

robot coupe®



HONG KONG
CATALOGUE
04/2025

FOOD
PROCESSORS

DISCS

VEG PREP
MACHINES

CUTTER
MIXERS

ROBOT COOK®

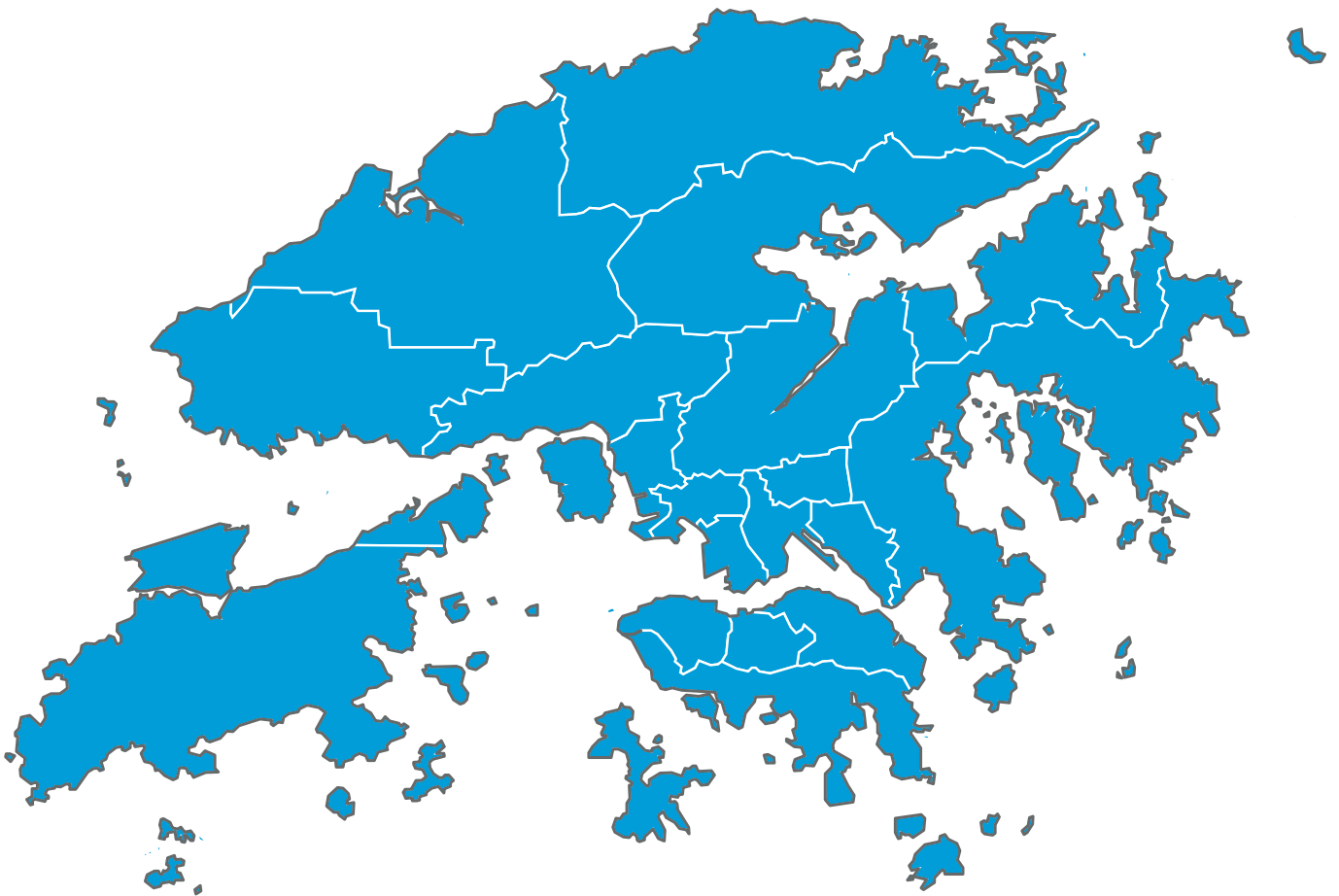
BLIXER®

IMMERSION
BLENDERS

JUICE
EXTRACTORS



**CALL YOUR LOCAL TERRITORY MANAGER TO ARRANGE
A FREE, NO OBLIGATION DEMONSTRATION IN YOUR KITCHEN**



Hong Kong / Macao
Tel : (+852) 54996452

NEW PRODUCTS AND FEATURES

robot coupe®

PAGE **61**

CL 60

Easy cleaning: Now all accessories in contact with food can be cleaned more easily in the dishwasher.



STAINLESS STEEL



NEW

PAGE **36**

THE SOLUTION FOR A PERFECT RIPPLE CUT

Boost your creativity with two new discs sizes!



NEW

PAGE **40**

THE SOLUTION FOR SLICED TOMATOES

Discover them all.



PAGE **41**

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.





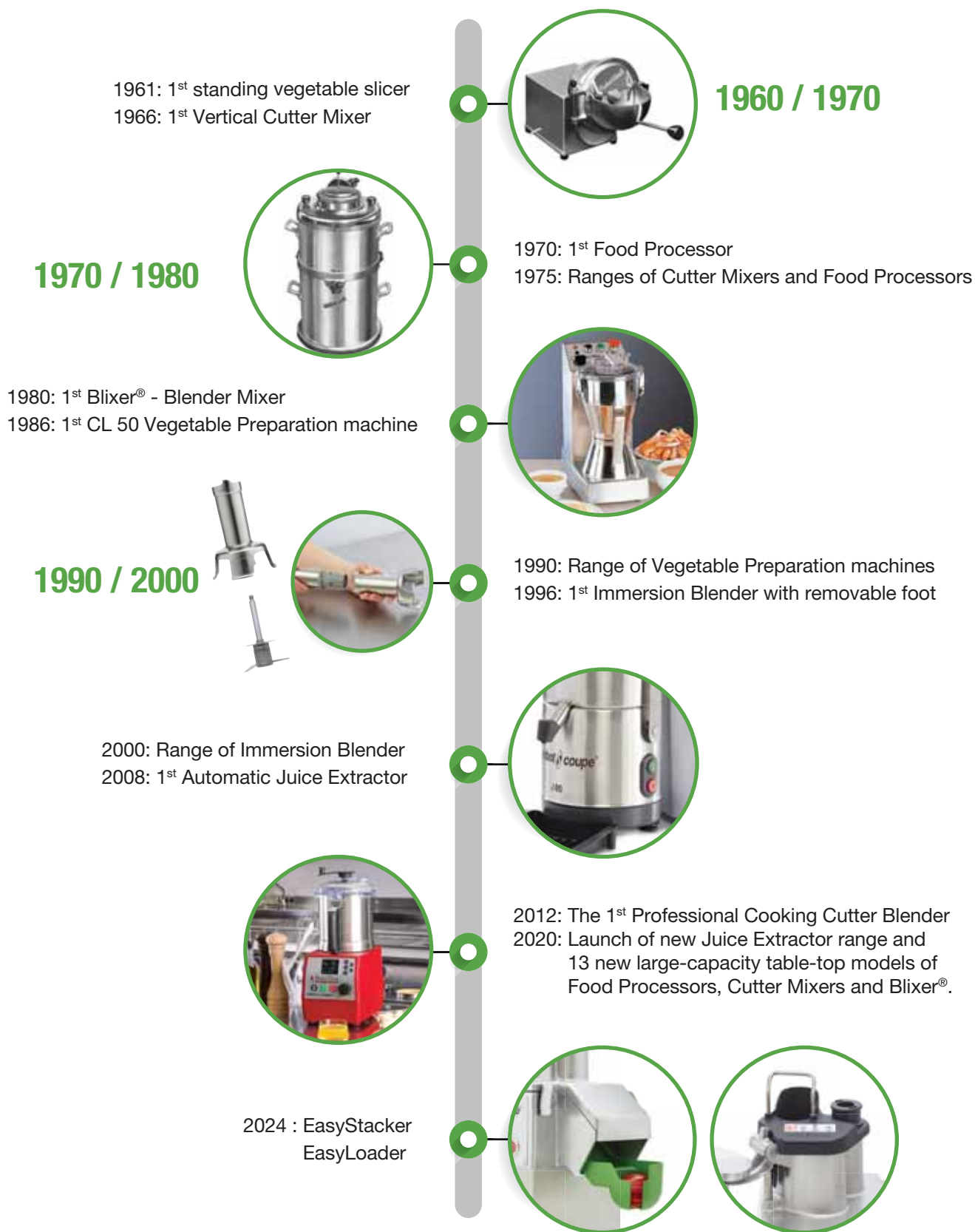
INNOVATION AT THE HEART OF OUR HISTORY

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



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



WORLD LEADER PRESENT IN MORE THAN 130 COUNTRIES



LOCAL COMMITMENT FOR OVER 40 YEARS

Present in more than 130 countries, Robot-Coupe uses its expertise and know how as a world leader to constantly adapt to different types of local cuisine. Across the globe, our teams provide ongoing support to distributors and catering professionals to meet their specific needs.



A CULTURE OF COMMITMENT



INNOVATIVE AND DURABLE

Because our goal is to meet your needs, innovation is our focus to anticipate your every requirement.

We commit to offering you high performance, durable products that exceed the current norms, with technical and industrial choices designed to guarantee the durability, maintenance and reparability of our products.



DESIGNED AND MADE IN FRANCE

Robot-Coupe products are all designed and made in France to guarantee a superior level of quality and ensure unbeatable performance. Our products are always at the cutting edge of technology and excellence.



INSPIRING AND SATISFYING

Being your partner in the kitchen stimulates our research and development to imagine, improve and create new ways of utilising our products.

Your satisfaction is our priority to build a lasting relationship of trust and allow you to express your full culinary creativity.



A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

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

" Our **heavy duty** machines
are designed **to last** "

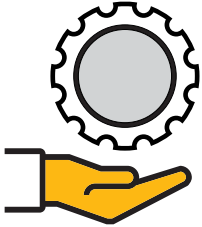
" We **go beyond the requirements** to guarantee
the **highest levels**
of performance "



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

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

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

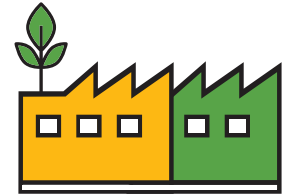
Products designed to last

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

PRODUCTION

Ethical and responsible practice

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



RESOURCES

Sustainable resource management:

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



PEOPLE

A socially committed company:

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



robot coupe®

AT YOUR SERVICE



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

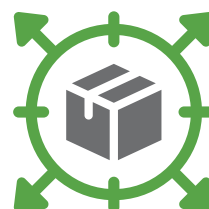


CUSTOMER SERVICE TO ASSIST YOU

- 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 MUSCULOSKELETAL DISORDERS

Immersion Blenders - Juice Extractors



EASY TO REPAIR

Immersion Blenders



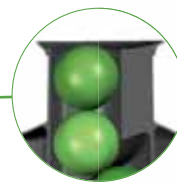
EasyPlug

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



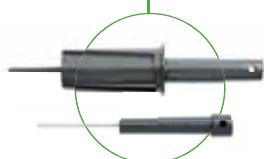
BLADES



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

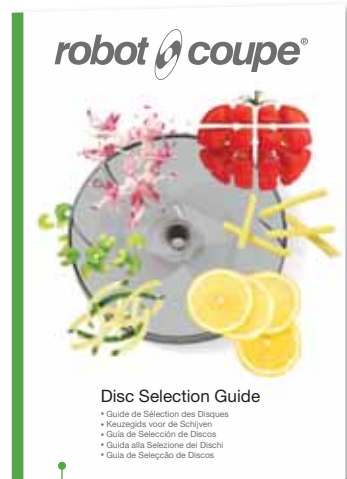


robot coupe®

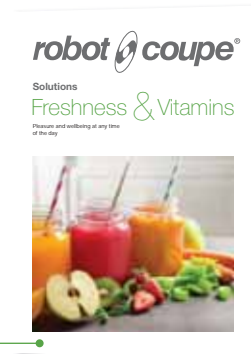
IS AT YOUR SIDE



MINI CATALOGUE



SELECTION GUIDE
Discs



RECIPE BOOKS
Freshness & Vitamins



RECIPE BOOKS
Nutrition & Healthcare



RECIPE BOOKS
Robot Cook

AT TRADE FAIRS IN 2025



IN YOUR STORES AND SHOWROOMS



Set of 3 displays

Ref. 451 581

Dimensions: L126 x H60 x W40 cm



R 301 discs display

Ref. 450 367



CL 50 discs display

Ref. 450 366



Mixed display stand

Ref. 450 421

Header only: Ref. 450 767



Immersion Blender display stand

Ref. 407 435

Header only: Ref. 430 323

3 machines display

Ref. 407 818

Header only: Ref. 430 356

robot coupe®

IS AT YOUR SIDE

FIND ALL OUR VIDEOS ON THE OFFICIAL ROBOT-COUPÉ CHANNEL:



Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video



Robot-Coupe J 100 video

VIDEOS ALSO ON
robot-coupe.com

ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA



LinkedIn
robot-coupe-official



Facebook
RobotCoupeOfficial

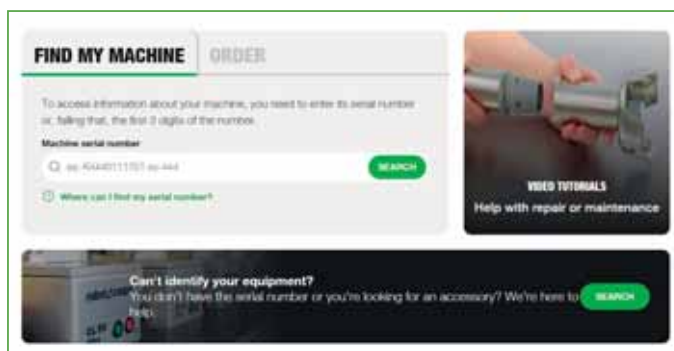


Youtube
Robot-Coupe Official



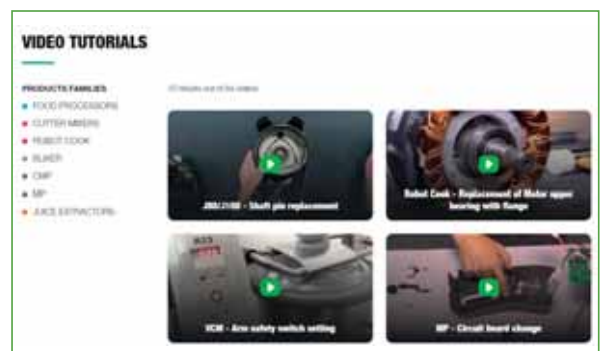
Instagram
robotcoupe_official

AND WITH OUR AFTER SALES SERVICE



Online support

To report non compliant orders , transport damage,
or to request technical assistance.



After Sales Service videos

To train your technicians on maintenance and repair
operations.

A COMPREHENSIVE WEBSITE



NEW



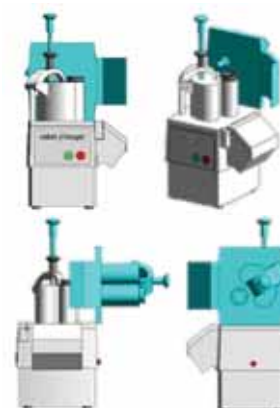
NEW ROBOT-COUPÉ WEBSITE

- **Responsive design and user friendly:** easy access to information no matter your device (desktop computer, mobile, tablet)
- **Videos:** discover our products live and train yourself

FOR YOU, DEALERS AND KITCHEN PLANNERS



- **Dedicated access:** consult and download technical instructions, specifications, 2D, 3D & BIM drawings



FOR YOUR CUSTOMERS

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

robot coupe®

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



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



COMMERCIAL FOODSERVICE

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 = 6mins



MAYONNAISE
2L = 1min



COLESLAW
300kg = 1hr



SAVE MONEY

Return on investment in less than 6 months!

Examples:



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



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



DECREASE WASTE



BOOST YOUR CREATIVITY

Let your imagination run wild



SATISFY YOUR CUSTOMERS



**FRESHNESS AND
ORIGINS OF PRODUCT**



HOMEMADE



LOCAL



SEASONAL PRODUCT

PAGE **50**

VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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Blixer®
Blixer® 4 V.V.



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JUICE EXTRACTORS

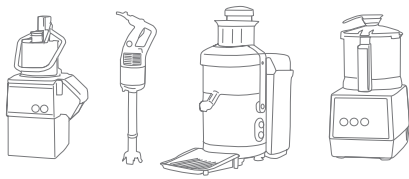
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IMMERSION BLENDERS

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TECHNICAL DATA

(dimensions, weight, etc) PAGE 116

JUICE EXTRACTORS

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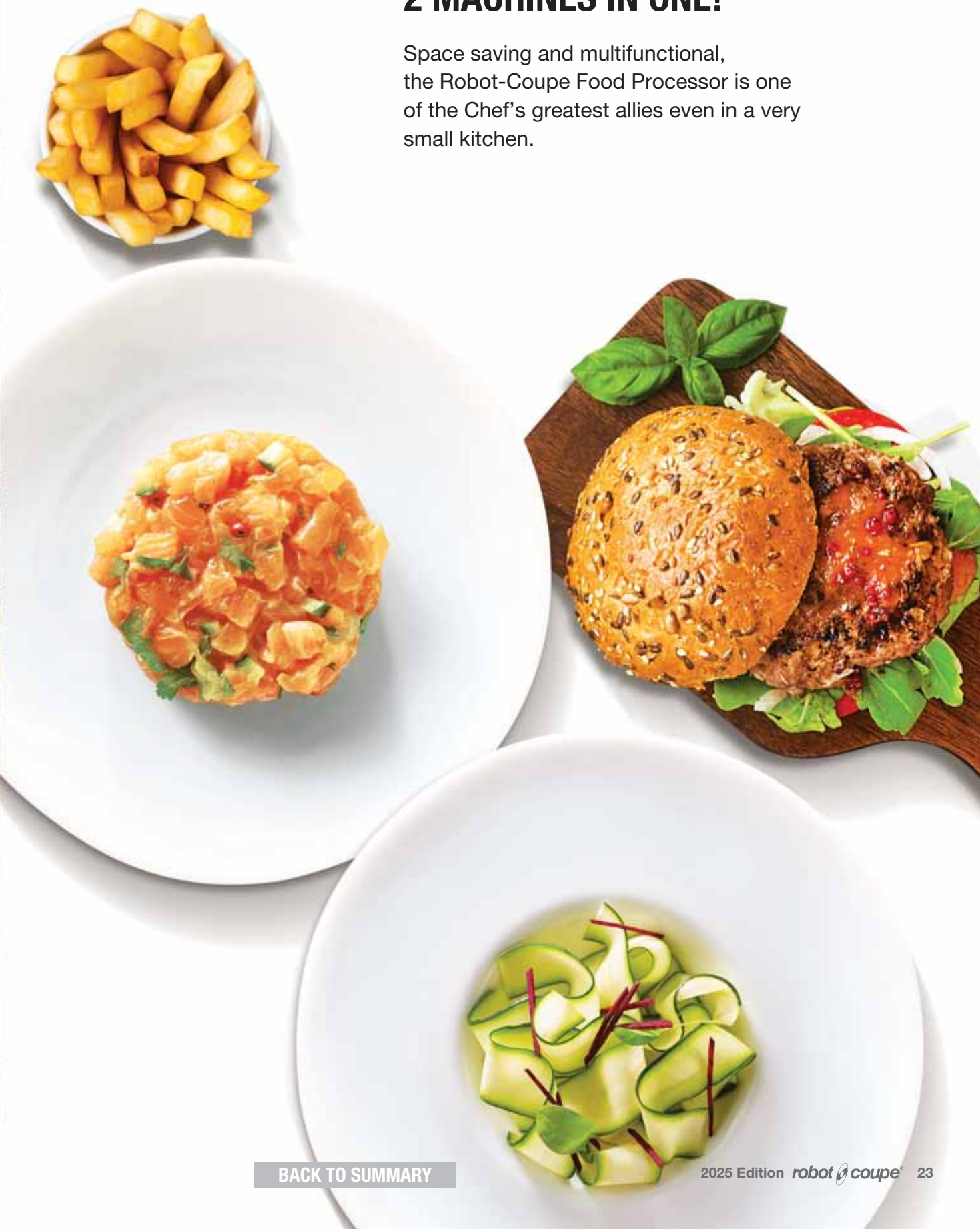
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

Space saving and multifunctional, the Robot-Coupe Food Processor is one of the Chef's greatest allies even in a very small kitchen.



FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

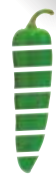


4 MACHINES in **1!**

Automatic push button
restart: faster and more
convenient to operate.

Large Hopper:
large vegetables

NEW



**Cylindrical hopper with
Exactitube pusher:**

- Ø58mm: long vegetables
- Ø39mm: small caliber ingredients

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

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

**Easy
Guide**

Variable speed:
300 to 3 500 rpm for a greater
variety of applications.

Lateral ejection:
Space saving and
ergonomic.



Dishwasher safe



INNOVATION

Bowl-base twin-blade assembly
To process both large and small quantities.
Coarse and fine serrated blade available as
options.



Range of 29 discs available as options.






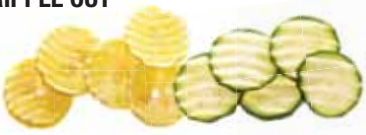
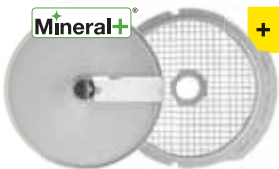




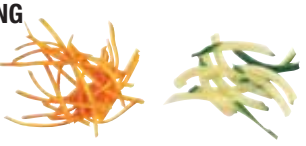


**INDUCTION
MOTOR**

CUTTER FUNCTION

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

VEGETABLE PREPARATION FUNCTION

	SLICING			JULIENNE	
	RIPPLE CUT		<div data-bbox="707 1189 986 1357">  </div> <div data-bbox="959 1200 1070 1229">+ DICING*</div> <div data-bbox="1011 1189 1390 1357">  </div> <div data-bbox="707 1368 986 1536">  </div> <div data-bbox="959 1379 1150 1408">+ FRENCH FRIES*</div> <div data-bbox="1011 1368 1390 1536">  </div>		
	GRATING				

* For R 402 V.V., R 502 V.V., 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 301 Ultra & R 402 V.V.



OPTIONAL
24
DISCS

OPTIONAL
3
BLADES

GRATING / SLICING / RIPPLE CUT / JULIENNE

OPTIONAL
29
DISCS

OPTIONAL
3
BLADES

+ DICING + FRENCH FRIES

R 402 V.V.

4.5 L



- Single phase
- Variable speed
- Juice Extractor Kit*

R 301 Ultra

3.7 L



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



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES



R 502 V.V.

5.9 L



- Single phase
- Variable speed
- R-Mix®
- Potato Ricer Attachment*

R 752 V.V.

7.5 L



- Single phase
- Variable speed
- R-Mix®
- Potato Ricer 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 301 Ultra	1.5 kg	50 kg/hr	1 to 100
R 402 V.V.	2.5 kg	50 kg/hr	1 to 100
R 502 V.V.	3.2 kg	150 kg/hr	50 to 300
R 752 V.V.	3.8 kg	250 kg/hr	200 to 600

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.	
Juice and Coulis extractor kit for R 301 Ultra / R 402 V.V.	27396
Citrus fruit attachment for R 301 Ultra / R 402 V.V.	27395



R 301 Ultra

Motor	Induction
Power	650 W
Voltage	Single phase
Speed	1 500 rpm
Pulse	✓
Motor Base	Metal
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
D-Clean Kit	-
Discs	Not included

Choose
your model:



R 301 Ultra	Ref.
R 301 Ultra 230V/50/1 UK plug	2447

Discover our selection of discs and
packs on page 38



Choose
your options:



	R 301 Ultra		R 402 V.V.	
Options	Ref.		Ref.	
Coarse serrated blade Especially for grinding & kneading	27288		27346	
Fine serrated blade Especially for herbs & spices	27287		27345	
Additional smooth blade	27286		27344	
Cutter accessory (bowl, lid, blade)	27278		27342	
Juice and Coulis extractor kit	27396		27396	
Citrus press attachment	27395		27395	



R 402 V.V.

Motor	Induction
Power	1 000 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 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, Exactitube pusher - Included
D-Clean Kit	Included
Discs	Not included

R 402 V.V.	Ref.
R 402 V.V. 230V/50/1 UK plug	2478



POTATO RICER

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

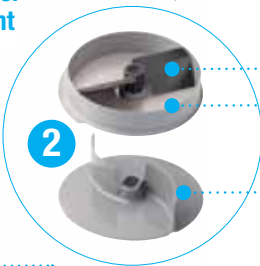


Potato Ricer Attachment



Feed hopper
(R 502 V.V. only)

1



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc

Potato Ricer Equipment

The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.



		Ref.
Potato Ricer Attachment Ø 3 mm (R 502 and R 502 V.V.)	1 + 2	28207
Potato Ricer Equipment Ø 3 mm	2	28208
Potato Ricer Attachment Ø 6 mm (R 502 and R 502 V.V.)	1 + 2	28209
Potato Ricer Equipment Ø 6 mm	2	28210



R 502 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
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

Choose
your model:

R 502 V.V.	Ref.
R 502 V.V. 230V/50-60/1 UK plug	2389

Discover our selection of discs and
packs on page 38



Choose
your options:



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

R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!

Adjustable hopper to suit all size fruit and vegetables!



- Requires less effort
- Prevents MSD
- Takes away the tediousness



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



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



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

INNOVATION

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

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

Easy Guide

Motor power:
Ideal for demanding preparations.

Lateral ejection:
Space saving and convenient
to use.

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



Scraper arm:
Designed to easily scrape the
lid and edges of the bowl
without stopping the machine.

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



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



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

Options for R 752 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 Potato Ricer Equipment	28208
6 mm Potato Ricer Equipment	28210
Motor shaft brush	49257

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



R 752 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
Blade	All stainless steel detachable, adjustable smooth blade - Included
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Accessories	Motor shaft brush - Included
D-Clean Kit	Included
Discs	Not included

Choose your model:

R 752 V.V.	Ref.
R 752 V.V. 230V/50-60/1 UK plug	2080

Choose your pack of discs:

						Ref.
Asia Pack of 7 discs						
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipment 10x10x10 mm	Wall disc holder		2023W
MultiCut Pack of 16 discs						
Slicers 1 mm - 2 mm 4 mm	Grater 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 10x10x10 mm	Wall disc holder x2	2022W

Choose your options opposite:

Discover our selection of discs and packs on page 38

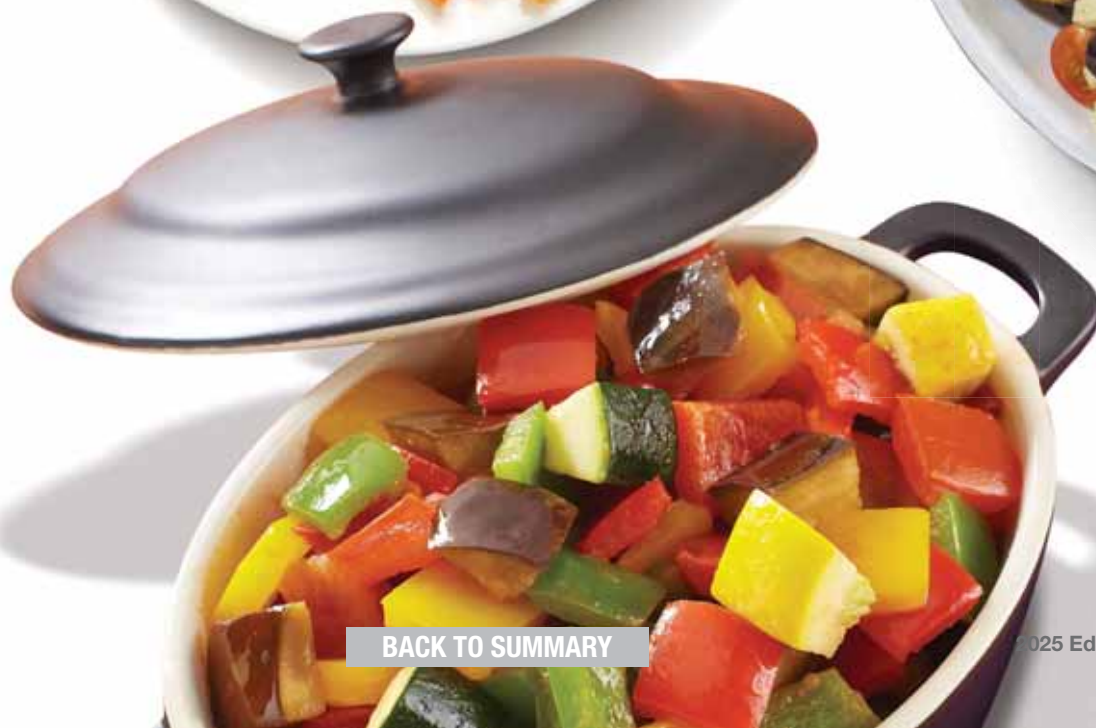


DISC COLLECTION



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.







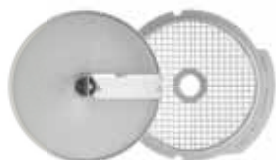


ESSENTIAL Series 1-4



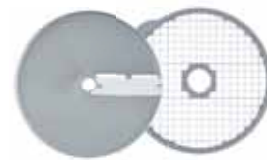
EXPERT Series 5-7

	R 301 Ultra	R 402 V.V.	DISCS	R 502 V.V. R 752 V.V.
				CL 50 Ultra / CL 52 CL 55 / CL 60
SLICERS			Almonds 0.6 mm	28166W
			0.8 mm	28069W
	27051	27051	1 mm	28062W
	27555	27555	2 mm	28063W
	27086	27086	3 mm	28064W
	27566	27566	4 mm	28004W
	27087	27087	5 mm	28065W
	27786	27786	6 mm	28196W
			8 mm	28066W
			10 mm	28067W
			14 mm	28068W
			4 mm cooked potatoes	27244W
			6 mm cooked potatoes	27245W
RIPPLE CUT	NEW 27622	NEW 27622	2 mm	27068W
	27623	27623	3 mm	27069W
			5 mm	27070W
GRATERS	27588	27588	1.5 mm	28056W
	27577	27577	2 mm	28057W
	27511	27511	3 mm	28058W
			4 mm	28073W
	27046	27046	5 mm	28059W
			6 mm	
	27632	27632	7 mm	28016W
	27764	27764	9 mm	28060W
	27191	27191	Parmesan cheese	28061W
			Röstis potatoes	27164W
	27078	27078	Raw potatoes	27219W
	27079	27079	0.7 mm horseradish paste	
	27130	27130	1 mm horseradish paste	28055W
			1.3 mm horseradish paste	
JULIENNE			1 x 8 mm (ribbons)	28172W
	27080	27080	1 x 26 onion/cabbage	28153W
	27081	27081	2 x 4 mm	27072W
			2 x 6 mm	27066W
			2 x 8 mm	27067W
			2 x 10 mm (ribbons)	28173W
	27599	27599	2 x 2 mm	28051W
			2.5 x 2.5 mm	28195W
			3 x 3 mm	28101W
	27047	27047	4 x 4 mm	28052W
	27610	27610	6 x 6 mm	28053W
	27048	27048	8 x 8 mm	28054W



ESSENTIAL Series 1-4

R 301 Ultra	R 402 V.V.
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EXPERT Series 5-7

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

DISCS

DICING EQUIPMENT



FRENCH FRIES



	R 301 Ultra	R 402 V.V.		
		■ 27513W	5 x 5 x 5 mm	■ 28110W
		■ 27514W	8 x 8 x 8 mm	■ 28111W
		■ 27515W	10 x 10 x 10 mm	■ 28112W
			12 x 12 x 12 mm	■ 28197W
			14 x 14 x 5 mm (mozzarella)	■ 28181W
			14 x 14 x 10 mm	■ 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
			6 x 6 mm* NEW	▲ 29230W
		▲ 27116W	8 x 8 mm	▲ 28134W
			8 x 16 mm	▲ 28159W
		▲ 27117W	10 x 10 mm	▲ 28135W
			10 x 16 mm	▲ 28158W
PACK OF DISCS	1904	1904	Pack of 4 discs	
	-	2195W	Pack of 6 discs	
			Pack of 7 discs	2023W
			Pack of 16 discs	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 Ultra, R 502 V.V. With those machines, it must be used in addition to EasyLoader (page 41)
- CL 55 and CL 60 with Automatic Feed Head

- Not compatible with the machines :

- R 752 V.V., 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 V.V. to R 752 V.V. and CL 50 Ultra 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

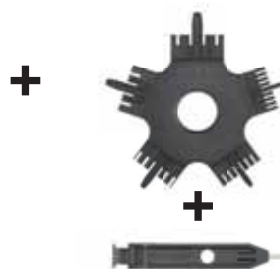
Dicing grid cleaning tool



Grid holder

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

	Ref.	
D-Clean Kit	29246	



Dicing grid cleaning tool

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

Scraper tool

WALL MOUNTED BLADE AND DISC HOLDER:

1 BLADE and 8 DISCS
> R 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 V.V. to R 752 V.V.
> CL 50 Ultra to CL 60

Ref.	
27258	



WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.	
101230	



DISC PROTECTOR:

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

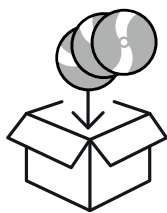
Ref.	
39726	



THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4

ASIA PACK OF 4 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

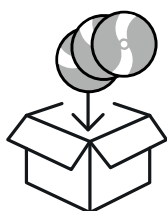
Julienne
2 x 2 mm



Ref.	
R 301 Ultra, R 402 V.V.	1904

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

PACK OF 6 DISCS



Slicers
2 mm & 4 mm

Graters
2 mm

Julienne
2 x 2 mm* & 4 x 4 mm**

Dicing Equipment
10 x 10 x 10 mm



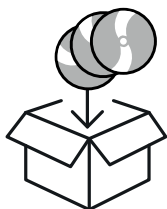
*with 2195 / **with 1945

Ref.	
R 402 V.V.	2195W

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

EXPERT Series 5-7

ASIA PACK OF 7 DISCS



Slicers
2 mm & 5 mm

Graters
2 mm

Julienne
2 x 2 mm & 3 x 3 mm

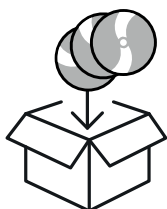
Dicing Equipment
10 x 10 x 10 mm



Ref.	
R 502 V.V., R 752 V.V., CL 50 Ultra, CL 52, CL 55, CL 60	2023W

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

MULTICUT PACK OF 16 DISCS



Slicers
1 mm, 2 mm, 4 mm

Graters
1.5 mm, 3 mm

Julienne
2.5 x 2.5 mm, 2 x 10 mm, 4 x 4 mm



Dicing Equipment
5 x 5 x 5 mm, 10 x 10 x 10 mm, 20 x 20 x 20 mm

French Fries Equipment
10 x 10 mm



Fruit and vegetables in all shapes and sizes

With evolving nutritional requirements, chefs in the mass catering sector are looking for solutions to serve more raw fruits and vegetables.

It is a great opportunity for chefs to provide creative & original cuts, in addition to presenting fresh fruit and vegetables in a more attractive way.

Robot Coupe's latest and most innovative launch, the Multicut Pack comes with 16 discs included!

Ref.	
MultiCut Pack of 16 discs	2022W

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



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 V.V. - CL 50 Ultra)	39716



3 CL 50 + EasyStacker Slice and stack 1 tomato at one time



NEW

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

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



NEW

Surface treatment: Series 5-7

Mineral+[®]



High Resistance

This mineral-based treatment provides optimum protection of the disc surface.



Freshness is preserved

This treatment reduces friction on the disc, ensures perfect cutting and keeps fruit and vegetables fresh.



Easy Cleaning

Dishwasher resistant.

These new discs can be identified : new appearance and letter W included in the item code.



THE WIDEST RANGE OF CUTS

SLICERS



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

ESSENTIAL R 301 Ultra, R 402 V.V.



Almonds 0.6 mm

Ref. 28166W



0.8 mm

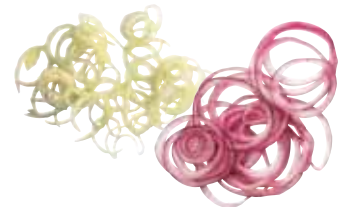
Ref. 28069W



1 mm

Ref. 28062W

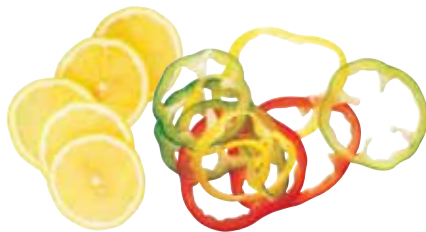
Ref. 27051



2 mm

Ref. 28063W

Ref. 27555



3 mm

Ref. 28064W

Ref. 27086



4 mm

Ref. 28004W

Ref. 27566



5 mm

Ref. 28065W

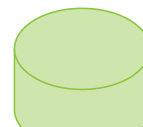
Ref. 27087



6 mm

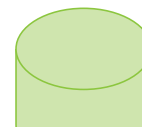
Ref. 28196W

Ref. 27786



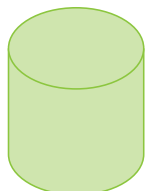
8 mm

Ref. 28066W



10 mm

Ref. 28067W



14 mm

Ref. 28068W



Cooked potatoes 4 mm

Ref. 27244W



Cooked potatoes 6 mm

Ref. 27245W



The green discs show the actual size



GRATERS



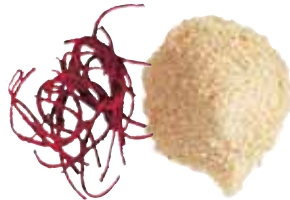
EXPERT CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

ESSENTIAL R 301 Ultra, R 402 V.V.

1.5 mm
Ref. 28056W
Ref. 27588



2 mm
Ref. 28057W
Ref. 27577



3 mm
Ref. 28058W
Ref. 27511



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



Horseradish
Ref. 28055W 1 mm
Ref. 27078 0.7 mm
Ref. 27079 1 mm
Ref. 27130 1.3 mm



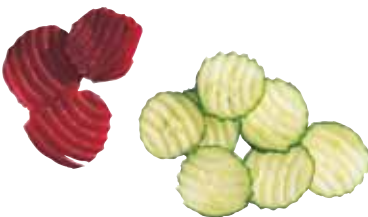
RIPPLE CUT

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

ESSENTIAL R 301 Ultra, 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

[BACK TO SUMMARY](#)



THE WIDEST RANGE OF CUTS

JULIENNE

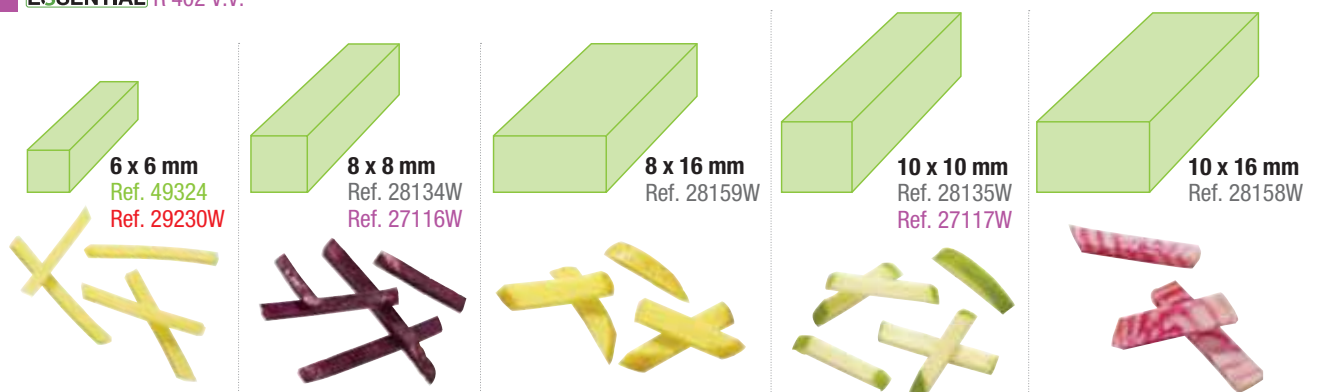


EXPERT CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.
ESSENTIAL R 301 Ultra, R 402 V.V.



FRENCH FRIES

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



*Discover EasyLoader page 48

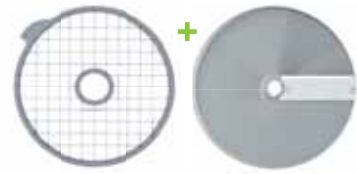
The green discs show the actual size



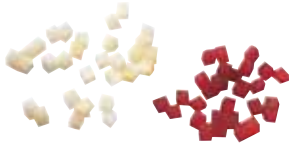
DICING EQUIPMENT

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

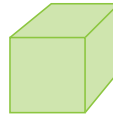
ESSENTIAL R 402 V.V.



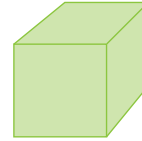
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W



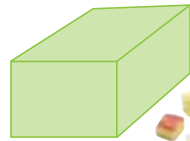
10x10x10 mm
Ref. 28112W
Ref. 27514W



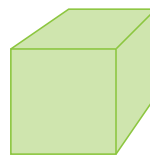
12x12x12 mm
Ref. 28197W
Ref. 27515W



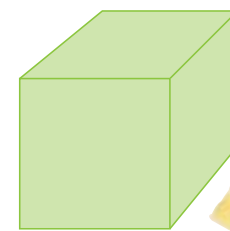
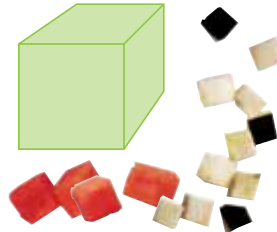
14x14x5 mm
Ref. 28181W



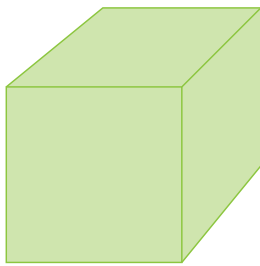
14x14x10 mm
Ref. 28179W



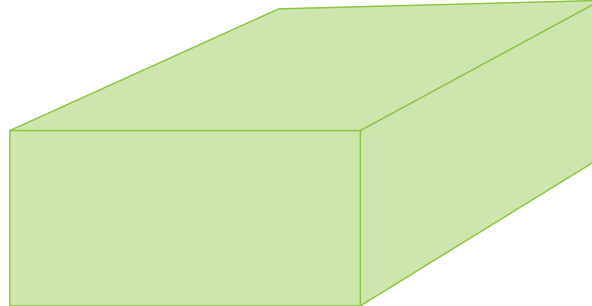
14x14x14 mm
Ref. 28113W



20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



**50x70x25 mm
Salads**
Ref. 28180W



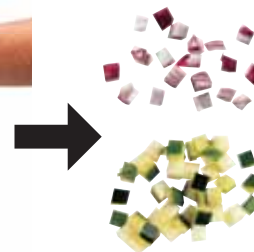
NEW

EasyClean Xpress

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

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

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



NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder

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

+



+



Dicing grid cleaning tool

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

Scraper tool

	Ref.	
D-Clean Kit	29246	

[BACK TO SUMMARY](#)

POTATO RICER

R 502 V.V. - R 752 V.V.

CL 50 Ultra - 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 Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502 V.V. and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.	
Potato Ricer Attachment Ø 3 mm (R 502 V.V. and CL 50 Ultra)	1 + 2	28207	
Potato Ricer Equipment Ø 3 mm (R 752 V.V., CL 52, CL 55 and CL 60)	2	28208	
Potato Ricer Attachment Ø 6 mm (R 502 V.V. and CL 50 Ultra)	1 + 2	28209	
Potato Ricer Equipment Ø 6 mm (R 752 V.V., CL 52, CL 55 and CL 60)	2	28210	



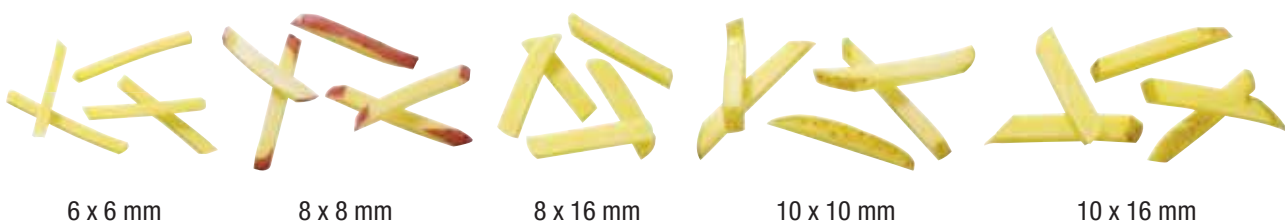
PREPARED ON SITE WITH ROBOT-COUPÉ

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



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

Potato chips of every shape and size!



Shoestring fries



2 x 2 mm

Potato straws



4 x 4 mm



6 x 6 mm

Waffle-cut chips



2 x 2 mm

Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

Potato crisps



1 or 2 mm

Scalloped Potatoes



5 mm

Mashed potatoes



VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

p.50

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.56



THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Preparation Machines, you can save hours of preparation in the kitchen: slicing, grating, chopping, shredding, julienne, brunoises, chip cutting, waffle cuts and even purees.



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

to insert large vegetables such as cabbage and 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 up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.



INDUCTION MOTOR

Lateral ejection
Space saving and convenient to use.



More than 50 optional discs for slicing, ripple cutting, grating, chopping, chip cutting and julienne.

INNOVATION

EXACTITUBE PUSHER

The secret of exclusive cuts!
For slicing small and delicate ingredients such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



THE WIDEST RANGE OF CUTS

Robot-Coupe vegetable preparation machines have more than 50 discs to process not only fruit and vegetables but also cheese and sausage.



POTATO RICER

CL 50 Ultra, CL 52, CL 55, CL 60



Potato Ricer Attachment



Feed hopper
(for CL 50 Ultra only).



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc

Potato Ricer Equipment

The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.



		Ref.
Potato Ricer Attachment Ø 3 mm (CL 50 Ultra)	1 + 2	28207
Potato Ricer Equipment Ø 3 mm	2	28208
Potato Ricer Attachment Ø 6 mm (CL 50 Ultra)	1 + 2	28209
Potato Ricer Equipment Ø 6 mm	2	28210

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput
per hour:



Up to 150 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES



CL 50 Ultra



- Single phase
- 1 speed
- Potato Ricer Attachment*

Find all our floor standing models on page 58





Effective throughput
per hour:



Up to 250 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES



CL 52



- Single phase
- 1 speed
- **Potato Ricer Equipment***

*Optional attachments



TABLE-TOP VEGETABLE PREPARATION MACHINES



CL 50 Ultra

Motor	Induction
Power	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
Accessories	-
D-Clean Kit	Included
Discs	Not included

Choose
your model:



CL 50 Ultra	Ref.
CL 50 Ultra 230V/50/1 UK plug	24470



CL 52

Motor	Induction
Power	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

CL 52	Ref.
CL 52 230V/50/1 UK plug	24492

Discover our selection of discs and
packs on page 38



Choose
your options:

Options	CL 50 Ultra		CL 52	
	Ref.		Ref.	
Additional Exactitube pusher	49212		49221	
Potato Ricer Attachment 3 mm	28207		-	-
Potato Ricer Attachment 6 mm	28209		-	-
Potato Ricer Equipment 3 mm	-	-	28208	
Potato Ricer Equipment 6 mm	-	-	28210	
Motor shaft brush	-	-	49257	

CL 52

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



- Requires less effort
- Prevents MSD
- Takes away the painfulness of work

INNOVATION



EXTRA ERGONOMIC

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



INDUCTION MOTOR



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.



HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

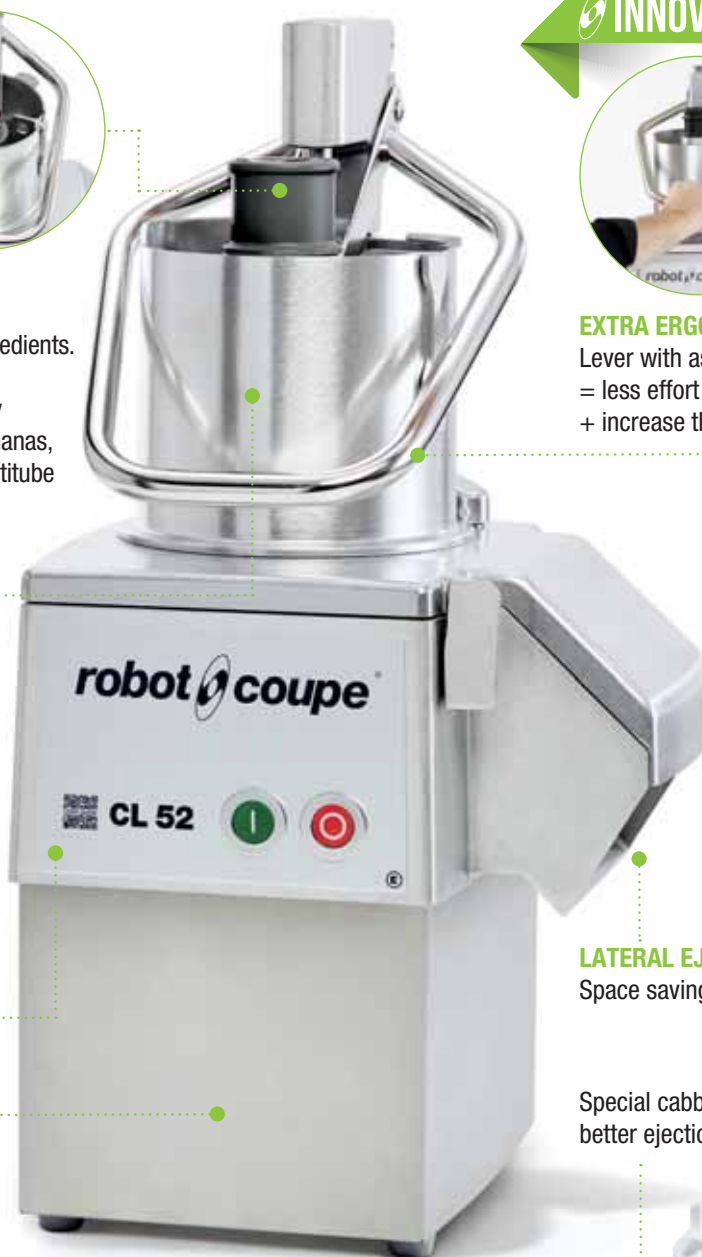
The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.



Easy Guide

EXTRA POWERFUL

Stainless steel motor base for easy maintenance.
750 W ultra-powerful silent commercial grade motor.



FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

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

Easy Guide

POWERFUL MOTOR

1500 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
- Takes away the tediousness

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



CL 55 pusher feed-head
(Surface area 227 sq.cm.)
with built-in tube



CL 55 4-tube feed head
2 Ø 50 mm tubes / 2 Ø 70 mm tubes



CL 55 2-tube feed head
Straight and slanted tubes

THE WIDEST RANGE OF CUTS

Efficient, heavy duty, easy to use and clean, Robot-Coupe vegetable preparation workstations are designed for institutions, central kitchens, caterers and the agri-food industry.



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput
per hour:



400 kg



600 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

OPTIONAL
+
50
DISCS

CL 55 2 Feed-Heads



- Single phase or Three phase
- 1 or 2 speeds
- Potato Ricer Equipment*

CL 60 2 Feed-Heads



- Three phase
- 2 speeds
- Potato Ricer Equipment*

Find all our table-top models on page 52

*Optional attachments





GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

OPTIONAL
+
50
DISCS

CL 60 Workstation



- Three phase
- 2 speeds
- Potato Ricer Equipment

VEG PREP
MACHINES



[BACK TO SUMMARY](#)

FLOOR STANDING VEGETABLE PREPARATION MACHINES



CL 55 2 Feed-Heads

Motor	Induction	
Power	750 W	1 100 W
Voltage	Single phase	Three 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	

Choose your model:

CL 55 2 Feed-Heads	Ref.
CL 55 2 Feed-Heads 230V/50/1 UK plug	2073
CL 55 2 Feed-Heads 400V/50/3	2211

Discover our selection of discs and packs on page 38



Choose your pack of discs:

Asia Pack of 7 discs						Ref.
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipment 10x10x10 mm	Wall disc holder		2023W
MultiCut Pack of 16 discs						
Slicers 1 mm - 2 mm 4 mm	Grater 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 10x10x10 mm	Wall disc holder x2	2022W

CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170 -



Pusher feed-head
with built-in tube
(surface area 227 sq.cm.)
Ref. 39673 -



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



Straight and bias tubes
Ref. 28155 -



Potato Ricer
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm



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



Motor shaft brush
Ref. 49257 -



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



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



CL 60 2 Feed-Heads

Motor	Induction
Power	1 500 W
Voltage	Three phase
Speed	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - 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 Included
Discs	Not included

Choose your model:



Choose your pack of discs:

CL 60 2 Feed-Heads without disc	Ref.
CL 60 2 Feed-Heads 400V/50/3	2325F

Discover our selection of discs and packs on page 38



						Ref.	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
MultiCut Pack of 16 discs							
Slicers 1 mm - 2 mm 4 mm	Grater 1.5 mm 3 mm	Julienne 2.5 x 2.5 mm 2 x 10 mm - 4 x 4 mm	Dicing Equipement 5 x 5 x 5 mm - 10 x 10 x 10 mm 20 x 20 x 20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	2022W	

CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 49681 -

Pusher feed-head
Ref. 49680 -



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



Straight and bias tubes
Ref. 28157 -



Potato Ricer
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm



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



Motor shaft brush
Ref. 49257 -



Ergo mobile trolley
Supplied without container.
Designed to take 3 GN1x1
gastronorm containers
Ref. 49066 -



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

CL 60 Workstation



Up to
1800 kg of
vegetables
an hour

STAINLESS
STEEL

STORAGE TROLLEY



Adjustable leg
so it can be adapted to uneven
floors and ensure stability.



D-Clean Kit

CL 60 Workstation

Motor	Induction
Power	1 500 W
Voltage	Three 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 containers - Included Storage trolley with 1 GN1x1 gastronorm container - Included 3 mm Potato Ricer Equipment - Included Motor shaft brush - Included
D-Clean Kit	Included
Discs	MultiCut Pack of 16 discs - Included

NEW

All stainless steel solution:
Easy Cleaning dishwasher resistant

STAINLESS
STEEL



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

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!



Automatic feed-head

For all bulky vegetables (tomatoes, onions, potatoes, etc.).

NEW



STAINLESS STEEL



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celeriac.

NEW



STAINLESS STEEL



4 tubes feed-head

Especially designed for long vegetables such as cucumbers and zucchini.

NEW



STAINLESS STEEL

Exactitube pusher

For cutting up small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm Potato Ricer Equipment

To easily produce large quantities of mashed potatoes.



Storage trolley

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



Motor shaft brush



MultiCut Pack

16 discs included.



1 mm

2 mm

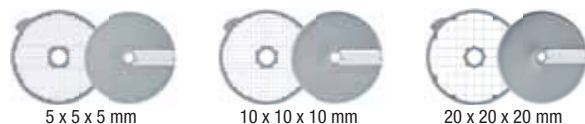
4 mm

1.5 mm

3 mm

Slicers

Graters



5 x 5 x 5 mm

10 x 10 x 10 mm

20 x 20 x 20 mm

Dicing Equipment



10 x 10 mm

2.5 x 2.5 mm

2 x 10 mm

4 x 4 mm

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.



BACK TO SUMMARY

CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

p.66

FLOOR STANDING VERTICAL CUTTER MIXERS

p.74



THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot-Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantities, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.



TABLE TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added during processing.

BOWL

7.5L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE

Soft touch handle designed for more comfort and for a firm and secure grip.

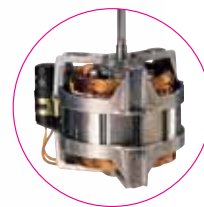
Easy Guide



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.



INDUCTION MOTOR

TIMER

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

Variable speed models:

300 to 3 500 rpm for more flexible use and a greater variety of applications.



R-MIX FUNCTION **R-Mix®**

On R 5 V.V., R 7 V.V.

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



TABLE-TOP CUTTER MIXERS



Quantities*



1 kg



1.5 kg



2.5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 4 V.V.

OPTIONAL
3
BLADES
4.5 L



• Single phase

1 SPEED 3 000 rpm

R 3-3000

OPTIONAL
3
BLADES
3.7 L



• Single phase

1 SPEED 1 500 rpm

R 2

OPTIONAL
3
BLADES
2.9 L



• Single phase

*Maximum quantities processed at a time



3 kg



3.5 kg



5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 5 V.V.



OPTIONAL
3
BLADES
5.9 L

- Single phase
- R-Mix®

R 7 V.V.



OPTIONAL
3
BLADES
7.5 L

- Single phase
- R-Mix®

2 SPEEDS 1 500 and 3 000 rpm

R 8



OPTIONAL
3
BLADES
8 L

- Three phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	1 to 50	1 to 4 minutes
R 3	1 kg	1,5 kg	1 kg	0,5 kg	1 to 50	
R 4 V.V.	1,5 kg	2,5 kg	1,5 kg	0,7 kg	50 to 100	
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	3 kg	5 kg	4 kg	2 kg	200 to 300	

*Amount of raised dough with 60% hydration

Find all our floor standing models on page 76

TABLE-TOP CUTTER MIXERS



R 2

Motor	Induction
Power	550 W
Voltage	Single phase
Speed	1 500 rpm
Pulse	✓
Bowl	2.9 L stainless steel
Blade	Stainless steel smooth blade Included



R 3 - 3000

Motor	Induction
Power	650 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade Included



R 4 V.V.

Motor	Induction
Power	1 000 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Pulse	✓
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade Included

Choose
your model:



R 2	Ref.
R 2 230V/50/1 UK plug	22107D

R 3-3000	Ref.
R 3-3000 230V/50/1 UK plug	22389

R 4 V.V.	Ref.
R 4 V.V. 230V/50-60/1 UK plug	22412

Choose
your options:



	R 2	R 3	R 4
Options	Ref.	Ref.	Ref.
Coarse serrated blade Especially for grinding & kneading	27138	27288	27346
Fine serrated blade Especially for herbs & spices	27061	27287	27345
Additional smooth blade	27055	27286	27344



R 5 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included
R-Mix®	✓

Choose
your model:



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



R 7 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly - Included
R-Mix®	✓

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

Choose
your options:



Options	R 5 V.V.		R 7 V.V.	
	Ref.		Ref.	
Coarse serrated blade Especially for grinding & kneading	27305		-	-
Fine serrated blade Especially for herbs & spices	27304		-	-
Additional smooth blade	27303		-	-
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		49552	
Blade cleaning tool	49258		-	-

TABLE-TOP CUTTER MIXERS



R 8

Motor	Induction
Power	2 200 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
Bowl	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly - Included
R-Mix®	-

Choose
your model:



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

Choose
your options:



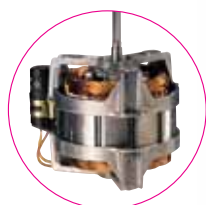
R 8		
Options	Ref.	
Stainless steel coarse serrated 2-blade assembly Especially for grinding & kneading	27383	
Stainless steel fine serrated 2-blade assembly Especially for herbs & spices	27385	
Additional stainless steel 2 smooth blade assembly	27381	
Coarse serrated blade	59281	
Fine serrated blade	59282	
Smooth blade	59280	
Vacuum adaptation kit R-Vac (without pump)	29996	
Vacuum pump 550 W 16 m³ 230V/50/1	69012	



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	



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 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.

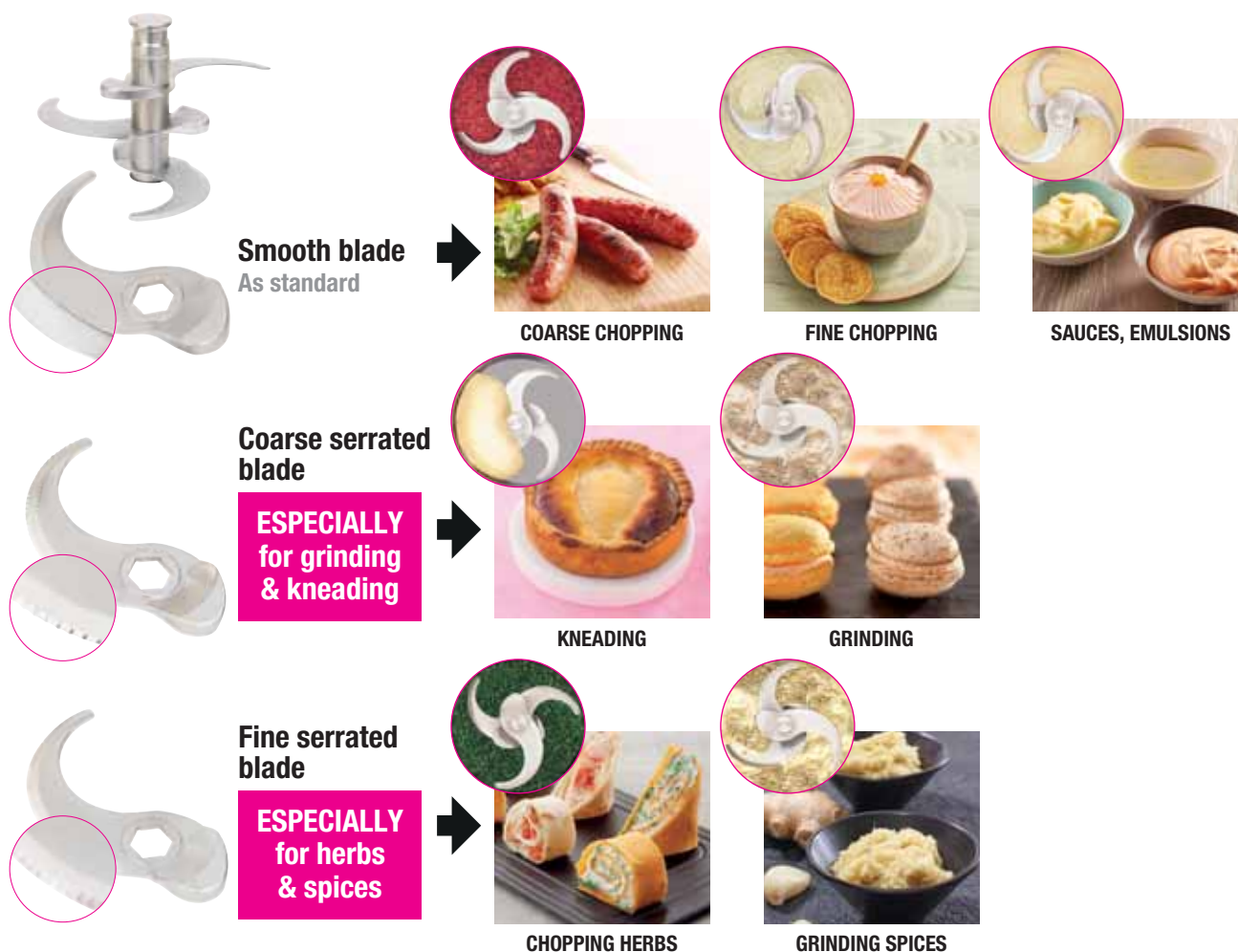


BOWL LOCKING LEVER

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 36 kg

2 SPEEDS 1 500 and 3 000 rpm

R 30



OPTIONAL
3
BLADES

28 L

• Three phase

R 60



OPTIONAL
3
BLADES

60 L

• Three 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 30	12 kg	17 kg	14 kg	14 kg	600 to 1200	1 to 4 minutes
R 60	25 kg	36 kg	30 kg	30 kg	1200+	

*Amount of raised dough with 60% hydration



Find all our table-top models on page 68



R 30

Motor	Induction
Power	5 400 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 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	✓

Choose
your model:



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

R 60

Motor	Induction
Power	11 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 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	✓

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

Choose
your options:

Options	R 30		R 60	
	Ref.		Ref.	
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57075		57092	
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57077		57095	
Additional stainless steel smooth 3 blade assembly	57074		57091	
Coarse serrated blade	118286S		118290S	
Fine serrated blade	118241S		118245S	
Smooth blade	117950S		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 means that large quantities can be produced when needed.



Robot Cook®

THE KITCHEN ASSISTANT FOR CHEFS

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

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



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

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

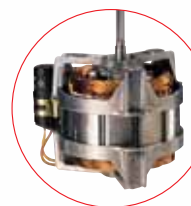
Functional: Large capacity 3.7 litre bowl for producing professional quantities.

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

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.



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 3 500 rpm
- Timer

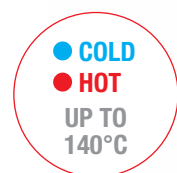
PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

- 1 Turbo/pulse function: up to 4 500 rpm
- 2 Start button
- 3 Stop button

Robot Cook® COOKING CUTTER BLENDER



Robot Cook®

Motor	Induction
Power	1 800 W
Voltage	Single phase
Speed	<ul style="list-style-type: none"> • Variable speed from 100 to 3 500 rpm • High-speed turbo of 4 500 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

Choose your model:



Choose your options:

ROBOT COOK®	Ref.
Robot Cook® 230V/50/1 UK plug	43001R

Options	Ref.
Additional bowl set (bowl + blade + lid + scraper)	39854
Additional fine serrated blade for blender function	39691
Additional smooth blade for cutter function	49691

● ● EMULSIFY



● ● CHOP



● ● BLEND



● ● GRIND



● ● MIX



● ● KNEAD



Blixer®



THE SOLUTION FOR TEXTURE MODIFIED FOOD

The Blixer®, especially designed for the healthcare sector, turns raw products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table.



TABLE-TOP Blixer®

INNOVATION

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



INDUCTION MOTOR

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

Easy Guide



Fine serrated blade.



OPENING

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

LID

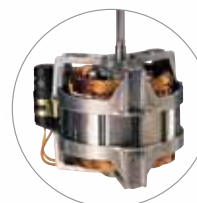
Equipped with a seal for
perfect watertightness.



HIGH BOWL SHAFT

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

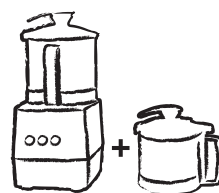
Standard speed of
3 000 rpm for **perfectly**
even consistency.



**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**

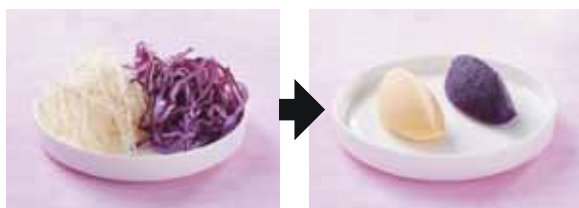


**1 bowl for hot
preparations**

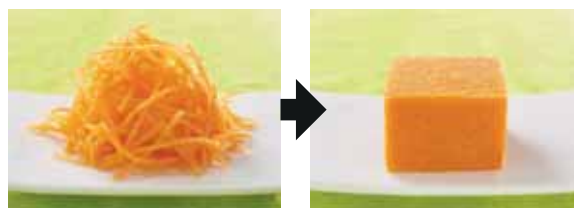


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

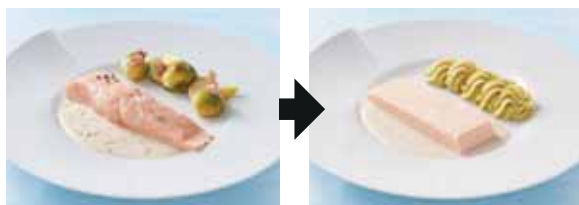


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

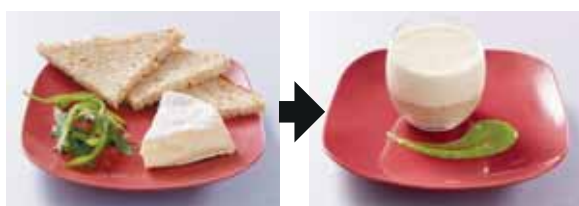


SALMON FILET AND CABBAGE



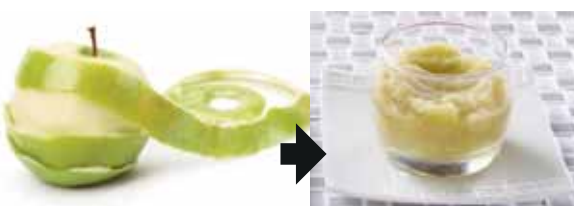
VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



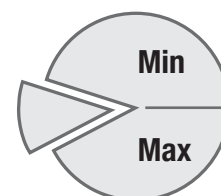
RAW GRANNY SMITH APPLE COMPOTE

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.

SPICE GRINDING.....

The Blixer® is perfect for all spicy preparations in addition to all other mixing / chopping applications

Emulsions, appetizers, tapenade, hummus, taramasalata, pesto, etc.



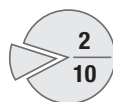
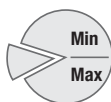
Dry grinding, special "powders" for dry and dehydrated foods



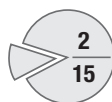
TABLE-TOP Blixer®

Number of
200 g
portions

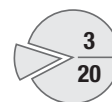
Quantities
processed per
operation



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

5.9 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 5 - 2V

5.9 L



- Three phase

1 SPEED 3 000 rpm

Blixer® 3

3.7 L



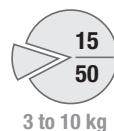
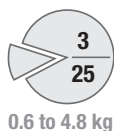
- Single phase

Blixer® 4 - 1V

4.5 L



- Single phase



VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 7 V.V.

7.5 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 15

15 L



- Three phase

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer® 3	3.7	0.3	2	2 to 10
Blixer® 4	4.5	0.4	3	2 to 15
Blixer® 5 - 5 V.V.	5.9	0.5	3.8	3 to 20
Blixer® 7 V.V.	7.5	0.6	4.8	3 to 25
Blixer® 15	15	3	10	15 to 50



Blixer® 3

Motor	Induction
Power	750 W
Voltage	Single phase
Speed	3 000 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

Blixer® 4 - 1V

Motor	Induction
Power	900 W
Voltage	Single phase
Speed	3 000 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

Blixer® 4 V.V.

Motor	Induction
Power	1 100 W
Voltage	Single phase
Speed	300 to 3 500 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

Choose your model:



Blixer® 3	Ref.	
Blixer® 3 230V/50/1 UK plug	33198	

Blixer® 4 - 1V	Ref.	
Blixer® 4-1V 230V/50/1 UK plug	33209	

Blixer® 4 V.V.	Ref.	
Blixer® 4 V.V. 230V/50-60/1 UK plug	33281	

Choose your options:

Options	Blixer® 3		Blixer® 4 all models	
	Ref.		Ref.	
Complete Blixer® bowl, blade, lid and scraper	27337		27338	
Additional fine serrated blade	27447		27449	
Coarse serrated blade	27448		27450	



Blixer® 5 - 2V

Motor	Induction
Power	1 500 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 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

Choose your model:



Blixer® 5 - 2V	Ref.
Blixer® 5 2-V 400V/50/3	33259M



Blixer® 5 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 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

Blixer® 5 V.V.	Ref.
Blixer® 5 V.V. 230V/50-60/1 UK plug	33265M

Choose your options:

Blixer® 5 all models		
Options	Ref.	
Complete Blixer® bowl, blade, lid and scraper	27322	
Additional fine serrated blade	27310	
Coarse serrated blade	27311	
Blade cleaning tool	49258	



Blixer® 7 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 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

Choose your model:



Blixer® 7 V.V.	Ref.
Blixer® 7 V.V. 230V/50-60/1 UK plug	33298M

Choose your options:

Blixer® 7 V.V.		
Options	Ref.	
Complete Blixer® bowl, blade, lid and scraper	27323	
Additional composite blade assembly with stainless steel fine-serrated blades	27316	
Additional composite blade assembly with stainless steel coarse-serrated blades	27317	
Additional stainless steel fine serrated 2 blade assembly	27313	
Additional stainless steel coarse serrated 2 blade assembly - Especially for grinding	27314	
Additional lower fine-serrated blade	49166	
Additional upper fine-serrated blade	49167	
Additional lower coarse-serrated blade	49168	
Additional upper coarse-serrated blade	49169	
Blade cleaning tool	49258	



Blixer® 15

Motor	Induction
Power	3 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 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

Choose your model:



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

Choose your options:

Blixer® 15	
Options	Ref.
Complete Blixer® bowl, blade, lid and scraper	57065
Fine serrated 3 blade assembly	57102
Additional fine serrated blade	59359

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS



IMMERSION BLENDERS



OPTIMUM RESULTS, NO MATTER THE QUANTITY...

...no matter the receptacle, no matter the intended use, Robot-Coupe Immersion Blenders will meet all your needs!

They can mix, blend, emulsify, whip or knead your preparations in no time!

Their performance in terms of hygiene, ease of use, versatility and durability makes them the best on the market.



IMMERSION BLENDERS

ERGONOMICS

Ergonomic handle for greater convenience.

PERFORMANCE

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

Easy Guide

LONG SERVICE LIFE

Stainless steel motor base for intensive use.



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



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.

NEW



New EasyGrip removable handle. The machine's weight is distributed better making it even easier to use!

CLEANING

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



INNOVATION



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).





SOUPS



SAUCES



COULIS



EMULSIONS





The AeroMix tool is available on the Mini and MicroMix® product lines.

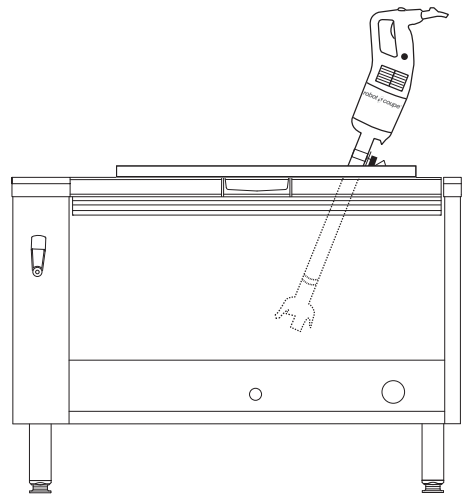
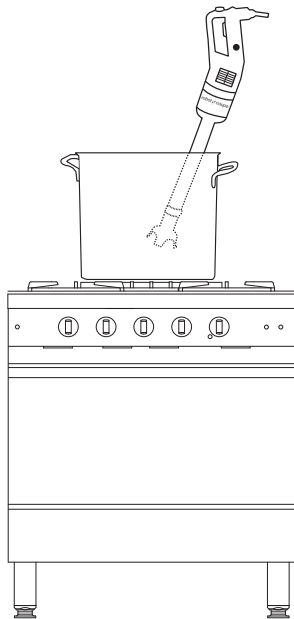
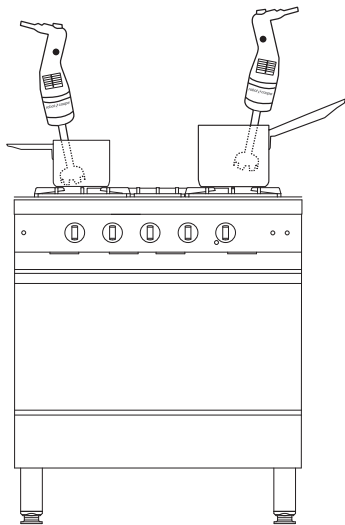
DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 104



IMMERSION BLENDERS

MINI			COMPACT			LARGE				
Mini MP See page 100			CMP See page 102			MP See page 105				
										
220 W MicroMix®	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
			15 litres	30 litres	45 litres	50 litres	100 litres	200 litres	300 litres	400 litres
For emulsions			For small preparations			For restaurants & cafés				
						For intensive use Institutions and caterers				



COMBI

MINI MP - CMP - MP Ultra

See page 108



290 W
Mini MP
240 Combi

For small
preparations



350 W
CMP 300
Combi

30 litres

For restaurants
& cafés



440 W
MP 350
Combi Ultra

50 litres

For intensive use
Institutions and caterers

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.



HACCP
Advice

To comply with the HACCP requirement, we advise users to store the bell and blade in a cool room after cleaning.

BACK TO SUMMARY

MICROMIX®

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

PERFORMANCE

Bell design reduces blending time.
Powerful and quiet.

HEAVY DUTY

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

ERGONOMICS

High precision, easy to access variable speed button. Extendable coiled power cord for easier handling. Maximum length 1300 mm. Ideal for use just before serving.



CLEANING

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



INNOVATION

AEROMIX

Patented tool 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®

Power	220 W
Voltage	Single phase
Speed	1 500 to 14 000 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



Special Merchandising Pack

to display 6 MicroMix® mixers in showrooms.

	Ref.	Sales unit	Packaging unit	
MicroMix 230V/50/1 UK plug	34901	1	1	
Pack of 6 MicroMix	34951	1	6	



MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

HANDLE DESIGN

for easy grip and **effortless use**.



Detachable stainless steel blade and shaft for perfect hygiene.



Blade designed for optimum blending.



VARIABLE SPEED BUTTON

Easy to see and adjust.

STAINLESS STEEL MOTOR HOUSING

To make the immersion blender last longer.

INNOVATION

AEROMIX

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



BLADE



AEROMIX

For emulsions





Mini MP 190 V.V.

Power	270 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 485 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included



Mini MP 240 V.V.

Power	290 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 535 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included

Choose
your model:



Mini MP 190 V.V.	Ref.
Mini MP 190 V.V. 230V/50/1 UK plug	34751

Mini MP 240 V.V.	Ref.
Mini MP 240 V.V. 230V/50/1 UK plug	34761



Whisk function

Mini MP 240 Combi

See page 107

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

- The new patented “EasyPlug” system** means that the power cord can be easily replaced during after-sales servicing.
- 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.

Power	310 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 650 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Wall support - Included

CMP 300 V.V.

Power	350 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 660 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Wall support - Included

CMP 350 V.V.

Power	400 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 700 mm, Ø 94 mm
Gross weight	4.1 kg
Accessories	Wall support - Included

Choose
your model:



CMP 250 V.V.	Ref.	
CMP 250 V.V. 230V/50/1 UK plug	34241B	

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

CMP 350 V.V.	Ref.	
CMP 350 V.V. 230V/50/1 UK plug	34251B	



Whisk function
CMP 300 Combi
See page 109

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.

NEW



New 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

Power	440 W
Voltage	Single phase
Speed	9 500 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



MP 450 Ultra

Power	500 W
Voltage	Single phase
Speed	9 500 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

Choose
your model:



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

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



Whisk function
MP 350 Combi Ultra
See page 109

Choose
your options:

MP 350 Ultra / MP 450 Ultra		
Options	Ref.	
EasyGrip removable handle	27359	



MP 550 Ultra

Power	750 W
Voltage	Single phase
Speed	9 000 rpm
Blade, bell and shaft	Length 550 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 940 mm, Ø 125 mm
Gross weight	6.6 kg
Accessories	Wall support - Included



MP 600 Ultra

Power	850 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 600 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 980 mm, Ø 125 mm
Gross weight	7.4 kg
Accessories	Wall support - Included



MP 800 Turbo

Power	1 000 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 740 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Second handle	Integrated stainless steel handle
Electronic booster system	✓
EasyPlug	✓
Dimensions	Length 1 130 mm, Ø 125 mm
Gross weight	9.2 kg
Accessories	Wall support - Included

Choose your model:



MP 550 Ultra	Ref.
MP 550 Ultra 230V/50/1 UK plug	34821LH

MP 600 Ultra	Ref.
MP 600 Ultra 230V/50/1	34831LH

MP 800 Turbo	Ref.
MP 800 Turbo 230V/50/1	34891L

IMMERSION BLENDERS

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



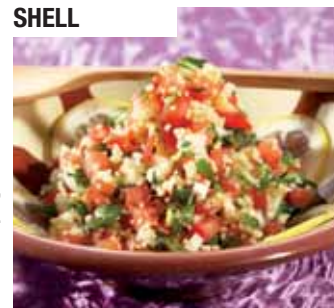
Salad dressing,
mayonnaise,
sauces, etc.

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.



Mini MP 240 Combi

Power	290 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm for mixer function, 350 to 1 560 rpm for whisk function

Blade, bell and shaft	Length 240 mm all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓

Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	-

Dimensions	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
------------	---

Gross weight	2.8 kg
--------------	--------

Accessories	Stainless steel Aeromix Included Wall support - Included
-------------	--

CMP 300 Combi

Power	350 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm for mixer function, 500 to 1 800 rpm for whisk function 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 kit	✓
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
-------------	--------------------------------

MP 350 Combi Ultra

Power	440 W
Voltage	Single phase
Speed	1 500 to 9 000 rpm for mixer, 250 to 1 500 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
-------------	--------------------------------

Choose
your model:



Mini MP 240 Combi	Ref.	
Mini MP 240 Combi 230V/50/1 UK plug	34781	

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

MP 350 Combi Ultra	Ref.	
MP 350 Combi Ultra 230V/50/1 UK plug	34861L	

Choose
your options:

	Mini MP 240 Combi		CMP 300 Combi		MP 350 Combi Ultra	
Options	Ref.		Ref.		Ref.	
Whisk attachment	27333		27248		27210	
Mixing attachment	-	-	-	-	27355	
Mixer foot	-	-	27250		39354	
EasyGrip removable handle	-	-	-	-	27359	

[BACK TO SUMMARY](#)

2025 Edition **robot coupe**® 109

JUICE EXTRACTORS





ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Robot Coupe juice extractors partner professionals in a wide variety of sectors: bars, restaurants, hotels, institutions and supermarkets.

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



JUICE EXTRACTORS

INNOVATION

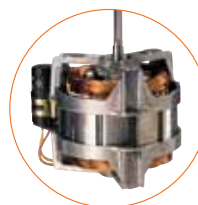
Ø 79 mm **FEED-HEAD**

For whole fruit and vegetables.



AUTOMATIC FEED TUBE

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



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*



BASKET

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



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 100 only

OUR USERS



BARS, RESTAURANTS AND HEALTHCARE FACILITIES

Fresh fruit and vegetable juices are a way of adding a touch of freshness to bar and restaurant menus. They are also highly appreciated in hospitals and retirement homes to prevent residents from being dehydrated.



HOTELS, CANTEENS AND CAFETERIAS

Quiet and easy to operate, Robot-Coupe juice extractors provide self-service in hotel breakfast bars and school canteens.



JUICE BARS AND SUPERMARKETS

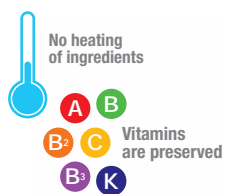
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



Rapid return on investment:

- On average the sale of 500 glasses of juice will write off the cost of a J 100 juice extractor.
- Most efficient Juice Extractor on the market for the most frequently used ingredients.

JUICE EXTRACTORS



J 80

Motor	Induction
Power	700 W
Voltage	Single phase
Flow rate	120 L/h
Bowl	Stainless steel
Feed Hopper	✓ - 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 base	-
Drip catcher tray	✓
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-

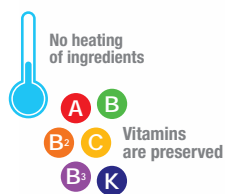
Choose your model:



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

Choose your options:

J 80		
Option	Ref.	
Inclined base assembly	49230	



J 100

Motor	Induction
Power	1 000 W
Voltage	Single phase
Flow rate	160 L/h
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 base	✓
Drip catcher tray	✓ - Large capacity
Automatic pulp ejection	✓
Translucent pulp collector	7.2 L
Continuous pulp ejection chute	✓

Choose
your model:



J 100	Ref.
J 100 230V/50/1 UK plug	56101B

Choose
your options:

J 100	
Option	Ref.
Inclined base assembly	49230



TECHNICAL DATA

FOOD PROCESSORS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
R 301 Ultra 230V/50/1	2447	650	•		355	305	570	610	410	570	14	17
R 402 V.V. 230V/50/1	2478	1 000	•		320	305	590	610	410	570	22	23
R 502 V.V. 230V/50-60/1	2389	1 500	•		380	365	670	490	390	650	30	35
R 752 V.V. 230V/50-60/1	2080	1 500	•	•	380	365	710	490	390	650	34	38

VEGETABLE PREPARATION MACHINES					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
CL 50 Ultra 230V/50/1	24470	550	•		380	305	595	400	390	640	18	20
CL 52 230V/50/1	24492	750	•		360	340	690	400	390	800	26	28
CL 55 2 Feed Head 230V/50/1	2073	1 100	•		865	396	1270	1120	785	510	42	61
CL 55 2 Feed Head 400V/50/3	2211	1 100		•	865	396	1270	1120	785	510	42	61
CL 60 2 Feed Head 400V/50/3	2325F	1 500		•	460	770	1355	1120	800	900	69	95

CUTTER MIXERS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
R 2 230V/50/1	22107D	550	•		245	305	380	400	300	540	9	11
R 3 3000 230V/50/1	22389	650	•		210	320	400	400	300	540	12	13
R 4 V.V. 230V/50-60/1	22412	1 000	•		225	305	460	400	300	540	17	18
R 5 V.V. 230V/50-60/1	24623M	1 500	•		280	365	510	490	390	650	22	24
R 7 V.V. 230V/50-60/1	24711M	1 500	•		280	365	540	490	390	650	23	26
R 8 400V/50/3	21291	2 200		•	315	545	585	700	470	700	37	45

Robot Cook®					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
Robot Cook 230V/50-60/1	43001R	1 800	•		225	340	520	410	310	590	14	16

Blixer®					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
Blixer® 3 230V/50/1	33198	750	•		245	305	460	390	295	560	12	14
Blixer® 4 230V/50/1	33209	900	•		240	330	480	400	300	540	14	15
Blixer® 4 V.V. 230V/50-60/1	33281	1 100	•		240	330	480	400	300	540	16	17
Blixer® 5 - 2V 400V/50/3	33259M	1 500		•	280	365	540	490	390	650	21	24
Blixer® 5 V.V. 230V/50-60/1	33265M	1 500	•		280	365	540	490	390	650	22	24
Blixer® 7 V.V. 230V/50-60/1	33298M	1 500	•		280	365	570	490	390	650	23	25
Blixer® 15 400V/50/3	51511	3 000		•	315	545	700	765	465	780	50	59

IMMERSION BLENDERS					Dimensions (mm)					Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine		Packaging			Net	Gross
					Ø	H	L	D	H		
MicroMix 230V/50/1	34901	220	•		61	430	435	155	75	1	1
Mini MP 190 V.V. 230V/50/1	34751	270	•		78	485	455	190	115	2	3
Mini MP 240 V.V. 230V/50/1	34761	290	•		78	535	455	190	115	2	3
CMP 250 V.V. 230V/50/1	34241B	310	•		94	650	690	230	130	3	4
CMP 300 V.V.230V/50/1	34231B	350	•		94	660	690	230	130	3	4
CMP 350 V.V. 230V/50/1	34251B	400	•		94	700	690	230	130	4	4
MP 350 Ultra 230V/50/1	34801L	440	•		125	740	930	275	155	5	7
MP 450 Ultra 230V/50/1	34811L	500	•		125	840	930	275	155	5	6
MP 550 Ultra 230V/50/1	34821LH	750	•		125	940	930	275	155	5	7
MP 600 Ultra 230V/50/1	34831LH	850	•		125	980	930	275	155	6	7
MP 800 Turbo 230V/50/1	34891L	1 000	•		125	1130	695	400	235	7	9
Mini MP 240 Combi 230V/50/1	34781	290	•		78	535	455	190	115	2	3
CMP 300 Combi 230V/50/1	34311B	350	•		125	700	560	345	130	3	6
MP 350 Combi Ultra 230V/50/1	34861L	440	•		125	790	930	275	155	6	8

JUICE EXTRACTORS					Dimensions (mm)						Weight (kg)	
Description	Ref.	Power (w)	Single phase	Three phase	Machine			Packaging			Net	Gross
					L	D	H	L	D	H		
J 80 230V/50/1	56001B	700	•		235	535	500	465	285	530	11	13
J 100 230V/50/1	56101B	1 000	•		260	565	630	790	292	530	15	18

TERMS AND CONDITIONS OF SALE RCC

1- INTERPRETATION

«Seller means Robot-Coupe Hong-Kong Limited.

«Conditions» means the standard terms and conditions of sale set out in this document and (unless the context otherwise requires) including any special terms and conditions agreed in writing between the Buyer and the Seller in accordance with clause 3.

«Contract» means the contract for the sale and purchase of the Equipment.

«Default» means any act, statement, omission, breach of obligation (whether expressed or implied, condition or warranty) contained in, precedent or collateral to the Contract, breach of duty under statute or at common law or negligence by or on the part of the Seller in connection with or arising out of the subject matter of the Contract.

«Equipment» means the goods including spare parts, purchased by the Buyer or to be serviced or repaired by the Seller.

2- GENERAL

It is acknowledged that all Equipment purchased under the Conditions are required by the Buyer in the course of his business.

3- BASIS OF THE SALE

The Seller shall sell and the Buyer shall purchase the Equipment in accordance with any written order of the Buyer which is accepted by the Seller subject to the Conditions which shall govern the Contract to the exclusion of any other terms and conditions subject to which any such order is made or purported to be made by the Buyer.

No binding Contract shall in any event arise until the Buyer's written order has been accepted by the Seller.

No variation of the Conditions shall be binding unless agreed in writing between the Seller and the Buyer.

Any samples, illustrations or descriptive material including but not limited to particulars of shade and pattern and other information contained in the Seller's brochures, advertising material or elsewhere shall not form part of the Contract and shall be treated as approximate and for guidance only unless specifically stated otherwise. The Seller may at its discretion from time to time vary the design of the Equipment from that advertised without notice to the Buyer provided that any such variations do not constitute material alterations to the Equipment.

4- PRODUCT WARRANTY

The terms of any specific product guarantee offered by the Seller to customers of the Equipment shall be specifically made part of the Conditions. The Buyer undertakes to observe the Seller's service policy as laid down from time to time.

The Seller warrants that the Equipment will correspond with its specification at the time of delivery and will be free from defects in material and workmanship for a period of 12 months from delivery.

The above warranty is given by the Seller subject to the following conditions:

the Seller shall be under no liability in respect of any defect arising from fair wear and tear, wilful damage, negligence, failure to follow the Seller's instructions (whether oral or in writing), misuse, alteration, or repair of the Equipment without the Seller's approval; and the Seller shall be under no liability under the above warranty (or any other warranty, condition or guarantee) if the defect is found to result from alteration or repairs made by the Buyer or on his authority without written consent of the Seller.

Warranty offered by the seller covers parts against any operating defects arising from manufacturing defects or defects in the material.

R and Blixer range from 20L to 60L and CL 55&60 range will have to be commissioned by Robot Coupe sales team for the warranty to be applied if the machines are used in, or close to the following cities:

Beijing - Shanghai - Shenzhen - Dongguan - Guangzhou - Hong Kong - Macau

5- CONDITIONS, WARRANTIES AND REPRESENTATIONS EXCLUDED

The Seller gives only those express warranties set out in condition 4 and no other conditions, warranties or representations (whether express or implied) are given, save as may be required to be given by law. In particular, but without prejudice to the generality of the foregoing, the implied conditions as to satisfactory quality shall be deemed to be satisfied after the expiration of twelve months and the only purpose for which the Equipment is supplied are laid down in the manual supplied with the Equipment.

In relation to any Default the Seller will accept unlimited liability for:

death or personal injury caused by the negligence of the Seller; and anything else for which the Seller cannot at law limit or exclude its liability.

The Seller will not be liable for the following loss or damage however caused/arising directly or indirectly out of any Default and even if foreseeable by the Seller:

economic loss including administrative and overhead costs, loss of profits, business, contracts, revenues, goodwill, production and anticipated savings of every description; loss arising from any claim made against the Buyer by any other person; or loss or damage arising from the Buyer's failure to fulfil its responsibilities or any matter under the control of the Buyer.

Except for the liabilities accepted by the Seller under sub-clause 5(b) the Seller's liability for any one Default shall be limited to an amount equal to the price of the Equipment.

6- DELIVERY

Risk of loss of or damage to any order of the Equipment shall pass to the Buyer at the time of delivery to the agreed place of delivery or if the Buyer wrongfully fails to take delivery of the Equipment, the time when the Seller has tendered delivery of the Equipment.

Dates of delivery are considered as approximate only unless there is a specific agreement to the contrary.

Where appropriate, shipping schedules shall be agreed between the parties, however the Equipment is sold subject to availability and the Seller shall be entitled to allocate for delivery to the Buyer smaller quantities of the Equipment than those ordered if in the Seller's sole opinion its supplies shall be insufficient to meet the requirements of all its customers.

7- PRICES AND CARRIAGE

Unless otherwise stated all prices for the Equipment shall be those in the Seller's current price list and, unless otherwise stated, shall be inclusive of all charges other than VAT or any other sales tax (which shall be payable by the Purchaser subject to receipt of a valid VAT invoice).

All orders shall be subject to a carriage charge, price upon application.

8- PAYMENT

Pre-payment is requested. Payment should be done through wire transfer to Robot Coupe bank account.

Orders of Cutter and Blixer range from 20L to 60L and Vegetable Preparation range from 55L to 60L will be accepted by seller once Robot-Coupe bank account has been credited of the full prepayment.

Goods will be released once Robot Coupe bank account has been credited of the payment.

9- CANCELLATION

No order which has been accepted by the Seller may be cancelled by the Buyer except with the agreement in writing of the Seller and on terms that the Buyer shall indemnify the Seller in full against all loss (including loss of profit) costs (including the costs of all labour and materials used) damages, charges and expenses incurred by the Seller as a result of cancellation.

10- RETENTION OF TITLE

The Seller and the Buyer expressly agree that until payment has been made in full for the Equipment:

-Property in any order of the Equipment shall not pass to the Buyer until the Seller has received in cash or cleared funds payment in full of the price of that order and all other Equipment supplied by the Seller to the Buyer for which payment is then due.

Until such time as the property in the Equipment passes to the Buyer, the Buyer shall:

hold the Equipment as the Seller's fiduciary agent and bailee; keep the Equipment separate from those of the Buyer and third parties and properly stored, protected, insured and identified as the Seller's property; and be entitled to resell or use the Equipment in the ordinary course of its business (unless the Seller revokes such entitlement in writing). On any such sale or use of the Equipment the Buyer shall sell or use those Equipment as have been longest in its possession.

Until such time as the property in the Equipment passes to the Buyer (and provided that the Equipment is still in existence and has not been resold) the Seller shall be entitled; at anytime to enter upon any premises where the Equipment is stored to inspect it; and at any time to require the Buyer to deliver up the Equipment to the Seller and, if the Buyer fails to do so forthwith, to enter upon any premises of the Buyer or any third party where the Equipment is stored and repossess the Equipment.

The Buyer shall not be entitled to pledge or in any way charge by way of security for any indebtedness any of the Equipment which remain the property of the Seller, but if the Buyer does so all monies owing by the Buyer to the Seller shall (without prejudice to any other right or remedy of the Seller) forthwith become due and payable.

The Buyer shall insure the Equipment with a reputable insurance company for its full market value and will provide such evidence of cover and payment of premium as the Seller may reasonably require. The Buyer further agrees to procure that the Seller is specified as loss payee in any such contract of insurance, if the Seller should so elect.

11- FORCE MAJEURE

The Seller shall not be liable to the Buyer or be deemed to be in breach of any Contract to which the Conditions apply by reason of any delay in performing, or any failure to perform, any of its obligations in relation to the Equipment, to the extent that the delay or failure was beyond the Seller's reasonable control.

If the Seller is prevented from fulfilling any order or Contract with a reasonable time by force majeure, it will notify the Buyer of the delay. The Seller shall be under no liability to the Buyer and shall be entitled to extend the time or times for delivery or otherwise performing such Contract for so long as such cause of prevention or delay shall continue.

If the event of force majeure continues for a period of more than 3 months, the Buyer shall have the right on giving notice to the Seller to terminate any Contract to which these Conditions apply.

12- INTELLECTUAL PROPERTY RIGHTS

The Equipment includes designs (the «Designs») which are the property of the Seller. The Buyer acknowledges that the Seller owns the copyright, design right and all other intellectual property rights in the Designs.

The Buyer agrees that the Designs may not be reproduced or used in any way except with the prior written consent of the Seller.

The Seller has not knowingly infringed any intellectual property rights of any third party but does not warrant or give any assurance to the Buyer that any Design does not infringe the intellectual property rights of any third party.

The Buyer shall leave in position and not cover, deface or erase any notices or other marks (including without limitation serial numbers and notices that a trade mark, design, patent or copyright relating to the Equipment is owned by the Seller or a third party) which the Seller may place on or affix to the Equipment.

The Buyer shall not in any of its stationery nor by any sign at its premises or otherwise indicate that it is in any way connected with the Seller other than that it is an appointed stockist of the Equipment.

13- GENERAL

The Buyer shall not without the prior written consent of the Seller sub-contract or assign the Contract to any other party.

Each clause and sub-clause in these Conditions is separate and severable and enforceable accordingly.



ROBOT COUPE HONG KONG LIMITED

樂伯特(香港)有限公司

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