



SELECTION GUIDE

CONSULTANTS & KITCHEN PLANNERS



ROBOT-COUPÉ : #THEsolution FOR ALL SECTORS

COMMERCIAL FOODSERVICE



Fast food



Full service



Hotel catering

CONTRACT CATERING



**Catering for the educational
Sector**



Social food service



**Catering in the healthcare
Sector**

ARTISANS AND SUPERMARKETS



Bakers and confectioners

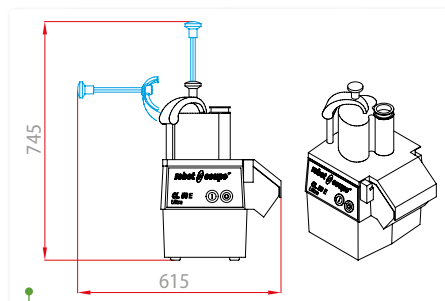


Delicatessen catering



Supermarkets

Discover all our tools:



Product data base



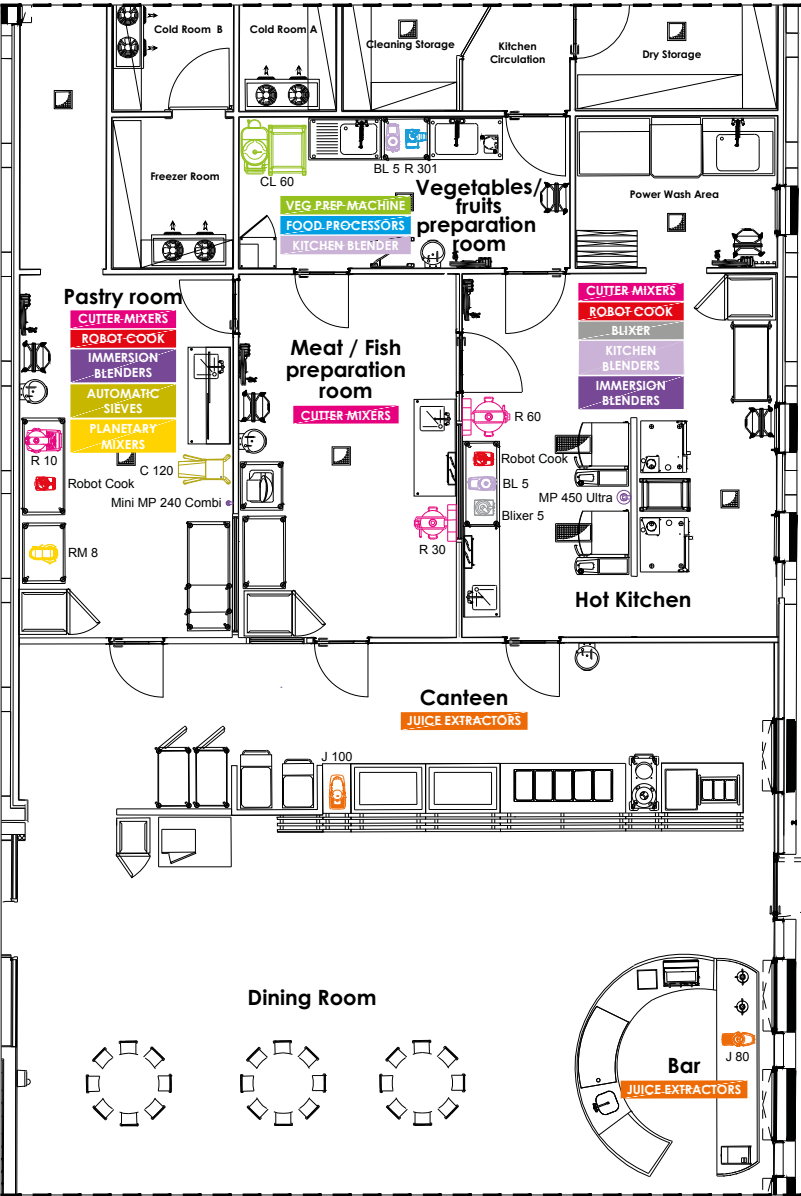
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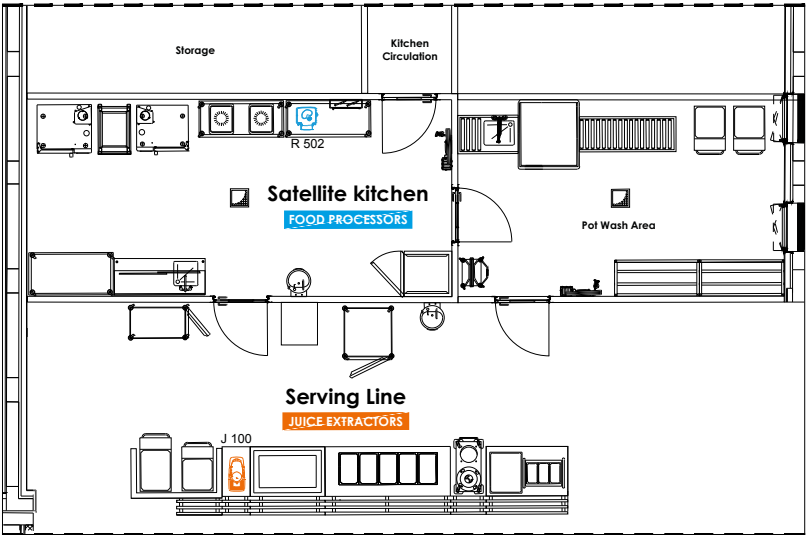
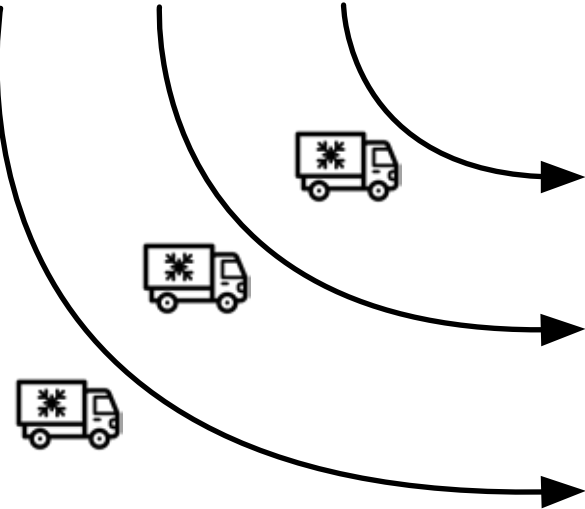


ROBOT-COUPE : #THEsolution FOR PROFESSIONAL KITCHENS



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SELECTION GUIDE

		0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
VEGETABLES / FRUITS PREPARATION ROOM	VEG PREP MACHINES	CL 50 Ultra	CL 52	CL 55 Workstation	CL 60 Workstation
	FOOD PROCESSORS	R 301	R 402	R 502 V.V.	R 502 V.V.
	KITCHEN BLENDERS	BL 5	BL 5	BL 5 x2	BL 5 x2
MEAT / FISH PREPARATION ROOM	CUTTER MIXERS	R 5 - 1V	R 10	R 30	R 60
HOT KITCHEN	CUTTER MIXERS	R 5 - 1V	R 10	R 30	R 60
	ROBOT COOK®	Robot Cook	Robot Cook	Robot Cook x2	Robot Cook x2
	KITCHEN BLENDERS	BL 5	BL 5	BL 5 x2	BL 5 x2
	IMMERSION BLENDERS	MicroMix® x1 + CMP 300 V.V. x1 + MP 450 Ultra x1	MicroMix® x1 + CMP 300 V.V. x1 + MP 450 Ultra x2	MicroMix® x1 + MP 450 Ultra x2 + MP 800 Turbo TP x1	MicroMix® x1 + MP 450 Ultra x2 + MP 800 Turbo TP x1
HEALTHCARE	BLIXER®	Blixer 5 V.V.	Blixer 10 V.V.	Blixer 30	Blixer 60
PASTRY ROOM	CUTTER MIXERS	R 5 - 1V	R 10	R 30	R 60
	ROBOT COOK®	Robot Cook	Robot Cook	Robot Cook x2	Robot Cook x2
	IMMERSION BLENDERS	Mini MP 240 Combi	CMP 300 Combi	Mini MP 240 Combi + MP 450 Combi Ultra	MP 450 Combi Ultra x2
	AUTOMATIC SIEVES	C 80	C 120	C 200	C 200
	PLANETARY MIXERS	RM 8	RM 8	RM 8 x2	RM 8 x2
BAR / CANTEEN	JUICE EXTRACTORS	J 80	J 80	J 100	J 100
GARDE MANGER / SATELLITE KITCHEN	FOOD PROCESSORS	R 301	R 402	R 502 V.V.	R 502 V.V.



VEGETABLES / FRUITS PREPARATION ROOM

Vegetable preparation machines



FIND OUT MORE



Pack of
8 discs

CL 50 Ultra

Single phase or Three phase



Pack of
8 discs

CL 52

Single phase or Three phase

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
Up to 150 kg/h	Up to 250 kg/h	Up to 400 kg/h	Up to 600 kg/h
CL 50 Ultra	CL 52	CL 55 Workstation	CL 60 Workstation
+ pack of 8 discs	+ pack of 8 discs	16 discs included	16 discs included



16 discs
included

CL 55 Workstation

Three phase

INCLUDED : GN1x1 adjustable trolley - Automatic feed-head - Pusher feed-head - 4 tubes feed-head - 3mm potato ricer equipment - Exactitube pusher



16 discs
included

CL 60 Workstation

Three phase

INCLUDED : Storage trolley - Ergo mobile trolley - Automatic feed-head - Pusher feed-head - 4 tubes feed-head - 3mm potato ricer equipment - Exactitube pusher



VEGETABLES / FRUITS PREPARATION ROOM



Food processors



FIND OUT MORE

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	> 600 COVERS
Cutter: Up to 1,5 kg Veg Prep: 50 kg/h	Cutter: Up to 2,5 kg Veg Prep: 50 kg/h	Cutter: Up to 3,2 kg Veg Prep: 150 kg/h
R 301	R 402	R 502 V.V.
+ pack of 5 discs	+ pack of 5 discs	+ pack of 8 discs

CUTTER FUNCTION



INCLUDED



VEG PREP FUNCTION



Pack of 5 discs



Pack of 8 discs

R 301 - R 402

Single phase or Three phase

R 502 V.V.

Single phase

Kitchen Blenders



FIND OUT MORE

Which model to choose?

0 - 600 COVERS	> 600 COVERS
BL 5	BL 5 x2

NEW



Soups



Coulis



Batters



Sauces



BL 5

Single phase



MEAT/FISH PREPARATION ROOM

Cutter Mixers



FIND OUT MORE

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
Up to 3 kg	Up to 6 kg	Up to 17 kg	Up to 36 kg
R 5 - 1V	R 10	R 30	R 60



R 5 - 1V

Single phase



R 10

Three phase



R 30 - R 60

Three phase



INCLUDED

Coarse chopping



Fine mincing



Sauces, Emulsions





Cutter Mixers



FIND OUT MORE



Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
Up to 3 kg	Up to 6 kg	Up to 17 kg	Up to 36 kg
R 5 - 1V	R 10	R 30	R 60



INCLUDED

Fine mincing



Coarse chopping



R 5 - 1V

Single phase

R 10

Three phase

R 30 - R 60

Three phase

Robot Cook



FIND OUT MORE



ROBOT COOK

Single phase

● COLD
● HOT
UP TO
140°C

Emulsify



Grind



Chop



Blend



Mix



Knead



Which model to choose?

0 - 600 COVERS	> 600 COVERS
Robot Cook	Robot Cook x2



HOT KITCHEN

Kitchen Blenders



FIND OUT MORE

NEW



Which model to choose?

0 - 600
COVERS

BL 5

> 600
COVERS

BL 5 x2

Soups



Coulis



Batters



Sauces



BL 5

Single phase

Immersion Blenders



FIND OUT MORE

Which model to choose?

0 - 200
COVERS

MicroMix®
+ CMP 300 V.V. x1
+ MP 450 Ultra x1

200 - 600
COVERS

MicroMix®
+ CMP 300 V.V. x1
+ MP 450 Ultra x2

> 600
COVERS

MicroMix®
+ MP 450 Ultra x2
+ MP 800 Turbo TP x1



165 mm



300 mm



450 mm



350 mm



Small portions

Pan 30 L

Pan 100 L

Pan > 100 L

MicroMix®

CMP
300 V.V.

MP 450
Ultra

MP 800
Turbo TP

Single phase

Single phase

Single phase

Single phase

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Blixer



FIND OUT MORE

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
0,5 to 3,8 kg	2 to 6,5 kg	4 to 20 kg	6 to 45 kg
Blixer 5 V.V.	Blixer 10 V.V.	Blixer 30	Blixer 60



Blixer 5 V.V.

Single phase



Blixer 10 V.V.

Three phase



Blixer 30 - Blixer 60

Three phase





PASTRY ROOM

Cutter Mixers



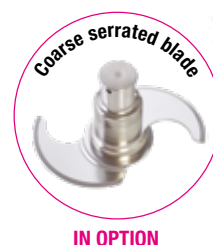
FIND OUT MORE

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
Up to 3 kg	Up to 6 kg	Up to 17 kg	Up to 36 kg
R 5 - 1V	R 10	R 30	R 60



R 5 - 1V	R 10	R 30 - R 60
Single phase	Three phase	Three phase



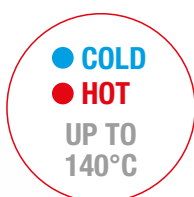
Robot Cook



FIND OUT MORE

Which model to choose?

0 - 600 COVERS	> 600 COVERS
Robot Cook	Robot Cook x2



ROBOT COOK

Single phase

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Immersion Blenders



FIND OUT MORE

		
Small portions	Pan 30 L	Pan 100 L
Mini MP 240 Combi	CMP 300 Combi	MP 450 Combi Ultra
Single phase	Single phase	Single phase

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	600 - 1 200 COVERS	> 1 200 COVERS
Mini MP 240 Combi	CMP 300 Combi	Mini MP 240 Combi + MP 450 Combi Ultra	MP 450 Combi Ultra x2



Automatic Sieves



FIND OUT MORE

	
C 80	C 120 - C 200
Single phase	Single phase or Three phase

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	> 600 COVERS
60 kg/h	120 kg/h	150 kg/h
C 80	C 120	C 200



Planetary Mixers



FIND OUT MORE


RM 8
Single phase

Which model to choose?

0 - 600 COVERS	> 600 COVERS
RM 8	RM 8 x2





BAR / CANTEEN

Juice Extractors



FIND OUT MORE

Which model to choose?

0 - 600 COVERS	> 600 COVERS
120 L/h	160 L/h
J 80	J 100



J 80	J 100
Single phase	Single phase



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GARDE MANGER / SATELLITE KITCHEN



Food processors



FIND OUT MORE

Which model to choose?

0 - 200 COVERS	200 - 600 COVERS	> 600 COVERS
Cutter: Up to 1,5 kg Veg Prep: 50 kg/h	Cutter: Up to 2,5 kg Veg Prep: 50 kg/h	Cutter: Up to 3,2 kg Veg Prep: 150 kg/h
R 301	R 402	R 502 V.V.
+ pack of 5 discs	+ pack of 5 discs	+ pack of 8 discs



Pack of
5 discs



Pack of
5 discs



Pack of
8 discs

R 301

Single phase

R 402

Single phase or Three phase

R 502 V.V.

Single phase

CUTTER FUNCTION



Smooth blade

INCLUDED



Coarse serrated blade

IN OPTION

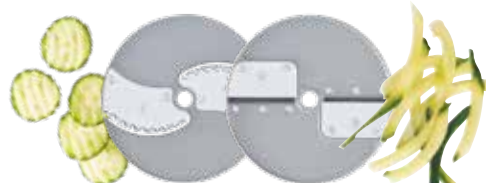


Fine serrated blade

IN OPTION



VEG PREP FUNCTION



REFERENCES

VEGETABLE / FRUIT PREPARATION ROOM			
Family	Product	Electrical specs	Reference
Veg Prep Machines	CL 50 Ultra + pack of 8 discs	230V/50/1	24465 + 1933W
		230V/50/1 UK plug	24470 + 1933W
		230V/50/1 DK	24466 + 1933W
		220V/60/1	24471 + 1933W
		120V/60/1	24472 + 1933W
		400V/50/3	24473 + 1933W
		380V/60/3	24475 + 1933W
		220V/60/3	24474 + 1933W
	CL 52 + pack of 8 discs	230V/50/1	24490 + 1933W
		230V/50/1 UK plug	24492 + 1933W
		230V/50/1 DK	24489 + 1933W
		220V/60/1	24494 + 1933W
		220V/60/1 SAU	24487 + 1933W
		120V/60/1	24496 + 1933W
		400V/50/3	24498 + 1933W
		380V/60/3	24500 + 1933W
	CL 55 Workstation - pack of 16 discs Included	220V/60/3	24499 + 1933W
		400V/50/3	2287
		380V/60/3	2289
		220V/60/3	2288
		230V/50/1	2290
		230V/50/1 UK	2293
		220V/60/1	2292
		120V/60/1	2291
	CL 60 Workstation - pack of 16 discs Included	400V/50/3	2300FA
		380V/60/3	2304FA
		220V/60/3	2302FA
Food Processors	R 301 - Smooth blade Included + pack of 5 discs	230V/50/1	2525 + 1946
		230V/50/1 UK plug	2446 + 1946
		230V/50/1 DK	2527 + 1946
		220V/60/1	2537 + 1946
		120V/60/1	2528 + 1946
	R 402 - Smooth blade Included + pack of 5 discs	400V/50/3	2433 + 1946
		380V/60/3	2435 + 1946
		230V/50/3	2432 + 1946
		220V/60/3	2434 + 1946
		230V/50/1	2453 + 1946
		230V/50/1 UK plug	2454 + 1946
		120V/60/1	2459 + 1946
		230V/50-60/1	2390 + 1933W
	R 502 V.V. - Smooth blade Included + pack of 8 discs	230V/50-60/1 UK plug	2389 + 1933W
		220/60/1 SAU	2393 + 1933W
		220-240V/50-60/1	47000A
Kitchen Blenders	BL 5	220-240V/50-60/1 UK plug	47001A
		220-240/50-60/1 DK	47000ADK

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MEAT / FISH PREPARATION ROOM			
Family	Product	Electrical specs	Reference
Cutter Mixers	R 5 - 1V - Smooth blade Included	230V/50/1	24608M
		230V/50/1 UK plug	24609M
		220V/60/1	24605M
		220V/60/1 SAU	24607M
	R 10 - Smooth blade Included	400V/50/3	21391
		380V/60/3	21394
		220V/60/3	21393
		230V/50/3	21395
Cutter Mixers	R 30 - Smooth blade Included	400V/50/3	52331C
		380V/60/3	52334C
		230V/50/3	52335C
		220V/60/3	52333C
	R 60 - Smooth blade Included	400V/50/3	54331C
		380V/60/3	54334C
		230V/50/3	54335C
		220V/60/3	54333C
HOT KITCHEN			
Family	Product	Electrical specs	Reference
Cutter Mixers	R 5 - 1V - Smooth blade Included	230V/50/1	24608M
		230V/50/1 UK plug	24609M
		220V/60/1	24605M
		220V/60/1 SAU	24607M
	R 10 - Smooth blade Included	400V/50/3	21391
		380V/60/3	21394
		220V/60/3	21393
		230V/50/3	21395
	R 30 - Smooth blade Included	400V/50/3	52331C
		380V/60/3	52334C
		230V/50/3	52335C
		220V/60/3	52333C
	R 60 - Smooth blade Included	400V/50/3	54331C
		380V/60/3	54334C
		230V/50/3	54335C
		220V/60/3	54333C
Robot Cook	Robot Cook®	230V/50-60/1	43000R
		230V/50/1 UK plug	43001R
		230V/50/1 DK	43007R
		120V/60/1	43009R
Kitchen Blenders	BL 5	220-240V/50-60/1	47000A
		220-240V/50-60/1 UK plug	47001A
		220-240/50-60/1 DK	47000ADK
Immersion Blenders	MicroMix®	230V/50/1	34900
		230V/50/1 UK plug	34901
		230V/50/1 SAU	34908
		220V/60/1	34904

REFERENCES

Immersion Blenders	CMP 300 V.V.	230V/50/1	34230B
		230V/50/1 UK plug	34231B
		220V/60/1	34234B
		220V/60/1 SAU	34238B
		120V/60/1	34235B
	MP 450 Ultra	220-240V/50-60/1	34810L
		240V/50-60/1 UK plug	34811L
		220V/60/1 SAU	34818L
		120V/60/1	34815L
		220-240V/50-60/1	34790L
	MP 800 Turbo TP	240V/50-60/1 UK plug	34791L
		220V/60/1 SAU	34798L
		120V/60/1	34795L

HEALTHCARE

Family	Product	Electrical specs	Reference
Blixer	Blixer 5 V.V.	230V/50-60/1	33266M
		230V/50-60/1 UK plug	33265M
	Blixer 10 V.V.	200-240V/50-60/1	21405
		400V/50/3	52341
	Blixer 30	220V/60/3	52343
		230V/50/3	52345
		400V/50/3	54341
		220V/60/3	54343
	Blixer 60	380V/60/3	54344
		230V/50/3	54345

PASTRY ROOM

Family	Product	Electrical specs	Reference
Cutter Mixers	R 5 - 1V - Smooth blade Included	230V/50/1	24608M
		230V/50/1 UK plug	24609M
		220V/60/1	24605M
		220V/60/1 SAU	24607M
		400V/50/3	21391
	R 10 - Smooth blade Included	380V/60/3	21394
		220V/60/3	21393
		230V/50/3	21395
		400V/50/3	52331C + 57075
	R 30 - Smooth blade Included + Coarse serrated blade	380V/60/3	52334C + 57075
		230V/50/3	52335C + 57075
		220V/60/3	52333C + 57075
		400V/50/3	54331C + 57092
	R 60 - Smooth blade Included + Coarse serrated blade	380V/60/3	54334C + 57092
		230V/50/3	54335C + 57092
		220V/60/3	54333C + 57092
Robot Cook	Robot Cook®	230V/50-60/1	43000R
		230V/50/1 UK plug	43001R
		230V/50/1 DK	43007R
		120V/60/1	43009R
Immersion Blenders	Mini MP 240 Combi	230V/50/1	34780
		230V/50/1 UK plug	34781
		220V/60/1	34784
		220V/60/1 SAU	34788
		120V/60/1	34785

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Immersion Blenders	CMP 300 Combi	230V/50/1	34310B
		230V/50/1 UK plug	34311B
		220V/60/1	34314B
		220V/60/1 SAU	34318B
		120V/60/1	34315B
	MP 450 Combi Ultra	220-240V/50-60/1	34870L
		240V/50-60/1 UK plug	34871L
		220V/60/1 SAU	34878L
		120V/60/1	34875L
Automatic Sieves	C 80	230V/50/1	55012
		230V/50/1 UK plug	55013
		220V/60/1	55017
		115V/60/1	55014
	C 120	230-400V/50/3	55000
		220V/60/3	55009
		230V/50/1	55011
		230V/50/1 UK plug	55033
	C 200	115V/60/1	55022
		230-400V/50/3	55006
	C 200 V.V.	220V/60/3	55007
		230V/50-60/1	55018
Planetary Mixers	RM 8	220-240V/50-60/1	26230D

BAR / CANTEEN			
Family	Product	Electrical specs	Reference
Juice Extractors	J 80	230V/50/1	56000B
		230V/50/1 UK plug	56001B
		220V/50/1 DK	56007B
		220V/60/1	56004B
		220V/60/1 SAU	56010B
		120V/60/1	56005B
	J 100	230V/50/1	56100B
		230V/50/1 UK plug	56101B
		220V/50/1 DK	56107B
		220V/60/1	56104B
		220V/60/1 SAU	56110B
		120V/60/1	56105B

GARDE MANGER / SATELLITE KITCHEN			
Family	Product	Electrical specs	Reference
Food Processors	R 301 - Smooth blade Included + pack of 5 discs	230V/50/1	2525 + 1946
		230V/50/1 UK plug	2446 + 1946
		230V/50/1 DK	2527 + 1946
		220V/60/1	2537 + 1946
		120V/60/1	2528 + 1946
		400V/50/3	2433 + 1946
	R 402 - Smooth blade Included + pack of 5 discs	380V/60/3	2435 + 1946
		230V/50/3	2432 + 1946
		220V/60/3	2434 + 1946
		230V/50/1	2453 + 1946
		230V/50/1 UK plug	2454 + 1946
		120V/60/1	2459 + 1946
	R 502 V.V. - Smooth blade Included + pack of 8 discs	230V/50-60/1	2390 + 1933W
		230V/50-60/1 UK plug	2389 + 1933W
		220/60/1 SAU	2393 + 1933W



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



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