robot coupe®

IMMERSION BLENDERS

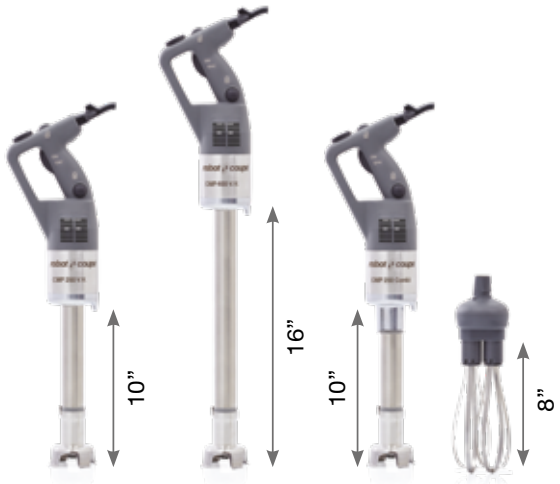


RESTAURANTS - CATERERS - DELICATESSENS

COMPACT

All Robot-Coupe Immersion Blenders have a One Year "Hassle-free" Replacement Warranty*

CMP



CMP250VV — 4 gal

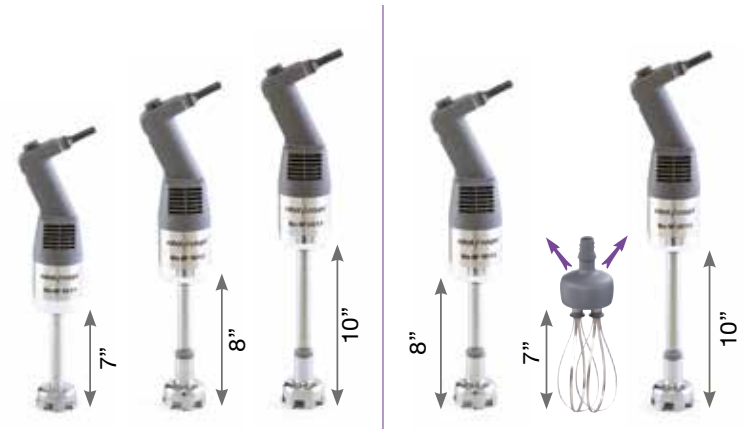
CMP400VV — 19 gal

CMP250COMBI — 4 gal

Restaurants

MINI

Mini MP



MMP 160VV

MMP 190VV

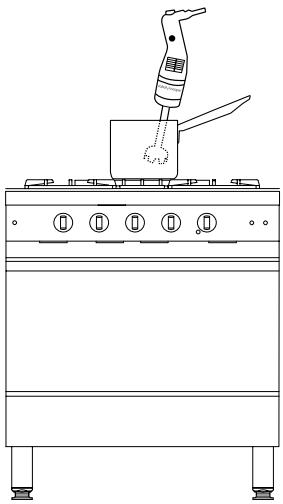
MMP 240VV

MMP190 COMBI

MMP240 COMBI

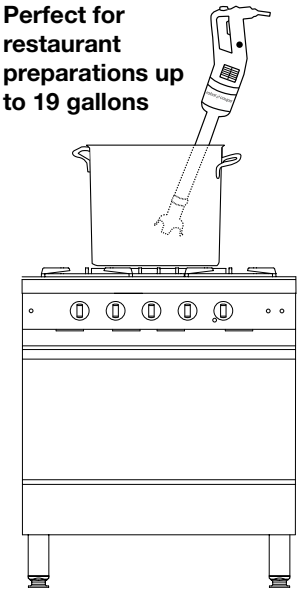
Smaller Quantities

Ideal for smaller preparations



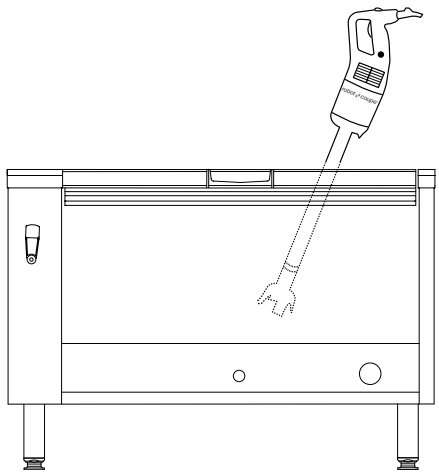
Mini MP

Perfect for restaurant preparations up to 19 gallons



CMP

Intended for intensive use in institutional and commercial caterers

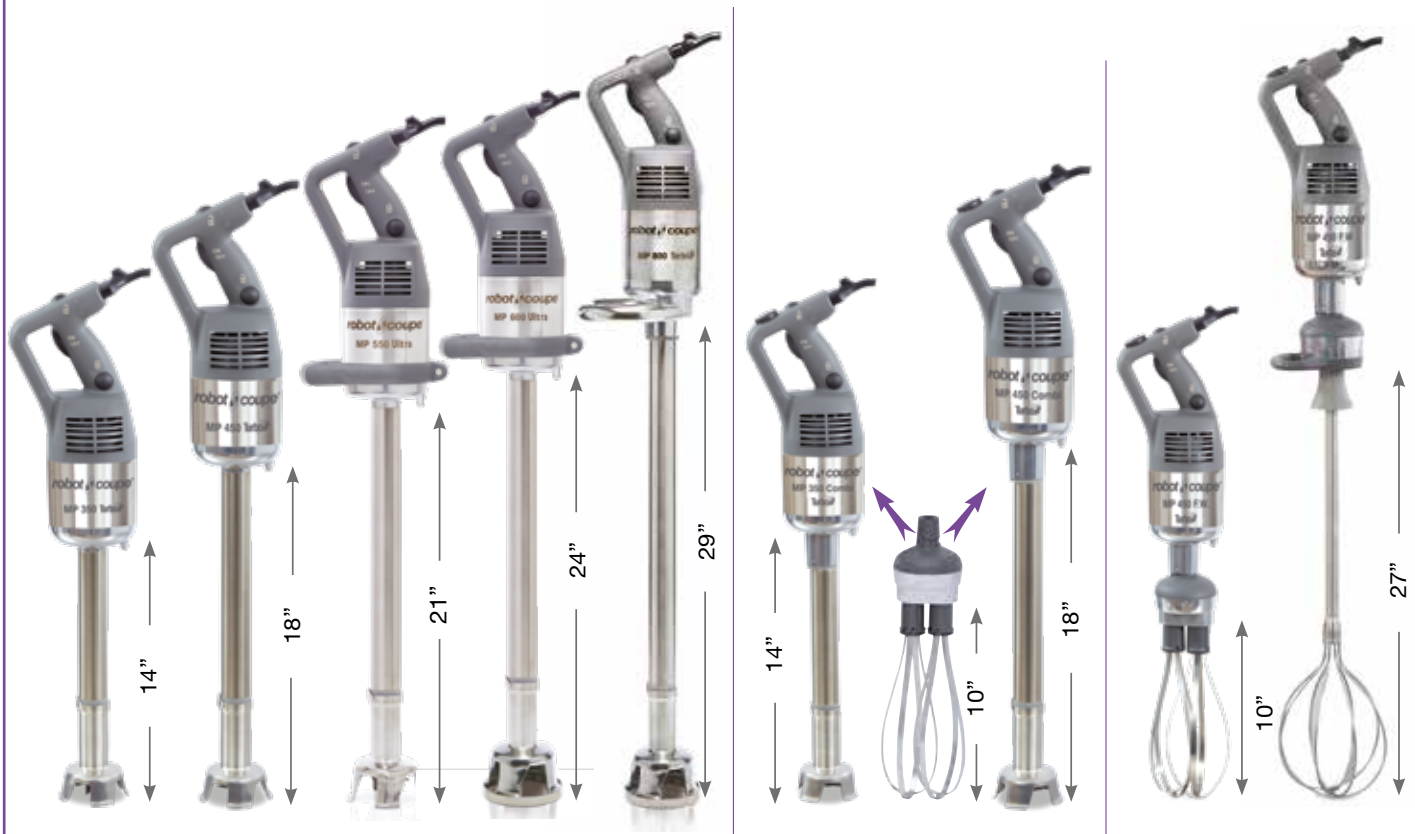


MP

*North America Only

LARGE

MP



MP350	MP450	MP550	MP600	MP800	MP350COMBI	MP450COMBI	MP450FW	MP450XLFW
13 gal	26 gal	53 gal	79 gal	106 gal	13 gal	26 gal	26 gal	26 gal

Large production and institutions







MINI RANGE



Mix

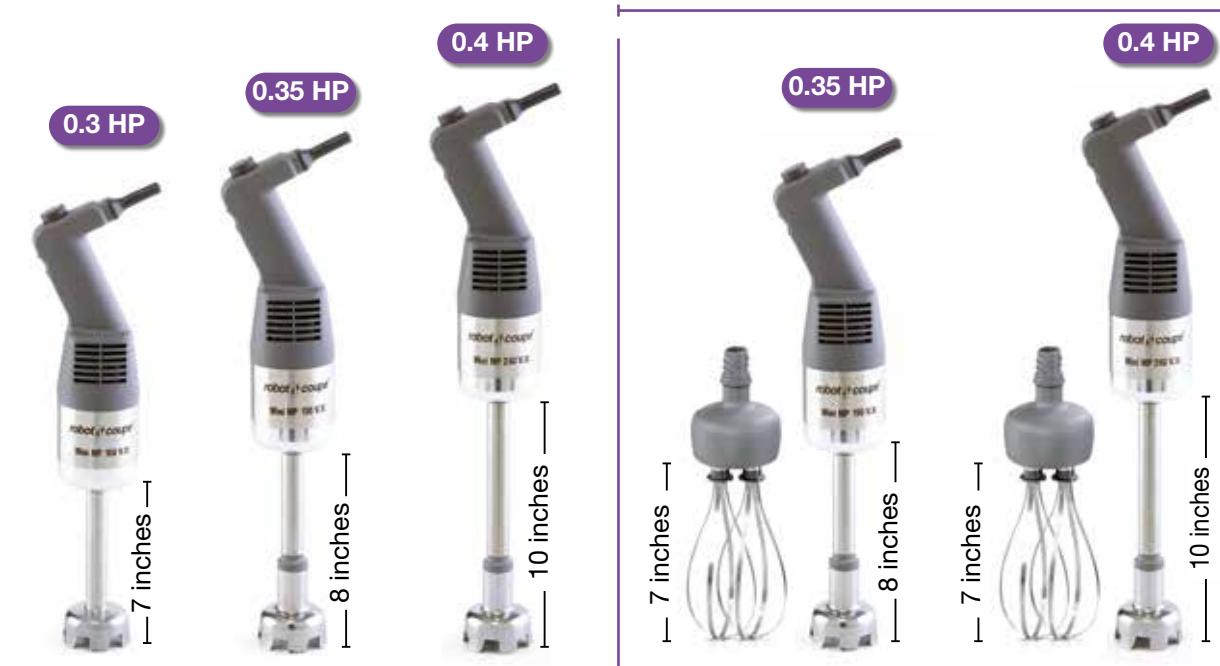


Emulsify



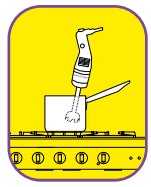
Beat

FOR SMALLER QUANTITIES



MMP 160VV	MMP 190VV	MMP 240VV	MMP190 COMBI	MMP240 COMBI
2,000 to 12,500 rpm			**Mixer:** 2,000 to 12,500 rpm **Whisk:** 350 to 1,560 rpm	

MINI RANGE



Minimum size, maximum performance!
For sauces, emulsions and small preparations

VARIABLE SPEED

- 2,000 to 12,500 rpm with mixer function
- 350 to 1,560 rpm with whisk function

ERGONOMICS

The shape of the handle is specifically designed to ensure a solid grip and controlled operation of the Immersion Blender, thus reducing user fatigue.

POWERFUL

A powerful motor (240-290 W varies according to model) for an even longer lifespan!





SANITATION

Detachable shaft and blade assembly for perfect sanitation with an exclusive, patented Robot-Coupe system. Shaft, bell and blade assembly all made from stainless steel for a longer lifespan.

The MMP190VV and MMP240VV models have a detachable bell.

STAINLESS STEEL BELL

MULTIPURPOSE



The overmolded stainless-steel blades ensure perfect sanitation, ideal for making coulis, cream soups and sauces.



Detachable stainless-steel emulsifying disc for aerating hot and cold sauces, resulting in a foamy consistency.

CMP COMPACT RANGE

Mix



Beat



CATERING

0.5 HP



CMP400VV

0.4 HP



CMP250VV

5,000 to 10,000 rpm

COMBI

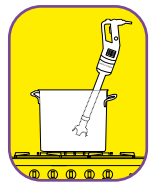
0.4 HP



CMP250COMBI

Mixer: 2,300 to 10,000 rpm
Whisk: 500 to 1,800 rpm

CMP COMPACT RANGE



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



ERGONOMICS
Light, compact, easy-to-handle appliance.

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

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



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

ERGONOMICS
New cord winder for easier storage and to prevent and prevent wear and tear.

MULTIPURPOSE



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



Optimum blending quality giving the finished product a fine texture in minimal time.

STAINLESS STEEL BELL

AFTER-SALES SERVICE: DETACHABLE POWER CORD

1. The patented **EasyPlug** system allows a fast, hassle-free power cord replacement during after-sales servicing.
2. **The indicator lights up** when the machine is powered and ready for operation, provided the cable is undamaged and properly connected at both ends (wall socket and EasyPlug).





LARGE RANGE

Mix



Beat



LARGE PRODUCTION / CATERING



MP350 | MP450 | MP550 | MP600 | MP800

MP350/MP450: 12,000 rpm
MP350VV / MP450VV: 3,000 to 10,000 rpm

12,000 rpm

12,000 rpm

12,000 rpm

COMBI



MP350COMBI | MP450COMBI

Mixer: 3,000 to 10,000 rpm
Whisk: 500 to 1,500 rpm

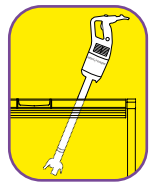
MP450FW

250 to 1,500 rpm

LARGE RANGE

MP LARGE PRODUCT RANGE

Large-capacity performance in a user-friendly design



ERGONOMICS
Handle designed for controlled maneuverability.





For the MP V.V. and MP Combi models, **the variable speed control dial** provides precision and convenience.

PERFORMANCE
High-Power motor: **+20%** for greater efficiency.
Increased performance **to optimize blending time.**

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

ERGONOMICS
New cord winder makes for convenient storage and protects from wear and tear.

STAINLESS STEEL BELL

INNOVATION





NEW

New EasyGrip removable handle.
Distribute the machine's weight for easier operation and user comfort.



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

AFTER-SALES SERVICE: DETACHABLE POWER CORD

1. The patented **EasyPlug** system allows a fast, hassle-free power cord replacement during after-sales servicing.
2. **The indicator lights up** when the machine is powered and ready for operation, provided the cable is undamaged and properly connected at both ends (wall socket and EasyPlug).





COMBI PRODUCT RANGE

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

POWERFUL
High-powered motor for +15% greater efficiency.

EASY-TO-OPERATE
Variable speed control dial easily used with one hand.

ERGONOMIC
Handle designed for a solid grip and controlled maneuverability.

CONVENIENT
Self-regulating speed system for sophisticated preparations.



Mini MP **CMP** **MP**

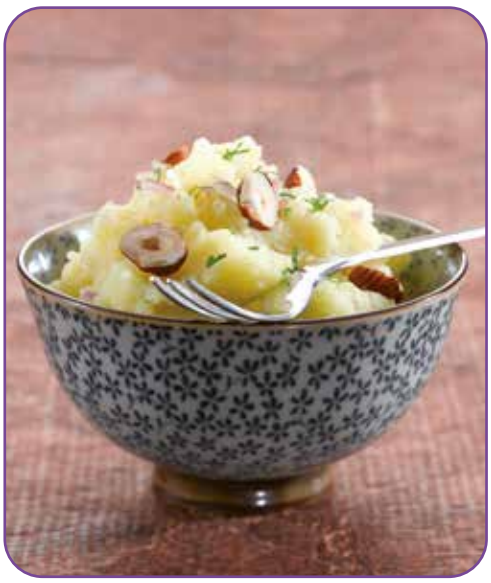
METAL WHISK BOX



HEAVY DUTY
Metal gears 2 metal housings designed to withstand heavy-duty use.

SANITATION
Overmolded whisks ensure perfect sanitation.

ERGONOMIC
Fast coupling system links the whisks, gearbox, and motor housing for easy attachment and removal.







MIXING TOOL ATTACHMENT



Ergonomic handle

Rubber protection

- **Variable speed** from 150 to 510 rpm
- Total length of the tool: **47 1/2"**
- **Available as an optional attachment for Combi models.**

Uses:
potato flakes, dehydrated base for soups, etc.







FOOD SANITATION ADVICE FOR CLEANING

Remove bell and blade for easy and thorough cleaning







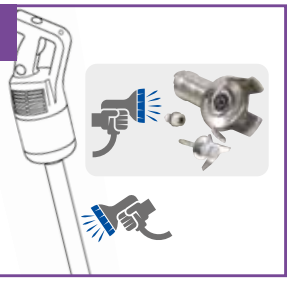


1

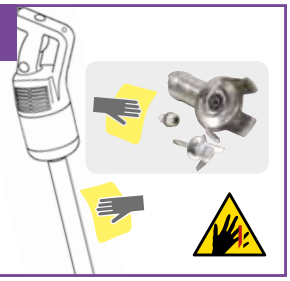


≥5 min

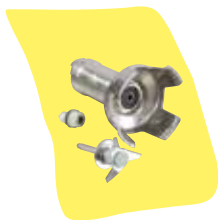
2



3



4



~30 min

HACCP Advice

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

EXCLUSIVE TECHNOLOGY

Benefits

- **Perfect sanitation:** Foot, blade, bell, and whisk fully-removable, a Robot-Coupe exclusive.
- **Robust machine:** The design and materials used in the construction guarantee a durable machine.
- **Large processing capacity:** Powerful motor provides fast processing and optimal production quality.
- **Easy maintenance:** All stainless steel shaft, bell, blade and whisk.
- **Mini & Compact designs:** Space-saving and easy-to-use for processing smaller quantities.

Pan capacity

Recommended for 0.5-106 gal

Targets

Restaurants, Caterers, Bakeries and Cafes.

In Brief

The performance in terms of sanitation, ease of use, a variety of functions, longer service life, and profitability make it the best choice on the market.

robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



03/2026 - USA

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