

# robot coupe®



**NEW**



**DEALER  
CATALOGUE  
04/2026**

FOOD  
PROCESSORS

DISCS

VEG PREP  
MACHINES

CUTTER  
MIXERS

ROBOT COOK®

BLIXER®

KITCHEN  
BLENDERS

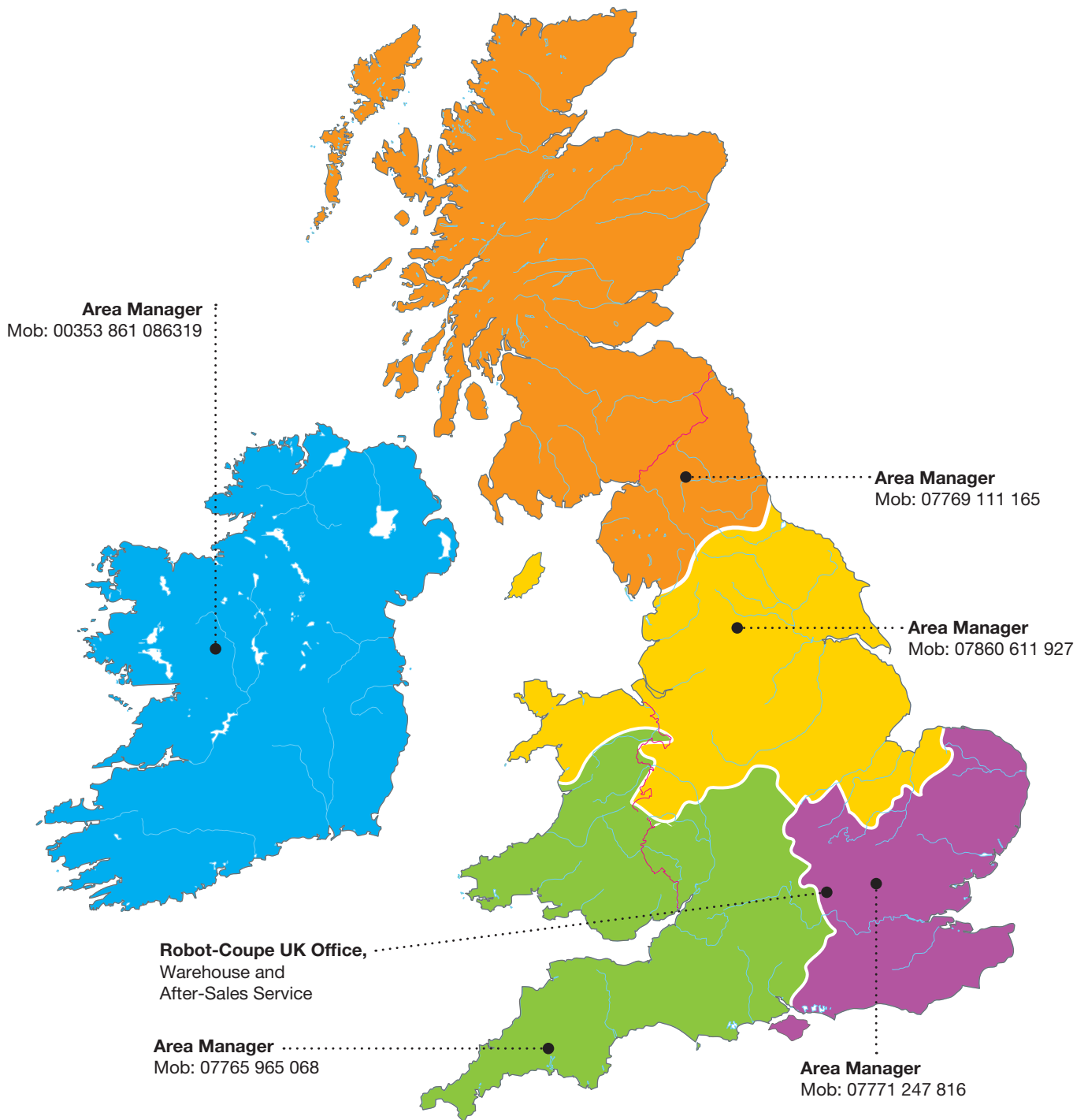
IMMERSION  
BLENDERS

JUICE  
EXTRACTORS

AUTOMATIC  
SIEVES

PLANETARY  
MIXER

# robot coupe®



**Customer Service.**  
Tel 020 8232 1800

**After Sales Service.**  
Tel 020 8232 1800

**Sales Enquiries.**  
Tel 020 8232 1800  
Email: [sales@robotcoupe.co.uk](mailto:sales@robotcoupe.co.uk)

Call us to arrange a free, no-obligation demonstration of the **Robot-Coupe** range in your own kitchen

# NEW PRODUCTS AND FEATURES

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

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



PAGE **80**

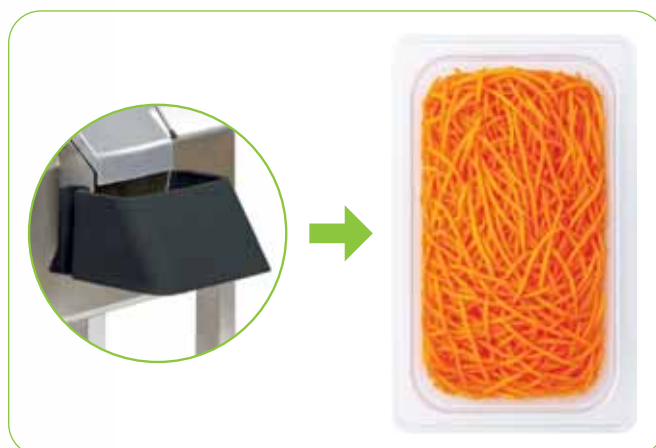
**NEW**



### CL 60

#### New built-in ejection guide

- Guides vegetables out of the bowl.
- Designed for optimal distribution of the ingredients in the GN container.



# NEW PRODUCTS AND FEATURES

## PAGE 126 KITCHEN BLENDERS

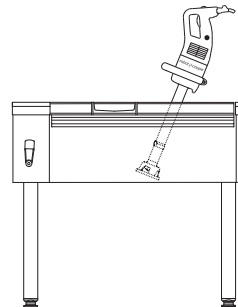
New product range consisting of 2 models - BL 3 and BL 5. Their exclusive X-Flow technology ensures maximum turbulence in the bowl. Expertly blended in seconds...

**POWERFUL & DURABLE**



## PAGE 149 SPECIAL RANGE FOR TILTING PANS

New Special MP range for Tilting Pans perfectly suited for use with tilting bratt pans, from the smallest to the largest.



## PAGE 168 PLANETARY MIXER

Discover the new Planetary Mixer, equipped with a powerful, silent motor, for your everyday cooking and pastry preparations.



# NEW ACCESSORIES AND FEATURES

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



**PAGE 48** THE SOLUTION FOR SLICED TOMATOES  
Discover them all.



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



# robot coupe®

## INNOVATION AT THE HEART OF OUR HISTORY

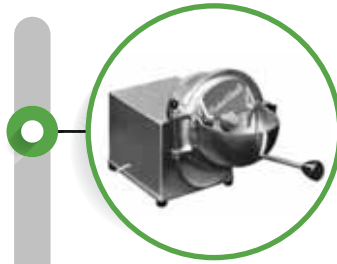
Since 1961, Robot-Coupe has designed, developed and manufactured all its products in France, the home of gastronomy.



# MORE THAN 60 YEARS OF INNOVATION

## HUNDREDS OF EXCLUSIVE PATENTS

1961: 1<sup>st</sup> standing vegetable slicer  
1966: 1<sup>st</sup> Vertical Cutter Mixer



1960 / 1970

1970 / 1980



1970: 1<sup>st</sup> Food Processor  
1975: Ranges of Cutter Mixers and Food Processors

1980: 1<sup>st</sup> Blixer® - Blender Mixer  
1986: 1<sup>st</sup> CL 50 Vegetable Preparation machine



1990 / 2000



1990: Range of Vegetable Preparation machines  
1996: 1<sup>st</sup> Immersion Blender with removable foot

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



2020: Launch of new Juice Extractor range and 12 new large-capacity table-top models of Food Processors, Cutter Mixers and Blixer®.  
2022: Launch of new Kitchen Blender range

2024: MP TP  
EasyStacker  
EasyLoader  
2025: Launch of new Planetary Mixer



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

# robot coupe®

**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



## 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.

## 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.



## 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.

# robot coupe®

## A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

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

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

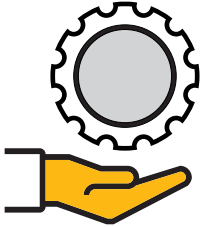
“ We **go beyond the requirements** to guarantee  
the **highest levels**  
of performance ”



“ 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

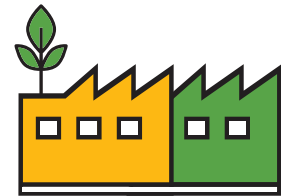
### Products designed to last

- 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](http://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

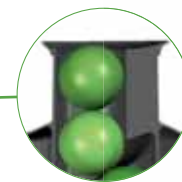
Immersion Blenders



**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



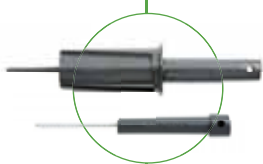
### BLADES



**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



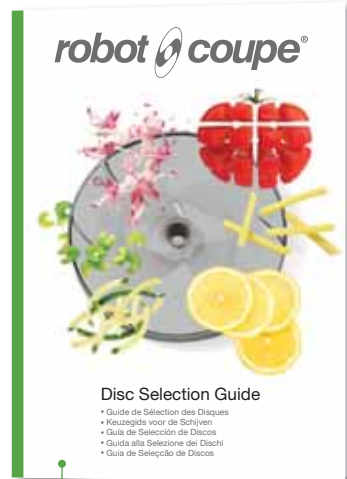
# robot coupe®

IS AT YOUR SIDE



MINI CATALOGUE

**MINI CATALOGUE  
UK**  
Ref. 450 895



robot coupe®

Disc Selection Guide

- Guide de Sélection des Disques
- Keuzegids voor de Schijven
- Guía de Selección de Discos
- Guida alla Selezione dei Dischi
- Guia de Selección de Discos

**SELECTION GUIDE  
Discs**  
Ref. 451 928



robot coupe®

Solutions  
Fraîcheur & Vitamines

Plaisir & Santé à tout moment de la journée

**RECIPE BOOKS  
Freshness & Vitamins**  
Ref. 451 738



robot coupe®



Solutions Nutrition Santé

**RECIPE BOOKS  
Nutrition & Healthcare**  
Ref. 451 532



- RECETTES -

**Robot Cook®**  
COOKING CUTTER BLENDER

robot coupe®

**RECIPE BOOKS  
Robot Cook - Ref. 450 986**

## AT TRADE FAIRS IN 2026



# 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



3 machines display

Ref. 407 818

Header only: Ref. 430 356

Mixed display stand

Ref. 450 421

Header only: Ref. 450 767

Immersion Blender display stand

Ref. 407 435

Header only: Ref. 430 323

# 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](http://robot-coupe.com)

## ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA



**LinkedIn**  
robot-coupe-official



**Facebook**  
RobotCoupeOfficial

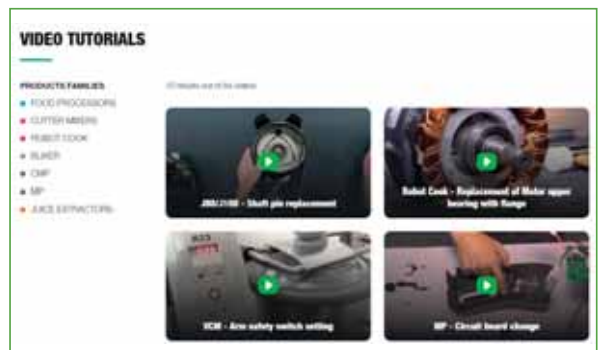
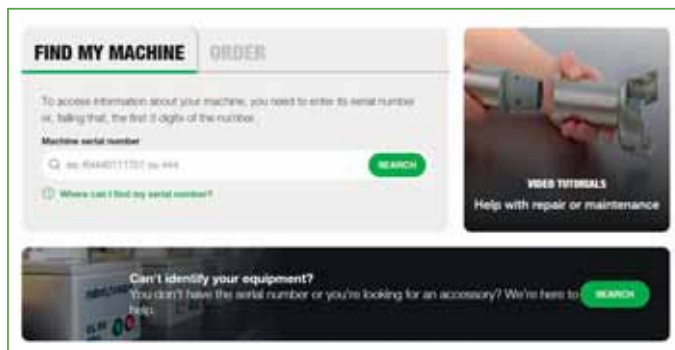


**Youtube**  
Robot-Coupe Official



**Instagram**  
robotcoupe\_official

## AND WITH OUR AFTER SALES SERVICE



### After Sales Service videos

To train your technicians on maintenance and repair operations.

# A COMPREHENSIVE WEBSITE



NEW



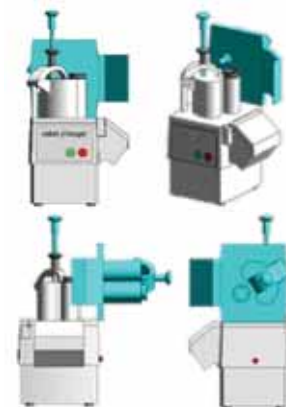
## NEW ROBOT-COUPÉ WEBSITE

- **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<sup>®</sup>

## SOLUTIONS FOR EVERY FOOD SECTOR

### COMMERCIAL FOODSERVICE



#### FAST FOOD

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



### CONTRACT CATERING



#### CATERING FOR THE EDUCATIONAL SECTOR

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



### ARTISANS AND SUPERMARKETS



#### BAKERS AND CONFECTIONERS

- Bakers
- Confectioners
- Tea rooms
- Ice cream parlours
- Chocolate makers
- Pie shops



## COMMERCIAL FOODSERVICE

### FULL SERVICE

Casual dining  
Traditional restaurants  
Theme restaurants  
Chains  
Bistro cuisine  
Gourmet cuisine

### HOTEL CATERING

All categories of hotels  
    Banquets  
    Holiday centres  
Camping grounds  
    Staff canteens



## CONTRACT CATERING

### 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



## ARTISANS AND SUPERMARKETS

### DELICATESSEN CATERING

Delicatessens  
Caterers

### SUPERMARKETS

Freshly cut food  
Greengrocers  
Juice bars  
Delicatessens  
Snack bars  
Food Courts



# #THEsolution

# robot



## MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain



## SAVE TIME

Increase productivity

**ULTRA FRESH JUICE**  
2L = 1min



**HOMEMADE FRENCH FRIES**  
20kg = 4 mins



**CHOPPED VEGETABLE SALAD**  
10kg = 2mins



**SOUP**  
45L = 6 mins



**MAYONNAISE**  
2L = 1min



**COLESLAW**  
300kg = 1hr



## SAVE MONEY

Return on investment in less than 6 months!

Examples:



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



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



### DECREASE WASTE



### BOOST YOUR CREATIVITY

Let your imagination run wild



### SATISFY YOUR CUSTOMERS



**FRESHNESS AND ORIGINS OF PRODUCT**



**HOMEMADE**



**LOCAL**



**SEASONAL PRODUCT**

PAGE **58**

## VEGETABLE PREPARATION MACHINES

CL 50 Ultra



PAGE **108**

**Blixer®**

Blixer® 4 V.V.



PAGE **158**

## JUICE EXTRACTORS

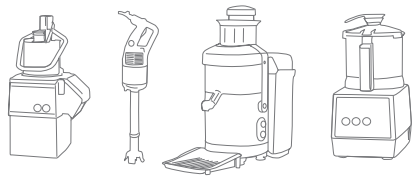
J 80 Buffet



# CONTENTS

## FOOD PROCESSORS

PAGE 24



## DISC COLLECTION

PAGE 40

## VEGETABLE PREPARATION MACHINES

PAGE 56

## CUTTER MIXERS

PAGE 82

## ROBOT COOK®

PAGE 102

## BLIXER®

PAGE 106

## KITCHEN BLENDERS

PAGE 126

## IMMERSION BLENDERS

PAGE 132

## JUICE EXTRACTORS

PAGE 156

## AUTOMATIC SIEVES

PAGE 163

## TECHNICAL DATA

(dimensions, weight, etc) PAGE 172

## PLANETARY MIXER

PAGE 168

# 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

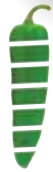
## CUTTER MIXERS & VEGETABLE SLICERS



**4** MACHINES in **1!**

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

**Large Hopper:** large vegetables



**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.



INDUCTION MOTOR

**Easy Guide**

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

**Lateral ejection:** Space saving and ergonomic.



Dishwasher safe



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



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



**BOOST PRODUCTIVITY**

**Cutter**

**1.5 kg = 2 min\***

Meatballs



**Veg. Prep.**

**10 kg = 2 min\***

Diced tomatoes






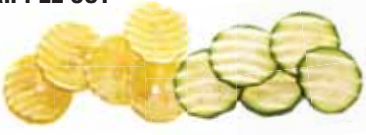
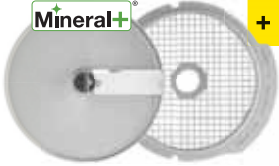


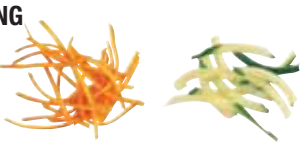




\*The data may vary depending on the cuts and ingredients

## CUTTER FUNCTION

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

## VEGETABLE PREPARATION FUNCTION

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
|   | <p>SLICING</p>  |   |   | <p>JULIENNE</p>   |   |   |
| <p>NEW</p>  |  | <p>RIPPLE CUT</p>   |  |  | <p>+ DICING*</p>  |  |
|  | <p>GRATING</p>  |  |  | <p>+ FRENCH FRIES*</p>  |  |   |

\* For R 402, R 402 V.V, R 502, R 502 V.V, R 752, R 752 V.V.

## Juice and Coulis Extraction Function\*

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



\* Available for R 201 XL, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



GRATING / SLICING / RIPPLE CUT / JULIENNE

OPTIONAL  
24  
DISCS

OPTIONAL  
3  
BLADES



### R 201 XL



2.9 L  
READY  
2

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

### R 201 XL Ultra



2.9 L  
READY  
2

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

### R 301 Ultra



3.7 L  
READY  
4

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

### R 211 XL Ultra



2.9 L  
READY  
2

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

### R 301



3.7 L  
READY  
4

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



**GRATING / SLICING / RIPPLE CUT / JULIENNE**

Up to **29** DISCS  
**3** BLADES

**+ DICING + FRENCH FRIES**

**50** DISCS  
**3** BLADES

**R 402 V.V.**



4.5 L  
**READY 4**

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

**R 402**



4.5 L  
**READY 4**

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

**R 401**



4.5 L  
**READY 4**

- Single phase
- 1 speed
- Juice and coulis extractor kit\*
- 24 discs available in option

**R 502 V.V.**



5.9 L

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

**R 502**



5.9 L

- 3 phase
- 2 speeds
- Mashed potato attachment\*

**R 752 V.V.**



7.5 L

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

**R 752**



7.5 L

- 3 phase
- 2 speeds
- Mashed potato equipment\*

\*Optional attachment

R-Mix® : Reverse rotation blending function

| Models                     | Maximum quantity for cutter function | Hourly capacity for vegetable preparation function | Number of covers |
|----------------------------|--------------------------------------|--|------------------|
| R 201 XL / R 201 XL Ultra  | 1.0 kg                               | 25 kg/hr   | 1 to 50          |
| R 211 XL Ultra             | 1.0 kg                               | 40 kg/hr   | 1 to 50          |
| R 301 / R 301 Ultra        | 1.5 kg                               | 50 kg/hr   | 1 to 100         |
| R 401 / R 402 / R 402 V.V. | 2.5 kg                               | 50 kg/hr   | 1 to 100         |
| R 502 / R 502 V.V.         | 3.2 kg                               | 150 kg/hr  | 50 to 300        |
| R 752 / R 752 V.V.         | 3.8 kg                               | 250 kg/hr  | 200 to 600       |



## R 201 XL

|                  |  |
|------------------|--|
| Motor            | Induction                                      |
| Wattage          | 550 W  |
| Voltage          | Single phase                                   |
| Speed            | 1500 rpm                                       |
| Pulse            | ✓  |
| Cutter           | 2.9 L composite bowl with handle               |
| <b>Blade</b>     | Stainless steel smooth blade - <b>Included</b> |
| Vegetable slicer | Half moon hopper<br>Cylindrical hopper Ø 58 mm |
| Ejection         | In bowl  |
| <b>Discs</b>     | 2 mm slicer, 2 mm grater - <b>Included</b>     |



## R 201 XL Ultra

|                  |  |
|------------------|--|
| Motor            | Induction                                      |
| Wattage          | 550 W  |
| Voltage          | Single phase                                   |
| Speed            | 1500 rpm                                       |
| Pulse            | ✓  |
| Cutter           | 2.9 L stainless steel bowl with handle         |
| <b>Blade</b>     | Stainless steel smooth blade - <b>Included</b> |
| Vegetable slicer | Half moon hopper<br>Cylindrical hopper Ø 58 mm |
| Ejection         | In bowl  |
| <b>Discs</b>     | 2 mm slicer, 2 mm grater - <b>Included</b>     |

Choose your model:



| R 201 XL - READY 2 discs     | Ref.   |
|------------------------------|--------|
| R 201 XL 230V/50/1 - 2 discs | 22571D |

| R 201 XL Ultra - READY 2 discs     | Ref.   |
|------------------------------------|--------|
| R 201 XL Ultra 230V/50/1 - 2 discs | 22591D |

Discover our selection of discs and packs on page 42



Choose your options:



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



Surface area  
87 sq.cm.



## R 211 XL Ultra

|                  |  |
|------------------|--|
| Motor            | Induction                                      |
| Wattage          | 550 W  |
| Voltage          | Single phase                                   |
| Speed            | 1500 rpm                                       |
| Pulse            | ✓  |
| Cutter           | 2.9 L stainless steel bowl with handle         |
| <b>Blade</b>     | Stainless steel smooth blade - <b>Included</b> |
| Vegetable slicer | Half moon hopper<br>Cylindrical hopper Ø 58 mm |
| Ejection         | Continuous                                     |
| <b>Discs</b>     | 2 mm slicer, 2 mm grater - <b>Included</b>     |

Choose your model:

| R 211 XL Ultra - READY 2 discs     | Ref.  |
|------------------------------------|-------|
| R 211 XL Ultra 230V/50/1 - 2 discs | 2119D |



Discover our selection of discs and packs on page 42



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



## JUICE AND COULIS EXTRACTOR KIT

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

### COULIS FUNCTION

+

### CITRUS PRESS FUNCTION



Large capacity hopper  
75 x 90 mm



RASPBERRY COULIS  
FOR SORBETS



COULIS  
FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



|   | Ref.  |
|---|-------|
| Coulis and juice extractor kit for R 201 XL / R 201 XL Ultra / R 211 XL Ultra       | 27393 |
| Coulis and juice extractor kit for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V. | 27396 |
| Citrus fruit attachment R 201 XL / R 201 XL Ultra / R 211 XL Ultra                  | 27392 |
| Citrus fruit attachment for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V.        | 27395 |



## R 301

|                  |   |
|------------------|---|
| Motor            | Induction   |
| Wattage          | 650 W   |
| Voltage          | Single phase  |
| Speed            | 1500 rpm  |
| Pulse            | ✓   |
| Cutter           | 3.7 L composite bowl  |
| <b>Blade</b>     | Stainless steel smooth blade - <b>Included</b>                          |
| Vegetable slicer | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm                    |
| <b>Discs</b>     | 2 mm slicer, 4 mm slicer, 2 mm grater,<br>6 mm grater - <b>Included</b> |



## R 301 Ultra

|                  |   |
|------------------|---|
| Motor            | Induction   |
| Wattage          | 650 W   |
| Voltage          | Single phase  |
| Speed            | 1500 rpm  |
| Pulse            | ✓   |
| Cutter           | 3.7 L stainless steel bowl  |
| <b>Blade</b>     | Stainless steel smooth blade - <b>Included</b>                          |
| Vegetable slicer | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm                    |
| <b>Discs</b>     | 2 mm slicer, 4 mm slicer, 2 mm grater,<br>6 mm grater - <b>Included</b> |

Choose your model:

| R 301 - READY 4 discs     | Ref. |
|---------------------------|------|
| R 301 230V/50/1 - 4 discs | 2539 |

| R 301 Ultra - READY 4 discs     | Ref. |
|---------------------------------|------|
| R 301 Ultra 230V/50/1 - 4 discs | 2540 |



Discover our selection of discs and packs on page 42



Choose your options:



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

# FOOD PROCESSORS CUTTER MIXERS & VEGETABLE SLICERS



## R 401

|                  |  |
|------------------|--|
| Motor            | Induction  |
| Wattage          | 700 W  |
| Voltage          | Single phase   |
| Speed            | 1500 rpm   |
| Pulse            | ✓  |
| Motor base       | Metal  |
| Cutter           | 4.5 L stainless steel bowl   |
| Blade            | Stainless steel smooth blade - <b>Included</b>   |
| Vegetable slicer | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b><br>Stainless steel bowl |
| D-Clean Kit      | -  |
| Discs            | 2 mm slicer, 4 mm slicer, 2 mm grater,<br>6 mm grater - <b>Included</b>  |

## R 402

|                  |  |
|------------------|--|
| Motor            | Induction  |
| Wattage          | 750 W  |
| Voltage          | Single phase      3 phase  |
| Speed            | 500 rpm - 1500 rpm      750 rpm - 1500 rpm   |
| Pulse            | ✓  |
| Motor base       | Metal  |
| Cutter           | 4.5 L stainless steel bowl   |
| Blade            | Stainless steel smooth blade - <b>Included</b>   |
| Vegetable slicer | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b><br>Stainless steel bowl |
| D-Clean Kit      | <b>Included</b>  |
| Discs            | 2 mm slicer, 3 mm grater,<br>8 x 8 x 8 mm dicing equipment - <b>Included</b>   |

Choose your model:



| R 401 - READY 4 discs     | Ref.  |
|---------------------------|-------|
| R 401 230V/50/1 - 4 discs | 2427M |

| R 402 - READY 4 discs     | Ref.  |
|---------------------------|-------|
| R 402 230V/50/1 - 4 discs | 2458M |
| R 402 400V/50/3 - 4 discs | 2438M |

Discover our selection of discs and packs on page 42



Choose your options:



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



## R 402 V.V.

|                  |  |
|------------------|--|
| Motor            | Induction  |
| Wattage          | 1000 W   |
| Voltage          | Single phase   |
| Speed            | 300 to 3500 rpm for cutter<br>300 to 1000 rpm for vegetable slicer   |
| Pulse            | ✓  |
| Motor base       | Metal  |
| Cutter           | 4.5 L stainless steel bowl   |
| Blade            | Stainless steel smooth blade - <b>Included</b>   |
| Vegetable slicer | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b><br>Stainless steel bowl |
| D-Clean Kit      | <b>Included</b>  |
| Discs            | 2 mm slicer, 3 mm grater,<br>8 x 8 x 8 mm dicing equipment - <b>Included</b>   |

Choose your model:

| R 402 V.V. - READY 4 discs     | Ref.  |
|--------------------------------|-------|
| R 402 V.V. 230V/50/1 - 4 discs | 2443M |



Discover our selection of discs and packs on page 42



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





## MASHED POTATO

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

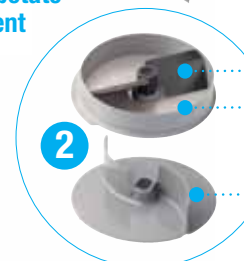


Mashed potato attachment



**Feed hopper**  
(R 502 and R 502 V.V. only)

1



**Paddle**  
**Puree grid:**  
3 mm or 6 mm

**Special ejection disc**  
**for pureed vegetables**

Mashed potato equipment

2

**The mashed potato attachment consists of:**

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



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



## R 502

|         |                    |
|---------|--------------------|
| Motor   | Induction          |
| Wattage | 900 W              |
| Voltage | 3 phase            |
| Speed   | 750 rpm - 1500 rpm |

|             |                            |
|-------------|----------------------------|
| 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 Restaurants     |  | Ref.  |
|-----------------------|--|-------|
| R 502 400V/50/3       |  | 2382  |
| Pack of 8 discs       |  | 1933W |
| R 502 Cultural market |  | Ref.  |
| R 502 400V/50/3       |  | 2382  |
| Pack of 7 discs       |  | 1943W |
| R 502 MultiCut        |  | Ref.  |
| R 502 400V/50/3       |  | 2382  |
| Pack of 16 discs      |  | 2022W |
| R 502 without disc    |  | Ref.  |
| R 502 400V/50/3       |  | 2382  |



## R 502 V.V.

|              |  |
|--------------|--|
| Induction    | 1 500 W  |
| Single phase | 300 to 3500 rpm for cutter<br>300 to 1000 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

| R 502 V.V. Restaurants     |  | Ref.  |
|----------------------------|--|-------|
| R 502 V.V. 230V/50-60/1    |  | 2389  |
| Pack of 8 discs            |  | 1933W |
| R 502 V.V. Cultural market |  | Ref.  |
| R 502 V.V. 230V/50-60/1    |  | 2389  |
| Pack of 7 discs            |  | 1943W |
| R 502 V.V. MultiCut        |  | Ref.  |
| R 502 V.V. 230V/50-60/1    |  | 2389  |
| Pack of 16 discs           |  | 2022W |
| R 502 V.V. without disc    |  | Ref.  |
| R 502 V.V. 230V/50-60/1    |  | 2389  |

Discover our selection of discs and packs on page 42



**Choose your options:**



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

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

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

[BACK TO SUMMARY](#)



## R 752

|                  |  |
|------------------|--|
| Motor            | Induction  |
| Wattage          | 1 800 W  |
| Voltage          | 3 phase  |
| Speed            | 750 rpm - 1500 rpm   |
| Pulse            | ✓  |
| Motor base       | Metal  |
| Cutter           | 7.5 L stainless steel bowl   |
| Scraper arm      | ✓  |
| <b>Blade</b>     | All stainless steel detachable, adjustable smooth blade - <b>Included</b>                                |
| Accessories      | Motor shaft brush - <b>Included</b>  |
| Vegetable slicer | Full moon hopper 4.4 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| D-Clean Kit      | <b>Included</b>  |
| <b>Discs</b>     | Not included   |

Choose your model:

| R 752 Restaurants     |  | Ref.  |
|-----------------------|--|-------|
| R 752 400V/50/3       |  | 2113  |
| Pack of 8 discs       |  | 1933W |
| R 752 Cultural market |  | Ref.  |
| R 752 400V/50/3       |  | 2113  |
| Pack of 7 discs       |  | 1943W |
| R 752 MultiCut        |  | Ref.  |
| R 752 400V/50/3       |  | 2113  |
| Pack of 16 discs      |  | 2022W |
| R 752 without disc    |  | Ref.  |
| R 752 400V/50/3       |  | 2113  |

Choose your options opposite:

Discover our selection of discs and packs on page 42



## R 752 V.V.

|                  |  |
|------------------|--|
| Motor            | Induction  |
| Wattage          | 1 500 W  |
| Voltage          | Single phase   |
| Speed            | 300 to 3500 rpm for cutter<br>300 to 1000 rpm for vegetable slicer                                       |
| Pulse            | ✓  |
| Motor base       | Metal  |
| Cutter           | 7.5 L stainless steel bowl   |
| Scraper arm      | ✓  |
| <b>Blade</b>     | All stainless steel detachable, adjustable smooth blade - <b>Included</b>                                |
| Accessories      | Motor shaft brush - <b>Included</b>  |
| Vegetable slicer | Full moon hopper 4.4 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| D-Clean Kit      | <b>Included</b>  |
| <b>Discs</b>     | Not included   |

| R 752 V.V. Restaurants     |  | Ref.  |
|----------------------------|--|-------|
| R 752 V.V. 230V/50-60/1    |  | 2080  |
| Pack of 8 discs            |  | 1933W |
| R 752 V.V. Cultural market |  | Ref.  |
| R 752 V.V. 230V/50-60/1    |  | 2080  |
| Pack of 7 discs            |  | 1943W |
| R 752 V.V. MultiCut        |  | Ref.  |
| R 752 V.V. 230V/50-60/1    |  | 2080  |
| Pack of 16 discs           |  | 2022W |
| R 752 V.V. without disc    |  | Ref.  |
| R 752 V.V. 230V/50-60/1    |  | 2080  |

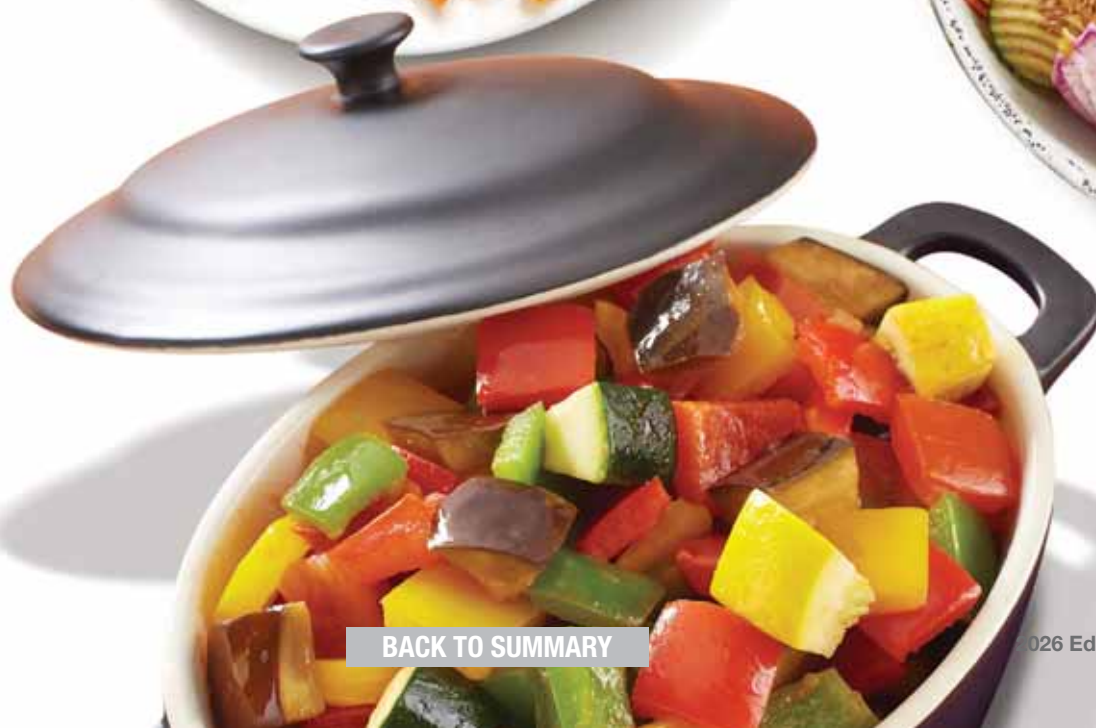
It is advisable to use a type A or type B GFCI

# DISC COLLECTION



## THE WIDEST RANGE OF CUTS

More than 50 discs to choose from to slice, grate, julienne, dice, chop, shred, waffle cut and cut French fries with perfection in next to no time. Save hours of work each day using Robot-Coupe Food Processors and Vegetable Preparation Machines.



# DISC COLLECTION



## ESSENTIAL Series 1-4

|   |                     |       |       |
|---|---------------------|-------|-------|
| R 201 XL<br>R 201 XL Ultra<br>R 211 XL Ultra<br>R 301<br>R 301 Ultra<br>R 401 | R 402<br>R 402 V.V. | CL 20 | CL 40 |
|---|---------------------|-------|-------|

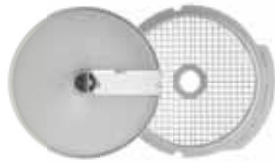


## EXPERT Series 5-7

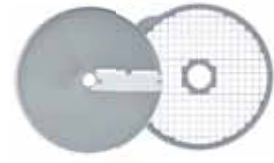
|                                      |                  |
|--------------------------------------|------------------|
| R 502/R 502 V.V.<br>R 752/R 752 V.V. | CL 50<br>Gourmet |
|--------------------------------------|------------------|

### DISCS






|                   | ESSENTIAL Series 1-4 | ESSENTIAL Series 1-4 | EXPERT Series 5-7        | EXPERT Series 5-7 |
|-------------------|----------------------|----------------------|--------------------------|-------------------|
| <b>SLICERS</b>    |                      |                      |                          |                   |
|                   | 27051                | 27051                | Almonds 0.6 mm           | 28166W            |
|                   | 27555                | 27555                | 0.8 mm                   | 28069W            |
|                   | 27086                | 27086                | 1 mm                     | 28062W            |
|                   | 27566                | 27566                | 2 mm                     | 28063W            |
|                   | 27087                | 27087                | 3 mm                     | 28064W            |
|                   | 27786                | 27786                | 4 mm                     | 28064W            |
|                   |                      |                      | 5 mm                     | 28065W            |
|                   |                      |                      | 6 mm                     | 28196W            |
|                   |                      |                      | 8 mm                     | 28066W            |
|                   |                      |                      | 10 mm                    | 28067W            |
|                   |                      | 14 mm                | 28068W                   |                   |
|                   |                      | 4 mm cooked potatoes | 27244W                   |                   |
|                   |                      | 6 mm cooked potatoes | 27245W                   |                   |
| <b>RIPPLE CUT</b> |                      |                      |                          |                   |
|                   | <b>NEW</b><br>27622  | <b>NEW</b><br>27622  | 2 mm                     | 27068W            |
|                   | 27623                | 27623                | 3 mm                     | 27069W            |
|                   |                      |                      | 5 mm                     | 27070W            |
| <b>GRATERS</b>    |                      |                      |                          |                   |
|                   | 27588                | 27588                | 1.5 mm                   | 28056W            |
|                   | 27577                | 27577                | 2 mm                     | 28057W            |
|                   | 27511                | 27511                | 3 mm                     | 28058W            |
|                   |                      |                      | 4 mm                     | 28073W            |
|                   |                      |                      | 5 mm                     | 28059W            |
|                   | 27046                | 27046                | 6 mm                     |                   |
|                   |                      |                      | 7 mm                     | 28016W            |
|                   | 27632                | 27632                | 9 mm                     | 28060W            |
|                   | 27764                | 27764                | Parmesan cheese          | 28061W            |
|                   | 27191                | 27191                | Röstis potatoes          | 27164W            |
|                   |                      |                      | Raw potatoes             | 27219W            |
|                   | 27078                | 27078                | 0.7 mm horseradish paste |                   |
|                   | 27079                | 27079                | 1 mm horseradish paste   | 28055W            |
|                   | 27130                | 27130                | 1.3 mm horseradish paste |                   |
|                   | <b>JULIENNE</b>      |                      |                          |                   |
|                   |                      |                      | 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



**EXPERT** Series 5-7

|  | ESSENTIAL Series 1-4 |                     |       | EXPERT Series 5-7   |  |                  |
|--|----------------------|---------------------|-------|---|--|------------------|
|  | CL 20                | R 402<br>R 402 V.V. | CL 40 | DISCS   | R 502/R 502 V.V.<br>R 752/R 752 V.V.<br>CL 50<br>CL 50 Ultra<br>CL 52/CL 55<br>CL 60 | CL 50<br>Gourmet |
| <b>DICING EQUIPMENT</b><br>               |                      | ■ 27513W            |       | 5 x 5 x 5 mm  | ■ 28110W   | ■ 28110W         |
|  |                      | ■ 27514W            |       | 8 x 8 x 8 mm  | ■ 28111W   | ■ 28111W         |
|  |                      | ■ 27515W            |       | 10 x 10 x 10 mm   | ■ 28112W   | ■ 28112W         |
|  |                      |                     |       | 12 x 12 x 12 mm   | ■ 28197W   |                  |
|  |                      |                     |       | 14 x 14 x 5 mm (mozzarella)   | ■ 28181W   | ■ 28181W         |
|  |                      |                     |       | 14 x 14 x 10 mm   | ■ 28179W   | ■ 28179W         |
|  |                      |                     |       | 14 x 14 x 14 mm   | ■ 28113W   |                  |
|  |                      |                     |       | 20 x 20 x 20 mm   | ■ 28114W   |                  |
|  |                      |                     |       | 25 x 25 x 25 mm   | ■ 28115W   |                  |
|  |                      |                     |       | 50 x 70 x 25 mm (salad)   | ■ 28180W   |                  |
| <b>FRENCH FRIES</b><br>                   |                      | ▲ 27116W            |       | 6 x 6 mm*  | ▲ 29230W   |                  |
|  |                      | ▲ 27117W            |       | 8 x 8 mm  | ▲ 28134W   | ▲ 28134W         |
|  |                      |                     |       | 8 x 16 mm   | ▲ 28159W   | ▲ 28159W         |
|  |                      |                     |       | 10 x 10 mm  | ▲ 28135W   | ▲ 28135W         |
|  |                      |                     |       | 10 x 16 mm  | ▲ 28158W   | ▲ 28158W         |
| <b>BRUNOISE</b><br>CL 50 Gourmet<br>     |                      |                     |       | 2 x 2 x 2 mm  |  | 28174W           |
|  |                      |                     |       | 3 x 3 x 3 mm  |  | 28175W           |
|  |                      |                     |       | 4 x 4 x 4 mm  |  | 28176W           |
| <b>WAFFLE CUTS</b><br>CL 50 Gourmet<br> |                      |                     |       | 2 mm  |  | 28198W           |
|  |                      |                     |       | 3 mm  |  | 28199W           |
|  |                      |                     |       | 4 mm  |  | 28177W           |
|  |                      |                     |       | 6 mm  |  | 28178W           |
| <b>PACK OF DISCS</b>   | 1907                 | 1907                | -     | Pack of 4 discs   |  |                  |
|  | 1946                 |                     |       | Pack of 5 discs   |  |                  |
|  |                      | 1944W               | -     | Pack of 6 discs   |  |                  |
|  |                      | -                   | 1945W | Pack of 6 discs   |  |                  |
|  |                      | 1908W               | 1909W | Pack of 8 discs   |  |                  |
|  |                      |                     |       | Restaurants pack  | 1933W  | 1933W            |
|  |                      |                     |       | Cultural market pack  | 1943W  | 1943W            |
|  |                      |                     |       | MultiCut Pack of 16 discs   | 2022W  | 2022W            |

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

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

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

- Compatible with the machines :

- CL 50, CL 50 Ultra, R 502, R 502 V.V. With those machines, it must be used in addition to EasyLoader (page 49)
- CL 55 and CL 60 with Automatic Feed Head

- Not compatible with the machines :

- R 752, R 752 V.V., CL 50 Gourmet, CL 52
- CL 55 and CL 60 with Pusher Feed Head

## DISC COLLECTION ACCESSORIES

NEW

### EasyClean Xpress

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

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



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



NEW

### D-Clean Kit

Dicing grid cleaning tool



**Grid holder**

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

|             | 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 201 XL Ultra to R 402 V.V.

| Ref.   |
|--------|
| 107810 |



**WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:**

- > 16 small discs or 8 large discs

| Ref.   |
|--------|
| 107812 |



**DISC RACK:**

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

| Ref.  |
|-------|
| 27258 |



**WALL MOUNTED DISC HOLDER STAINLESS STEEL**

| Ref.   |
|--------|
| 101230 |



**DISC PROTECTOR:**

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

| Ref.  |
|-------|
| 39726 |



**MINI BOWL**

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

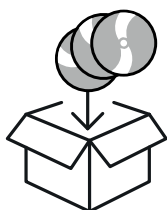
| Ref.  |
|-------|
| 39716 |



# THE TURNKEY SOLUTION FOR ALL KITCHENS

## ESSENTIAL Series 1-4

### PACK OF 4 DISCS



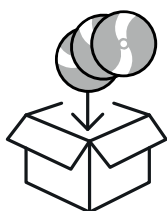
**Slicers** 2 mm & 4 mm  
**Graters** 2 mm  
**Julienne** 4 x 4 mm



| Ref.                             |      |
|----------------------------------|------|
| R 401, R 402, R 402 V.V. & CL 20 | 1907 |

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

### PACK OF 5 DISCS



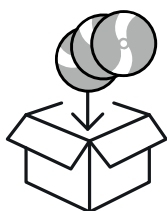
**Slicers** 2 mm & 4 mm  
**Graters** 2 mm  
**Julienne** 4 x 4 mm & 8 x 8 mm



| Ref.  |      |
|-------|------|
| CL 20 | 1946 |

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

### PACK OF 6 DISCS



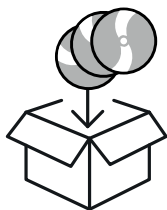
**Slicers** 2 mm & 4 mm  
**Graters** 2 mm  
**Julienne** 4 x 4 mm  
**Dicing Equipment** 10 x 10 x 10 mm



| Ref.               |       |
|--------------------|-------|
| R 402 & R 402 V.V. | 1944W |
| CL 40              | 1945W |

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

### PACK OF 8 DISCS



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



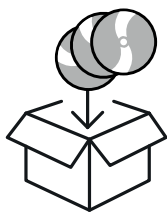
| Ref.               |       |
|--------------------|-------|
| R 402 & R 402 V.V. | 1908W |
| CL 40              | 1909W |

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

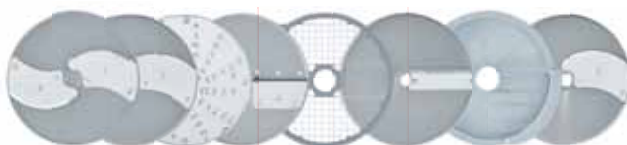


# EXPERT Series 5-7

## PACK OF 8 DISCS - RESTAURANTS



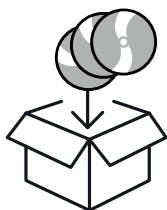
**Slicers** 2 mm & 5 mm    **Graters** 2 mm    **Julienne** 3 x 3 mm    **Dicing Equipment** 10 x 10 x 10 mm    **French Fries Equipment** 10 x 10 mm



| Ref.             |       |
|------------------|-------|
| Restaurants pack | 1933W |

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

## PACK OF 7 DISCS - CULTURAL MARKET



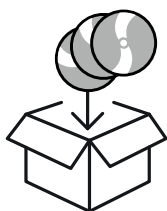
**Slicers** 2 mm & 5 mm    **Graters** 2 mm    **Julienne** 3 x 3 mm & 4 x 4 mm    **Dicing Equipment** 10 x 10 x 10 mm



| Ref.            |       |
|-----------------|-------|
| Cultural market | 1943W |

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

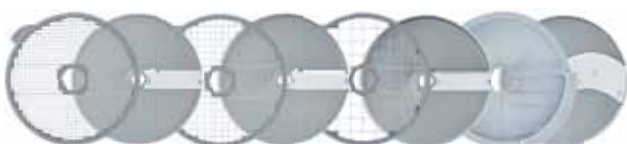
## MULTICUT PACK OF 16 DISCS



**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**



# MASHED POTATO

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

CL 50 - CL 52 - CL 55 - CL 60

- **High output**

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

- **Ergonomic**

The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.

- **Versatile**

In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



## The mashed potato attachment consists of:

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

|  |       | Ref.  |
|--|-------|-------|
| Mashed potato attachment Ø 3 mm (R 502, R 502 V.V., CL 50 and CL 50 Ultra) | 1 + 2 | 28207 |
| Mashed potato equipment Ø 3 mm (R 752, R 752 V.V., CL 52, CL 55 and CL 60) | 2     | 28208 |
| Mashed potato attachment Ø 6 mm (R 502, R 502 V.V., CL 50 and CL 50 Ultra) | 1 + 2 | 28209 |
| Mashed potato equipment Ø 6 mm (R 752, R 752 V.V., CL 52, CL 55 and CL 60) | 2     | 28210 |



# 3 Solutions from Robot-Coupe To slice tomatoes and achieve A flawless glazed cut



## 1 CL 50 Continuous ejection Small and large quantities



**BOOST  
PRODUCTIVITY**

**6 kg = 1 min**



## 2 CL 50 + Mini bowl Slice up to 9 tomatoes ready to use



|  | Ref.  |
|--|-------|
| Mini Bowl<br>(R 502 - R 502 V.V. - CL 50 -<br>CL 50 Ultra - CL 50 Gourmet) | 39716 |



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



**NEW**

|   | Ref.  |
|---|-------|
| EasyStacker<br>(CL 50 - CL 50 Ultra -<br>CL 50 Gourmet) | 49332 |





# Robot-Coupe's French fry solutions

5 sizes = the widest range of cuts



NEW

**French fry equipment 6x6 mm :  
Fresh fries for all your cravings!**



**BOOST  
PRODUCTIVITY**

**6 kg = 1 min**

- Extremely quick cooking time
- Fries that are crisper than ever
- Higher yield



NEW

**EasyLoader**

- **Continuous feeding** for increased productivity.
- Making **beautiful and large fries** thanks to an optimized potato cutting on the **length**.



**BOOST  
PRODUCTIVITY**

**25 kg = 4 min**



|                                  |       | Only for                                 | Ref.   |
|----------------------------------|-------|--|--------|
| EasyLoader                       | 1     | R 502, R 502 V.V., CL 50, CL 50 Ultra    | 49323  |
| 6 x 6 mm French Fry attachment   | 1 + 2 |  | 49324  |
| 8 x 8 mm French Fry attachment   | 1 + 2 |  | 49325  |
| 8 x 16 mm French Fry attachment  | 1 + 2 | R 502, R 502 V.V.,<br>CL 50, CL 50 Ultra | 49326  |
| 10 x 10 mm French Fry attachment | 1 + 2 |  | 49327  |
| 10 x 16 mm French Fry attachment | 1 + 2 |  | 49328  |
| 6 x 6 mm French Fry equipment*   | 2     | CL 55 & CL 60 Auto                       | 29230W |

\*None of the following machines are compatible with these accessories: CL 50 Gourmet, CL 52, CL 55 Pusher, CL 60 Pusher, R 752, R 752 V.V.

# THE WIDEST range of cuts

+  
**50**  
DISCS



## Surface treatment:

**Mineral+**<sup>®</sup> Series 5-7



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

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



**Almonds 0.6 mm**  
Ref. 28166W



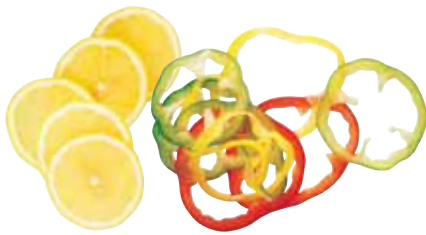
**0.8 mm**  
Ref. 28069W



**1 mm**  
Ref. 28062W  
Ref. 27051



**2 mm**  
Ref. 28063W  
Ref. 27555



**3 mm**  
Ref. 28064W  
Ref. 27086



**4 mm**  
Ref. 28004W  
Ref. 27566



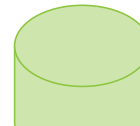
**5 mm**  
Ref. 28065W  
Ref. 27087



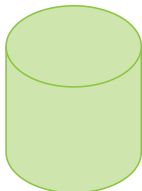
**6 mm**  
Ref. 28196W  
Ref. 27786



**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

\*Except CL 50 Gourmet



# GRATERS



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

**1.5 mm**  
 Ref. 28056W  
 Ref. 27588\*  
 Ref. 27148



**2 mm**  
 Ref. 28057W  
 Ref. 27577\*  
 Ref. 27149



**3 mm**  
 Ref. 28058W  
 Ref. 27511\*  
 Ref. 27150



**4 mm**  
 Ref. 28073W



**5 mm**  
 Ref. 28059W



**6 mm**  
 Ref. 27046



**7 mm**  
 Ref. 28016W



**9 mm**  
 Ref. 28060W  
 Ref. 27632



**Parmesan cheese**  
 Ref. 28061W  
 Ref. 27764



**Röstis potatoes**  
 Ref. 27164W  
 Ref. 27191



**Raw potatoes**  
 Ref. 27219W



**1 mm horseradish**  
 Ref. 28055W  
 Ref. 27078 0.7 mm  
 Ref. 27079 1 mm  
 Ref. 27130 1.3 mm



# RIPPLE CUT

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



**2 mm**  
 Ref. 27068W



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



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



The green discs show the actual size

\*Except CL 40



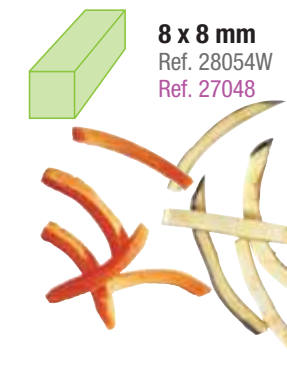
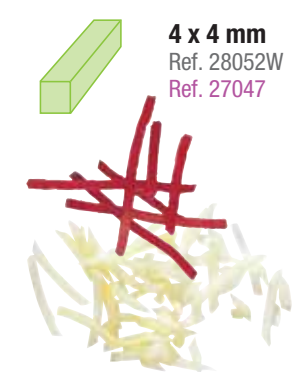
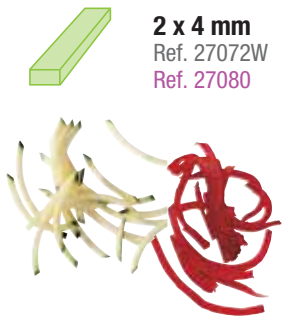
## THE WIDEST RANGE OF CUTS

# JULIENNE



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

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



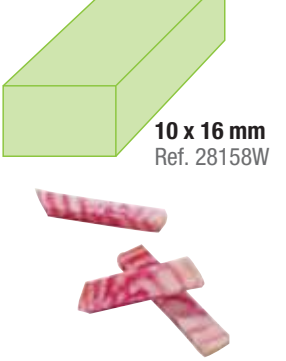
# FRENCH FRIES

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

**EXPERT** CL 50, CL 50 Ultra, R 502, R 502 V.V. (Equipment + EasyLoader\*)

**EXPERT** CL 55 Auto, CL 60 Auto, CL 60 Auto V.V. (French fry Equipment only)

**ESSENTIAL** CL 40, R 402, R 402 V.V.



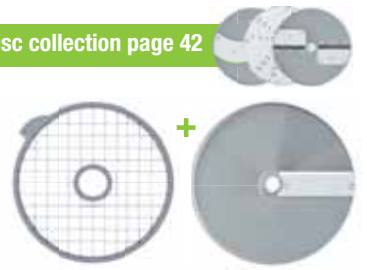
\*Discover EasyLoader page 49

The green discs show the actual size

# DICING EQUIPMENT

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

**ESSENTIAL** CL 40, R 402, R 402 V.V.



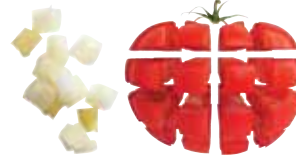
**5x5x5 mm**  
Ref. 28110W



**8x8x8 mm**  
Ref. 28111W  
Ref. 27513W



**10x10x10 mm**  
Ref. 28112W  
Ref. 27514W



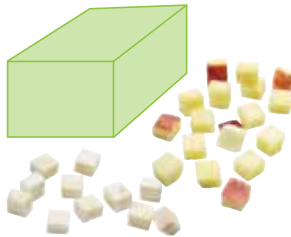
**12x12x12 mm\***  
Ref. 28197W  
Ref. 27515W



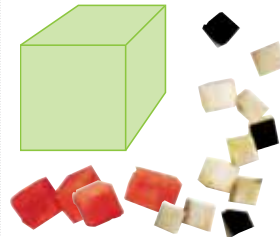
**14x14x5 mm**  
Ref. 28181W



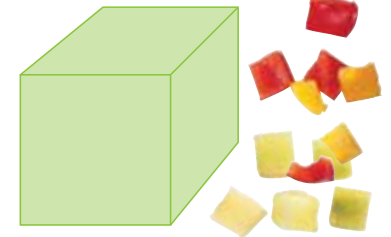
**14x14x10 mm**  
Ref. 28179W



**14x14x14 mm\***  
Ref. 28113W



**20x20x20 mm\***  
Ref. 28114W



**25x25x25 mm\***  
Ref. 28115W



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



\*Except CL 50 Gourmet

**NEW**

## EasyClean Xpress

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

| 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 to R 752 - CL 50 to CL 60

+



**Dicing grid cleaning tool**

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

+



**Scraper tool**

|             | Ref.  |
|-------------|-------|
| D-Clean Kit | 29246 |



## EXCLUSIVE CUTS

# BRUNOISE

CL 50 Gourmet



CL 50 GOURMET

 **2x2x2 mm**  
Ref. 28174W



 **3x3x3 mm**  
Ref. 28175W



 **4x4x4 mm**  
Ref. 28176W



# WAFFLE CUTS

CL 50 Gourmet



CL 50 GOURMET



**2 mm**  
Ref. 28198W



**3 mm**  
Ref. 28199W



**4 mm**  
Ref. 28177W



**6 mm**  
Ref. 28178W



The green discs show the actual size

# VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

p.58

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.70



## 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 aubergine... 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.



**BOOST  
PRODUCTIVITY**

**Up to 3 kg / min\***

Poke bowl



\*The data may vary depending on the cuts and ingredients.

## THE WIDEST RANGE OF CUTS

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



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



### The mashed potato attachment consists of:

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



|   |       | Ref.  |
|---|-------|-------|
| Mashed potato attachment Ø 3 mm (CL 50 and CL 50 Ultra) | 1 + 2 | 28207 |
| Mashed potato equipment Ø 3 mm                          | 2     | 28208 |
| Mashed potato attachment Ø 6 mm (CL 50 and CL 50 Ultra) | 1 + 2 | 28209 |
| Mashed potato equipment Ø 6 mm                          | 2     | 28210 |

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput per hour:



Up to 50 kg



Up to 50 kg



Up to 150 kg

OPTIONAL  
**24**  
DISCS

GRATING / SLICING / RIPPLE CUT / JULIENNE

OPTIONAL  
**29**  
DISCS

+ DICING + FRENCH FRIES

OPTIONAL  
**50**  
DISCS



CL 50 Ultra *Pizza*



READY  
**3**

- Single phase
- 1 speed
- Mashed potato attachment\*

CL 50 Ultra



READY  
**5**

- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato attachment\*

CL 20



- Single phase
- 1 speed

CL 40



- Single phase
- 1 speed

CL 50



READY  
**5**

- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato attachment\*

Find all our floor standing models on page 72

\*Optional attachments



Up to 150 kg



Up to 250 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES



+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

## CL 50 Gourmet



- Single phase
- 1 speed

## CL 52



- Single phase or 3 phase
- 1 or 2 speed
- Mashed potato equipment\*

## TABLE-TOP VEGETABLE PREPARATION MACHINES



Surface area  
104 sq.cm.

### CL 20

|              |  |
|--------------|--|
| Motor        | Induction                                      |
| Wattage      | 400 W  |
| Voltage      | Single phase                                   |
| Speed        | 1 500 rpm                                      |
| Feed hoppers | Half moon hopper<br>Cylindrical hopper Ø 58 mm |

|              |                    |
|--------------|--------------------|
| Lid and bowl | Composite material |
| Motor base   | Composite material |
| D-Clean Kit  | -                  |

**Discs** Not included

**Choose your model:**

| CL 20 - 4 discs    |  | Ref.  |
|--------------------|--|-------|
| CL 20 230V/50/1    |  | 22395 |
| Pack of 4 discs    |  | 1907  |
| CL 20 - 5 discs    |  | Ref.  |
| CL 20 230V/50/1    |  | 22395 |
| Pack of 5 discs    |  | 1946  |
| CL 20 without disc |  | Ref.  |
| CL 20 230V/50/1    |  | 22395 |



D-Clean Kit



Surface area  
104 sq.cm.



### CL 40

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 500 W  |
| Voltage      | Single phase   |
| Speed        | 500 rpm  |
| Feed hoppers | Half moon hopper<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |

|              |  |
|--------------|--|
| Lid and bowl | Composite lid and stainless steel bowl |
| Motor base   | Metal                                  |

**Included**

Not included

| CL 40 - 6 discs    |  | Ref.  |
|--------------------|--|-------|
| CL 40 230V/50/1    |  | 24571 |
| Pack of 6 discs    |  | 1945W |
| CL 40 - 8 discs    |  | Ref.  |
| CL 40 230V/50/1    |  | 24571 |
| Pack of 8 discs    |  | 1909W |
| CL 40 without disc |  | Ref.  |
| CL 40 230V/50/1    |  | 24571 |

Discover our selection of discs and packs on page 42





## CL 50 - 1 V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 550 W  |
| Voltage      | Single-phase or 3 phase  |
| Speed        | 375 rpm  |
| Feed hoppers | Half moon hopper 2.2 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| Lid and bowl | Metal  |
| Motor base   | Composite material   |
| D-Clean Kit  | <b>Included</b>  |
| <b>Discs</b> | 2 mm slicer, 5 mm slicer, 2 mm grater,<br>10 x 10 mm dicing equipment - <b>Included</b>                  |

## CL 50 - 2 V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 600 W  |
| Voltage      | 3 phase  |
| Speed        | 375 rpm - 750 rpm  |
| Feed hoppers | Half moon hopper 2.2 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| Lid and bowl | Metal  |
| Motor base   | Composite material   |
| D-Clean Kit  | <b>Included</b>  |
| <b>Discs</b> | 2 mm slicer, 5 mm slicer, 2 mm grater,<br>10 x 10 mm dicing equipment - <b>Included</b>                  |

Choose your model:



|  | 1 V   |  | 2 V   |   |
|--|-------|--|-------|---|
| <b>CL50 - READY 5 discs and Wall disc holder</b> | Ref.  |  | Ref.  |   |
| CL50 Single phase 1V 230V/50/1                   | 1847  |  | -     | - |
| CL50 3 phase 400V/50/3                           | 1840  |  | 1841  |   |
|  |       |  |       |   |
|  |       |  |       |   |
| <b>CL 50 - without disc</b>                      | Ref.  |  | Ref.  |   |
| CL50 Single phase 1V 230V/50/1                   | 24442 |  | -     | - |
| CL50 3 phase 400V/50/3                           | 24446 |  | 24449 |   |

Discover our selection of discs and packs on page 42



Choose your options:

|                               | CL 50 all models |  |
|-------------------------------|------------------|--|
| <b>Options</b>                | <b>Ref.</b>      |  |
| Additional Exactitube pusher  | 49212            |  |
| Mashed potato attachment 3 mm | 28207            |  |
| Mashed potato attachment 6 mm | 28209            |  |
| Mini bowl                     | 39716            |  |
| EasyLoader                    | 49323            |  |
| EasyStacker                   | 49332            |  |

## TABLE-TOP VEGETABLE PREPARATION MACHINES



### CL 50 Ultra - 1V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 550 W  |
| Voltage      | Single-phase or 3 phase  |
| Speed        | 375 rpm  |
| Feed hoppers | Half moon hopper 2.2 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| Lid and bowl | Metal  |
| Motor base   | Stainless steel  |
| D-Clean Kit  | <b>Included</b>  |
| <b>Discs</b> | 2 mm slicer, 5 mm slicer, 2 mm grater,<br>10 x 10 mm dicing equipment - <b>Included</b>                  |



### CL 50 Ultra - 2V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 600 W  |
| Voltage      | 3 phase  |
| Speed        | 375 rpm - 750 rpm  |
| Feed hoppers | Half moon hopper 2.2 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| Lid and bowl | Metal  |
| Motor base   | Stainless steel  |
| D-Clean Kit  | <b>Included</b>  |
| <b>Discs</b> | 2 mm slicer, 5 mm slicer, 2 mm grater,<br>10 x 10 mm dicing equipment - <b>Included</b>                  |

Choose your model:



|  | 1 V         |  | 2 V         |   |
|--|-------------|--|-------------|---|
| <b>CL50 Ultra - READY 5 discs and Wall disc holder</b> | <b>Ref.</b> |  | <b>Ref.</b> |   |
| CL50 Ultra Single phase 1V 230V/50/1                   | 1849        |  | -           | - |
| CL50 Ultra 3 phase 400V/50/3                           | 1843        |  | 1844        |   |
|  | 1 V         |  | 2 V         |   |
| <b>CL 50 - without disc</b>                            | <b>Ref.</b> |  | <b>Ref.</b> |   |
| CL50 Ultra Single phase 1V 230V/50/1                   | 24470       |  | -           | - |
| CL50 Ultra 3 phase 400V/50/3                           | 24473       |  | 24476       |   |

Discover our selection of discs and packs on page 42



Choose your options:

|                               | CL 50 Ultra all models |  |
|-------------------------------|------------------------|--|
| <b>Options</b>                | <b>Ref.</b>            |  |
| Additional Exactitube pusher  | 49212                  |  |
| Mashed potato attachment 3 mm | 28207                  |  |
| Mashed potato attachment 6 mm | 28209                  |  |
| Mini bowl                     | 39716                  |  |
| EasyLoader                    | 49323                  |  |
| EasyStacker                   | 49332                  |  |



# CL 50 Ultra Pizza

Our perfect pizza package!

1 slicing disc 4 mm  
tomatoes, aubergine, etc.

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



1 grating disc 7 mm  
mozzarella or pizza  
cheese



Surface area  
139 sq.cm.



## CL 50 Ultra Pizza

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 550 W  |
| Voltage      | Single phase   |
| Speed        | 375 rpm  |
| Feed hoppers | Half moon hopper 2.2 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |

|              |                 |
|--------------|-----------------|
| Lid and bowl | Metal           |
| Motor base   | Stainless steel |
| D-Clean Kit  | <b>Included</b> |
| Mini Bowl    | <b>Included</b> |

**Discs** 2 mm slicer, 4 mm slicer + 7 mm grater - **Included**

Choose your model:

| CL 50 Ultra Pizza                      | Ref.  |
|--|-------|
| CL 50 Ultra Pizza 230 V/50/1 - 3 discs | 2028W |

### CL 50 Ultra Pizza

| Options   | Ref.   |
|---|--------|
| Dicing equipment 10x10x10mm for bruschetta      | 28112W |
| Dicing equipment 14x14x5mm for fresh mozzarella | 28181W |
| Parmesan disc                                   | 28061W |



# CL 50 GOURMET

Choosing excellence



\*58 mm with insert  
\*68 mm without insert



D-Clean Kit



**3 brunoise discs**

2 mm - 3 mm - 4 mm



## CL 50 Gourmet



|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 550 W   |
| Voltage      | Single phase  |
| Speed        | 375 rpm   |
| Feed hoppers | Half moon hopper 1.6 L<br>Cylindrical hopper Ø 58 mm<br>and Ø 68 mm |
| Lid and bowl | Metal   |
| Motor base   | Stainless steel   |
| D-Clean Kit  | <b>Included</b>   |
| Mini Bowl    | <b>Included</b>   |

**Discs** 2 discs for brunoise or waffle cut to be selected from the list below

Choose your model:

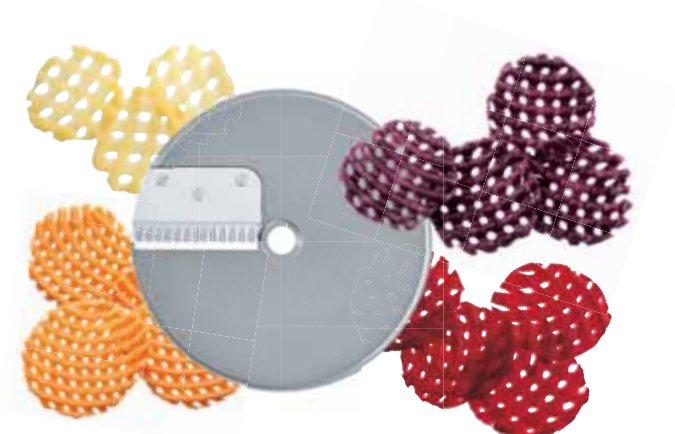
| CL 50 Gourmet           | Ref.   |
|-------------------------|--------|
| CL 50 Gourmet 230V/50/1 | 24555W |

Discover our selection of discs and packs on page 42



| Brunoise              |        |
|-----------------------|--------|
| Options               | Ref.   |
| Brunoise 2 x 2 x 2 mm | 28174W |
| Brunoise 3 x 3 x 3 mm | 28175W |
| Brunoise 4 x 4 x 4 mm | 28176W |

... for brunoise and waffle-cuts!



**4 waffle cut discs**  
2 mm - 3 mm - 4 mm - 6 mm



| Waffle cut      |        |
|-----------------|--------|
| Options         | Ref.   |
| Waffle cut 2 mm | 28198W |
| Waffle cut 3 mm | 28199W |
| Waffle cut 4 mm | 28177W |
| Waffle cut 6 mm | 28178W |

**PARSLEY KIT**

Large quantities of tabouli in the blink of an eye!



**PARSLEY KIT**  
2 inserts



**1 mm parsley including:**  
one 1-mm slicer and two inserts for guiding parsley while it is being chopped

| Ref.             |        |
|------------------|--------|
| 1 mm parsley kit | 28194W |

# 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



### EXTRA ERGONOMIC

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



### 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.



### INDUCTION MOTOR



### LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.



## Easy Guide

### EXTRA POWERFUL

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





## CL 52 - 1V

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

Choose your model:



| CL 52 - 1V Restaurants     |  | Ref.  |
|----------------------------|--|-------|
| CL 52 - 1V 230V/50/1       |  | 24492 |
| Pack of 8 discs            |  | 1933W |
| CL 52 - 1V Cultural market |  | Ref.  |
| CL 52 - 1V 230V/50/1       |  | 24492 |
| Pack of 7 discs            |  | 1943W |
| CL 52 - 1V MultiCut        |  | Ref.  |
| CL 52 - 1V 230V/50/1       |  | 24492 |
| Pack of 16 discs           |  | 2022W |
| CL 52 - 1V without disc    |  | Ref.  |
| CL 52 - 1V 230V/50/1       |  | 24492 |

## CL 52 - 2V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 900 W  |
| Voltage      | 3 phase  |
| Speed        | 375 rpm - 750 rpm  |
| Feed hoppers | Full moon hopper 4.4 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |
| Lid and bowl | Metal  |
| Motor base   | Stainless steel  |
| Accessories  | Motor shaft brush - <b>Included</b>  |
| D-Clean Kit  | <b>Included</b>  |
| <b>Discs</b> | Not included   |

| CL 52 - 2V Restaurants     |  | Ref.  |
|----------------------------|--|-------|
| CL 52 - 2V 400V/50/3       |  | 24501 |
| Pack of 8 discs            |  | 1933W |
| CL 52 - 2V Cultural market |  | Ref.  |
| CL 52 - 2V 400V/50/3       |  | 24501 |
| Pack of 7 discs            |  | 1943W |
| CL 52 - 2V MultiCut        |  | Ref.  |
| CL 52 - 2V 400V/50/3       |  | 24501 |
| Pack of 16 discs           |  | 2022W |
| CL 52 - 2V without disc    |  | Ref.  |
| CL 52 - 2V 400V/50/3       |  | 24501 |

Discover our selection of discs and packs on page 42



Choose your options:

| CL 52 all models             |       |
|------------------------------|-------|
| Options                      | Ref.  |
| Additional Exactitube pusher | 49221 |
| 3 mm mashed potato equipment | 28208 |
| 6 mm mashed potato equipment | 28210 |
| Motor shaft brush            | 49257 |

# 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

## EXTRA POWERFUL

Ultra powerful, quiet 1100 W commercial-grade motor for intensive use.  
Stainless steel motor base for easy maintenance.



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



## FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput  
per hour:



400 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES



### CL 55 Pusher Feed-Head



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

### CL 55 2 Feed-Heads



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

### CL 55 Workstation



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

Find all our table-top models on page 60

\*Optional attachments

600  
1200+  
600 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

OPTIONAL  
+  
50  
DISCS

## CL 60 Pusher Feed-Head



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment\*

## CL 60 2 Feed-Heads



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment\*

## CL 60 Workstation

READY  
16



- 3 phase or single phase
- 2 speeds or variable speed
- Mashed potato equipment



## FLOOR STANDING VEGETABLE PREPARATION MACHINES



### CL 55 Pusher Feed-Head

### CL 55 2 Feed-Heads

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

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

Choose your model:

| CL 55 Pusher Feed-Head           | Ref. |
|----------------------------------|------|
| CL 55 Pusher Feed-Head 230V/50/1 | 2252 |
| CL 55 Pusher Feed-Head 400V/50/3 | 2214 |

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

Discover our selection of discs and packs on page 42



## 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 pan  
Ref. 49128



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



# CL 55 Workstation

**3-height ADJUSTABLE TROLLEY**  
For easy transport and loading of fruit and vegetables and storing of attachments.



Up to  
1.200 kg of  
vegetables  
an hour

175 mm  
59 mm

Surface area  
227 sq.cm.



D-Clean Kit

## CL 55 Workstation



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

| CL 55 Workstation<br>READY 16 discs | Ref.  |
|-------------------------------------|-------|
| CL 55 Workstation 230V/50/1         | 2293W |
| CL 55 Workstation 400V/50/3         | 2287W |



**BOOST  
PRODUCTIVITY**

Up to  
20 kg / min\*

Coleslaw



\*The data may vary depending on the cuts and ingredients.

**BACK TO SUMMARY**

# A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

## Automatic feed-head

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



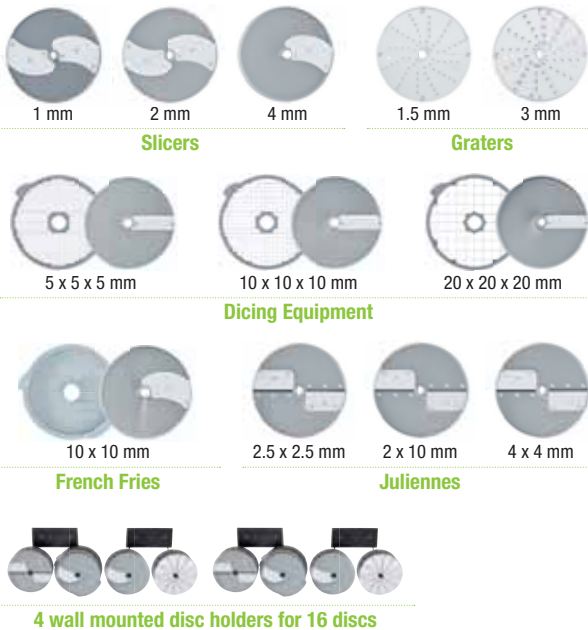
## Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



## MultiCut Pack

16 discs included.



## Exactitube pusher

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



## 3 mm mashed potato equipment

To easily produce large quantities of mashed potatoes.



## Motor shaft brush



## GN1x1 adjustable trolley

To transport, load and store accessories  
2 GN1x1 pans provided.



# FLOOR STANDING VEGETABLE PREPARATION MACHINES



Surface area  
227 sq.cm.



D-Clean Kit



**Ejection guide**  
Optimal distribution  
of vegetables in the  
GN container.



D-Clean Kit

## CL 60 Pusher Feed-Head CL 60 V.V. Pusher Feed-Head

## CL 60 2 Feed-Heads CL 60 V.V. 2 Feed-Heads

|               |  |                   |
|---------------|--|-------------------|
| Motor         | Induction  |                   |
| Wattage       | 1500 W   |                   |
| Voltage       | Single phase   | 3 phase           |
| Speed         | 100 to 1000 rpm  | 375 rpm - 750 rpm |
| Feed-Heads    | Full moon pusher feed-head 4.9 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |                   |
| Bowl          | Stainless steel  |                   |
| Motor base    | Stainless steel  |                   |
| Equipped with | 1 adjustable foot for all floor types<br>2 wheels<br>1 stainless steel container for cutting attachments           |                   |
| Accessories   | Motor shaft brush - <b>Included</b>  |                   |
| D-Clean Kit   | <b>Included</b>  |                   |
| <b>Discs</b>  | Not included   |                   |

|               |   |                   |
|---------------|---|-------------------|
| Motor         | Induction   |                   |
| Wattage       | 1500 W  |                   |
| Voltage       | Single phase  | 3 phase           |
| Speed         | 100 to 1000 rpm   | 375 rpm - 750 rpm |
| Feed-Heads    | Automatic feed tube<br>Full moon pusher feed-head 4.9 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b> |                   |
| Bowl          | Stainless steel   |                   |
| Motor base    | Stainless steel   |                   |
| Equipped with | 1 adjustable foot for all floor types<br>2 wheels<br>1 stainless steel container for cutting attachments                                  |                   |
| Accessories   | Motor shaft brush - <b>Included</b>   |                   |
| D-Clean Kit   | <b>Included</b>   |                   |
| <b>Discs</b>  | Not included  |                   |

Choose  
your model:



| CL 60 Pusher Feed-Head                   | Ref.   |
|--|--------|
| CL 60 Pusher Feed-Head 400V/50/3         | 2319FA |
| CL 60 V.V. Pusher Feed-Head 230V/50-60/1 | 2323FA |

It is advisable to use a type A or type B GFCI

| CL 60 2 Feed-Heads                   | Ref.   |
|--------------------------------------|--------|
| CL 60 2 Feed-Heads 400V/50/3         | 2325FA |
| CL 60 V.V. 2 Feed-Heads 230V/50-60/1 | 2329FA |

It is advisable to use a type A or type B GFCI

Discover our selection of discs and  
packs on page 42



## CL 60 ACCESSORIES



**Automatic feed-head**  
With feeding tray  
Ref. 49681



**Pusher feed-head**  
Ref. 39680



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



**Straight and 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



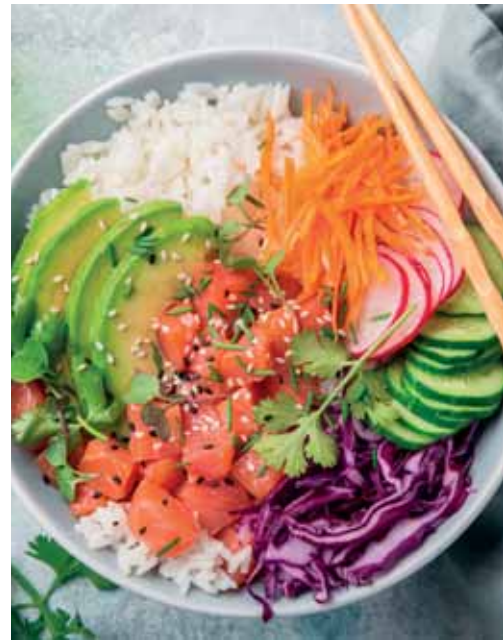
**Motor shaft brush**  
Ref. 49257



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



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



# CL 60 Workstation

Up to  
1800 kg of  
vegetables  
an hour



## STORAGE TROLLEY



**Adjustable stand**  
so it can be adapted to  
different floor heights.



## CL 60 Workstation



|               |   |                   |
|---------------|---|-------------------|
| Motor         | Induction   |                   |
| Wattage       | 1500 W  |                   |
| Voltage       | Single phase  | 3 phase           |
| Speed         | 100 to 1000 rpm   | 375 rpm - 750 rpm |
| Feed heads    | Automatic feed head<br>Full moon pusher feed head 4.9 L<br>Cylindrical hopper Ø 58 mm and Ø 39 mm,<br>Exactitube pusher - <b>Included</b><br>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<br>2 wheels 1 stainless steel container for cutting attachments.  |                   |

**Accessories**  
Ergo mobile trolley with 3 GN1x1  
gastronorm pans - **Included**  
Wall disc holder with 1 GN1x1  
gastronorm pan - **Included**  
3 mm mashed potato equipment - **Included**  
Motor shaft brush - **Included**

D-Clean Kit **Included**

**Discs** MultiCut pack of 16 discs - **Included**

**NEW**

**Ejection guide**  
Optimal distribution  
of vegetables in the  
GN container.



**BOOST  
PRODUCTIVITY**

**Up to 50 kg in 5 min\***

French Fries



\*The data may vary depending on the cuts and ingredients.

| CL 60 Workstation<br>READY 16 discs | Ref.   |
|-------------------------------------|--------|
| CL 60 Workstation 400V/50/3         | 2300FA |
| CL 60 V.V. Workstation 230V/50-60/1 | 2301FA |



It is advisable to use a type A or type B GFCI

**BACK TO SUMMARY**

# A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!



## Automatic feed-head

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



## Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



## 4 tubes feed-head

Especially designed for long vegetables such as cucumbers and courgette.



## 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 mashed potato equipment

To easily produce large quantities of mashed potatoes.



## Wall disc holder

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



## Motor shaft brush



## MultiCut Pack

16 discs included.



Slicers

Graters



Dicing Equipment



French Fries

Juliennes



4 wall mounted disc holders for 16 discs

## Ergo Mobile Trolley

To transport, load and store accessories.  
3 GN1x1 gastronorm pans provided.



# CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

p.84

FLOOR STANDING VERTICAL CUTTER MIXERS

p.94



## 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, ground 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.

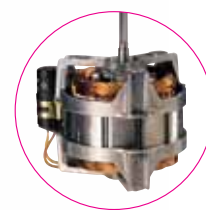


## BOWL

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.



**INDUCTION MOTOR**

## TIMER

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

## Easy Guide



## INNOVATION

### BOWL-BASE TWIN-BLADE ASSEMBLY

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

### Variable speed models:

300 to 3500 rpm for more flexible use and a greater variety of applications.



**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**



**BOOST PRODUCTIVITY**

**R 7 V.V.**  
**4 kg = 2 min**  
Almond powder



## R-MIX FUNCTION R-Mix®

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



3 kg

**VARIABLE SPEED** from 300 to 3500 rpm

**R 4 V.V.**

**R 5 V.V.**

OPTIONAL  
**3**  
BLADES

4.5 L



• Single phase

OPTIONAL  
**3**  
BLADES

5.9 L



• Single phase  
• R-Mix®

**1 SPEED 3000 rpm**

**2 SPEEDS 1500 and 3000 rpm**

**R 3-3000**

**R 4 - 2V**

**R 5 - 2V**

OPTIONAL  
**3**  
BLADES

3.7 L



• Single phase

OPTIONAL  
**3**  
BLADES

4.5 L



• 3 phase

OPTIONAL  
**3**  
BLADES

5.9 L



• 3 phase

**1 SPEED 1500 rpm**

**R 2**

**R 3**

**R 4 - 1V**

**R 5 - 1V**

OPTIONAL  
**3**  
BLADES

2.9 L



• Single phase

OPTIONAL  
**3**  
BLADES

3.7 L



• Single phase

OPTIONAL  
**3**  
BLADES

4.5 L



• Single phase

OPTIONAL  
**3**  
BLADES

5.9 L



• Single phase

\*Maximum quantities processed at a time



3,5 kg



5 kg



6 kg

**VARIABLE SPEED from 300 to 3500 rpm**

**R 7 V.V.**



7.5 L

- Single phase
- R-Mix®

**R 8 V.V.**



8 L

- Single phase
- R-Mix®

**R 10 V.V.**



11.5 L

- Single phase
- R-Mix®

**2 SPEEDS 1500 and 3000 rpm**

**R 8**



8 L

- 3 phase

**R 10**



11.5 L

- 3 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 3-3000                       | 1 kg                    | 1,5 kg            | -                     | 0,5 kg           | 1 to 50          |                |
| R 4 - 1V / R 4 - 2V / R 4 V.V. | 1,5 kg                  | 2,5 kg            | 1,5 kg                | 0,7 kg           | 50 to 100        |                |
| R 5 - 1V / R 5 - 2V / R 5 V.V. | 2,2 kg                  | 3,2 kg            | 2,2 kg                | 1,1 kg           | 50 to 200        |                |
| R 7 V.V.                       | 2,7 kg                  | 3,8 kg            | 2,7 kg                | 1,7 kg           | 100 to 200       |                |
| R 8 / R 8 V.V.                 | 3 kg                    | 5 kg              | 4 kg                  | 2 kg             | 200 to 300       |                |
| R 10 / R 10 V.V.               | 4 kg                    | 6 kg              | 5 kg                  | 3 kg             | 200 to 300       |                |

\*Amount of raised dough with 60% hydration

Find all our floor standing models on page 96

## TABLE-TOP CUTTER MIXERS



### R 2

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 550 W   |
| Voltage      | Single phase                                    |
| Speed        | 1500 rpm  |
| Pulse        | ✓   |
| Bowl         | 2.9 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |



### R 3

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 650 W   |
| Voltage      | Single phase                                    |
| Speed        | 1500 rpm  |
| Pulse        | ✓   |
| Bowl         | 3.7 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |



### R 3 - 3000

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 650 W   |
| Voltage      | Single phase                                    |
| Speed        | 3000 rpm  |
| Pulse        | ✓   |
| Bowl         | 3.7 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |

Choose your model:



| R 2           | Ref.   |
|---------------|--------|
| R 2 230V/50/1 | 22107D |

| R 3           | Ref.  |
|---------------|-------|
| R 3 230V/50/1 | 22383 |

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

Choose your options:



|   | R 2    |  | R 3 all models |  |
|---|--------|--|----------------|--|
| Options   | Ref.   |  | Ref.           |  |
| Coarse serrated blade <b>Especially for grinding &amp; kneading</b> | 27138  |  | 27288          |  |
| Fine serrated blade <b>Especially for herbs &amp; spices</b>        | 27061  |  | 27287          |  |
| Additional smooth blade   | 27055  |  | 27286          |  |
| Wall blade holder   | 107810 |  | 107810         |  |



### R 4 - 1V

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 700 W   |
| Voltage      | Single phase                                    |
| Speed        | 1500 rpm  |
| Pulse        | ✓   |
| Motor base   | Metal   |
| Bowl         | 4.5 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |



### R 4 - 2V

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 900 W   |
| Voltage      | 3 phase   |
| Speed        | 1500 rpm - 3000 rpm                             |
| Pulse        | ✓   |
| Motor base   | Metal   |
| Bowl         | 4.5 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |



### R 4 V.V.

|              |   |
|--------------|---|
| Motor        | Induction                                       |
| Wattage      | 1000 W  |
| Voltage      | Single phase                                    |
| Speed        | 300 to 3500 rpm                                 |
| Pulse        | ✓   |
| Motor base   | Metal   |
| Bowl         | 4.5 L stainless steel                           |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b> |

Choose your model:

| R 4 - 1V           | Ref.   |
|--------------------|--------|
| R 4 - 1V 230V/50/1 | 22434M |

| R 4 - 2V           | Ref.   |
|--------------------|--------|
| R 4 - 2V 400V/50/3 | 22437M |

| R 4 V.V.              | Ref.   |
|-----------------------|--------|
| R 4 V.V. 230V/50-60/1 | 22412M |



Choose your options:



| R 4 all models  |        |
|---|--------|
| Options   | Ref.   |
| Coarse serrated blade <b>Especially for grinding &amp; kneading</b> | 27346  |
| Fine serrated blade <b>Especially for herbs &amp; spices</b>        | 27345  |
| Additional smooth blade   | 27344  |
| Wall blade holder   | 107810 |



## TABLE-TOP CUTTER MIXERS



### R 5 - 1V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 750 W  |
| Voltage      | Single phase   |
| Speed        | 1500 rpm   |
| Timer        | ✓  |
| Pulse        | ✓  |
| Motor base   | Metal  |
| Bowl         | 5.9 L stainless steel  |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| R-Mix®       | -  |

### R 5 - 2V

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 1 500 W  |
| Voltage      | 3 phase  |
| Speed        | 1500 rpm - 3000 rpm  |
| Timer        | ✓  |
| Pulse        | ✓  |
| Motor base   | Metal  |
| Bowl         | 5.9 L stainless steel  |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| R-Mix®       | -  |

### R 5 V.V.

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 1 500 W  |
| Voltage      | Single phase   |
| Speed        | 300 to 3500 rpm  |
| Timer        | ✓  |
| Pulse        | ✓  |
| Motor base   | Metal  |
| Bowl         | 5.9 L stainless steel  |
| <b>Blade</b> | Stainless steel smooth blade<br><b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| R-Mix®       | ✓  |

Choose your model:



| R 5 - 1V           | Ref.   |
|--------------------|--------|
| R 5 - 1V 230V/50/1 | 24609M |

| R 5 - 2V           | Ref.   |
|--------------------|--------|
| R 5 - 2V 400V/50/3 | 24614M |

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

Choose your options:



| R 5 all models  |       |  |
|---|-------|--|
| Options   | Ref.  |  |
| Coarse serrated blade <b>Especially for grinding &amp; kneading</b> | 27305 |  |
| Fine serrated blade <b>Especially for herbs &amp; spices</b>        | 27304 |  |
| Additional smooth blade   | 27303 |  |
| Scraper arm   | 49552 |  |
| Blade cleaning tool   | 49258 |  |




## R 7 V.V.

|              |  |
|--------------|--|
| Motor        | Induction  |
| Wattage      | 1 500 W  |
| Voltage      | Single phase   |
| Speed        | 300 to 3500 rpm  |
| Timer        | ✓  |
| Pulse        | ✓  |
| Motor base   | Metal  |
| Bowl         | 7.5 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable smooth blade assembly - <b>Included</b> |
| R-Mix®       | ✓  |

Choose your model:

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



 It is advisable to use a type A or type B GFCI

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



## TABLE-TOP CUTTER MIXERS



### R 8

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

### R 8 V.V.

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

Choose your model:



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

| R 8 V.V.                  | Ref.  |
|---------------------------|-------|
| R 8 V.V. 220-240V/50-60/1 | 21285 |

It is advisable to use a type A or type B GFCI

Choose your options:



|  | R 8 all models |  |
|--|----------------|--|
| Options  | Ref.           |  |
| Stainless steel coarse serrated 2-blade assembly <b>Especially for grinding &amp; kneading</b> | 27383          |  |
| Stainless steel fine serrated 2-blade assembly <b>Especially for herbs &amp; spices</b>        | 27385          |  |
| Additional stainless steel 2 smooth blade assembly   | 27381          |  |
| Coarse serrated blade  | 59281          |  |
| Fine serrated blade  | 59282          |  |
| Smooth blade   | 59280          |  |



| Optional additional mini bowl   | Ref.    |  |
|---|---------|--|
| 3.5 litre stainless steel bowl R8 <b>stainless steel smooth blade</b> | 27374   |  |
| Stainless steel coarse serrated blade                                 | 27107   |  |
| Additional stainless steel smooth blade                               | 27106   |  |
| Coarse serrated blade   | 101801S |  |
| Smooth blade  | 101800S |  |



## R 10

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 2600 W  |
| Voltage      | 3 phase   |
| Speed        | 1500 rpm - 3000 rpm   |
| Pulse        | ✓   |
| Bowl         | 11.5 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | -   |

## R 10 V.V.

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 2600 W  |
| Voltage      | Single phase  |
| Speed        | 300 to 3500 rpm   |
| Pulse        | ✓   |
| Bowl         | 11.5 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | ✓   |

Choose your model:



| R 10           | Ref.  |
|----------------|-------|
| R 10 400V/50/3 | 21391 |

| R 10 V.V.                  | Ref.  |
|----------------------------|-------|
| R 10 V.V. 220-240V/50-60/1 | 21385 |

It is advisable to use a type A or type B GFCI

Choose your options:



| R 10 all models  |       |
|--|-------|
| Options  | Ref.  |
| Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b> | 27384 |
| Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>        | 27386 |
| Additional stainless steel 3 smooth blade assembly   | 27382 |
| Coarse serrated blade  | 59281 |
| Fine serrated blade  | 59282 |
| Smooth blade   | 59280 |



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

# FLOOR STANDING VERTICAL CUTTER MIXERS



**INDUCTION  
MOTOR**

## Easy Guide

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

## INNOVATION

**STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY**  
New Robot-Coupe patented blade profile for optimum cutting quality.

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

**WHEELS INCLUDED**  
3 retractable wheels for easy moving and cleaning.

See through watertight lid that is locked into position in a single movement.  
**Lid and seal can be removed** simply and quickly.











**LID WIPER**  
For perfect visibility during operation.



**BOWL LOCKING LEVER**  
Ergonomic lever to tilt the bowl at various angles, including horizontally.

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

## 3 BLADES FOR BEST RESULTS

|  |   |   |   |
|--|---|---|---|
|  <p><b>Smooth blade</b><br/>As standard</p>  |  <p><b>COARSE CHOPPING</b></p> |  <p><b>FINE CHOPPING</b></p>    |  <p><b>SAUCES, EMULSIONS</b></p> |
|  <p><b>Coarse serrated blade</b><br/><b>ESPECIALLY for grinding &amp; kneading</b></p> |  <p><b>KNEADING</b></p>        |  <p><b>GRINDING</b></p>         |   |
|  <p><b>Fine serrated blade</b><br/><b>ESPECIALLY for herbs &amp; spices</b></p>       |  <p><b>CHOPPING HERBS</b></p> |  <p><b>GRINDING SPICES</b></p> |   |

### INNOVATION

## R-MIX FUNCTION R-Mix®

On R 15 V.V., R 20 V.V., R 30 V.V., R 45 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.



## FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities\*



3 to 9 kg



3 to 12 kg



4 to 14 kg

**VARIABLE SPEED from 300 to 3500 rpm**

### R 15 V.V.



15 L



- 3 phase
- R-Mix®

### R 20 V.V.



20 L



- 3 phase
- R-Mix®

**2 SPEEDS 1500 and 3000 rpm**

### R 15



15 L



- 3 phase

### R 20



20 L



- 3 phase

### R 23



23 L



- 3 phase

\*Quantities processed at the same time

## PERFORMANCE RATES

| Models           | Maximum capacity                      |                                 |                                      |                                | Number of covers | Time           |
|------------------|---------------------------------------|---------------------------------|--------------------------------------|--------------------------------|------------------|----------------|
|                  | Coarse chopping (up to <sup>1</sup> ) | Emulsions (up to <sup>1</sup> ) | Pastry/dough** (up to <sup>1</sup> ) | Grinding (up to <sup>1</sup> ) |                  |                |
| R 15 / R 15 V.V. | 9 kg                                  | 9 kg                            | 7 kg                                 | 6 kg                           | 300 to 600       | 1 to 4 minutes |
| R 20 / R 20 V.V. | 11 kg                                 | 11 kg                           | 9 kg                                 | 8 kg                           | 300 to 600       |                |
| R 23             | 17 kg                                 | 13 kg                           | 6 kg                                 | 11 kg                          | 600 to 1200      |                |
| R 30 / R 30 V.V. | 21 kg                                 | 16 kg                           | 8 kg                                 | 14 kg                          | 600 to 1200      |                |
| R 45 / R 45 V.V. | 32 kg                                 | 24 kg                           | 12 kg                                | 20 kg                          | 1200+            |                |
| R 60             | 44 kg                                 | 33 kg                           | 18 kg                                | 28 kg                          | 1200+            |                |

\* Depending on the application

\*\* Amount of raised dough with 60% hydration

600  
1200  
4 to 17 kg

1200+  
6 to 27 kg

1200+  
6 to 36 kg

VARIABLE SPEED from 300 to 3500 rpm

R 30 V.V.



OPTIONAL  
3  
BLADES  
28 L

- 3 phase
- R-Mix®

R 45 V.V.



OPTIONAL  
3  
BLADES  
45 L

- 3 phase
- R-Mix®

2 SPEEDS 1500 and 3000 rpm

R 30



OPTIONAL  
3  
BLADES  
28 L

- 3 phase

R 45



OPTIONAL  
3  
BLADES  
45 L

- 3 phase

R 60



OPTIONAL  
3  
BLADES  
60 L

- 3 phase

R-Mix®: Reverse rotation blending function



**BOOST  
PRODUCTIVITY**

**R 45**  
**20 kg = 2 min**

Hummus



Find all our table-top models on page 86

BACK TO SUMMARY

## FLOOR STANDING VERTICAL CUTTER MIXERS



### R 15

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 3000 W  |
| Voltage      | 3 phase   |
| Speed        | 1500 rpm - 3000 rpm   |
| Pulse        | ✓   |
| Bowl         | 15 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | -   |

### R 15 V.V.

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 3000 W  |
| Voltage      | 3 phase   |
| Speed        | 300 to 3500 rpm   |
| Pulse        | ✓   |
| Bowl         | 15 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | ✓   |

Choose your model:



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

| R 15 V.V.                  | Ref.  |
|----------------------------|-------|
| R 15 V.V. 380-480V/50-60/3 | 51487 |

⚡ It is advisable to use a type A or type B GFCI

Choose your options:

|  | R 15 all models |  |
|--|-----------------|--|
| Options  | Ref.            |  |
| Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b> | 57098           |  |
| Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>        | 57099           |  |
| Additional stainless steel smooth 3 blade assembly   | 57097           |  |
| Coarse serrated blade  | 59393           |  |
| Fine serrated blade  | 59359           |  |
| Smooth blade   | 59392           |  |



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



## R 20

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 4400 W  |
| Voltage      | 3 phase   |
| Speed        | 1500 rpm - 3000 rpm   |
| Pulse        | ✓   |
| Bowl         | 20 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | -   |

Choose your model:




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

## R 20 V.V.

|              |   |
|--------------|---|
| Motor        | Induction   |
| Wattage      | 4000 W  |
| Voltage      | 3 phase   |
| Speed        | 300 to 3500 rpm   |
| Pulse        | ✓   |
| Bowl         | 20 L stainless steel  |
| <b>Blade</b> | All stainless steel detachable, adjustable<br>3 smooth blade assembly - <b>Included</b> |
| R-Mix®       | ✓   |

| R 20 V.V.                  | Ref.  |
|----------------------------|-------|
| R 20 V.V. 380-480V/50-60/3 | 51587 |

 It is advisable to use a type A or type B GFCI

Choose your options:

| R 20 all models  |       |
|--|-------|
| Options  | Ref.  |
| Stainless steel coarse serrated 3 blade assembly <b>Especially for grinding &amp; kneading</b> | 57098 |
| Stainless steel fine serrated 3 blade assembly <b>Especially for herbs &amp; spices</b>        | 57099 |
| Additional stainless steel smooth 3 blade assembly   | 57097 |
| Coarse serrated blade  | 59393 |
| Fine serrated blade  | 59359 |
| Smooth blade   | 59392 |

## FLOOR STANDING VERTICAL CUTTER MIXERS



### R 23

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 4500 W   |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 23 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | -  |

### R 30

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 5400 W   |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 28 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | -  |

### R 30 V.V.

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 5400 W   |
| Voltage                               | 3 phase  |
| Speed                                 | 300 to 3500 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 28 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | ✓  |

Choose your model:



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

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

| R 30 V.V.           | Ref.   |
|---------------------|--------|
| R 30 V.V. 400V/50/3 | 52338C |

 It is advisable to use a type A or type B GFCI

Choose your options:

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



## R 45

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 10000 W  |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 45 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | -  |

## R 45 V.V.

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 10000 W  |
| Voltage                               | 3 phase  |
| Speed                                 | 300 to 3500 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 45 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | ✓  |

## R 60

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 11000 W  |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP85 control panel with digital timer | ✓  |
| Bowl                                  | 60 L stainless steel   |
| Lid wiper                             | ✓  |
| <b>Blade</b>                          | All stainless steel detachable, adjustable 3 smooth blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| R-Mix®                                | ✓  |

Choose your model:



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

| R 45 V.V.           | Ref.   |
|---------------------|--------|
| R 45 V.V. 400V/50/3 | 53338C |

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

It is advisable to use a type A or type B GFCI

Choose your options:

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

# Robot Cook®

COOKING CUTTER BLENDER





## THE 1<sup>ST</sup> 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.



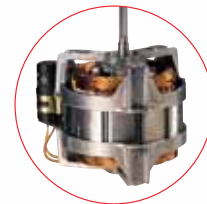
**Ingenious:** Special system to hold the blade in place so the bowl can be emptied safely.

**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.

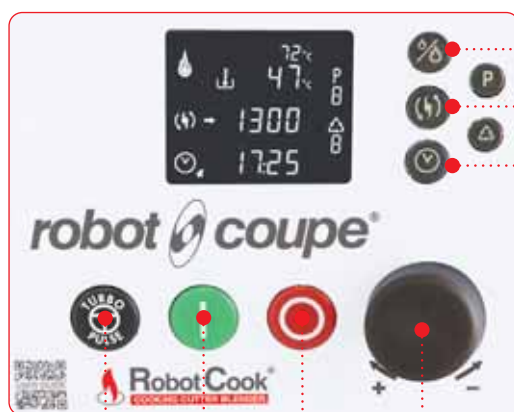


**INDUCTION MOTOR**

### Easy Guide

**Quiet:** In the midst of the general hustle and bustle of the kitchen, Chefs appreciate how quiet it is.

**High-precision:** Variable heating capacity up to 140°C, accurate to the nearest degree.



1 2 3  
**PROCESSING ZONE**

Control dial  
(to adjust settings)

#### SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3500 rpm
- Timer

#### PROGRAMMING ZONE

- P Programme
- △ Step button

#### PROCESSING ZONE

- 1 Turbo/pulse function: up to 4500 rpm
- 2 Start button
- 3 Stop button

**BOOST PRODUCTIVITY**

Save 20 minutes per service



# Robot Cook® COOKING CUTTER BLENDER

● COLD  
● HOT  
UP TO  
140°C



## Robot Cook®

|                           |   |
|---------------------------|---|
| Motor                     | Induction   |
| Wattage                   | 1800 W  |
| Voltage                   | Single phase  |
| Speed                     | <ul style="list-style-type: none"> <li>• Variable speed from 100 to 3500 rpm</li> <li>• High-speed turbo of 4500 rpm</li> <li>• R-Mix blend speed 100 to 500 rpm</li> <li>• Intermittent slow speed blade rotation every 2 seconds</li> </ul> |
| 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:



| Robot Cook®          | Ref.   |
|----------------------|--------|
| Robot Cook 230V/50/1 | 43001R |

Choose your options:

| Options   | Ref.  |
|---|-------|
| Additional bowl assembly with fine serrated blade   | 39854 |
| Additional smooth blade for cutter function         | 49691 |
| Additional fine serrated blade for blender function | 39691 |

● EMULSIFY



● CHOP



● BLEND



● GRIND



● MIX



● KNEAD



# Blixer®

TABLE-TOP Blixer®

FLOOR-STANDING Blixer®

p.108

p.118



## 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**.



## OPENING

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

## LID

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

## HIGH BOWL SHAFT

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

## INDUCTION MOTOR

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

## Easy Guide



Fine serrated blade.

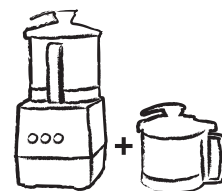
Standard speed of 3000 rpm for **perfectly even consistency**.

## 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



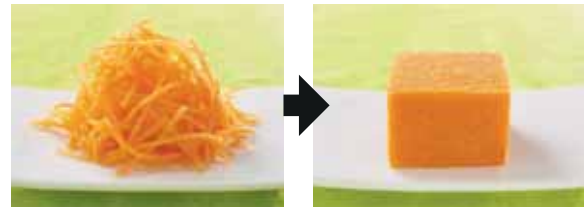
1 bowl for hot preparations



# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....



DUO OF RAW RED CABBAGE AND CELERIAC



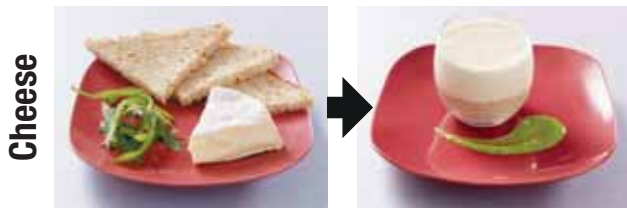
FRESHLY GRATED CARROTS



SALMON FILET AND CABBAGE



VEAL BLANQUETTE



CAMEMBERT AND WHOLEMEAL BREAD



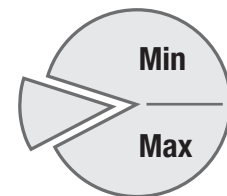
RAW GRANNY SMITH APPLE COMPOTE

## HOW TO CHOOSE YOUR Blixer®

1 > Calculate the total weight of the texture-modified portions required.

|                    | Average portion | Number of portions required | Total weight |
|--------------------|-----------------|-----------------------------|--------------|
| Entree             | 80 g            | X ..... Portions =          | ..... g      |
| Meat / fish        | 100 g           | X ..... Portions =          | ..... g      |
| Vegetables / Carbs | 200 g           | X ..... Portions =          | ..... g      |
| Dessert            | 80 g            | X ..... Portions =          | ..... g      |

Number of 200 g portions



2 > Refer to the indications of the amounts processed per operation given in the product description.

## RESTAURANTS - GASTRONOMY

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

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

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

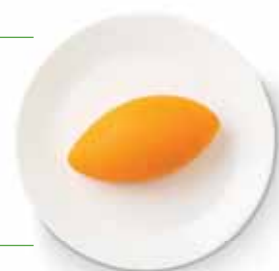


**BOOST  
PRODUCTIVITY**

**Blixer® 7**

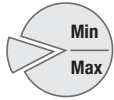
**4 kg = 90 sec**

Texture-modified raw carrots

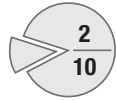


# TABLE-TOP Blixer®

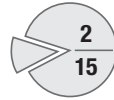
Number of 200 g portions  
Quantities processed per operation



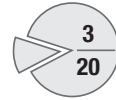
Single portion model



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

## VARIABLE SPEED from 300 to 3500 rpm

### Blixer® 4 V.V.

4.5 L



• Single phase

### Blixer® 5 V.V.

5.9 L



• Single phase

## 2 SPEEDS 1500 and 3000 rpm

### Blixer® 4 - 2V

4.5 L



• 3 phase

### Blixer® 5 - 2V

5.9 L



• 3 phase

## 1 SPEED 3000 rpm

### Blixer® 2

2.9 L



• Single phase

### Blixer® 3

3.7 L



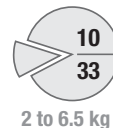
• Single phase

### Blixer® 4 - 1V

4.5 L



• Single phase



**VARIABLE SPEED** from 300 to 3500 rpm

**Blixer® 7 V.V.**

7.5 L



- Single phase

**Blixer® 8 V.V.**

8 L



- Single phase

**Blixer® 10 V.V.**

11.5 L



- Single phase

**2 SPEEDS** 1500 and 3000 rpm

**Blixer® 8**

8 L



- 3 phase

**Blixer® 10**

11.5 L



- 3 phase

**PERFORMANCE RATES**

| Models               | Quantities processed (kg) |                      |     | Number of 200 g portions |
|----------------------|---------------------------|----------------------|-----|--------------------------|
|                      | Bowl capacity (litres)    | Min                  | Max |                          |
| Blixer® 2            | 2.9                       | Single portion model |     |                          |
| Blixer® 3            | 3.7                       | 0.3                  | 2   | 2 to 10                  |
| Blixer® 4            | 4.5                       | 0.4                  | 3   | 2 to 15                  |
| Blixer® 5 - 5 V.V.   | 5.9                       | 0.5                  | 3.8 | 3 to 20                  |
| Blixer® 7 V.V.       | 7.5                       | 0.6                  | 4.8 | 3 to 25                  |
| Blixer® 8 - 8 V.V.   | 8                         | 1                    | 5.5 | 5 to 28                  |
| Blixer® 10 - 10 V.V. | 11.5                      | 2                    | 6.5 | 10 to 33                 |

Find all our floor standing models on page 120

## TABLE-TOP Blixer®



### Blixer® 2

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



### Blixer® 3

|                          |  |
|--------------------------|--|
| Motor                    | Induction  |
| Wattage                  | 750 W  |
| Voltage                  | Single phase   |
| Speed                    | 3000 rpm   |
| Pulse                    | ✓  |
| Motor base               | Composite material   |
| Bowl                     | 3.7 L stainless steel  |
| Watertight lid           | ✓  |
| Blixer® arm              | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 2-10   |



### Blixer® 4 - 1V

|                          |  |
|--------------------------|--|
| Motor                    | Induction  |
| Wattage                  | 900 W  |
| Voltage                  | Single phase   |
| Speed                    | 3000 rpm   |
| Pulse                    | ✓  |
| Motor base               | Metal  |
| Bowl                     | 4.5 L stainless steel  |
| Watertight lid           | ✓  |
| Blixer® arm              | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 2-15   |

Choose your model:



| Blixer® 2   | Ref.                 |
|---|----------------------|
| Blixer® 2<br>230V/50/1                                  | 33232D               |
| Blixer® 2<br>230V/50/1<br>+ additional bowl<br>assembly | 33232D<br>+<br>27369 |

| Blixer® 3   | Ref.                |
|---|---------------------|
| Blixer® 3<br>230V/50/1                                  | 33198               |
| Blixer® 3<br>230V/50/1<br>+ additional bowl<br>assembly | 33198<br>+<br>27337 |

| Blixer® 4 - 1V   | Ref.                 |
|--|----------------------|
| Blixer® 4-1V<br>230V/50/1                                  | 33209M               |
| Blixer® 4-1V<br>230V/50/1<br>+ additional bowl<br>assembly | 33209M<br>+<br>27338 |

Choose your options:

| Options  | Blixer® 2 |  | Blixer® 3 |  |
|--|-----------|--|-----------|--|
|  | Ref.      |  | Ref.      |  |
| Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm | 27369     |  | 27337     |  |
| Additional fine serrated blade   | 27370     |  | 27447     |  |
| Coarse serrated blade  | 27371     |  | 27448     |  |



## Blixer® 4 - 2V

## Blixer® 4 V.V.



|                          |  |  |
|--------------------------|--|--|
| Motor                    | Induction  | Induction  |
| Wattage                  | 1000 W   | 1100 W   |
| Voltage                  | 3 phase  | Single phase   |
| Speed                    | 1500 rpm - 3000 rpm  | 300 to 3500 rpm  |
| Pulse                    | ✓  | ✓  |
| Motor base               | Metal  | Metal  |
| Bowl                     | 4.5 L stainless steel  | 4.5 L stainless steel  |
| Watertight lid           | ✓  | ✓  |
| Blixer® arm              | ✓  | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 2-15   | 2-15   |

Choose your model:



| Blixer® 4 - 2V   |  | Ref.                 | Blixer® 4 V.V.   |  | Ref.                 |
|--|--|----------------------|--|--|----------------------|
| Blixer® 4-2V<br>400V/50/3                                  |  | 33215M               | Blixer® 4 V.V.<br>230V/50/1                                  |  | 33281M               |
| Blixer® 4-2V<br>400V/50/3<br>+ additional bowl<br>assembly |  | 33215M<br>+<br>27338 | Blixer® 4 V.V.<br>230V/50/1<br>+ additional bowl<br>assembly |  | 33281M<br>+<br>27338 |

Choose your options:

| Blixer® 4 all models   |       |  |
|--|-------|--|
| Options  | Ref.  |  |
| Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm | 27338 |  |
| Additional fine serrated blade   | 27449 |  |
| Coarse serrated blade  | 27450 |  |



## TABLE-TOP Blixer®



### Blixer® 5 - 2V

|                          |  |
|--------------------------|--|
| Motor                    | Induction  |
| Wattage                  | 1500 W   |
| Voltage                  | 3 phase  |
| Speed                    | 1500 rpm - 3000 rpm  |
| Timer                    | ✓  |
| Pulse                    | ✓  |
| Motor base               | Metal  |
| Bowl                     | 5.9 L stainless steel  |
| Watertight lid           | ✓  |
| Blixer® arm              | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 3-20   |

Choose your model:



| Blixer® 5 - 2V                                       | Ref.                 |
|--|----------------------|
| Blixer® 5-2V 400V/50/3                               | 33259M               |
| Blixer® 5-2V 400V/50/3<br>+ additional bowl assembly | 33259M<br>+<br>27322 |



### Blixer® 5 V.V.

|                          |  |
|--------------------------|--|
| Motor                    | Induction  |
| Wattage                  | 1500 W   |
| Voltage                  | Single phase   |
| Speed                    | 300 to 3500 rpm  |
| Timer                    | ✓  |
| Pulse                    | ✓  |
| Motor base               | Metal  |
| Bowl                     | 5.9 L stainless steel  |
| Watertight lid           | ✓  |
| Blixer® arm              | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 3-20   |

| Blixer® 5 V.V.  | Ref.                 |
|---|----------------------|
| Blixer® 5 V.V. 230V/50-60/1                               | 33265M               |
| Blixer® 5 V.V. 230V/50-60/1<br>+ additional bowl assembly | 33265M<br>+<br>27322 |

Choose your options:

| Blixer® 5 all models   |       |
|--|-------|
| Options  | Ref.  |
| Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm | 27322 |
| Additional fine serrated blade   | 27310 |
| Coarse serrated blade  | 27311 |




## Blixer® 7 V.V.

|                          |  |
|--------------------------|--|
| Motor                    | Induction  |
| Wattage                  | 1500 W   |
| Voltage                  | Single phase   |
| Speed                    | 300 to 3500 rpm  |
| Timer                    | ✓  |
| Pulse                    | ✓  |
| Motor base               | Metal  |
| Bowl                     | 7.5 L stainless steel  |
| Watertight lid           | ✓  |
| Blixer® arm              | ✓  |
| <b>Blade</b>             | Stainless steel fine serrated blade - <b>Included</b><br>Blade cleaning tool - <b>Included</b> |
| Number of 200 g portions | 3-25   |

Choose your model:



| Blixer® 7 V.V.  | Ref.                 |
|---|----------------------|
| Blixer® 7 V.V. 230V/50-60/1                               | 33298M               |
| Blixer® 7 V.V. 230V/50-60/1<br>+ additional bowl assembly | 33298M<br>+<br>27323 |

 It is advisable to use a type A or type B GFCI

Choose your options:

| Blixer® 7 V.V.  |       |
|---|-------|
| Options   | Ref.  |
| Additional accessory: bowl, fine serrated blade, lid and Blixer® arm          | 27323 |
| Additional composite blade assembly with stainless steel fine-serrated blades | 27316 |
| Composite blade assembly with stainless steel coarse-serrated blades          | 27317 |
| All stainless steel fine-serrated blade                                       | 27313 |
| All stainless steel coarse-serrated blade for grinding                        | 27314 |
| Lower fine-serrated blade   | 49166 |
| Upper fine-serrated blade   | 49167 |
| Lower coarse-serrated blade   | 49168 |
| Upper coarse-serrated blade   | 49169 |



## TABLE-TOP Blixer®



### Blixer® 8

|                            |  |
|----------------------------|--|
| Motor                      | Induction  |
| Wattage                    | 2200 W   |
| Voltage                    | 3 phase  |
| Speed                      | 1500 rpm - 3000 rpm  |
| Pulse                      | ✓  |
| Bowl                       | 8 L stainless steel  |
| See-through watertight lid | ✓  |
| Removable Blixer® arm      | ✓  |
| <b>Blade</b>               | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> |
| Number of 200 g portions   | 5-28   |

Choose your model:


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



### Blixer® 8 V.V.

|                            |  |
|----------------------------|--|
| Motor                      | Induction  |
| Wattage                    | 2200 W   |
| Voltage                    | Single phase   |
| Speed                      | 300 to 3500 rpm  |
| Pulse                      | ✓  |
| Bowl                       | 8 L stainless steel  |
| See-through watertight lid | ✓  |
| Removable Blixer® arm      | ✓  |
| <b>Blade</b>               | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> |
| Number of 200 g portions   | 5-28   |

| Blixer® 8 V.V.           | Ref.  |
|--------------------------|-------|
| Blixer® 8 V.V. 230V/50/1 | 21305 |

 It is advisable to use a type A or type B GFCI

Choose your options:

|  |       | Blixer® 8 all models |  |
|--|-------|----------------------|--|
| Options  | Ref.  |                      |  |
| Additional stainless steel fine serrated blade | 27377 |                      |  |
| Fine serrated blade                            | 59282 |                      |  |



## Blixer® 10

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

## Blixer® 10 V.V.

|                            |  |
|----------------------------|--|
| Motor                      | Induction  |
| Wattage                    | 2600 W   |
| Voltage                    | Single phase   |
| Speed                      | 300 to 3500 rpm  |
| Pulse                      | ✓  |
| Bowl                       | 11.5 L stainless steel   |
| See-through watertight lid | ✓  |
| Removable Blixer® arm      | ✓  |
| <b>Blade</b>               | All stainless steel detachable adjustable fine serrated 3 blade assembly - <b>Included</b> |
| Number of 200 g portions   | 10-33  |

Choose your model:

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

| Blixer® 10 V.V.           | Ref.  |
|---------------------------|-------|
| Blixer® 10 V.V. 230V/50/1 | 21405 |

 It is advisable to use a type A or type B GFCI

Choose your options:

| Blixer® 10 all models                          |       |  |
|--|-------|--|
| Options  | Ref.  |  |
| Additional stainless steel fine serrated blade | 27378 |  |
| Fine serrated blade                            | 59282 |  |

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS



# FLOOR-STANDING Blixer®

## INNOVATION

### Blixer® ARM

To improve turbulence and thus produce finer-textured preparations.



## Easy Guide

### CONTROL PANEL

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

## INNOVATION

### BOWL-BASE TWIN-BLADE ASSEMBLY

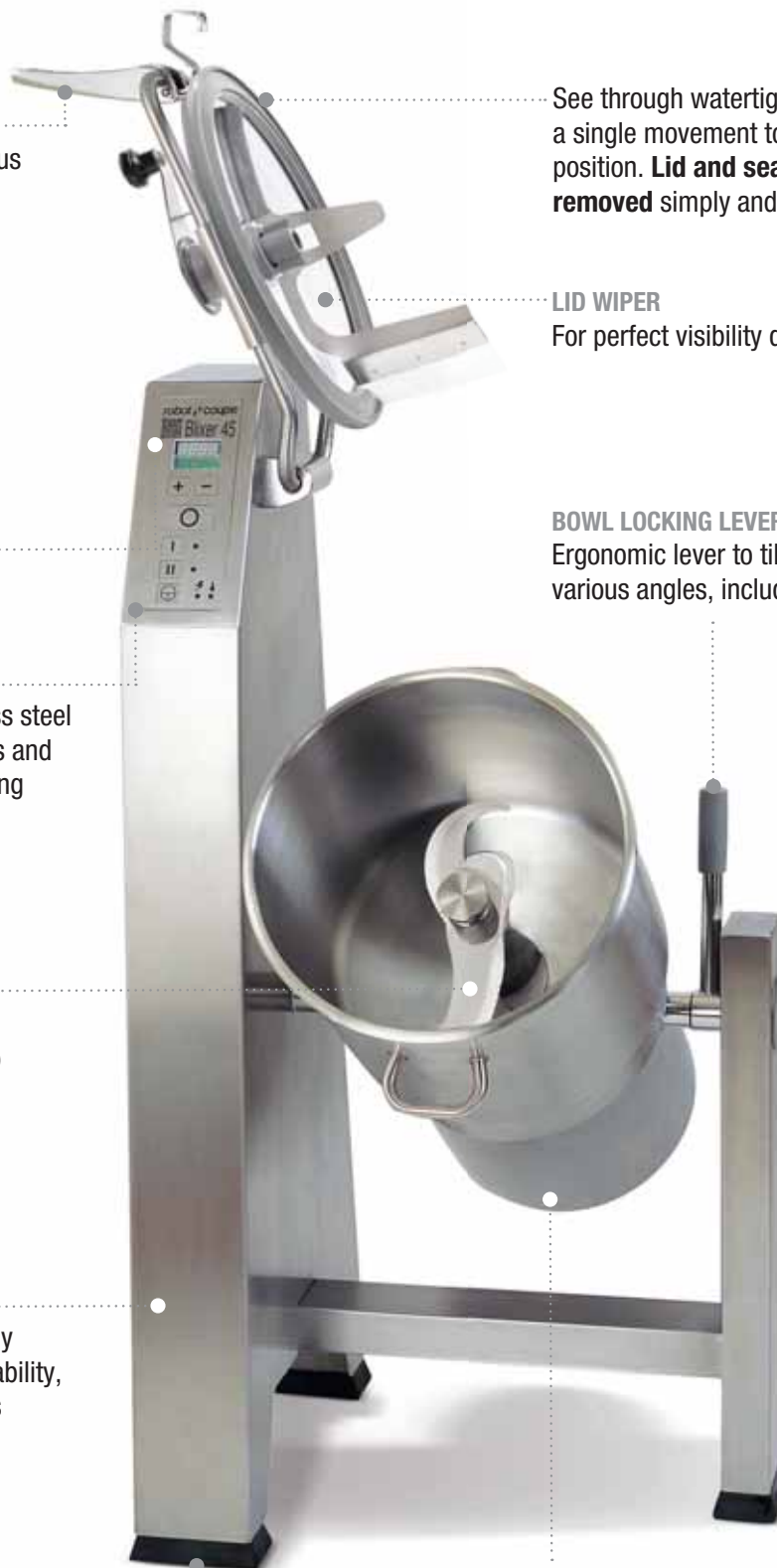
A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

### STAINLESS STEEL FRAME

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



### INDUCTION MOTOR



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

### LID WIPER

For perfect visibility during operation.

### BOWL LOCKING LEVER

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

## INNOVATION

### STAINLESS STEEL BOWL

**Tiltable, removable bowl**, a Robot-Coupe exclusivity. **Capacity:** 23, 28, 45 or 60 litres, depending on the model.

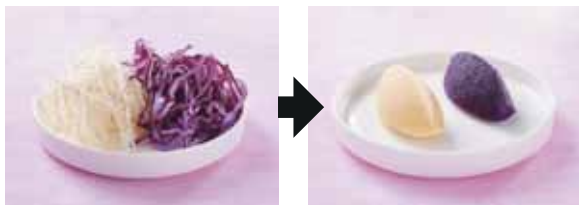
### WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

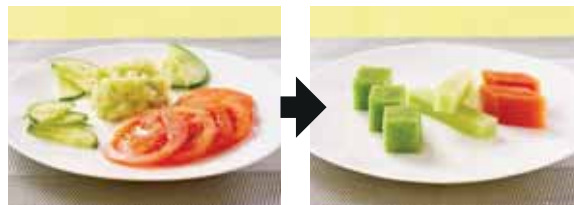


## HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

Entrees



DUO OF RAW RED CABBAGE AND CELERIAC

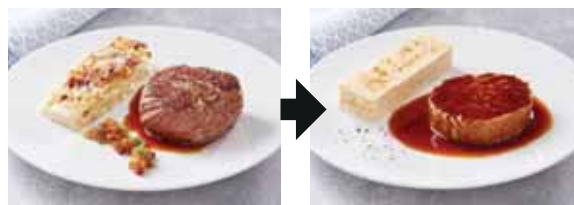


CUCUMBER AND TOMATO VARIATION

Mains

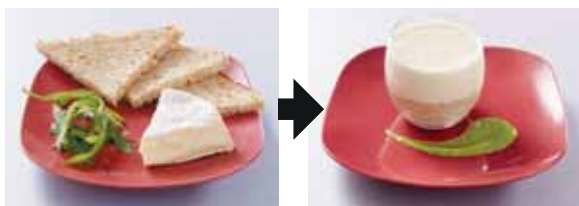


WHITE FISH AND RADISH QUENELLES



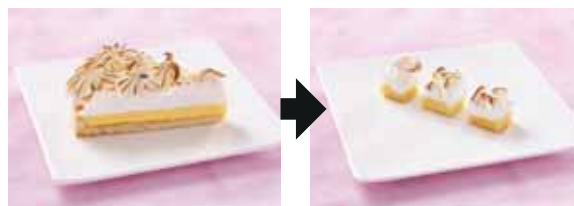
STEAK AND POTATO GRATIN

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Dessert



LEMON TART

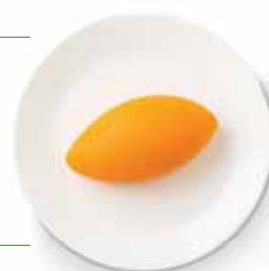


**BOOST  
PRODUCTIVITY**

**Blixer® 45**

**20 kg = 2 min**

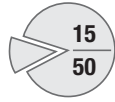
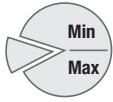
Texture-modified raw carrots



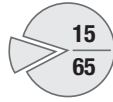
## FLOOR-STANDING Blixer®

Number of  
200 g  
portions

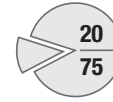
Quantities  
processed per  
operation



3 to 10 kg



3 to 13 kg



4 to 15 kg

VARIABLE SPEED from 300 to 3500 rpm

### Blixer® 15 V.V.



15 L

• 3 phase

### Blixer® 20 V.V.



20 L

• 3 phase

2 SPEEDS 1500 and 3000 rpm

### Blixer® 15



15 L

• 3 phase

### Blixer® 20



20 L

• 3 phase

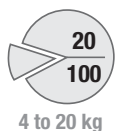
### Blixer® 23



23 L

• 3 phase

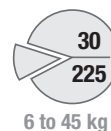
Find all our table-top models on page 110



4 to 20 kg



6 to 30 kg



6 to 45 kg

2 SPEEDS 1500 and 3000 rpm

### Blixer® 30



### Blixer® 45



### Blixer® 60



## PERFORMANCE RATES

| Models               | Quantities processed (kg) |     |     | Number of 200 g portions |
|----------------------|---------------------------|-----|-----|--------------------------|
|                      | Bowl capacity (litres)    | Min | Max |                          |
| Blixer® 15 - 15 V.V. | 15                        | 3   | 10  | 15 to 50                 |
| Blixer® 20 - 20 V.V. | 20                        | 3   | 13  | 15 to 65                 |
| Blixer® 23           | 23                        | 4   | 15  | 20 to 75                 |
| Blixer® 30           | 28                        | 4   | 20  | 20 to 100                |
| Blixer® 45           | 45                        | 6   | 30  | 30 to 150                |
| Blixer® 60           | 60                        | 6   | 45  | 30 to 225                |



## Blixer® 15

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

Choose your model:




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



## Blixer® 15 V.V.

|                            |  |
|----------------------------|--|
| Motor                      | Induction  |
| Wattage                    | 3000 W   |
| Voltage                    | 3 phase  |
| Speed                      | 300 to 3500 rpm  |
| Pulse                      | ✓  |
| Bowl                       | 15 L stainless steel   |
| See-through watertight lid | ✓  |
| Removable Blixer® arm      | ✓  |
| <b>Blade</b>               | All stainless steel detachable adjustable fine serrated 3 blade assembly |
| Number of 200 g portions   | 15-50  |

| Blixer® 15 V.V.           | Ref.  |
|---------------------------|-------|
| Blixer® 15 V.V. 400V/50/3 | 51507 |

 It is advisable to use a type A or type B GFCI

Choose your options:

| Blixer® 15 all models                          |       |  |
|--|-------|--|
| Options  | Ref.  |  |
| Additional stainless steel fine serrated blade | 57102 |  |
| Fine serrated blade                            | 59359 |  |



## Blixer® 20

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

## Blixer® 20 V.V.

|                            |  |
|----------------------------|--|
| Motor                      | Induction  |
| Wattage                    | 4400 W   |
| Voltage                    | 3 phase  |
| Speed                      | 300 to 3500 rpm  |
| Pulse                      | ✓  |
| Bowl                       | 20 L stainless steel   |
| See-through watertight lid | ✓  |
| Removable Blixer® arm      | ✓  |
| <b>Blade</b>               | All stainless steel detachable adjustable fine serrated 3 blade assembly |
| Number of 200 g portions   | 15-65  |

Choose your model:



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

| Blixer® 20 V.V.           | Ref.  |
|---------------------------|-------|
| Blixer® 20 V.V. 400V/50/3 | 51607 |

 It is advisable to use a type A or type B GFCI

Choose your options:

| Blixer® 20 all models                          |       |  |
|--|-------|--|
| Options  | Ref.  |  |
| Additional stainless steel fine serrated blade | 57102 |  |
| Fine serrated blade                            | 59359 |  |

[BACK TO SUMMARY](#)



### Blixer® 23

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 4500 W   |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP65 control panel with digital timer | ✓  |
| Bowl                                  | 23 L stainless steel   |
| See-through lid                       | ✓  |
| Lid wiper                             | ✓  |
| Blixer® arm                           | ✓  |
| <b>Blade</b>                          | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| Number of portions                    | 20-75  |

### Blixer® 30

|                                       |  |
|---------------------------------------|--|
| Motor                                 | Induction  |
| Wattage                               | 5400 W   |
| Voltage                               | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  |
| IP65 control panel with digital timer | ✓  |
| Bowl                                  | 28 L stainless steel   |
| See-through lid                       | ✓  |
| Lid wiper                             | ✓  |
| Blixer® arm                           | ✓  |
| <b>Blade</b>                          | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  |
| Number of portions                    | 20-100   |

Choose your model:

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

| Blixer® 30           | Ref.  |
|----------------------|-------|
| Blixer® 30 400V/50/3 | 52341 |

Choose your options:

|  | Blixer® 23  | Blixer® 30  |
|--|-------------|-------------|
| <b>Options</b>                                 | <b>Ref.</b> | <b>Ref.</b> |
| Additional stainless steel fine serrated blade | 57071       | 57076       |
| Fine serrated blade                            | 118292S     | 118241S     |



## Blixer® 45

## Blixer® 60

|                                       |  |  |
|---------------------------------------|--|--|
| Motor                                 | Induction  | Induction  |
| Wattage                               | 10000 W  | 11000 W  |
| Voltage                               | 3 phase  | 3 phase  |
| Speed                                 | 1500 rpm - 3000 rpm  | 1500 rpm - 3000 rpm  |
| Pulse                                 | ✓  | ✓  |
| IP65 control panel with digital timer | ✓  | ✓  |
| Bowl                                  | 45 L stainless steel   | 60 L stainless steel   |
| See-through lid                       | ✓  | ✓  |
| Lid wiper                             | ✓  | ✓  |
| Blixer® arm                           | ✓  | ✓  |
| <b>Blade</b>                          | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> | All stainless steel detachable adjustable fine serrated blade assembly - <b>Included</b> |
| 3 retractable wheels                  | ✓  | ✓  |
| Number of portions                    | 30-150   | 30-225   |

Choose your model:

| Blixer® 45 |           | Ref.  | Blixer® 60 |           | Ref.  |
|------------|-----------|-------|------------|-----------|-------|
| Blixer® 45 | 400V/50/3 | 53341 | Blixer® 60 | 400V/50/3 | 54341 |

Choose your options:

|  | Blixer® 45 |  | Blixer® 60 |  |
|--|------------|--|------------|--|
| Options  | Ref.       |  | Ref.       |  |
| Additional stainless steel fine serrated blade | 57083      |  | 57093      |  |
| Fine serrated blade                            | 118243S    |  | 118245S    |  |

[BACK TO SUMMARY](#)

# KITCHEN BLENDERS



## EXPERTLY BLENDED IN SECONDS

Both powerful and durable, the BL 3 and BL 5 Kitchen Blenders are based on X-Flow technology, for a very fine, very fast result with both small and large quantities. Produces a wide range of sweet and savoury liquid preparations such as veloutés, soups, sauces, coulis, purées, pancake and cake batters.



# KITCHEN BLENDERS

**POWERFUL  
& DURABLE**

## REMOVABLE CAP

Possibility of adding liquids and other ingredients during processing.

**The quietest**  
Blender on the market

## EXCLUSIVITY

### WATERTIGHT LID

Includes a no-splash safety function.



## MOTOR BASE

- Powerful 1 200 W motor.
- Designed especially to reduce the loading height.

## Easy Guide



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

## EXCLUSIVITY

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

**NEW**



## HANDLES

- **Soft Touch**
  - **Secondary**
- Easy-to-handle bowl even when full.

## STAINLESS STEEL BOWL

Large capacity: 5 litres. Large quantities can be processed in a single batch.

## TIMER

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



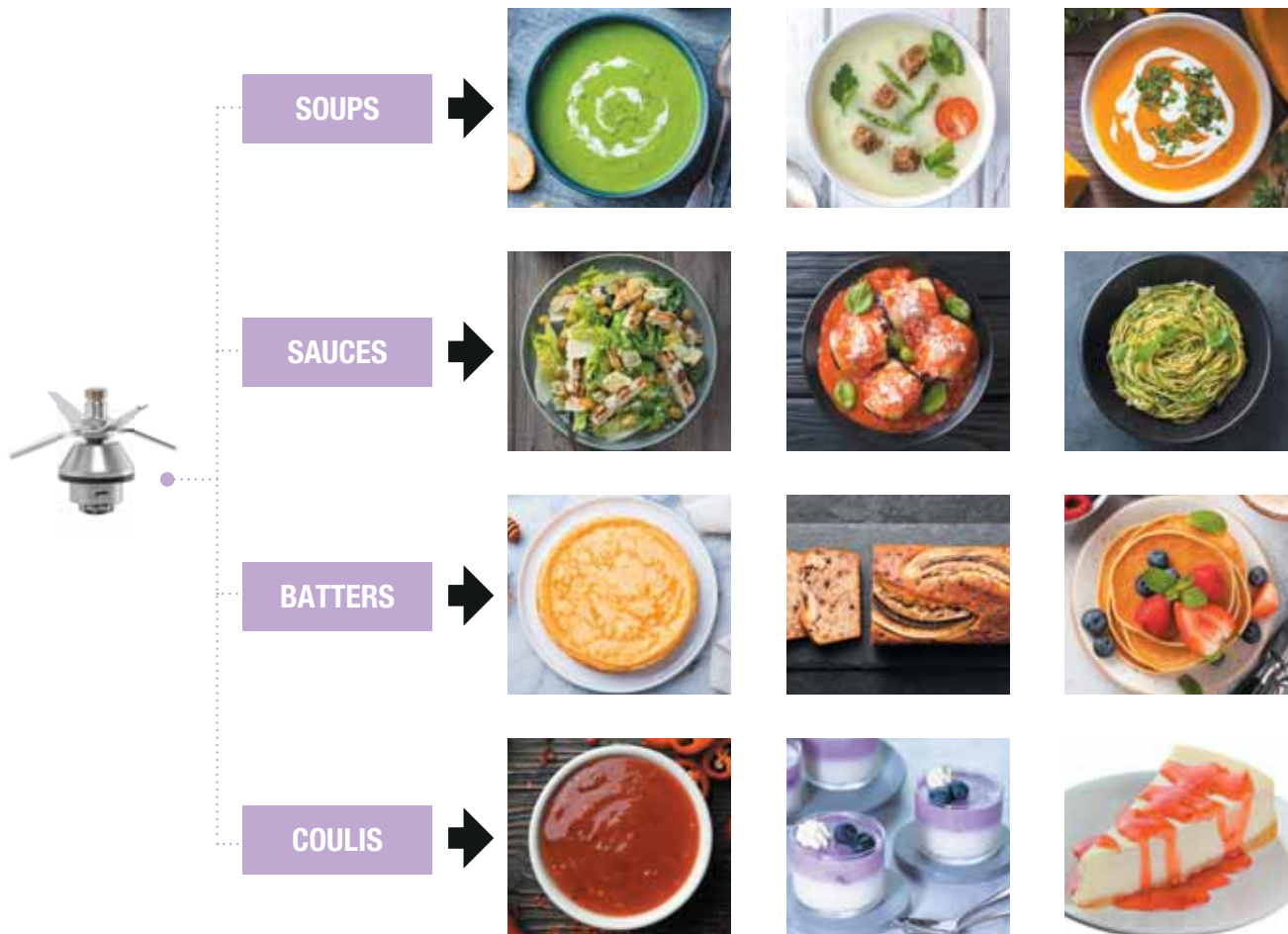
**BOOST  
PRODUCTIVITY**

**Up to 3.5 L/min\***

Sauce



\*The data may vary depending on the cuts and ingredients.



# X-Flow<sup>®</sup> Technology

Maximum turbulence!

- 1 **BLADE ASSEMBLY**  
4 large asymmetrical blades  
→ maximises mixing volume
- 2 **BOWL RIBS**  
specially designed  
→ improve ingredient circulation
- 3 **LID**  
Flow-guides  
→ push the preparation back to the blades





NEW



### BL 3

|                   |  |
|-------------------|--|
| Wattage           | 1 100 W  |
| Voltage           | Single phase                                       |
| Speed             | 500 to 12 600 rpm                                  |
| Pulse             | ✓  |
| R-Crush function  | ✓  |
| Timer             | ✓  |
| Bowl              | 3 L stainless steel                                |
| Blade             | Stainless steel 4-blade assembly - <b>included</b> |
| X-Flow Technology | ✓  |

Choose your model:

| BL 3                  | Ref.   |
|-----------------------|--------|
| BL 3 220-240V/50-60/1 | 47011A |



Choose your options:

| Options           | Ref.  |
|-------------------|-------|
| 3 L bowl assembly | 28230 |

NEW



## BL 5

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

Choose your model:

| BL 5                  | Ref.   |
|-----------------------|--------|
| BL 5 220-240V/50-60/1 | 47001A |



Choose your options:

| Options           | Ref.  |
|-------------------|-------|
| 3 L bowl assembly | 28230 |
| 5 L bowl assembly | 28250 |



# 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 user comfort.



## PERFORMANCE

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

For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

## Easy Guide

## LONG SERVICE LIFE

Stainless steel motor base for intensive use.

## INNOVATION



## ERGONOMICS

**The lug on the motor base** can be used to rest the mixer on the rim of the pan to make it easier to handle and relieve some of the strain.

**The lug** allows to wind the cord to make it easier to store and prevent wear and tear.

## INNOVATION



STAINLESS STEEL BELL

## 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.



## 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 emulsifying disc is available on the Mini and MicroMix® product lines.



**BOOST PRODUCTIVITY**

**MP 450 Ultra**

**100 L = 5 min**

**MP 800 Turbo**

**400 L = 6 min**

## DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 144



# IMMERSION BLENDERS

## MINI

**Mini MP**  
See page 140



220 W MicroMix®  
240 W Mini MP 160 V.V.  
270 W Mini MP 190 V.V.  
290 W Mini MP 240 V.V.

## COMPACT

**CMP**  
See page 142



310 W CMP 250 V.V.  
350 W CMP 300 V.V.  
400 W CMP 350 V.V.  
420 W CMP 400 V.V.

## LARGE

**MP**  
See page 145



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 73 litres

50 litres 100 litres 200 litres 300 litres 400 litres



Commercial foodservice

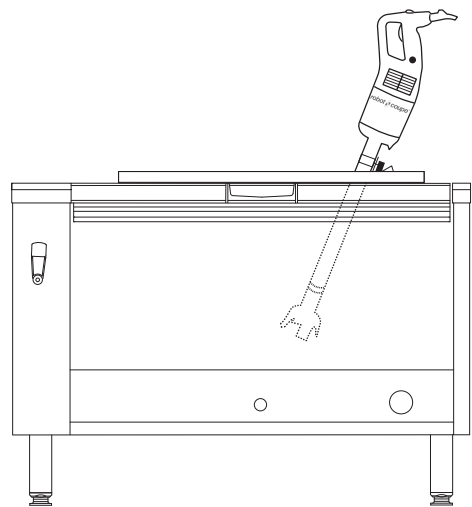
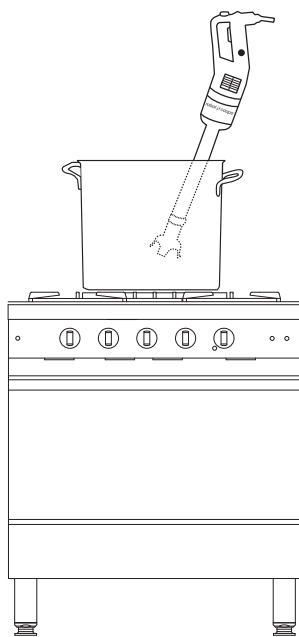
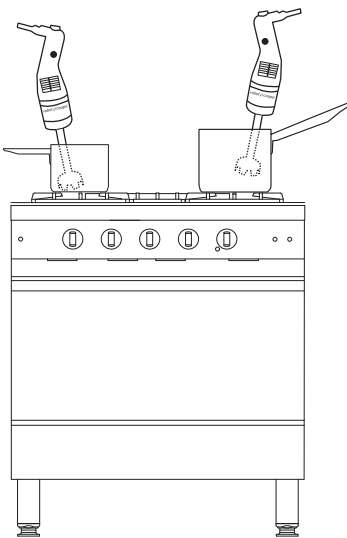
Institutions, caterers, intensive use

Emulsions

Small portions

Regular use

Large receptacles



## SPECIAL FOR TILTING PAN

**CMP - MP Ultra**  
See page 149



**350 W**  
CMP 300  
V.V.

**440 W**  
MP 350  
Ultra TP

**1000 W**  
MP 800  
Turbo TP

30 litres    50 litres    100+ litres

Commercial foodservice, institutions

Special for Tilting Pan

## COMBI

**MINI MP - CMP - MP Ultra - MP FW Ultra**  
See page 151



**270 W**  
Mini MP  
190 Combi

**290 W**  
Mini MP  
240 Combi

**310 W**  
CMP 250  
Combi

**350 W**  
CMP 300  
Combi

**440 W**  
MP 350  
Combi Ultra

**500 W**  
MP 450  
Combi Ultra

**500 W**  
MP 450  
FW Ultra

**500 W**  
MP 450 XL  
FW Ultra

15 litres    30 litres    50 litres    100 litres    100 litres    100 litres

Commercial foodservice

Regular use

Institutions, caterers

Intensive use

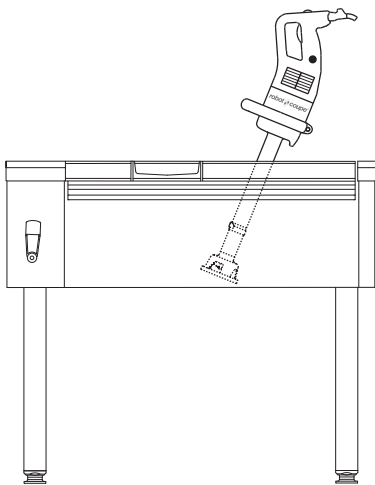


## CLEANING



Quick and easy to clean:

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



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

# 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 mixer and attachments.



### INNOVATION

#### AEROMIX

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



#### BLADE

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



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





Wall support



## MicroMix®

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



**Special Merchandising Pack**  
to display 6 MicroMix mixers in showrooms.

|                              | Ref.  | Sales unit |  | Packaging unit |  |
|------------------------------|-------|------------|--|----------------|--|
| Micromix 230V/50/1           | 34901 | 1          |  | 1              |  |
| Pack of 6 Micromix 230V/50/1 | 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.



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



### BLADE



### AEROMIX For emulsions





## Mini MP 160 V.V.

|                       |   |
|-----------------------|---|
| Wattage               | 240 W   |
| Voltage               | Single phase  |
| Speed                 | 2000 to 12500 rpm   |
| Blade, bell and shaft | Length 160 mm - all stainless steel                                       |
| Removable blade       | ✓   |
| Removable bell        | No  |
| Removable foot        | ✓   |
| Dimensions            | Length 455 mm, Ø 78 mm  |
| Gross weight          | 2.4 kg  |
| <b>Accessories</b>    | Stainless steel Aeromix <b>Included</b><br>Wall support - <b>Included</b> |

## Mini MP 190 V.V.

|                       |   |
|-----------------------|---|
| Wattage               | 270 W   |
| Voltage               | Single phase  |
| Speed                 | 2000 to 12500 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  |
| <b>Accessories</b>    | Stainless steel Aeromix <b>Included</b><br>Wall support - <b>Included</b> |

## Mini MP 240 V.V.

|                       |   |
|-----------------------|---|
| Wattage               | 290 W   |
| Voltage               | Single phase  |
| Speed                 | 2000 to 12500 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  |
| <b>Accessories</b>    | Stainless steel Aeromix <b>Included</b><br>Wall support - <b>Included</b> |

Choose your model:



| Mini MP 160 V.V.           | Ref.  |
|----------------------------|-------|
| Mini MP 160 V.V. 230V/50/1 | 34741 |

| Mini MP 190 V.V.           | Ref.  |
|----------------------------|-------|
| Mini MP 190 V.V. 230V/50/1 | 34751 |

| Mini MP 240 V.V.           | Ref.  |
|----------------------------|-------|
| Mini MP 240 V.V. 230V/50/1 | 34761 |



**Whisk function**

**Mini MP 190 Combi**

See page 152



**Whisk function**

**Mini MP 240 Combi**

See page 152



**Mixipot®**

All stainless steel induction suitable recipients, ideal for all your preparations.

| Models          | Ref.   |
|-----------------|--------|
| 4-litre Mixipot | 103925 |

# 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.



## 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.

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

## AFTER SALES SERVICE: DETACHABLE POWER CORD

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





## CMP 250 V.V.    CMP 300 V.V.    CMP 350 V.V.    CMP 400 V.V.

|                       |  |  |  |  |
|-----------------------|--|--|--|--|
| Wattage               | 310 W  | 350 W  | 400 W  | 420 W  |
| Voltage               | Single phase                                 | Single phase                                 | Single phase                                 | Single phase                                 |
| Speed                 | 2300 to 9600 rpm<br>(self regulating system) | 2300 to 9600 rpm<br>(self regulating system) | 2300 to 9600 rpm<br>(self regulating system) | 2300 to 9600 rpm<br>(self regulating system) |
| Blade, bell and shaft | Length 250 mm -<br>all stainless steel       | Length 300 mm -<br>all stainless steel       | Length 350 mm -<br>all stainless steel       | Length 400 mm -<br>all stainless steel       |
| Removable blade       | ✓  | ✓  | ✓  | ✓  |
| Removable bell        | ✓  | ✓  | ✓  | ✓  |
| Removable foot        | No   | No   | No   | No   |
| Dimensions            | Length 650 mm,<br>Ø 94 mm                    | Length 660 mm,<br>Ø 94 mm                    | Length 700 mm,<br>Ø 94 mm                    | Length 763 mm,<br>Ø 94 mm                    |
| Gross weight          | 3.9 kg                                       | 3.9 kg                                       | 4.1 kg                                       | 4.1 kg                                       |
| Accessories           | Wall support - <b>Included</b>               | Wall support - <b>Included</b>               | Wall support - <b>Included</b>               | Wall support - <b>Included</b>               |

Choose your model:



| CMP 250 V.V.              | Ref.   |
|---------------------------|--------|
| CMP 250 V.V.<br>230V/50/1 | 34241B |

| CMP 300 V.V.              | Ref.   |
|---------------------------|--------|
| CMP 300 V.V.<br>230V/50/1 | 34231B |

| CMP 350 V.V.              | Ref.   |
|---------------------------|--------|
| CMP 350 V.V.<br>230V/50/1 | 34251B |

| CMP 400 V.V.              | Ref.   |
|---------------------------|--------|
| CMP 400 V.V.<br>230V/50/1 | 34261B |



**Whisk function**  
**CMP 250 Combi**  
See page 153



**Whisk function**  
**CMP 300 Combi**  
See page 153



**Mixipot®**  
All stainless steel induction suitable recipients, ideal for all your preparations.

| Models          | Ref.   |
|-----------------|--------|
| 4-litre Mixipot | 103925 |

## 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

|  |             |
|--|-------------|
| <b>1 universal stainless steel pan support 1</b>   | <b>Ref.</b> |
| To be attached to the edge of the pan.             | 27358       |
| <b>3 adjustable stainless steel pan supports 2</b> | <b>Ref.</b> |
| 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.



For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

## INNOVATION



## ERGONOMICS

**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.

**The lug** allows to wind the cord 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

### MP 350 Ultra V.V.

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

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

Choose your model:



| MP 350 Ultra           | Ref.   |
|------------------------|--------|
| MP 350 Ultra 230V/50/1 | 34801L |

| MP 350 Ultra V.V.           | Ref.   |
|-----------------------------|--------|
| MP 350 V.V. Ultra 230V/50/1 | 34841L |



**Whisk function**  
**MP 350 Combi Ultra**  
 See page 154

Choose your options:

| MP 350 Ultra / MP 350 Ultra V.V. |       |  |
|----------------------------------|-------|--|
| Options                          | Ref.  |  |
| EasyGrip removable handle        | 27359 |  |



## MP 450 Ultra

|                       |                                     |
|-----------------------|-------------------------------------|
| Wattage               | 500 W                               |
| Voltage               | Single phase                        |
| Speed                 | 9500 rpm                            |
| Blade, bell and shaft | Length 450 mm - all stainless steel |
| Removable blade       | ✓                                   |
| Removable bell        | ✓                                   |
| Removable foot        | No                                  |
| EasyPlug              | ✓                                   |
| Dimensions            | Length 840 mm, Ø 125 mm             |
| Gross weight          | 6.3 kg                              |
| <b>Accessories</b>    | Wall support - <b>Included</b>      |

## MP 450 Ultra V.V.

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

Choose your model:

| MP 450 Ultra           | Ref.   |
|------------------------|--------|
| MP 450 Ultra 230V/50/1 | 34811L |

| MP 450 Ultra V.V.           | Ref.   |
|-----------------------------|--------|
| MP 450 V.V. Ultra 230V/50/1 | 34851L |



**Whisk function**

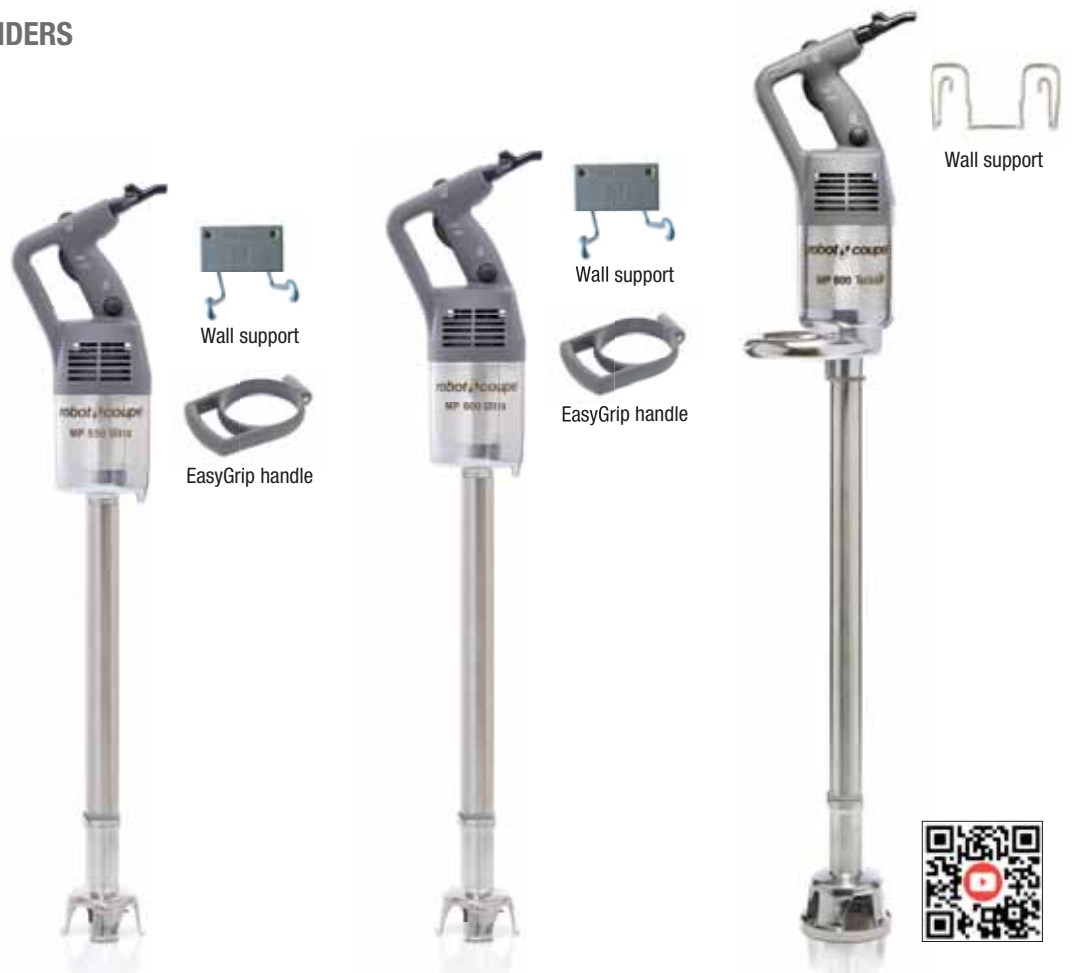
**MP 450 Combi Ultra**

See page 154

Choose your options:

| MP 450 Ultra / MP 450 Ultra V.V. |       |  |
|----------------------------------|-------|--|
| Options                          | Ref.  |  |
| EasyGrip removable handle        | 27359 |  |

## IMMERSION BLENDERS



### MP 550 Ultra

### MP 600 Ultra

### MP 800 Turbo

|                           |                                     |                                     |                                     |
|---------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Wattage                   | 750 W                               | 850 W                               | 1000 W                              |
| Voltage                   | Single phase                        | Single phase                        | Single phase                        |
| Speed                     | 9000 rpm                            | 9500 rpm                            | 9500 rpm                            |
| Blade, bell and shaft     | Length 550 mm - all stainless steel | Length 600 mm - all stainless steel | Length 740 mm - all stainless steel |
| Removable blade           | ✓                                   | ✓                                   | ✓                                   |
| Removable bell            | ✓                                   | ✓                                   | ✓                                   |
| Removable foot            | No                                  | No                                  | No                                  |
| Second handle             | Removable <b>EasyGrip</b> handle    | Removable <b>EasyGrip</b> handle    | Integrated stainless steel handle   |
| Electronic booster system | No                                  | No                                  | Electronic booster system for motor |
| EasyPlug                  | ✓                                   | ✓                                   | ✓                                   |
| Dimensions                | Length 940 mm, Ø 125 mm             | Length 980 mm, Ø 125 mm             | Length 1130 mm, Ø 125 mm            |
| Gross weight              | 6.6 kg                              | 7.4 kg                              | 9.2 kg                              |
| <b>Accessories</b>        | Wall support - <b>Included</b>      | Wall support - <b>Included</b>      | Wall support - <b>Included</b>      |

Choose your model:



| MP 550 Ultra           | Ref.    |
|------------------------|---------|
| MP 550 Ultra 230V/50/1 | 34821LH |

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

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

## Stainless steel pan supports



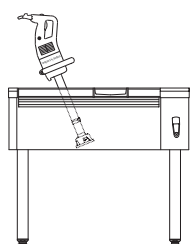
|  |             |
|--|-------------|
| <b>1 universal stainless steel pan support 1</b>   | <b>Ref.</b> |
| To be attached to the edge of the pan.             | 27358       |
| <b>3 adjustable stainless steel pan supports 2</b> | <b>Ref.</b> |
| For 330 to 650 mm diameter pans                    | 27363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

# SPECIAL RANGE FOR TILTING PANS

**NEW**

The New Special MP range for Tilting Pans is perfectly suited for all cooking pans, whether small, large or tilting.

These shorter and easier-to-handle Robot-Coupe immersion blenders are #THEsolution for convenient and comfortable use.



## ERGONOMIE

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).



## INNOVATION

## ERGONOMICS

**Double handle - Maximum comfort!**  
Ergonomic handles for optimum user comfort, easy to use thanks to better distribution of the machine’s weight!



## EASY TO USE

**Reinforced bell** with a stainless steel ring that makes the appliance easy to glide in a tilting bratt pans, with excellent manoeuvrability.

## PERFORMANCE

High-power motor to **optimise blending time.**

## LONG SERVICE LIFE

Stainless steel motor base for intensive use. Stainless steel shaft, bell and blade. Reinforced bell.



**Easy Guide**

## DURABILITY

Equipped with a 6-level watertightness system.

## INNOVATION

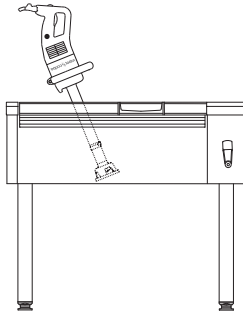
### CLEANING

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



## IMMERSION BLENDERS

### SPECIAL FOR TILTING PAN



### CMP 300 V.V.

|                           |   |
|---------------------------|---|
| Wattage                   | 350 W                                     |
| Voltage                   | Single phase                              |
| Speed                     | 2300 to 9600 rpm (self regulating system) |
| Blade, bell and shaft     | Length 300 mm - all stainless steel       |
| Removable blade           | ✓   |
| Reinforced bell           | No  |
| Removable bell            | ✓   |
| Removable foot            | No  |
| Second handle             | No  |
| Electronic booster system | No  |
| EasyPlug                  | ✓   |
| Dimensions                | Length 660 mm, Ø 94 mm                    |
| Gross weight              | 3,9 kg                                    |
| <b>Accessories</b>        | Wall support - <b>Included</b>            |

Choose your model:



| CMP 300 V.V.           | Ref.   |
|------------------------|--------|
| CMP 300 V.V. 230V/50/1 | 34231B |



### MP 350 Ultra TP

|                           |                                     |
|---------------------------|-------------------------------------|
| Wattage                   | 440 W                               |
| Voltage                   | Single phase                        |
| Speed                     | 9500 rpm                            |
| Blade, bell and shaft     | Length 350 mm - all stainless steel |
| Removable blade           | ✓                                   |
| Reinforced bell           | ✓                                   |
| Removable bell            | ✓                                   |
| Removable foot            | No                                  |
| Second handle             | Removable <b>EasyGrip</b> handle    |
| Electronic booster system | No                                  |
| EasyPlug                  | ✓                                   |
| Dimensions                | Length 763 mm, Ø 125 mm             |
| Gross weight              | 8 kg                                |
| <b>Accessories</b>        | Wall support - <b>Included</b>      |

| MP 350 Ultra TP           | Ref.   |
|---------------------------|--------|
| MP 350 Ultra TP 230V/50/1 | 34591L |



### MP 800 Turbo TP

|                           |                                     |
|---------------------------|-------------------------------------|
| Wattage                   | 1000 W                              |
| Voltage                   | Single phase                        |
| Speed                     | 9500 rpm                            |
| Blade, bell and shaft     | Length 350 mm - all stainless steel |
| Removable blade           | ✓                                   |
| Reinforced bell           | ✓                                   |
| Removable bell            | ✓                                   |
| Removable foot            | ✓                                   |
| Second handle             | Integrated stainless steel handle   |
| Electronic booster system | Electronic booster system for motor |
| EasyPlug                  | ✓                                   |
| Dimensions                | Length 845 mm, Ø 125 mm             |
| Gross weight              | 8,2 kg                              |
| <b>Accessories</b>        | Wall support - <b>Included</b>      |

| MP 800 Turbo TP             | Ref.   |
|-----------------------------|--------|
| MP 800 Turbo TP - 230V/50/1 | 34791L |

## WHICH MACHINE FOR YOUR TILTING PAN?

|            | Tilting pan depth 150-200 mm | Tilting pan depth 250-300+ mm |                 |
|------------|------------------------------|-------------------------------|-----------------|
| Volume (L) | < 30                         | 50-100                        | 100+            |
| Motor base | CMP 300 V.V.                 | MP 350 Ultra TP               | MP 800 Turbo TP |

# COMBI PRODUCT RANGE

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

## POWERFUL

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

## EASY TO OPERATE

Variable speed button easy to use with one hand.

## ERGONOMIC

Ergonomic handle for easier grasping.

## CONVENIENT

Self regulating speed system for sophisticated preparations.



## EMULSIFY



Salad dressing, mayonnaise, sauces, etc.

## BLEND



Pancake batter, tomato pulp, seasoning, etc.

## MIX



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 190 Combi

### Mini MP 240 Combi

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

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

Choose your model:



| Mini MP 190 Combi           | Ref.  |
|-----------------------------|-------|
| Mini MP 190 Combi 230V/50/1 | 34771 |

| Mini MP 240 Combi           | Ref.  |
|-----------------------------|-------|
| Mini MP 240 Combi 230V/50/1 | 34781 |

Choose your options:

|                          | Mini MP 190 Combi | Mini MP 240 Combi |
|--------------------------|-------------------|-------------------|
| <b>Option</b>            | <b>Ref.</b>       | <b>Ref.</b>       |
| Mini MP whisk attachment | 27333             | 27333             |



### Mixipot®

All stainless steel induction suitable recipients, ideal for all your preparations.

| Models          | Ref.   |
|-----------------|--------|
| 4-litre Mixipot | 103925 |



## CMP 250 Combi

|                       |   |
|-----------------------|---|
| Wattage               | 310 W   |
| Voltage               | Single phase  |
| Speed                 | 2300 to 9600 rpm for mixer function,<br>500 to 1800 rpm for whisk with self regulating speed system |
| Blade, bell and shaft | Length 250 mm - all stainless steel   |
| Removable blade       | ✓   |
| Removable bell        | ✓   |
| Removable foot        | ✓ equipped with a 3-level watertightness system   |
| Metal whisk box       | ✓   |
| Detachable whisk      | ✓   |
| EasyPlug              | ✓   |
| Dimensions            | Total length with tube 640 mm<br>with whisk 610 mm, Ø 125 mm  |
| Gross weight          | 5.6 kg  |
| <b>Accessories</b>    | Wall support - <b>Included</b>  |

Choose your model:



Choose your options:

| CMP 250 Combi           | Ref.   |
|-------------------------|--------|
| CMP 250 Combi 230V/50/1 | 34301B |



## CMP 300 Combi

|                       |   |
|-----------------------|---|
| Wattage               | 350 W   |
| Voltage               | Single phase  |
| Speed                 | 2300 to 9600 rpm for mixer function,<br>500 to 1800 rpm for whisk with self regulating speed system |
| Blade, bell and shaft | Length 300 mm - all stainless steel   |
| Removable blade       | ✓   |
| Removable bell        | ✓   |
| Removable foot        | ✓ equipped with a 3-level watertightness system   |
| Metal whisk box       | ✓   |
| Detachable whisk      | ✓   |
| EasyPlug              | ✓   |
| Dimensions            | Total length with tube 700 mm<br>with whisk 610 mm, Ø 125 mm  |
| Gross weight          | 5.7 kg  |
| <b>Accessories</b>    | Wall support - <b>Included</b>  |

| CMP 300 Combi           | Ref.   |
|-------------------------|--------|
| CMP 300 Combi 230V/50/1 | 34311B |

|                            | CMP 250 Combi | CMP 300 Combi |
|----------------------------|---------------|---------------|
| <b>Options</b>             | <b>Ref.</b>   | <b>Ref.</b>   |
| CMP Combi whisk attachment | 27248         | 27248         |
| Mixer foot                 | 27249         | 27250         |

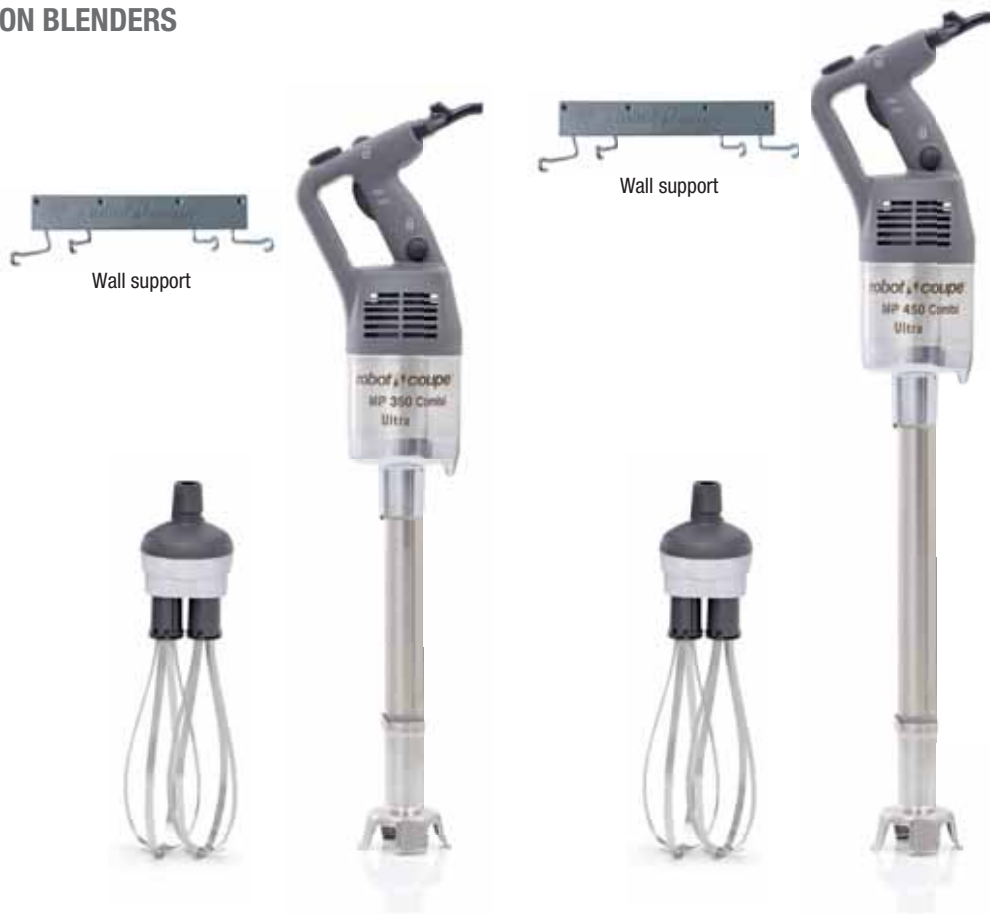


## Mixipot®

All stainless steel induction suitable recipients, ideal for all your preparations.

| Models          | Ref.   |
|-----------------|--------|
| 4-litre Mixipot | 103925 |

## IMMERSION BLENDERS



### MP 350 Combi Ultra

|                       |   |
|-----------------------|---|
| Wattage               | 440 W   |
| Voltage               | Single phase  |
| Speed                 | 1500 to 9000 rpm for mixer function,<br>250 to 1500 rpm for whisk function with self<br>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<br>with whisk: 805 mm, Ø 125 mm   |
| Gross weight          | 7.9 kg  |
| <b>Accessories</b>    | Wall support - <b>Included</b>  |

Choose  
your model:



| MP 350 Combi Ultra           | Ref.   |
|------------------------------|--------|
| MP 350 Combi Ultra 230V/50/1 | 34861L |

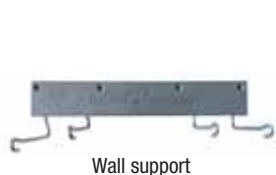
### MP 450 Combi Ultra

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

| MP 450 Combi Ultra           | Ref.   |
|------------------------------|--------|
| MP 450 Combi Ultra 230V/50/1 | 34871L |

Choose  
your options:

|                           | MP 350 Combi Ultra |  | MP 450 Combi Ultra |  |
|---------------------------|--------------------|--|--------------------|--|
| Options                   | Ref.               |  | Ref.               |  |
| MP Combi whisk attachment | 27210              |  | 27210              |  |
| Mixing attachment         | 27355              |  | 27355              |  |
| Mixer foot                | 39354              |  | 39354              |  |
| EasyGrip removable handle | 27359              |  | 27359              |  |



Wall support



## MP 450 FW Ultra

|                 |   |
|-----------------|---|
| Wattage         | 500 W                                       |
| Voltage         | Single phase                                |
| Speed           | 250 to 1500 rpm<br>(self regulating system) |
| Whisk           | 280 mm long detachable whisk                |
| Metal whisk box | ✓   |
| EasyPlug        | ✓   |
| Dimensions      | Length 800 mm, Ø 125 mm                     |
| Gross weight    | 8.6 kg                                      |

**Accessories** Wall support - **Included**

Choose your model:



| MP 450 FW Ultra              | Ref.   |
|------------------------------|--------|
| MP 450 FW Ultra<br>230V/50/1 | 34881L |



Wall support

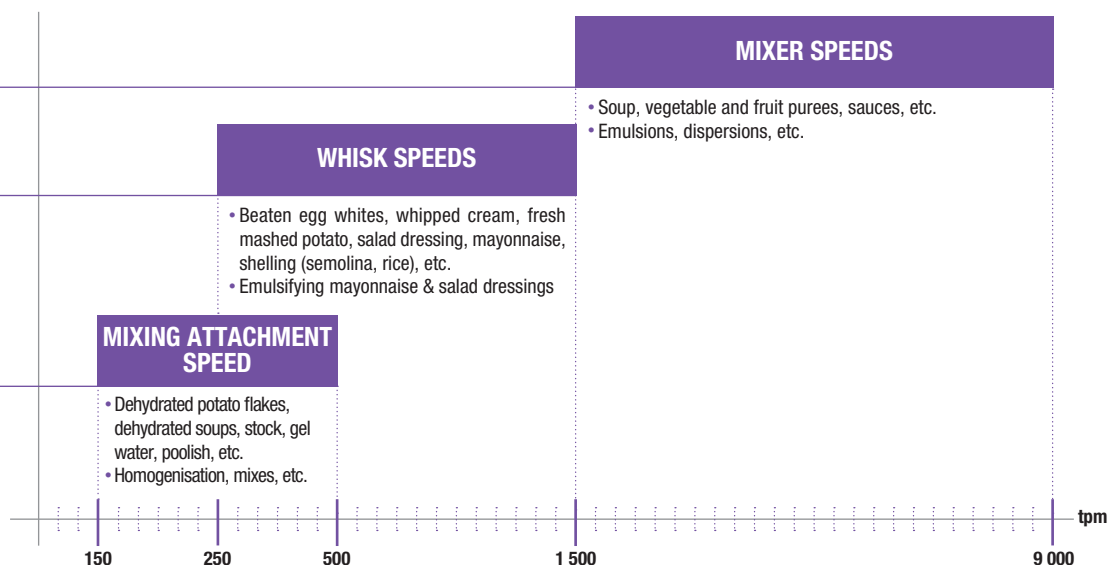


## MP 450 XL FW Ultra

|                 |   |
|-----------------|---|
| Wattage         | 500 W                                       |
| Voltage         | Single phase                                |
| Speed           | 150 to 510 rpm<br>(self regulating system)  |
| Whisk           | Detachable mixing attachment<br>690 mm long |
| Metal whisk box | ✓   |
| EasyPlug        | ✓   |
| Dimensions      | Length 1210 mm, Ø 175 mm                    |
| Gross weight    | 8.6 kg                                      |

**Accessories** Wall support - **Included**

| MP 450 XL FW Ultra              | Ref.   |
|---------------------------------|--------|
| MP 450 XL FW Ultra<br>230V/50/1 | 34281L |



[BACK TO SUMMARY](#)

# 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.



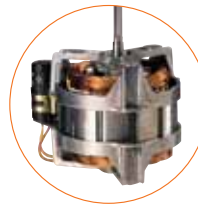
### AUTOMATIC FEED TUBE

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



### BASKET

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



### INDUCTION MOTOR

### Easy Guide

## NEW

Anti-splash spouts in 2 different sizes\*:

- 1 Jug / Blender bowl
- 2 Served by the glass



## NEW

### DRIP TRAY\*

Large capacity so the worktop is always clean.



## NEW

### SLOPING BASE\*

For optimum evacuation of juice.

### MOTOR

- Quiet so it can be used right in front of the customer.
- 1000 W designed for intensive use throughout the day\*\*



Pulp is ejected under the worktop\*\*

### Two ways of using the juicer:



- 1 Pulp ejected into a container.  
Large capacity translucent pulp collector.

- 2 Continuous pulp ejection\*\*. Pulp ejection chute: continuous pulp ejection directly into a bin under the worktop.



\*J 80 Buffet and J 100  
\*\*J 100 only

# OUR USERS



## BARS, RESTAURANTS AND HEALTHCARE FACILITIES

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



## HOTELS, CANTEENS AND CAFETERIAS

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



## JUICE BARS AND SUPERMARKETS

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



### BOOST PRODUCTIVITY

**2 L = 1 min**  
Fresh juice



### RETURN ON INVESTMENT



20 glasses / day

=

**J 100 written off in 25 days**



### ZERO WASTE

100% sustainable profitability

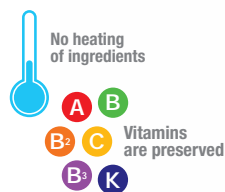
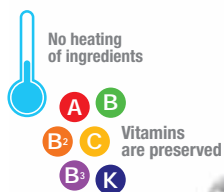


Add your vegetable or fruit pulp to the batter for your cakes, waffles, salads, and even your omelettes.



Scan the QR code for zero-waste recipes!

## JUICE EXTRACTORS



### J 80

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

### J 80 Buffet

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

Choose your model:

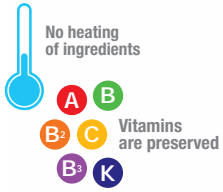


| J 80           | Ref.   |
|----------------|--------|
| J 80 230V/50/1 | 56001B |

| J 80 Buffet           | Ref.   |
|-----------------------|--------|
| J 80 Buffet 230V/50/1 | 56201B |

Choose your options:

| J 80 all models                      |       |
|--------------------------------------|-------|
| Accessories                          | Ref.  |
| Base + XL drip tray + long spout kit | 49230 |



## J 100

|                                |  |
|--------------------------------|--|
| Motor                          | Induction                                  |
| Wattage                        | 1000 W                                     |
| Voltage                        | Single phase                               |
| Flow rate                      | 160 L/hr                                   |
| Bowl                           | Stainless steel                            |
| Chute                          | ✓ - <b>Automatic</b> Ø 79 mm               |
| Filter                         | Stainless steel                            |
| Grating disc                   | Stainless steel - <b>For intensive use</b> |
| Useful height under spout      | 251 mm                                     |
| <b>TYPE OF SERVICE:</b> Glass  | ✓  |
| Jug                            | ✓  |
| Blender bowl                   | ✓  |
| No-splash spout                | ✓ - <b>2 sizes</b>                         |
| Sloping 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 | 56101B |



Choose your options:

| J 100                                |       |
|--------------------------------------|-------|
| Accessories                          | Ref.  |
| Base + XL drip tray + long spout kit | 49230 |

## JUICE AND COULIS EXTRACTOR

- Juicing of high-pulp fruit and vegetables.
- Extraction of small amounts of cooked or soft fruit and vegetable coulis.
- Keeps beneficial skin, seeds and fibre.



### C 40

|           |                    |
|-----------|--------------------|
| Motor     | Induction          |
| Wattage   | 500 W              |
| Voltage   | 230 V single-phase |
| Speed     | 1,500 rpm          |
| Flow rate | 12 L/hr            |
| Bowl      | Composite material |

Choose your model:

| C 40           | Ref.   |
|----------------|--------|
| C 40 230V/50/1 | 55041D |

Gaspatcho, tomato sauce, meat and fish marinades, smoothies, fruit coulis, sorbets and ice-cream.



Thick tomato juice for gaspatcho and sauces.



Lemon juice for beverages, sorbets and marinades.



# AUTOMATIC SIEVES

## MAXIMIZE THE YIELD, MINIMIZE THE EFFORT

Our multi-purpose, heavy duty, automatic sieves are designed to make fruit coulis and pulp, vegetable mousse, stock, fish soups, etc. by separating seeds, stones, fibres and shells without grinding them. The continuous feed system makes it easy to use and a great time saver, especially for homemade dishes.



# AUTOMATIC SIEVES

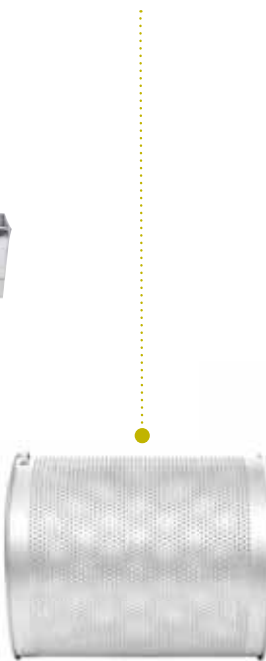
## HOPPER

Continuous feeding of washed ingredients that have not been shelled or seeded.



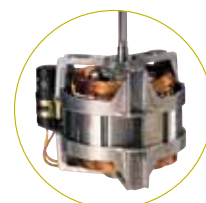
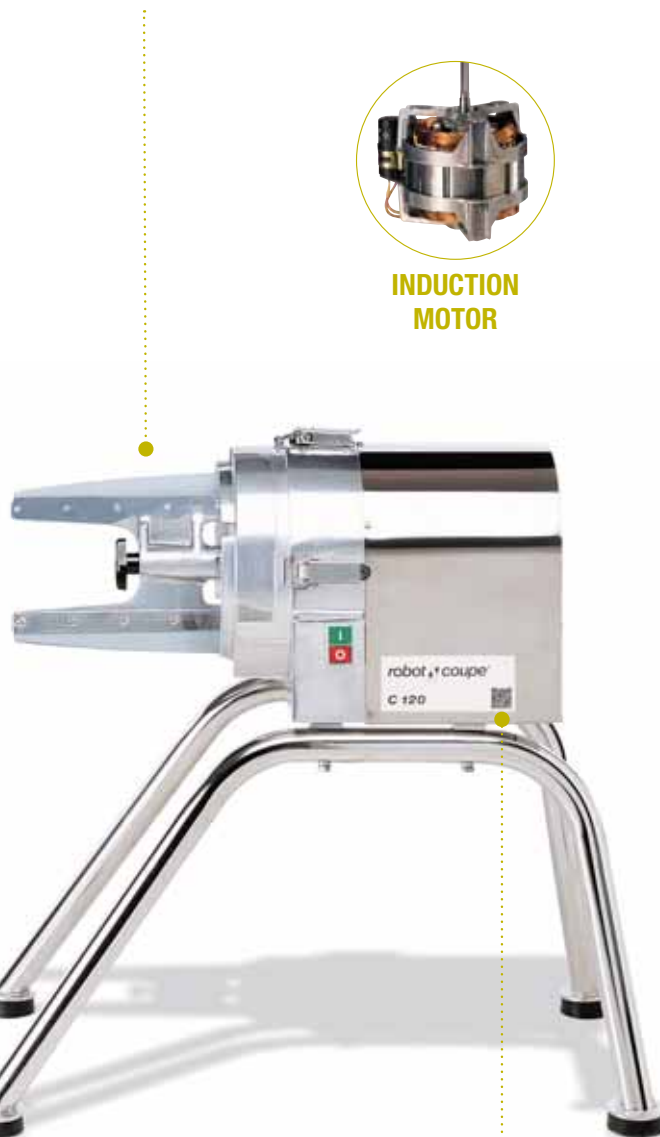
## PERFORATED BASKET

The products fall inside the basket where they are centrifuged.



## PADDLES

System of paddles rotating at 1500 rpm, causing the ingredients inside the basket to be separated by centrifugal force.



**INDUCTION MOTOR**



## FINISHED PRODUCT EJECTION CHUTE

There is no bitter taste in the finished product when it comes out the chute because the seeds, stones, bones and shells are not ground.

## WASTE EJECTION CHUTE

That is, skins, seeds, stones, tails, shells, fibres, etc.

**Easy Guide**



**BOOST  
PRODUCTIVITY**

**C 120**

**120 kg = 60 min**

Apple puree





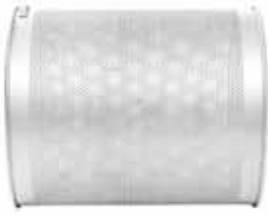
**1 mm**  
(Standard)



**TOMATO, CAPSICUM,  
APPLE COMPOTE, etc.**



**FISH AND SHELLFISH SOUP**



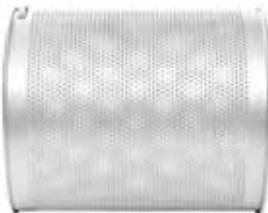
**2 mm**



**OLIVES**



**CHERRIES, PLUMS, etc.**



**3 mm**



**5 mm**



**APRICOTS**



**PEACHES, PRUNES, etc.**



**0.5 mm**  
To filter fibres and very fine  
impurities. Used in addition to  
the 1 mm perforated basket.



**BERRIES, CHESTNUTS, etc.**



**PLANT-BASED BEVERAGES  
(COCONUT MILK,  
ALMOND MILK, etc.)**

For more applications, contact your Territory Manager.

## AUTOMATIC SIEVES



### C 80

|                             |  |
|-----------------------------|--|
| Motor                       | Induction                                |
| Wattage                     | 650 W                                    |
| Voltage                     | Single phase                             |
| Speed                       | 1500 rpm                                 |
| Flow rate                   | 60 kg/hr                                 |
| Continuous feed             | ✓  |
| Continuous waste ejection   | ✓  |
| Motor base                  | Stainless steel                          |
| Bowl                        | Stainless steel                          |
| Feet                        | -  |
| Hopper                      | Stainless steel                          |
| <b>Table-top model</b>      | ✓  |
| <b>Floor-standing model</b> | -  |
| <b>Perforated basket</b>    | 1 mm perforated basket - <b>Included</b> |



### C 120

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

Choose your model:



| C 80           | Ref.  |
|----------------|-------|
| C 80 230V/50/1 | 55013 |

| C 120           | Ref.  |
|-----------------|-------|
| C 120 230V/50/1 | 55033 |

Choose your options:

| Options                              | C 80    |   | C 120   |  |
|--------------------------------------|---------|---|---------|--|
|                                      | Ref.    |   | Ref.    |  |
| Perforated basket 0.5 mm             | 57009   |   | 57211   |  |
| Perforated basket 1.5 mm             | -       | - | 57042   |  |
| Perforated basket 2 mm               | -       | - | 57019   |  |
| Perforated basket 3 mm               | 57008   |   | 57156   |  |
| Perforated basket 5 mm               | -       | - | 57020   |  |
| Additional 1 mm perforated basket    | 57007   |   | 57145   |  |
| Additional rubber scraper (per unit) | 100338S |   | 100702S |  |



## C 200 Special Industry


## C 200 V.V.

|                             |   |   |
|-----------------------------|---|---|
| Motor                       | Induction   | Induction   |
| Wattage                     | 1800 W  | 1800 W  |
| Voltage                     | 3 phase   | Single phase  |
| Speed                       | 1500 rpm  | 100 - 1800 rpm                                      |
| Flow rate                   | 150 kg/hr   | 150 kg/hr   |
| Continuous feed             | ✓   | ✓   |
| Continuous waste ejection   | ✓   | ✓   |
| Motor base                  | Stainless steel                                     | Stainless steel                                     |
| Bowl                        | Stainless steel                                     | Stainless steel                                     |
| Feet                        | Stainless steel                                     | Stainless steel                                     |
| Hopper                      | Stainless steel                                     | Stainless steel                                     |
| <b>Table-top model</b>      | -   | -   |
| <b>Floor-standing model</b> | ✓   | ✓   |
| <b>Perforated basket</b>    | 1 mm and 3 mm perforated baskets<br><b>Included</b> | 1 mm and 3 mm perforated baskets<br><b>Included</b> |

### Choose your model:

| C 200 Special Industry              | Ref.  |
|-------------------------------------|-------|
| C 200 Special Industry<br>400V/50/3 | 55015 |

| C 200 V.V.           | Ref.  |
|----------------------|-------|
| C 200 V.V. 230V/50/1 | 55018 |

 It is advisable to use a type A or type B GFCI

### Choose your options:

| C 200 all models                     |         |  |
|--------------------------------------|---------|--|
| Options                              | Ref.    |  |
| Perforated basket 0.5 mm             | 57211   |  |
| Perforated basket 1.5 mm             | 57042   |  |
| Perforated basket 2 mm               | 57019   |  |
| Perforated basket 3 mm               | 57156   |  |
| Perforated basket 5 mm               | 57020   |  |
| Additional 1 mm perforated basket    | 57145   |  |
| Additional rubber scraper (per unit) | 100702S |  |

# PLANETARY MIXER



## UNMATCHED RESULTS. UNMATCHED ERGONOMICS.

Robot-Coupe Planetary Mixers are the ideal day-to-day tool for kitchen chefs and pastry chefs.



# PLANETARY MIXER

## NEW

Ultra-quiet and extremely convenient to use.

## PERFORMANCE

Attachments designed to perfectly match the bowl's shape.

**The bowl is very curved** which makes kneading easy and allows very small quantities to be produced.

## PRODUCTIVITY

**Large-capacity stainless steel bowl.**  
Ergonomic handle.

## HEAVY DUTY

**all-metal frame** for perfect stability and easy maintenance.

## ERGONOMICS

**Tiltable head** for total release of attachments and easy insertion of bowl. Robot-Coupe patented bowl lock-in system.

## Easy Guide

## POWERFUL

Commercial-grade motor stands up to intensive use.



## STAINLESS STEEL ACCESSORIES



### STAINLESS STEEL WHISK

For producing very light fluffy whipped cream. **1 L of pure cream produces 3 L of whipped cream.**



### STAINLESS STEEL PADDLE

Because the paddle keeps bringing the preparation back to the middle of the bowl, the mixture has a very even consistency. **Up to 1.5 kg of softened butter in a minimum amount of time.**



### STAINLESS STEEL SPIRAL HOOK

Optimum kneading of bread dough with the **patented kneading hook. Up to 4 kg of bread dough (63% d'hydration).**

## SAFETY

Meets the EN 454 professional safety standard with:

- > Safety shield preventing access to the attachment
- > Lock-in system
- > Bowl detection device

**NEW**



## RM 8

|         |                                   |
|---------|-----------------------------------|
| Motor   | Induction                         |
| Wattage | 700 W                             |
| Voltage | Single phase                      |
| Speed   | 10 speeds from 60 to 600 rpm      |
| Bowl    | 7.6 L stainless steel with handle |

**Attachments** Stainless steel whisk, paddle, spiral hook  
**Included**

Choose your model:



| RM 8           | Ref.   |
|----------------|--------|
| RM 8 230V/50/1 | 26231D |

Choose your options:

| RM 8                                   |       |
|--|-------|
| Options                                | Ref.  |
| 7.6 L stainless steel bowl with handle | 28419 |
| Whisk                                  | 28439 |
| Paddle                                 | 28438 |
| Spiral kneading hook                   | 28437 |
| 7.6L bowl and 3 accessories assembly   | 28440 |



**BOOST  
PRODUCTIVITY**



**Whisk**

**2 to 16  
egg whites**



**Paddle**

**up to 1.5 kg  
softened butter**



**Spiral  
hook**

**up to 4 kg  
bread dough\***



\*(63% hydration)

[BACK TO SUMMARY](#)

2026 Edition *robot coupe*® 171

# TECHNICAL DATA

| FOOD PROCESSORS          |        |         |              |         | Dimensions (mm) |     |     |           |     |     | Weight (kg) |       |
|--------------------------|--------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-----|-------------|-------|
| Description              | Ref.   | Wattage | Single phase | 3 phase | Machine         |     |     | Packaging |     |     | Net         | Gross |
|                          |        |         |              |         | L               | D   | H   | L         | D   | H   |             |       |
| R 201 XL 230V/50/1       | 22571D | 550     | •            |         | 245             | 305 | 560 | 400       | 300 | 540 | 10          | 11    |
| R 201 XL Ultra 230V/50/1 | 22591D | 550     | •            |         | 245             | 305 | 560 | 400       | 300 | 540 | 10          | 11    |
| R 211 XL Ultra 230V/50/1 | 2119D  | 550     | •            |         | 245             | 385 | 510 | 610       | 410 | 570 | 13          | 14    |
| R 301 230V/50/1          | 2539   | 650     | •            |         | 355             | 305 | 570 | 610       | 410 | 570 | 14          | 17    |
| R 301 Ultra 230V/50/1    | 2540   | 650     | •            |         | 355             | 305 | 570 | 610       | 410 | 570 | 14          | 17    |
| R 401 230V/50/1          | 2427M  | 700     | •            |         | 320             | 305 | 570 | 610       | 410 | 570 | 18          | 20    |
| R 402 230V/50/1          | 2458M  | 750     | •            |         | 320             | 305 | 590 | 610       | 410 | 570 | 21          | 23    |
| R 402 400V/50/3          | 2438M  | 750     |              | •       | 320             | 305 | 590 | 610       | 410 | 570 | 22          | 24    |
| R 402 V.V. 230V/50/1     | 2443M  | 1 000   | •            |         | 320             | 305 | 590 | 610       | 410 | 570 | 22          | 23    |
| R 502 400V/50/3          | 2382   | 900     |              | •       | 380             | 365 | 670 | 490       | 390 | 650 | 29          | 34    |
| R 502 V.V. 230V/50-60/1  | 2389   | 1 500   | •            |         | 380             | 365 | 670 | 490       | 390 | 650 | 30          | 35    |
| R 752 400V/50/3          | 2113   | 1 800   |              | •       | 380             | 365 | 710 | 490       | 390 | 650 | 33          | 38    |
| 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.   | Wattage | Single phase | Three phase | Machine         |     |      | Packaging |     |      | Net         | Gross |
|                                       |        |         |              |             | L               | D   | H    | L         | D   | H    |             |       |
| CL 20 230V/50/1                       | 22395  | 400     | •            |             | 325             | 310 | 570  | 400       | 385 | 610  | 11          | 12    |
| CL 40 230V/50/1                       | 24571  | 500     | •            |             | 345             | 330 | 590  | 400       | 385 | 610  | 14          | 15    |
| CL 50 - 1V 230V/50/1                  | 24442  | 550     | •            |             | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 - 1V 400V/50/3                  | 24446  | 550     |              | •           | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 - 2V 400V/50/3                  | 24449  | 600     |              | •           | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 Ultra - 1V 230V/50/1            | 24470  | 550     | •            |             | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 Ultra - 1V 400 V/50/3           | 24473  | 550     |              | •           | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 Ultra - 2V 400V/50/3            | 24476  | 600     |              | •           | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 Ultra Pizza 230V/50/1           | 2028W  | 550     | •            | •           | 380             | 305 | 595  | 400       | 390 | 640  | 18          | 20    |
| CL 50 Gourmet 230V/50/1               | 24555  | 550     | •            |             | 390             | 340 | 610  | 400       | 390 | 640  | 20          | 22    |
| CL 52 - 1V 230V/50/1                  | 24492  | 750     | •            |             | 360             | 340 | 690  | 400       | 390 | 800  | 26          | 28    |
| CL 52 - 2V 400V/50/3                  | 24501  | 900     |              | •           | 360             | 340 | 690  | 400       | 390 | 800  | 26          | 28    |
| CL 55 Pusher Feed Head 230V/50/1      | 2252   | 1 100   | •            |             | 700             | 359 | 1100 | 1120      | 785 | 510  | 35          | 54    |
| CL 55 Pusher Feed Head 400V/50/3      | 2214   | 1 100   |              | •           | 700             | 359 | 1100 | 1120      | 785 | 510  | 35          | 54    |
| 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 Pusher Feed Head 400V/50/3      | 2319FA | 1 500   |              | •           | 335             | 560 | 1160 | 1120      | 800 | 900  | 57          | 83    |
| CL 60 V.V. Pusher Feed Head 230V/50/1 | 2323FA | 1 500   | •            |             | 460             | 770 | 1355 | 1120      | 800 | 900  | 69          | 95    |
| CL 60 2 Feed Head 400V/50/3           | 2325FA | 1 500   |              | •           | 460             | 770 | 1355 | 1120      | 800 | 900  | 69          | 95    |
| CL 60 V.V. 2 Feed Head 230V/50/1      | 2329FA | 1 500   | •            |             | 460             | 770 | 1355 | 460       | 770 | 1355 | 69          | 95    |

| CUTTER MIXERS              |        |         |              |         | Dimensions (mm) |     |      |           |     |      | Weight (kg) |       |
|----------------------------|--------|---------|--------------|---------|-----------------|-----|------|-----------|-----|------|-------------|-------|
| Description                | Ref.   | Wattage | Single phase | 3 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 1500 230V/50/1         | 22383  | 650     | •            |         | 210             | 320 | 400  | 400       | 300 | 540  | 10          | 11    |
| R 3 3000 230V/50/1         | 22389  | 650     | •            |         | 210             | 320 | 400  | 400       | 300 | 540  | 12          | 13    |
| R 4 - 1V 230V/50/1         | 22434M | 700     | •            |         | 225             | 305 | 440  | 400       | 300 | 540  | 13          | 14    |
| R 4 - 2V 400V/50/3         | 22437M | 900     |              | •       | 225             | 305 | 440  | 400       | 300 | 540  | 17          | 18    |
| R 4 V.V. 230V/50-60/1      | 22412M | 1 000   | •            |         | 225             | 305 | 460  | 400       | 300 | 540  | 17          | 18    |
| R 5 - 1V 230V/50/1         | 24609M | 750     | •            |         | 280             | 365 | 510  | 490       | 390 | 650  | 21          | 23    |
| R 5 - 2V 400V/50/3         | 24614M | 1 500   |              | •       | 280             | 365 | 510  | 490       | 390 | 650  | 21          | 24    |
| 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    |
| R 8 V.V. 230V/50/1         | 21285  | 2 200   | •            |         | 315             | 545 | 585  | 700       | 470 | 700  | 38          | 47    |
| R 10 400V/50/3             | 21391  | 2 600   |              | •       | 345             | 560 | 660  | 700       | 470 | 700  | 42          | 51    |
| R 10 V.V. 230V/50/1        | 21385  | 2 600   | •            |         | 345             | 560 | 660  | 700       | 470 | 700  | 47          | 54    |
| R 15 400V/50/3             | 51491  | 3 000   |              | •       | 370             | 615 | 680  | 765       | 465 | 780  | 50          | 59    |
| R 15 V.V. 380-480V/50-60/3 | 51487  | 3 000   |              | •       | 370             | 615 | 680  | 765       | 465 | 780  | 50          | 59    |
| R 20 400V/50/3             | 51591  | 4 400   |              | •       | 380             | 630 | 760  | 765       | 465 | 780  | 77          | 86    |
| R 20 V.V. 380-480V/50-60/3 | 51587  | 4 400   |              | •       | 380             | 630 | 760  | 765       | 465 | 780  | 77          | 86    |
| R 23 400V/50/3             | 51331C | 4 500   |              | •       | 700             | 600 | 1250 | 800       | 700 | 1260 | 110         | 142   |
| R 30 400V/50/3             | 52331C | 5 400   |              | •       | 720             | 600 | 1250 | 800       | 700 | 1260 | 126         | 148   |
| R 30 V.V. 400V/50/3        | 52338C | 5 400   |              | •       | 720             | 600 | 1250 | 800       | 700 | 1260 | 126         | 148   |
| R 45 400V/50/3             | 53331C | 10 000  |              | •       | 760             | 600 | 1400 | 990       | 690 | 1400 | 172         | 195   |
| R 45 V.V. 400V/50/3        | 53338C | 10 000  |              | •       | 760             | 600 | 1400 | 990       | 690 | 1400 | 172         | 195   |
| R 60 400V/50/3             | 54331C | 11 000  |              | •       | 810             | 600 | 1400 | 990       | 690 | 1400 | 187         | 212   |

| Robot Cook®             |        |         |              |         | Dimensions (mm) |     |     |           |     |     | Weight (kg) |       |
|-------------------------|--------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-----|-------------|-------|
| Description             | Ref.   | Wattage | Single phase | 3 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    |

# TECHNICAL DATA

| Blixer®                     |        |         |              |         | Dimensions (mm) |     |      |           |     |      | Weight (kg) |       |
|-----------------------------|--------|---------|--------------|---------|-----------------|-----|------|-----------|-----|------|-------------|-------|
| Description                 | Ref.   | Wattage | Single phase | 3 phase | Machine         |     |      | Packaging |     |      | Net         | Gross |
|                             |        |         |              |         | L               | D   | H    | L         | D   | H    |             |       |
| Blixer® 2 230V/50/1         | 33232D | 700     | •            |         | 245             | 305 | 400  | 390       | 295 | 560  | 10          | 12    |
| Blixer® 3 230V/50/1         | 33198  | 750     | •            |         | 245             | 305 | 460  | 390       | 295 | 560  | 12          | 14    |
| Blixer® 4 - 1V 230V/50/1    | 33209M | 900     | •            |         | 240             | 330 | 480  | 400       | 300 | 540  | 14          | 15    |
| Blixer® 4 - 2V 400V/50/3    | 33215M | 1 000   |              | •       | 240             | 305 | 445  | 400       | 300 | 540  | 14          | 15    |
| Blixer® 4 V.V. 230V/50-60/1 | 33281M | 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® 8 400V/50/3         | 21311  | 2 200   |              | •       | 315             | 545 | 605  | 700       | 470 | 800  | 39          | 47    |
| Blixer® 8 V.V. 230V/50/1    | 21305  | 2 200   | •            |         | 315             | 545 | 605  | 700       | 470 | 800  | 39          | 47    |
| Blixer® 10 400V/50/3        | 21411  | 2 600   |              | •       | 315             | 545 | 680  | 700       | 470 | 800  | 42          | 51    |
| Blixer® 10 V.V. 230V/50/1   | 21405  | 2 600   | •            |         | 315             | 545 | 680  | 700       | 470 | 800  | 42          | 51    |
| Blixer® 15 400V/50/3        | 51511  | 3 000   |              | •       | 315             | 545 | 700  | 765       | 465 | 780  | 50          | 59    |
| Blixer® 15 V.V. 400V/50/3   | 51507  | 3 000   |              | •       | 315             | 545 | 700  | 765       | 465 | 780  | 50          | 59    |
| Blixer® 20 400V/50/3        | 51611  | 4 400   |              | •       | 380             | 630 | 780  | 765       | 465 | 780  | 77          | 86    |
| Blixer® 20 V.V. 400V/50/3   | 51607  | 4 400   |              | •       | 380             | 630 | 780  | 765       | 465 | 780  | 77          | 86    |
| Blixer® 23 400V/50/3        | 51341  | 4 500   |              | •       | 700             | 600 | 1250 | 800       | 700 | 1260 | 110         | 142   |
| Blixer® 30 400V/50/3        | 52341  | 5 400   |              | •       | 720             | 600 | 1250 | 800       | 700 | 1260 | 131         | 154   |
| Blixer® 45 400V/50/3        | 53341  | 10 000  |              | •       | 760             | 600 | 1400 | 990       | 690 | 1400 | 172         | 195   |
| Blixer® 60 400V/50/3        | 54341  | 11 000  |              | •       | 810             | 600 | 1400 | 990       | 690 | 1400 | 187         | 210   |

| KITCHEN BLENDERS      |        |         |              |         | Dimensions (mm) |     |     |           |     |     | Weight (kg) |       |
|-----------------------|--------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-----|-------------|-------|
| Description           | Ref.   | Wattage | Single phase | 3 phase | Machine         |     |     | Packaging |     |     | Net         | Gross |
|                       |        |         |              |         | L               | D   | H   | L         | D   | H   |             |       |
| BL 3 220-240V/50-60/1 | 47011A | 1 100   | •            |         | 215             | 470 | 450 | 535       | 295 | 550 | 14          | 16    |
| BL 5 220-240V/50-60/1 | 47001A | 1 200   | •            |         | 215             | 470 | 500 | 535       | 295 | 550 | 14          | 17    |

| IMMERSION BLENDERS           |         |         |              |         | Dimensions (mm) |      |     |           |     | Weight (kg) |     |       |
|------------------------------|---------|---------|--------------|---------|-----------------|------|-----|-----------|-----|-------------|-----|-------|
| Description                  | Ref.    | Wattage | Single phase | 3 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 160 V.V. 230V/50/1   | 34741   | 240     | •            |         | 78              | 455  | 455 | 190       | 115 | 1           | 2   |       |
| 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   |       |
| CMP 400 V.V. 230V/50/1       | 34261B  | 420     | •            |         | 94              | 718  | 690 | 230       | 130 | 4           | 4   |       |
| MP 350 Ultra 230V/50/1       | 34801L  | 440     | •            |         | 125             | 740  | 930 | 275       | 155 | 5           | 7   |       |
| MP 350 V.V. Ultra 230V/50/1  | 34841L  | 440     | •            |         | 125             | 740  | 930 | 275       | 155 | 5           | 6   |       |
| MP 450 Ultra 230V/50/1       | 34811L  | 500     | •            |         | 125             | 840  | 930 | 275       | 155 | 5           | 6   |       |
| MP 450 V.V. Ultra 230V/50/1  | 34851L  | 500     | •            |         | 125             | 840  | 930 | 275       | 155 | 5           | 7   |       |
| 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   |       |
| MP 350 Ultra TP 230V/50/1    | 34591L  | 440     | •            |         | 125             | 763  | 930 | 275       | 155 | 5           | 8   |       |
| MP 800 Turbo TP 230V/50/1    | 34791L  | 1 000   | •            |         | 125             | 845  | 930 | 275       | 155 | 6           | 8   |       |
| Mini MP 190 Combi 230V/50/1  | 34771   | 270     | •            |         | 78              | 485  | 455 | 190       | 115 | 2           | 3   |       |
| Mini MP 240 Combi 230V/50/1  | 34781   | 290     | •            |         | 78              | 535  | 455 | 190       | 115 | 2           | 3   |       |
| CMP 250 Combi 230V/50/1      | 34301B  | 310     | •            |         | 125             | 640  | 560 | 345       | 130 | 3           | 6   |       |
| 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   |       |
| MP 450 Combi Ultra 230V/50/1 | 34871L  | 500     | •            |         | 125             | 890  | 930 | 275       | 155 | 6           | 8   |       |
| MP 450 FW Ultra 230V/50/1    | 34881L  | 500     | •            |         | 125             | 800  | 930 | 275       | 155 | 6           | 9   |       |
| MP 450 XL FW Ultra 230V/50/1 | 34281L  | 500     | •            |         | 175             | 1210 | 930 | 275       | 155 | 5           | 9   |       |

| JUICE EXTRACTORS      |        |         |              |         | Dimensions (mm) |     |     |           |     | Weight (kg) |     |       |
|-----------------------|--------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-------------|-----|-------|
| Description           | Ref.   | Wattage | Single phase | 3 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 80 Buffet 230V/50/1 | 56201B | 700     | •            |         | 260             | 565 | 595 | 790       | 292 | 535         | 11  | 13    |
| J 100 230V/50/1       | 56101B | 1 000   | •            |         | 260             | 565 | 630 | 790       | 292 | 530         | 15  | 18    |
| C 40 230V/50/1        | 55041D | 500     | •            |         | 245             | 305 | 470 | 295       | 390 | 560         | 10  | 11    |

# TECHNICAL DATA

| AUTOMATIC SIEVES            |       |         |              |         | Dimensions (mm) |     |     |           |     |     | Weight (kg) |       |
|-----------------------------|-------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-----|-------------|-------|
| Description                 | Ref.  | Wattage | Single phase | 3 phase | Machine         |     |     | Packaging |     |     | Net         | Gross |
|                             |       |         |              |         | L               | D   | H   | L         | D   | H   |             |       |
| <b>C 80 230V/50/1</b>       | 55013 | 650     | •            |         | 610             | 360 | 540 | 665       | 475 | 560 | 17          | 21    |
| <b>C 120 230-400V/50/3</b>  | 55033 | 900     |              | •       | 1030            | 400 | 860 | 880       | 585 | 885 | 32          | 46    |
| <b>C 200 230-400V/50/3</b>  | 55015 | 1 800   |              | •       | 1030            | 400 | 860 | 880       | 585 | 885 | 40          | 54    |
| <b>C 200 V.V. 230V/50/1</b> | 55018 | 1 800   | •            |         | 1030            | 400 | 860 | 880       | 585 | 885 | 45          | 59    |

| PLANETARY MIXER       |        |         |              |         | Dimensions (mm) |     |     |           |     |     | Weight (kg) |       |
|-----------------------|--------|---------|--------------|---------|-----------------|-----|-----|-----------|-----|-----|-------------|-------|
| Description           | Ref.   | Wattage | Single phase | 3 phase | Machine         |     |     | Packaging |     |     | Net         | Gross |
|                       |        |         |              |         | L               | D   | H   | L         | D   | H   |             |       |
| <b>RM 8 230V/50/1</b> | 26231D | 700     | •            |         | 320             | 513 | 405 | 540       | 335 | 475 | 17          | 21    |

# TERMS AND CONDITIONS OF SALE

## INTERPRETATION

«Seller» means Robot-Coupe (UK) Limited (company number: 01393429).

«Buyer» means the other party contracting with the Seller.

«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(c).

«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.

## GENERAL

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

## 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.

## 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.

Where any valid claim in respect of any of the Equipment which is based on any defect in the quality or condition of the Equipment or their failure to meet specification is notified to the Seller in accordance with the Conditions, and the defective Equipment has been returned to the Seller with each part with which it was sold together with a report setting out the name and address of the end customer, the date of purchase and the defect reported, the Seller shall, at its sole discretion, replace the Equipment (or the part in question) free of charge or refund to the Buyer the price of the Equipment (or a proportionate part of the price) but the Seller shall have no further liability to the Buyer.

The Buyer shall return the defective Equipment to the Seller together with each and every part with which it was sold in a reasonable and proper condition save for the defect of which complaint is made. Each such item of Equipment returned must be accompanied by a report from the Buyer setting out the name and address of the customer, the date of the purchase and the defect reported.

## 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.

## 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.

## 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.

## PAYMENT

Unless the Buyer has established an account with the Seller full payment will be paid with each order.

Where the Buyer has established an account with the Seller payment will be made in full 28 days from the date of invoice or as otherwise agreed between the Seller and the Buyer.

## 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.

## 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.

## 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.

## 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.

## 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.

## GOVERNING LAW AND JURISDICTION

This Contract shall be governed by and construed in accordance with the laws of England and Wales and the parties hereby submit to the exclusive jurisdiction of the courts of England and Wales.



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