robot coupe®

EXPORT
CATALOGUE
04/2024

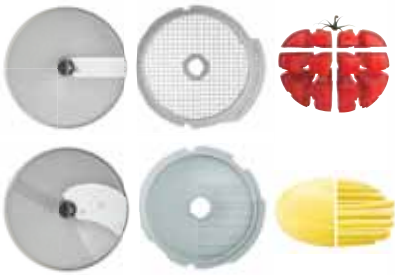
NEW PRODUCTS AND FEATURES

NEW

PAGE 30

R 402

The every day chef's greatest ally!
New Exactitube pusher, dicing and french fries equipments.

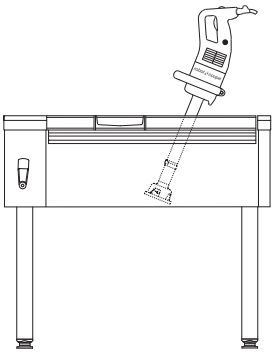


NEW

PAGE 135

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.



NEW ACCESSORIES AND FEATURES

NEW

PAGE 40

EASYCLEAN XPRESS

The zero waste solution to clean EXPERT dicing grids.

PAGE 44

THE SOLUTION FOR SLICED TOMATOES

Discover them all.

PAGE 45

THE SOLUTION TO PREPARE FRENCH FRIES

You can make long, perfectly formed French fries with EasyLoader. Featuring a continuous-feed function, it cuts potatoes lengthwise for optimal yield in a new 6x6 mm size.

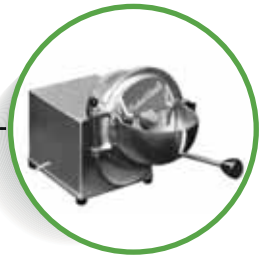
INNOVATION AT THE HEART OF OUR HISTORY

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

“ Our facility in Montceau-en-Bourgogne cultivates the excellence of a world leader serving the greatest talents in the gastronomic sector. ”

MORE THAN 60 YEARS OF INNOVATION

HUNDREDS OF EXCLUSIVE PATENTS



1960 / 1970

1961: 1st standing vegetable slicer
1966: 1st Vertical Cutter Mixer

1970 / 1980

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

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

1990 / 2000

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

2000: Range of Immersion Blender
2008: 1st Automatic Juice Extractor

TODAY

2012: The 1st Professional Cooking Cutter Blender
2020: Launch of new Juice Extractor range and 13 new large-capacity table-top models of Food Processors, Cutter Mixers and Blixer®.

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

WORLD LEADER PRESENT IN MORE THAN 130 COUNTRIES

LOCAL COMMITMENT FOR OVER 40 YEARS

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

A CULTURE OF COMMITMENT

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 repairability 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.

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.

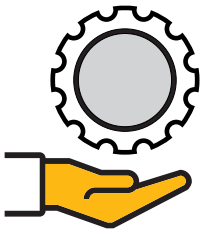
" Our heavy duty machines are designed to last "

" 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



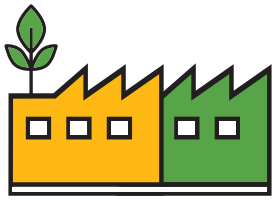
DESIGN

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.

AT YOUR SERVICE

Robot-Coupe is not only a manufacturer. It is a people oriented company whose ability to listen and provide quality service is rolled out across the globe to improve the everyday lives of professionals. Our customers' requirements dictates our actions and our support.

PRESENCE IN THE FIELD

Robot-Coupe is at your side:

- Demonstration of the latest Robot-Coupe machines
- Audit of your kitchen equipment
- Technical training in your restaurant or in Robot-Coupe's kitchens
- Support for the repair and maintenance of your machines and replacement of spare parts
- Sharing of experience.

" A trusted partner who brings me true peace of mind "

Ask for a demonstration
on our website.
robot-coupe.com

TO IMPROVE USERS' DAILY LIFE

guides you in the use of your machine:

1 Scan the QR code of your machine

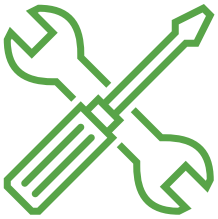
Easy Guide

2 • Access your product page on robot-coupe.com and check out all the content that will make your life easier: videos on how to use, clean and maintain your machine, instructions for use and safety, recipes, etc.

A TRUSTED PARTNER

Quality Customer Service

Robot-Coupe has a dedicated team to answer all your questions and help you choose the right equipment including quotations, orders, invoice, shipping, etc. Guaranteed dispatch of machines and accessories within 48 hours. Spare parts ordered on our after sales service website are sent within 24 hours. More than 98% of orders meet the stipulated deadline.



High tech assistance

To complete its service offering, Robot-Coupe has a specialised team trained to provide efficient, rapid help in troubleshooting, carrying out repairs and maintenance, providing video tutorials, etc.

A high performance logistics centre

Robot-Coupe keeps all its machine and spare parts stocks in a dedicated warehouse to ensure rapid delivery times. More than 90% of our references are kept in stock. A team of logistic professionalsis tasked with carefully organising orders and ensuring traceability of shipments.

An efficient after sales service

The www.spareparts.uk.robot-coupe.com website provides a rapid tool to find information and or order:

- Consultation of spare parts with exploded views and wiring diagrams.
- Multicriteria searches by reference #, serial number, product category or model.
- Ordering of spare parts in real time*.

*For authorised dealers only

robot coupe®

IS AT YOUR SIDE

1 **MINI CATALOGUE**
Export
Ref. 450 897

2 **SELECTION GUIDE**
Discs
Ref. 451 928

3 **RECIPE BOOKS**
Robot Cook®
Ref. 450 986

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

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

Contact your Robot-Coupe Territory Manager to discover the full collection.

TRADE SHOWS AROUND THE WORLD

Sirha - Budapest - Hungary
Espacio Food Service - Santiago, Chile
Equip'hôtel - Paris, France
NRA - Chicago, USA

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

IS AT YOUR SIDE

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

YouTube

Robot-Coupe R 301 Ultra video

Robot-Coupe CL 50 Ultra video

Robot-Coupe J 100 video

VIDEOS ALSO ON
robot-coupe.com

ON THE OFFICIAL ROBOT-COUPE SOCIAL MEDIA

Linkedin
robot-coupe-official

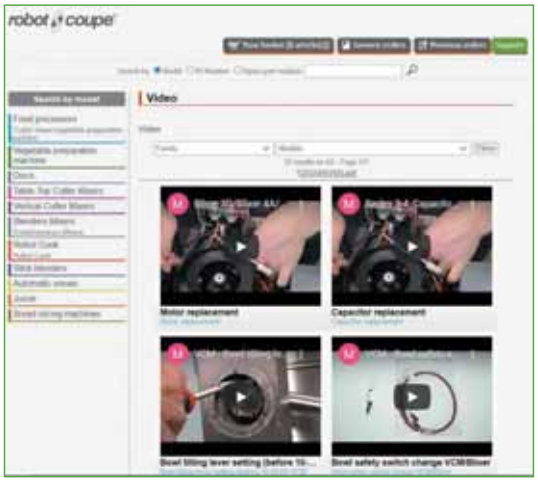
Facebook
RobotCoupeOfficial

Youtube
Robot-Coupe Official

Instagram
robotcoupe_official

AND WITH OUR AFTER SALES SERVICE

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



After Sales Service videos
To train your technicians on maintenance and repair operations.

A COMPREHENSIVE WEBSITE

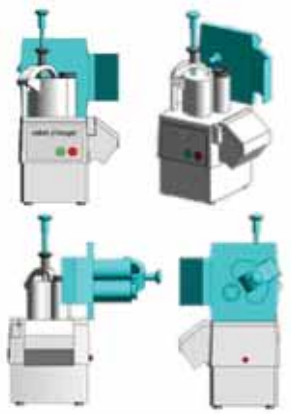
NEW

NEW ROBOT-COUPE 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

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
2 L = 1 min

HOMEMADE FRENCH FRIES
20 kg = 4 mins

CHOPPED VEGETABLE SALAD
10 kg = 2 mins

SOUP
45 L = 6 mins

MAYONNAISE
2 L = 1 min

COLESLAW
300 kg = 1 hr

coupe®

#THEsolution

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.

BOOST YOUR CREATIVITY

Let your imagination run wild

SATISFY YOUR CUSTOMERS

FRESHNESS AND ORIGINS OF PRODUCT

HOMEMADE

LOCAL

SEASONAL PRODUCT

PAGE 29

FOOD PROCESSORS

R 301 Ultra

PAGE 54

VEGETABLE PREPARATION MACHINES

CL 50 Ultra

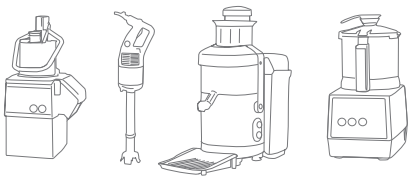
PAGE 144

JUICE EXTRACTORS

J 80 Buffet

CONTENTS

FOOD PROCESSORS PAGE 20



DISC COLLECTION PAGE 36

VEGETABLE PREPARATION MACHINES PAGE 52

CUTTER MIXERS PAGE 76

ROBOT COOK® PAGE 96

BLIXER® PAGE 100

IMMERSION BLENDERS PAGE 118

JUICE EXTRACTORS PAGE 142

AUTOMATIC SIEVES PAGE 149

TECHNICAL DATA
(dimensions, weight, etc) PAGE 154

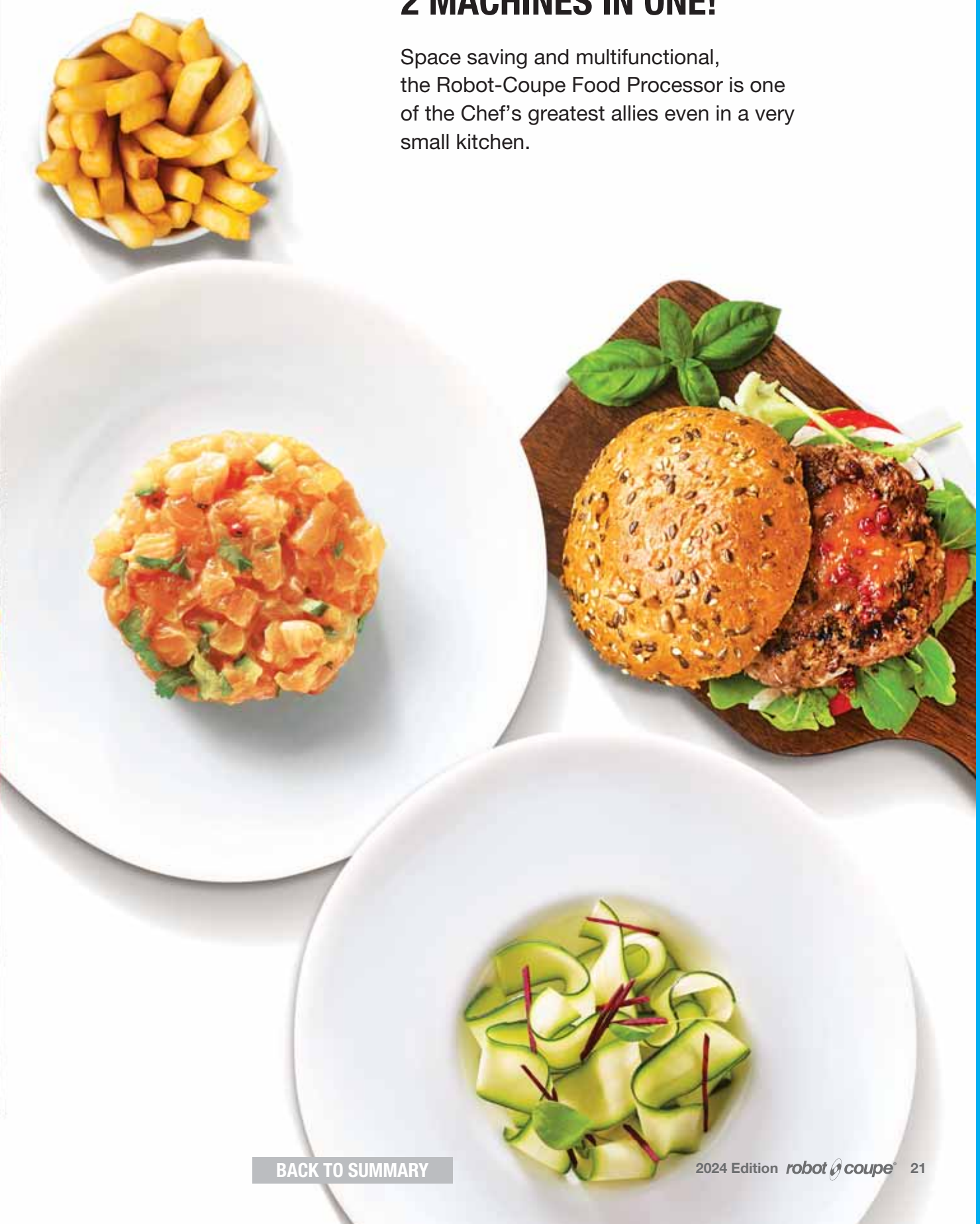
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

BACK TO SUMMARY

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.



BACK TO SUMMARY

FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

4 MACHINES in 1!

NEW

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

Large Hopper: large vegetables

Cylindrical hopper with Exactitube pusher:
- ∅58mm: long vegetables
- ∅39mm: 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.**

Lateral ejection: Space saving and ergonomic.

Easy Guide

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

Dishwasher safe

INNOVATION

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

Range **of 28 discs available** as options.

INDUCTION MOTOR

BACK TO SUMMARY

CUTTER FUNCTION

Smooth blade
Supplied as standard

COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade

Designed for grinding & kneading

KNEADING

GRINDING

Fine serrated blade

Designed for herbs & spices

CHOPPING HERBS

GRINDING SPICES

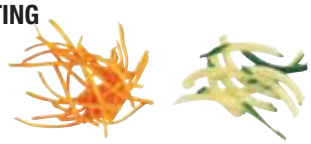
VEGETABLE PREPARATION FUNCTION

SLICING

JULIENNE

RIPPLE CUT

GRATING



NEW

+ DICING*

+ FRENCH FRIES*

* 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, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

BACK TO SUMMARY

NUMBER OF COVERS 1/50 1/50 1/100

GRATING / SLICING / RIPPLE CUT / JULIENNE

R 201 XL Ultra

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
2.9 L

- Single phase
- 1 speed
- Internal ejection
- Juice Extractor Kit*

R 211 XL Ultra

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
2.9 L

- Single phase
- 1 speed
- Juice Extractor Kit*

R 301 Ultra

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
3.7 L

- Single phase
- 1 speed
- Juice Extractor Kit*

R 201 XL

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
2.9 L

- Single phase
- 1 speed
- Internal ejection
- Juice Extractor Kit*

R 211 XL

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
2.9 L

- Single phase
- 1 speed
- Juice Extractor Kit*

R 301

OPTIONAL 23 DISCS
OPTIONAL 3 BLADES
3.7 L

- Single phase
- 1 speed
- Juice Extractor Kit*

BACK TO SUMMARY

1 / 100 | 50 / 300 | 200 / 600

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 402 V.V.

- Single phase
- Variable speed
- Juice Extractor Kit*

R 502 V.V.

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

R 752 V.V.

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

R 402

- Single phase or Three phase
- 2 speeds
- Juice Extractor Kit*

R 502

- Three phase
- 2 speeds
- Potato Ricer Attachment*

R 752

- Three phase
- 2 speeds
- Potato Ricer Equipment*

R 401

- Single phase
- 1 speed
- Juice Extractor Kit*

*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 / 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

BACK TO SUMMARY

	R 201 XL	R 201 XL Ultra
Motor	Induction	Induction
Power	550 W	550 W
Voltage	Single Phase	Single Phase
Speed	1 500 rpm	1 500 rpm
Pulse	✓	✓
Cutter	2,9 L composite bowl with handle	2,9 L stainless steel bowl with handle
Blade	Smooth Stainless steel blades **- Included**	Smooth Stainless steel blades **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 58 mm	Half-moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl	In bowl
Discs	2 mm slicer, 2 mm grater **- Included**	2 mm slicer, 2 mm grater **- Included**

Choose your model:

R 201 XL	Ref.	
R 201 XL 230V/50/1 - 2 discs	22570	
R 201 XL 230V/50/1 UK plug - 2 discs	22571	
R 201 XL 220V/60/1 - 2 discs	22574	
R 201 XL 120V/60/1 - 2 discs	22575	

R 201 XL Ultra	Ref.	
R 201 XL Ultra 230V/50/1 - 2 discs	22590	
R 201 XL Ultra 230V/50/1 UK plug - 2 discs	22591	
R 201 XL Ultra 220V/60/1 - 2 discs	22594	
R 201 XL Ultra 120V/60/1 - 2 discs	22595	

Complete disc collection page 38

Choose your options:

Options	Ref.	R 201 XL / R 201 XL Ultra
Coarse serrated blade **Especially for grinding & kneading**	27138	
Fine serrated blade **Especially for herbs & spices**	27061	
Additional smooth blade	27055	
Juice Extractor Kit	27393	
Citrus press attachment	27392	

BACK TO SUMMARY

Area 87 cm²

"Discover all the disk packs on page 41"

Area 87 cm²

"Discover all the disk packs on page 41"

	R 211 XL	R 211 XL Ultra
Motor	Induction	Induction
Power	550 W	550 W
Voltage	Single Phase	Single Phase
Speed	1 500 rpm	1 500 rpm
Pulse	✓	✓
Cutter	2,9 L composite bowl with handle	2,9 L stainless steel bowl with handle
Blade	Smooth Stainless steel blades - **Included**	Smooth Stainless steel blades - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 58 mm	Half-moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous	Continuous
Discs	Not included	Not included

Choose your model:

R 211 XL	Ref.	
R 211 XL 230V/50/1	2129	
R 211 XL 230V/50/1 UK plug	2196	
R 211 XL 220V/60/1	2128	
R 211 XL 120V/60/1	2127	

R 211 XL Ultra	Ref.	
R 211 XL Ultra 230V/50/1	2122	
R 211 XL Ultra 230V/50/1 UK plug	2197	
R 211 XL Ultra 220V/60/1	2121	
R 211 XL Ultra 120V/60/1	2120	

Choose your pack of discs:

			Ref.	
Pack of 5 discs				
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 4x4 mm - 8x8 mm	1946	
Asia Pack of 4 discs				
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm	1904	
Eastern Europe Pack of 3 discs				
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	2006	

Complete disc collection page 38

Choose your options:

Options	R 211 XL / R 211 XL Ultra Ref.	
Coarse serrated blade **Especially for grinding & kneading**	27138	
Fine serrated blade **Especially for herbs & spices**	27061	
Additional smooth blade	27055	
Juice Extractor Kit	27393	
Citrus press attachment	27392	

BACK TO SUMMARY

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

RASPBERRY COULIS FOR SORBETS

COULIS FOR APPETIZERS

COCONUT MILK

LEMON JUICE

LEMON TART

ORANGE JUICE

	Ref.	
Juice Extractor Kit for R 201 XL / R 201 XL Ultra / R 211 XL / R 211 XL Ultra	27393	
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 / R 211 XL Ultra	27392	
Citrus fruit attachment for R 301 / R 301 Ultra / R 401 / R 402 / R 402 V.V.	27395	

Area 104 cm²

"Discover all the disk packs on page 41"

Area 104 cm²

"Discover all the disk packs on page 41"

	R 301	R 301 Ultra
Motor	Induction	Induction
Power	650 W	650 W
Voltage	Single phase	Single phase
Speed	1 500 rpm	1 500 rpm
Pulse	✓	✓
Cutter	3.7 L composite bowl	3.7 L stainless steel bowl
Blade	Stainless steel smooth blade - **Included**	Stainless steel smooth blade - **Included**
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Discs	Not included	Not included

Choose your model:

R 301	Ref.	
R 301 230V/50/1	2525	
R 301 230V/50/1 UK plug	2446	
R 301 230V/50/1 DK	2527	
R 301 220V/60/1	2537	
R 301 120V/60/1	2528	

R 301 Ultra	Ref.	
R 301 Ultra 230V/50/1	2547	
R 301 Ultra 230V/50/1 UK plug	2447	
R 301 Ultra 230V/50/1 DK	2550	
R 301 Ultra 220V/60/1	2543	
R 301 Ultra 120V/60/1	2541	

Choose your pack of discs:

			Ref.	
Pack of 5 discs				
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 4x4 mm - 8x8 mm	1946	
Asia Pack of 4 discs				
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm	1904	
Eastern Europe Pack of 3 discs				
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	2006	

Complete disc collection page 38

Choose your options:

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

BACK TO SUMMARY

NEW

Area 104 cm²

"Discover all the disk packs on page 41"

NEW

D-Clean Kit

Area 104 cm²

"Discover all the disk packs on page 41"

	R 401	R 402	
Motor	Induction	Induction	
Power	700 W	750 W	
Voltage	Single phase	Three phase	Single Phase
Speed	1 500 rpm	750 / 1 500 rpm	500 / 1 500 rpm
Pulse	✓	✓	
Motor Base	Metal	Metal	
Cutter	4.5 L stainless steel bowl	4.5 L stainless steel bowl	
Blade	Stainless steel smooth blade - **Included**	Stainless steel smooth blade - **Included**	
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included** Stainless steel bowl	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included** Stainless steel bowl	
D-Clean Kit	-	**Included**	
Discs	Not included	Not included	

Choose your model:

R 401	Ref.	
R 401 230V/50/1	2425	
R 401 230V/50/1 UK plug	2449	
R 401 220V/60/1	2429	
R 401 120V/60/1	2426	

R 402 - Three phase	Ref.	
R 402 400V/50/3	2433	
R 402 380V/60/3	2435	
R 402 230V/50/3	2432	
R 402 220V/60/3	2434	
R 402 - Single phase	**Ref.**	
R 402 230V/50/1	2453	
R 402 230V/50/1 UK plug	2454	
R 402 120V/60/1	2459	

Complete disc collection page 38

Choose your pack of discs:

				Ref.	
Pack of 5 discs					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 4x4 mm - 8x8 mm		1946	
Asia Pack of 4 discs					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm		1904	
Asia Pack of 6 discs for R 402 and R 402 V.V. only					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm	Dicing Equipement 10x10x10 mm	2195W	
Eastern Europe Pack of 3 discs					
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm		2006	

Choose your options:

Options	Ref.	R 401 / R 402 V.V.
Coarse serrated blade **Especially for grinding & kneading**	27346	
Fine serrated blade **Especially for herbs & spices**	27345	
Additional smooth blade	27344	
Cutter accessory (bowl, lid, blade)	27342	
Juice Extractor Kit	27396	
Citrus press attachment	27395	

BACK TO SUMMARY

NEW

D-Clean Kit

Area 104 cm²

"Discover all the disk packs on page 41"

R 402 V.V.

Motor	Induction
Power	1 000 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓
Motor Base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - **Included**
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included** Stainless steel bowl
D-Clean Kit	**Included**
Discs	Not included

Choose your model:

R 402 V.V.	Ref.	
R 402 V.V. 230V/50-60/1	2444	
R 402 V.V. 230V/50/1 UK plug	2478	

				Ref.	
Pack of 5 discs					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 4x4 mm - 8x8 mm		1946	
Asia Pack of 4 discs					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm		1904	
Asia Pack of 6 discs for R 402 and R 402 V.V. only					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm	Dicing Equipement 10x10x10 mm	2195W	
Eastern Europe Pack of 3 discs					
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm		2006	

Complete disc collection page 38

Options	Ref.	R 402 V.V.
Coarse serrated blade **Especially for grinding & kneading**	27346	
Fine serrated blade **Especially for herbs & spices**	27345	
Additional smooth blade	27344	
Cutter accessory (bowl, lid, blade)	27342	
Juice Extractor Kit	27396	
Citrus press attachment	27395	

BACK TO SUMMARY

POTATO RICER

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

Potato Ricer Attachment

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

Paddle

Puree grid:
3 mm or 6 mm

Special ejection disc

Potato Ricer Equipment

The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for 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.	
Potato Ricer Attachment Ø 3 mm (R 502 and R 502 V.V.)	1 + 2	28207	
Potato Ricer Equipment Ø 3 mm	2	28208	
Potato Ricer Attachment Ø 6 mm (R 502 and R 502 V.V.)	1 + 2	28209	
Potato Ricer Equipment Ø 6 mm	2	28210	

BACK TO SUMMARY

D-Clean Kit

Area 139 cm²

"Discover all the disk packs on page 42"

D-Clean Kit

Area 139 cm²

"Discover all the disk packs on page 42"

	R 502	R 502 V.V.
Motor	Induction	Induction
Power	900 W	1 500 W
Voltage	Three phase	Single phase
Speed	750 rpm - 1 500 rpm	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓	✓
Motor base	Metal	Metal
Cutter	5.9 L stainless steel bowl	5.9 L stainless steel bowl
Scraper arm	✓	✓
Blade	Stainless steel smooth blade **- Included** Blade cleaning tool **- Included**	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**	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher **- Included**
D-Clean Kit	**Included**	**Included**
Discs	Not included	Not included

Choose your model:

R 502	Ref.	
R 502 400V/50/3	2382	
R 502 380V/60/3	2381	
R 502 220V/60/3	2384	

R 502 V.V.	Ref.	
R 502 V.V. 230V/50-60/1	2390	
R 502 V.V. 230V/50-60/1 UK plug	2389	

Choose your pack of discs:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

Choose your options:

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

BACK TO SUMMARY

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.

Lateral ejection: Space saving and convenient to use.

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

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.

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

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

BACK TO SUMMARY

D-Clean Kit

Area 227 cm²

"Discover all the disk packs on page 42"

D-Clean Kit

Area 227 cm²

"Discover all the disk packs on page 42"

	R 752	R 752 V.V.
Motor	Induction	Induction
Power	1 800 W	1 500 W
Voltage	Three phase	Single phase
Speed	750 rpm - 1 500 rpm	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓	✓
Motor base	Metal	Metal
Cutter	7.5 L stainless steel bowl	7.5 L stainless steel bowl
Scraper arm	✓	✓
Blade	All stainless steel detachable, adjustable smooth blade **- Included**	All stainless steel detachable, adjustable smooth blade **- Included**
Accessories	Motor shaft brush **- Included**	Motor shaft brush **- Included**
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher **- Included**	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher **- Included**
D-Clean Kit	**Included**	**Included**
Discs	Not included	Not included

Choose your model:

R 752	Ref.	
R 752 400V/50/3	2113	
R 752 380/60/3	2110	
R 752 220/60/3	2108	

R 752 V.V.	Ref.	
R 752 V.V. 230V/50-60/1	2115	
R 752 V.V. 230V/50-60/1 UK plug	2080	

Choose your pack of discs:

Choose your options opposite:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

BACK TO SUMMARY

DISC COLLECTION

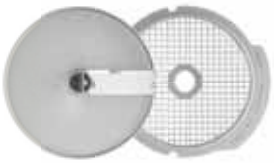
BACK TO SUMMARY

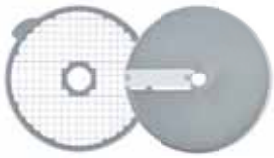
THE WIDEST RANGE OF CUTS

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.

BACK TO SUMMARY

	ESSENTIAL - Series 1-4					EXPERT - Series 5-7	
	R 201 XL R 201 XL Ultra R 211 XL R 211 XL Ultra R 301 R 301 Ultra R 401 CL 20	R 402 R 402 V.V.	CL 40	**DISCS**	R 502/R 502 V.V. R 752/R 752 V.V. CL 50/CL 50 Ultra CL 52/CL 55 CL 60	CL 50 Gourmet
SLICERS				**Almonds 0.6 mm**	28166W	28166W
				0.8 mm	28069W	28069W
	27051	27051		**1 mm**	28062W	28062W
	27555	27555		**2 mm**	28063W	28063W
	27086	27086		**3 mm**	28064W	28064W
	27566	27566		**4 mm**	28004W	28004W
	27087	27087		**5 mm**	28065W	28065W
	27786	27786		**6 mm**	28196W	28196W
				8 mm	28066W	28066W
				10 mm	28067W	28067W
				14 mm	28068W	
				4 mm cooked potatoes	27244W	27244W
				6 mm cooked potatoes	27245W	27245W
RIPPLE CUT	27621	27621		**2 mm**	27068W	27068W
				3 mm	27069W	27069W
				5 mm	27070W	27070W
GRATERS	27588	27588	27148	**1.5 mm**	28056W	28056W
	27577	27577	27149	**2 mm**	28057W	28057W
	27511	27511	27150	**3 mm**	28058W	28058W
				4 mm	28073W	28073W
				5 mm	28059W	28059W
	27046	27046		**6 mm**		
				7 mm	28016W	28016W
	27632	27632		**9 mm**	28060W	28060W
	27764	27764		**Parmesan cheese**	28061W	28061W
	27191	27191		**Röstis potatoes**	27164W	27164W
				Raw potatoes	27219W	27219W
	27078	27078		**0.7 mm horseradish paste**		
	27079	27079		**1 mm horseradish paste**	28055W	28055W
	27130	27130		**1.3 mm horseradish paste**		
JULIENNE				**1 x 8 mm (ribbons)**	28172W	28172W
				1 x 26 onion/cabbage	28153W	28153W
	27080	27080		**2 x 4 mm**	27072W	27072W
	27081	27081		**2 x 6 mm**	27066W	27066W
				2 x 8 mm	27067W	27067W
				2 x 10 mm (ribbons)	28173W	28173W
	27599	27599		**2 x 2 mm**	28051W	28051W
				2.5 x 2.5 mm	28195W	28195W
				3 x 3 mm	28101W	28101W
	27047	27047		**4 x 4 mm**	28052W	28052W
	27610	27610		**6 x 6 mm**	28053W	28053W
	27048	27048		**8 x 8 mm**	28054W	28054W





	ESSENTIAL - Series 1-4					EXPERT - Series 5-7	
	R 211 XL R 211 XL Ultra R 301 R 301 Ultra R 401 CL 20	R 402 R 402 V.V.	CL 40	DISCS	R 502/R 502 V.V. R 752/R 752 V.V. CL 50 CL 50 Ultra CL 52/CL 55 CL 60	CL 50 Gourmet
DICING EQUIPMENT				**5 x 5 x 5 mm**	■ 28110W	■ 28110W
		■ 27513W		**8 x 8 x 8 mm**	■ 28111W	■ 28111W
		■ 27514W		**10 x 10 x 10 mm**	■ 28112W	■ 28112W
		■ 27515W		**12 x 12 x 12 mm**	■ 28197W	
				14 x 14 x 5 mm (mozzarella)	■ 28181W	■ 28181W
				14 x 14 x 10 mm	■ 28179W	■ 28179W
				14 x 14 x 14 mm	■ 28113W	
				20 x 20 x 20 mm	■ 28114W	
				25 x 25 x 25 mm	■ 28115W	
				50 x 70 x 25 mm (salad)	■ 28180W	
FRENCH FRIES				**6 x 6 mm*** NEW	▲ 29230W	
		▲ 27116W		**8 x 8 mm**	▲ 28134W	▲ 28134W
				8 x 16 mm	▲ 28159W	▲ 28159W
		▲ 27117W		**10 x 10 mm**	▲ 28135W	▲ 28135W
				10 x 16 mm	▲ 28158W	▲ 28158W
BRUNOISE CL 50 Gourmet				**2 x 2 x 2 mm**		28174W
				3 x 3 x 3 mm		28175W
				4 x 4 x 4 mm		28176W
WAFFLE CUTS CL 50 Gourmet				**2 mm**		28198W
				3 mm		28199W
				4 mm		28177W
				6 mm		28178W
PACK OF DISCS	2006	2006	-	**Pack of 3 discs**		
	1904	1904	-	**Pack of 4 discs**		
	1946	1946	-	**Pack of 5 discs**		
		2195W	1945W	**Pack of 6 discs**		
		-	1909W	**Pack of 8 discs**		
				Pack of 7 discs	2023W	2023W
				Pack of 8 discs	1933W	1933W
				Pack of 5 discs	2005W	2005W
				Pack of 12 discs	1942W	1942W
				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 45)
  - 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

BACK TO SUMMARY

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

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

NEW

D-Clean Kit

Dicing grid cleaning tool

Grid holder
- Essential R 402 - CL 40
- Expert R 502 to R 752 - CL 50 to CL 60

+

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

+

Scraper tool

	Ref.	
D-Clean Kit	29246	

WALL MOUNTED BLADE AND DISC HOLDER:
1 BLADE and 8 DISCS
> R 201 XL Ultra to R 402 V.V.

Ref.	
107810	

WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:
> 16 small discs or 8 large discs

Ref.	
107812	

DISC RACK:
> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	
27258	

WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.	
101230	

DISC PROTECTOR:
> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	
39726	

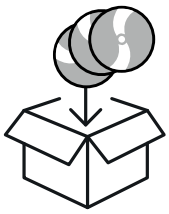
MINI BOWL
> EXPERT range from R 502 to R 752 V.V. and CL 50 to CL 60
> Not compatible with dicing and French fries equipment.

Ref.	
39716	

THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4

EASTERN EUROPE PACK OF 3 DISCS

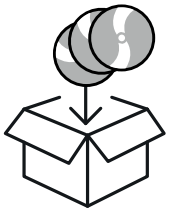


Slicers 2 mm
Graters 2 mm
Julienne 4 x 4 mm

	Ref.	
R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V., CL 20	2006	

Wall-mounted disc holders (set of 2) FREE

ASIA PACK OF 4 DISCS

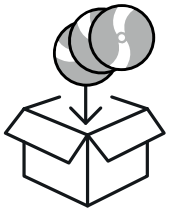


Slicers 2 mm & 4 mm
Graters 2 mm
Julienne 2 x 2 mm

	Ref.	
R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V., CL 20	1904	

Wall-mounted disc holders (set of 2) FREE

PACK OF 5 DISCS

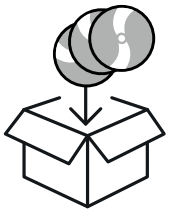


Slicers 2 mm & 4 mm
Graters 2 mm
Julienne 4 x 4 mm & 8 x 8 mm

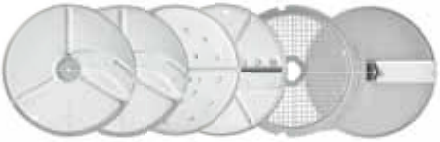
	Ref.	
R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V., CL 20	1946	

Wall-mounted disc holders (set of 2) FREE

PACK OF 6 DISCS



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

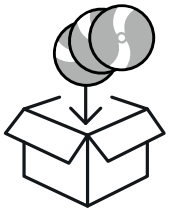


*Included in 2195W only
**Included in 1945W only

	Ref.	
R 402 & R 402 V.V.	2195W	
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

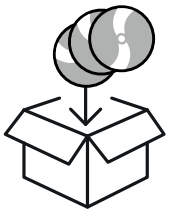
	Ref.	
CL 40	1909W	

Wall-mounted disc holders (set of 2) FREE

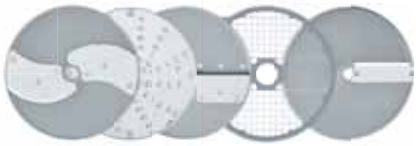
BACK TO SUMMARY

EXPERT Series 5-7

EASTERN EUROPE PACK OF 5 DISCS



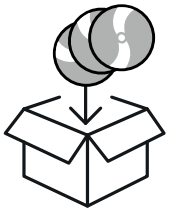
Slicers 2 mm
Graters 2 mm
Julienne 4 x 4 mm
Dicing Equipment 10 x 10 x 10 mm



	Ref.	
Pack of 5 discs	2005W	

Wall-mounted disc holders (set of 2) FREE

ASIA PACK OF 7 DISCS

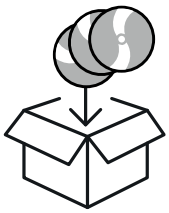


Slicers 2 mm & 5 mm
Graters 2 mm
Julienne 2 x 2 mm & 3 x 3 mm
Dicing Equipment 10 x 10 x 10 mm

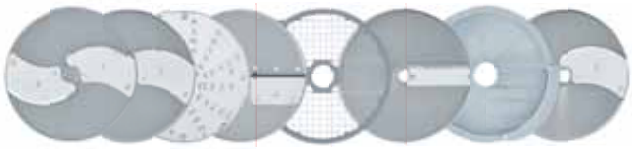
	Ref.	
Pack of 7 discs	2023W	

Wall-mounted disc holders (set of 2) FREE

PACK OF 8 DISCS - RESTAURANTS



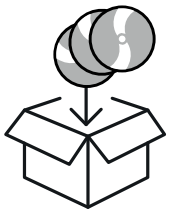
Slicers 2 mm & 5 mm
Graters 2 mm
Julienne 3 x 3 mm
Dicing Equipment 10 x 10 x 10 mm
French Fries Equipment 10 x 10 mm



	Ref.	
Pack of 8 discs	1933W	

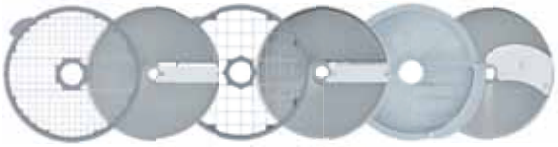
Wall-mounted disc holders (set of 2) FREE

PACK OF 12 DISCS FOR INSTITUTIONS



Slicers 2 mm & 5 mm
Graters 2 mm & 5 mm
Julienne 3 x 3 mm, & 4 x 4 mm

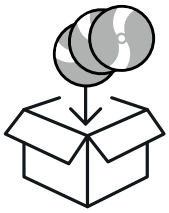
Dicing Equipment 10 x 10 x 10 mm & 20 x 20 x 20 mm
French Fries Equipment 10 x 10 mm



	Ref.	
Pack of 12 discs	1942W	

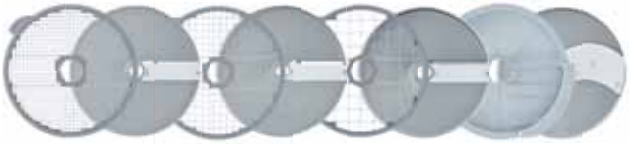
Wall-mounted disc holders (set of 2) FREE

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

POTATO RICER

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

BACK TO SUMMARY

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

1 CL 50 Continuous ejection

Small and large quantities

2 CL 50 + Mini bowl

Slice up to 9 tomatoes ready to use

	Ref.	
Mini Bowl (R 502 - R 502 V.V. - CL 50 - CL 50 Ultra - CL 50 Gourmet)	39716	

3 CL 50 + EasyStacker

Slice and stack 1 tomatoe at one time

NEW

	Ref.	
EasyStacker (R 502 - R 502 V.V. - CL 50 - CL 50 Ultra - CL 50 Gourmet)	49332	

BACK TO SUMMARY

Robot-Coupe's French fry solutions

5 sizes = the widest range of cuts

NEW

6 x 6 mm
Ref. 29230W

8 x 8 mm
Ref. 28134W

8 x 16 mm
Ref. 28159W

10 x 10 mm
Ref. 28135W

10 x 16 mm
Ref. 28158W

NEW

EasyLoader

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

		Ref.	
EasyLoader (R 502 & CL 50)	1	49323	
6 x 6 mm French Fry attachment (R 502 & CL 50)	1 + 2	49324	
6 x 6 mm French Fry equipment (CL 55 & CL 60 Auto)*	2	29230W	

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

NEW Surface treatment: Mineral+®

High Resistance

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

Freshness is preserved

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

Easy Cleaning

Dishwasher resistant.

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

BACK TO SUMMARY

Complete disc collection page 38

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

BACK TO SUMMARY

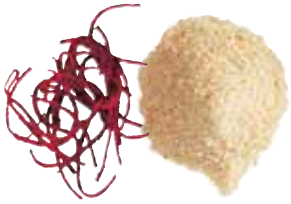
Complete disc collection page 38

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

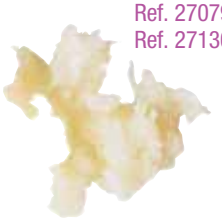
9 mm
Ref. 28060W
Ref. 27632

Parmesan cheese
Ref. 28061W
Ref. 27764

Röstis potatoes
Ref. 27164W
Ref. 27191

Raw potatoes
Ref. 27219W

Horseradish
Ref. 28055W 1 mm
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
Ref. 27621

3 mm
Ref. 27069W

5 mm
Ref. 27070W

The green discs show the actual size

*Except CL 40

BACK TO SUMMARY

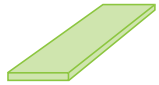
Complete disc collection page 38

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.

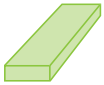
Essential: CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



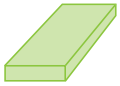
1 x 8 mm ribbons
Ref. 28172W

1 x 26 mm onions & cabbage
Ref. 28153W

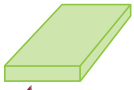
2 x 4 mm
Ref. 27072W
Ref. 27080



2 x 6 mm
Ref. 27066W
Ref. 27081



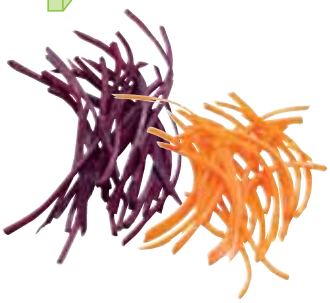
2 x 8 mm
Ref. 27067W



2 x 10 mm Tagliatelles
Ref. 28173W

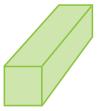
2 x 2 mm
Ref. 28051W
Ref. 27599

2,5 x 2,5 mm
Ref. 28195W

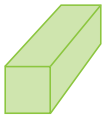


3 x 3 mm
Ref. 28101W

4 x 4 mm
Ref. 28052W
Ref. 27047



6 x 6 mm
Ref. 28053W
Ref. 27610



8 x 8 mm
Ref. 28054W
Ref. 27048

FRENCH FRIES

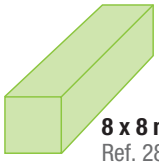
Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752, R 752 V.V.

Expert: CL 50, CL 50 Ultra, R 502, R 502 V.V. (Equipment + EasyLoader*)

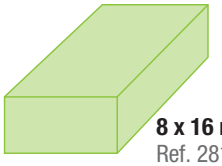
Expert: CL 55 Auto, CL 60 Auto, CL 60 Auto V.V. (French fry Equipment only)

Essential : CL 40, R 402, R 402 V.V.

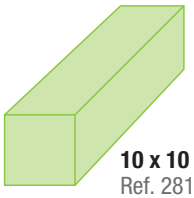
6 x 6 mm
Ref. 49324
Ref. 29230W



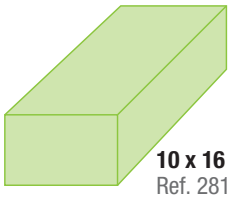
8 x 8 mm
Ref. 28134W
Ref. 27116W



8 x 16 mm
Ref. 28159W



10 x 10 mm
Ref. 28135W
Ref. 27117W



10 x 16 mm
Ref. 28158W

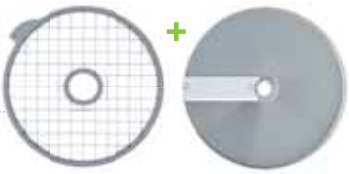
*Discover EasyLoader page 45

The green discs show the actual size

BACK TO SUMMARY

Complete disc collection page 38

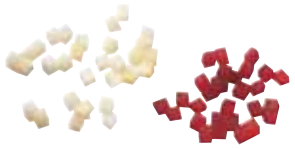
DICING EQUIPMENT



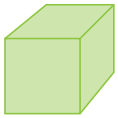
Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

Essential: CL 40, R 402, R 402 V.V.

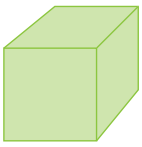
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W

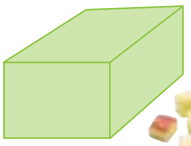


10x10x10 mm
Ref. 28112W
Ref. 27514W



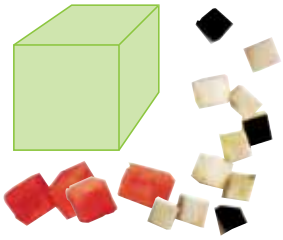
12x12x12 mm*
Ref. 28197W
Ref. 27515W

14x14x5 mm
Ref. 28181W

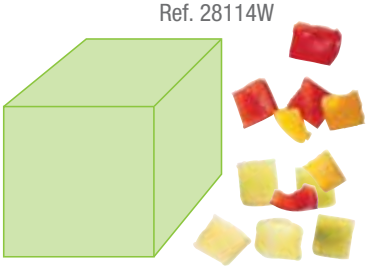


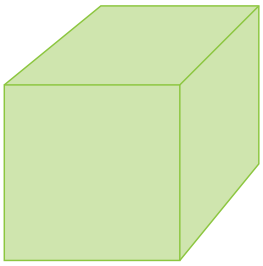
14x14x10 mm
Ref. 28179W

14x14x14 mm*
Ref. 28113W

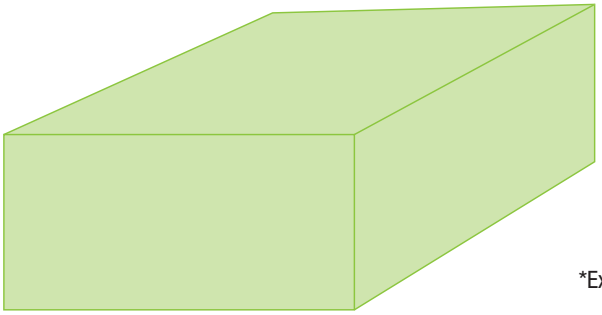


20x20x20 mm*
Ref. 28114W





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

- Fast, easy cleaning
- Zero waste

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

NEW

D-Clean Kit

Dicing grid cleaning tool

Grid holder
- Essential R 402 - CL 40
- Expert R 502 to R 752 - CL 50 to CL 60

+

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

+

Scraper tool

	Ref.	
D-Clean Kit	29246	

BACK TO SUMMARY

Complete disc collection page 38

EXCLUSIVE CUTS

BRUNOISE

CL 50 GOURMET

CL 50 Gourmet

2x2x2 mm
Ref. 28174W

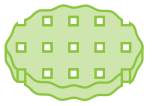
3x3x3 mm
Ref. 28175W

4x4x4 mm
Ref. 28176W

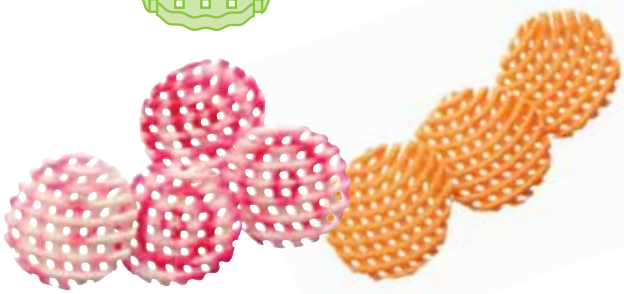
WAFFLE CUTS

CL 50 GOURMET

CL 50 Gourmet

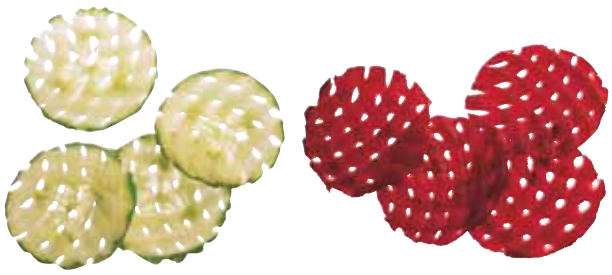


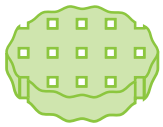
2 mm
Ref. 28198W



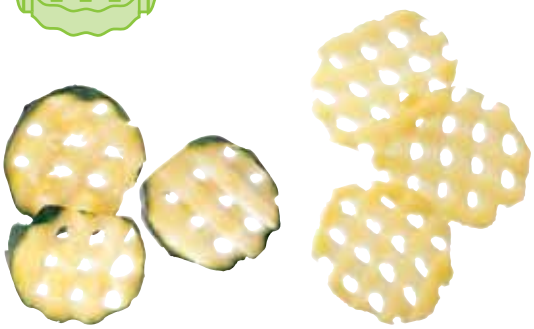
3 mm
Ref. 28199W

4 mm
Ref. 28177W





6 mm
Ref. 28178W



The green discs show the actual size

BACK TO SUMMARY

PREPARED ON SITE WITH ROBOT-COUPE

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

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

Potato chips of every shape and size!

6 x 6 mm | 8 x 8 mm | 8 x 16 mm | 10 x 10 mm | 10 x 16 mm

Shoestring fries

2 x 2 mm

Potato straws

4 x 4 mm | 6 x 6 mm

Waffle-cut chips

2 x 2 mm

Pan-fried potatoes

14 x 14 mm or 20 x 20 mm

Potato crisps

1 or 2 mm

Scalloped Potatoes

5 mm

Mashed potatoes

BACK TO SUMMARY

VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES p.54
FLOOR STANDING VEGETABLE PREPARATION MACHINES p.64

BACK TO SUMMARY

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.

BACK TO SUMMARY

TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper
to insert large vegetables such as cabbage and eggplant... and optimised loading of other vegetables.

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.

Hinge and stem system
designed for instant removal of the lid for easy cleaning.

INDUCTION MOTOR

Easy Guide

Stainless steel **motor body**

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.

BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

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

POTATO RICER

CL 50, CL 52, CL 55, CL 60

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

BACK TO SUMMARY

Effective throughput per hour:	1 / 100	1 / 100	50 / 300
	Up to 50 kg	Up to 50 kg	Up to 150 kg
GRATING / SLICING / RIPPLE CUT / JULIENNE			
		+ DICING + FRENCH FRIES	
			+ BRUNOISE & WAFFLE-CUT
			+ PARSLEY & HERBS
			CL 50 Gourmet

- Single or Three phase
- 1 speed

CL 50 Ultra

- Single or Three phase
- 1 speed
- Potato Ricer Attachment*

CL 20

- Single phase
- 1 speed

CL 40

- Single phase
- 1 speed

CL 50

- Single or Three phase
- 1 speed
- Potato Ricer Attachment*

Find all our floor standing models on page 66

*Optional attachments

BACK TO SUMMARY

50 / 300
Up to 150 kg

200 / 600
Up to 250 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE
+ DICING + FRENCH FRIES

CL 50 Ultra Pizza

CL 50 Ultra Restaurants

Restaurants pack available for models CL 50, CL 52 (excluding Gourmet).

CL 50 Ultra Institutions

Institutions pack available for models CL 50, CL52 (excluding Gourmet).

CL 52

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

Area 104 cm²

"Discover all the disk packs on page 41"

NEW

D-Clean Kit

Area 104 cm²

"Discover all the disk packs on page 41"

	CL 20	CL 40
Motor	Induction	Induction
Power	400 W	500 W
Voltage	Single phase	Single phase
Speed	1 500 rpm	500 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 58 mm	Half moon hopper Cylindrical hopper Ø 58 mm and Ø 39 mm Exactituve pusher - **Included**
Lid and bowl	Composite material	Composite lid and stainless steel bowl
Motor base	Composite material	Metal
D-Clean Kit	-	**Included**
Discs	Not included	Not included

Choose your model:

CL 20	Ref.	
CL 20 230V/50/1	22394	
CL 20 230V/50/1 UK plug	22395	
CL 20 230V/50/1 DK	22397	
CL 20 220V/60/1	22398	
CL 20 120V/60/1	22399	

CL 40	Ref.	
CL 40 230V/50/1	24570	
CL 40 230V/50/1 UK plug	24571	
CL 40 230V/50/1 DK	24577	
CL 40 220V/60/1	24574	
CL 40 120V/60/1	24575	

Choose your pack of discs:

				Ref.	
Pack of 5 discs for CL 20					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 4x4 mm - 8x8 mm		1946	
Asia Pack of 4 discs for CL 20					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm		1904	
Eastern Europe Pack of 3 discs for CL 20					
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm		2006	
Pack of 6 discs for CL 40					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm	Dicing Equipement 10x10x10 mm	1945W	
Asia Pack of 8 discs for CL 40					
Slicers 2 mm - 4 mm	Grater 2 mm	Julienne 2x2 mm - 2x4 mm - 4x4 mm	Dicing Equipement 10x10x10 mm	1909W	

Complete disc collection page 38

BACK TO SUMMARY

D-Clean Kit

Area 139 cm²

"Discover all the disk packs on page 42"

D-Clean Kit

Area 139 cm²

"Discover all the disk packs on page 42"

	CL 50	CL 50 Ultra
Motor	Induction	Induction
Power	550 W	550 W
Voltage	Single phase or Three phase	Single phase or Three phase
Speed	375 rpm	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**
Lid and bowl	Metal	Metal
Motor base	Composite material	Stainless steel
D-Clean Kit	**Included**	**Included**
Discs	Not included	Not included

Choose your model:

CL 50 - Single phase	Ref.	
CL 50 230V/50/1	24440	
CL 50 230V/50/1 UK plug	24442	
CL 50 230V/50/1 DK	24439	
CL 50 220V/60/1	24445	
CL 50 120V/60/1	24444	
CL 50 - Three phase	**Ref.**	
CL 50 400V/50/3	24446	
CL 50 380V/60/3	24448	
CL 50 220V/60/3	24447	

CL 50 Ultra - Single phase	Ref.	
CL 50 Ultra 230V/50/1	24465	
CL 50 Ultra 230V/50/1 UK plug	24470	
CL 50 Ultra 230V/50/1 DK	24466	
CL 50 Ultra 220V/60/1	24471	
CL 50 Ultra 120V/60/1	24472	
CL 50 Ultra - Three phase	**Ref.**	
CL 50 Ultra 400V/50/3	24473	
CL 50 Ultra 380V/60/3	24475	
CL 50 Ultra 220V/60/3	24474	

Choose your pack of discs:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

Choose your options:

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

BACK TO SUMMARY

CL 50 Ultra Pizza

Our perfect pizza package!

1 slicing disc 4 mm
tomatoes, eggplant, etc.

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

1 grating disc 7 mm
mozzarella or pizza cheese

D-Clean Kit

Area 139 cm²

CL 50 Ultra Pizza

Motor	Induction
Power	550 W
Voltage	Single phase or Three phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	**Included**
Mini Bowl	**Included**
Discs	2 mm slicer, 4 mm slicer + 7 mm grater - **Included** Wall disc holder

Choose your model:

CL 50 Ultra Pizza - Single phase	Ref.	
CL 50 Ultra Pizza 230V/50/1 + 3 discs	2027	
CL 50 Ultra Pizza 230V/50/1 UK + 3 discs	2028	
CL 50 Ultra Pizza 220V/60/1 + 3 discs	2031	
CL 50 Ultra Pizza 120V/60/1 + 3 discs	2030	
CL 50 Ultra Pizza - Three phase	**Ref.**	
CL 50 Ultra Pizza 400V/50/3 + 3 discs	2033	

Complete disc collection page 38

BACK TO SUMMARY

CL 50 GOURMET

Choosing excellence

*58 mm with insert
*68 mm with insert

"Discover all the disk packs on page 42"

D-Clean Kit

CL 50 Gourmet

Motor	Induction
Power	550 W or 600 W
Voltage	Single phase or Three phase
Speed	375 rpm
Feed hoppers	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 68 mm
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	**Included**
Mini Bowl	**Included**
Discs	Not included

CL 50 Gourmet - Single phase	Ref.	
CL 50 Gourmet 230V/50/1	24453 + 28194	
CL 50 Gourmet 230V/50/1 UK plug	24555 + 28194	
CL 50 Gourmet 230V/50/1 DK	24452 + 28194	
CL 50 Gourmet 220V/60/1	24457 + 28194	
CL 50 Gourmet 120V/60/1	24458 + 28194	
CL 50 Gourmet - Three phase	**Ref.**	
CL 50 Gourmet 400V/50/3	24459 + 28194	

Complete disc collection page 38

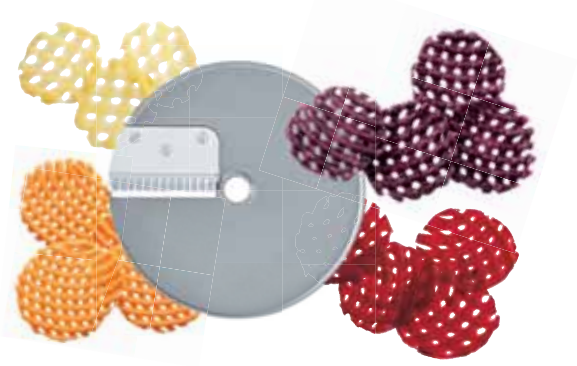
3 brunoise discs

2 mm - 3 mm - 4 mm

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

4 waffle cut discs

2 mm - 3 mm - 4 mm - 6 mm



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

PARSLEY AND HERB 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	28194	

BACK TO SUMMARY

CL 52

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

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

INNOVATION

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

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.

BACK TO SUMMARY

D-Clean Kit

Area 227 cm²

"Discover all the disk packs on page 42"

CL 52

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

Choose your model:

CL 52 - Single phase	Ref.	
CL 52 230V/50/1	24490	
CL 52 230V/50/1 UK plug	24492	
CL 52 230V/50/1 DK	24489	
CL 52 220V/60/1	24494	
CL 52 120V/60/1	24496	
CL 52 - Three phase	**Ref.**	
CL 52 400V/50/3	24498	
CL 52 380V/60/3	24500	
CL 52 220V/60/3	24499	

Choose your pack of discs:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

Choose your options:

Options	CL 52 Ref.	
Additional Exactitube pusher	49221	
Potato Ricer Equipment 3 mm	28208	
Potato Ricer Equipment 6 mm	28210	
Motor shaft brush	49257	

BACK TO SUMMARY

FLOOR STANDING

VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

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

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

Easy Guide

POWERFUL MOTOR
1500 W silent induction motor for durability.
Stainless steel motor base for easy cleaning.

INDUCTION MOTOR

INNOVATION

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

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

LATERAL EJECTION
Space-saving and user comfort.

CL 55 **automatic feed-head**

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

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

CL 55 **2-tube feed head**
Straight and slanted tubes

BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

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

BACK TO SUMMARY

NUMBER OF COVERS

Practical throughput per hour:

300 / 1200

400 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 55 Pusher Feed-Head

OPTIONAL + 50 DISCS

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

CL 55 2 Feed-Heads

OPTIONAL + 50 DISCS

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

CL 55 Workstation

OPTIONAL + 50 DISCS

- Three phase or single phase
- 1 or 2 speeds
- Potato Ricer Equipment

Find all our table-top models on page 56

*Optional attachments

BACK TO SUMMARY

600
1200+

600 kg

GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 60 Pusher Feed-Head

OPTIONAL + 50 DISCS

- Three phase or single phase
- 2 speeds or variable speed
- Potato Ricer Equipment*

CL 60 2 Feed-Heads

OPTIONAL + 50 DISCS

- Three phase or single phase
- 2 speeds or variable speed
- Potato Ricer Equipment*

CL 60 Workstation

OPTIONAL + 50 DISCS

- Three phase or single phase
- 2 speeds or variable speed
- Potato Ricer Equipment

BACK TO SUMMARY

	CL 55 Pusher Feed-Head		CL 55 2 Feed-Heads	
Motor	Induction		Induction	
Power	750 W	1 100 W	750 W	1 100 W
Voltage	Single phase	Three phase	Single phase	Three phase
Speed	375 rpm	375 rpm - 750 rpm	375 rpm	375 rpm - 750 rpm
Feed-Heads	Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**		Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**	
Lid and bowl	Metal		Metal	
Motor base	Stainless steel		Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake		Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - **Included**		Motor shaft brush - **Included**	
D-Clean Kit	**Included**		**Included**	
Discs	Not included		Not included	

Choose your model:

CL 55 Pusher Feed-Head - Three phase	Ref.	
CL 55 Pusher Feed-Head 400V/50/3	2214	
CL 55 Pusher Feed-Head 380V/60/3	2229	
CL 55 Pusher Feed-Head 220V/60/3	2234	
CL 55 Pusher Feed-Head - Single phase	**Ref.**	
CL 55 Pusher Feed-Head 230V/50/1	2245	
CL 55 Pusher Feed-Head 230V/50/1 UK plug	2252	
CL 55 Pusher Feed-Head 220V/60/1	2264	
CL 55 Pusher Feed-Head 120V/60/1	2276	

CL 55 2 Feed-Heads - Three phase	Ref.	
CL 55 2 Feed-Heads 400V/50/3	2211	
CL 55 2 Feed-Heads 380V/60/3	2227	
CL 55 2 Feed-Heads 220V/60/3	2233	
CL 55 2 Feed-Heads - Single phase	**Ref.**	
CL 55 2 Feed-Heads 230V/50/1	2244	
CL 55 2 Feed-Heads 220V/60/1	2263	
CL 55 2 Feed-Heads 120V/60/1	2275	

Choose your pack of discs:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

BACK TO SUMMARY

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 biais tubes
Ref. 28155

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

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

Motor shaft brush
Ref. 49257

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

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

BACK TO SUMMARY

CL 55 Workstation

Up to 1.200 kg of vegetables an hour

Area 227 cm²

D-Clean Kit

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

CL 55 Workstation

Motor	✓	
Power	750 W	1 100 W
Voltage	Single phase	Three phase
Speed	375 rpm	375 rpm - 750 rpm
Feed hoppers	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Accessories	Stainless steel mobile stand - Equipped with 2 wheels with brake - Included Adjustable trolley GN1x1, 3 heights + 3 GN1x1 containers - Included 3 mm Potato Ricer Equipment - Included Motor shaft brush - Included	
D-Clean Kit	Included	
Discs	MultiCut Pack of 16 discs - Included	

CL 55 Workstation - Three Phase	Ref.	
CL 55 Workstation 400V/50/3	2287	
CL 55 Workstation 380V/60/3	2289	
CL 55 Workstation 220V/60/3	2288	
CL 55 Workstation - Single Phase	**Ref.**	
CL 55 Workstation 230V/50/1	2290	
CL 55 Workstation 230V/50/1 UK	2293	
CL 55 Workstation 220V/60/1	2292	
CL 55 Workstation 120V/60/1	2291	

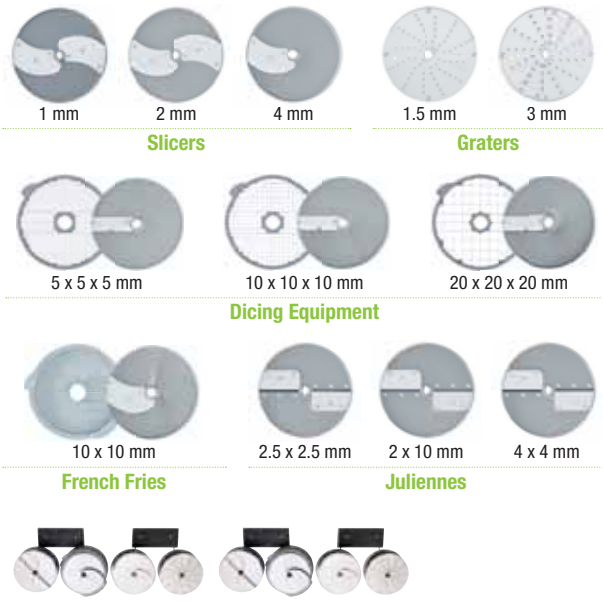
BACK TO SUMMARY

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 celeriac.

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 Potato Ricer Equipment
To easily produce large quantities of mashed potatoes.

Motor shaft brush

GN1x1 adjustable trolley
To transport, load and store accessories
2 GN1x1 containers provided.

Production mode

Storage mode

BACK TO SUMMARY

D-Clean Kit

Area 227 cm²

"Discover all the disk packs on page 42"

D-Clean Kit

Area 227 cm²

"Discover all the disk packs on page 42"

	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		Induction	
Power	1 500 W		1 500 W	
Voltage	Three phase	Single phase	Three phase	Single phase
Speed	375 rpm - 750 rpm	100 to 1 000 rpm	375 rpm - 750 rpm	100 to 1 000 rpm
Feed-Heads	Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**		Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included**	
Bowl	Stainless steel		Stainless steel	
Motor base	Stainless steel		Stainless steel	
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments		1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments	
Accessories	Motor shaft brush - **Included**		Motor shaft brush - **Included**	
D-Clean Kit	**Included**		**Included**	
Discs	Not included		Not included	

Choose your model:

CL 60 Pusher Feed-Head - Three Phase	Ref.	
CL 60 Pusher Feed-Head 400V/50/3	2319	
CL 60 Pusher Feed-Head 380V/60/3	2320	
CL 60 Pusher Feed-Head 220V/60/3	2321	
CL 60 V.V. Pusher Feed-Head - Single Phase	**Ref.**	
CL 60 V.V. Pusher Feed-Head 230V/50-60/1	2323	

CL 60 2 Feed-Heads - Three Phase	Ref.	
CL 60 2 Feed-Heads 400V/50/3	2325	
CL 60 2 Feed-Heads 380V/60/3	2326	
CL 60 2 Feed-Heads 220V/60/3	2327	
CL 60 V.V. 2 Feed-Heads - Single Phase	**Ref.**	
CL 60 V.V. 2 Feed-Heads 230V/50-60/1	2329	

Choose your pack of discs:

						Ref.	
Pack of 8 discs for Restaurants							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 3x3 mm	Dicing Equipement 10x10x10 mm	French Fries Equipment 10x10x10 mm	Wall disc holder	1933W	
Pack of 12 discs for Institutions							
Slicers 2 mm - 5 mm	Grater 2 mm - 5 mm	Julienne 3x3 mm - 4x4 mm	Dicing Equipement 10x10x10 mm - 20x20x20 mm	French Fries Equipment 10x10x10 mm	Wall disc holder x2	1942W	
Asia Pack of 7 discs							
Slicers 2 mm - 5 mm	Grater 2 mm	Julienne 2x2 mm - 3x3 mm	Dicing Equipement 10x10x10 mm	Wall disc holder		2023W	
Eastern Europe Pack of 5 discs							
Slicers 2 mm	Grater 2 mm	Julienne 4x4 mm	Dicing Equipement 10x10x10 mm			2005W	

Complete disc collection page 38

BACK TO SUMMARY

CL 60 ACCESSORIES

Automatic feed-head
With feeding tray
Ref. 39681

Pusher feed-head
Ref. 39680

4 tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28162

Straight and biais tubes
Ref. 28157

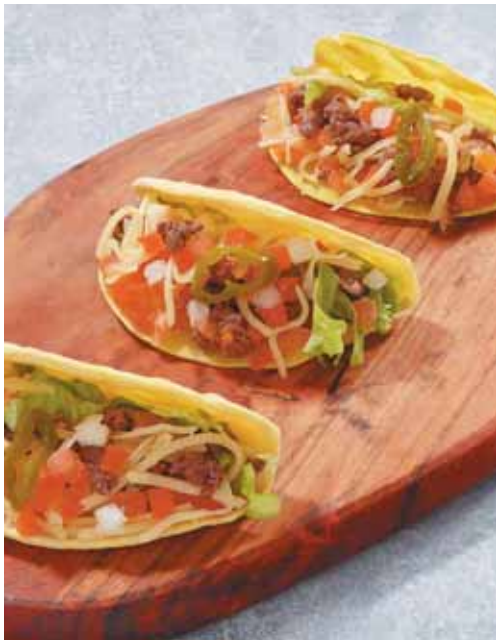
Potato Ricer Equipment
Ref. 28208 Ø 3 mm
Ref. 28210 Ø 6 mm

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

Motor shaft brush
Ref. 49257

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

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



BACK TO SUMMARY

CL 60 Workstation

Up to 1800 kg of vegetables an hour

STORAGE TROLLEY

D-Clean Kit

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

CL 60 Workstation

Motor	Induction	
Power	1 500 W	
Voltage	Three phase	Single phase
Speed	375 rpm - 750 rpm	100 to 1 000 rpm
Feed-Heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - **Included** 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes	
Lid and bowl	Metal	
Motor base	Stainless steel	
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.	
Accessories	Ergo mobile trolley with 3 GN1x1 gastronorm containers - **Included** Storage trolley with 1 GN1x1 gastronorm container - **Included** 3 mm Potato Ricer Equipment - **Included** Motor shaft brush - **Included**	
D-Clean Kit	**Included**	
Discs	MultiCut Pack of 16 discs - **Included**	

CL 60 Workstation - Three Phase	Ref.	
CL 60 Workstation 400V/50/3	2300	
CL 60 Workstation 380V/60/3	2304	
CL 60 Workstation 220V/60/3	2302	
CL 60 V.V. Workstation - Single Phase	**Ref.**	
CL 60 V.V. Workstation 230V/50/1	2301	

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 celeriac.

4 tubes feed-head
Especially designed for long vegetables such as cucumbers and zucchini.

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

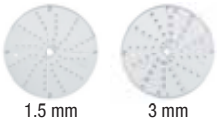
3 mm Potato Ricer Equipment
To easily produce large quantities of mashed potatoes.

Motor shaft brush

MultiCut Pack
16 discs included.

1 mm | 2 mm | 4 mm

Slicers



1.5 mm | 3 mm

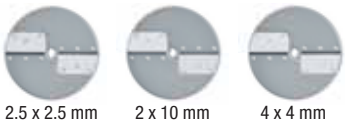
Graters

5 x 5 x 5 mm | 10 x 10 x 10 mm | 20 x 20 x 20 mm

Dicing Equipment

10 x 10 mm

French Fries



2.5 x 2.5 mm | 2 x 10 mm | 4 x 4 mm

Juliennes

4 wall mounted disc holders for 16 discs

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

Ergo Mobile Trolley
To transport, load and store accessories.
3 GN1x1 gastronorm containers provided.

BACK TO SUMMARY

CUTTERS MIXERS

TABLE TOP CUTTER MIXERS p.78
FLOOR STANDING VERTICAL CUTTER MIXERS p.90

BACK TO SUMMARY

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 quantitites, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.

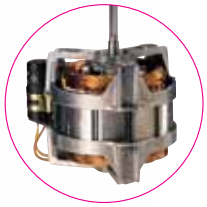
TABLE TOP

CUTTER MIXERS

LID
Liquids and other ingredients can be added during processing.

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

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



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

BACK TO SUMMARY

Smooth blade
As standard

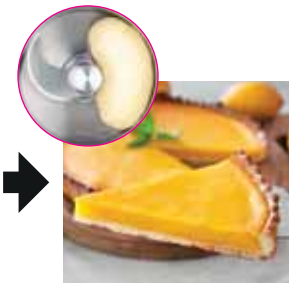
COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade

ESPECIALLY for grinding & kneading



KNEADING

GRINDING

Fine serrated blade

ESPECIALLY for herbs & spices

CHOPPING HERBS

GRINDING SPICES

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.

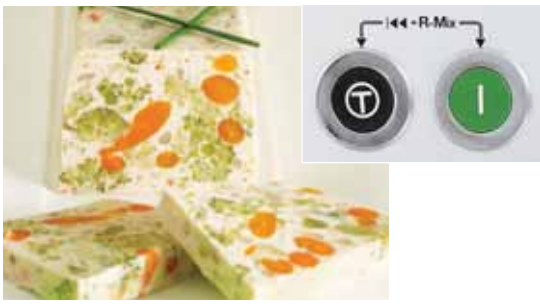


TABLE-TOP CUTTER MIXERS

Quantities*	1 kg	1,5 kg	2,5 kg	3 kg
NUMBER OF COVERS	1 / 50	1 / 50	50 / 100	50 / 200

VARIABLE SPEED from 300 to 3 500 rpm

R 4 V.V.

OPTIONAL 3 BLADES

4.5 L

- Single phase

R 5 V.V.

OPTIONAL 3 BLADES

5.9 L

- Single phase
- R-Mix®

1 SPEED 1 500 rpm

R 2

OPTIONAL 3 BLADES

2.9 L

- Single phase

1 SPEED 3 000 rpm

R 3-3000

OPTIONAL 3 BLADES

3.7 L

- Single phase

2 SPEEDS 1 500 and 3 000 rpm

R 4 - 2V

OPTIONAL 3 BLADES

4.5 L

- Three phase

R 5 - 2V

OPTIONAL 3 BLADES

5.9 L

- Three phase

1 SPEED 1 500 rpm

R 2 B

OPTIONAL 3 BLADES

2.9 L

- Single phase

R 3

OPTIONAL 3 BLADES

3.7 L

- Single phase

R 4 - 1V

OPTIONAL 3 BLADES

4.5 L

- Single phase

R 5 - 1V

OPTIONAL 3 BLADES

5.9 L

- Single phase

*Maximum quantities processed at a time

BACK TO SUMMARY

100 / 200 — 3,5 kg

200 / 300 — 5 kg

200 / 300 — 6 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 7 V.V.

OPTIONAL 3 BLADES

7.5 L

- Single phase
- R-Mix®

R 8 V.V.

OPTIONAL 3 BLADES

8 L

- Single phase
- R-Mix®

R 10 V.V.

OPTIONAL 3 BLADES

11.5 L

- Single phase
- R-Mix®

2 SPEEDS 1 500 and 3 000 rpm

R 7

OPTIONAL 3 BLADES

7.5 L

- Three phase

R 8

OPTIONAL 3 BLADES

8 L

- Three phase

R 10

OPTIONAL 3 BLADES

11.5 L

- Three phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	1 to 50	1 to 4 minutes
R 3	1 kg	1,5 kg	1 kg	0,5 kg	1 to 50	
R 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 / 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 92

	R 2 B	R 2
Motor	Induction	Induction
Power	550 W	550 W
Voltage	Single phase	Single phase
Speed	1 500 rpm	1 500 rpm
Pulse	✓	✓
Bowl	2.9 L composite material	2.9 L stainless steel
Blade	Stainless steel smooth blade - **Included**	Stainless steel smooth blade - **Included**

Choose your model:

R 2 B	Ref.	
R 2 B 230V/50/1	22113	
R 2 B 220V/60/1	22118	
R 2 B 120V/60/1	22116	

R 2	Ref.	
R 2 230V/50/1	22100	
R 2 230V/50/1 UK plug	22107	
R 2 230V/50/1 DK	22267	
R 2 220V/60/1	22117	
R 2 120V/60/1	22109	

Choose your options:

	R 2 all models	
Options	**Ref.**	
Coarse serrated blade **Especially for grinding & kneading**	27138	
Fine serrated blade **Especially for herbs & spices**	27061	
Additional smooth blade	27055	

BACK TO SUMMARY

	R 3 - 1500	R 3 - 3000
Motor	Induction	Induction
Power	650 W	650 W
Voltage	Single phase	Single phase
Speed	1 500 rpm	3 000 rpm
Pulse	✓	✓
Bowl	3.7 L stainless steel	3.7 L stainless steel
Blade	Stainless steel smooth blade **- Included**	Stainless steel smooth blade **- Included**

Choose your model:

R 3 - 1500	Ref.	
R 3-1500 230V/50/1	22382	
R 3-1500 230V/50/1 UK plug	22383	
R 3-1500 230V/50/1 DK	22385	
R 3-1500 220V/60/1	22386	
R 3-1500 120V/60/1	22387	

R 3 - 3000	Ref.	
R 3-3000 230V/50/1	22388	
R 3-3000 230V/50/1 UK plug	22389	
R 3-3000 230V/50/1 DK	22391	
R 3-3000 220V/60/1	22392	
R 3-3000 120V/60/	22393	

Choose your options:

	R 3 all models	
Options	**Ref.**	
Coarse serrated blade **Especially for grinding & kneading**	27288	
Fine serrated blade **Especially for herbs & spices**	27287	
Additional smooth blade	27286	

BACK TO SUMMARY

BACK TO SUMMARY

	R 4 - 1V	R 4 - 2V	R 4 V.V.
Motor	Induction	Induction	Induction
Power	700 W	900 W	1 000 W
Voltage	Single phase	Three phase	Single phase
Speed	1 500 rpm	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓	✓
Motor base	Metal	Metal	Metal
Bowl	4.5 L stainless steel	4.5 L stainless steel	4.5 L stainless steel
Blade	Stainless steel smooth blade **Included**	Stainless steel smooth blade **Included**	Stainless steel smooth blade **Included**

Choose your model:

R 4 - 1V	Ref.	
R 4 - 1V 230V/50/1	22430	
R 4 - 1V 230V/50/1 UK plug	22434	
R 4 - 1V 230V/50/1 DK	22431	
R 4 - 1V 220V/60/1	22433	
R 4 - 1V 120V/60/1	22432	

R 4 - 2V	Ref.	
R 4 - 2V 400V/50/3	22437	
R 4 - 2V 380V/60/3	22439	
R 4 - 2V 230V/50/3	22440	
R 4 - 2V 220V/60/3	22438	

R 4 V.V.	Ref.	
R 4 V.V. 230V/50-60/1	22411	
R 4 V.V. 230V/50-60/1 UK plug	22412	
R 4 V.V. 230V/50-60/1 DK	22414	

Choose your options:

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

BACK TO SUMMARY

	R 5 - 1V	R 5 - 2V	R 5 V.V.
Motor	Induction	Induction	Induction
Power	750 W	1 500 W	1 500 W
Voltage	Single phase	Three phase	Single phase
Speed	1 500 rpm	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Timer	✓	✓	✓
Pulse	✓	✓	✓
Motor base	Metal	Metal	Metal
Bowl	5.9 L stainless steel	5.9 L stainless steel	5.9 L stainless steel
Blade	Stainless steel smooth blade **Included** Blade cleaning tool **- Included**	Stainless steel smooth blade **Included** Blade cleaning tool **- Included**	Stainless steel smooth blade **Included** Blade cleaning tool **- Included**
R-Mix®	-	-	✓

Choose your model:

R 5 - 1V	Ref.	
R 5 - 1V 230V/50/1	24608	
R 5 - 1V 230V/50/1 UK plug	24609	
R 5 - 1V 220V/60/1	24605	

R 5 - 2V	Ref.	
R 5 - 2V 400V/50/3	24614	
R 5 - 2V 380V/60/3	24613	
R 5 - 2V 220V/60/3	24616	

R 5 V.V.	Ref.	
R 5 V.V. 230V/50-60/1	24620	
R 5 V.V. 230V/50-60/1 UK plug	24623	

Choose your options:

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

BACK TO SUMMARY

	R 7	R 7 V.V.
Motor	Induction	Induction
Power	1 500 W	1 500 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Timer	✓	✓
Pulse	✓	✓
Motor base	Metal	Metal
Bowl	7.5 L stainless steel	7.5 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly **- Included**	All stainless steel detachable, adjustable smooth blade assembly **- Included**
R-Mix®	-	✓

Choose your model:

R 7	Ref.	
R 7 400/50/3	24658	
R 7 220V/60/3	24655	

R 7 V.V.	Ref.	
R 7 V.V. 230V/50-60/1	24709	
R 7 V.V. 230V/50-60/1 UK plug	24711	

Choose your options:

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

BACK TO SUMMARY

	R 8	R 8 V.V.
Motor	Induction	Induction
Power	2 200 W	2 200 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓
Bowl	8 L stainless steel	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly **- Included**	All stainless steel detachable, adjustable 2 smooth blade assembly **- Included**
R-Mix®	-	✓

Choose your model:

R 8	Ref.	
R 8 400V/50/3	21291	
R 8 380V/60/3	21294	
R 8 220V/60/3	21293	
R 8 230V/50/3	21295	

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:

Options	R 8 all models Ref.	
Stainless steel coarse serrated 2-blade assembly **Especially for grinding & kneading**	27383	
Stainless steel fine serrated 2-blade assembly **Especially for herbs & spices**	27385	
Additional stainless steel 2 smooth blade assembly	27381	
Coarse serrated blade	59281	
Fine serrated blade	59282	
Smooth blade	59280	
Vacuum adaptation kit R-Vac (without pump)	29996	
Vacuum pump 550 W 16 m² 230V/50/1	69012	

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

BACK TO SUMMARY

	R 10	R 10 V.V.
Motor	Induction	Induction
Power	2 600 W	2 600 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓
Bowl	11.5 L stainless steel	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**
R-Mix®	-	✓

Choose your model:

R 10	Ref.	
R 10 400V/50/3	21391	
R 10 380V/60/3	21394	
R 10 220V/60/3	21393	
R 10 230V/50/3	21395	

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

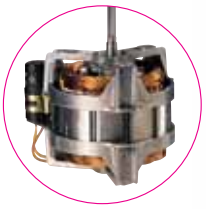
Choose your options:

Options	R 10 all models Ref.	
Stainless steel coarse serrated 3 blade assembly **Especially for grinding & kneading**	27384	
Stainless steel fine serrated 3 blade assembly **Especially for herbs & spices**	27386	
Additional stainless steel 3 smooth blade assembly	27382	
Coarse serrated blade	59281	
Fine serrated blade	59282	
Smooth blade	59280	
Vacuum adaptation kit R-Vac (without pump)	29996	
Vacuum pump 550 W 16 m² 230V/50/1	69012	

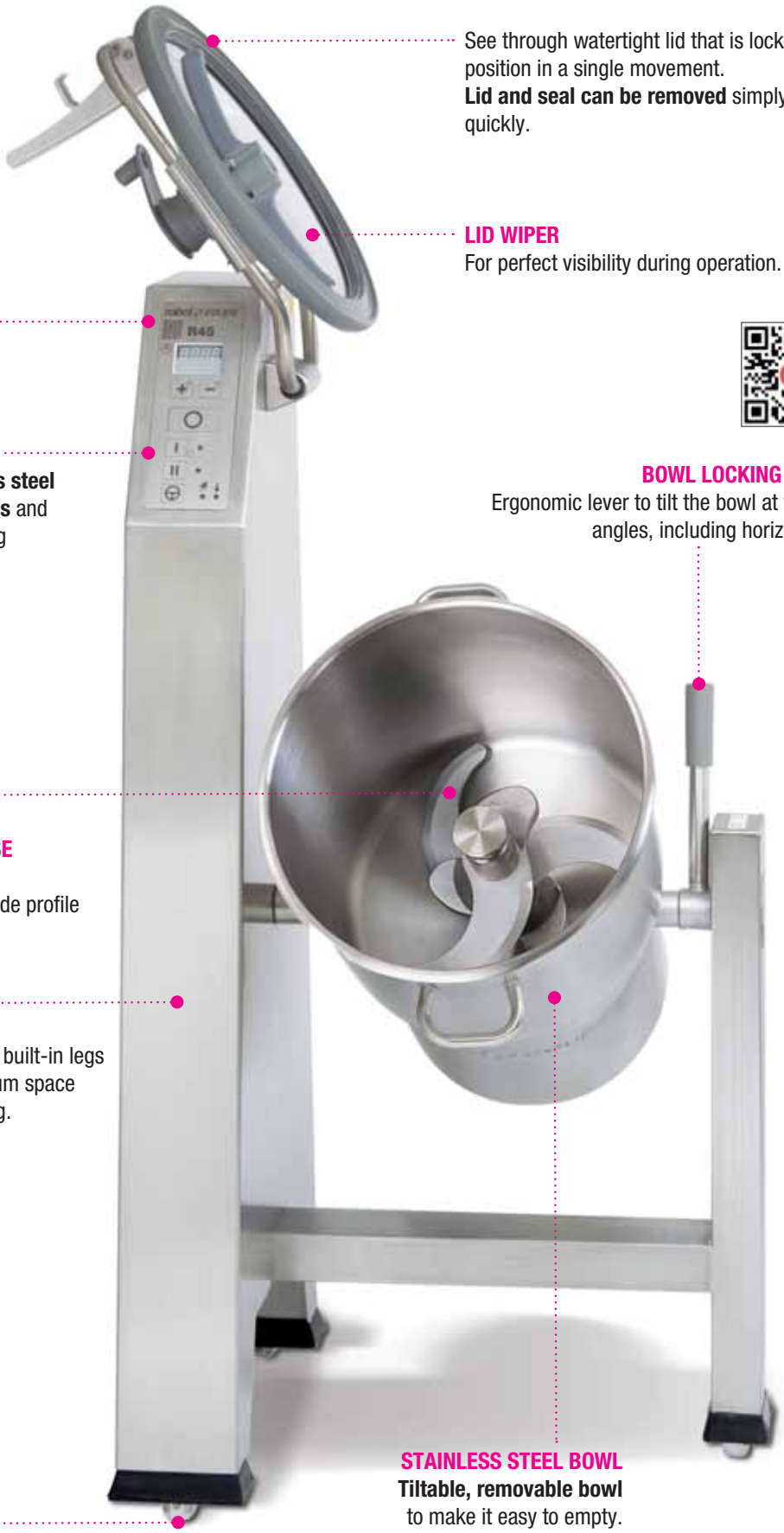
Optional additional mini bowl	Ref.	
4 litre stainless steel bowl R 10-R 15 **stainless steel smooth blade**	27375	
Stainless steel coarse serrated blade	27107	
Additional stainless steel smooth blade	27106	
Coarse serrated blade	101801S	
Smooth blade	101800S	

BACK TO SUMMARY

FLOOR STANDING
VERTICAL CUTTER MIXERS



INDUCTION MOTOR



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.

Easy Guide

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

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

INNOVATION

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

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

WHEELS INCLUDED
3 retractable wheels for easy moving and cleaning.

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

BACK TO SUMMARY

3 BLADES FOR BEST RESULTS

Smooth blade
As standard

COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade

ESPECIALLY for grinding & kneading

KNEADING

GRINDING

Fine serrated blade

ESPECIALLY for herbs & spices

CHOPPING HERBS

GRINDING SPICES

VACUUM FUNCTION R-Vac®

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

The advantages of vacuum processing:

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

FLOOR STANDING VERTICAL CUTTER MIXERS

Quantities* (NUMBER OF COVERS)	300/600	300/600	600/1200
	3 to 9 kg	3 to 12 kg	4 to 14 kg

2 SPEEDS 1 500 and 3 000 rpm

R 15

OPTIONAL 3 BLADES

15 L

- Three phase

R 20

OPTIONAL 3 BLADES

20 L

- Three phase

R 23

OPTIONAL 3 BLADES

23 L

- Three phase

Quantities* (NUMBER OF COVERS)	600/1200	1200+	1200+
	4 to 17 kg	6 to 27 kg	6 to 36 kg

2 SPEEDS 1 500 and 3 000 rpm

R 30

OPTIONAL 3 BLADES

28 L

- Three phase

R 45

OPTIONAL 3 BLADES

45 L

- Three phase

R 60

OPTIONAL 3 BLADES

60 L

- Three phase

*Quantities processed at the same time

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 15	6 kg	9 kg	7.0 kg	7.0 kg	300 to 600	1 to 4 minutes
R 20	8 kg	12 kg	10.0 kg	10.0 kg	300 to 600	
R 23	10 kg	14 kg	11.5 kg	11.5 kg	600 to 1200	
R 30	12 kg	17 kg	14.0 kg	14.0 kg	600 to 1200	
R 45	18 kg	27 kg	22.5 kg	22.5 kg	1200+	
R 60	25 kg	36 kg	30.0 kg	30.0 kg	1200+	

*Amount of raised dough with 60% hydration

Find all our table-top models on page 80

BACK TO SUMMARY

	R 15	R 20
Motor	Induction	Induction
Power	3 000 W	4 400 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
Bowl	15 L stainless steel	20 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**

Choose your model:

R 15	Ref.	
R 15 400V/50/3	51491	
R 15 380V/60/3	51494	
R 15 230V/50/3	51495	
R 15 220V/60/3	51493	

R 20	Ref.	
R 20 400V/50/3	51591	
R 20 380V/60/3	51594	
R 20 230V/50/3	51595	
R 20 220V/60/3	51593	

Choose your options:

Options	R 15 / R 20 Ref.	
Stainless steel coarse serrated 3 blade assembly **Especially for grinding & kneading**	57098	
Stainless steel fine serrated 3 blade assembly **Especially for herbs & spices**	57099	
Additional stainless steel smooth 3 blade assembly	57097	
Coarse serrated blade	59393	
Fine serrated blade	59359	
Smooth blade	59392	
Vacuum adaptation kit R-Vac (without pump)	29996	
Vacuum pump 550 W 16 m² 230V/50/1	69012	

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

BACK TO SUMMARY

	R 23	R 30
Motor	Induction	Induction
Power	4 500 W	5 400 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
IP85 control panel with digital timer	✓	✓
Bowl	23 L stainless steel	28 L stainless steel
Lid wiper	✓	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**
3 retractable wheels	✓	✓

Choose your model:

R 23	Ref.	
R 23 400V/50/3	51331C	
R 23 380V/60/3	51334C	
R 23 230V/50/3	51335C	
R 23 220V/60/3	51333C	

R 30	Ref.	
R 30 400V/50/3	52331C	
R 30 380V/60/3	52334C	
R 30 230V/50/3	52335C	
R 30 220V/60/3	52333C	

Choose your options:

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

	R 45	R 60
Motor	Induction	Induction
Power	10 000 W	11 000 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
IP85 control panel with digital timer	✓	✓
Bowl	45 L stainless steel	60 L stainless steel
Lid wiper	✓	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**	All stainless steel detachable, adjustable 3 smooth blade assembly **- Included**
3 retractable wheels	✓	✓

Choose your model:

R 45	Ref.	
R 45 400V/50/3	53331C	
R 45 380V/60/3	53334C	
R 45 230V/50/3	53335C	
R 45 220V/60/3	53333C	

R 60	Ref.	
R 60 400V/50/3	54331C	
R 60 380V/60/3	54334C	
R 60 230V/50/3	54335C	
R 60 220V/60/3	54333C	

Choose your options:

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

BACK TO SUMMARY

Robot Cook®

COOKING CUTTER BLENDER

BACK TO SUMMARY

The 1st professional Cooking Cutter Blender!

The Robot Cook® emulsifies, grinds, mixes, chops, blends and kneads to perfection. The heating temperature is variable, up to 140°C, and is accurate to the nearest degree. The large capacity bowl means that large quantities can be produced when needed.

BACK TO SUMMARY

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.

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

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

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

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

INDUCTION MOTOR

Hygienic: All parts in contact with food can be easily removed and are dishwasher safe.

Easy Guide

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

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

PROCESSING ZONE

Control dial
(to adjust settings)

SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3 500 rpm
- Timer

PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

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

BACK TO SUMMARY

● COLD
● HOT
UP TO 140°C

Robot Cook®

Motor	Induction
Power	1 800 W
Voltage	Single phase
Speed	• Variable speed from 100 to 3 500 rpm • High-speed turbo of 4 500 rpm • R-Mix blend speed 100 to 500 rpm • Intermittent slow speed blade rotation every 2 seconds
Heating temperature	Up to 140°
Pulse	✓
Bowl	3.7 L stainless steel
Scraper arm	✓
Wall mounted blade holder	✓
Blades	Fine serrated blade for blender function **Included** Smooth blade for cutter function **- Included** Blade cleaning tool **- Included**

Choose your model:

Robot Cook®	Ref.	
Robot Cook® 230V/50-60/1	43000R	
Robot Cook® 230V/50/1 UK plug	43001R	
Robot Cook® 230V/50/1 DK	43007R	
Robot Cook® 120V/60/1	43009R	

Choose your options:

Options	Ref.	
Additional 230V bowl set (bowl + blade + lid + scraper)	39854	
Additional 120V bowl set (bowl + blade + lid + scraper)	49131	
Additional fine serrated blade for blender function	39691	
Additional smooth blade for cutter function	49691	

● ● EMULSIFY

● ● CHOP

● ● BLEND

● ● GRIND

● ● MIX

● ● KNEAD

BACK TO SUMMARY

Blixer®

TABLE-TOP Blixer® p.102
FLOOR-STANDING Blixer® p.112

BACK TO SUMMARY

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.

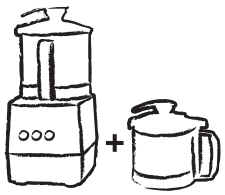
Easy Guide

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

Fine serrated blade.

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

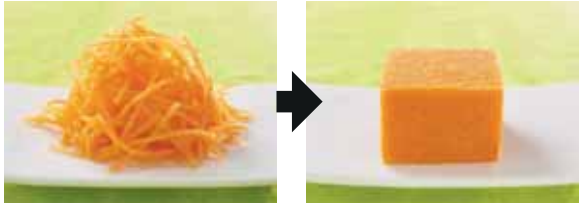
1 bowl for hot preparations

BACK TO SUMMARY

HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

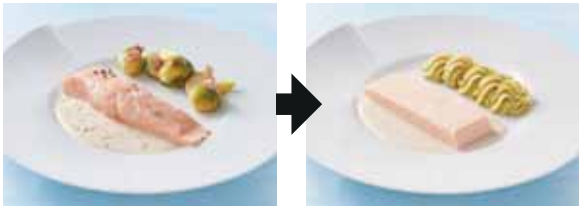
Entrees

DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

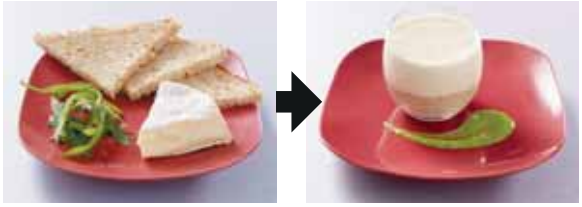
Mains



SALMON FILET AND CABBAGE

VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts

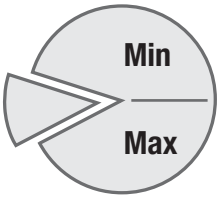
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR Blixer®

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

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

Number of 200 g portions



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

RESTAURANTS - GASTRONOMY

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

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

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

BACK TO SUMMARY

Number of 200 g portions / Quantities processed per operation	Min / Max	2 / 10	2 / 15	3 / 20
	Single portion model	0.3 to 2 kg	0.4 to 3 kg	0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 4 V.V.

4.5 L

- Single phase

Blixer® 5 V.V.

5.9 L

- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 4 - 2V

4.5 L

- Three phase

Blixer® 5 - 2V

5.9 L

- Three phase

1 SPEED 3 000 rpm

Blixer® 2

2.9 L

- Single phase

Blixer® 3

3.7 L

- Single phase

Blixer® 4 - 1V

4.5 L

- Single phase

Blixer® 5 - 1V

5.9 L

- Single phase

BACK TO SUMMARY

3 / 25 — 0.6 to 4.8 kg

5 / 28 — 1 to 5.5 kg

10 / 33 — 2 to 6.5 kg

VARIABLE SPEED from 300 to 3 500 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 1 500 and 3 000 rpm

Blixer® 7

7,5 L

- Three phase

Blixer® 8

8 L

- Three phase

Blixer® 10

11.5 L

- Three 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 - 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 114

	Blixer® 2	Blixer® 3	Blixer® 4 - 1V
Motor	Induction	Induction	Induction
Power	700 W	750 W	900 W
Voltage	Single phase	Single phase	Single phase
Speed	3 000 rpm	3 000 rpm	3 000 rpm
Pulse	✓	✓	✓
Motor base	Composite material	Composite material	Metal
Bowl	2.9 L stainless steel	3.7 L stainless steel	4.5 L stainless steel
Watertight lid	✓	✓	✓
Blixer® arm	✓	✓	✓
Blade	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**
Number of 200 g portions	Single portion	2-10	2-15

Choose your model:

Blixer® 2	Ref.	
Blixer® 2 230V/50/1	33228	
Blixer® 2 230V/50/1 UK plug	33232	
Blixer® 2 230V/50/1 DK	33229	
Blixer® 2 220V/60/1	33233	
Blixer® 2 120V/60/1	33234	

Blixer® 3	Ref.	
Blixer® 3 230V/50/1	33197	
Blixer® 3 230V/50/1 UK plug	33198	
Blixer® 3 230V/50/1 DK	33200	
Blixer® 3 220V/60/1	33201	
Blixer® 3 120V/60/1	33202	

Blixer® 4 - 1V	Ref.	
Blixer® 4-1V 230V/50/1	33208	
Blixer® 4-1V 230V/50/1 UK plug	33209	
Blixer® 4-1V 220V/60/1	33211	
Blixer® 4-1V 120V/60/1	33210	

Choose your options:

	Blixer® 2		Blixer® 3	
Options	**Ref.**		**Ref.**	
Complete Blixer® bowl, blade, lid and scraper	27369		27337	
Additional fine serrated blade	27370		27447	
Coarse serrated blade	27371		27448	

BACK TO SUMMARY

	Blixer® 4 - 2V	Blixer® 4 V.V.
Motor	Induction	Induction
Power	1 000 W	1 100 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓
Motor base	Metal	Metal
Bowl	4.5 L stainless steel	4.5 L stainless steel
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**
Number of 200 g portions	2-15	2-15

Choose your model:

Blixer® 4 - 2V	Ref.	
Blixer® 4 2-V 400V/50/3	33215	
Blixer® 4 2-V 380V/60/3	33217	
Blixer® 4 2-V 220V/60/3	33216	
Blixer® 4 2-V 220V/50/3	33218	

Blixer® 4 V.V.	Ref.	
Blixer® 4 V.V. 230V/50-60/1	33280	
Blixer® 4 V.V. 230V/50-60/1 UK plug	33281	

Choose your options:

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

BACK TO SUMMARY

	Blixer® 5 - 1V	Blixer® 5 - 2V	Blixer® 5 V.V.
Motor	Induction	Induction	Induction
Power	1 500 W	1 500 W	1 500 W
Voltage	Single phase	Three phase	Single phase
Speed	3 000 rpm	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Timer	✓	✓	✓
Pulse	✓	✓	✓
Motor base	Metal	Metal	Metal
Bowl	5.9 L stainless steel	5.9 L stainless steel	5.9 L stainless steel
Watertight lid	✓	✓	✓
Blixer® arm	✓	✓	✓
Blade	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**
Number of 200 g portions	3-20	3-20	3-20

Choose your model:

Blixer® 5 - 1V	Ref.	
Blixer® 5 1-V 230V/50/1	33251	
Blixer® 5 1-V 220V/60/1	33250	

Blixer® 5 - 2V	Ref.	
Blixer® 5 2-V 400V/50/3	33259	
Blixer® 5 2-V 380V/60/3	33258	
Blixer® 5 2-V 220V/60/3	33262	

Blixer® 5 V.V.	Ref.	
Blixer® 5 V.V. 230V/50-60/1	33266	
Blixer® 5 V.V. 230V/50-60/1 UK plug	33265	

Choose your options:

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

BACK TO SUMMARY

	Blixer® 7	Blixer® 7 V.V.
Motor	Induction	Induction
Power	1 500 W	1 500 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Timer	✓	✓
Pulse	✓	✓
Motor base	Metal	Metal
Bowl	7.5 L stainless steel	7.5 L stainless steel
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**	Stainless steel fine serrated blade with removable cap **Included** Blade cleaning tool - **Included**
Number of 200 g portions	3-25	3-25

Choose your model:

Blixer® 7	Ref.	
Blixer® 7 400V/50/3	33269	

Blixer® 7 V.V.	Ref.	
Blixer® 7 V.V. 230V/50-60/1	33295	
Blixer® 7 V.V. 230V/50-60/1 UK plug	33298	

Choose your options:

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

BACK TO SUMMARY

	Blixer® 8	Blixer® 8 V.V.
Motor	Induction	Induction
Power	2 200 W	2 200 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓
Bowl	8 L stainless steel	8 L stainless steel
See-through watertight lid	✓	✓
Removable Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - **Included**	All stainless steel detachable adjustable fine serrated blade assembly - **Included**
Number of 200 g portions	5-28	5-28

Choose your model:

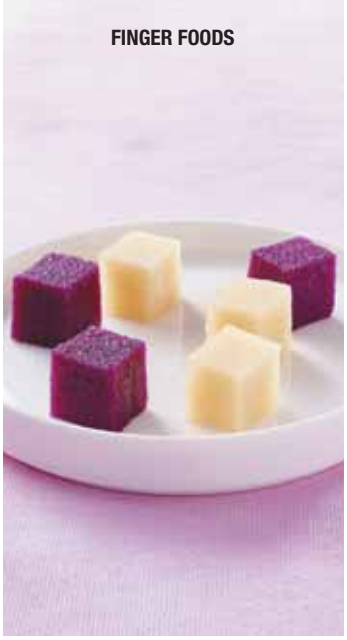
Blixer® 8	Ref.	
Blixer® 8 400V/50/3	21311	
Blixer® 8 380V/60/3	21314	
Blixer® 8 230V/50/3	21315	
Blixer® 8 220V/60/3	21313	

Blixer® 8 V.V.	Ref.	
Blixer® 8 V.V. 200-240/50-60/1	21305	

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

Choose your options:

Options	Ref.	Blixer® 8 all models
Complete Blixer® bowl, blade, lid and scraper	27387	
Fine serrated 2 blade assembly	27377	
Additional fine serrated blade	59282	



	Blixer® 10	Blixer® 10 V.V.
Motor	Induction	Induction
Power	2 600 W	2 600 W
Voltage	Three phase	Single phase
Speed	1 500 rpm - 3 000 rpm	300 to 3 500 rpm
Pulse	✓	✓
Bowl	11.5 L stainless steel	11.5 L stainless steel
See-through watertight lid	✓	✓
Removable Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - **Included**	All stainless steel detachable adjustable fine serrated 3 blade assembly - **Included**
Number of 200 g portions	10-33	10-33

Choose your model:

Blixer® 10	Ref.	
Blixer® 10 400V/50/3	21411	
Blixer® 10 380V/60/3	21414	
Blixer® 10 230V/50/3	21415	
Blixer® 10 220V/60/3	21413	

Blixer® 10 V.V.	Ref.	
Blixer® 10 V.V. 200-240/50-60/1	21405	

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

Choose your options:

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

BACK TO SUMMARY

FLOOR-STANDING
Blixer®

INNOVATION

Blixer® ARM
To improve turbulence and thus produce finer-textured preparations.

Easy Guide

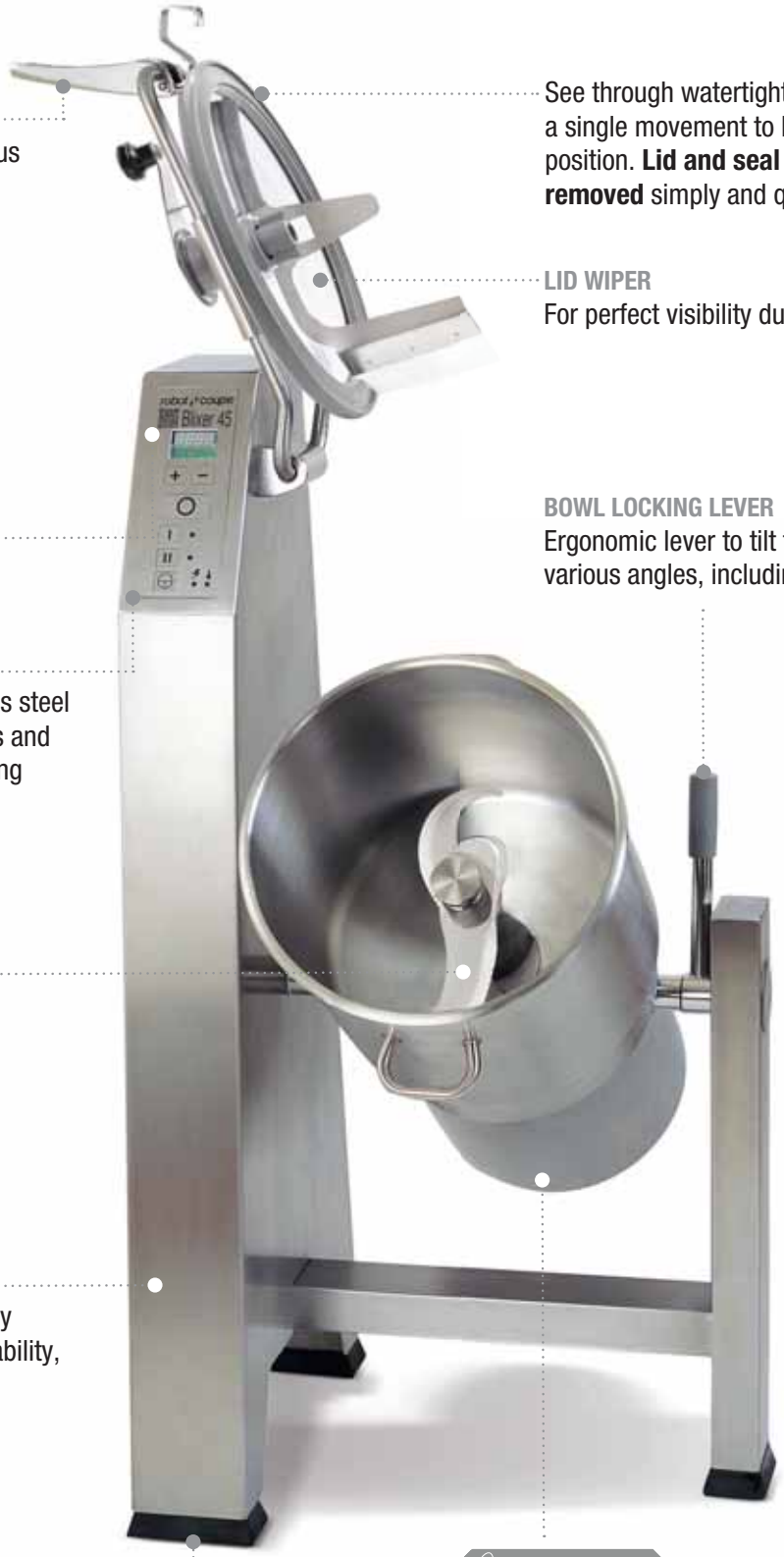
CONTROL PANEL
0 to 15 minute **timer,** stainless steel flush-mounted control buttons and **pulse** control for greater cutting precision.

INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY
A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

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

INDUCTION MOTOR



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

LID WIPER
For perfect visibility during operation.

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

WHEELS INCLUDED
3 retractable wheels for easy moving and cleaning.

INNOVATION

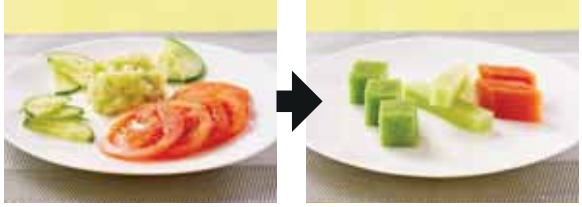
STAINLESS STEEL BOWL
Tiltable, removable bowl, a Robot-Coupe exclusivity.
Capacity: 23, 28, 45 or 60 litres, depending on the model.

BACK TO SUMMARY

HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

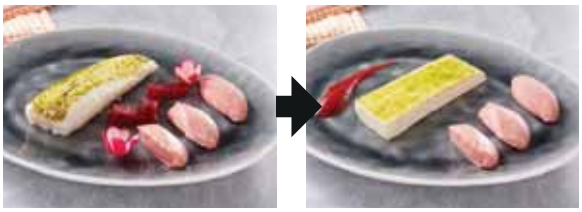
Entrees

DUO OF RAW RED CABBAGE AND CELERIAC

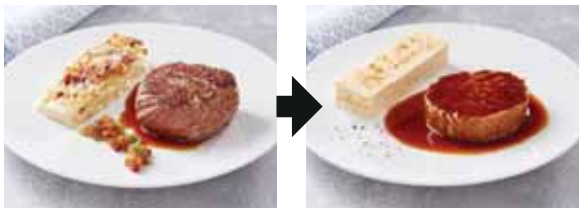


CUCUMBER AND TOMATO VARIATION

Mains

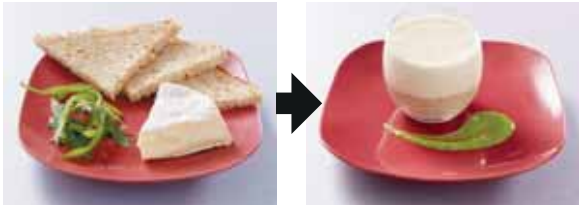


WHITE FISH AND RADISH QUENELLES



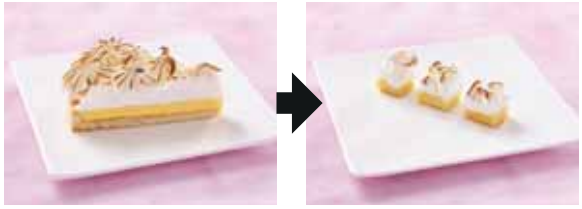
STEAK AND POTATO GRATIN

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Dessert



LEMON TART

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, tarama, pesto, etc.

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

FLOOR-STANDING Blixer®

Number of 200 g portions / Quantities processed per operation	Min / Max	15 / 50	15 / 65	20 / 75
		3 to 10 kg	3 to 13 kg	4 to 15 kg

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 15

15 L

- 3 phase

Blixer® 20

20 L

- 3 phase

Blixer® 23

23 L

- 3 phase

Number of 200 g portions / Quantities processed per operation	Min / Max	20 / 100	30 / 150	30 / 225
		4 to 20 kg	6 to 30 kg	6 to 45 kg

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 30

28 L

- 3 phase

Blixer® 45

45 L

- 3 phase

Blixer® 60

60 L

- 3 phase

PERFORMANCE RATES

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

Find all our table-top models on page 104

BACK TO SUMMARY

	Blixer® 15	Blixer® 20
Motor	Induction	Induction
Power	3 000 W	4 400 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
Bowl	15 L stainless steel	20 L stainless steel
See-through watertight lid	✓	✓
Removable Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - **Included**	All stainless steel detachable adjustable fine serrated 3 blade assembly - **Included**
Number of 200 g portions	15-50	15-65

Choose your model:

Blixer® 15	Ref.	
Blixer® 15 400V/50/3	51511	
Blixer® 15 380V/60/3	51514	
Blixer® 15 230V/50/3	51515	
Blixer® 15 220V/60/3	51513	

Blixer® 20	Ref.	
Blixer® 20 400V/50/3	51611	
Blixer® 20 380V/60/3	51614	
Blixer® 20 230V/50/3	51615	
Blixer® 20 220V/60/3	51613	

Choose your options:

	Blixer® 15		Blixer® 20	
Options	**Ref.**		**Ref.**	
Complete Blixer® bowl, blade, lid and scraper	57065		57066	
Fine serrated 3 blade assembly	57102		57102	
Additional fine serrated blade	59359		59359	

BACK TO SUMMARY

	Blixer® 23	Blixer® 30
Motor	Induction	Induction
Power	4 500 W	5 400 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	23 L stainless steel	28 L stainless steel
See-through lid	✓	✓
Lid wiper	✓	✓
Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - **Included**	All stainless steel detachable adjustable fine serrated blade assembly - **Included**
3 retractable wheels	✓	✓
Number of portions	20-75	20-100

Choose your model:

Blixer® 23	Ref.	
Blixer® 23 400V/50/3	51341	
Blixer® 23 220V/60/3	51343	
Blixer® 23 230V/50/3	51345	

Blixer® 30	Ref.	
Blixer® 30 400V/50/3	52341	
Blixer® 30 220V/60/3	52343	
Blixer® 30 230V/50/3	52345	

Choose your options:

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

BACK TO SUMMARY

	Blixer® 45	Blixer® 60
Motor	Induction	Induction
Power	10 000 W	11 000 W
Voltage	Three phase	Three phase
Speed	1 500 rpm - 3 000 rpm	1 500 rpm - 3 000 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	45 L stainless steel	60 L stainless steel
See-through lid	✓	✓
Lid wiper	✓	✓
Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - **Included**	All stainless steel detachable adjustable fine serrated blade assembly - **Included**
3 retractable wheels	✓	✓
Number of portions	30-150	30-225

Choose your model:

Blixer® 45	Ref.	
Blixer® 45 400V/50/3	53341	
Blixer® 45 220V/60/3	53343	
Blixer® 45 230V/50/3	53345	

Blixer® 60	Ref.	
Blixer® 60 400V/50/3	54341	
Blixer® 60 220V/60/3	54343	
Blixer® 60 230V/50/3	54345	

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

IMMERSION BLENDERS

BACK TO SUMMARY

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.

BACK TO SUMMARY

IMMERSION BLENDERS

ERGONOMICS
Ergonomic handle for greater convenience.

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

Easy Guide

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

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

INNOVATION

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

New cord winding system to make it easier to store and prevent wear and tear.

STAINLESS STEEL BELL

INNOVATION

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

NEW

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

AFTER SALES SERVICE: DETACHABLE POWER CORD

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

INNOVATION

BACK TO SUMMARY

SOUPS

SAUCES

COULIS

EMULSIONS

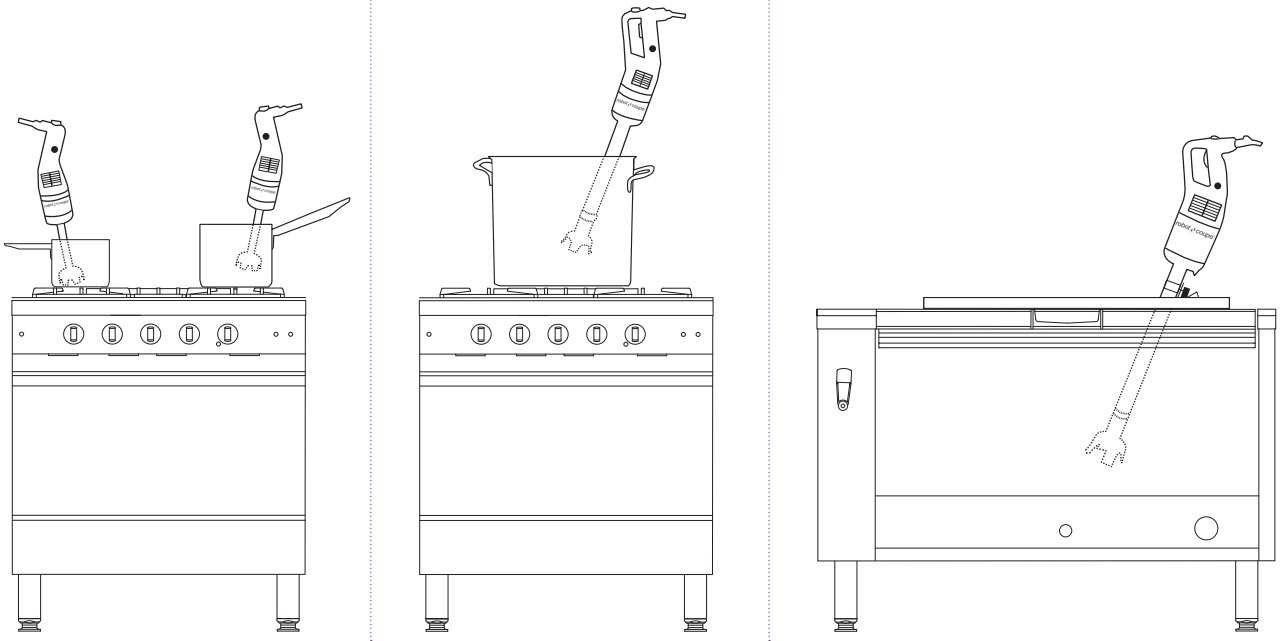
The AeroMix tool is available on the Mini and MicroMix® product lines.

DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 130

	MINI	COMPACT	LARGE
	Mini MP See page 126	**CMP** See page 128	**MP** See page 131

220 W	240 W	270 W	290 W	310 W	350 W	400 W	420 W	440 W	500 W	750 W	850 W	1000 W
MicroMix®	Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.	CMP 400 V.V.	MP 350 Ultra	MP 450 Ultra	MP 550 Ultra	MP 600 Ultra	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				



BACK TO SUMMARY

SPECIAL FOR TILTING PAN

CMP - MP Ultra

See page 135

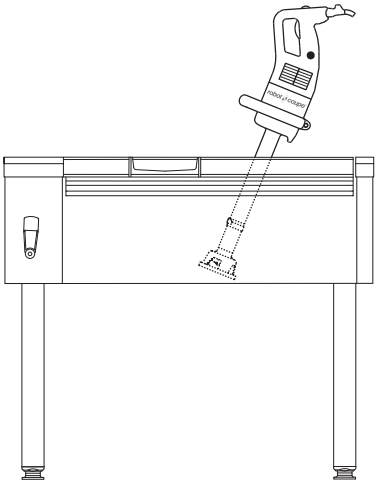
COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra

See page 137

NEW

350 W	500 W	1000 W	270 W	290 W	310 W	350 W	440 W	500 W	500 W	500 W
CMP 300 V.V.	MP 350 Ultra TP	MP 800 Turbo TP	Mini MP 190 Combi	Mini MP 240 Combi	CMP 250 Combi	CMP 300 Combi	MP 350 Combi Ultra	MP 450 Combi Ultra	MP 450 FW Ultra	MP 450 XL FW Ultra
30 litres	50 litres	100 litres			15 litres	30 litres	50 litres	100 litres	100 litres	100 litres
Commercial foodservice, institutions			Commercial foodservice				Institutions, caterers			
Special for Tilting Pan			Regular use				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.**

HACCP Advice

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!

INNOVATION

AEROMIX

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

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.

Easy Guide

CLEANING

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

BLADE

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

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

BACK TO SUMMARY

Wall support

MicroMix®

Power	220 W
Voltage	Single phase
Speed	1 500 to 14 000 rpm
Blade and shaft	Length 165 mm - all stainless steel
Removable blade	✓
Removable foot	✓
Dimensions	Length 430 mm, Ø 61 mm
Gross weight	1.4 kg
Accessories	Stainless steel Aeromix - **Included** Wall support - **Included**

Special Merchandising Pack

to display 6 MicroMix® in showrooms.

	Ref.	Sales unit		Packaging unit	
Micromix 230V/50/1	34900	1		1	
MicroMix 230V/50/1 UK plug	34901	1		1	
MicroMix 220V/60/1	34904	1		1	
Pack of 6 Micromix 230V/50/1	34950	1		6	
Pack of 6 MicroMix 230V/50/1 UK plug	34951	1		6	

BACK TO SUMMARY

MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

VARIABLE SPEED BUTTON
Easy to see and adjust.

HANDLE DESIGN
for easy grip and **effortless use.**

Detachable stainless steel blade and shaft for perfect hygiene.

Easy Guide

Blade designed for optimum blending.

STAINLESS STEEL MOTOR HOUSING
To make the immersion blender last longer.

INNOVATION

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

BLADE

AEROMIX

For emulsions

BACK TO SUMMARY

	Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.
Power	240 W	270 W	290 W
Voltage	Single phase	Single phase	Single phase
Speed	2 000 to 12 500 rpm	2 000 to 12 500 rpm	2 000 to 12 500 rpm
Blade, bell and shaft	Length 160 mm - all stainless steel	Length 190 mm - all stainless steel	Length 240 mm - all stainless steel
Removable blade	✓	✓	✓
Removable bell	No	✓	✓
Removable foot	✓	✓	✓
Dimensions	Length 455 mm, Ø 78 mm	Length 485 mm, Ø 78 mm	Length 535 mm, Ø 78 mm
Gross weight	2.4 kg	2.5 kg	2.5 kg
Accessories	Stainless steel Aeromix **Included** Wall support - **Included**	Stainless steel Aeromix **Included** Wall support - **Included**	Stainless steel Aeromix **Included** Wall support - **Included**

Choose your model:

Mini MP 160 V.V.	Ref.	
Mini MP 160 V.V. 230V/50/1	34740	
Mini MP 160 V.V. 230V/50/1 UK plug	34741	
Mini MP 160 V.V. 220V/60/1	34744	
Mini MP 160 V.V. 120V/60/1	34745	

Mini MP 190 V.V.	Ref.	
Mini MP 190 V.V. 230V/50/1	34750	
Mini MP 190 V.V. 230V/50/1 UK plug	34751	
Mini MP 190 V.V. 220V/60/1	34754	
Mini MP 190 V.V. 120V/60/1	34755	

Mini MP 240 V.V.	Ref.	
Mini MP 240 V.V. 230V/50/1	34760	
Mini MP 240 V.V. 230V/50/1 UK plug	34761	
Mini MP 240 V.V. 220V/60/1	34764	
Mini MP 240 V.V. 120V/60/1	34765	

Whisk function

Mini MP 190 Combi

See page 138

Whisk function

Mini MP 240 Combi

See page 138

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.

Easy Guide

POWERFUL
High-Power motor:
+15 % for greater efficiency.

COMFORT
Variable speed for greater flexibility when making sophisticated preparations.

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

DURABILITY
Equipped with a 3-level watertightness system.

INNOVATION

ERGONOMICS
Light, compact, easy-to-handle appliance.

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

New cord winder to make it easier to store and prevent wear and tear.

STAINLESS STEEL BELL

INNOVATION

CLEANING
Removable stainless steel bell and blade for easy cleaning and maintenance.

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).

INNOVATION

BACK TO SUMMARY

	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.	CMP 400 V.V.
Power	310 W	350 W	400 W	420 W
Voltage	Single phase	Single phase	Single phase	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)	2 300 to 9 600 rpm (self regulating system)	2 300 to 9 600 rpm (self regulating system)	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 250 mm - all stainless steel	Length 300 mm - all stainless steel	Length 350 mm - all stainless steel	Length 400 mm - all stainless steel
Removable blade	✓	✓	✓	✓
Removable bell	✓	✓	✓	✓
Removable foot	No	No	No	No
Dimensions	Length 650 mm, Ø 94 mm	Length 660 mm, Ø 94 mm	Length 700 mm, Ø 94 mm	Length 763 mm, Ø 94 mm
Gross weight	3.9 kg	3.9 kg	4.1 kg	4.1 kg
Accessories	Wall support - **Included**	Wall support - **Included**	Wall support - **Included**	Wall support - **Included**

Choose your model:

CMP 250 V.V. / CMP 300 V.V.	Ref.	
CMP 250 V.V. 230V/50/1	34240B	
CMP 250 V.V. 230V/50/1 UK plug	34241B	
CMP 250 V.V. 220V/60/1	34244B	
CMP 250 V.V. 120V/60/1	34245B	
CMP 300 V.V. 230V/50/1	34230B	
CMP 300 V.V. 230V/50/1 UK plug	34231B	
CMP 300 V.V. 220V/60/1	34234B	
CMP 300 V.V. 120V/60/1	34235B	

CMP 350 V.V. / CMP 400 V.V.	Ref.	
CMP 350 V.V. 230V/50/1	34250B	
CMP 350 V.V. 230V/50/1 UK plug	34251B	
CMP 350 V.V. 220V/60/1	34254B	
CMP 350 V.V. 120V/60/1	34255B	
CMP 400 V.V. 230V/50/1	34260B	
CMP 400 V.V. 230V/50/1 UK plug	34261B	

Whisk function

CMP 250 Combi

See page 139

Whisk function

CMP 300 Combi

See page 139

MP/CMP PAN SUPPORTS

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

They enable the immersion blender to be tilted effortlessly or left to do the job by itself.
Made entirely of stainless steel, they can be removed completely, are easy to clean and practical to use.

1 Universal pan support:

Fits all pan sizes.

2 Adjustable pan supports:

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

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

Stainless steel pan supports

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

MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS
Ergonomic handle for greater user comfort.

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

Easy Guide

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

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

INNOVATION

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

New cord winding system to make it easier to store and prevent wear and tear.

STAINLESS STEEL BELL

INNOVATION

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

NEW

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

AFTER SALES SERVICE: DETACHABLE POWER CORD

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

BACK TO SUMMARY

	MP 350 Ultra	MP 350 Ultra V.V.
Power	440 W	440 W
Voltage	Single phase	Single phase
Speed	9 500 rpm	1 500 to 9 000 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel	Length 350 mm - all stainless steel
Removable blade	✓	✓
Removable bell	✓	✓
Removable foot	No	No
EasyPlug	✓	✓
Dimensions	Length 740 mm, Ø 125 mm	Length 740 mm, Ø 125 mm
Gross weight	6.2 kg	6.4 kg
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 350 Ultra	Ref.	
MP 350 Ultra 220-240V/50-60/1	34800L	
MP 350 Ultra 240V/50-60/1 UK plug	34801L	
MP 350 Ultra 120V/60/1	34805L	

MP 350 Ultra V.V.	Ref.	
MP 350 V.V. Ultra 220-240V/50-60/1	34840L	
MP 350 V.V. Ultra 240V/50-60/1 UK plug	34841L	
MP 350 V.V. Ultra 120V/60/1	34845L	

Whisk function

MP 350 Combi Ultra

See page 140

Choose your options:

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

	MP 450 Ultra	MP 450 Ultra V.V.
Power	500 W	500 W
Voltage	Single phase	Single phase
Speed	9 500 rpm	1 500 to 9 000 rpm (self regulating system)
Blade, bell and shaft	Length 450 mm - all stainless steel	Length 450 mm - all stainless steel
Removable blade	✓	✓
Removable bell	✓	✓
Removable foot	No	No
EasyPlug	✓	✓
Dimensions	Length 840 mm, Ø 125 mm	Length 840 mm, Ø 125 mm
Gross weight	6.3 kg	6.5 kg
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 450 Ultra	Ref.	
MP 450 Ultra 220-240V/50-60/1	34810L	
MP 450 Ultra 240V/50-60/1 UK plug	34811L	
MP 450 Ultra 120V/60/1	34815L	

MP 450 Ultra V.V.	Ref.	
MP 450 V.V. Ultra 220-240V/50-60/1	34850L	
MP 450 V.V. Ultra 240V/50-60/1 UK plug	34851L	
MP 450 V.V. Ultra 120V/60/1	34855L	

Whisk function

MP 450 Combi Ultra

See page 140

Choose your options:

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

BACK TO SUMMARY

	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo
Power	750 W	850 W	1 000 W
Voltage	Single phase	Single phase	Single phase
Speed	9 000 rpm	9 500 rpm	9 500 rpm
Blade, bell and shaft	Length 550 mm - all stainless steel	Length 600 mm - all stainless steel	Length 740 mm - all stainless steel
Removable blade	✓	✓	✓
Removable bell	✓	✓	✓
Removable foot	No	No	✓
Second handle	Removable **EasyGrip** handle	Removable **EasyGrip** handle	Integrated stainless steel handle
Electronic booster system	No	No	✓
EasyPlug	✓	✓	✓
Dimensions	Length 940 mm, Ø 125 mm	Length 980 mm, Ø 125 mm	Length 1 130 mm, Ø 125 mm
Gross weight	6.6 kg	7.4 kg	9.2 kg
Accessories	Wall support **- Included**	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 550 Ultra	Ref.	
MP 550 Ultra 220-240V/50-60/1	34820LH	
MP 550 Ultra 240V/50-60/1 UK plug	34821LH	
MP 550 Ultra 120V/60/1	34825LH	

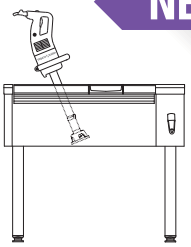
MP 600 Ultra	Ref.	
MP 600 Ultra 220-240V/50-60/1	34830LH	
MP 600 Ultra 240V/50-60/1 UK plug	34831LH	
MP 600 Ultra 120V/60/1	34835LH	

MP 800 Turbo	Ref.	
MP 800 Turbo 220-240V/50-60/1	34890L	
MP 800 Turbo 240V/50-60/1 UK plug	34891L	
MP 800 Turbo 120V/60/1	34895L	

BACK TO SUMMARY

SPECIAL RANGE FOR TILTING PANS

NEW



Your culinary equipment evolves, so do our Immersion Blenders.
New Special MP range for Tilting Pans is pefectly suited for use with tilting bratt pans, from the smallest to the largest.
These new shorter and easier-to-handle Robot-Coupe Immersion Blenders are #THEsolution for even more convenient and comfortable use.

POWER
High-power motor designed for mixing large quantities in tilting bratt pans.

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

Easy Guide

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

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.

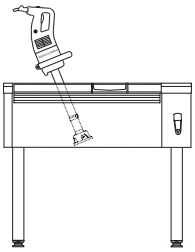
EASY TO USE
Reinforced bell with a stainless steel ring that makes the appliance easy to glide in a tilting bratt pan, with excellent manoeuvrability.

AFTER SALES SERVICE: DETACHABLE POWER CORD

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

BACK TO SUMMARY

SPECIAL FOR TILTING PAN



NEW

NEW

	CMP 300 V.V.	MP 350 Ultra TP	MP 800 Turbo TP
Wattage	350 W	440 W	1 000 W
Voltage	Single phase	Single phase	Single phase
Speed	2300 to 9600 rpm (self regulating system)	9500 rpm	9500 rpm
Blade, bell and shaft	Length 300 mm - all stainless steel	Length 350 mm - all stainless steel	Length 350 mm - all stainless steel
Removable blade	✓	✓	✓
Reinforced bell	No	✓	✓
Removable bell	✓	✓	✓
Removable foot	No	No	✓
Second handle	No	Removable **EasyGrip** handle	Integrated stainless steel handle
Electronic booster system	No	No	Electronic booster system for motor
EasyPlug	✓	✓	✓
Dimensions	Length 660 mm, Ø 94 mm	Length 763 mm, Ø 125 mm	Length 845 mm, Ø 125 mm
Gross weight	3,9 kg	8 kg	8,2 kg
Accessories	Wall support **- Included**	Wall support **- Included**	Wall support **- Included**

Choose your model:

CMP 300 V.V.	Ref.	
CMP 300 V.V. 230V/50/1	34230B	
CMP 300 V.V. 230V/50/1 UK plug	34231B	
CMP 300 V.V. 220V/60/1	34234B	
CMP 300 V.V. 120V/60/1	34235B	

MP 350 Ultra TP	Ref.	
MP 350 Ultra TP 220-240V/50-60/1	34590L	
MP 350 Ultra TP 240V/50-60/1 UK plug	34591L	
MP 350 Ultra TP 120V/60/1	34595L	

MP 800 Turbo TP	Ref.	
MP 800 Turbo TP 220-240V/50-60/1	34790L	
MP 800 Turbo TP 240V/50-60/1 UK plug	34791L	
MP 800 Turbo TP 120V/60/1	34795L	

WHICH MACHINE FOR YOUR TILTING PAN?

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

COMBI PRODUCT RANGE

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

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

EASY TO OPERATE
Variable speed button easy to use with one hand.

ERGONOMIC
Ergonomic handle for easier grasping.

CONVENIENT
Self regulating speed system for sophisticated preparations.

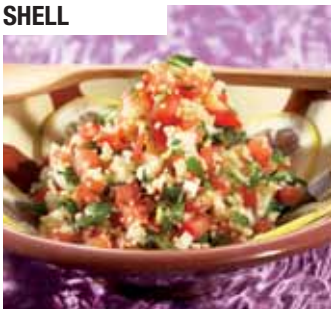
EMULSIFY

Salad dressing, mayonnaise, sauces, etc.

MIX

Pancake batter, tomato pulp, seasoning, etc.

SHELL



Semolina, rice, wheat, quinoa, etc.

BEAT

Egg whites, chocolate mousse, whipped cream, etc.

KNEAD/MASH

Mashed potatoes, doughnut dough, batter, etc.

INNOVATION

METAL WHISK BOX

HEAVY DUTY
Metal gears inside 2 metal housings to stand up to heavy duty use.

CLEANING
Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC
Fast coupling of whisks to the gearbox and the gearbox to the motor housing for easy assembly and disassembly.

BACK TO SUMMARY

	Mini MP 190 Combi	Mini MP 240 Combi
Power	270 W	290 W
Voltage	Single phase	Single phase
Speed	2 000 to 12 500 rpm for mixer function 350 to 1 560 rpm for whisk function	2 000 to 12 500 rpm for mixer function 350 to 1 560 rpm for whisk function
Blade, bell and shaft	Length 190 mm - all stainless steel	Length 240 mm - all stainless steel
Removable blade	✓	✓
Removable bell	✓	✓
Removable foot	✓	✓
Metal whisk box	✓	✓
Detachable whisk	✓	✓
Dimensions	Total length with tube 485 mm with whisk 550 mm, Ø 78 mm	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.7 kg	2.8 kg
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

Mini MP 190 Combi	Ref.	
Mini MP 190 Combi 230V/50/1	34770	
Mini MP 190 Combi 230V/50/1 UK plug	34771	
Mini MP 190 Combi 220V/60/1	34774	
Mini MP 190 Combi 120V/60/1	34775	

Mini MP 240 Combi	Ref.	
Mini MP 240 Combi 230V/50/1	34780	
Mini MP 240 Combi 230V/50/1 UK plug	34781	
Mini MP 240 Combi 220V/60/1	34784	
Mini MP 240 Combi 120V/60/1	34785	

Choose your options:

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

	CMP 250 Combi	CMP 300 Combi
Power	310 W	350 W
Voltage	Single phase	Single phase
Speed	2 300 to 9 600 rpm for mixer function, 500 to 1 800 rpm for whisk function with self regulating speed system	2 300 to 9 600 rpm for mixer function, 500 to 1 800 rpm for whisk function with self regulating speed system
Blade, bell and shaft	Length 250 mm - all stainless steel	Length 300 mm - all stainless steel
Removable blade	✓	✓
Removable bell	✓	✓
Removable foot	✓ equipped with a 3-level watertightness system	✓ equipped with a 3-level watertightness system
Metal whisk box	✓	✓
Detachable whisk	✓	✓
Dimensions	Total length with tube 640 mm with whisk 610 mm, Ø 125 mm	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.6 kg	5.7 kg
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

CMP 250 Combi	Ref.	
CMP 250 Combi 230V/50/1	34300B	
CMP 250 Combi 230V/50/1 UK plug	34301B	
CMP 250 Combi 220V/60/1	34304B	
CMP 250 Combi 120V/60/1	34305B	

CMP 300 Combi	Ref.	
CMP 300 Combi 230V/50/1	34310B	
CMP 300 Combi 230V/50/1 UK plug	34311B	
CMP 300 Combi 220V/60/1	34314B	
CMP 300 Combi 120V/60/1	34315B	

Choose your options:

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

BACK TO SUMMARY

	MP 350 Combi Ultra	MP 450 Combi Ultra
Power	440 W	500 W
Voltage	Single phase	Single phase
Speed	1 500 to 9 000 rpm for mixer, 250 to 1 500 rpm for whisk with self regulating speed system	1 500 to 9 000 rpm for mixer, 250 to 1 500 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 350 mm - all stainless steel	Length 450 mm - all stainless steel
Removable blade	✓	✓
Removable bell	✓	✓
Removable foot	✓	✓
Metal whisk kit	✓	✓
Detachable whisk	✓	✓
EasyPlug	✓	✓
Dimensions	Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm	Total length with tube 890 mm with whisk 840 mm, Ø 125 mm
Gross weight	7.9 kg	8.2 kg
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 350 Combi Ultra	Ref.	
MP 350 Combi Ultra 220-240V/50-60/1	34860L	
MP 350 Combi Ultra 240V/50-60/1 UK plug	34861L	
MP 350 Combi Ultra 120V/60/1	34865L	

MP 450 Combi Ultra	Ref.	
MP 450 Combi Ultra 220-240V/50-60/1	34870L	
MP 450 Combi Ultra 240V/50-60/1 UK plug	34871L	
MP 450 Combi Ultra 120V/60/1	34875L	

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		39355	
EasyGrip removable handle	27359		27359	

BACK TO SUMMARY

Wall support

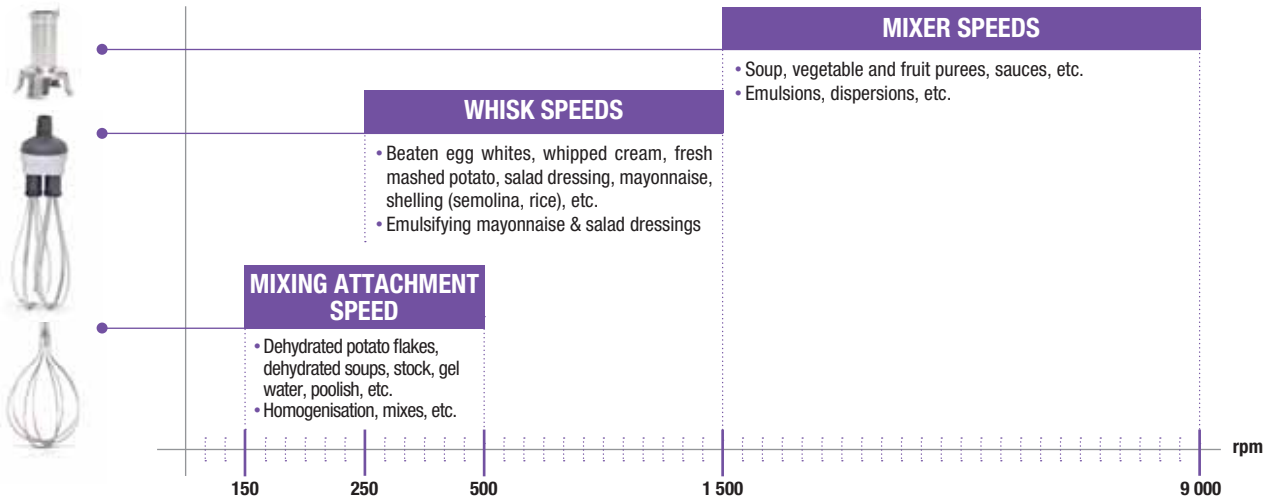
Wall support

	MP 450 FW Ultra	MP 450 XL FW Ultra
Power	500 W	500 W
Voltage	Single phase	Single phase
Speed	250 to 1 500 rpm (self regulating system)	150 to 510 rpm (self regulating system)
Whisk	280 mm long detachable whisk	Detachable mixing attachment 690 mm long
Metal whisk box	✓	✓
EasyPlug	✓	✓
Dimensions	Length 800 mm, Ø 125 mm	Length 1210 mm, Ø 175 mm
Gross weight	8.6 kg	8.6 kg
Accessories	Wall support - **Included**	Wall support - **Included**

Choose your model:

MP 450 FW Ultra	Ref.	
MP 450 FW Ultra 220-240V/50-60/1	34880L	
MP 450 FW Ultra 240V/50-60/1 UK plug	34881L	
MP 450 FW Ultra 120V/60/1	34885L	

MP 450 XL FW Ultra	Ref.	
MP 450 XL FW Ultra 220-240V/50-60/1	34280L	
MP 450 XL FW Ultra 240V/50-60/1 UK plug	34281L	



BACK TO SUMMARY

JUICE EXTRACTORS

BACK TO SUMMARY

ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

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

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

JUICE EXTRACTORS

INNOVATION

Ø 79 mm **FEED-HEAD**
For whole fruit
and vegetables.

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

INDUCTION MOTOR

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

Easy Guide

NEW

Anti-splash spouts in 2 different sizes*:
1. Jug / Blender bowl
2. Served by the glass

NEW

DRIP TRAY*
Large capacity so the worktop is always clean.

NEW

INCLINED BASE*
For optimum evacuation of juice.

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

Pulp is ejected under the worktop**

Two ways of using the juicer:

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

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

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

BACK TO SUMMARY

OUR USERS

BARS, RESTAURANTS AND HEALTHCARE FACILITIES

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

HOTELS, CANTEENS AND CAFETERIAS

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

JUICE BARS AND SUPERMARKETS

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

Rapid return on investment:

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

	J 80	J 80 Buffet
Motor	Induction	Induction
Power	700 W	700 W
Voltage	Single phase	Single phase
Flow rate	120 L/hr	120 L/hr
Bowl	Stainless steel	Stainless steel
Feed Hopper	✓ - **Automatic** Ø 79 mm	✓ - **Automatic** Ø 79 mm
Filter	Stainless steel	Stainless steel
Grating disc	Stainless steel	Stainless steel
Useful height under spout	155 mm	177 mm
TYPE OF SERVICE: Glass	✓	✓
Jug	✓	✓
Blender bowl	-	-
No-splash spout	✓ - **1 size**	✓ - **2 sizes**
Inclined base	-	✓
Drip catcher tray	✓	✓ - Large capacity
Automatic pulp ejection	✓	✓
Translucent pulp collector	6.5 L	6.5 L
Continuous pulp ejection chute	-	-

Choose your model:

J 80	Ref.	
J 80 230V/50/1	56000B	
J 80 230V/50/1 UK plug	56001B	
J 80 220V/60/1 DK	56007B	
J 80 220V/60/1	56004B	
J 80 120V/60/1	56005B	

J 80 Buffet	Ref.	
J 80 Buffet 230V/50/1	56200B	
J 80 Buffet 230V/50/1 UK plug	56201B	
J 80 Buffet 220V/60/1 DK	56207B	
J 80 Buffet 220V/60/1	56204B	
J 80 Buffet 120V/60/1	56205B	

Choose your options:

Option	Ref.	J 80 all models
Inclined base assembly	49230	

BACK TO SUMMARY

J 100

Motor	Induction
Power	1 000 W
Voltage	Single phase
Flow rate	160 L/hr
Bowl	Stainless steel
Chute	✓ **- Automatic** Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel **- For intensive use**
Useful height under spout	251 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	✓
No-splash spout	✓ **- 2 sizes**
Inclined 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	56100B	
J 100 230V/50/1 UK plug	56101B	
J 100 220V/60/1 DK	56107B	
J 100 220V/60/1	56104B	
J 100 120V/60/1	56105B	

Choose your options:

	J 100	
Option	**Ref.**	
Inclined base assembly	49230	

BACK TO SUMMARY

- 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
Power	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	55040	
C 40 230V/50/1 UK plug	55041	
C 40 220V/60/1	55044	
C 40 120V/60/1	55045	

Thick tomato juice for gaspacho and sauces.

Lemon juice for beverages, sorbets and marinades.

BACK TO SUMMARY

AUTOMATIC SIEVES

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.

BACK TO SUMMARY

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 1 500 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

BACK TO SUMMARY

1 mm
(Standard)

TOMATO, CAPSICUM, APPLE COMPOTE, etc.

FISH AND SHELLFISH SOUP

2 mm

3 mm

OLIVES

CHERRIES, PLUMS, etc.

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.

BACK TO SUMMARY

	C 80	C 120	
Motor	Induction	Induction	
Power	650 W	900 W	
Voltage	Single phase	Three phase	Single phase
Speed	1 500 rpm	1 500 rpm	
Flow rate	60 kg/hr	120 kg/hr	
Continuous feed	✓	✓	
Continuous waste ejection	✓	✓	
Motor base	Stainless steel	Stainless steel	
Bowl	Stainless steel	Stainless steel	
Feet	-	Stainless steel	
Hopper	Stainless steel	Stainless steel	
Table-top model	✓	-	
Floor-standing model	-	✓	
Perforated basket	1 mm perforated basket - **Included**	1 mm perforated basket - **Included**	

Choose your model:

C 80	Ref.	
C 80 230V/50/1	55012	
C 80 220V/60/1	55017	
C 80 115V/60/1	55014	

C 120 - Three Phase	Ref.	
C 120 230-400V/50/3	55000	
C 120 220V/60/3	55009	
C 120 - Single Phase	**Ref.**	
C 120 230V/50/1	55011	
C 120 115V/60/1	55022	

Choose your options:

	C 80		C 120	
Options	**Ref.**		**Ref.**	
Perforated basket Ø 0.5 mm	57009		57211	
Perforated basket Ø 1.5 mm	-	-	57042	
Perforated basket Ø 2 mm	-	-	57019	
Perforated basket Ø 3 mm	57008		57156	
Perforated basket Ø 5 mm (on request)	57023		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
Power	1 800 W	1 800 W
Voltage	Three phase	Single phase
Speed	1 500 rpm	100 - 1 800 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
Table-top model	-	-
Floor-standing model	✓	✓
Perforated basket	1 mm and 3 mm perforated baskets **Included**	1 mm and 3 mm perforated baskets **Included**

Choose your model:

C 200 Special Industry	Ref.	
C 200 Special Industry 230-400V/50/3	55006	
C 200 Special Industry 220V/60/3	55007	

C 200 V.V.	Ref.	
C 200 V.V. 230V/50-60/1	55018	

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

Choose your options:

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

BACK TO SUMMARY

TECHNICAL DATA

FOOD PROCESSORS

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
R 201 XL	550	•		10 A	220	280	555	400	300	540	10	11
R 201 XL Ultra	550	•		10 A	220	280	555	400	300	540	10	11
R 211 XL	550	•		10 A	220	360	505	610	410	570	13	14
R 211 XL Ultra	550	•		10 A	220	360	505	610	410	570	13	14
R 301	650	•		10 A	355	305	570	610	410	570	14	17
R 301 Ultra	650	•		10 A	355	305	570	610	410	570	14	17
R 401	700	•		10 A	320	305	570	610	410	570	18	20
R 402	750	•		10 A	320	305	590	610	410	570	21	23
R 402	750		•	No plug supplied	320	305	590	610	410	570	22	24
R 402 V.V.	1 000	•		10 A	320	305	590	610	410	570	22	23
R 502	900		•	No plug supplied	380	365	670	490	390	650	29	34
R 502 V.V.	1 500	•		15 A	380	365	670	490	390	650	30	35
R 752	1 800		•	No plug supplied	380	365	710	490	390	650	33	38
R 752 V.V.	1 500	•	•	15 A	380	365	710	490	390	650	34	38

VEGETABLE PREPARATION MACHINES

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
CL 20	400	•		10 A	325	310	570	400	385	610	11	12
CL 40	500	•		10 A	345	330	590	400	385	610	14	15
CL 50 - 1V	550	•		10 A	380	305	595	400	390	640	18	20
CL 50 - 1V	550		•	No plug supplied	380	305	595	400	390	640	18	20
CL 50 Ultra - 1V	550	•		10 A	380	305	595	400	390	640	18	20
CL 50 Ultra - 1V	550		•	No plug supplied	380	305	595	400	390	640	18	20
CL 50 Ultra Pizza	550	•	•	10 A	380	305	595	400	390	640	18	20
CL 50 Gourmet	550	•		10 A	390	340	610	400	390	640	20	22
CL 50 Gourmet	600		•	No plug supplied	390	340	610	400	390	640	20	22
CL 52 - 1V	750	•		10 A	360	340	690	400	390	800	26	28
CL 52 - 1V	750		•	No plug supplied	360	340	690	400	390	800	26	28
CL 55 Pusher Feed-Head	1 100		•	No plug supplied	700	359	1100	1120	785	510	35	54
CL 55 2 Feed-Heads	1 100		•	No plug supplied	865	396	1270	1120	785	510	42	61
CL 60 Pusher Feed-Head	1 500		•	No plug supplied	335	560	1160	1120	800	900	57	83
CL 60 V.V. Pusher Feed-Head	1 500	•		10 A	460	770	1355	1120	800	900	69	95
CL 60 2 Feed-Heads	1 500		•	No plug supplied	460	770	1355	1120	800	900	69	95
CL 60 V.V. 2 Feed-Heads	1 500	•		10 A	460	770	1355	460	770	1355	69	95

CUTTER MIXERS

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
R 2 B	550	•		10 A	200	280	350	400	300	540	9	11
R 2	550	•		10 A	200	280	350	400	300	540	9	11
R 3 - 1500	650	•		10 A	210	320	400	400	300	540	10	11
R 3 - 3000	650	•		10 A	210	320	400	400	300	540	12	13
R 4 - 2V	900		•	No plug supplied	225	305	440	400	300	540	17	18
R 4 - 1V	700	•		10 A	225	305	440	400	300	540	13	14
R 4 V.V.	1 000	•		10 A	225	305	460	400	300	540	17	18
R 5 - 1V	750	•		10 A	280	365	510	490	390	650	21	23
R 5 - 2V	1 500		•	No plug supplied	280	365	510	490	390	650	21	24
R 5 V.V.	1 500	•		15 A	280	365	510	490	390	650	22	24
R 7	1 500		•	No plug supplied	280	365	540	490	390	650	23	25
R 7 V.V.	1 500	•		15 A	280	365	540	490	390	650	23	26
R 8	2 200		•	No plug supplied	315	545	585	700	470	700	37	45
R 8 V.V.	2 200	•		21 A	315	545	585	700	470	700	38	47
R 10	2 600		•	No plug supplied	345	560	660	700	470	700	42	51
R 10 V.V.	2 600	•		21 A	345	560	660	700	470	700	47	54
R 15	3 000		•	No plug supplied	370	615	680	765	465	780	50	59
R 20	4 400		•	No plug supplied	380	630	760	765	465	780	77	86
R 23	4 500		•	No plug supplied	700	600	1250	800	700	1260	110	142
R 30	5 400		•	No plug supplied	720	600	1250	800	700	1260	126	148
R 45	10 000		•	No plug supplied	760	600	1400	990	690	1400	172	195
R 60	11 000		•	No plug supplied	810	600	1400	990	690	1400	187	212

Robot Cook®

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
Robot Cook®	1 800	•		10 A	225	340	520	410	310	590	14	16

Blixer®

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
Blixer® 2	700	•		10 A	210	280	390	400	300	540	10	11
Blixer® 3	750	•		10 A	240	305	445	400	300	540	12	13
Blixer® 4 - 1V	900	•		10 A	240	330	480	400	300	540	14	15
Blixer® 4 - 2V	1 000		•	No plug supplied	240	305	445	400	300	540	14	15
Blixer® 4 V.V.	1 100	•		10 A	240	330	480	400	300	540	16	17
Blixer® 5 - 1V	1 500		•	No plug supplied	280	365	540	490	390	650	21	24
Blixer® 5 - 2V	1 500		•	No plug supplied	280	365	540	490	390	650	21	24
Blixer® 5 V.V.	1 500	•		15 A	280	365	540	490	390	650	22	24
Blixer® 7	1 500		•	No plug supplied	280	365	570	490	390	650	23	25
Blixer® 7 V.V.	1 500	•		15 A	280	365	570	490	390	650	23	25
Blixer® 8	2 200		•	No plug supplied	315	545	605	700	470	800	39	47
Blixer® 8 V.V.	2 200	•		21 A	315	545	605	700	470	800	39	47
Blixer® 10	2 600		•	No plug supplied	315	545	680	700	470	800	42	51
Blixer® 10 V.V.	2 600	•		21 A	315	545	680	700	470	800	42	51
Blixer® 15	3 000		•	No plug supplied	315	545	700	765	465	780	50	59
Blixer® 20	4 400		•	No plug supplied	380	630	780	765	465	780	77	86
Blixer® 23	4 500		•	No plug supplied	700	600	1250	800	700	1260	110	142
Blixer® 30	5 400		•	No plug supplied	720	600	1250	800	700	1260	131	154
Blixer® 45	10 000		•	No plug supplied	760	600	1400	990	690	1400	172	195
Blixer® 60	11 000		•	No plug supplied	810	600	1400	990	690	1400	187	210

BACK TO SUMMARY

TECHNICAL DATA

IMMERSION BLENDERS

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine Ø	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
MicroMix	220	•		10 A	61	430	435	155	75	1	1
Mini MP 160 V.V.	240	•		10 A	78	455	455	190	115	1	2
Mini MP 190 V.V.	270	•		10 A	78	485	455	190	115	2	3
Mini MP 240 V.V.	290	•		10 A	78	535	455	190	115	2	3
CMP 250 V.V.	310	•		10 A	94	650	690	230	130	3	4
CMP 300 V.V.	350	•		10 A	94	660	690	230	130	3	4
CMP 350 V.V.	400	•		10 A	94	700	690	230	130	4	4
CMP 400 V.V.	420	•		10 A	94	718	690	230	130	4	4
MP 350 Ultra	440	•		10 A	125	740	930	275	155	5	7
MP 350 V.V. Ultra	440	•		10 A	125	740	930	275	155	5	6
MP 450 Ultra	500	•		10 A	125	840	930	275	155	5	6
MP 450 V.V. Ultra	500	•		10 A	125	840	930	275	155	5	7
MP 550 Ultra	750	•		10 A	125	940	930	275	155	5	7
MP 600 Ultra	850	•		10 A	125	980	930	275	155	6	7
MP 800 Turbo	1 000	•		10 A	125	1130	695	400	235	7	9
MP 350 Ultra TP	440	•		10 A	125	763	930	275	155	5	8
MP 800 Turbo TP	1 000	•		10 A	125	845	930	275	155	6	8
Mini MP 190 Combi	270	•		10 A	78	485	455	190	115	2	3
Mini MP 240 Combi	290	•		10 A	78	535	455	190	115	2	3
CMP 250 Combi	310	•		10 A	125	640	560	345	130	3	6
CMP 300 Combi	350	•		10 A	125	700	560	345	130	3	6
MP 350 Combi Ultra	440	•		10 A	125	790	930	275	155	6	8
MP 450 Combi Ultra	500	•		10 A	125	890	930	275	155	6	8
MP 450 FW Ultra	500	•		10 A	125	800	930	275	155	6	9
MP 450 XL FW Ultra	500	•		10 A	175	1210	930	275	155	5	9

JUICE EXTRACTORS

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
J 80	700	•		10 A	235	535	500	465	285	530	11	13
J 80 Buffet	700	•		10 A	260	565	595	790	292	535	11	13
J 100	1 000	•		10 A	260	565	630	790	292	530	14	15
C 40	500	•		10 A	240	280	645	400	300	540	10	11

AUTOMATIC SIEVES

Description	Power (w)	Single phase	Three phase	Plug	Dimensions (mm) Machine L	Machine D	Machine H	Packaging L	Packaging D	Packaging H	Weight (kg) Net	Gross
C 80	650	•		10 A	610	360	540	665	475	560	17	21
C 120	900		•	No plug supplied	1030	400	860	880	585	885	32	46
C 200	1 800		•	No plug supplied	1030	400	860	880	585	885	40	54
C 200 V.V.	1 800	•		10 A	1030	400	860	880	585	885	45	59

TERMS AND CONDITIONS OF SALE

PREAMBLE

Robot-Coupe designs and manufactures top-of-the-range food processors for commercial use, which are distributed both in France and abroad, under conditions which reflect its industrial know-how and the image of its products as high-quality appliances designed in the heart of Burgundy.

Distributing Robot-Coupe products involves providing users with advice, services and warranties consistent with Robot-Coupe's brand image and the high standard of its products.

This is why, in order to market Robot-Coupe products appropriately, distributors must meet a whole series of qualitative criteria, centred around their ability to inform users about the characteristics of Robot-Coupe products, to promote these products effectively, to deliver, install and bring into service any products that are sold, and to provide warranty and after-sales services.

GENERAL POINTS

Article 1 :

The general conditions of sale set out in this document apply to all Robot-Coupe customers.

In accordance with article L441-6 of the French Code of Commercial Law, the general conditions of sale shall constitute the legal basis of negotiations, unless provided otherwise in writing and with Robot-Coupe's consent. They shall prevail over all general or specific conditions of purchase. They cannot be departed from without a specific agreement signed by Robot-Coupe.

Any order placed with Robot-Coupe entails ipso jure the purchaser's acceptance of Robot-Coupe's general conditions of sale.

Any order placed in bad faith or of an abnormal nature shall be refused by Robot-Coupe.

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list reviewed each year on January 1st and valid for one year. Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS:

Article 3 :

Delivery periods are given as a guide when the order is taken.

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages. It shall not justify the customer's refusal of a delivery.

Article 4 :

Should despatch be postponed at the distributor's request and with Robot-Coupe's consent, the cost of storing and handling the merchandise may be claimed from the purchaser. These arrangements do not alter the obligation to pay for the merchandise.

SHIPMENT – DELIVERY

Article 5 :

Whatever the merchandise's destination, its mode of shipment and the method of payment for the cost of shipment (carriage free/forward), shipment and all related operations shall be at the risk of the customer, who must inspect the despatched goods upon delivery.

Each delivery has to be inspected when received. Any claim must directly be done directly to the last carrier and Robot-Coupe should be informed.

CLAIMS – RETURNS

Article 6 :

It is up to the customer to inspect the merchandise with respect to quantities and references, and to check whether it matches the invoice description. In order to be valid, any claim must be submitted within eight days of receipt of the merchandise.

Article 7 :

If a product which fails to match the invoice description is brought to Robot-Coupe's attention in accordance with the conditions set out above, it shall be replaced or repaired, but shall not give rise to the payment of damages on whatever grounds.

Article 8 :

No merchandise can be returned without Robot-Coupe's prior permission. Any merchandise that is returned must be in good condition and must never have been used. It must clearly bear the name of the sender.

PAYMENTS

Article 9 :

In accordance with article L 441-6 of the French Code of Commercial Law, failure to pay on the day following the date of payment shown on the invoice shall result in the invoicing of interest on the late payment at the annual rate of 12%.

Furthermore, unless an extension of the deadline has been requested in time and granted by Robot-Coupe, late payment shall result in:

- in the immediate payability of all sums due, whatever their intended mode of payment.
- the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.
- the payability of a lumpsum fee equal to 40 € for collection costs.
- the payability, of complementary fees if the collection costs incurred are higher than the lumpsum fee. Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUPE has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material.

This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

In particular, this warranty does not cover (non-exhaustive list):

- inadequate supervision or aftercare, or unsuitable storage.
- the product's normal wear and tear.
- alterations to the product which are not in accordance with Robot-Coupe's instructions.
- use that is improper or does not correspond to the purpose of the product.
- an event of force majeure or any other event beyond the seller's control.
- any other cause which does not arise from an action by Robot-Coupe.

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds.

The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

As the retailer is contractually bound to the end customer, the former shall be the primary point of contact should a claim be submitted against the manufacturer's warranty.

The services relating to the implementation of the warranty (administrative and logistic management) are related to and inseparable from the sales contract entered into by the retailer and the end customer.

The sale price invoiced to the end customer comprises not only the price of the finished products being sold but also the retailer's consideration for managing the warranty covering these products.

As such, Robot-Coupe shall not bear any of the direct or indirect expenses incurred by the retailers in administering the manufacturer's warranty.

RESERVATION OF TITLE

Article 12 :

ROBOT-COUPE reserves title to merchandise sold until the latter's prices have been paid in full, both interest and principal. Should the purchaser fail to pay the price on the due date, Robot-Coupe shall be entitled to recover the products, the sale shall be cancelled de jure if Robot-Coupe so wishes and the latter shall keep any downpayments that have already been made in return for the use the purchaser has made of the products.

Should the parties disagree as to the conditions under which the merchandise is to be returned, said return of goods shall be obtained by summary order injunction delivered by the presiding judge of Créteil Commercial Court to which the parties expressly assign competence.

Transfer of risk :

Robot-Coupe shall reserve title to the merchandise until the latter's prices have been paid in full, but the purchaser shall become responsible for it as soon at it has been materially handed over to the latter, the transfer of possession entailing the transfer of risk. As a consequence, the purchaser agrees to take out an insurance policy covering the loss, theft or destruction of the relevant merchandise.

Resale :

As Robot-Coupe shall reserve title to the merchandise until its price has been paid in full, the purchaser is expressly forbidden to use it for the purposes of resale.

However, Robot-Coupe, as a tolerance and a business expedient, authorizes the purchaser to resell the merchandise, providing that the purchaser settles all outstanding sums immediately upon resale, the corresponding sums being hypothecated here and now for the benefit of Robot-Coupe in accordance with article 2071 of the French Civil Code, the purchaser becoming merely the trustee of the price.

Shipment or warehousing :

Should the purchaser be required to transfer the products to a carrier or an agent, the latter shall date and sign a document mentioning the references and quantities of the merchandise of which he or she is taking possession and add in his or her own handwriting the words "I confirm that when the merchandise was handed over to me I read the clause stipulating that Robot-Coupe reserves title to this merchandise".

Seizure or requisition :

Until such time as the price is paid in full, the customer shall be obliged to inform Robot-Coupe, within twenty-four hours, of the seizure, requisition or confiscation of the merchandise for the benefit of a third party and to take all steps to ensure that Robot-Coupe's title is recognized and respected in the event of action by creditors.

Receivership or liquidation :

In the event of receivership or the liquidation of the purchaser's property, and in accordance with the provisions of article L 621-115 of the French Code of Commercial Law, Robot-Coupe shall be permitted to claim this merchandise within three months following the publication of the court order setting the procedure in motion.

USE OF THE ROBOT-COUPE TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

Article 13 :

Apart from the sales contract, the retailer is forbidden to use the Robot-Coupe trademark and more generally any elements which might carry Robot-Coupe's intellectual property rights (photos of the products or advertising images, texts of recipe books and other texts, etc.) without Robot-Coupe's prior written permission.

In particular, any advertisement using the Robot-Coupe trademark either as the main subject or as an accessory shall be brought to Robot-Coupe's attention and shall be subject to the latter's prior written permission.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

Insofar as the equipment being sold is electrical or electronic equipment as defined by decree no. 2005-829 of 20 July 2005, transposing the European directive 2002-96-CE of 27 January 2003, it is hereby agreed that the purchaser in possession of this equipment shall, unless it is expressly agreed otherwise, organize and pay for the disposal of the waste equipment, under the conditions set out in sections 21 and 22 of the aforementioned decree.

In the event of an inspection, the manufacturer can ask the purchaser to supply documents proving that the latter has fulfilled all the obligations relating to the equipment which was transferred to him or her under the sales contract.

Should the purchaser fail to supply these documents, the purchaser shall be assumed to be responsible for failing to fulfil his or her obligations, in respect of which the manufacturer reserves the right to claim damages.

CLAIMS

Article 15 :

From the date on which these general conditions take effect, no claim concerning a price advantage or a service shall be allowed if it is submitted more than twelve months after the start of the debt.

FORCE MAJEURE

Article 16 :

The advent of a force majeure shall have the effect of suspending the fulfilment of these contractual obligations.

A case of force majeure is any event beyond Robot-Coupe's control and which prevents it from operating properly during the manufacture or dispatch of the merchandise.

Cases of force majeure include floods, fires, total or partial strikes hindering the normal operation of Robot-Coupe or one of its suppliers, subcontractors or carriers, as well as an interruption of transport or the supply of power, raw materials or spare parts.

Article 17 :

Robot-Coupe reserves the right to make any alteration to the products described in its catalogues and other advertising media.

DISPUTES

Article 18 :

All sales entered into by Robot-Coupe are governed by French law.

All disputes relating to sales by Robot-Coupe and the application or interpretation of these general conditions of sale shall be heard exclusively by Créteil Commercial Court.

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