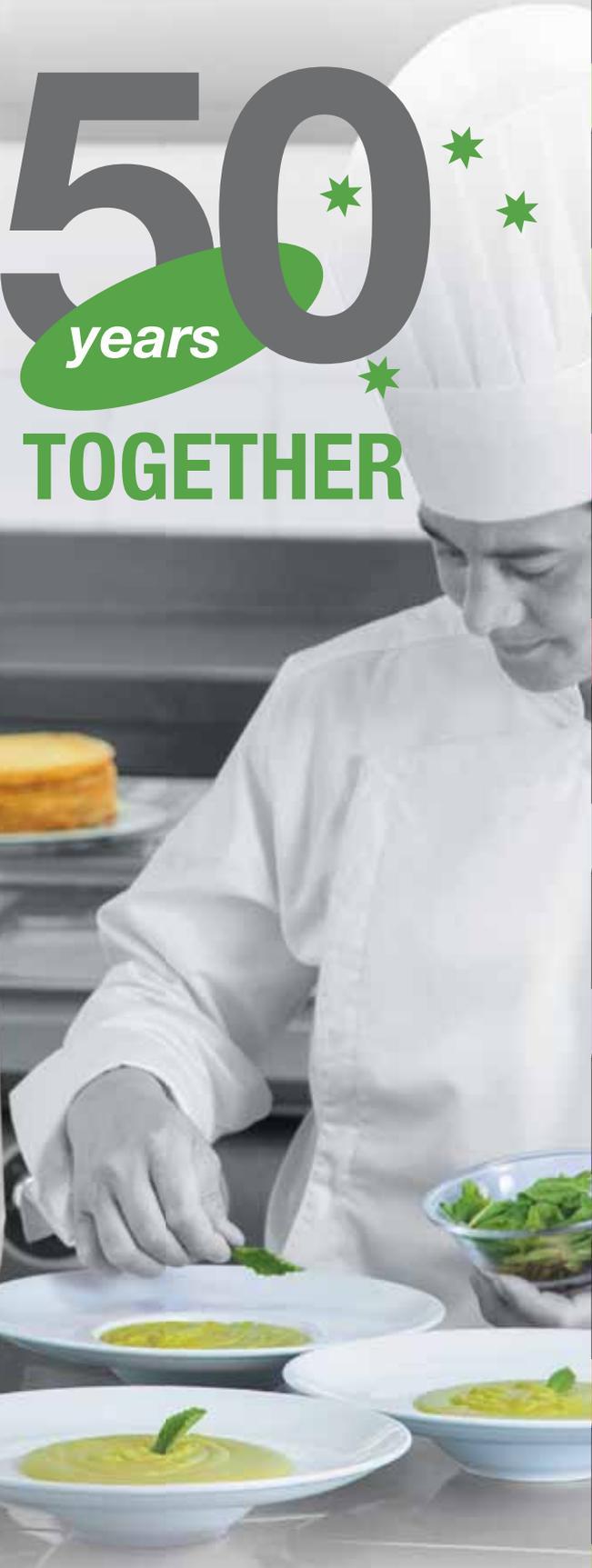


robot coupe®

50 years TOGETHER



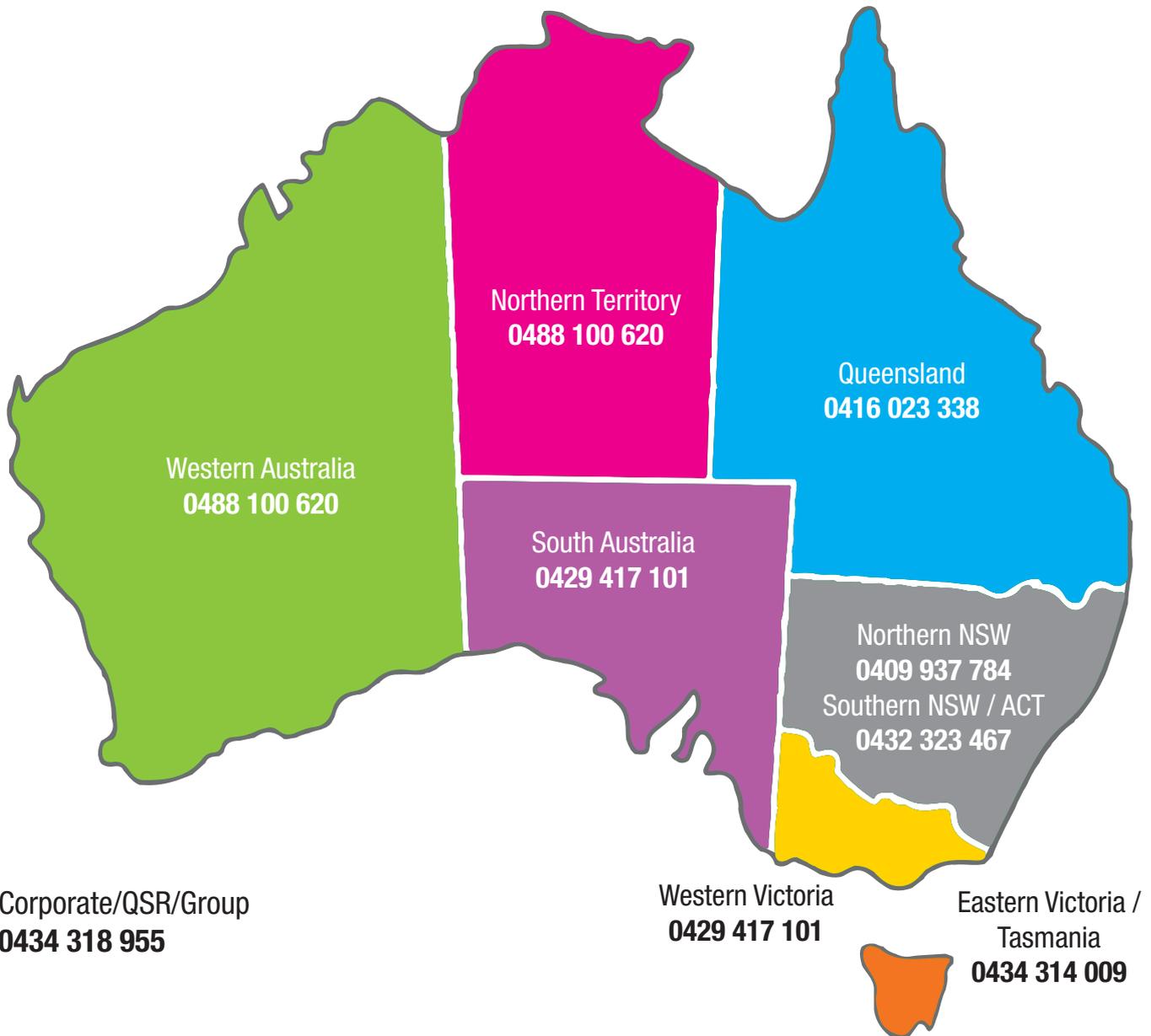
- FOOD PROCESSORS
- DISCS
- VEG PREP MACHINES
- CUTTER MIXERS
- ROBOT COOK®
- BLIXER®
- KITCHEN BLENDERS
- IMMERSION BLENDERS
- JUICE EXTRACTORS
- AUTOMATIC SIEVES
- PLANETARY MIXERS



AUSTRALIA CATALOGUE 2026



OUR TEAM IS BY YOUR SIDE



Corporate/QSR/Group
0434 318 955

Western Victoria
0429 417 101

Eastern Victoria /
Tasmania
0434 314 009

**Call your local Territory Manager to arrange
a free, no obligation demonstration in your own kitchen**

CUSTOMER SERVICE & WARRANTY:

Robot Coupe Australia
Unit 3/43 Herbert St Artarmon NSW 2064 Australia
1800 ROBOT COUPE (1800 762 682)
info@robotcoupe.com.au
www.robotcoupe.com.au

NEW PRODUCTS AND FEATURES

PAGE **120**

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

SOUPS

SAUCES

BATTERS

COULIS

robot coupe® 0:30
BL 3

NEW PRODUCTS AND FEATURES

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

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



Slicer 2mm



Slicer 4mm



Grater 2mm



Julienne 4x4mm

NEW ACCESSORIES AND FEATURES

PAGE 42 THE SOLUTION FOR A PERFECT RIPPLE CUT
Boost your creativity with two new discs sizes!



PAGE 48 THE SOLUTION FOR SLICED TOMATOES
Discover them all.



PAGE 49 THE SOLUTION TO PREPARE FRENCH FRIES
You can make long, perfectly formed French fries with EasyLoader.
Featuring a continuous-feed function, it cuts potatoes lengthwise for optimal yield in a new 6x6 mm size.



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



1960 / 1970

1970 / 1980



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

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



1990 / 2000



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

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



2024: MP TP
EasyStacker
EasyLoader

2026: Launch of new Kitchen
Blender range



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

robot  coupe[®]

**WORLD LEADER PRESENT IN
AUSTRALIA AND NEW ZEALAND
FOR 50 YEARS**

50 
years

TOGETHER

50* years

COOKING TOGETHER

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.



50* years

INNOVATING TOGETHER



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.



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.



50* years

COLLABORATING TOGETHER



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 focuses.

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

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



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

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

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

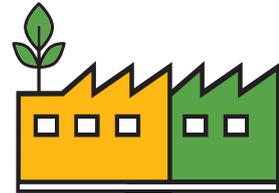
Products designed to last

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

PRODUCTION

Ethical and responsible practice

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



RESOURCES

Sustainable resource management:

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



PEOPLE

A socially committed company:

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



robot coupe®

AT YOUR SERVICE



BY YOUR SIDE IN THE FIELD

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



REQUEST A DEMO

TO IMPROVE USERS' DAILY LIFE

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



Easy Guide



A TRUSTED PARTNER



CUSTOMER SERVICE TO ASSIST YOU

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

HIGH-PERFORMANCE LOGISTICS CENTRE

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



HIGH-TECH ASSISTANCE



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

EFFICIENT AFTER-SALES SERVICE

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



robot coupe®

EASY LIFE



FOR A PERFECTLY EVEN & PRECISE CUT

Vegetable Preparation Machines - Food Processors



Exactitube
To cut small ingredients into regular slices



EasyLoader
To continuously make long and perfectly formed French fries



EasyStacker
For perfectly sliced and stacked tomatoes



REDUCE STRAIN → PREVENT MSDS

Immersion Blenders - Juice Extractors



EASY TO REPAIR

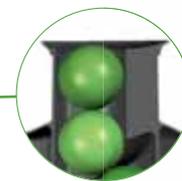
Immersion Blenders



EasyPlug
Easier replacement of power cord



EasyGrip
Removable handle for better grip



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

MAKES LIFE EASIER

EASY CLEANING



BLADES



Removable stainless steel blades



Dishwasher-safe blades



Blade-cleaning tools



EasyBell
Immersion Blenders
Removable bell and blades



DISCS



Discs Mineral+
Easy to clean in dishwasher



D-Clean Kit
Dicing grid cleaning tool

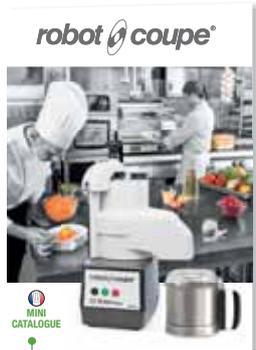


EasyClean XPress
Zero-waste solution to clean dicing grids

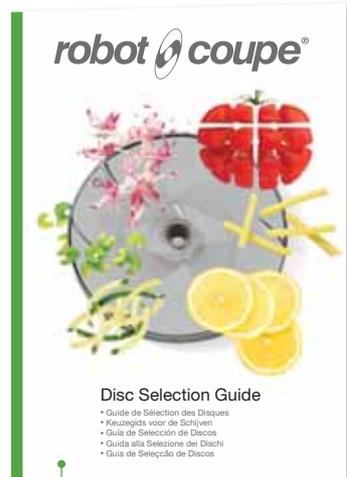


robot coupe®

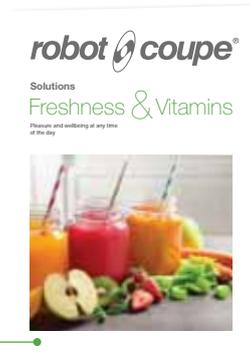
IS AT YOUR SIDE



MINI CATALOGUE
Australia
Ref. 450 894



SELECTION GUIDE
Discs
Ref. 451 928



RECIPE BOOKS
Freshness & Vitamins
Ref. 451 738



RECIPE BOOKS
Nutrition & Healthcare
Ref. 451 533



RECIPE BOOKS
Robot Cook - Ref. 450 986

AT TRADE FAIRS IN 2026



IN YOUR STORES AND SHOWROOMS



Set of 3 displays

Ref. 451581

Dimensions: L126 x H60 x W40 cm



R 301 discs display

Ref. 450 367



CL 50 discs display

Ref. 450 366



Immersion Blenders display stand

Ref. 407435

Header only: Ref. 430 323

3 Machine Display

Ref. 407818

Header only: Ref. 430 356

Combination display stand

Ref. 450421

Header only: Ref. 450 767

robot coupe®

IS BY 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
robotcoupe.com.au

ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA



LinkedIn
robot-coupe-official



Facebook
RobotCoupeOfficial

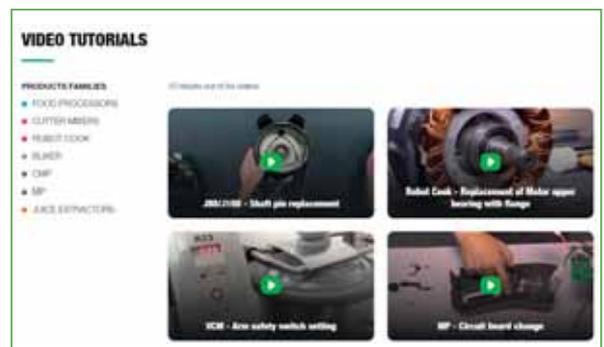
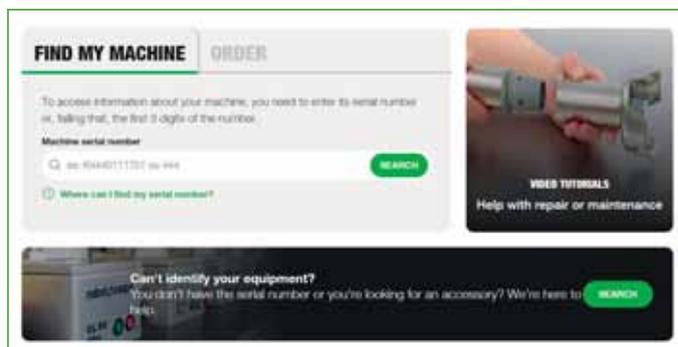


Youtube
Robot-Coupe Official



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



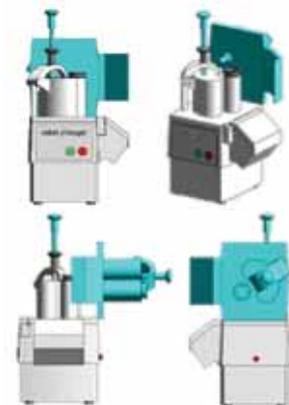
NEW WEBSITE

- **Easy to navigate and user friendly:** Quickly access product information from any device.
- **Video collection:** demonstration & training.

FOR YOU, DEALERS AND KITCHEN PLANNERS



- **Dedicated access:** consult and download technical instructions, specifications, 2D, 3D & BIM drawings
- Simply email our Customer Service Team at info@robotcoupe.com.au to receive your username and password.



FOR YOUR CUSTOMERS

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

robot coupe[®]

SOLUTIONS FOR EVERY FOOD SECTOR

COMMERCIAL FOODSERVICE



FAST FOOD

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



CONTRACT CATERING



CATERING FOR THE EDUCATIONAL SECTOR

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



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

Bakers
Confectioners
Tea rooms
Ice cream parlours
Chocolate makers
Pie shops



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 = 4 mins



CHOPPED VEGETABLE SALAD
10kg = 2mins



SOUP
45L = 6 mins



MAYONNAISE
2L = 1min



COLESLAW
300kg = 1hr



SAVE MONEY

Return on investment in less than 6 months!

Examples:



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



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



DECREASE WASTE



BOOST YOUR CREATIVITY

Let your imagination run wild



SATISFY YOUR CUSTOMERS



FRESHNESS AND ORIGINS OF PRODUCT



HOMEMADE



LOCAL



SEASONAL PRODUCT

VEGETABLE PREPARATION MACHINES

CL 50 Ultra



BLIXER® Blixer 4 V.V.



JUICE EXTRACTORS

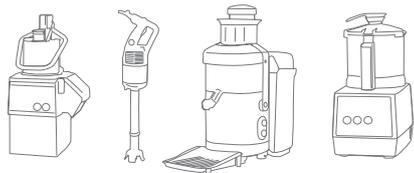
J 80 Buffet



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PAGE 24



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ROBOT COOK®

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BLIXER®

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KITCHEN BLENDERS

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IMMERSION BLENDERS

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JUICE EXTRACTORS

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AUTOMATIC SIEVES

PAGE 157

TECHNICAL DATA

(dimensions, weight, etc) PAGE 170

PLANETARY MIXERS

PAGE 162

FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

Compact and multifunctional, Robot-Coupe's combined cutter and vegetable slicer 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



Cylindrical hopper with Exactitube pusher:

- Ø58mm: long vegetables
- Ø39mm: small caliber ingredients

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

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

Easy Guide

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



Lateral ejection: Space saving and ergonomic.

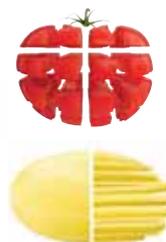


Dishwasher safe



INNOVATION

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



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

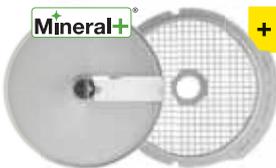
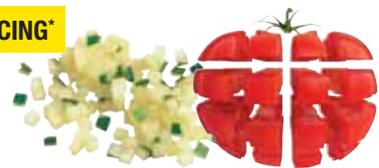


INDUCTION MOTOR

CUTTER FUNCTION

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

VEGETABLE PREPARATION FUNCTION

	<p>SLICING</p>			<p>JULIENNE</p>	
<p>NEW</p>	<p>RIPPLE CUT</p>			<p>+ DICING*</p>	
	<p>GRATING</p>			<p>+ FRENCH FRIES*</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 Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



GRATE / SLICE / RIPPLE CUT / JULIENNE

OPTIONAL
24
DISCS

OPTIONAL
3
BLADES



R 211 XL Ultra



2,9 L
READY
4

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

R 301 Ultra



3,7 L
READY
4

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

R 201 XL Ultra



1,9 L
READY
2

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

R 211 XL



2,9 L
READY
4

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

R 301



3,7 L
READY
4

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



GRATE / SLICE / RIPPLE CUT / JULIENNE

Up to **29** DISCS
3 BLADES

+ DICE + FRENCH FRIES

50 DISCS
3 BLADES

R 402 V.V.



4,5 L
READY 4

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

R 402



4,5 L
READY 4

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

R 401



4,5 L
READY 4

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

R 502 V.V.



5,9 L

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

R 502



5,9 L

- 3 phase
- 2 speeds
- Mashed potato attachment*

R 752 V.V.



7,5 L

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

R 752



7,5 L

- 3 phase
- 2 speeds
- Mashed potato equipment*

*Optional attachment

R-Mix®: Reverse rotation blending function

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R 201 XL Ultra	1.0 kg	25 kg/hr	1 to 50
R 211 XL / 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 Ultra

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



R 211 XL

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L composite bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose your model:



R 201 XL Ultra - 2 discs	Ref.
R 201 XL Ultra 220-240V/50/1 - 2 discs	22592

R 211 XL - 4 discs	Ref.
R 211 XL 220-240V/50/1 - 4 discs	2125

Discover our selection of discs and packs on page 40



Choose your options:



	R 201 XL Ultra / R 211 XL	
Options	Ref.	
Coarse serrated blade Designed for grinding & kneading	27138	
Fine serrated blade Designed for herbs & spices	27061	
Additional smooth blade	27055	
Juice and coulis extractor kit	27393	
Citrus press attachment	27392	



R 211 XL Ultra

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L stainless steel bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty



Choose your model:

R 211 XL Ultra - 4 discs	Ref.
R 211 XL Ultra 220-240V/50/1 - 4 discs	2118

Discover our selection of discs and packs on page 40



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



JUICE AND COULIS EXTRACTOR KIT

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

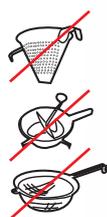
COULIS FUNCTION



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 211 XL	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 211 XL	27392
Citrus fruit attachment for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V.	27395



R 301

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L composite bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty



R 301 Ultra

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose your model:



R 301 - 4 discs	Ref.
R 301 220-240V/50/1 - 4 discs	2538

R 301 Ultra - 4 discs	Ref.
R 301 Ultra 220-240V/50/1 - 4 discs	2542

Discover our selection of discs and packs on page 40



Choose your options:



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



R 401

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm Exactitude pusher - Included Stainless steel
D-Clean Kit	-
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose your model:



R 401 - 4 discs	Ref.
R 401 220-240V/50/1 - 4 discs	2421

Discover our selection of discs and packs on page 40



R 402

Motor	Induction
Wattage	750 W
Voltage	Single phase
Speed	500 rpm - 1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm Exactitude pusher - Included Stainless steel
D-Clean Kit	Included
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose your options:



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



D-Clean Kit

Surface area
104 sq.cm.



R 402 V.V.

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm Exactitude pusher - Included Stainless steel
D-Clean Kit	Included
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose your model:



R 402 V.V.- 4 discs	Ref.
R 402 V.V. 220-240V/50/1 - 4 discs	2439

Discover our selection of discs and packs on page 40



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





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



R 502

Motor	Induction
Wattage	900 W
Voltage	3 phase
Speed	750 rpm - 1500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
D-Clean Kit	Included
Discs	Not included
Warranty	2 Year Warranty

Choose your model:

R 502	Ref.
R 502 400V/50/3	2382

R 502 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer
Timer	✓
Pulse	✓
Motor base	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
D-Clean Kit	Included
Discs	Not included
Warranty	2 Year Warranty

R 502 V.V.	Ref.
R 502 V.V. 220-240V/50/1	2388

Discover our selection of discs and packs on page 40



Choose your options:



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

Choose your pack of discs:

Discover a full collection of suggested packs on page 45	Ref.
Pizza Pack	2085W
Restaurant & Cafe Pack	2089W
Catering Pack	2087W
Asian Pack	2088W

R 752 AND R 752 V.V. FOOD PROCESSORS

- Versatile, compact and efficient thanks to their increased processing capacity
- A timer for greater precision and consistency
- New attachments designed for professional needs!

Adjustable hopper to all all sizes of fruits and vegetables!



- Requires less effort
- Prevents MSD
- Make life easier



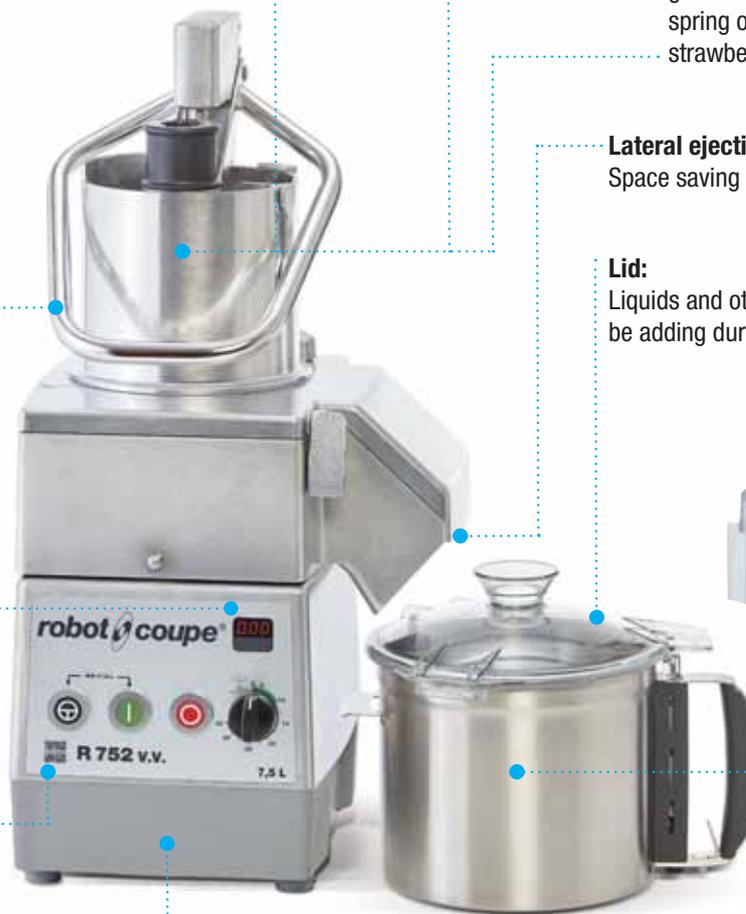
Extra large hopper:
Up to 15 tomatoes or
1 whole cabbage.



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



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



Lateral ejection:
Space saving and convenient.

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



Scraper arm:
Designed to easily scrape
the lid and edges of the
bowl whilst in operation.

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

INNOVATION

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

Timer:

- Precision
- Consistency
- Time-saving

Easy Guide

Powerful motor:
To handle even the toughest
preparations.



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



**Range of more than
50 discs available**
as options.

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

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

[BACK TO SUMMARY](#)



D-Clean Kit
Surface area
227 sq.cm.

175 mm
59 mm



D-Clean Kit
Surface area
227 sq.cm.

175 mm
59 mm

R 752

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

Timer ✓
Pulse ✓

Motor base Metal
Cutter 7.5 L stainless steel bowl
Scraper arm ✓

Blade All stainless steel detachable, adjustable smooth blade - **Included**

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

D-Clean Kit **Included**

Discs Not included

Warranty 2 Year Warranty

Choose your model:

R 752	Ref.
R 752 400V/50/3	2113

R 752 V.V.

Induction
1 500 W
Single phase - 15 amp
300 to 3500 rpm for cutter
300 to 1000 rpm for vegetable slicer

✓
✓

Motor base Metal
Cutter 7.5 L stainless steel bowl
Scraper arm ✓

All stainless steel detachable, adjustable smooth blade - **Included**

Motor shaft brush - **Included**
Full moon hopper 4.4 L
Cylindrical hopper Ø 58 mm and Ø 39 mm,
Exactitube pusher - **Included**

Included

Not included

2 Year Warranty

R 752 V.V.	Ref.
R 752 V.V. 220-240V/50/1	2116

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

← **Choose your options opposite:**

Discover our selection of discs and packs on page 40



Choose your pack of discs:

Discover a full collection of suggested packs on page 45	Ref.
Pizza Pack	2085W
Bakery Pack	2086W
Catering Pack	2087W
Asian Pack	2088W

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

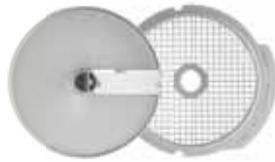


EXPERT Series 5-7

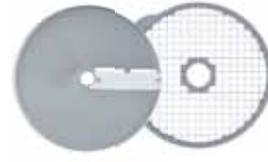
R 502/R 502 V.V. R 752/R 752 V.V.	CL 50 CL 50 Ultra CL 52/CL 55 CL 60/CL 60 V.V.	CL 50 Gourmet
--------------------------------------	---------------------------------------------------------	------------------

DISCS

	ESSENTIAL Series 1-4		EXPERT Series 5-7				
SLICE 					Almonds 0.6 mm	28166W	28166W
					0.8 mm	28069W	28069W
	27051	27051			1 mm	28062W	28062W
	27555	27555			2 mm	28063W	28063W
	27086	27086			3 mm	28064W	28064W
	27566	27566			4 mm	28004W	28004W
	27087	27087			5 mm	28065W	28065W
	27786	27786			6 mm	28196W	28196W
				8 mm	28066W	28066W	
				10 mm	28067W	28067W	
				14 mm	28068W		
				4 mm cooked potatoes	27244W	27244W	
				6 mm cooked potatoes	27245W	27245W	
RIPPLE CUT 	NEW	NEW			2 mm	27068W	27068W
	27622	27622			3 mm	27069W	27069W
	27623	27623			5 mm	27070W	27070W
GRATE 	27588	27588	27148		1.5 mm	28056W	28056W
	27577	27577	27149		2 mm	28057W	28057W
	27511	27511	27150		3 mm	28058W	28058W
					4 mm	28073W	28073W
					5 mm	28059W	28059W
	27046	27046			6 mm		
					7 mm	28016W	28016W
	27632	27632			9 mm	28060W	28060W
	27764	27764			Parmesan cheese	28061W	28061W
	27191	27191			Röstis potatoes	27164W	27164W
					Raw potatoes	27219W	27219W
	27078	27078			0.7 mm horseradish paste		
27079	27079			1 mm horseradish paste	28055W	28055W	
27130	27130			1.3 mm horseradish paste			
JULIENNE 					1 x 1.8 mm (ribbons)	28172W	28172W
					1 x 26 onion/cabbage	28153W	28153W
	27080	27080			2 x 4 mm	27072W	27072W
	27081	27081			2 x 6 mm	27066W	27066W
					2 x 8 mm	27067W	27067W
					2 x 10 mm (ribbons)	28173W	28173W
	27599	27599			2 x 2 mm	28051W	28051W
					2.5 x 2.5 mm	28195W	28195W
	27047	27047			3 x 3 mm	28101W	28101W
	27610	27610			4 x 4 mm	28052W	28052W
27048	27048			6 x 6 mm	28053W	28053W	
				8 x 8 mm	28054W	28054W	



ESSENTIAL Series 1-4



EXPERT Series 5-7

	R 402 R 402 V.V.		R 502/R 502 V.V. R 752/R 752 V.V.	
	CL 40		CL 50/CL 50 Ultra CL 52/CL 55 CL 60/CL 60 V.V.	CL 50 Gourmet
DISCS				
DICE EQUIPMENT 	■ 27513W	5 x 5 x 5 mm	■ 28110W	■ 28110W
	■ 27514W	8 x 8 x 8 mm	■ 28111W	■ 28111W
	■ 27515W	10 x 10 x 10 mm	■ 28112W	■ 28112W
		12 x 12 x 12 mm	■ 28197W	
		14 x 14 x 5 mm (mozzarella)	■ 28181W	■ 28181W
		14 x 14 x 10 mm	■ 28179W	■ 28179W
		14 x 14 x 14 mm	■ 28113W	
		20 x 20 x 20 mm	■ 28114W	
		25 x 25 x 25 mm	■ 28115W	
		50 x 70 x 25 mm (salad)	■ 28180W	
FRENCH FRIES 	▲ 27116W	6 x 6 mm* NEW	▲ 29230W	
		8 x 8 mm	▲ 28134W	▲ 28134W
		8 x 16 mm	▲ 28159W	▲ 28159W
	▲ 27117W	10 x 10 mm	▲ 28135W	▲ 28135W
BRUNOISE CL 50 Gourmet 		2 x 2 x 2 mm		28174W
		3 x 3 x 3 mm		28175W
		4 x 4 x 4 mm		28176W
WAFFLE CUTS CL 50 Gourmet 		2 mm		28198W
		3 mm		28199W
		4 mm		28177W
		6 mm		28178W
PACK OF DISCS		Pizza pack	2085W	2085W
		Bakery pack	2086W	2086W
		Catering pack	2087W	2087W
		Asian Pack	2088W	2088W
		Restaurant & Cafe Pack	2089W	2089W
		Institution Pack	2090W	2090W
		MultiCut Pack	2022W	2022W

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

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

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

- Compatible with the machines :
 - CL 50, CL 50 Ultra, R 502, R 502 V.V. With those machines, it must be used in addition to EasyLoader (page 49)
 - CL 55 and CL 60 with Automatic Feed Head
- Not compatible with the machines :
 - R 752, R 752 V.V., CL 50 Gourmet, CL 52
 - CL 55 and CL 60 with Pusher Feed Head

NEW

EasyClean Xpress

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

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



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



NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder

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

+



Dicing grid cleaning tool

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

+



Scraper tool

	Ref.
D-Clean Kit	29246

WALL MOUNTED BLADE AND DISC HOLDER:

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

Ref.
107810



WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:

> 16 small discs or 8 large discs

Ref.
107812



DISC RACK:

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

Ref.
27258



WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.
101230



DISC PROTECTOR:

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

Ref.
39726



MINI BOWL

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

Ref.
39716



THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4

STARTER PACK



Slicers

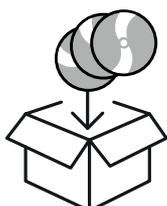
2 mm & 4 mm



	Ref.
Slicer 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27555
Slicer 4 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27566

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

HEALTHCARE PACK



Slicers

2 mm & 4 mm

Julienne

2 x 2 mm

Dicing Equipment

12 x 12 x 12 mm

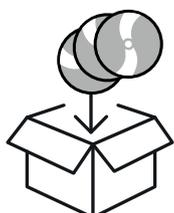


	Ref.
Dicing Equipment 12 x 12 x 12 mm to suit R 402 and CL 40	27515W
Slicer 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27555
Slicer 4 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27566
Julienne 2 x 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27599

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

EXPERT Series 5-7

PIZZA PACK



Slicers

2 mm & 4 mm

Graters

7 mm



	Ref.
Pizza Pack	2085W

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

BAKERY PACK



Slicers

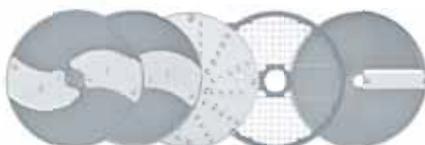
2 mm & 4 mm

Graters

3 mm

Dicing Equipment

10 x 10 x 10 mm



	Ref.
Bakery Pack	2086W

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

CATERING PACK



Slicers

3 mm

Graters

3 mm

Julienne

2.5 x 2.5 mm

Dicing Equipment

10 x 10 x 10 mm & 14 x 14 x 14 mm



	Ref.
Catering Pack	2087W

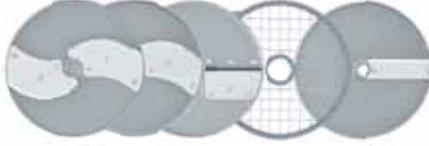
Wall-mounted disc holders (set of 2) **FREE**

EXPERT Series 5-7

ASIAN PACK



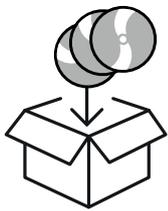
Slicers 2 mm & 5 mm **Julienne** 3 x 3 mm **Dicing Equipment** 10 x 10 x 5 mm



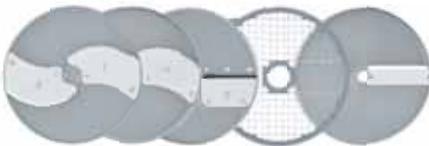
Ref.	
Asian Pack	2088W

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

RESTAURANT & CAFE PACK



Slicers 2 mm & 4 mm **Julienne** 2.5 x 2.5 mm **Dicing Equipment** 10 x 10 x 10 mm



Ref.	
Restaurant & Cafe Pack	2089W

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

INSTITUTION PACK



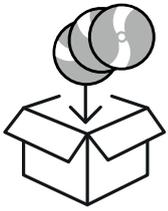
Slicers 2 mm & 4 mm **Graters** 3 mm **Dicing Equipment** 10 x 10 x 10 mm



Ref.	
Institution Pack	2090W

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

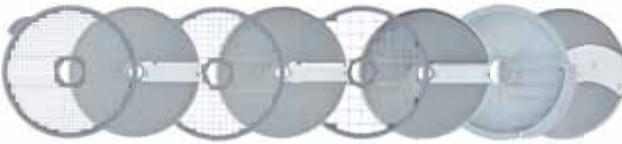
MULTICUT PACK OF 16 DISCS



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 fruit and raw vegetables.

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

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

Ref.	
MultiCut Pack of 16 discs	2022W

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

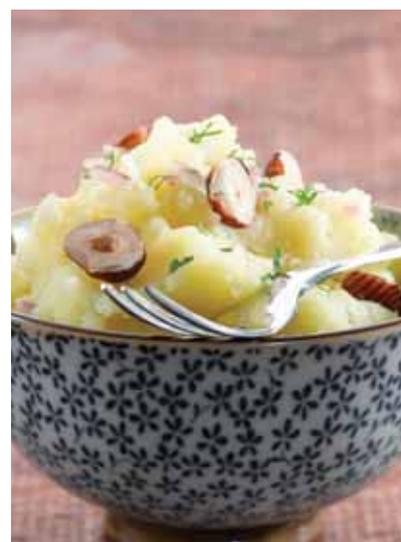
Can produce up to 10 kg of delicious fresh mashed potato in just 2 minutes.

- **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 potato cutting on the **length**.



		Ref.
EasyLoader (R 502 & CL 50)	1	49323
6x6 mm French Fry attachment (R 502 & CL 50)	1 + 2	49324
8x8 mm French Fry attachment (R 502 & CL 50)	1 + 2	49325
8x16 mm French Fry attachment (R 502 & CL 50)	1 + 2	49326
10x10 mm French Fry attachment (R 502 & CL 50)	1 + 2	49327
10x16 mm French Fry attachment (R 502 & CL 50)	1 + 2	49328
6x6 mm French Fry equipment (CL 55 & CL 60 Auto)*	2	29230W

*Not compatible with R 752 - R752 V.V. - CL 50 Gourmet - CL 52 - CL 55 Pusher - CL 60 Pusher.
For CL 50 - CL 50 Ultra - R 502 - R502 V.V. it must be used in addition to EasyLoader.



NEW

Surface treatment:



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.

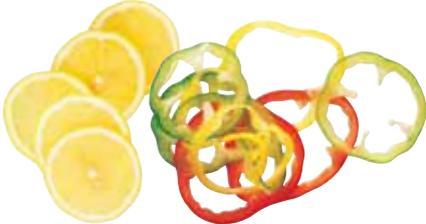
THE WIDEST RANGE OF CUTS

SLICE

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

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



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

The green discs show the actual size

*Except CL 50 Gourmet



GRATE



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

ESSENTIAL CL 40, R 201 XL Ultra, R 211 XL, 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, CL 60 V.V., R 502, R 502 V.V., R 752, R 752 V.V.

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

2 mm
Ref. 27068W



3 mm
Ref. 27069W
Ref. 27622 **NEW**



5 mm
Ref. 27070W
Ref. 27623 **NEW**



The green discs show the actual size

*Except CL 40

THE WIDEST RANGE OF CUTS

JULIENNE



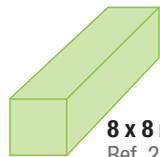
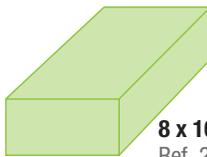
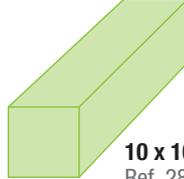
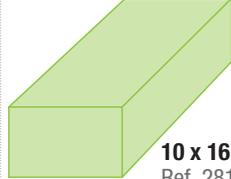
EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 752, R 752 V.V.
ESSENTIAL CL 40, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

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

FRENCH FRIES

EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 752, R 752 V.V.
EXPERT CL 50, CL 50 Ultra, R 502, R 502 V.V. (Equipment + EasyLoader*)
EXPERT CL 55 Auto, CL 60 Auto, CL 60 Auto V.V. (French fry Equipment only)
ESSENTIAL CL 40, R 402, R 402 V.V.



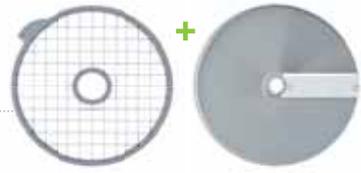
 6 x 6 mm Ref. 49324 Ref. 29230W 	 8 x 8 mm Ref. 28134W Ref. 27116W 	 8 x 16 mm Ref. 28159W 	 10 x 10 mm Ref. 28135W Ref. 27117W 	 10 x 16 mm Ref. 28158W 
----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

*Discover EasyLoader page 45

The green discs show the actual size



DICING EQUIPMENT



EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., 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



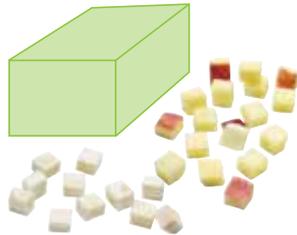
12x12x12 mm*
Ref. 28197W
Ref. 27515W



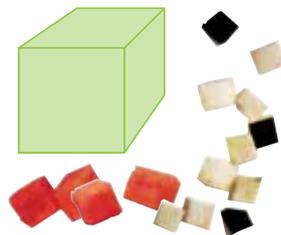
14x14x5 mm
Ref. 28181W



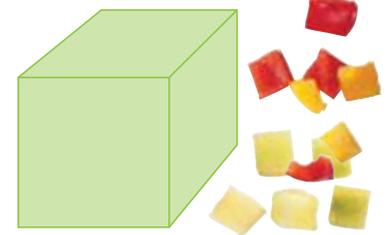
14x14x10 mm
Ref. 28179W



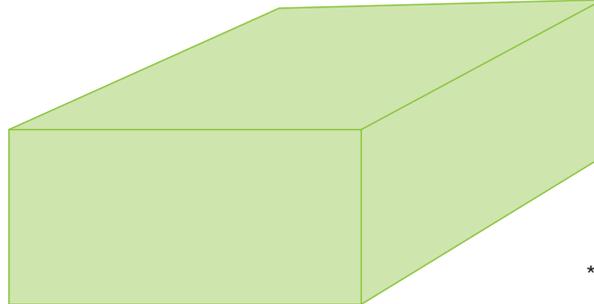
14x14x14 mm*
Ref. 28113W



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
- Save 250 g / grid



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



NEW

D-Clean Kit

Dicing grid cleaning tool



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

+



Dicing grid cleaning tool
5 mm, 8 mm, 10 mm, 12 mm
and 14 mm

+



Scraper tool

	Ref.
D-Clean Kit	29246



EXCLUSIVE CUTS

BRUNOISE

CL 50 Gourmet



CL 50 GOURMET

 **2x2x2 mm**
Ref. 28174W



 **3x3x3 mm**
Ref. 28175W



 **4x4x4 mm**
Ref. 28176W

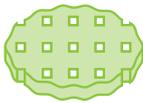


WAFFLE CUTS

CL 50 Gourmet



CL 50 GOURMET



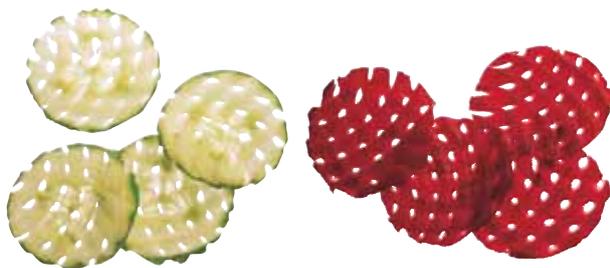
2 mm
Ref. 28198W



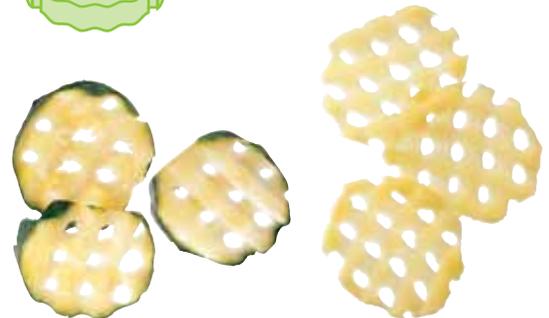
3 mm
Ref. 28199W



4 mm
Ref. 28177W



6 mm
Ref. 28178W



The green discs show the actual size



MADE IN HOUSE WITH ROBOT-COUCPE

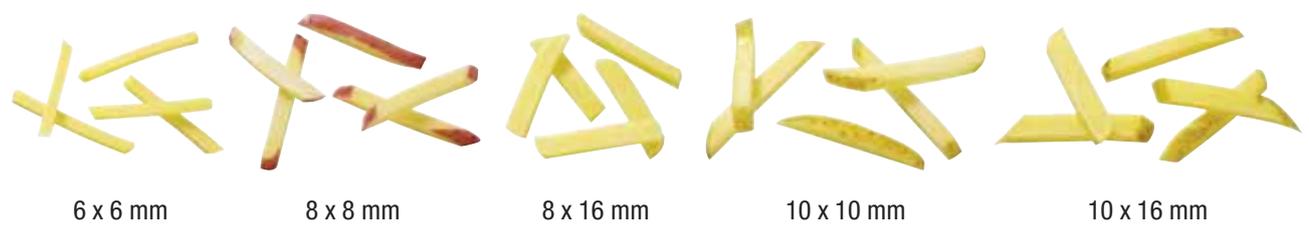
Prepare your own potato dishes and add that all important “Homemade” claim.



Although there is no legislation on the subject in Australia, it is commonly assumed that a homemade dish is prepared and cooked on the premises of the venue using raw products. Deep fried frozen chips, for example, would not be considered “Homemade”.

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.58

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.68



THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Preparation Machines, you can gain consistency and save hours in mise en place: slice, grate, julienne, ripple cut, brunoises, waffle cut, french fries, dice and even puree.



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

to insert large vegetables such as cabbage, onion, tomato, eggplant... 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 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, french fries 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.



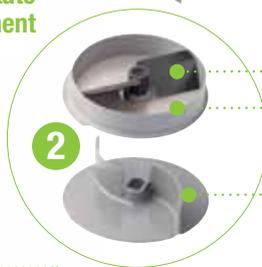
MASHED POTATO CL 50, CL 52, CL 55, CL 60



Mashed potato attachment



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



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc

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 150 kg



GRATE / SLICE / RIPPLE-CUT / JULIENNE



+ DICE + FRENCH FRIES

+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet



- Single phase
- 1 speed

CL 50 Ultra



- Single phase
- 1 speed
- Mashed potato attachment*

CL 40



- Single phase
- 1 speed

CL 50



- 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

GRATE / SLICE / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

OPTIONAL
+
50
DISCS

CL 50 Ultra *Pizza*



READY
3

CL 50 Ultra



READY
4

CL 50



READY
4

CL 52



- Single phase
- 1 speed
- Mashed potato equipment*



TABLE-TOP VEGETABLE PREPARATION MACHINES



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 Exactitude pusher - Included
Lid and bowl	Composite lid and stainless steel bowl
Motor base	Metal
D-Clean Kit	Included
Discs	Not included
Warranty	2 Year Warranty

Choose your model:

CL 40 Starter Pack	Ref.
CL 40 220-240V/50/1	24572
Slicer 2 mm	27555
Slicer 4 mm	27566
CL 40 Healthcare Pack	Ref.
CL 40 220-240V/50/1	24572
Dicing Equipment 12 x 12 x 12 mm	27515W
Slicer 2 mm	27555
Slicer 4 mm	27566
Julienne 2 x 2 mm	27599
Wall mounted blade & disc holder	107810
CL 40 without disc	Ref.
CL 40 220-240V/50/1	24572

Discover our selection of discs and packs on page 40





CL 50

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
D-Clean Kit	Included
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

Choose
your model:



CL 50 - 4 discs	Ref.
CL 50 220-240V/50/1 + 4 discs	1845



CL 50 Ultra

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne + disc holder - Included
Warranty	2 Year Warranty

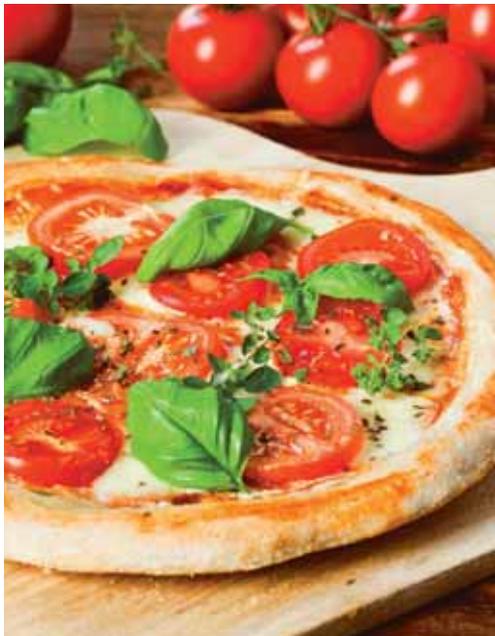
CL 50 Ultra - 4 discs	Ref.
CL 50 Ultra 220-240V/50/1 + 4 discs	1846

Discover our selection of discs and
packs on page 40



Choose
your options:

	CL 50 / CL 50 Ultra	
Options	Ref.	
Additional Exactitube pusher	49212	
Potato Ricer Attachment 3 mm	28207	
Potato Ricer Attachment 6 mm	28209	
Mini bowl	39716	

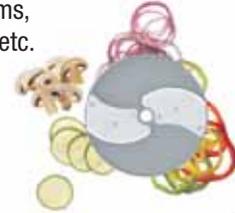
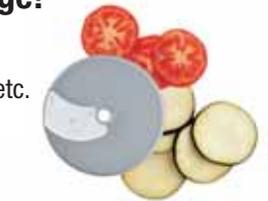


CL 50 Ultra Pizza

Our perfect pizza package!

1 slicing disc 4 mm
tomatoes, eggplant, etc.

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



1 grating disc 7 mm
mozzarella or pizza
cheese



D-Clean Kit

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 and wall rack - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Mini Bowl	Included
Discs	2 mm slicer, 4 mm slicer + 7 mm grater - Included
Warranty	2 Year Warranty

Choose your model:

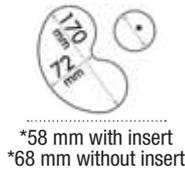
CL 50 Ultra Pizza		Ref.
CL 50 Ultra Pizza 230 V/50/1 - 3 discs		2398

Choose your options:

CL 50 Ultra Pizza		
Options	Ref.	
Additional Exactitube pusher	49212	
Mashed potato attachment 3 mm	28207	
Mashed potato attachment 6 mm	28209	

CL 50 GOURMET

Choosing excellence



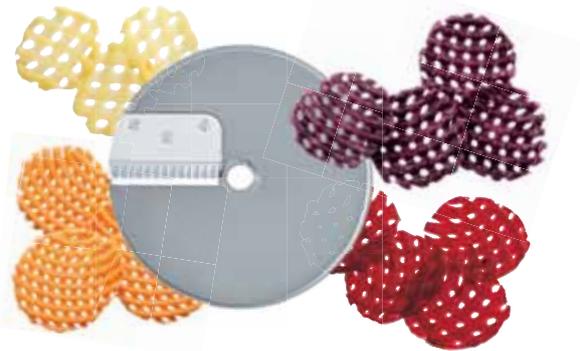
3 brunoise discs 2 mm - 3 mm - 4 mm



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	

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	

CL 50 Gourmet

Motor	Induction
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 68 mm
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included
Mini Bowl	Included
Discs	Not included
Warranty	2 Year Warranty

Choose your model:

CL 50 Gourmet	Ref.	
CL 50 Gourmet 220-240V/50/1	24456	

Discover our selection of discs and packs on page 40



PARSLEY AND HERB KIT

2 inserts



3 mm parsley and herb kit including:

1 slicing disc 3 mm and 2 inserts to guide herbs during chopping.

	Ref.	
3 mm parsley kit	2399W	

CL 52

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



- Requires less effort
- Prevents MSD
- Make life easier



HIGH PRECISION

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut 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

POWERFUL MOTOR

750 W silent induction motor for durability.
Stainless steel motor base for easy cleaning.



INNOVATION



EXTRA ERGONOMIC

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



INDUCTION MOTOR



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.





CL 52

Motor	Induction
Wattage	750 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Motor shaft brush - Included
D-Clean Kit	Included
Discs	Not included
Warranty	2 Year Warranty

Choose
your model:

CL 52	Ref.
CL 52 220-240V/50/1	24493



Discover our selection of discs and
packs on page 40



Choose
your options:

		CL 52
Options	Ref.	
Additional Exactitube pusher	49221	
3 mm mashed potato equipment	28208	
6 mm mashed potato equipment	28210	

BACK TO SUMMARY

VEGETABLE PREPARATION WORKSTATION

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 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

POWERFUL MOTOR

1100 W silent induction motor for durability.
Stainless steel motor base for easy cleaning.



INDUCTION
MOTOR

INNOVATION

EXTRA ERGONOMIC

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



- Requires less effort
- Prevents MSD
- Make life easier

LATERAL EJECTION

Space saving and convenient.



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

VEGETABLE PREPARATION WORKSTATIONS



Practical throughput
per hour:



400 kg

GRATE / SLICE / RIPPLE-CUT / JULIENNE

+ DICE + FRENCH FRIES



CL 55 Pusher Feed-Head



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

CL 55 2 Feed-Heads



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

CL 55 Workstation



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

Find all our table-top models on page 60

*Optional attachments



GRATE / SLICE / RIPPLE-CUT / JULIENNE

+ DICE + FRENCH FRIES



CL 60 Pusher Feed-Head



- 3 phase
- 2 speeds
- Mashed potato equipment*

CL 60 2 Feed-Heads



- 3 phase
- 2 speeds
- Mashed potato equipment*

CL 60 Workstation



- 3 phase
- 2 speeds
- Mashed potato equipment



VEGETABLE PREPARATION WORKSTATIONS



CL 55 Pusher Feed-Head

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

CL 55 2 Feed-Heads

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

Choose your model:

CL 55 Pusher Feed-Head	Ref.
CL 55 Pusher Feed-Head 220-240V/50/1	2258
CL 55 Pusher Feed-Head 400V/50/3	2214

CL 55 2 Feed-Heads	Ref.
CL 55 2 Feed-Heads 220-240V/50/1	2257
CL 55 2 Feed-Heads 400V/50/3	2211

Discover our selection of discs and packs on page 40



CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170



Pusher feed-head
Ref. 39673



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



Straight and slanted tubes
Ref. 28155



Mashed potato kit
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



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



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



CL 55 Workstation

Up to
1.200 kg of
vegetables
an hour

175 mm
59 mm

Surface area
227 sq.cm.



ADJUSTABLE TROLLEY

- 3 height
- Easy transport and loading of fruit and vegetables
- Storing of attachments



CL 55 Workstation

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

CL 55 Workstation	Ref.
CL 55 Workstation 220-240V/50/1	2295W
CL 55 Workstation 400V/50/3	2287W

VEGETABLE PREPARATION WORKSTATIONS



CL 60 Pusher Feed-Head

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

CL 60 2 Feed-Heads

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

Choose
your model:



CL 60 Pusher Feed-Head	Ref.
CL 60 Pusher Feed-Head 400V/50/3	2319FA

CL 60 2 Feed-Heads	Ref.
CL 60 2 Feed-Heads 400V/50/3	2325FA

Discover our selection of discs and
packs on page 40



CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 49681



Pusher feed-head
Ref. 39680



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



Straight and slanted tubes
Ref. 28157



Mashed potato kit
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm



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



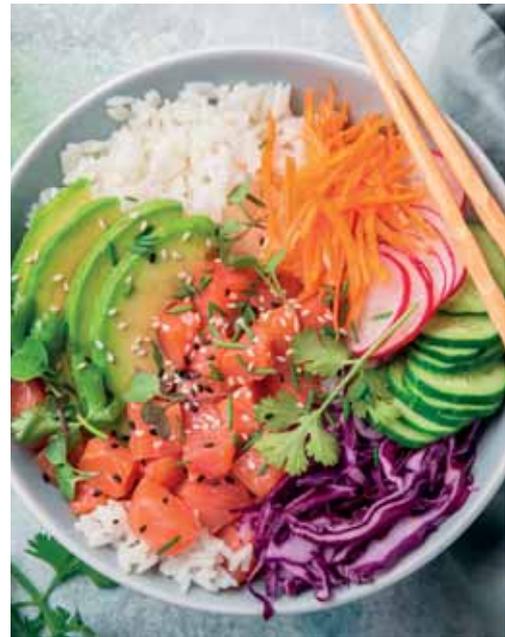
Motor shaft brush
Ref. 49257



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



Storage trolley 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

STORAGE TROLLEY



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

CL 60 Workstation

Motor	Induction
Wattage	1500 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.
Accessories	Ergo mobile trolley with 3 GN1x1 gastronorm pans - Included Storage trolley with 1 GN1x1 gastronorm pan - Included 3 mm mashed potato equipment - Included Motor shaft brush - Included
D-Clean Kit	Included
Discs	MultiCut pack of 16 discs - Included
Warranty	2 Year Warranty

CL 60 Workstation	Ref.
CL 60 Workstation 400V/50/3	2300FA



A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

To process large quantities of tomatoes, onion, potatoes, etc.



Pusher feed-head

Designed for bulky vegetables such as cabbage and celery.



4 tubes feed-head

Designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher

For cutting 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 quality, delicious mashed potato.



Storage trolley

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



Motor shaft brush



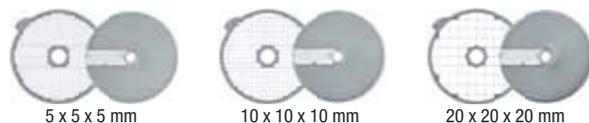
MultiCut Pack

16 discs included.



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 containers provided.



CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

p.82

FLOOR STANDING VERTICAL CUTTER MIXERS

p.92



THE MUST FOR PASTRY AND KITCHEN CHEFS!

With their bowl-base twin-blade assembly - a Robot-Coupe innovation - they are the ideal assistant in your kitchen. Whether small or large quantities, all your preparations can be made by simply pressing a button: emulsions and sauces; mince meat and fish; chop onions, herbs and spices; grind nuts, chocolate or praline; knead dough.



TABLE TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added whilst processing.

BOWL

7.5L: save time by increasing the quantity per batch.

ERGONOMIC HANDLE

“Soft touch” design - to make it easy to grasp the bowl.

Easy Guide



INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

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

Variable speed models:

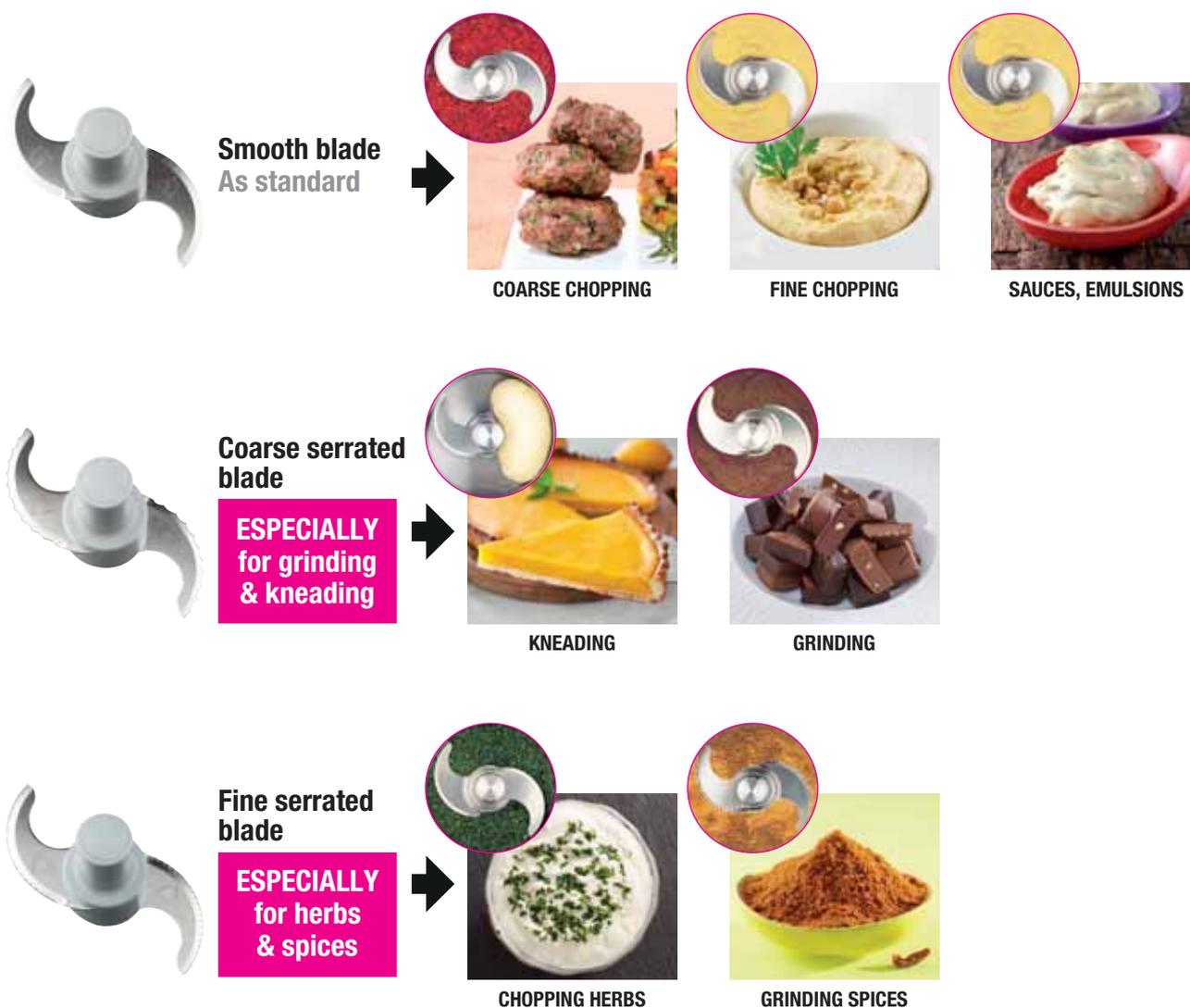
300 to 3500 rpm and R-Mix® function for more control and versatility.



INDUCTION MOTOR

TIMER

- Precision
- Consistency
- Time-saving



R-MIX FUNCTION **R-Mix®**

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

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



TABLE-TOP CUTTER MIXERS



Quantities*



1 kg



1.5 kg



2.5 kg



3 kg

VARIABLE SPEED from 300 to 3500 rpm

R 4 V.V.

R 5 V.V.

OPTIONAL
3
BLADES



4.5 L

- Single phase

OPTIONAL
3
BLADES



5.9 L

- Single phase - 15 amp
- R-Mix®

1 SPEED 1500 rpm

R 2

R 3

R 4

R 5

OPTIONAL
3
BLADES



2.9 L

- Single phase

OPTIONAL
3
BLADES



3.7 L

- Single phase

OPTIONAL
3
BLADES



4.5 L

- Single phase

OPTIONAL
3
BLADES



5.9 L

- Single phase - 10 amp

*Maximum quantities processed at a time



3.5 kg



5 kg



6 kg

VARIABLE SPEED from 300 to 3500 rpm

R 7 V.V.



OPTIONAL
3
BLADES
7.5 L

- Single phase - 15 amp
- R-Mix®

R 8 V.V.



OPTIONAL
3
BLADES
8 L

- Single Phase - 32 amp
- R-Mix®
- R-Vac®

R 10 V.V.



OPTIONAL
3
BLADES
11.5 L

- Single Phase - 32 amp
- R-Mix®
- R-Vac®

2 SPEEDS 1500 and 3000 rpm

R 8



OPTIONAL
3
BLADES
8 L

- 3 phase
- R-Vac®

R 10



OPTIONAL
3
BLADES
11.5 L

- 3 phase
- R-Vac®

R-Vac®: Optional vacuum function

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 4 / R 4 V.V.	1.5 kg	2.5 kg	1.5 kg	0.7 kg	50 to 100	
R 5 / 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
Blade	Stainless steel smooth blade - Included
Warranty	2 Year Warranty



R 3

Motor	Induction
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade - Included
Warranty	2 Year Warranty

Choose your model:



R 2	Ref.
R 2 220-240V/50/1	22108D

R 3	Ref.
R 3 220-240V/50/1	22384

Choose your options:



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



R 4

Motor	Induction
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade - Included
Warranty	2 Year Warranty



R 4 V.V.

Motor	Induction
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade - Included
Warranty	2 Year Warranty

Choose your model:



R 4	Ref.
R 4 220-240V/50/1	22435

R 4 V.V.	Ref.
R 4 V.V. 220-240V/50/1	22413

Choose your options:



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

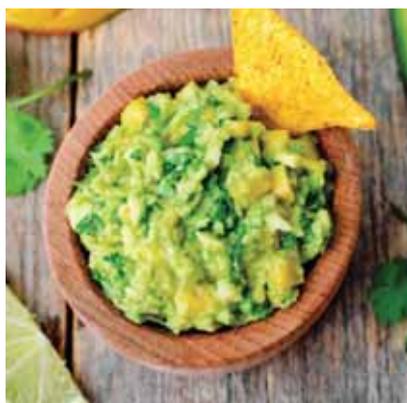


TABLE-TOP CUTTER MIXERS



R 5

Motor	Induction
Wattage	750 W
Voltage	Single phase
Speed	1500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included
R-Mix®	-
Warranty	2 Year Warranty

Choose your model:



R 5	Ref.
R 5 220-240V/50/1	24611M



R 5 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase - 15amp
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included
R-Mix®	✓
Warranty	2 Year Warranty

R 5 V.V.	Ref.
R 5 V.V. 220-240V/50/1	24621M

Choose your options:



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



R 7 V.V.

Motor	Induction
Wattage	1 500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly - Included
R-Mix®	✓
Warranty	2 Year Warranty

Choose your model:



R 7 V.V.	Ref.
R 7 V.V. 230/50-60/1	24710M



For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

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



TABLE-TOP CUTTER MIXERS



R 8

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



R 8 V.V.

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

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

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:



		R 8 all models	
Options		Ref.	
Stainless steel coarse serrated 2-blade assembly Especially for grinding & kneading		27383	
Stainless steel fine serrated 2-blade assembly Especially for herbs & spices		27385	
Additional stainless steel 2 smooth blade assembly		27381	
Coarse serrated blade		59281	
Fine serrated blade		59282	
Smooth blade		59280	
R-VAC® vacuum system		29996	



Optional additional mini bowl	Ref.	
3.5 litre stainless steel bowl R 8 stainless steel smooth blade	27374	
Stainless steel coarse serrated blade	27107	
Additional stainless steel smooth blade	27106	
Coarse serrated blade	101801S	
Smooth blade	101800S	



R 10

Motor	Induction
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	-
Warranty	2 Year Warranty



R 10 V.V.

Motor	Induction
Wattage	2600 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	✓
Warranty	2 Year Warranty



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

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:



R 10 all models	
Options	Ref.
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	27384
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	27386
Additional stainless steel 3 smooth blade assembly	27382
Coarse serrated blade	59281
Fine serrated blade	59282
Smooth blade	59280
R-VAC® vacuum system	29996



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

FLOOR STANDING VERTICAL CUTTER MIXERS



**INDUCTION
MOTOR**

Easy Guide

CONTROL PANEL

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

INNOVATION

STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

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

STAINLESS STEEL FRAME

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

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

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

Lid and seal can be removed simply and quickly.

LID WIPER

For perfect visibility during operation.



BOWL LOCKING LEVER

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

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

3 BLADES FOR BEST RESULTS

Smooth blade
As standard

COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade
ESPECIALLY for grinding & kneading

KNEADING

GRINDING

Fine serrated blade
ESPECIALLY for herbs & spices

CHOPPING HERBS

GRINDING SPICES

VACUUM FUNCTION **R-Vac®**

The **R-Vac®** is designed for vacuum processing to obtain results of incomparable quality for all delicate preparations such as fish mousse, fine stuffing, vegetable terrine, foie gras block terrine, ganache, etc.

The advantages of vacuum processing:

- Better preservation
- Better presentation
- Better development of aromas and flavours
- Better cooking



FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



4 to 17 kg



6 to 27 kg



6 to 36 kg

2 SPEEDS 1500 and 3000 rpm

R 30



28 L

• 3 phase

R 45



45 L

• 3 phase

R 60



60 L

• 3 phase



Quantities*



3 to 9 kg



3 to 12 kg



4 to 14 kg

2 SPEEDS 1500 and 3000 rpm

R 15



15 L

• 3 phase

R 20



20 L

• 3 phase

R 23



23 L

• 3 phase

*Quantities processed at the same time

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	6 kg	9 kg	7.0 kg	7.0 kg	300 to 600	1 to 4 minutes
R 20	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	12 kg	17 kg	14.0 kg	14.0 kg	600 to 1200	
R 45	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

Find all our table-top models on page 84



R 15

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
Warranty	2 Year Warranty

R 20

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
Warranty	2 Year Warranty

Choose your model:



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

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

Choose your options:

R 15 / R 20	
Options	Ref.
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57098
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57099
Additional stainless steel smooth 3 blade assembly	57097
Coarse serrated blade	59393
Fine serrated blade	59359
Smooth blade	59392
R-VAC® vacuum system	29996



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

FLOOR STANDING VERTICAL CUTTER MIXERS



R 23

Motor	Induction
Wattage	4500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	23 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
Warranty	2 Year Warranty

R 30

Motor	Induction
Wattage	5400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	28 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
Warranty	2 Year Warranty

Choose your model:



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

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

Choose your options:

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

FLOOR STANDING VERTICAL CUTTER MIXERS



R 45

Motor	Induction
Wattage	10000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	45 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
Warranty	2 Year Warranty

R 60

Motor	Induction
Wattage	11000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	60 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓
Warranty	2 Year Warranty

Choose your model:



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

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

Choose your options:

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

Robot Cook®

COOKING CUTTER BLENDER





THE 1st PROFESSIONAL COOKING CUTTER BLENDER!

The Robot Cook® emulsifies, grinds, mixes, chops, blends and kneads to perfection. The heating temperature is variable, up to 140°C, and is accurate to the nearest degree. The large capacity bowl produces sufficient quantities for professional needs.



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.



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

● COLD
● HOT
UP TO
140°C



Robot Cook®

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

Choose your model:



Robot Cook®	Ref.
Robot Cook 220-240V/50/1	43002R
Robot Cook 220-240V/50/1 + additional bowl assembly	2091

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®

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FLOOR-STANDING Blixer®

p.114



THE SOLUTION FOR TEXTURE MODIFIED FOOD

The Blixer®, specifically designed to assist the healthcare sector with the preparation of texture modified meals for their residents.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be processed to various texture levels to suit everyone at the table.



TABLE-TOP Blixer®

INNOVATION

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



OPENING

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

LID

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

HIGH BOWL SHAFT

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

INDUCTION MOTOR

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

Easy Guide



Fine serrated blade.

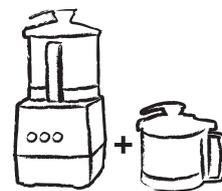
Standard speed of 3 000 rpm for **perfectly even consistency**.

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

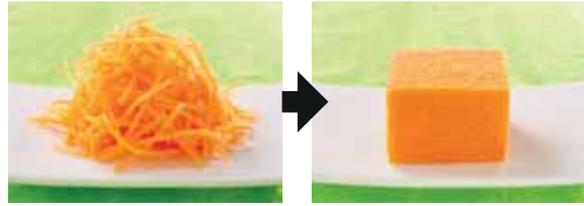


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

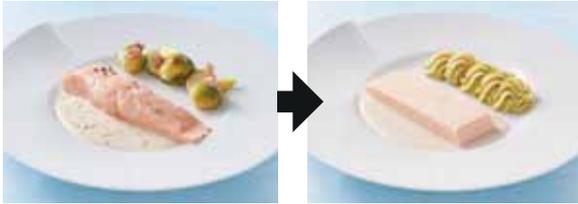


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

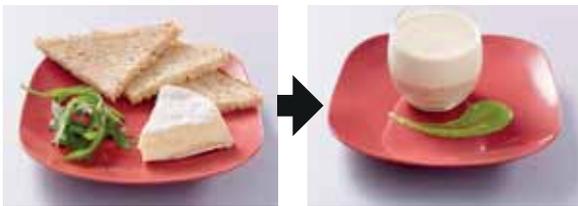


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



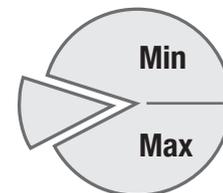
RAW GRANNY SMITH APPLE COMPOTE

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.



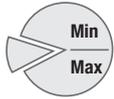
Dry grinding, special "powders" for dry and dehydrated foods



[BACK TO SUMMARY](#)

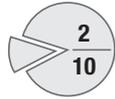
TABLE-TOP BLIXER®

Number of
200 g
portions

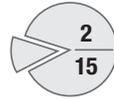


Quantities
processed per
operation

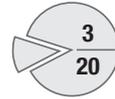
Single portion model



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 - 15 amp

1 SPEED 3000 rpm

Blixer® 2

2.9 L



• Single phase

Blixer® 3

3.7 L



• Single phase

Blixer® 4

4.5 L



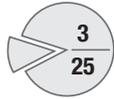
• Single phase

Blixer® 5

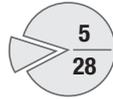
5.9 L



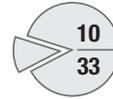
• Single phase - 10 amp



0.6 to 4,8 kg



1 to 5.5 kg



2 to 6.5 kg

VARIABLE SPEED from 300 to 3500 rpm

Blixer® 7 V.V.

7.5 L



• Single phase - 15 amp

Blixer® 8 V.V.

8 L



• Single Phase - 32 amp

Blixer® 10 V.V.

11.5 L



• Single Phase - 32 amp

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 V.V.	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 116



Blixer® 2

Motor	Induction
Wattage	600 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	2.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	Single portion
Warranty	2 Year Warranty

Choose your model:



Blixer® 2	Ref.
Blixer 2 220-240V/50/1	33231D
Blixer 2 220-240V/50/1 + additional bowl assembly	2092



Blixer® 3

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

Blixer® 3	Ref.
Blixer 3 220-240V/50/1	33199
Blixer 3 220-240V/50/1 + additional bowl assembly	2093

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

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

Choose your model:



Blixer® 4	Ref.
Blixer 4 220-240V/50/1	33212
Blixer 4 220-240V/50/1 + additional bowl assembly	2094



Blixer® 4 V.V.

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

Blixer® 4 V.V.	Ref.
Blixer 4 V.V. 220-240V/50/1	33282
Blixer 4 V.V. 220-240V/50/1 + additional bowl assembly	2095

Choose your options:

Blixer® 4	
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

Motor	Induction
Wattage	1500 W
Voltage	Single phase - 10 amp
Speed	3000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	3-20
Warranty	2 Year Warranty

Choose your model:



Blixer® 5		Ref.
Blixer 5 230V/50-60/1		33252M
Blixer 5 230V/50-60/1 + additional bowl assembly		2067



Blixer® 5 V.V.

Motor	Induction
Wattage	1500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	3-20
Warranty	2 Year Warranty

Blixer® 5 V.V.		Ref.
Blixer 5 V.V. 230V/50-60/1		33264M
Blixer 5 V.V. 230V/50-60/1 + additional bowl assembly		2099

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	
Blade cleaning tool	49258	



Blixer® 7 V.V.

Motor	Induction
Wattage	1500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	3-25
Warranty	2 Year Warranty

Choose your model:



Blixer® 7 V.V.	Ref.
Blixer 7 V.V. 230V/50-60/1	33296M
Blixer 7 V.V. 230V/50-60/1 + additional bowl assembly	2072

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

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 - with removable cap	27316
Composite blade assembly with stainless steel coarse-serrated blades - with removable cap	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
Blade cleaning tool	49258



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	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28
Warranty	2 Year Warranty

Choose your model:



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



Blixer® 8 V.V.

Motor	Induction
Wattage	2200 W
Voltage	Single Phase - 32 Amp
Speed	300 to 3500 rpm
Pulse	✓
Bowl	8 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28
Warranty	2 Year Warranty

Blixer® 8 V.V.	Ref.
Blixer 8 V.V. 220-240V/50/1	21305



For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:

Blixer® 8 all models	
Options	Ref.
Additional accessory: bowl, fine serrated blade, lid and Blixer® arm	27387
Additional stainless steel fine serrated blade	27378
Fine serrated blade	59282



Blixer® 10

Blixer® 10 V.V.

Motor	Induction
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33
Warranty	2 Year Warranty

Motor	Induction
Wattage	2600 W
Voltage	Single Phase - 32 Amp
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33
Warranty	2 Year Warranty

Choose your model:



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

Blixer® 10 V.V.	Ref.
Blixer 10 V.V. 220-240V/50/1	21405

⚡ For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:

Blixer® 10 all models		
Options	Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27388	
Additional stainless steel fine serrated blade	27378	
Fine serrated blade	59282	



FLOOR-STANDING Blixer®

INNOVATION

BLIXER® ARM

To improve turbulence and thus produce finer-textured preparations.



Easy Guide

CONTROL PANEL

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

INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

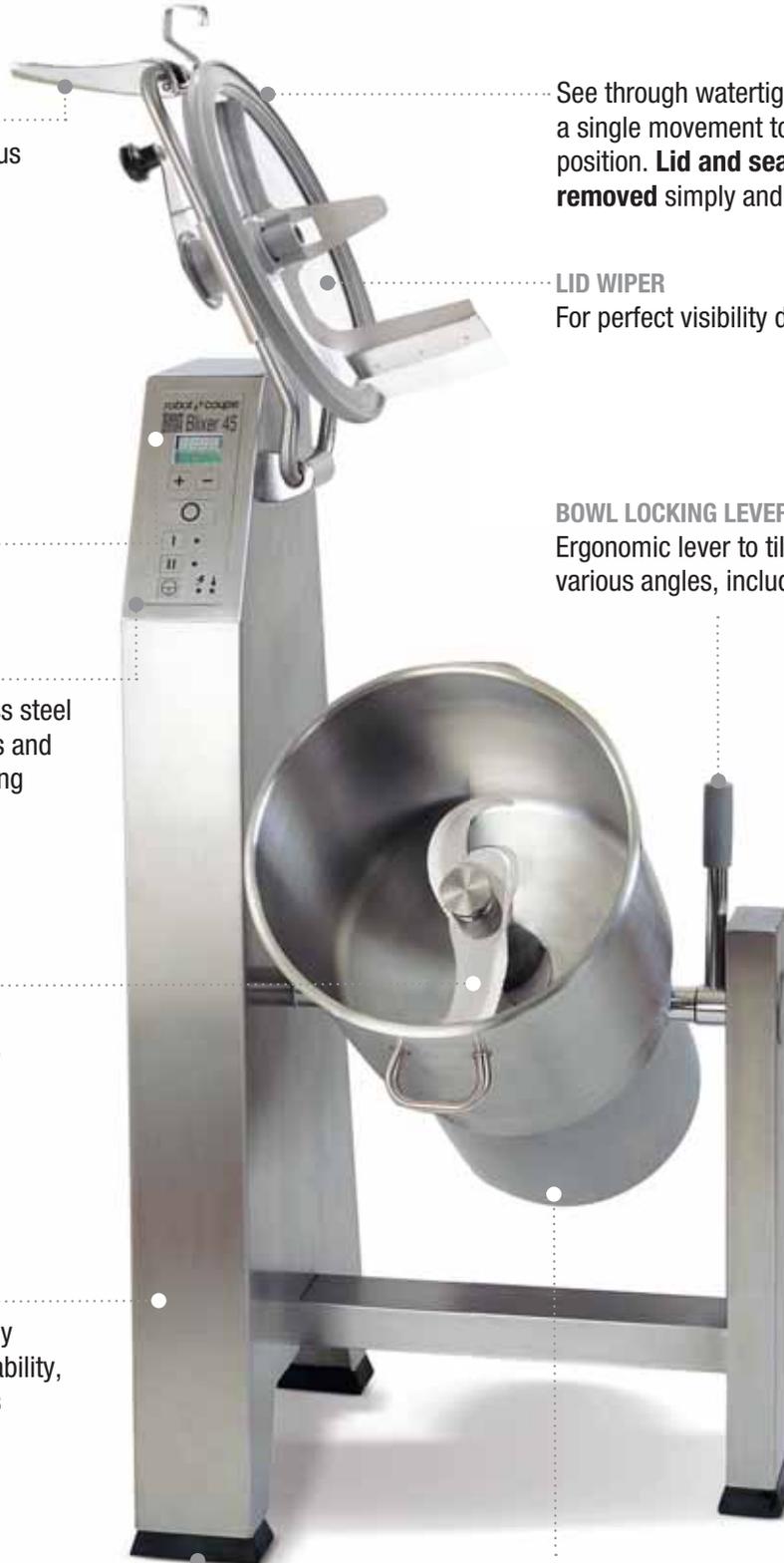
A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

STAINLESS STEEL FRAME

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



INDUCTION MOTOR



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

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

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

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.

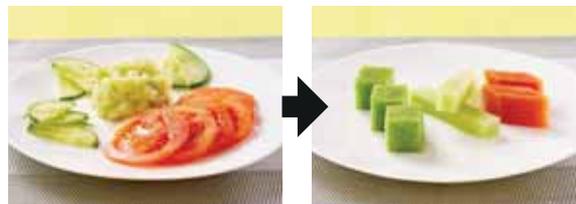


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

Entrees

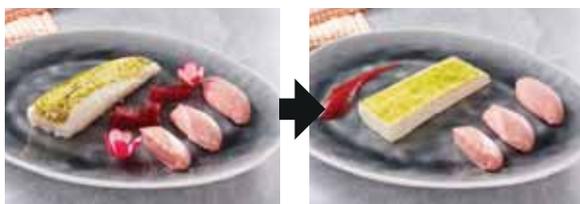


DUO OF RAW RED CABBAGE AND CELERIAC

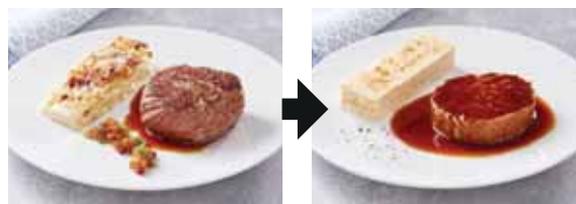


CUCUMBER AND TOMATO VARIATION

Mains

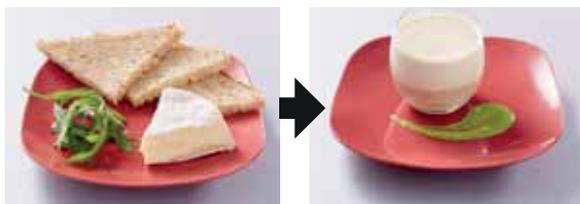


WHITE FISH AND RADISH QUENELLES



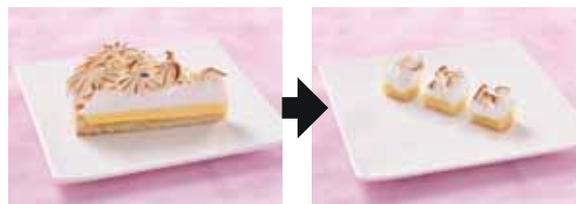
STEAK AND POTATO GRATIN

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Dessert



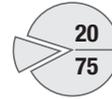
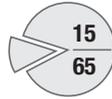
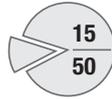
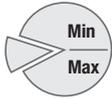
LEMON TART

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer® 15	15	3	10	15 to 50
Blixer® 20	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

FLOOR-STANDING BLIXER®

Number of
200 g
portions



Quantities
processed per
operation

3 to 10 kg

3 to 13 kg

4 to 15 kg

2 SPEEDS 1500 and 3000 rpm

Blixer® 15



15 L

• 3 phase

Blixer® 20



20 L

• 3 phase

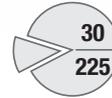
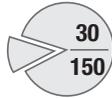
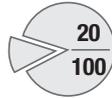
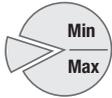
Blixer® 23



23 L

• 3 phase

Number of
200 g
portions



Quantities
processed per
operation

4 to 20 kg

6 to 30 kg

6 to 45 kg

2 SPEEDS 1500 and 3000 rpm

Blixer® 30



28 L

• 3 phase

Blixer® 45



45 L

• 3 phase

Blixer® 60



60 L

• 3 phase

Find all our table-top models on page 106



Blixer® 15

Motor	Induction
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	15-50
Warranty	2 Year Warranty

Blixer® 20

Motor	Induction
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	15-65
Warranty	2 Year Warranty

Choose your model:



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

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

Choose your options:

Options	Blixer® 15	Blixer® 20
	Ref.	Ref.
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	57065	57066
Additional stainless steel fine serrated blade	57102	57102
Fine serrated blade	59359	59359

FLOOR-STANDING BLIXER®



Blixer® 23

Motor	Induction
Power	4 500 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-75
Warranty	2 Year Warranty

Choose your model:

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



Blixer® 30

Motor	Induction
Power	5 400 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-100
Warranty	2 Year Warranty

Choose your options:

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



Blixer® 45

Motor	Induction
Power	10 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	30-150
Warranty	2 Year Warranty

Choose your model:

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

Blixer® 60

Motor	Induction
Power	11 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	30-225
Warranty	2 Year Warranty

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

Choose your options:

Options	Blixer® 45		Blixer® 60	
	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**

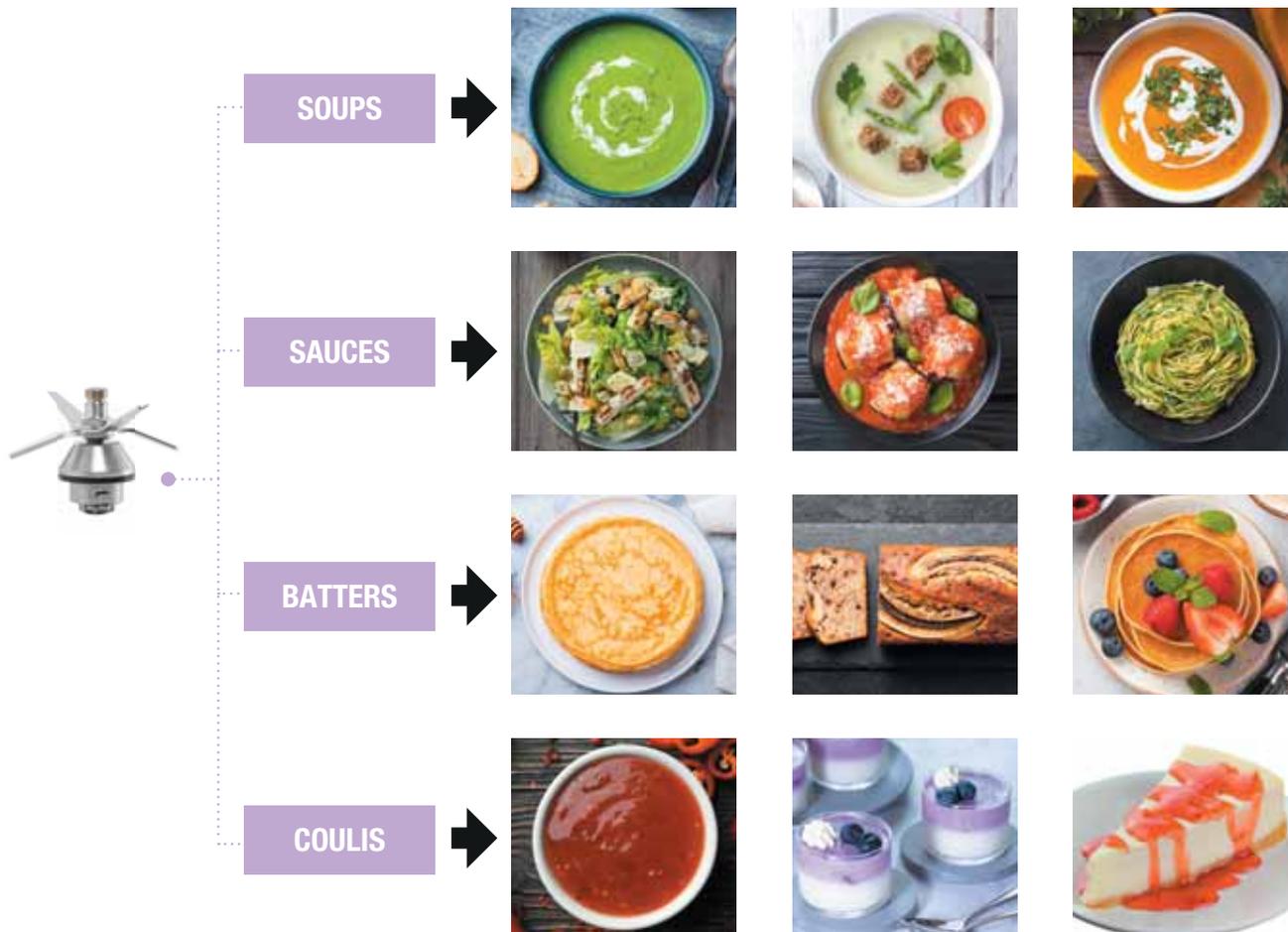


All **stainless steel blade**.
Easily dismantled with the special tool provided and can be washed in water

EXCLUSIVITY

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





X-Flow[®] 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 - included
X-Flow Technology	✓

Choose your model:

BL 3	Ref.
BL 3 220-240/50-60/1	47012A



Choose your options:

Options	Ref.
3 L bowl assembly	28230

NEW



BL 5

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

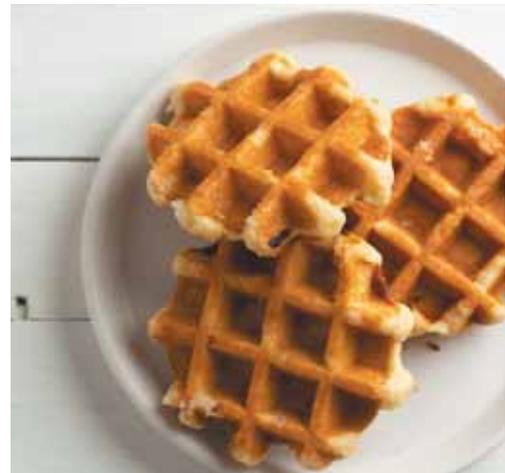
Choose your model:

BL 5	Ref.
BL 5 220-240/50-60/1	47002A



Choose your options:

Options	Ref.
5 L bowl assembly	28250



IMMERSION BLENDERS



OPTIMUM RESULTS, NO MATTER THE QUANTITY...

...no matter the volume, 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.



The MP V.V. and MP Combi models feature an **ergonomic variable speed button** 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



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.

New cord winding system

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.



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.

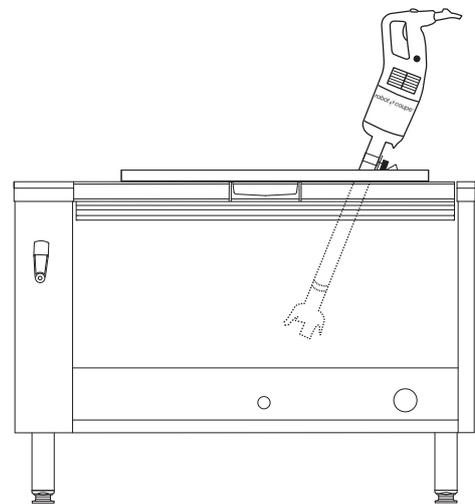
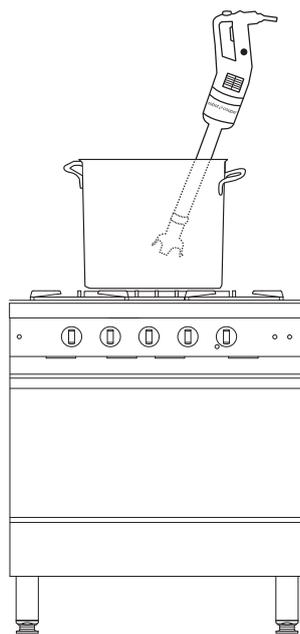
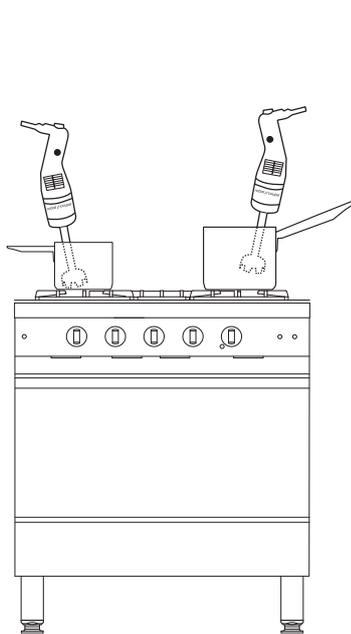
DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 138



IMMERSION BLENDERS

	MINI				COMPACT			LARGE					
	Mini MP See page 134				CMP See page 136			MP See page 139					
	165 mm	160 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm	600 mm	740 mm	740 mm
	220 W MicroMix®	240 W Mini MP 160 V.V.	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	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	1000 W MP 800 Turbo
					15 litres	30 litres	45 litres	50 litres	100 litres	200 litres	300 litres	400 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 143



350 W
CMP 300
V.V.

440 W
MP 350
Ultra TP

1000 W
MP 800
Turbo TP

30 litres 50 litres 100+ litres

Commercial foodservice, institutions

Special for Tilting Pan

COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra
See page 145



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

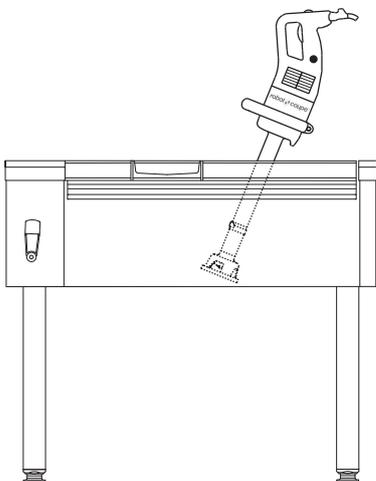


CLEANING



Quick and easy to clean:

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



MICROMIX®

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

PERFORMANCE

Bell design reduces mixing time.
Powerful and quiet.

HEAVY DUTY

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

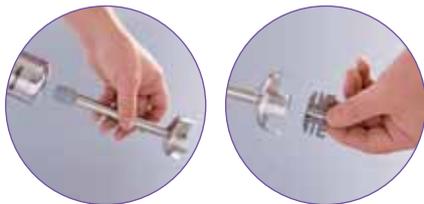
ERGONOMICS

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

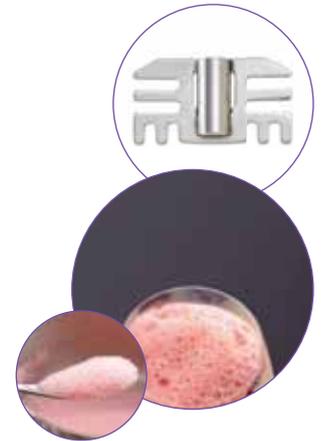
The tube and attachments can be removed for easy cleaning. Practical storage for the immersion blender and attachments.



INNOVATION

AEROMIX

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



BLADE

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



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





Wall support



MicroMix®

Wattage	220 W
Voltage	Single phase
Speed	1500 to 14000 rpm
Blade and shaft	Length 165 mm - all stainless steel
Removable blade	✓
Removable foot	✓
Dimensions	Length 430 mm, Ø 61 mm
Gross weight	1.4 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included
Warranty	2 Year Warranty

Choose your model:



MicroMix®	Ref.
Micromix 240V/50/1	34902



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.



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	270 W	290 W
Voltage	Single phase	Single phase	Single phase
Speed	2000 to 12500 rpm	2000 to 12500 rpm	2000 to 12500 rpm
Blade, bell and shaft	Length 160 mm - all stainless steel	Length 190 mm - all stainless steel	Length 240 mm - all stainless steel
Removable blade	✓	✓	✓
Removable bell	No	✓	✓
Removable foot	✓	✓	✓
Dimensions	Length 455 mm, Ø 78 mm	Length 485 mm, Ø 78 mm	Length 535 mm, Ø 78 mm
Gross weight	2.4 kg	2.5 kg	2.5 kg
Accessories	Stainless steel Aeromix Included Wall support - Included	Stainless steel Aeromix Included Wall support - Included	Stainless steel Aeromix Included Wall support - Included
Warranty	2 Year Warranty	2 Year Warranty	2 Year Warranty

Choose your model:



Mini MP 160 V.V.	Ref.
Mini MP 160 V.V. 240V/50/1	34742

Mini MP 190 V.V.	Ref.
Mini MP 190 V.V. 240V/50/1	34752

Mini MP 240 V.V.	Ref.
Mini MP 240 V.V. 240V/50/1	34762



Whisk function
Mini MP 190 Combi
See page 146



Whisk function
Mini MP 240 Combi
See page 146

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.

New cord winder 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.

Wattage	310 W	350 W	400 W
Voltage	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)
Blade, bell and shaft	Length 250 mm - all stainless steel	Length 300 mm - all stainless steel	Length 350 mm - all stainless steel
Removable blade	✓	✓	✓
Removable bell	✓	✓	✓
Removable foot	No	No	No
Dimensions	Length 650 mm, Ø 94 mm	Length 660 mm, Ø 94 mm	Length 700 mm, Ø 94 mm
Gross weight	3.9 kg	3.9 kg	4.1 kg
Accessories	Wall support Included	Wall support Included	Wall support Included
Warranty	2 Year Warranty	2 Year Warranty	2 Year Warranty

Choose your model:



CMP 250 V.V.	Ref.
CMP 250 V.V. 240V/50/1	34242B

CMP 300 V.V.	Ref.
CMP 300 V.V. 240V/50/1	34232B

CMP 350 V.V.	Ref.
CMP 350 V.V. 240V/50/1	34252B



Whisk function
CMP 250 Combi
See page 147



Whisk function
CMP 300 Combi
See page 147

MP/CMP PAN SUPPORTS

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

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

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

1 Universal pan support: Fits all pan sizes.



2 Adjustable pan supports:

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

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



Stainless steel pan supports

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

MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater user comfort.

PERFORMANCE

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

Easy Guide

LONG SERVICE LIFE

Stainless steel motor base for intensive use.

INNOVATION

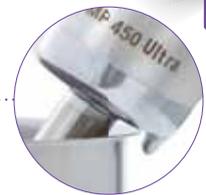
CLEANING

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



The MP V.V. and MP Combi models feature an **ergonomic variable speed button** for greater user comfort.

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.

New cord winding system

to make it easier to store and prevent wear and tear.

EasyGrip removable handle.

The machine's weight is distributed better making it even easier to use!



AFTER SALES SERVICE: DETACHABLE POWER CORD

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





MP 350 Ultra

MP 350 Ultra V.V.

Wattage	440 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.2 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.4 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

Choose your model:



MP 350 Ultra	Ref.
MP 350 Ultra 240V/50/1	34802L

MP 350 Ultra V.V.	Ref.
MP 350 V.V. Ultra 240V/50/1	34842L



Whisk function
MP 350 Combi Ultra
 See page 148

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
Accessories	Wall support - Included
Warranty	2 Year Warranty

Choose your model:



MP 450 Ultra	Ref.
MP 450 Ultra 240V/50/1	34812L



MP 450 Ultra V.V.

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.5 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

MP 450 Ultra V.V.	Ref.
MP 450 V.V. Ultra 240V/50/1	34852L



Whisk function

MP 450 Combi Ultra

See page 148

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	✓
Second handle	Removable EasyGrip handle	Removable EasyGrip handle	Integrated stainless steel handle
Electronic booster system	No	No	Electronic booster system for motor
EasyPlug	✓	✓	✓
Dimensions	Length 940 mm, Ø 125 mm	Length 980 mm, Ø 125 mm	Length 1130 mm, Ø 125 mm
Gross weight	6.6 kg	7.4 kg	9.2 kg
Accessories	Wall support - Included	Wall support - Included	Wall support - Included
Warranty	2 Year Warranty	2 Year Warranty	2 Year Warranty

Choose your model:



MP 550 Ultra	Ref.
MP 550 Ultra 240V/50/1	34822LH

MP 600 Ultra	Ref.
MP 600 Ultra 240V/50/1	34832LH

MP 800 Turbo	Ref.
MP 800 Turbo 240V/50/1	34892L

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.

INNOVATION

CLEANING

Removable stainless steel bell and blade for easy cleaning and maintenance. Patented Robot-Coupe 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 pan, with excellent manoeuvrability.

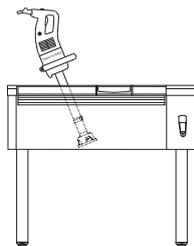
AFTER SALES SERVICE: DETACHABLE POWER CORD

- 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	1 000 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 EasyGrip 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	6.8 kg	8.2 kg
Accessories	Wall support - Included	Wall support - Included	Wall support - Included
Warranty	2 Year Warranty	2 Year Warranty	2 Year Warranty

Choose your model:



CMP 300 V.V.	Ref.
CMP 300 V.V. 240V/50/1	34232B

MP 350 Ultra TP	Ref.
MP 350 Ultra TP 240V/50/1	34592L

MP 800 Turbo TP	Ref.
MP 800 Turbo TP - 240V/50/1	34792L

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.

MIX



Pancake batter, tomato pulp, seasoning, etc.

SHELL



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.

IMMERSION BLENDERS



Mini MP 190 Combi

Wattage	270 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer 350 to 1560 rpm for whisk
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Detachable whisk	✓
Dimensions	Total length with tube 485 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.7 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty



Mini MP 240 Combi

Wattage	290 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer 350 to 1560 rpm for whisk
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Detachable whisk	✓
Dimensions	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.8 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

Choose your model:



Mini MP 190 Combi	Ref.
Mini MP 190 Combi 240V/50/1	34772

Mini MP 240 Combi	Ref.
Mini MP 240 Combi 240V/50/1	34782

Choose your options:

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



CMP 250 Combi

Wattage	310 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer, 500 to 1800 rpm for whisk with self regulating speed system

Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 640 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.6 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

Choose your model:



CMP 250 Combi	Ref.
CMP 250 Combi 240V/50/1	34302B



CMP 300 Combi

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer, 500 to 1800 rpm for whisk with self regulating speed system

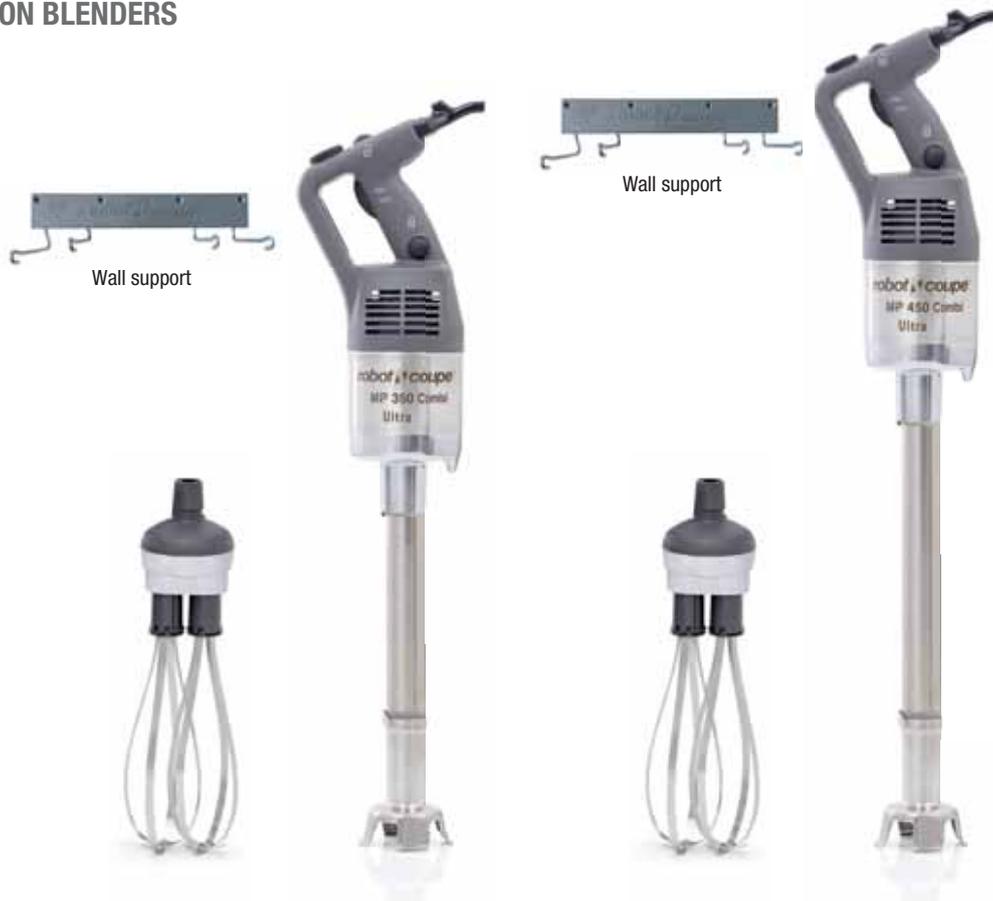
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.7 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

CMP 300 Combi	Ref.
CMP 300 Combi 240V/50/1	34312B

Choose your options:

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

IMMERSION BLENDERS



MP 350 Combi Ultra

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer, 250 to 1500 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm
Gross weight	7.9 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

MP 450 Combi Ultra

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer, 250 to 1500 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	✓
Dimensions	Total length with tube 890 mm with whisk 840 mm, Ø 125 mm
Gross weight	8.2 kg
Accessories	Wall support - Included
Warranty	2 Year Warranty

Choose your model:



MP 350 Combi Ultra	Ref.
MP 350 Combi Ultra 240V/50/1	34862L

MP 450 Combi Ultra	Ref.
MP 450 Combi Ultra 240V/50/1	34872L

Choose your options:

Options	MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.		Ref.	
MP Combi whisk attachment	27210		27210	
Mixing attachment	27355		27355	
Mixer foot	39354		39355	



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
Warranty	2 Year Warranty

Choose your model:



MP 450 FW Ultra	Ref.
MP 450 FW Ultra 240V/50/1	34882L



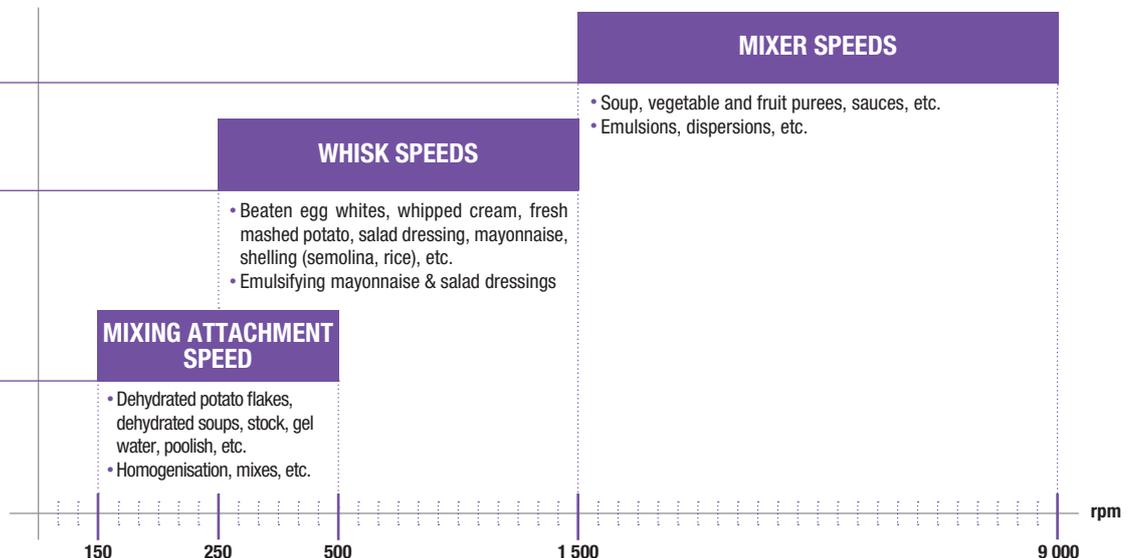
Wall support



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
Warranty	2 Year Warranty

MP 450 XL FW Ultra	Ref.
MP 450 XL FW Ultra 240V/50/1	34282L



[BACK TO SUMMARY](#)

JUICE EXTRACTORS



ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Robot-Coupe Juice Extractors are an essential for foodservice professionals across various sectors: cafes, bars, restaurants, hotels, canteens, supermarkets and healthcare facilities.

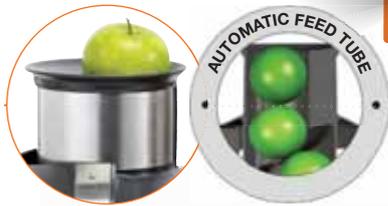
Quick, quiet, efficient and heavy duty with a fast ROI, they offer an ideal solution for making large quantities of delicious, ultra fresh fruit and vegetable juices.



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

INCLINED 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.

See a return on your investment in only 2 months using the J80

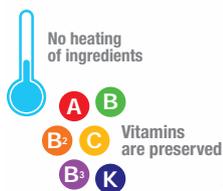
What are the costs?



How many juices must be sold?



JUICE EXTRACTORS



J 80

Motor	Induction
Wattage	700 W
Voltage	Single phase
Flow rate	120 L/hr
Bowl	Stainless steel
Chute	✓ Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	155 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ 1 size
Inclined motor base	-
Drip catcher tray	✓
Automatic pulp ejection	✓
Translucent pulp container	6.5 L
Continuous pulp ejection chute	-
Warranty	2 Year Warranty

Choose your model:



Choose your options:

J 80	Ref.
J 80 220-240V/50/1	56002B

J 80	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048



No heating of ingredients



Vitamins are preserved



J 80 Buffet

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

Choose your model:

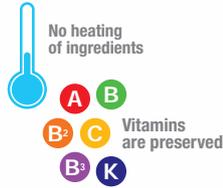
J 80 Buffet	Ref.
J 80 Buffet 220-240V/50/1	56202B



Choose your options:

J 80 Buffet	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048





J 100

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

Choose your model:



Choose your options:

J 100	Ref.
J 100 220-240V/50/1	56102B

J 100	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048

AUTOMATIC SIEVES

LET OUR SIEVE DO THE WORK!

Our automatic, multi-purpose, heavy duty 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.



AUTOMATIC SIEVES

HOPPER

Continuous feeding of prepared ingredients for increased productivity.



PERFORATED BASKET

The products fall inside the basket where they are strained.



PADDLES

System of paddles rotating at 1500 rpm forces the ingredients through the basket dividing them into finished and waste products.



INDUCTION MOTOR

FINISHED PRODUCT EJECTION CHUTE

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



WASTE EJECTION CHUTE

For skins, pips, stones, tails, bones, shells, fibres to dispose of, or pass a second time.



Easy Guide



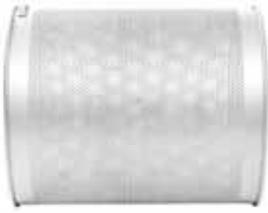
1 mm
(Standard)



**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	Stainless steel
Hopper	Stainless steel
Table-top model	✓
Floor-standing model	-
Perforated basket	1 mm perforated basket Included
Warranty	2 Year Warranty

C 120

Motor	Induction
Wattage	900 W
Voltage	Single phase
Speed	1500 rpm
Flow rate	120 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
Perforated basket	1 mm perforated basket Included
Warranty	2 Year Warranty

C 200 Special Industry

Motor	Induction
Wattage	1800 W
Voltage	3 phase
Speed	1500 rpm
Flow rate	150 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
Perforated basket	1 mm and 3 mm perforated baskets - Included
Warranty	2 Year Warranty

Choose your model:



C 80	Ref.
C 80 220-240V/50/1	55013

C 120	Ref.
C 120 220-240V/50/1	55033

C 200	Ref.
C 200 Special Industry 230-400V/50/3	55006

Choose your options:

Options	C 80		C 120 / C 200	
	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	57023		57020	
Additional 1 mm perforated basket	57007		57145	
Additional rubber scraper (per unit)	100338S		100702S	

Fruit Pulp - Output	Use	Hourly		End Product
		C 80	C120/C200	
STRAWBERRIES / 90%	Process ripe fruit	60 kg/h	150 kg/h	With the fruitpulp you can make: <ul style="list-style-type: none"> • Icecream • Sorbets • Creams • Fruit Purees • Jams • Fruit Jelly • Jelly
RASPBERRIES / 90%				
BLACKBERRIES / 90%				
REDCURRANTS / 75%	To be blanched for max output	40 kg/h	100 kg/h	
BLACKCURRANTS / 75%				
BLUEBERRIES / 90%	To be washed before feeding into the machine	60 kg/h	150 kg/h	
TOMATOES / 90%				
MIRABELLE PLUMS / 80%				
CHERRIES / 80%				
PLUMS / 80%				
PEACHES / 80%	40 kg/h	100 kg/h		
APRICOTS / 80%				
MELON / 90%	Peeled	40 kg/h	100 kg/h	
LEMON / 80%				
ORANGE / 80%				
GRAPES / 80%	Use ripe picked grapes	40 kg/h	100 kg/h	
APPLES / 85%	Grind before processing	40 kg/h	100 kg/h	
COCONUT / 85%		60 kg/h	150 kg/h	
PINEAPPLE / 90%		60 kg/h	60 kg/h	
APPLE PUREE / 90%	Cooked	40 kg/h	100 kg/h	

Vegetable Mousse - Output	Use	Hourly		End Product
		C 80	C120/C200	
ASPARAGUS / 80%	Thorough cooking before sieving	40 kg/h	100 kg/h	<ul style="list-style-type: none"> • Vegetable purees • Vegetable mousses
CARROTS / 90%				
CELERIAC / 90%				
CUCUMBERS / 95%				
LEEKS / 80%		60 kg/h	150 kg/h	
CAPSICUMS / 95%				

Olives - Output	Use	Hourly		End Product
		C 80	C120/C200	
OLIVE	Cutter grind before processing	40 kg/h	100 kg/h	<ul style="list-style-type: none"> • Tapenade

Soups - Output	Use	Hourly		End Product
		C 80	C120/C200	
FISH / 75%	Grind before processing	60 ltr/hr	*150 ltr/hr and more	<ul style="list-style-type: none"> • Bisque • Cream soups, Soups
SHELLFISH / A 90%				
SAUCES				

PLANETARY MIXERS



*Stainless steel bowl safety guard optional extra.

THE MULTI-FUNCTION PLANETARY MIXER

Our wide range of mixers are durable, reliable, fast, powerful and safe. With capacity from 5 to 80L It's easy to find the right model for your needs.



PLANETARY MIXERS

PERFORMANCE

Multi speed planetary mixers with powerful motors.

PRODUCTIVITY

5 to 76 L stainless steel bowls.

PRECISION

Front mounted controls with timer* or manual operation.

ERGONOMICS

Removable safety guard. Easy to take off for cleaning and maintenance without tools.



COMFORT

Optional bowl trolley with handle for larger models.

ROBUST

Unique transmission design*

SAFETY

Bowl guard
Emergency stop button*

*Excludes SP5-S

OPTIONAL EXTRAS

Reinforced Whisk



SP25-S to SP-80S

Bowl Scraper



SP25-S to SP-80S

Metal Safety Guard



SP5-S & SP8-S

Reduction Kit



SP25-S to SP-80S

62 to 76 L

SP60-S

62 Litres
(65 Quarts)



- 3 phase
- 3 speeds

SP80-S

76 Litres
(81 Quarts)



- 3 phase
- 3 speeds

23 to 41 L

SP25-S

23 Litres
(25 Quarts)



- Single phase
- 3 speeds

SP40-S

41 Litres
(44 Quarts)



- Single phase - No plug supplied
- 3 speeds

5 to 9 L

SP5-S

5 Litres
(5 Quarts)



- Single phase
- Variable speed

SP8-S

8 Litres
(8 Quarts)



- Single phase
- 3 speeds

SP10-S

9 Litres
(10 Quarts)



- Single phase
- 3 speeds

*Capacity rounded to the nearest Litre

PLANETARY MIXERS



SP5-S



SP8-S



SP10-S

Resistant transmission design	✓	✓	✓
Motor	DC Carbon Brush	Induction	Induction
Wattage	800 W	200 W	250 W
Voltage	Single phase	Single phase	Single phase
Speed	60 to 260 rpm	132/235/421 rpm	106/196/358 rpm
Bowl	5 Litres (5 Quarts) in stainless steel	8 Litres (8 Quarts) in stainless steel	9 Litres (10 Quarts) in stainless steel
Interlocked safety guard	✓	✓	✓
Removable stainless steel bowl guard	-	-	✓
Accessories	Dough hook, beater and whisk Included	Dough hook, beater and whisk Included	Dough hook, beater and whisk Included
Warranty	2 Year Warranty	2 Year Warranty	2 Year Warranty

Choose your model:

SP5-S	Ref.
SP5-S 240V/50/1	SP5-S

SP8-S	Ref.
SP8-S 240V/50/1	SP8-S

SP10-S	Ref.
SP10-S 240V/50/1	SP10-S

Choose your options:

	SP5-S		SP8-S		SP10-S	
Options	Ref.		Ref.		Ref.	
Stainless Steel Bowl	5A04		SP800A-30		SP100-019	
Whisk	5A01		SP800A-27		SP100-018	
Reinforced Whisk	-	-	-	-	100018-A	
Hook	5A03		SP800A-26		SP100-016	
Beater	5A02		SP800A-25		SP100-017	
Stainless Steel Bowl Safety Guard	5E01-SUS		800155-SUS		-	-
Safety Guard - Composite	5E01		SP800A-154		-	-

*Capacity rounded to the nearest Litre



SP25-S

Resistant transmission design	✓
Motor	Induction
Wattage	560 W
Voltage	Single phase
Speed	108/183/352 rpm
Bowl	23 Litres (25 Quarts) in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater and whisk Included
Warranty	2 Year Warranty

Choose your model:

SP25-S	Ref.
SP25-S 240V/50/1	SP25-S



SP40-S

	✓
Motor	Induction
Wattage	1300 W
Voltage	Single phase - No plug supplied
Speed	99/167/329 rpm
Bowl	41 Litres (44 Quarts) in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater, whisk and bowl trolley Included
Warranty	2 Year Warranty

SP40-S	Ref.
SP40-S 240V/50/1	SP40-S

 20 amp circuit breaker and isolation switch required. Please consult a qualified electrician.

Choose your options:

	SP25-S		SP40-S	
Options	Ref.		Ref.	
Stainless Steel Bowl	SP25-32		SP40-32	
Bowl scraper	SP25/SCRP		SP40/SCRP	
Whisk	SP25-31		SP40-31	
Reinforced Whisk	22031-A		40031-A	
Hook	SP25-29		SP40-29	
Beater	SP25-30		SP40-30	
Reduction kit	ACC12/SP25		ACC20/SP40	
Bowl trolley	-	-	TROLLEY/40-N	

*Capacity rounded to the nearest Litre

PLANETARY MIXERS



SP60-S

Resistant transmission design	✓
Motor	Induction
Wattage	2200 W
Voltage	3 phase - No plug supplied
Speed	99/167/329 rpm
Bowl	62 Litres (65 Quarts) in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater, whisk and bowl trolley Included
Warranty	2 Year Warranty

Choose your model:

SP60-S	Ref.
SP60-S 415V/50/3	SP60-S



SP80-S

	✓
Motor	Induction
Wattage	2250 W
Voltage	3 phase - No plug supplied
Speed	68/121/204/356 rpm
Bowl	76 Litres (81 Quarts) in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater, whisk and bowl trolley Included
Warranty	2 Year Warranty

Choose your options:

	SP60-S	SP80-S
Options	Ref.	Ref.
Stainless Steel Bowl	SP60-32	SPB80-A28
Bowl scraper	SP60/SCRP	SPB80/SCRP
Whisk	SP60-31	SPB80-A25
Reinforced Whisk	60031-A	A-8025-A
Hook	SP60-29	SPB80-A27
Beater	SP60-30	SPB80-A26
Reduction kit	ACC30/SP60	ACC40/SPB80
Bowl trolley	TROLLEY/60-N	TROLLEY/A80-N

*Capacity rounded to the nearest Litre

CAPACITIES CHART

Ingredients	Speed/ Attachement	SP5-S	SP8-S	SP10-S	SP25-S	SP40-S	SP60-S	SP80-S
Kitchen Single Batches								
Hot Cake Batter	Beater	2L	3L	4.7L	9.5L	15.1L	22.7L	28.4L
Whipped Cream	Whip	1.25L	2L	2.5L	7.5L	10L	15L	20L
Mashed Potatoes	Beater	1.5kg	1.8kg	3.6kg	8.2kg	13.6kg	18.1kg	22.7kg
Egg White	Whip	0.37kg	0.6kg	0.75kg	1.8kg	3kg	4.5kg	6kg
Meringue	Whip	0.2L	0.3L	0.35L	0.83L	2.4L	2.9L	3.8L
Bakery Single Batches								
Raised Donut Dough (65% AR)* ◆	Hook 1 st & 2 nd	1kg	1.5kg	2kg	5.4kg	11.3kg	27.2kg	32.3kg
Heavy Bread Dough (55% AR)* ●◆	Hook 1 st only	0.9kg	1.3kg	3.4kg	9.1kg	18.1kg	31.8kg	32.3kg
Bread and Roll Dough (60% AR)* ●◆	Hook 1 st only	1kg	1.8kg	5.7kg	7.3kg	27.2kg	36.3kg	40.8kg
Pizza Dough, Thin (40% AR)* ●▲◆	Hook 1 st only	0.8kg	1kg	2.3kg	5.4kg	13.6kg	18.1kg	22.7kg
Pizza Dough, Medium (50% AR)* ●◆	Hook 1 st only	0.9kg	1.2kg	2.3kg	6.8kg	18.1kg	31.8kg	40.8kg
Pizza Dough, Thick (60% AR)* ●◆	Hook 1 st only	1kg	1.5kg	4.5kg	11.3kg	22.7kg	31.8kg	45.4kg
Fondant Icing	Beater	1.2kg	1.4kg	2.7kg	6.8kg	11.3kg	16.3kg	27.2kg
Cake	Beater	2.3kg	2.7kg	4.5kg	11.3kg	18.1kg	27.2kg	40.8kg
Pie Dough	Beater	1.5kg	1.8kg	4.5kg	10kg	15.9kg	22.7kg	31.8kg
Pasta, Basic Egg Noodle	Hook	0.45kg	0.9kg	1.4kg	2.7kg	7.7kg	15.9kg	22.7kg

NOTE:

* The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%!

%AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 21°C water temperature.

▲ Maximum Mixing Time - 7 Minutes.

● If high gluten flour is used, reduce the batch size by 10%.

◆ If using chilled flour, water below 20 °C, or ice, reduce batch size by 10%.



TECHNICAL DATA

FOOD PROCESSORS					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
R 201 XL Ultra	220-240	50	1	10A	245	305	560	10	11
R 211 XL	220-240	50	1	10A	245	385	510	13	14
R 211 XL Ultra	220-240	50	1	10A	245	385	510	13	14
R 301	220-240	50	1	10A	355	305	570	14	17
R 301 Ultra	220-240	50	1	10A	355	305	570	14	17
R 401	220-240	50	1	10A	320	305	570	18	20
R 402	220-240	50	1	10A	320	305	590	21	23
R 402 V.V.	220-240	50	1	10A	320	305	590	22	23
R 502	400	50	3	10A - Not supplied	380	365	670	29	33,5
R 502 V.V.	220-240	50	1	15A	380	365	670	30	35
R 752	400	50	3	10A - Not supplied	380	365	710	32,5	37,5
R 752 V.V.	220-240	50	1	15A	380	365	710	33,5	38

VEGETABLE PREPARATION MACHINES					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
CL 40	220-240	50	1	10A	345	330	590	14	15
CL 50	220-240	50	1	10A	380	305	595	18	20
CL 50 Ultra	220-240	50	1	10A	380	305	595	18	20
CL 50 Ultra Pizza	220-240	50	1	10A	380	305	595	18	20
CL 50 Gourmet	220-240	50	1	10A	390	340	610	20	22
CL 52	220-240	50	1	10A	360	340	690	26	28
CL 55 Pusher Feed-Head	220-240	50	1	10A	700	359	1 100	35	54
CL 55 Pusher Feed-Head	400	50	3	10A - Not supplied	700	359	1 100	35	54
CL 55 2 feed-heads	220-240	50	1	10A	865	396	1 270	42	61
CL 55 2 feed-heads	400	50	3	10A - Not supplied	865	396	1 270	42	61
CL 55 Workstation	220-240	50	1	10A	865	396	1 270	63,5	85,5
CL 55 Workstation	400	50	3	10A - Not supplied	865	396	1 270	63,5	85,5
CL 60 Pusher Feed-Head	400	50	3	10A - Not supplied	335	560	1 160	57	83
CL 60 2 Feed-Heads	400	50	3	10A - Not supplied	460	770	1 355	69	95
CL 60 Workstation	400	50	3	10A - Not supplied	460	770	1 355	121	158

CUTTER MIXERS

Model	Voltage	Hertz	Phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
R 2	220-240	50	1	10A	245	305	380	9	11
R 3	220-240	50	1	10A	210	320	400	10	11
R 4	220-240	50	1	10A	225	305	440	13	14
R 4 V.V.	220-240	50	1	10A	225	305	460	17	18
R 5	220-240	50	1	10A	280	365	510	20,5	23
R 5 V.V.	220-240	50	1	15A	280	365	510	21,5	24
R 7 V.V.	220-240	50	1	15A	280	365	540	23	26
R 8	400	50	3	10A - Not supplied	315	545	585	37	45
R 8 V.V.	220-240	50	1	32A - Not supplied	315	545	585	38	47
R 10	400	50	3	10A - Not supplied	345	560	660	42	51
R 10 V.V.	220-240	50	1	32A - Not supplied	345	560	660	47	54
R 15	400	50	3	10A - Not supplied	370	615	680	50	59
R 20	400	50	3	20A - Not supplied	380	630	760	77	86
R 23	400	50	3	20A - Not supplied	700	600	1 250	110	142
R 30	400	50	3	20A - Not supplied	720	600	1 250	126	148
R 45	400	50	3	20A - Not supplied	760	600	1 400	172	195
R 60	400	50	3	32A - Not supplied	810	600	1 400	187	212

Robot Cook®

Model	Voltage	Hertz	Phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
Robot Cook	220-240	50	1	10A	225	340	520	14	16

Blixer®

Model	Voltage	Hertz	Phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
Blixer 2	220-240	50	1	10A	245	305	400	10	12
Blixer 3	220-240	50	1	10A	245	305	460	12	14
Blixer 4 - 1V	220-240	50	1	10A	240	330	480	14	15
Blixer 4 V.V.	220-240	50	1	10A	240	330	480	16	17
Blixer 5	220-240	50	1	10A	280	365	540	21	23.5
Blixer 5 V.V.	220-240	50	1	15A	280	365	540	21.5	23.5
Blixer 7 V.V.	220-240	50	1	15A	280	365	570	22.5	25
Blixer 8	400	50	3	10A - Not supplied	315	545	605	39	47
Blixer 8 V.V.	220-240	50	1	32A - Not supplied	315	545	605	39	47
Blixer 10	400	50	3	10A - Not supplied	315	545	680	42	51
Blixer 10 V.V.	220-240	50	1	32A - Not supplied	315	545	680	42	51
Blixer 15	400	50	3	10A - Not supplied	315	545	700	50	59
Blixer 20	400	50	3	20A - Not supplied	380	630	780	77	86
Blixer 23	400	50	3	20A - Not supplied	700	600	1 250	110	142
Blixer 30	400	50	3	20A - Not supplied	720	600	1 250	131	154
Blixer 45	400	50	3	20A - Not supplied	760	600	1 400	172	195
Blixer 60	400	50	3	32A - Not supplied	810	600	1 400	187	210

TECHNICAL DATA

KITCHEN BLENDERS					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
BL 3	220-240	50-60	1	10A	215	470	450	14	16
BL 5	220-240	50-60	1	10A	215	470	500	14	17

IMMERSION BLENDERS					Dimensions (mm)		Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Ø	Height	Net	Gross
MicroMix	220-240	50	1	10A	61	430	1	1
Mini MP 160 V.V.	220-240	50	1	10A	78	455	1	2
Mini MP 190 V.V.	220-240	50	1	10A	78	485	2	3
Mini MP 240 V.V.	220-240	50	1	10A	78	535	2	3
CMP 250 V.V.	220-240	50	1	10A	94	650	3	4
CMP 300 V.V.	220-240	50	1	10A	94	660	3	4
CMP 350 V.V.	220-240	50	1	10A	94	700	4	4
MP 350 Ultra	220-240	50	1	10A	125	740	5	7
MP 350 V.V. Ultra	220-240	50	1	10A	125	740	5	6
MP 450 Ultra	220-240	50	1	10A	125	840	5	6
MP 450 V.V. Ultra	220-240	50	1	10A	125	840	5	7
MP 550 Ultra	220-240	50	1	10A	125	940	5	7
MP 600 Ultra	220-240	50	1	10A	125	980	6	7
MP 800 Turbo	220-240	50	1	10A	125	1 130	7	9
MP 350 Ultra TP	220-240	50	1	10A	125	763	5	8
MP 800 Turbo TP	220-240	50	1	10A	125	845	6	8
Mini MP 190 Combi	220-240	50	1	10A	78	485	2	3
Mini MP 240 Combi	220-240	50	1	10A	78	535	2	3
CMP 250 Combi	220-240	50	1	10A	125	640	3	6
CMP 300 Combi	220-240	50	1	10A	125	700	3	6
MP 350 Combi Ultra	220-240	50	1	10A	125	790	6	8
MP 450 Combi Ultra	220-240	50	1	10A	125	890	6	8
MP 450 FW Ultra	220-240	50	1	10A	125	800	6	9
MP 450 XL FW Ultra	220-240	50	1	10A	175	1 210	5	9

JUICE EXTRACTORS					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
J 80	220-240	50	1	10A	235	535	500	11	13
J 80 Buffet	220-240	50	1	10A	260	565	595	11	13
J 100	220-240	50	1	10A	260	565	630	15	18

AUTOMATIC SIEVES					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
C 80	220-240	50	1	10A	610	360	540	17	21
C 120	220-240	50	1	10A	1 030	400	860	32	46
C 200	400	50	3	10A - Not supplied	1 030	400	860	40	54

PLANETARY MIXERS					Dimensions (mm)			Weight (kg)	
Model	Voltage	Hertz	Phase	Plug	Length	Depth	Height	Net	Gross
SP5-S	240	50	1	10A	345	389	434	16	18
SP8-S	240	50	1	10A	346	442	579	26	28
SP10-S	240	50	1	10A	431	471	766	76	85
SP25-S	240	50	1	10A	540	557	922	113	126
SP40-S	240	50	1	20A - Not supplied	638	738	1316	264	284
SP60-S	415	50	3	20A - Not supplied	638	738	1316	280	305
SP80-S	415	50	3	20A - Not supplied	788	1080	1560	400	480

ROBOT-COUPÉ (AUSTRALIA) PTY. LIMITED ABN 20 003 907 220 TERMS AND CONDITIONS OF SALE

GLOSSARY

1. DEFINITIONS AND INTERPRETATION

Additional Expenses means any duties, fees, levies, expenses, taxes (including GST) and disbursements imposed by these Terms, including delivery and freight charges, remote or regional location charges, transit insurance, cancellation fees, re-stocking fees, storage fees, merchant fees and dishonour fees.

Credit Account means the approved account you have with Us to purchase Goods on credit in accordance with these Terms. Customer means any person, firm or company placing an order with Us for the purchase of Goods pursuant to these Terms, any Quote or Order and includes Your agents and permitted assigns (all of which are referred to as "Us" and "Your").

Due Date means the date listed on Our invoice for Your payment of Goods and Additional Expenses. End User means the final person or entity who uses any Goods that are spare parts or accessories. Goods that are machines are not sold directly to End Users.

Force Majeure means something outside a party's reasonable control, including war, strikes, lockouts, epidemics and pandemics, industrial disputes or civil unrest, government restrictions or intervention, transport delays, fire, act of God, storm or flood, theft and vandalism.

Goods means machines, spare parts, accessories, and any other goods supplied by Us to You pursuant to any Quote, Order and/or these Terms.

Insolvency Event means any circumstances where We reasonably believe that You are unable to pay Your debts as and when they fall due or You have suffered a material adverse change in Your financial circumstances.

Loss means any claim, demand, cause of action, loss and damage, liability, costs (including legal costs on an indemnity basis), expenses (including any GST payable) and is not limited by the Losses which were contemplated by the parties at the time of entering into these Terms.

Order means an order for the purchase of Goods placed by You, including special or custom Orders.

PPS Law means:

- the Personal Property Security Act 2009 (Cth) (PPS Act) and any regulation made at any time under the PPS Act (each as amended from time to time); and
- any amendment made at any time to any other legislation as a consequence of a PPS Law.

Quote means a written description and price of the Goods to be supplied by Us and valid for the period specified on the Quote. Supplier means the entity specified in these Terms as supplying Goods to You and includes any associated, related, subsidiary and parent companies, successors and assigns (all of which are referred to as "Us", "We" and "Our").

Website means https://www.robot-coupe.com/australia/en_AU as redirected from time to time.

In these Terms:

- A Business Day is any day except Saturday, Sunday or a public holiday in the location where the Goods are being supplied;
- a reference to writing includes email and any communication through Our Website;
- a reference to these "Terms" means these Terms and Conditions of Business;
- a reference to a clause or paragraph is a reference to these Terms;
- a reference to a party to these Terms or any other document or arrangement includes that party's executors, administrators, successors and permitted assigns;
- where an expression is defined, another part of speech or grammatical form of that expression has a corresponding meaning;
- headings and any explanatory notes and paragraphs are for ease of reference only and do not affect the meaning or interpretation of these Terms;
- a reference to "includes" or "including" is not limiting and should be read as if the words "but not limited to"; and
- if these Terms require something to be done on a day that is not a Business Day (for example, payment or notice), then it must be done on the preceding Business Day.

FRAMEWORK OF THESE TERMS

2. THIS AGREEMENT AND OUR RELATIONSHIPS

- These are the entire terms and conditions of sale of all Goods supplied by Us to You. Except where the parties agree otherwise (which must be by a duly authorised officer and in writing), these Terms apply notwithstanding any provisions to the contrary which may appear on any other document, including a Quote, Order or Invoice.
- You warrant that You have obtained all the necessary authorisations to enter into and perform the contract created by these Terms. You acknowledge and agree that the signatory of these Terms jointly and severally entered into the Terms with the Customer.
- You are deemed to have accepted these Terms by:
 - Signing and returning a copy of them to Us;
 - Signing and returning an application for a Credit Account with Us; or
 - Verbal acceptance; or
 - Accepting a Quote from Us; or
 - Placing an Order with Us; or
 - Paying Our Invoice for supply of Goods; or
 - Other conduct that may reasonably be construed as acceptance of these Terms.
- You engage Us to provide Goods strictly as an independent contractor. We are not engaged as Your employee, partner, agent, joint venture or franchisee, nor is any other person working at Our direction.
- You agree that these Terms are interpreted according to the laws of the State or Territory as We may determine in Our sole discretion. Proceedings by either party may be commenced and/or continued in the State or Territory We determine in Our sole discretion. If We do not make any determination, You consent to any proceedings being commenced and heard by a Court in the State of New South Wales applying the laws of that State.

3. CHANGES AND UPDATES TO THE TERMS

- From time-to-time, and at any time, We may update or alter these Terms. We will provide You with 7 days' written notice of any updated or altered Terms and any updated or altered Terms will apply from the date of alteration.
- You must notify Us in writing of any material change to Your organisation, including a change of name, structure, status, trustee, partner, director, contact details, credit card or bank account details, or address. We may ask You for a new credit application, Terms or any personal guarantee in Your new entity name as restructured or changed.
- We may assign and transfer all or any of Our title, estate, interest, benefit, rights, duties and obligations in these Terms to any person, provided that the assignee agrees to assume any of Our duties and obligations owed to You in these Terms.
- You must not assign, transfer, charge, encumber or otherwise deal with any of Your rights and obligations under these Terms, or attempt or purport to do so, without Our prior written consent.

ORDERING AND SUPPLYING

4. PRICES, QUOTATIONS AND ORDERS

- We may issue a Quote to You, but a Quote is not an offer by Us to supply Goods to You. We may vary or cancel any Quote before an Order is accepted.
- You may purchase Goods by placing an Order with Us. You warrant that the person who places the Order is authorised by You to do so.
- Orders may be subject to minimum amounts as determined by Us in Our sole discretion from time-to-time.
- We may vary or cancel any Quote before an Order is accepted, including the price of Goods.
- We may accept or decline any Order by notifying You in writing or by supplying the Goods to You.
- If You are a Customer who does not have a Credit Account, We will not be deemed to have accepted Your Order until payment in full has been made.
- You may ask you to pay a deposit for an Order at any time and in any amount that We advise from time-to-time. We are not required to accept Your Order until payment of the deposit has been made. The balance of the Order must be paid as directed by Us.
- You may cancel an Order up to 14 days prior to a scheduled delivery without incurring any cancellation fees. If you cancel an Order within 14 days of a scheduled delivery, then You may be required to pay:
 - Cancellation fees at rates advised by Us from time to time; or
 - The cost of Your full Order for Goods that We have specially ordered for You.
- Prices of Goods specified on any of Our price lists or Quotes are applicable as at the date of despatch ex-warehouse and are subject to change from time to time without notice to You.
- Unless the parties agree differently in writing, the price You must pay for Goods is the price specified in Our invoice including any Additional Expenses.

5. SUPPLY AND DELIVERY

- Specifications for the Goods to be supplied under these Terms are contained in Your Orders as submitted from time-to-time.
- We may make the Goods available for Your collection or deliver the Goods to You. Delivery may attract Additional Expenses and You agree to those Additional Expenses.
- We may appoint a third party carrier to perform Our obligations of delivery under these Terms.
- You authorise Us to deliver the Goods to the place nominated by You (or otherwise to the business address described in your account). You also authorise Us to leave Goods at this place whether or not any person is there to accept delivery.
- We are not obliged to obtain a signed receipt, signed delivery docket or other acknowledgement of the Goods being delivered. But if a signed receipt, delivery docket or other acknowledgement is obtained then that document will be conclusive evidence of Your acceptance of the Goods delivered.
- Goods that are machines are only delivered Free in Store (FIS) to capital cities of Australia (excluding Tasmania (TAS) and Northern Territory (NT). TAS will be delivered FIS to Melbourne and NT orders will be delivered FIS to Melbourne or Adelaide. Where no store is available for delivery, an agreed delivery depot may be considered the FIS destination at Our discretion. Additional Expenses will be payable for delivery to areas outside of capital cities. Goods that are considered spare parts and accessories will be charged a delivery fee based on the size and weight of the Goods. All Additional Expenses will be included on any Quote or Order prior to despatch.

- All Robot Coupe machines attract a 2 Year Commercial Warranty and any machine under 60kgs is covered by a "Back to Base" Warranty (Delivery to & from Robot Coupe or authorised Service Agents) and is at the customers care. Any machine over 60kgs, Robot Coupe will arrange an authorised service technician.
- Goods that are machines are not delivered to End Users direct. Goods that are accessories or spare parts can be delivered directly to the End User. If You are an End User, You may organise Your own courier and receipt of the Goods will be deemed to have occurred at the time of pickup from Us.
- You agree and acknowledge that delivery of the Goods and any Order may be made in instalments or prior to a requested delivery date if required by Us. You may not refuse delivery of the Goods in either circumstances. You acknowledge that any failure by Us to deliver the Goods or any instalments by the nominated delivery date is not considered a breach of these Terms, does not give rise to any right of termination and We are not liable for any Losses suffered as a result.
- You must provide a suitable and safe area for Us to deliver the Goods, including a site that is compliant with occupational health and safety legislation and fully insured for Our (or Our agents, employees or contractors) safe use.
- All delivery times indicated by Us are estimates only. Delivery times are subject to the Goods being available and subject to Our reasonable ability to make the delivery on that date. We will endeavour to deliver Goods at the time you need, but if We fail to deliver Goods within a specified time or We fail to deliver any instalment, You are not allowed to cancel Your Order, refuse to accept delivery or refuse to pay for the Goods.
- You cannot refuse delivery of Goods that We have purchased on special or custom Order for You.
- Delivery of Goods is deemed to occur (and Our obligation is thereby discharged) when the Goods are:
 - Handed to You or Your representative; or
 - Delivered to Your nominated site; or
 - Collected by You or Your representative, whichever occurs first.
- If You do not collect the Goods by the nominated collection date, then We may deliver the Goods to any site You nominate or that appears on Your invoice for the Goods. We may also store the Goods or refuse to store the Goods if full payment has not been received from You.
- You agree to inspect the outer packaging of the Goods for damage immediately upon delivery/collection of the Goods. You agree to inspect the Goods within 7 calendar days of delivery/collection and notify us of any claim in accordance with Clause 14.
- You must pay all Additional Expenses We incur in relation to delivery, including delivery and freight charges, storage fees, permits and any other costs that We incur to deliver the Goods to You.
- Entry onto Our premises is at Your own risk. It is also at the risk of Your agents, employees, contractors and other representatives. We are not liable for any Loss whatsoever that You (or any of Your agents, employees, contractors or other representatives) incur at Our premises.

HOW WE GET PAID

6. PAYMENT

- Unless the parties agree differently in writing, You must pay for Goods and all Additional Expenses by the Due Date.
- All amounts payable are exclusive of GST (unless expressly stated otherwise). You must pay Us GST imposed on any supply of Goods made under these Terms at the same time as payment for the Goods.
- If You believe You have a set-off claim against Us, You cannot withhold payment of any invoice on that basis without Our prior written consent.
- Payment must be made in a manner approved by Us. Certain payment methods may attract Additional Expenses and You agree to those Additional Expenses, including surcharges, payment processing fees, dishonour fees and other costs at amounts advised by us from time to time.
- If You do not pay for Goods by the Due Date, in addition to any other remedies we have, We may:
 - Charge You interest on all overdue accounts a rate which is 4% higher than the cash rate last published by the Reserve Bank of Australia as at the Due Date, calculated and payable daily and compounded from the due date until the invoice is paid in full. The parties agree that this interest charge is not a penalty, but a true measure of damages incurred by Us;
 - Require You to pay cash on delivery of any further Goods;
 - Suspend any further deliveries of Goods or cease supplying Goods to You;
 - Demand Your immediate payment of all outstanding amounts;
 - Retain any amounts paid by You; and
 - Preclude You from participating in any special deals, discounts, bonus payments redemptions, rebates and all other incentive programs until Your account is no longer overdue.

7. CREDIT ACCOUNTS

- You may apply for a Credit Account with Us to purchase Goods. We have no obligation to provide or continue providing credit facilities to You. You are not entitled to credit facilities until You receive an approved Credit Account with Us.
- A Credit Account must only be used by You and it cannot be assigned, transferred or made available for use by any other entity or person (including by a subsequent purchaser of You) without Our prior written consent.
- Any credit limit placed on Your Credit Account is for Our administrative purposes only and does not constitute a term of this or any other contract You have with Us.
- If You exceed the credit limit placed on Your Credit Account, We may require You to make immediate payment on Your Credit Account to reduce the surplus credit limit before accepting any further Orders.
- You authorise Us to debit Your Credit Account with the price of Goods supplied to You and all other amounts owed by You (including Additional Expenses and interest payable under these Terms).
- We may credit any payments received from You first against any interest charges and Additional Expenses. We may also set-off any credit amount that We owe to You against any debt You owe to Us.
- Time is of the essence in relation payment and this section survives expiry or termination of these Terms.

HOW WE MANAGE RISK AND SECURE PAYMENT

8. RISK AND OWNERSHIP

- Unless the parties agree differently in writing, all risk in the Goods passes to You when the Goods are collected by You (or Your agent, representative or nominated carrier) or despatched from Our premises (whether by Us or a third party delivery agent).
- Legal ownership of any Goods does not pass to You until We have received all amounts owing by You on any account whatsoever with Us, including any Additional Expenses.
- Until legal ownership of the Goods passes to You, You hold the Goods for Us as bailee. You must store the Goods separately from Your own or anyone else's Goods. Storage must be in a way that clearly identifies the Goods as Our property and prevents the Goods from being damaged or spoiled.
- You may resell any Goods before legal ownership passes to You, provided that You:
 - Resell the Goods to a third party in the ordinary course of business;
 - Act in any transaction as Our fiduciary agent;
 - Hold the proceeds of sale of Goods on trust for Us and in a separate account with separate records;
 - Account to Us for those proceeds or any other payment made by a third party for any sale of the Goods; and
 - Allow us to inspect any records of payments received for Goods.
- If You do not pay for any Goods by the Due Date or You suffer an Insolvency Event, then We may repossess the Goods wherever they are located. You irrevocably grant Us (including Our agents or any other nominated representative) an unrestricted right and licence to enter any premises occupied by You without notice for the purpose of identifying and repossessing any of the Goods. We reserve these repossession rights without being liable to You or any other third party in any way.
- You must insure the Goods at Your own cost and expense. Insurance must be to the full extent of the price paid or payable for those Goods and remain valid at all times. This includes between the time that risk in the Goods passes to You and the date that title in the Goods passes to You.

9. SECURITY OVER REAL ESTATE

- To secure payment of all monies You owe Us for the supply of Goods and Services, You:
 - Charge all of Your interest in real and personal property (including all property acquired after the date of these Terms) in favour of Us, whether or not a demand has been made on You ("Charge"). This Charge constitutes a General Security Agreement for the purposes of the PPSA;
 - Authorise and consent to Us taking all actions necessary to give effect to the Charge, including the lodgement of a caveat upon any title of Your real property, whether held in Your own right or as trustee of any trust, or any other security document; and
 - Agree to deliver to Us within 7 days of written demand a Memorandum of Mortgage in registrable form. You agree that any amount payable to Us payable on demand incorporating the covenants contained in Memorandum No. Q860000 registered at the Land Registry Services New South Wales as amended to comply with and reflect any appropriate laws in the jurisdiction(s) where You have any beneficial interest in real and personal property and as amended appropriately to comply with any formal requirements of registration.
 - Irrevocably appoint Us and any person nominated by Us severally as Your attorney, with power to execute, sign and deliver (which delivery may be subject to such terms and conditions as the attorney thinks fit) such caveat, mortgage or other security document to effect the Charge granted under this part.

10. PERSONAL PROPERTY SECURITIES ACT 2009 (CTH)

- You acknowledge and agree that these Terms constitute a security agreement for the purposes of the PPSA ("Security Agreement") and create a security interest in the Goods supplied by Us from time to time and any proceeds of the sale of the Goods to secure payment for the Goods ("Security Interest").
- Each sale or supply of Goods by Us under these Terms is subject to the Security Agreement for the purposes of the PPSA.
- We may lodge a financing statement on the Personal Property Securities Register ("PPSR") in respect of the Security Interest in the Goods and the proceeds of the sale of the Goods, including as a purchase money security interest (as that term is defined in the PPSA) ("PMSI"), pursuant to these Terms.

Assurances

- (d) You must do all things, provide all information and sign all documents that are necessary and reasonably required to enable Us to acquire a perfected Security Interest in the Goods, including for the purposes of:
- Ensuring that any Security Interest created under, or provided for, by these Terms:
 - Attaches to the collateral that is intended to be covered by that Security Interest; and
 - Is enforceable, perfected and otherwise effective; and
 - Has the priority required by Us.
 - Enabling Us to prepare and register a financing statement or financing change statement;
 - Enabling Us to register a PMSI under the PPSA; and
 - Enabling Us to exercise and maintain any of the Our rights or powers in connection with any such Security Interest.
- (e) If you dispose of the Goods, You must:
- Immediately pay any proceeds to Us in reduction of all amounts owing by You to Us, which We may apply towards amounts owing by You to Us in such order as specified by subsection 14(6)(c) of the PPSA, unless otherwise specified by Us in writing; and
 - Not allow any other charge or security interest to exist over those proceeds without Our written consent if that security interest could rank ahead of Our Security Interest.
- (f) If a higher-priority security interest does arise in the Goods despite Your obligations under this section, You must:
- Ensure that You receive cash proceeds for the Goods of at least equal to the market value of the Goods; and
 - Immediately pay those proceeds to Us in reduction of all amounts owing by You to Us, which We may apply towards amounts owing by You to Us in such order as We see fit.
- (g) You must not change Your name, structure, status or partnership, or assign or sell Your business to another party, or initiate any change to any registered documentation, or act in any other manner which would impact on Our registered Security Interest without Our prior written consent. You agree that Your liability under these Terms is not affected by such an event until a new application for credit in Your new entity name as restructured or changed is made and approved by Us in writing.

Exclusion of Notices and Other Obligations

- (h) To the extent permitted by law and for the purposes of sections 115(1) and 115(7) of the PPSA:
- We do not need to comply with sections 95, 118, 121(4), 125, 129(2), 129(3), 130, 132(3)(d) or 132(4); and
 - Sections 142 and 143 are excluded;
 - For the purposes of section 115(7) of the PPSA, We do not need to comply with sections 132 and 137(3).
- (i) To the extent permitted by law, You agree to waive:
- Your rights to receive any notice that is required by any provision of the PPSA (including a notice of a verification statement) or any other law before a secured party or a receiver exercises a right, power or remedy; and
 - Any time period that must otherwise lapse under any law before a secured party or a receiver exercises a right, power or remedy.
- (j) If the law that requires a period of notice or a lapse of time cannot be excluded, but the law provides that the period of notice or lapse of time may be agreed, that period or lapse is one day or the minimum period the law allows to be agreed (whichever is the longer).

Provision of Information

- (k) You agree not to exercise Your rights to make any request of Us under section 275(6) of the PPSA, to authorise the disclosure of any information under that section or to waive any duty of confidence that would otherwise permit non-disclosure under that section.
- (l) The parties must not disclose information of the kind mentioned in section 275(1) of the PPSA, except in the circumstances where:
- Disclosure is required by sections 275(7)(b) to (e) of the PPSA; and/or
 - We disclose information of a kind mentioned in section 275(1) of the PPSA to the extent that We are not doing so in response to a request made by an "interested person" (as defined in section 275(9) of the PPSA) pursuant to section 275(1) of the PPSA.
- (m) Notwithstanding the obligations of this section, You shall only authorise the disclosure of information for the purposes of section 275(7)(c) of the PPSA, or request information under section 275(7)(d) of the PPSA, if We approve such disclosure or request for information in writing.
- (n) Nothing in this part prevents any disclosure of information by Us that We believe is reasonably necessary to comply with any other obligations that We may have under the PPSA.

Other

- (o) If you default in the timely performance of any obligation owed to Us, We may enforce the Security Interest by exercising all or any of Our rights under these Terms, the general law and the PPSA.
- (p) Nothing in this part limits or is limited by any other provision of these Terms and Conditions or any other agreement between the parties.

WHAT IS EXCLUDED, LIMITED AND INDEMNIFIED

11. WARRANTIES AND EXCLUSIONS

- (a) Neither party excludes or limits the application of any statute (including the Competition and Consumer Act 2010 (Cth) and the Australian Consumer Law as amended from time to time ("the Act")), where to do so would contravene that statute or cause any provision of these Terms to be void. Nothing in these Terms modifies, restricts or excludes the conditions, warranties, and undertakings and other legal rights under the Act and any other law applicable to the supply of Goods which cannot be modified, restricted or excluded.
- (b) Except as expressly set out in the Act or Our separate warranty terms and conditions, We make no warranties, guarantees or other representations in connection with Goods supplied under these Terms.
- (c) The terms and conditions of Our separate warranty documents are found on Our Website.
- (d) To the extent permitted by law, all other implied conditions and warranties are excluded, including:
- All conditions and warranties as to the quality, merchantability of fitness for purpose of the Goods (whether express or implied and even if a particular purpose is made known to Us);
 - No sale under these Terms constitutes a sale by sample or description. You acknowledge that a sample Good may vary from the Goods supplied and that any sample or description of Goods is for identification and convenience purposes only. All samples remain Our property;
 - Particulars in leaflets, catalogues, drawings, brochures and other printed documents are illustrations only, and form no part of the contract between You and Us and are not binding on Us; and
 - You are responsible for ensuring that the Goods are suitable for Your intended use. You agree that You have not relied on any inducement, representation or statement made by Us or on Our behalf in purchasing the Goods.

12. LIMITATION OF OUR LIABILITY

- (a) To the extent permitted by law, We may limit Our liability to You pursuant to these Terms by Our choice of:
- re-supplying the Goods; or
 - repairing the Goods; or
 - paying the cost to repair the Goods; or
 - refunding some or all of the invoice value paid by You for the Goods.
- (b) In all situations and to the extent permitted by law (including but not limited to Our breach of these terms, tort law or negligence), Our liability to You will not exceed the price of the Goods that We have supplied to You.
- (c) We are not liable to You for any loss of profits, loss of sales, loss of market, loss of goodwill or reputation, third party claims, incidental or special damages or indirect or consequential loss of any kind.
- (d) We will not be liable to You for Loss in relation to the Goods if:-
- The Goods have not been paid for;
 - The Goods have been abused, misused or neglected by you;
 - You have used the Goods other than for the purposes for which they were designed, including for an illegal purpose;
 - The Goods have been incorrectly repaired, altered or modified;
 - The Goods have been subject to abnormal conditions, including environment, temperature, water, fire, humidity, pressure or other stress; or
 - Any Loss is the result of Your failure to assemble, use, handle and maintain the Goods in accordance with Our care and maintenance recommendations or industry-accepted standards.
- (e) Neither party will be liable for a breach of these Terms which is wholly or partly caused by a Force Majeure event. This exclusion does not include or affect Your obligation to pay for Goods supplied.

13. INDEMNITIES

- (a) To the extent permitted by law, You indemnify Us against and You must pay Us for any Loss that We may suffer or incur as a result of any act or omission by You (or any entity or person that You are responsible for) in relation to the Goods and/or these Terms, including but not limited to any breach of these Terms by You, Your negligence, Your failure to perform the obligations in these Terms, third party claims against Us and any claim made by You against Us.
- (b) Specifically, You must indemnify Us (or Our agents, employees or contractors) for and against:
- All legal costs which We incur as a result of any breach, act or omission by You under these Terms however arising, including legal or mercantile agent fees on an indemnity basis in the recovery or attempted recovery of any overdue amount for Goods and any action taken to secure any Charge;
 - Any stamp duty or other government rates, taxes (including GST) or charges levied on or in connection with the Credit Account, supply of Goods and any deed of guarantee, indemnity and charge;
 - All costs associated with the registration, maintenance and withdrawal of any Security Interest created under these Terms;
 - Any Loss We incur by fulfilling a special or custom Order for You;
 - Any Loss We incur by You cancelling Your Order less than 14 days prior to a scheduled delivery;
 - Any Loss arising out of delivery of the Goods which is caused by You (including delivering the Goods to an unattended site. Your failure to provide a suitable, safe and OHS compliant delivery site, Loss suffered as a result of third party carriers nominated by You, and property damage or personal injury caused by delivering or unloading the Goods);
 - Any Loss associated with a complaint or warranty claim where no defect is found in the Goods;

- Any Loss arising out of Your (or Your agent, employee, contractor or other representative's) attendance at Our premises;
 - Any damage to the Goods that occurs between the time that risk in the Goods passes to You and the time that the full price of the Goods is paid by You to Us.
- (c) This indemnity is a continuing obligation which is separate and independent from your other obligations under these Terms or at law and this indemnity survives termination of these Terms.
- (d) This indemnity does not apply to Loss which is directly caused by Our breach of these Terms or Our negligence.

DEALING WITH ISSUES THAT MIGHT ARISE

14. RETURNS

- (a) Unless We agree differently in writing, We are not required to accept returned Goods from You or provide You with a credit.
- (b) You may request a return of Goods in the following situations:
- You have received the incorrect product type or Order quantity due to an error by Us;
 - The Goods are damaged or faulty as per Term 5(i)
- (c) If We agree to accept Goods by return, You must provide Your proof of purchase or hire for the Goods being returned. We may charge You a restocking fee not less than 20% of the amount of Your Order for any Goods returned in addition to disposal or repacking charges which We incur from the Goods being returned.
- (d) If You think any Goods supplied are defective, damaged, missing or misdelivered, You must:
- Notify Us in writing within 7 days of delivery/collection of those Goods; and
 - Take all steps necessary to mitigate any Loss arising from any defect in the Goods supplied. You will be deemed to accept the Goods (including any responsibility for any defects) if You do not notify Us in accordance with these Terms.
- (e) All notifications under this section must be accompanied by:-
- Proof of purchase;
 - Written details of the alleged defect including photographs; and
 - Appropriate documentation (such as installation and maintenance records); and
 - You must allow Us or Our authorised representatives access to the Goods or Site for inspection.
- (f) We may charge You a restocking fee not less than 20% of the amount of Your Order for any Goods returned in addition to disposal or repacking charges which We incur from the Goods being returned. Goods cannot be returned in the following situations:
- Goods which are not in original or resaleable condition;
 - Goods which have been subject to Your incorrect handling, storage or other environmental requirements;
 - Any error in ordering by You, including incorrect product selection and Goods which You have over ordered;
 - Goods which have already been on-sold;
 - The Goods were sold as "special Order".
- (g) If You incorrectly return Goods to Us, We will not return them to You unless by special arrangement and at Your risk and cost.

15. DISPUTE RESOLUTION

- (a) If a dispute arises between the parties, either party may give the other a notice of the dispute. If such a dispute notice is issued, the parties must deal with the dispute in accordance with the following procedure:
- Either party must not commence legal proceedings (except for interlocutory relief) about the dispute unless the dispute has been referred for resolution under these Terms;
 - Either party must not oppose an application for a stay of any legal proceedings issued in respect of a dispute pending completion of the procedure in these Terms;
 - When a dispute notice is given, each party must immediately refer the dispute to its senior management. Senior management representatives of each party must endeavour to resolve the dispute as soon as possible, but at least within 30 days of the dispute notice (or other period as agreed between the parties);
 - In Our sole discretion, We may elect to resolve the dispute by mediation via the Australian Disputes Centre (ADC) before commencing arbitration or litigation. The mediation must be conducted in accordance with the ADC Guidelines for Mediation which operate at the time the matter is referred to ADC. The ADC Guidelines set out the procedures to be adopted, the process of selecting the mediator and the costs involved. This paragraph survives termination of these Terms;
 - The parties must continue to perform their respective obligations under these Terms, even if a dispute exists;
 - The parties must keep all information relating to the dispute confidential, unless otherwise required by law or at the direction of a court. The parties may not use any information or documents obtained through the dispute resolution process for any purpose other than an attempt to settle the dispute.

16. TERMINATION

- (a) By giving You written notice, We can:
- Suspend or cancel supply of Goods (including or any current Order);
 - Suspend or terminate Your Credit Account, if You have one;
 - Require immediate payment of the balance of any Credit Account, invoices or any other amounts due and payable whether or not the Due Date has expired;
 - Register a default with any credit reporting agency, where applicable;
 - Enforce Our rights under any Security Interest;
 - Suspend or terminate the contract created by these Terms (collectively "Our Termination Rights")
- (b) We can exercise Our Termination Rights immediately when:
- You have not paid for Goods and any Additional Expenses by the Due Date;
 - You exceed the limit of Your Credit Account;
 - You breach a material term of these Terms;
 - Either of the parties suffer a Force Majeure Event which delays or prevents performance of the whole or any part of these Terms;
 - You allow distress to be levied or a judgment, order or security to be enforced, or to become enforceable against Your property including under the PPSA;
 - You engage in illegal activity related to the Goods;
 - You engage in conduct which, in Our reasonable opinion, may damage Our goodwill or reputation;
 - An Insolvency Event occurs.
- (b) Otherwise, either party may terminate these Terms:
- Immediately by written notice if the other party is in breach of a material term of these Terms and the breach is not rectified within 7 days of the written notice; or
 - In all other circumstances, by giving the other party 14 days' written notice.
- (c) If termination of these Terms occurs, We may:
- recover any of Our property and all related data, documentation and records in Your possession, custody or control;
 - recover any unpaid sums on Your account;
 - recover from You any Loss sustained as a consequence of the termination, including loss of the benefits which the performance of these Terms would have conferred Us;
 - be regarded as discharged from any further obligations under these Terms; and
 - pursue any additional or alternative remedies provided by law.

GENERAL INFORMATION

17. GENERAL

- (a) Any clauses which are expressed to or are, by their nature, intended to survive expiry or termination of these Terms will survive expiry or termination of these Terms for any reason.
- (b) A failure to exercise or a delay in exercising any right, power or remedy under these Terms does not operate as a waiver. A single or partial exercise or waiver of the exercise of any right, power or remedy does not preclude any other or further exercise of that or any other right, power or remedy. A waiver is not valid or binding on the party granting that waiver unless made in writing.
- (c) If any part of these Terms becomes void or unenforceable for any reason, then that part will be severed and, to the extent possible, all remaining parts continue with full force and effect without being affected by the severance of any other parts.
- (d) These Terms may be executed in any number of counterparts, each of which when executed and delivered constitutes a duplicate original, but all counterparts together constitute one agreement.
- (e) In addition to any other method of service provided by law, a notice may be sent by prepaid post, fax, email or courier to the address of a party as that address set out in the Credit Account, these Terms or as notified. A notice has no legal effect unless it is in writing.
- (f) A notice is deemed to have been delivered and received on the day if by hand, courier, email or fax, or otherwise on the second business day after posting.

18. PRIVACY

- (a) We may collect Your personal and credit information in Our dealings with You (or any of Your guarantors) in accordance with Our Privacy Policy pursuant to the Privacy Act 1988 (Cth), the Privacy (Enhancing Your Protections) Act 2012 (Cth), and the Australian Privacy Principles. You consent to that information being collected. You can obtain a copy of Our Privacy Policy by contacting Us in writing or by visiting Our Website.

19. ELECTRONIC COMMUNICATIONS

- (a) All communications between the parties (including purchase orders) must be in writing. In addition to any other delivery method, You agree to communicate and receive invoices by e-mail.
- (b) You agree that e-mail communications between the parties constitute an "electronic communication" within the meaning of the Electronic Transactions Act 2000 (NSW) ("the Act")
- (c) You agree that the receipt and service of notices via e-mail is "an information system for the purpose of receiving electronic communications" within the meaning of the Act.
- (d) You agree that evidence of the "dispatch" (within the meaning of the Act) by Us of an email is also prima facie evidence of the "receipt" of the email by You within the meaning of the Act. Unless the contrary is proven the time of receipt will be deemed to be twenty (20) seconds after the time of the "dispatch" of the email.

50
years

TOGETHER



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