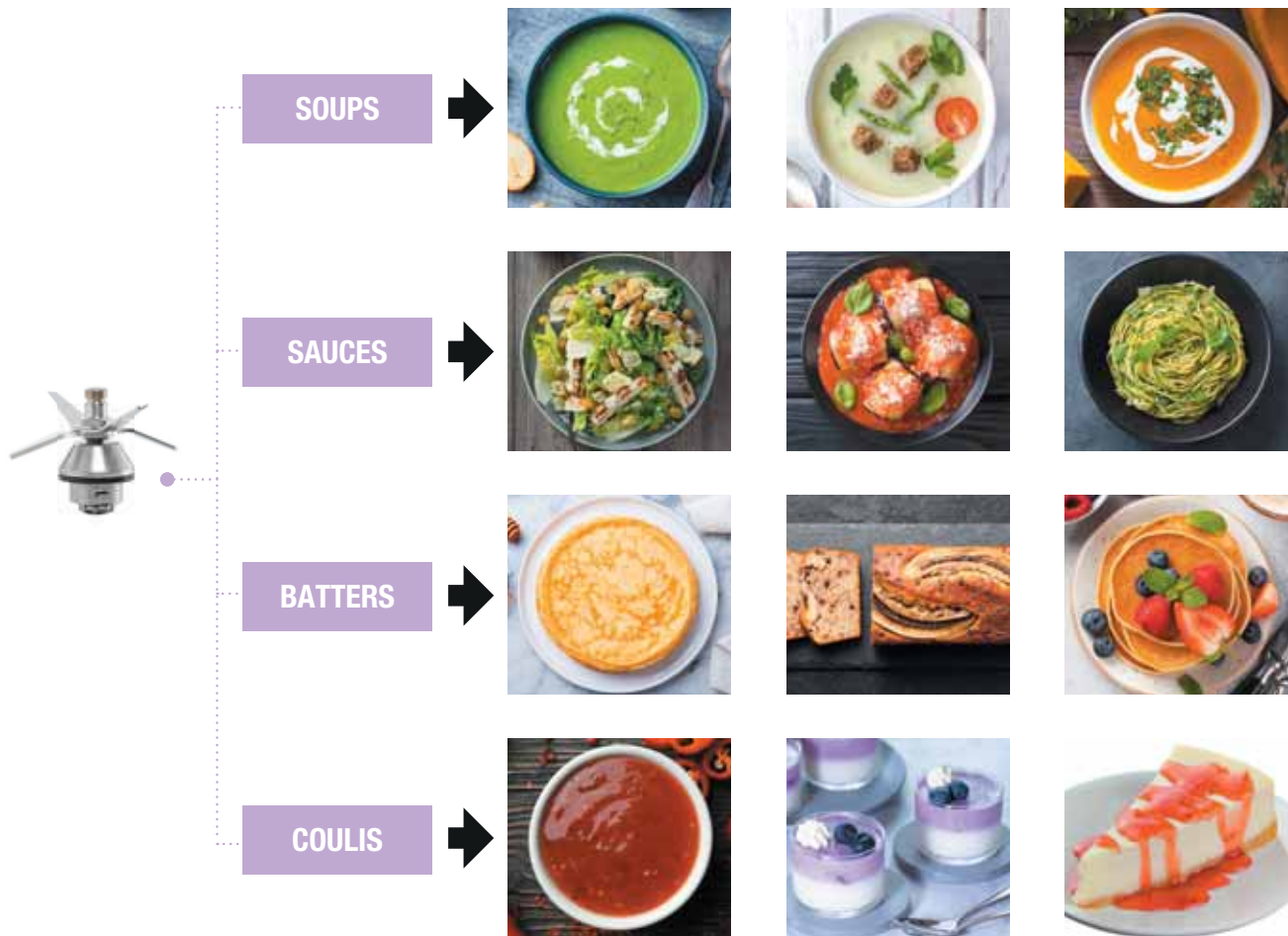


All **stainless steel blade**.  
Easily dismantled with the special tool provided and can be washed in water

## EXCLUSIVITY

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





## X-Flow<sup>®</sup> Technology

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





NEW



## 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 - <b>included</b>
X-Flow Technology	✓

Choose your model:

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



Choose your options:

Options	Ref.
3 L bowl assembly	28350



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
<b>Blade</b>	Stainless steel 4-blade assembly - <b>included</b>
X-Flow Technology	✓

Choose your model:

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



Choose your options:

Options	Ref.
5 L bowl assembly	28550





# 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



STAINLESS STEEL BELL

## 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 142





# IMMERSION BLENDERS

## MINI

**Mini MP**  
See page 138



220 W **MicroMix®**  
240 W **Mini MP 160 V.V.**  
270 W **Mini MP 190 V.V.**  
290 W **Mini MP 240 V.V.**

## COMPACT

**CMP**  
See page 140



310 W **CMP 250 V.V.**  
350 W **CMP 300 V.V.**  
400 W **CMP 350 V.V.**  
420 W **CMP 400 V.V.**

## LARGE

**MP**  
See page 143



440 W **MP 350 Ultra**  
500 W **MP 450 Ultra**  
750 W **MP 550 Ultra**  
850 W **MP 600 Ultra**  
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

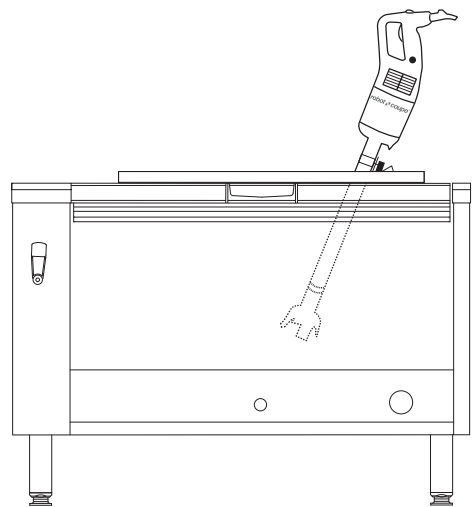
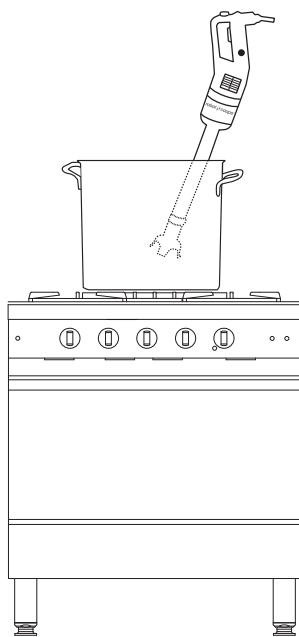
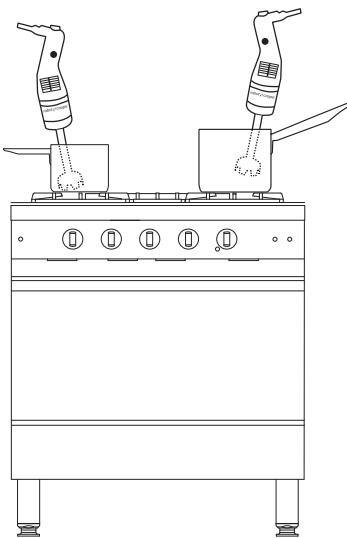
Institutions, caterers, intensive use

Emulsions

Small portions

Regular use

Large receptacles



## SPECIAL FOR TILTING PAN

**CMP - MP Ultra**  
See page 147

**NEW**



**350 W**  
CMP 300  
V.V.

**500 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 149



**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

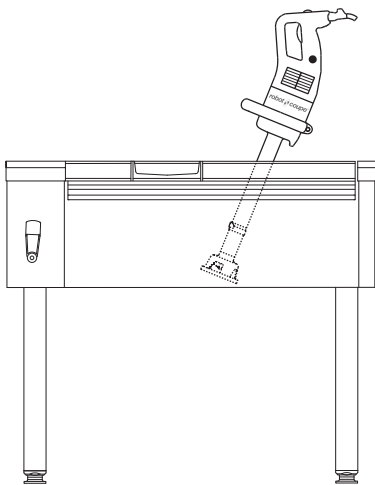


## CLEANING



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.

# 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
<b>Accessories</b>	Stainless steel Aeromix - <b>Included</b> Wall support - <b>Included</b>



## 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.



**Blade designed for optimum blending.**



**VARIABLE SPEED BUTTON**  
Easy to see and adjust.

**STAINLESS STEEL MOTOR HOUSING**  
To make the immersion blender last longer.

### **INNOVATION**

#### **AEROMIX**

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



### **BLADE**



### **AEROMIX** For emulsions





### Mini MP 160 V.V.

### Mini MP 190 V.V.

### Mini MP 240 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
<b>Accessories</b>	Stainless steel Aeromix <b>Included</b> Wall support - <b>Included</b>

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
<b>Accessories</b>	Stainless steel Aeromix <b>Included</b> Wall support - <b>Included</b>

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
<b>Accessories</b>	Stainless steel Aeromix <b>Included</b> Wall support - <b>Included</b>

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 150



**Whisk function**

**Mini MP 240 Combi**

See page 150



**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 - <b>Included</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>

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 151



**Whisk function**  
**CMP 300 Combi**  
See page 151



**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

<b>1 universal stainless steel pan support 1</b>	<b>Ref.</b>
To be attached to the edge of the pan.	27358
<b>3 adjustable stainless steel pan supports 2</b>	<b>Ref.</b>
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).



## IMMERSION BLENDERS



Wall support

### 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
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



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



Wall support

### 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
<b>Accessories</b>	Wall support - <b>Included</b>

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



**Whisk function**

### MP 350 Combi Ultra

See page 152

Choose your options:

MP 350 Ultra / MP 350 Ultra V.V.		
Options	Ref.	
EasyGrip removable handle	27359	



## 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
<b>Accessories</b>	Wall support - <b>Included</b>

## 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
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



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

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



**Whisk function**

**MP 450 Combi Ultra**

See page 152

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 <b>EasyGrip</b> handle	Removable <b>EasyGrip</b> 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
<b>Accessories</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>

Choose your model:



Scan the QR-Code to see the immersion blenders in action.

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

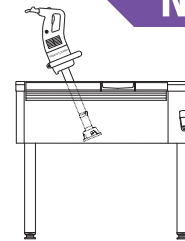


<b>1 universal stainless steel pan support 1</b>	<b>Ref.</b>
To be attached to the edge of the pan.	27358
<b>3 adjustable stainless steel pan supports 2</b>	<b>Ref.</b>
For 330 to 650 mm diameter pans	27363
For 500 to 1000 mm diameter pans	27364
For 850 to 1300 mm diameter pans	27365

# 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.

## Easy Guide

## DURABILITY

Equipped with a 6-level watertightness system.

## ERGONOMICS

### Double handle - Maximum comfort!

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

## 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.

## INNOVATION

### CLEANING

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



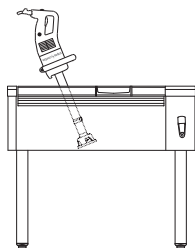
## AFTER SALES SERVICE: DETACHABLE POWER CORD

- 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).



## IMMERSION BLENDERS

### SPECIAL FOR TILTING PAN



### CMP 300 V.V.

### MP 350 Ultra TP

### MP 800 Turbo TP

Wattage	350 W	440 W	1000 W
Voltage	Single phase	Single phase	Single phase
Speed	2300 to 9600 rpm (self regulating system)	9500 rpm	9500 rpm
Blade, bell and shaft	Length 300 mm - all stainless steel	Length 350 mm - all stainless steel	Length 350 mm - all stainless steel
Removable blade	✓	✓	✓
Reinforced bell	No	✓	✓
Removable bell	✓	✓	✓
Removable foot	No	No	✓
Second handle	No	Removable <b>EasyGrip</b> handle	Integrated stainless steel handle
Electronic booster system	No	No	Electronic booster system for motor
EasyPlug	✓	✓	✓
Dimensions	Length 660 mm, Ø 94 mm	Length 763 mm, Ø 125 mm	Length 845 mm, Ø 125 mm
Gross weight	3,9 kg	8 kg	8,2 kg
<b>Accessories</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>	Wall support - <b>Included</b>

Choose your model:



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

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

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	100+
Motor base	CMP 300 V.V.	MP 350 Ultra TP	MP 800 Turbo 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

### Mini MP 240 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
<b>Accessories</b>	Wall support - <b>Included</b>

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
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



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

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

## CMP 300 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	✓
Dimensions	Total length with tube 640 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.6 kg
<b>Accessories</b>	Wall support - <b>Included</b>

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	✓
Dimensions	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.7 kg
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



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

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

Choose your options:

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

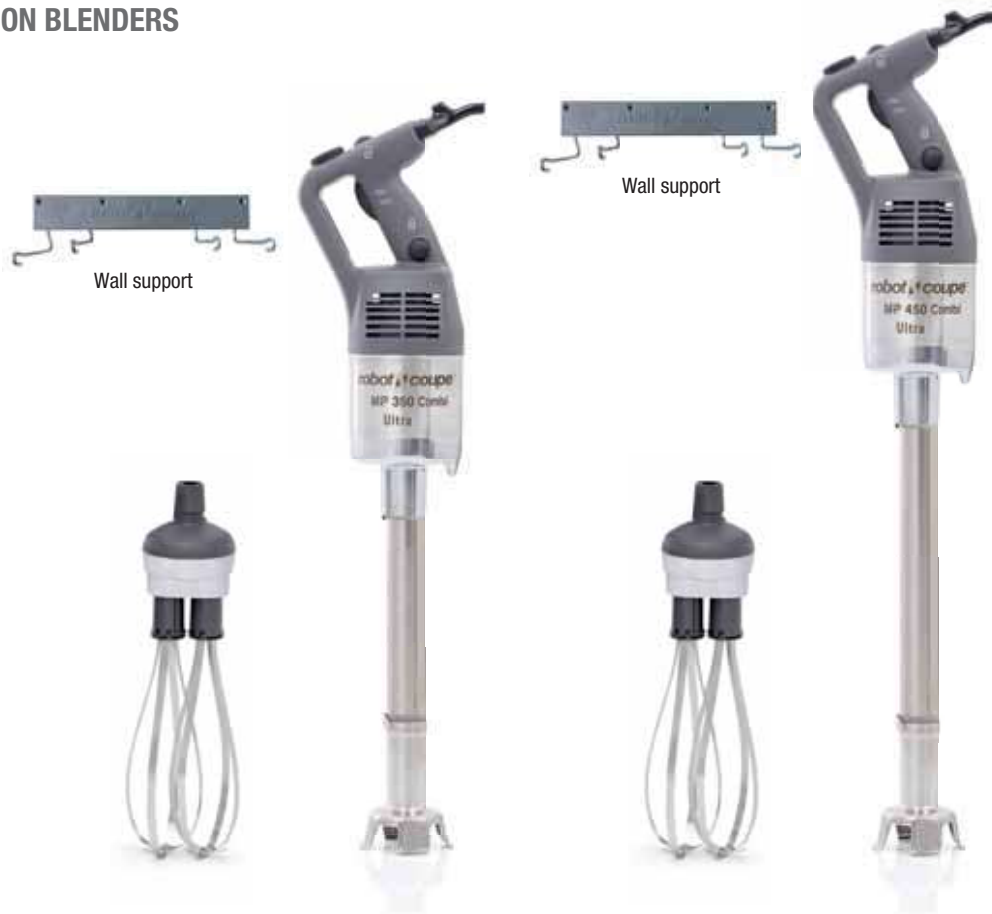


### Mixipot®

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
<b>Accessories</b>	Wall support - <b>Included</b>

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
<b>Accessories</b>	Wall support - <b>Included</b>

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

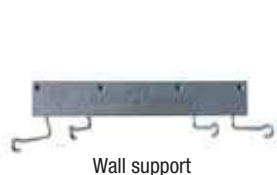
Wattage	500 W
Voltage	Single phase
Speed	250 to 1500 rpm (self regulating system)
Whisk	280 mm long detachable whisk
Metal whisk box	✓
EasyPlug	✓
Dimensions	Length 800 mm, Ø 125 mm
Gross weight	8.6 kg

**Accessories** Wall support - **Included**

Choose your model:



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



Wall support

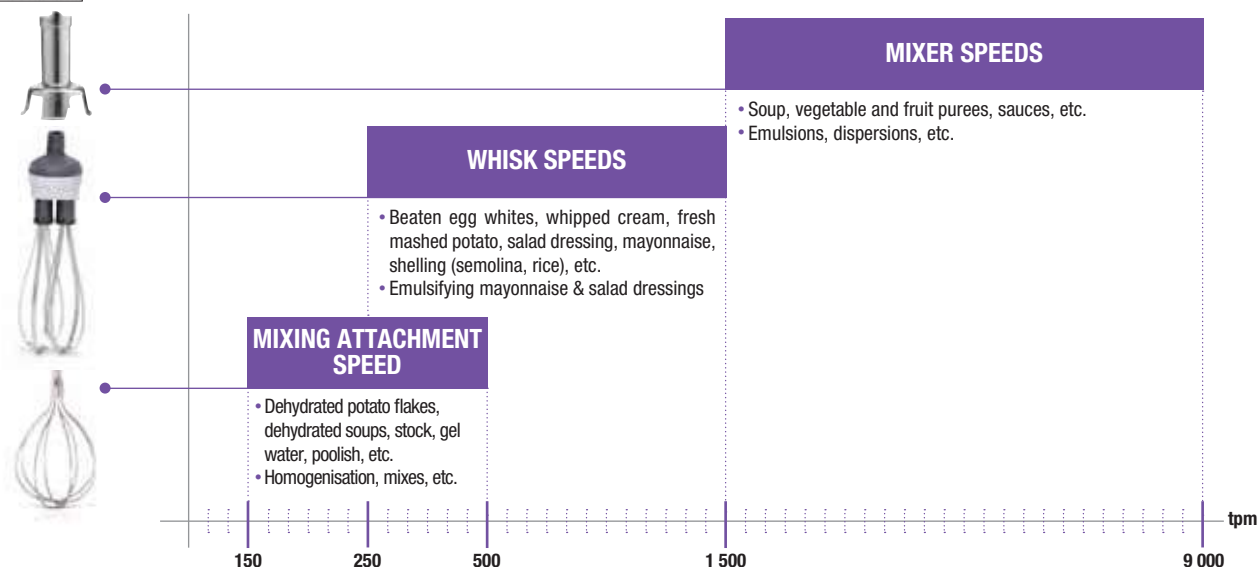


## MP 450 XL FW Ultra

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

**Accessories** 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.



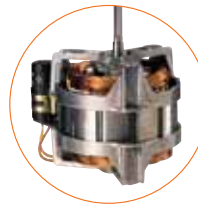
### AUTOMATIC FEED TUBE

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



### BASKET

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



### 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\*\*



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.

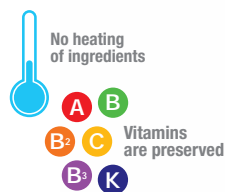
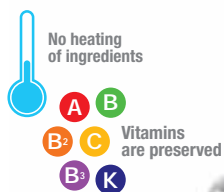


#### **Rapid return on investment:**

- 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	✓ - <b>Automatic</b> Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	155 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - <b>1 size</b>
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	✓ - <b>Automatic</b> Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	177 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - <b>2 sizes</b>
Sloping base	✓
Drip catcher tray	✓ - <b>Large capacity</b>
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-

Choose your model:

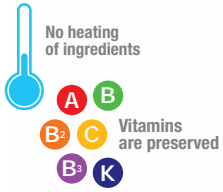


J 80	Ref.
J 80 230V/50/1	56001B

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

Choose your options:

J 80 all models	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230



## J 100

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Flow rate	160 L/hr
Bowl	Stainless steel
Chute	✓ - <b>Automatic</b> Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel - <b>For intensive use</b>
Useful height under spout	251 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Jug	✓
Blender bowl	✓
No-splash spout	✓ - <b>2 sizes</b>
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	55041

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



Thick tomato juice for gaspatcho and sauces.



Lemon juice for beverages, sorbets and marinades.





# AUTOMATIC SIEVES

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.



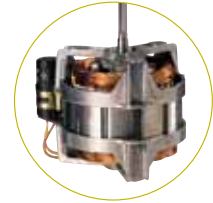
## PERFORATED BASKET

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**



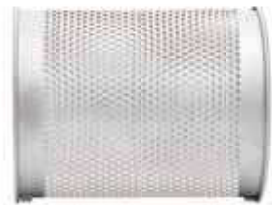
**OLIVES**



**CHERRIES, PLUMS, etc.**



**3 mm**



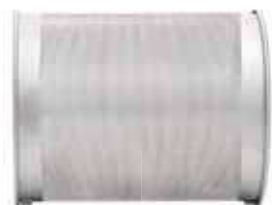
**5 mm**



**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.

## AUTOMATIC SIEVES



### 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
<b>Table-top model</b>	✓
<b>Floor-standing model</b>	-
<b>Perforated basket</b>	1 mm perforated basket - <b>Included</b>



### 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
<b>Table-top model</b>	-
<b>Floor-standing model</b>	✓
<b>Perforated basket</b>	1 mm perforated basket - <b>Included</b>

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
<b>Table-top model</b>	-	-
<b>Floor-standing model</b>	✓	✓
<b>Perforated basket</b>	1 mm and 3 mm perforated baskets <b>Included</b>	1 mm and 3 mm perforated baskets <b>Included</b>

### 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	



# 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	22571	550	•		220	280	555	400	300	540	10	11
R 201 XL Ultra 230V/50/1	22591	550	•		220	280	555	400	300	540	10	11
R 211 XL Ultra 230V/50/1	2119	550	•		220	360	505	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	2458	750	•		320	305	590	610	410	570	21	23
R 402 400V/50/3	2438	750		•	320	305	590	610	410	570	22	24
R 402 V.V. 230V/50/1	2443	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	2319	1 500		•	335	560	1160	1120	800	900	57	83
CL 60 V.V. Pusher Feed Head 230V/50/1	2323	1 500	•		460	770	1355	1120	800	900	69	95
CL 60 2 Feed Head 400V/50/3	2325	1 500		•	460	770	1355	1120	800	900	69	95
CL 60 V.V. 2 Feed Head 230V/50/1	2329	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	22107	550	•		200	280	350	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	24609	750	•		280	365	510	490	390	650	21	23
R 5 - 2V 400V/50/3	24614	1 500		•	280	365	510	490	390	650	21	24
R 5 V.V. 230V/50-60/1	24623	1 500	•		280	365	510	490	390	650	22	24
R 7 V.V. 230V/50-60/1	24711	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

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	33232	700	•		210	280	390	400	300	540	10	11
Blixer® 3 230V/50/1	33198	750	•		240	305	445	400	300	540	12	13
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	33259	1 500		•	280	365	540	490	390	650	21	24
Blixer® 5 V.V. 230V/50-60/1	33265	1 500	•		280	365	540	490	390	650	22	24
Blixer® 7 V.V. 230V/50-60/1	33298	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

# TECHNICAL DATA

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	47011	1 100	•		215	470	450	535	295	550	14	16
BL 5 230V/50/1	47001	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	34800L	440	•		125	763	930	275	155	5	8
MP 800 Turbo TP 230V/50/1	34890L	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	14	15
C 40 230V/50/1	55041	500	•		240	280	645	400	300	540	10	11

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

# 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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