robot @ coupe®

Dedicated solutions

for all food preparation needs in

supermarkets



ROBOT-COUPE IS #THESOLUTION

FOR FRESH PRODUCE OFFERED IN SUPERMARKETS.





THE ADVANTAGES OF ROBOT-COUPE SOLUTIONS



SAVE TIME

Reduce manual tasks and increase productivity.



PRECISION

Consistent results = controlled food costs.



RELIABLE AND DURABLE

Heavy-duty motors designed for intensive use.



HOME MADE

Easily create and offer homemade dishes to your customers.



EASY TO USE

Simple and user-friendly.



EASY CLEANING

All elements in contact with food are easily removable and cleanable. HACCP compatible.

Fresh Vegetables





THE WIDEST RANGE OF CUTS

VEGETABLE PREPARATION MACHINE



High output... slice, grate, dice and julienne:

- 10 kg of dicing or brunoise in 2 minutes
- 50 kg of sliced vegetables in less than 10 minutes
- 15 kg of julienne vegetables in 3 minutes

Fresh Juice





NUTRICIOUS FRESH JUICE IN SECONDS!

JUICE EXTRACTOR J100



Ultra fresh juice on demand or pre-bottled:

- 250 ml in a glass in 6 seconds
- 2 L in a jug in 1 minute

Ready-made meals





A COMPACT AND VERSATILE SOLUTION

FOOD PROCESSORS



Produced in a matter of minutes:

- 5 litres of mayonnaise in 1 minute 30
- 4 kg of fish tartare in 1 minute
- 15 kg of julienne vegetables in 3 minutes
- 10 kg of mashed potatoes in 2 minutes

For more information on products, please use QR code.



R752 V.V. 7,5 L

Bakery-Pastry





CUTTER: THE MUST HAVE FOR ALL YOUR PASTRY PREPARATIONS!

CUTTERS R5 & R7 V.V.



7,5 L

Example of preparations:

Praline, macaron, ganache, marzipan, almond flour...

- 3 kg of marzipan ready in 3 minutes
- 4 kg of hazelnut powder in less than 2 minutes

Soups







FRESH & FULL OF VITAMINS

IMMERSION BLENDER MP 450 Combi Ultra



Pizza





A COMPREHENSIVE SOLUTION FOR YOUR PIZZA PREP

VEGETABLE PREPARATION MACHINE

• 50 kg of sliced vegetable, sausages or grating cheese in less than 10 minutes



Production Kitchen











LARGE QUANTITIES IN RECORD TIME!

VEGETABLE PREPARATION MACHINE CL60 WORKSTATION

- Up to 1 800 kg of sliced vegetables in 1 hour
- Large amount of fresh mashed potato in minimum time

VERTICAL CUTTER MIXERS R30

- 12 kg of dips (hummus, pesto, etc...) in 4 minutes
- 17 kg of mayonnaise in 2 minutes 30
- R-Vac for sous-vide preparations





CL60

R30



Ask for a demonstration on our website:

robot-coupe.com

Dealer STAMP

Discover our product range.



HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tel.: + 33 1 43 98 88 33 - email: international@robot-coupe.com

Robot-Coupe Australia: Tel.: (02) 9478 0300 - New Zealand: Tel.: 0800 716161 email: orders@robotcoupe.com.au

Robot-Coupe U.K. LTD: Tel.: 020 8232 1800 - email: sales@robotcoupe.co.uk 2, Fleming Way, Isleworth, Middlesex TW7 6EU

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - email: info@robotcoupeusa.com www.robotcoupeusa.com