robot of coupe®

HEALTHCARE SOLUTIONS







Select your Robot Coupe package

| * | Small facility 4-25 | Medium facility 26-60 | Large facility 60 + |
|-----------------------------------|----------------------------|---|---|
| Blixer® | Blixer 3 and extra bowl | Blixer 4 and extra bowl | Blixer 6 V.V. and extra bowl Blixer 3 and extra bowl |
| Bowl Cutters | - | R 301 B Ultra | R 602 V.V. B |
| Vegetable Preparation Machines | - | CL 50 Ultra and 5D package | CL 52 and 5D package |
| Combination Food Processors | R 301 Ultra and 5D package | R 502 and 5D package or a vegetable Preparation Machine + a Bowl Cutter as listed below | - |
| Power Mixers | CMP 250 Combi | MP 450 Combi | MP 600 + MP 350 Combi |
| Juice Extractors | J 80 Ultra | J 100 Ultra | J 100 Ultra |









Blixer®

The Best Solution for your texture modified meals

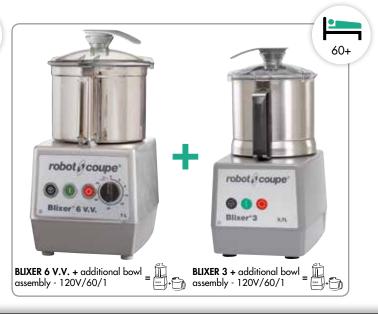




- Improve the lives of your residents by offering flavorful texture modified meals. With the Blixer you can recreate a complete cooked or uncooked meal: minced or smooth pureed texture modified.
- No loss of nutrients: Blixers® are the only appliances that can process cooked or raw products without adding liquids.
- The chef can prepare the same meal for everyone, and provide texture modified versions when needed.







Bowl Cutters

The Best Solution for your meals



- In many kitchens, it is necessary to perform bowl processing—mix, chop, puree, blend, mix and knead dough. With the Cutter you can make all these preparations in no time.
- With the cutter meeting each resident's daily nutritional needs is easy: Calories, Proteins, Calcium...







Vegetable Preparation Machines

Nutrition and vitamins!



- Catch your residents interest by utilizing seasonal vegetables to enhance your menu items.
- Slicing, ripple cutting, grating, julienne, dicing and French fry: The high precision-sharpened disc blades guarantee a flawless result every time.
- Robot Coupe Vegetable Preparation Machines are the perfect solution to reduce labor costs and improve productivity and will pay for themselves in less than 6 months.







Combination Food Processors

A variety of recipes to stimulate your residents appetite.



- Prepare appetizing original and colorful cuts of fruit and vegetables to stimulate your residents appetite: Slicing, ripple cutting, grating, julienne, dicing* and French fry*.
- Create delicious and healthy recipes with your own choice of ingredients. You can easily make sure that **your dishes are** adapted to each resident needs and, for instance, avoid allergen ingredients.
- A large variety of recipes thanks to the versatile and compact Combination Food Processors even in a small preparation area.

Dicing and French fry*: not availble with R 301 Ultra





Power Mixers

Soups, sauces and much more

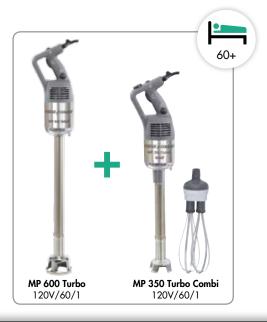




- Create smooth batter for cakes and waffles
- Easily mix egg whites for meringue and perfect for whipped creams
- Emulsify dressing and sauces easily
- Puree Hot/Cold soups in second







Juice Extractor

Ultra-Fresh Juice in seconds!



- The perfect balance of flavor, nutrition and vitamins for the patient's enjoyment and wellbeing.
- A great opportunity for your care home or hospital to create an enjoyable activity for patients and to reduce the waste
- Ultrafresh juices make delicious drinks: Naturally sweet, bursting with flavor. Drink straight from the glass or through a straw.

Select your model:







No heat

Preserve

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Distributor

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