

# *robot* *coupe*®



**Export price list**

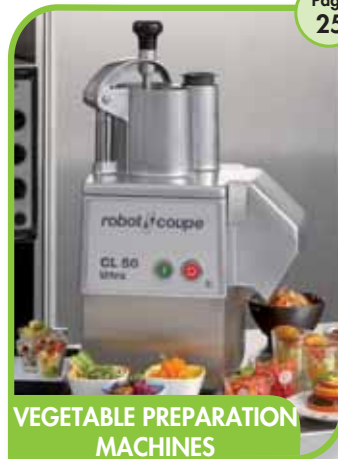
**April 2014**



**FOOD PROCESSORS :  
CUTTERS & VEGETABLE SLICERS**



**DISCS COLLECTION**



**VEGETABLE PREPARATION  
MACHINES**



**TABLE-TOP  
CUTTER MIXERS**



**VERTICAL CUTTER MIXERS**



**BLIXER® :  
BLENDER-MIXERS**



**POWER MIXERS**



**POWER MIXERS Combi**



**AUTOMATIC  
CENTRIFUGAL JUICER**



**AUTOMATIC  
SIEVES-JUICERS**



**BREAD SLICER**

# SUMMARY

### MP Easy Plug ..... Page 82

- New improved handle ergonomics for greater user comfort.
- The lug on the housing can also serve as a rest and a pivot on the rim of a pan for improved handling.
- New power cord winding system for easier storage and a longer lifespan.
- New patented "Easy Plug" system making it far easier to replace the power cord during after-sales servicing.



### R 201 XL / R 201 XL Ultra / R 211 XL / R 211 XL Ultra ..... Page 8

- Veg prep attachment equipped with an XL hopper that can accommodate up to 6 tomatoes for improved productivity.
- No fewer than 23 stainless-steel discs to choose from, including slicers, graters, ripple cutters and julienne cutters.
- The R 211 XL and R 211 XL Ultra model boasts a veg prep attachment with ejection facility for greater output.
- 3 different blades to perform all the different tasks you need to get done, ranging from mincing and emulsifying to kneading, grinding and mixing.
- Cutter bowl with a capacity of either 1.9 or 2.9 litres, depending on the model.
- Specially designed to meet all the needs of small catering businesses and takeaway outlets.



### R 652 - R 652 V.V. .... Page 16

#### 2 in one machine :

- Veg prep attachment combining an extra-large hopper (a whole cabbage or up to 15 tomatoes) with a power-assisted lever for an effortless increase in productivity;
- The widest available variety of cuts, with a choice of more than 50 discs: slicers, ripple cutters, graters, dicers, and matchstick, julienne and french fry cutters;
- Cutter attachment with a 7-litre stainless-steel bowl for mincing, emulsifying, kneading and grinding.





### CL 55 ..... Page 34

- New ergonomic lever-fitted feed-head is designed with an articulated arm support allowing for ease of operation and minimum effort on the part of the operator, and increases output.
- The XL volume of the lever-fitted feed-head can process up to 15 tomatoes or 1 whole cabbage at a time.
- The machine can adapt to the height of the operator for ease of operation and minimum effort.
- The CL55 model can be fitted with an automatic feed-head for volume processing and continuous feeding.
- The widest variety of cuts with over 50 discs available for slicing, ripple-cut, grating, tagliatelles, Julienne, French fries and dicing.



### CL 60 ..... Page 36

- New lever-fitted feed-head is designed with an articulated arm support and height-adjustable handle to prevent bad working postures.
- The XL volume of the lever-fitted feed-head can process up to 15 tomatoes or 1 whole cabbage at a time.
- The machine can adapt to the height of the operator for ease of operation and minimum effort.
- New Ergo Mobile rotating trolley with 2 shelves to accommodate 3 GN 1x1 pans.



**New**



Bowl with easyfit lid for quick and hassle-free use. Allows liquids and other ingredients to be added while the machine is running.



Range of 28 discs available as optional extras



Removable smooth blade. Serrated and fine serrated blades available as optional extras.



Ergonomic handle giving the bowl a more comfortable grip.



Variable speed from 300 to 3500 rpm for a better flexibility of use.



# Food Processors : 4 MACHINES IN 1!

Standard

Cuisine Kit option



Cutter Function	Vegetable preparation Function	Fruits sauces / Coulis function	Citrus press function
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## CUISINE KIT\*

Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

**FRUIT SAUCE/ COULIS FUNCTION**



**CITRUS PRESS FUNCTION**



\*For R 201 XL, R201 XL Ultra, R 211 XL, R211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

## CUTTER FUNCTION



Smooth



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated



KNEADING



GRINDING



Fine serrated



CHOPPING HERBS



GRINDING SPICES

## VEGETABLE PREPARATION FUNCTION

### SLICING



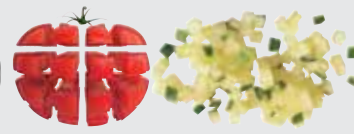
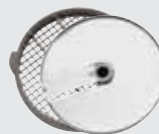
### JULIENNE



### RIPPLE CUT



### DICING\*









### GRATING

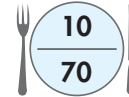
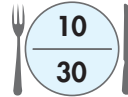
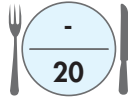


### FRENCH FRIES\*



\*for R 402 - R 402 V.V. - R 502 - R 502 V.V. - R 652 - R 652 V.V.

Models	Number of covers
R 201 XL / R 201 XL Ultra	Up to 20 
R 211 XL / R 211 XL Ultra	10 to 30 
R 301 / R 301 Ultra	10 to 70 
R 401 / R 402 / R 402 V.V.	20 to 100 
R 502 / R 502 V.V.	30 to 300 
R 652 / R 652 V.V.	30 to 400 



**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**New**



23 DISCS  
3 BLADES  
2.9 L

**R 201 XL Ultra**  
Single phase  
1 speed  
internal ejection  
Cuisine Kit

**New**



23 DISCS  
3 BLADES  
2.9 L

**R 211 XL Ultra**  
Single phase  
1 speed  
Cuisine Kit

23 DISCS  
3 BLADES  
3.7 L



**R 301 Ultra**  
Single phase  
1 speed  
Cuisine Kit

**New**



23 DISCS  
3 BLADES  
2.9 L

**R 201 XL**  
Single phase  
1 speed  
internal ejection  
Cuisine Kit

**New**



23 DISCS  
3 BLADES  
2.9 L

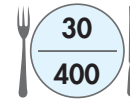
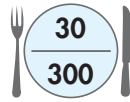
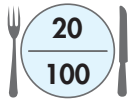
**R 211 XL**  
Single phase  
1 speed  
Cuisine Kit

23 DISCS  
3 BLADES  
3.7 L



**R 301**  
Single phase  
1 speed  
Cuisine Kit





**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**+ DICING AND FRENCH FRIES**



**R 402 V.V.**  
Single phase  
Variable speed  
Cuisine Kit



**R 502 V.V.**  
Single phase  
Variable speed  
R-Mix®  
Potato Ricer Attachment



**R 652 V.V.**  
Single phase  
Variable speed  
R-Mix®  
Potato Ricer Equipment



**R 402**  
Single phase or Three phase  
2 speeds  
Cuisine Kit



**R 502**  
Three phase  
2 speeds  
Potato Ricer Attachment



**R 652**  
Three phase  
2 speeds  
Potato Ricer Equipment



**R 401**  
Single phase  
1 speed  
Cuisine Kit

**Potato Ricer Attachment** optional.

**Potato Ricer Equipment** optional.

**Cuisine Kit** optional.

**R-Mix®** Reverse rotation function.



R 201 XL



**New**



**R 201 XL - R 201 XL Ultra**

 **MOTOR BASE**

Induction Motor

**23**  
DISCS

**3**  
BLADES

**2.9 L**

 **CUTTER FUNCTION**

2.9 litre cutter bowl with handle  
Smooth blade supplied as standard  
Ejection in the bowl

 **VEGETABLE PREPARATION FUNCTION**

Complete selection of 23 stainless steel discs available  
Supplied with two stainless steel discs: 2mm slicer and 2mm grater

**R 201 XL**

Power	550 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	220 x 280 x 495 mm
Gross weight	10,5 Kg

Ref. <b>22570</b> - R 201 XL 230V/50/1	<b>900 €</b>
Ref. <b>22571</b> - R 201 XL 230/50/1 UK plug	<b>900 €</b>
Ref. <b>22577</b> - R 201 XL 230V/50/1 DK	<b>900 €</b>
Ref. <b>22575</b> - R 201 XL 120V/60/1	<b>985 €</b>
Ref. <b>22574</b> - R 201 XL 220V/60/1	<b>985 €</b>

R 201 XL Ultra



**New**



**R 201 XL Ultra**

Power	550 Watts
Voltage	Single phase - Pulse function
One speed	1500 rpm
Dimensions (LxWxH)	220 x 280 x 495 mm
Gross weight	11 Kg

Ref. <b>22590</b> - R 201 XL Ultra 230V/50/1	<b>1 205 €</b>
Ref. <b>22591</b> - R 201 XL Ultra 230V/50/1 UK	<b>1 205 €</b>
Ref. <b>22597</b> - R 201 XL Ultra 230V/50/1 DK	<b>1 205 €</b>
Ref. <b>22595</b> - R 201 XL Ultra 120V/60/1	<b>1 280 €</b>
Ref. <b>22594</b> - R 201 XL Ultra 220V/60/1	<b>1 330 €</b>



OPTIONS	Ref.	€
Cuisine Kit	27393	270
Citrus Press	27392	162
Coarse serrated blade	27138	95
Fine Serrated blade <b>Special parsley</b>	27061	95
Additional smooth blade	27055	83



**R 211 XL - R 211 XL Ultra**



**MOTOR BASE**

Induction Motor  
Pulse function

**23**  
DISCS

**3**  
BLADES

**2.9 L**



**CUTTER FUNCTION**

Smooth blade supplied as standard  
Ejection continuous



**VEGETABLE PREPARATION FUNCTION**

Complete selection of 23 stainless steel discs available

**R 211 XL**

Power	550 Watts
Voltage	Single phase
One speed	1500 rpm
Cutter bowl	with handle
Ejection	continuous
Dimensions (LxWxH)	220 x 360 x 445 mm
Gross weight	12,6 kg

Ref. <b>2129</b> - R 211 XL 230V/50/1	1 005 €
Ref. <b>2126</b> - R 211 XL 230V/50/1 UK plug	1 005 €
Ref. <b>2127</b> - R 211 XL 120V/60/1	1 095 €
Ref. <b>2128</b> - R 211 XL 220V/60/1	1 125 €

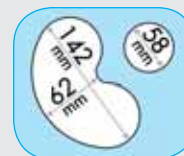
**R 211 XL**



**New**



**R 211 XL Ultra**



**New**



**R 211 XL Ultra**

Power	550 Watts
Voltage	Single phase
One speed	1500 rpm
Cutter bowl	stainless steel with handle
Ejection	continuous
Dimensions (LxWxH)	220 x 360 x 445 mm
Gross weight	13,45 kg

Ref. <b>2122</b> - R 211 XL Ultra 230V/50/1	1 310 €
Ref. <b>2119</b> - R 211 XL Ultra 230V/50/1 UK plug	1 310 €
Ref. <b>2120</b> - R 211 XL Ultra 120V/60/1	1 375 €
Ref. <b>2121</b> - R 211 XL Ultra 220V/60/1	1 440 €

**OPTIONS**

	Ref.	€
Cuisine Kit	27393	270
Citrus Press	27392	162
Coarse serrated blade	27138	95
Fine Serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27061	95
Additional smooth blade	27055	83





R 301

R 301 Ultra

**R 301- R301 Ultra**


 **MOTOR BASE**  
Induction Motor  
Pulse function

23  
DISCS

3  
BLADES

3.7 L

 **CUTTER FUNCTION**  
3.7 litre cutter bowl with handle  
Smooth blade supplied as standard

 **VEGETABLE PREPARATION FUNCTION**  
Half moon hopper area 104 cm<sup>2</sup> -  
Upload capacity 1.6 litres  
Cylindrical hopper Ø 58 mm  
Complete selection of 23 stainless steel discs available

**R 301**

Power 650 Watts  
Voltage Single phase  
One speed 1500 rpm  
Cutter bowl composite material  
Dimensions (LxWxH) 325 x 300 x 550 mm  
Gross weight 16.1 Kg

Ref. 2525 - R 301 230V/50/1	1 175 €
Ref. 2446 - R 301 230V/50/1 UK plug	1 175 €
Ref. 2527 - R 301 230V/50/1 DK	1 175 €
Ref. 2528 - R 301 120V/60/1	1 260 €
Ref. 2537 - R 301 220V/60/1	1 285 €

**R 301 Ultra**

Power 650 Watts  
Voltage Single phase  
One speed 1500 rpm  
Cutter bowl stainless steel  
Dimensions (LxWxH) 325 x 300 x 550 mm  
Gross weight 17 Kg

Ref. 2547 - R 301 Ultra 230V/50/1	1 490 €
Ref. 2447 - R 301 Ultra 230V/50/1 UK plug	1 490 €
Ref. 2550 - R 301 Ultra 230V/50/1 DK	1 490 €
Ref. 2541 - R 301 Ultra 120V/60/1	1 570 €
Ref. 2543 - R 301 Ultra 220V/60/1	1 590 €

**SUGGESTED PACK OF DISCS :**

Ref. 1946 - Suggested pack of 5 discs slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.	242 €
Ref. 1907 - Suggested Asian pack of 4 discs slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.	184 €
Ref. 2006 - Suggested Eastern Europe pack of 3 discs slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.	149 €

OPTIONS	Ref.	€
Cuisine Kit	27396	270
Citrus Press	27395	162
Coarse serrated blade	27288	95
Fine Serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27287	95
Additional smooth blade	27286	83







## CUISINE KIT

Fruit sauces and fruit and vegetable juice to make amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

### Fruits sauces / Coulis function



### Citrus press function



Large capacity feed tube



Fruit sauce for ice cream topping



Fruit sauce for in-glass preparations



Coconut milk



Lemon juice



Lemon pie



orange juice

Ref. **27393** - Cuisine kit for R201 XL / R201 XL Ultra / R211 XL / R 211 XL Ultra

**270 €**

Ref. **27396** - Cuisine kit for R301/ R301 Ultra/ R401/ R402/ R402 V.V.

**270 €**

Ref. **27392** - Citrus press for R201 XL / R201 XL Ultra / R211 XL / R 211 XL Ultra

**162 €**

Ref. **27395** - Citrus press for R301/ R301 Ultra/ R401/ R402/ R402 V.V.

**162 €**

### Detailed references per machine :

		R 301		R 301 Ultra		R 401		R 402		R 402 V.V.	
		Ref.	€	Ref.	€	Ref.	€	Ref.	€	Ref.	€
Three phase motor base	400V/50/3							22455	1 430		
Three phase motor base	220V/60/3							22456	1 430		
Three phase motor base	380V/60/3							22457	1 430		
Three phase motor base	230V/50/3							22454	1 430		
Single phase motor base	230V/50/1	22368	810	22375	810	22446	1 025			22459	1 820
Single phase motor base	230V/50/1 UK plug	22370	810	22377	810	22448	1 025				
Single phase motor base	230V/50/1 DK	22372	810	22379	810						
Single phase motor base	120V/60/1	22374	895	22381	895	22447	1 110				
Single phase motor base	220V/60/1	22373	920	22380	920	22450	1 130				
Cutter attachment		27272	232	27278	484	27342	532	27342	532	27342	532
Vegetable slicer attachment (Without disc)		27295	242	27295	242	27400	344	27400	344	27400	344

		R 502		R 502 V.V.		R 652		R 652 V.V.	
		Ref.	€	Ref.	€	Ref.	€	Ref.	€
Three phase motor base	400V/50/3	24290	1 520			22733	1 555		
Three phase motor base	220V/60/3	24292	1 520			22730	1 555		
Three phase motor base	380V/60/3	24289	1 520			22732	1 555		
Single phase motor base	230V/50-60/1			24318	2 145			22738	2 145
Cutter attachment		27127	628	27127	628	27128	1 036	27128	1 036
Vegetable slicer attachment (Without disc)		27340	757	27340	757	27406	1 140	27406	1 140



R 401

R 402 Three phase

**R 401 - R402 Three phase**



**MOTOR BASE**

- Induction motor
- Metal motor support
- Pulse function

**3**  
BLADES

**4.5 L**



**CUTTER FUNCTION**

- 4.5 litre Stainless steel bowl with handle
- Smooth blade supplied as standard



**VEGETABLE PREPARATION FUNCTION**

- Large hopper area 104 cm<sup>2</sup> - Upload capacity 1.56 litres
- Cylindrical hopper Ø 58 mm
- No disc included

**R 401**

**23**  
DISCS

Power	700 Watts
Voltage	Single phase
One speed	1500 rpm
Selection of discs	23 in option
Dimensions (LxWxH)	320 x 304 x 570 mm
Gross weight	18.5 Kg

Ref. 2425 - R 401 230V/50/1	1 795 €
Ref. 2449 - R 401 230V/50/1 UK plug	1 795 €
Ref. 2426 - R 401 120V/60/1	1 880 €
Ref. 2429 - R 401 220V/60/1	1 900 €

**R 402 THREE PHASE**

**28**  
DISCS

**3 Dicing  
2 French  
Fries**

Power	750 Watts
Voltage	Three phase
Two speeds	750 / 1500 rpm
Selection of discs	28 in option
	3 Dicing cuts and 2 French Fries cuts available
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

Ref. 2433 - R 402 Three phase 400V/50/3	2 145 €
Ref. 2434 - R 402 Three phase 220V/60/3	2 145 €
Ref. 2435 - R 402 Three phase 380V/60/3	2 145 €
Ref. 2432 - R 402 Three phase 230V/50/3	2 145 €

**SUGGESTED PACK OF DISCS :**

Ref. 1907 - Suggested Asian pack of 4 discs for R401 only slicers 2 mm, 4 mm, grater 2 mm, julienne 2x2 mm	184 €
Ref. 1944 - Suggested Asian pack of 6 discs for R402 and R 402 V.V. only slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm	355 €
Ref. 1946 - Suggested pack of 5 discs slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.	242 €
Ref. 2006 - Suggested Eastern Europe pack of 3 discs slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.	149 €



OPTIONS	Ref.	€
Cuisine Kit	27396	270
Citrus Press	27395	162
Coarse serrated blade	27346	95
Fine Serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27345	95
Additional smooth blade	27344	83



**R 402 Single phase - R402 V.V.**



**MOTOR BASE**

- Induction motor
- Metal motor support
- Pulse function

**28**  
DISCS

**3**  
BLADES

**4.5 L**



**CUTTER FUNCTION**

- 4.5 litre Stainless steel bowl with handle
- Smooth blade supplied as standard

**3 Dicing**  
**2 French Fries**



**VEGETABLE PREPARATION FUNCTION**

- Large hopper area: 104 cm<sup>2</sup> - Upload capacity 1.56 litres
- Cylindrical hopper Ø 58 mm
- Complete selection of 28 stainless steel discs available
- 3 Dicing cuts and 2 French Fries cuts available
- No disc included

**R 402 SINGLE PHASE**

Power	750 Watts
Voltage	Single phase
Two speeds	500 / 1500 rpm
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

Ref. <b>2454</b> - R 402 Single phase 230V/50/1 UK plug	<b>2 145 €</b>
Ref. <b>2459</b> - R 402 Single phase 120V/60/1	<b>2 145 €</b>
Ref. <b>2453</b> - R 402 Single phase 230V/50/1	<b>2 145 €</b>

**R 402 V.V.**

Power	1000 Watts
Voltage	Single phase
Variable speed	from 300 to 3500 rpm in cutter option from 300 to 1000 rpm in veg. prep. function
Dimensions (LxWxH)	320 x 304 x 590 mm
Gross weight	20.5 Kg

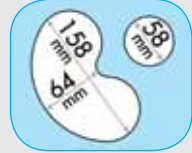
Ref. <b>2444</b> - R 402 V.V. 230V/50-60/1	<b>2 540 €</b>
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**SUGGESTED PACK OF DISCS :**

Ref. <b>1944</b> - Suggested Asian pack of 6 discs slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm	<b>355 €</b>
Ref. <b>1946</b> - Suggested pack of 5 discs slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.	<b>242 €</b>
Ref. <b>2006</b> - Suggested Eastern Europe pack of 3 discs slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.	<b>149 €</b>

OPTIONS	Ref.	€
Cuisine Kit	27396	<b>270</b>
Citrus Press	27395	<b>162</b>
Coarse serrated blade	27346	<b>95</b>
Fine Serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27345	<b>95</b>
Additional smooth blade	27344	<b>83</b>

R 402 Single phase



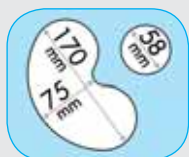
R 402 V.V.



Complete selection of discs, refer page 18



R 502



R 502 V.V.



**R 502 - R 502 V.V.**



**MOTOR BASE**

Induction Motor  
All metal base  
Pulse function



**CUTTER FUNCTION**

5.5 litre stainless steel bowl with handle  
Smooth blade supplied as standard



**VEGETABLE PREPARATION FUNCTION**

Half moon hopper area 139 cm<sup>2</sup> - Upload capacity 2.2 litres  
Cylindrical hopper Ø 58 mm  
Discs not included  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available

**50**  
DISCS

**3**  
BLADES

**5.5 L**

**9 Dicing**  
**3 French Fries**

**R 502**

Power 1000 Watts  
Voltage Three phase  
Two speeds 750 / 1500 rpm  
Dimensions (LxWxH) 380 x 350 x 665 mm  
Gross weight 30 Kg

Ref. 2483 - R 502 400V/50/3 **2 780 €**  
Ref. 2485 - R 502 220V/60/3 **2 780 €**  
Ref. 2482 - R 502 380V/60/3 **2 780 €**

**R 502 V.V.**

**R-MIX®**

Power 1300 Watts  
Voltage Single phase  
Variable speed 300 to 3500 rpm in cutter  
300 to 1000 rpm in vegetable preparation  
R-Mix function reverse speed 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 380 x 350 x 665 mm  
Gross weight 32 Kg

Ref. 2481 - R 502 V.V. 230V/50-60/1 **3 280 €**

**SUGGESTED PACK OF DISCS :**

- Ref. 1933 - **Suggested pack of 8 discs for restaurants:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs). **822 €**
- Ref. 1942 - **Suggested pack of 12 discs for institutions:** slicers 2 mm, 5 mm ; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder. **1 271 €**
- Ref. 2023 - **Suggested Asian pack of 7 discs:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; Wall mounted disc holder **760 €**
- Ref. 2005 - **Suggested Eastern Europe pack of 5 discs:** slicer 2 mm, grater 1.5 mm, julienne 4x4 mm dicing equipment : slicer 10 + dicing grid 10x10 mm. **510 €**

OPTIONS	Ref.	€
Coarse serrated blade	27121	179
Fine serrated blade <b>Special parsley</b>	27351	179
Additional smooth blade	27120	167
Potato ricer attachment Ø 3 mm <b>1+2</b>	28207	280







# Food Processors : Cutters & Vegetable Slicers

## R 652 - R 652 V.V.

**New**

### EXTRA WIDE



**Extra-large hopper:** a whole cabbage or up to 15 tomatoes

### EXTRA PRECISE



**Cylindrical hopper** (Ø 58 mm): a uniform cut for long items

### LATERAL EJECTION SYSTEM



- Space-saving
- More convenient

**Extra Ergonomic**

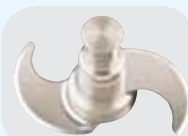
### EXTRA ORDINARILY USER FRIENDLY!



Power-assisted lever: less effort for the user.



### BLADE ASSEMBLY



Supplied with a 100% stainless-steel, smooth blade assembly: 2 detachable and adjustable blades.

### LID



Dry or liquid ingredients can be added while the machine is running.

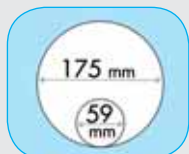


Complete selection of discs, refer page 18



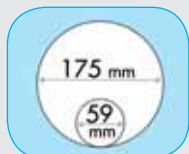
R 652

**New**



R 652 V.V.

**New**



**R 652 - R 652 V.V.**



**MOTOR BASE**

Induction Motor  
All metal base  
Pulse function



**CUTTER FUNCTION**

7 litre stainless steel cutter bowl with handle  
Smooth blade supplied as standard



**VEGETABLE PREPARATION FUNCTION**

Full moon hopper area 139 cm<sup>2</sup> - Upload capacity 2.2 litres  
Cylindrical hopper Ø 58 mm  
Discs not included  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available

**50 DISCS** **3 BLADES** **7 L**

**9 Dicing**  
**3 French Fries**

**R 652**

**New**

Power 1200 Watts  
Voltage Three phase  
Two speeds 750 / 1500 rpm  
Dimensions (LxWxH) 426 x 481 x 880 mm  
Gross weight 33.4 Kg

Ref. 2136 - R 652 400V/50/3 **3 250 €**  
Ref. 2131 - R 652 220V/60/3 **3 250 €**  
Ref. 2133 - R 652 380V/60/3 **3 250 €**

**R 652 V.V.**

**New**

**R-MIX®**

Power 1500 Watts  
Voltage Single phase  
Variable speed 300 to 3500 rpm in cutter  
300 to 1000 rpm in vegetable preparation  
R-Mix function reverse speed 60 to 500 rpm to mix gently the ingredients

Dimensions (LxWxH) 426 x 481 x 880 mm  
Gross weight 33.4 Kg

Ref. 2138 - R 652 V.V. 230V/50-60/1 **3 755 €**

**SUGGESTED PACK OF DISCS :**

- Ref. 1933 - **Suggested pack of 8 discs for restaurants:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs). **822 €**
- Ref. 1942 - **Suggested pack of 12 discs for institutions:** slicers 2 mm, 5 mm ; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder. **1 271 €**
- Ref. 2023 - **Suggested Asian pack of 7 discs:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; Wall mounted disc holder **760 €**
- Ref. 2005 - **Suggested Eastern Europe pack of 5 discs:** slicer 2 mm, grater 1.5 mm, julienne 4x4 mm dicing equipment : slicer 10 + dicing grid 10x10 mm. **510 €**

**OPTIONS**

	Ref.	€
Stainless steel coarse serrated blade assembly	27125	308
Stainless steel fine serrated blade assembly	27352	308
Stainless steel additional smooth blade assembly	27124	301
Lower serrated blade, per unit	117034	47
Upper serrated blade, per unit	117035	47
Lower fine serrated blade	106519	47
Upper fine serrated blade	106520	47
Lower smooth blade, per unit	117032	40
Upper smooth blade, per unit	117033	40
Potato Ricer Equipment Ø 3 mm	28208	197
Potato Ricer Equipment Ø 6 mm	28210	197



# MultiCut Pack of 16 discs

## 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 fruit and raw vegetables.

The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

























It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot-Coupe is innovating with its latest launch, the Workstation Solution Pack, with 16 discs included.

**MultiCut Pack of 16 discs\*: Ref. 2022**












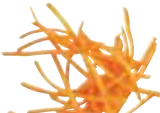
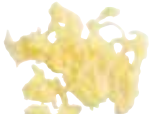





**SPECIAL PRICE 1 625 €**

**2 free discs are included in the pack of 16 discs**





Slicers		Cabbage, onion, parsnip, zucchini, turnip, celeriac, apple.		Dicing		Beetroot, zucchini, cucumber, apple, pear, melon, mango.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Tomato, zucchini, pepper, onion, apple.	
		Tomato, zucchini, mushroom, eggplant.				Pepper, zucchini, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters		Carrots, celeriac, parsnip.		Julienne		Carrot, cucumber, zucchini, beetroot.	
		Beetroot, cabbage, carrots, cheese.				Carrot, cucumber, radish, celeriac, zucchini.	
French Fries		Potato, turnip, celeriac, zucchini, sweet potato, parsnip.				Carrot, zucchini, cucumber, celeriac, sweet potato, radish, beetroot.	

\*suitable for CL50, CL52, CL55 and CL60.



										
	Ø 175 mm	Ø 175 mm			Ø 190 mm	Ø 190 mm				
	R 201 XL R 201 XL Ultra R 301 R 301 Ultra R 401 CL 20	UNIT PRICE €	R 402 R 402 V.V. CL 40	UNIT PRICE €	DISCS	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60	UNIT PRICE €	CL 50 Gourmet	UNIT PRICE €	
<b>SLICERS</b>						Almonds 0.6 mm	28166	100	28166	100
					0.8 mm	28069	100	28069	100	
	27051	47	27051	47	1 mm	28062	100	28062	100	
	27555	47	27555	47	2 mm	28063	100	28063	100	
	27086	47	27086	47	3 mm	28064	100	28064	100	
	27566	47	27566	47	4 mm	28004	100	28004	100	
	27087	47	27087	47	5 mm	28065	100	28065	100	
	27786	47	27786	47	6 mm	 28196	100	28196	100	
					8 mm	28066	100	28066	100	
					10 mm	28067	100	28067	100	
					14 mm	28068	100			
					4 mm for cooked potatoes	27244	339	27244	339	
					6 mm for cooked potatoes	27245	339	27245	339	
<b>RIPPLE CUT SLICERS</b>	27621	47	27621	47	2 mm	27068	125	27068	125	
					3 mm	27069	125	27069	125	
					5 mm	27070	125	27070	125	
<b>GRATERS</b>	27588	47	27588	27148	47	1.5 mm	28056	83	28056	83
	27577	47	27577	27149	47	2 mm	28057	83	28057	83
	27511	47	27511	27150	47	3 mm	28058	83	28058	83
					4 mm	28073	83	28073	83	
					5 mm	28059	83	28059	83	
	27046	47	27046	47	6 mm					
					7 mm	28016	83	28016	83	
	27632	47	27632	47	9 mm	28060	83	28060	83	
	27764	58	27764	58	Parmesan	28061	83	28061	83	
	27191	83	27191	83	Röstis potatoes	27164	135	27164	135	
					Raw potatoes	 27219	151	27219	151	
	27078	83	27078	83	0.7 mm for horseradish paste					
	27079	83	27079	83	1 mm for horseradish paste	28055	140	28055	140	
	27130	83	27130	83	1.3 mm for horseradish paste					
<b>JULIENNE</b>					1 x 8 mm	28172	130	28172	130	
					1 x 30 onions/Cabbage	28153	247	28153	247	
	27080	57	27080	57	2 x 4 mm	27072	130	27072	130	
	27081	57	27081	57	2 x 6 mm	27066	130	27066	130	
					2 x 8 mm	27067	130	27067	130	
					2 x 10 mm	28173	130	28173	130	
	27599	57	27599	57	2 x 2 mm	28051	130	28051	130	
					2.5 x 2.5 mm	 28195	130	28195	130	
					3 x 3 mm	28101	130	28101	130	
	27047	57	27047	57	4 x 4 mm	28052	130	28052	130	
	27610	57	27610	57	6 x 6 mm	28053	130	28053	130	
	27048	57	27048	57	8 x 8 mm	28054	130	28054	130	









	Ø 175 mm		Ø 190 mm		Ø 190 mm		
	R 402 R 402 V.V.	UNIT PRICE €	R 502/R 502 V.V. R 652/R 652 V.V.	UNIT PRICE €	CL 50 Gourmet Parsley kit	UNIT PRICE €	
	CL 40		CL 50/CL 50 Ultra CL 52/CL 55/CL 60				
<b>DISCS</b>							
 <b>DICING EQUIPMENT</b>  1 DICING GRID + 1 SLICER	■ 27113	200	5 x 5 x 5 mm	■ 28110	227	■ 28110	227
	■ 27114	200	8 x 8 x 8 mm	■ 28111	200	■ 28111	200
	■ 27298	200	10 x 10 x 10 mm	■ 28112	200	■ 28112	200
			12 x 12 x 12 mm	■ 28197	200	■ 28197	200
			14 x 14 x 5 mm (mozzarella)	■ 28181	200	■ 28181	200
			14 x 14 x 10 mm	■ 28179	200	■ 28179	200
			14 x 14 x 14 mm	■ 28113	200		
			20 x 20 x 20 mm	■ 28114	200		
		25 x 25 x 25 mm	■ 28115	200			
		50 x 70 x 25 mm (salade)	■ 28180	301			
 <b>FRENCH FRIES EQUIPMENT</b>	▲ 27116	184	8 x 8 mm	▲ 28134	234	▲ 28134	234
	▲ 27117	184	10 x 10 mm	▲ 28135	234	▲ 28135	234
			10 x 16 mm	▲ 28158	234	▲ 28158	234
 <b>BRUNOISES</b>			2 x 2 x 2 mm			28174	169
			3 x 3 x 3 mm			28175	169
			4 x 4 x 4 mm			28176	169
 <b>WAFFLE</b>			2 mm			28198	148
			3 mm			28199	148
			4 mm			28177	148
			6 mm			28178	148

**RAPPEL**

- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
- ▲ French Fries equipment delivered with: 1 French Fries disc + 1 slicing disc.

**ACCESSORIES**

	Ref.	UNIT PRICE €
<b>WALL-MOUNTED BLADE AND DISC HOLDER</b> From the R 101 XL to the R 402 V.V. To store 1 blade and 8 discs 	107810	26
<b>WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS</b> To store 16 small discs or 8 large discs 	107812	36
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	27258	13
<b>STAINLESS STEEL WALL DISCS HOLDER</b> 	101230	53
<b>D-CLEAN KIT : CLEANING TOOL DICING GRIDS</b> 	39881	68
<b>DISC PROTECTOR</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	39726	11



# The widest range of slicers available

## Slicers

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

<p><b>0.6 mm</b> Ref. 28166</p>	<p><b>0.8 mm</b> Ref. 28069</p>	<p><b>1 mm</b> Ref. 28062 Ref. 27051</p>	
<p><b>2 mm</b> Ref. 28063 Ref. 27555</p>	<p><b>3 mm</b> Ref. 28064 Ref. 27086</p>	<p><b>4 mm</b> Ref. 28004 Ref. 27566</p>	
<p><b>5 mm</b> Ref. 28065 Ref. 27087</p>	<p><b>6 mm</b> Ref. 28196 Ref. 27786</p>	<p><b>8 mm</b> Ref. 28066</p>	<p><b>10 mm</b> Ref. 28067</p>
<p><b>14 mm*</b> Ref. 28068</p>	<p><b>Cooked potatoes 4 mm</b> Ref. 27244</p>	<p><b>Cooked potatoes 6 mm</b> Ref. 27245</p>	



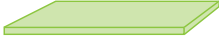







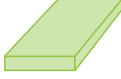















# The widest range of slicers available

## Julienne

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

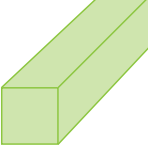

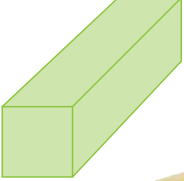



CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 <p><b>1 x 8 mm</b> Tagliatelles Ref. 28172</p> 	 <p><b>1 x 30 mm</b> Ref. 28153</p> 	 <p><b>2 x 4 mm</b> Ref. 27072 Ref. 27080</p> 	 <p><b>2 x 6 mm</b> Ref. 27066 Ref. 27081</p> 
 <p><b>2 x 8 mm</b> Ref. 27067</p> 	 <p><b>2 x 10 mm</b> Ref. 28173</p> 	 <p><b>2 x 2 mm</b> Ref. 28051 Ref. 27599</p> 	 <p><b>2.5 x 2.5 mm</b> Ref. 28195</p> 
 <p><b>3 x 3 mm</b> Ref. 28101</p> 	 <p><b>4 x 4 mm</b> Ref. 28052 Ref. 27047</p> 	 <p><b>6 x 6 mm</b> Ref. 28053 Ref. 27610</p> 	 <p><b>8 x 8 mm</b> Ref. 28054 Ref. 27048</p> 

## French Fries

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402, R 402 V.V.

 <p><b>8 x 8 mm</b> Ref. 28134 Ref. 27116</p> 	 <p><b>10 x 10 mm</b> Ref. 28135 Ref. 27117</p> 	 <p><b>10 x 16 mm</b> Ref. 28158</p> 
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# The widest range of slicers available

## Graters

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

\* Special CL 40, R 402 and R 402 V.V.

<p> <b>1.5 mm</b> Ref. 28056 Ref. 27588 Ref. 27148*</p>	<p> <b>2 mm</b> Ref. 28057 Ref. 27577 Ref. 27149*</p>	<p> <b>3 mm</b> Ref. 28058 Ref. 27511 Ref. 27150*</p>	<p> <b>4 mm</b> Ref. 28073</p>
<p> <b>5 mm</b> Ref. 28059</p>	<p> <b>6 mm</b> Ref. 27046</p>	<p> <b>7 mm</b> Ref. 28016</p>	<p> <b>9 mm</b> Ref. 28060 Ref. 27632</p>
<p> <b>Parmesan</b> Ref. 28061 Ref. 27764</p>	<p> <b>Röstis</b> Ref. 27164 Ref. 27191</p>	<p> <b>Raw potatoes</b> Ref. 27219</p>	<p> <b>Horseradish 1 mm</b> Ref. 28055 Ref. 27078 0,7 mm Ref. 27079 1 mm Ref. 27130 1,3 mm</p>

## Ripple cuts

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 652

CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

<p> <b>2 mm</b> Ref. 27068 Ref. 27621</p>	<p> <b>3 mm</b> Ref. 27069</p>	<p> <b>5 mm</b> Ref. 27070</p>
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# The widest range of slicers available

## Dicing Equipment

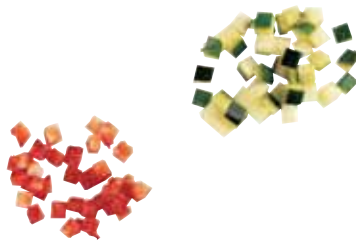
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402, R 402 V.V.

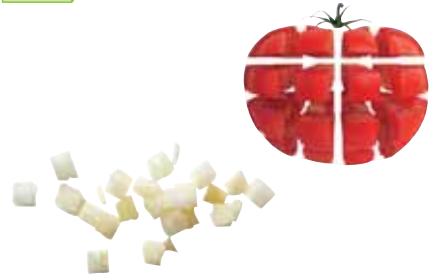
**5x5x5 mm**  
Ref. 28110



**8x8x8 mm**  
Ref. 28111  
Ref. 27113



**10x10x10 mm**  
Ref. 28112  
Ref. 27114



**12x12x12 mm**  
Ref. 28197  
Ref. 27298



**14x14x5 mm**  
Ref. 28181



**14x14x10 mm\***  
Ref. 28179



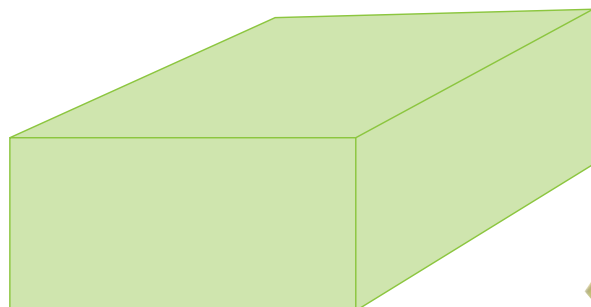
**14x14x14 mm\***  
Ref. 28113



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



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



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



\*except for CL 50 Gourmet



# Exclusive Cuts CL 50 Gourmet

## Brunoise



CL 50 Gourmet

**2x2x2 mm**  
Ref. 28174



**3x3x3 mm**  
Ref. 28175



**4x4x4 mm**  
Ref. 28176



## Waffle



CL 50 Gourmet

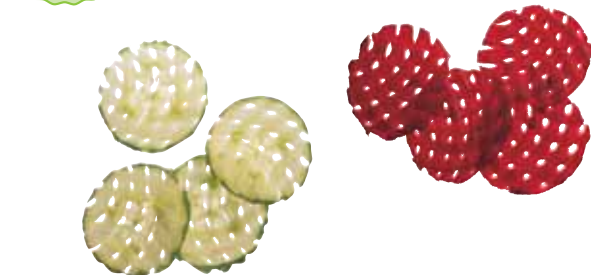
**2 mm**  
Ref. 28198



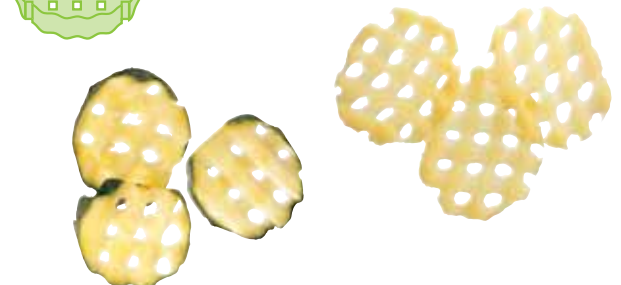
**3 mm**  
Ref. 28199



**4 mm**  
Ref. 28177



**6 mm**  
Ref. 28178





Large capacity feed head to cope with bulky vegetables, such as cabbages and egg plants, and hold large loads of smaller food items.



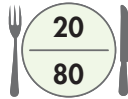
**50 discs** for slicing, rip-plecutting, grating, dicing, shredding and making french fries.

Hinge with removable pin allowing lid to be detached for easier cleaning.



**Stainless-steel** motor base (on Ultra version).





Practical output per hour

Up to 50 kg

50 kg

100 kg

Theoretical output per hour\*

Up to 120 kg

200 kg

500 kg

**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**+ DICING AND FRENCH FRIES**

**+ BRUNOISE & WAFFLE**



**53**  
DISCS

**CL 50 Gourmet**

Single phase

1 speed

Parsley kit



**50**  
DISCS

**CL 50 Ultra**

Single phase or Three phase

1 or 2 speeds

Potato Ricer Attachment



**23**  
DISCS

**CL 20**

Single phase

1 speed

**New**



**28**  
DISCS

**CL 40**

Single phase

1 speed



**50**  
DISCS

**CL 50**

Single phase or Three phase

1 or 2 speeds

Potato Ricer Attachment

**TABLE TOP MODELS**

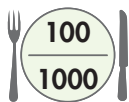
Potato Ricer Attachment or Potato Ricer Equipment optional.





250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**+ DICING AND FRENCH FRIES**

**New**



50 DISCS

**CL60 Workstation**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

**New**



50 DISCS

**CL 55 2 Feed-Heads**

Three phase

2 speeds

Potato Ricer Equipment

**New**



50 DISCS

**CL 60 2 Feed-Heads**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

**New**



50 DISCS

**CL 60 Pusher Feed-Head**

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

**New**



50 DISCS

**CL 52**

Single phase or Three phase

1 or 2 speeds

Potato Ricer Equipment

**New**



50 DISCS

**CL 55 Pusher Feed-Head**

Three phase

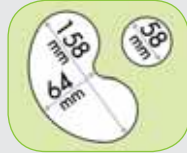
2 speeds

Potato Ricer Equipment

**FLOOR STANDING MODELS**



CL 20



**CL 20 - CL 40**



**MOTOR BASE**

Induction motor



**VEGETABLE PREPARATION FUNCTION**

large hopper area : 104 cm<sup>2</sup> - Upload capacity 1.56 litres

Cylindrical hopper Ø 58mm

**CL 20**

**23**  
DISCS

Power	400 Watts
Voltage	Single phase
One speed	1500 rpm
Disc selection	23 discs available as option
Dimensions (LxWxH)	325 x 304 x 570 mm
Gross weight	12 Kg

Ref. <b>22394</b> - CL 20 230V/50/1	<b>910 €</b>
Ref. <b>22395</b> - CL 20 230V/50/1 Uk plug	<b>910 €</b>
Ref. <b>22397</b> - CL 20 230V/50/1 DK	<b>910 €</b>
Ref. <b>22399</b> - CL 20 120V/60/1	<b>1 000 €</b>
Ref. <b>22398</b> - CL 20 220V/60/1	<b>1 000 €</b>

CL 40

**New**



**CL 40**

**New**

**28**  
DISCS

**3 Dicing  
2 French Fries**

Power	500 Watts
Voltage	Single phase
One speed	500 rpm
Disc selection	28 discs available as option
Vegetable bowl	3 Dicing & 2 French Fries cuts available
motor base	stainless steel
Dimensions (LxWxH)	metal
Gross weight	320 x 304 x 590 mm
	15.2 Kg

Ref. <b>24570</b> - CL 40 230V/50/1	<b>1 295 €</b>
Ref. <b>24571</b> - CL 40 230V/50/1 Uk plug	<b>1 295 €</b>
Ref. <b>24577</b> - CL 40 230V/50/1 DK	<b>1 295 €</b>
Ref. <b>24575</b> - CL 40 120V/60/1	<b>1 295 €</b>
Ref. <b>24574</b> - CL 40 220V/60/1	<b>1 295 €</b>



Ref. <b>1946</b> - Suggested pack of 5 discs for CL 20 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.	<b>242 €</b>
Ref. <b>1907</b> - Suggested asian pack of 4 discs for CL 20 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.	<b>184 €</b>
Ref. <b>1945</b> - Suggested pack of 6 discs for CL 40 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.	<b>355 €</b>
Ref. <b>1909</b> - Suggested Asian pack of 8 discs for CL 40 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 2 x 2 mm, 2 x 4 mm, 4 x 4 mm; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.	<b>463 €</b>
Ref. <b>2006</b> - Suggested Eastern Europe pack of 3 discs for CL20 : slicer 2 mm, grater 2 mm, julienne 4x4 mm.	<b>149 €</b>



## CL 50 Gourmet Parsley kit

Power	550 Watts
Voltage	Single phase / Three phase
One speed	375 rpm
Motor	induction
Motor base	stainless steel
Bow & lid	metal
Large hopper	upload capacity 2.1 litres
Cylindrical hopper	Ø 69 mm
Discs not included	
Delivered with	0.6-litre internal collection tray
Disc selection	53 as option 5 dicing cuts, 3 French fries, 4 waffle cuts and 3 brunoise cuts available
Dimensions (LxWxH)	376 x 309 x 581 mm
Gross weight	22 Kg

Ref. <b>24453</b> + Ref. <b>28194</b> - CL 50 Gourmet 230V/50/1	2 075 €
Ref. <b>24555</b> + Ref. <b>28194</b> - CL 50 Gourmet 230V/50/1 UK plug	2 075 €
Ref. <b>24452</b> + Ref. <b>28194</b> - CL 50 Gourmet 230V/50/1 DK	2 075 €
Ref. <b>24458</b> + Ref. <b>28194</b> - CL 50 Gourmet 120V/60/1	2 075 €
Ref. <b>24457</b> + Ref. <b>28194</b> - CL 50 Gourmet 220V/60/1	2 075 €
Ref. <b>24459</b> + Ref. <b>28194</b> - CL 50 Gourmet 400V/50/3	2 075 €

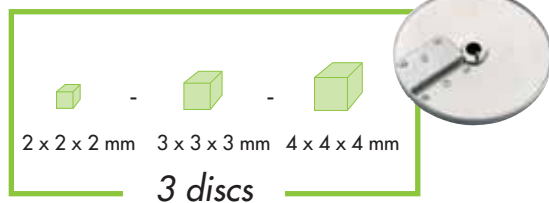
**53** Discs  
**3 Brunoise**  
**4 Waffle**



### 1 mm special « Parsley Kit » for lebanese tabbouleh

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

Ref. **28194** - 1 mm special « Parsley Kit » 144 €



### Brunoise

Ref. <b>28174</b> - Brunoise 2 x 2 x 2 mm	169 €
Ref. <b>28175</b> - Brunoise 3 x 3 x 3 mm	169 €
Ref. <b>28176</b> - Brunoise 4 x 4 x 4 mm	169 €



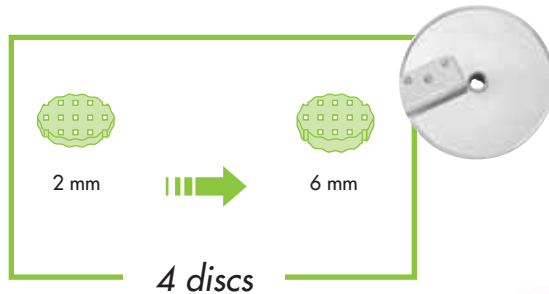
Cut sizes: 2x2x2 mm



3x3x3 mm



4x4x4 mm



### Waffle

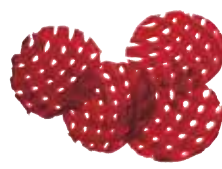
Ref. <b>28198</b> - Waffle 2 mm	148 €
Ref. <b>28199</b> - Waffle 3 mm	148 €
Ref. <b>28177</b> - Waffle 4 mm	148 €
Ref. <b>28178</b> - Waffle 6 mm	148 €



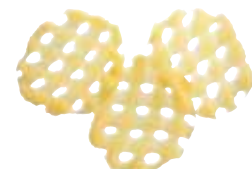
Cut sizes: 2 mm



3 mm



4 mm



6 mm



## Mashed Potato Accessory

- **Feed tube**  
for CL 50 E, CL 50 E Ultra, R 502 and R 502 V.V.
- **Paddle and grid**  
available in 2 sizes according to the desired texture: 3 mm and 6 mm
- **Ejector disc for puréed vegetables**



• **Speed and output**  
Capable of producing up to 10 kg of fresh and flavoursome mashed potato in just 2 minutes.

• **Ergonomics**  
The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

• **Versatility**  
In addition to the 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



## Potato Ricer Attachment

**Potato ricer attachment :**

- potato ricer attachment which is composed with :
- a special grid 3 mm
  - a paddle
  - a special ejector disc for pureed vegetables
  - a feed tube to make easier the continuous throughput of potatoes

- Ref. **28190** - Potato Ricer Attachment Ø 3 mm  
 Ref. **28205** - Potato Ricer Attachment Ø 6 mm  
 Ref. **28188** - Potato Ricer Equipment Ø 3 mm  
 Ref. **28206** - Potato Ricer Equipment Ø 6 mm

- 1+2** 280 €  
**1+2** 280 €  
**1** 197 €  
**1** 197 €





## CL 50 - CL 50 Ultra



### MOTOR BASE

Induction motor



### VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available  
large hopper area: 139 cm<sup>2</sup> - Loading capacity 2.2 litres  
Cylindrical hopper Ø 58 mm  
Discs not included

**9 Dicing  
3 French  
Fries**

**50  
DISCS**

## CL 50 - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	polycarbonate
Dimensions (LxWxH)	350 x 320 x 590 mm
Gross weight	19.8 Kg

Ref. <b>24440</b> - CL 50 Single phase	230V/50/1	1 450 €
Ref. <b>24442</b> - CL 50 Single phase	230V/50/1 UK plug	1 450 €
Ref. <b>24439</b> - CL 50 Single phase	230V/50/1 DK	1 450 €
Ref. <b>24444</b> - CL 50 Single phase	120V/60/1	1 450 €
Ref. <b>24445</b> - CL 50 Single phase	220V/60/1	1 450 €
Ref. <b>24446</b> - CL 50 Three phase	400V/50/3	1 490 €
Ref. <b>24447</b> - CL 50 Three phase	220V/60/3	1 490 €
Ref. <b>24448</b> - CL 50 Three phase	380V/60/3	1 490 €

## CL 50 - 2 speeds

Power	600 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Motor base	polycarbonate
Dimensions (LxWxH)	350 x 320 x 590 mm
Gross weight	19.8 Kg

Ref. <b>24449</b> - CL 50 Three phase	400V/50/3	1 735 €
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## CL 50 Ultra - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	stainless steel
Dimensions (LxWxH)	350 x 320 x 590 mm
Gross weight	20.2 Kg

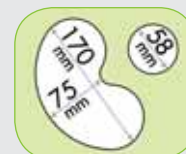
Ref. <b>24465</b> - CL 50 Ultra Single phase	230V/50/1	1 545 €
Ref. <b>24470</b> - CL 50 Ultra Single phase	230V/50/1 UK plug	1 545 €
Ref. <b>24466</b> - CL 50 Ultra Single phase	230V/50/1 DK	1 545 €
Ref. <b>24472</b> - CL 50 Ultra Single phase	120V/60/1	1 545 €
Ref. <b>24471</b> - CL 50 Ultra Single phase	220V/60/1	1 545 €
Ref. <b>24473</b> - CL 50 Ultra Three phase	400V/50/3	1 580 €
Ref. <b>24474</b> - CL 50 Ultra Three phase	220V/60/3	1 580 €
Ref. <b>24475</b> - CL 50 Ultra Three phase	380V/60/3	1 580 €

## CL 50 Ultra - 2 speeds

Power	600 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Motor base	stainless steel
Dimensions (LxWxH)	350 x 320 x 590 mm
Gross weight	20.2 Kg

Ref. <b>24476</b> - CL 50 Three phase	400V/50/3	1 825 €
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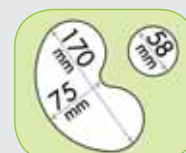
### CL 50 - 1 speed



### CL 50 - 2 speeds



### CL 50 Ultra - 1 speed



### CL 50 Ultra - 2 speeds





**New**

# CL 52 Vegetable Preparation Machine

Designed to process large amounts of vegetables in no time at all

**Extra Ergonomic**

**EXTRA PRECISE**



Cylindrical feed tube (Ø 59 mm) for uniform cutting of long vegetables.

**EXTRA WIDE**



The XL hopper can cope with up to 15 tomatoes at a time.

**EXTRA POWERFUL**

Stainless-steel motor unit for easy aftercare Ultra-powerful, ultra-quiet, commercial-grade 750-W motor.



**EXTRAORDINARILY USER FRIENDLY!**



Power lever to take the strain and increase throughput.

**EFFICIENT EJECTION**

Convenient and space-saving lateral ejection.





**CL 52**



**MOTOR BASE**

Induction motor  
Stainless steel motor base

**9 Dicing  
3 French  
Fries**

**50  
DISCS**



**VEGETABLE PREPARATION FUNCTION**

Metal vegetable bowl and lid  
Large hopper full moon area : 238 cm<sup>2</sup>  
Upload capacity 4,2 litres  
Feed tube included Ø : 58 mm  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available  
Potato Ricer Equipment optional  
No disc included

**CL 52 - 1 speed**

**New**

Power 750 Watts  
Voltage Single phase or Three phase  
One speed 375 rpm  
Dimensions (LxWxH) 360 x 340 x 690 mm  
Gross weight 28 Kg

- Ref. **24490** - CL 52 230V/50/1 **2 220 €**
- Ref. **24492** - CL 52 230V/50/1 UK plug **2 220 €**
- Ref. **24489** - CL 52 230V/50/1 DK **2 220 €**
- Ref. **24496** - CL 52 120V/60/1 **2 220 €**
- Ref. **24494** - CL 52 220V/60/1 **2 220 €**
- Ref. **24498** - CL 52 400V/50/3 **2 220 €**
- Ref. **24499** - CL 52 220V/60/3 **2 220 €**
- Ref. **24500** - CL 52 380V/60/3 **2 220 €**

**CL 52 - 2 speeds**

**New**

Power 900 Watts  
Voltage Three phase  
Two speeds 375 & 750 rpm  
Dimensions (LxWxH) 360 x 340 x 690 mm  
Gross weight 28 Kg

- Ref. **24501** - CL 52 400V/50/3 **2 465 €**

**SUGGESTED PACK OF DISCS :**

- Ref. **1933** - **Suggested pack of 8 discs for restaurants :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs). **822 €**
- Ref. **1942** - **Suggested 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 equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder. **1 271 €**
- Ref. **2023** - **Suggested Asian pack of 7 discs:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; Wall mounted disc holder **760 €**
- Ref. **2005** - **Suggested Eastern Europe pack of 5 discs :** slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm. **510 €**

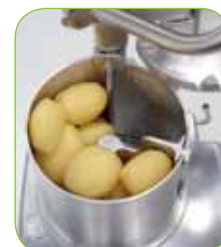
CL 52 1 speed

**New**



CL 52 2 speeds

**New**







CL 55 Pusher Feed-Head

**CL 55 Pusher Feed-Head**



**MOTOR BASE**

Induction motor  
All-metal motor base



**VEGETABLE PREPARATION FUNCTION**

Stainless steel mobile stand equipped with 2 wheels with brake included  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available  
Potato Ricer Equipment optional  
No disc included

**9 Dicing  
3 French  
Fries**

**50  
DISCS**

**CL 55 Pusher Feed-Head**

**New**

Power	750 Watts		1100 Watts
Voltage	Single phase		Three phase
Speeds	375 rpm		375 & 750 rpm
Control hopper	238 cm <sup>2</sup> - capacity 4.2 litres		
Tube included	Ø 58 mm		
Dimensions (LxWxH)	without stand: 380 x 320 x 920 mm		
Gross weight	43.6 Kg		

Ref. 2214 - CL 55 Pusher Feed-Head with stand 400V/50/3	<b>3 870 €</b>
Ref. 2234 - CL 55 Pusher Feed-Head with stand 220V/60/3	<b>3 870 €</b>
Ref. 2229 - CL 55 Pusher Feed-Head with stand 380V/60/3	<b>3 870 €</b>
Ref. 2245 - CL 55 Pusher Feed-Head with stand 230V/50/1	<b>3 870 €</b>
Ref. 2276 - CL 55 Pusher Feed-Head with stand 120V/60/1	<b>3 870 €</b>
Ref. 2264 - CL 55 Pusher Feed-Head with stand 220V/60/1	<b>3 870 €</b>

**Pusher Feed-Head**

To slice, grate or make cubes of bulky vegetables such as cabbage, celeriac, lettuce.

**SUGGESTED PACK OF DISCS FOR CL 55 & CL 60 :**

Ref. 1927 - Suggested pack of 8 discs for institutions : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder.	<b>827 €</b>
Ref. 1942 - Suggested 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 equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.	<b>1 271 €</b>
Ref. 2023 - Suggested Asian pack of 7 discs: slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; Wall mounted disc holder	<b>760 €</b>
Ref. 2005 - Suggested Eastern Europe pack of 5 discs : slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm.	<b>510 €</b>








## CL 55 2 Feed-Heads large output

 **MOTOR BASE**  
Induction motor  
All-metal motor base

**9 Dicing  
3 French  
Fries**

**50  
DISCS**

 **VEGETABLE PREPARATION FUNCTION**  
Stainless steel mobile stand equipped with 2 wheels with brake included  
Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available  
Potato Ricer Equipment optional  
No disc included

## CL 55 2 Feed-Heads large output

**New**

Power	1100 Watts	
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Automatic feed head	stainless steel	
Full-moon feed head	of 238 cm <sup>2</sup> - capacity 3.6 litres	
Dimensions (LxWxH)	without stand: 380 x 330 x 920 mm	
Gross weight	44 Kg	

Ref. 2211 - CL 55 2 Feed-Heads large output with stand 400V/50/3	5 100 €
Ref. 2233 - CL 55 2 Feed-Heads large output with stand 220V/60/3	5 100 €
Ref. 2227 - CL 55 2 Feed-Heads large output with stand 380V/60/3	5 100 €
Ref. 2244 - CL 55 2 Feed-Heads large output with stand 230V/50/1	5 100 €
Ref. 2275 - CL 55 2 Feed-Heads large output with stand 120V/60/1	5 100 €
Ref. 2263 - CL 55 2 Feed-Heads large output with stand 220V/60/1	5 100 €



VEGETABLE PREPARATION MACHINES

**SUGGESTED PACK OF DISCS FOR CL 55 & CL 60 : SEE PAGE 34**

## CL 55 ACCESSORIES



**Automatic Feed-Head**

Ref. 28170 1 330 €



**Pusher Feed-Head with feed tube included**

Ref. 39673 1 090 €



**4 tubes feed head :  
2 tubes Ø 50 mm  
2 tubes Ø 70 mm**

Ref. 28161 1 168 €



**Straight and bias cut hole hopper.**

Ref. 28155 1 342 €



**Potato Ricer Equipment**

Ref. 28188 Ø 3 mm 197 €  
Ref. 28206 Ø 6 mm 197 €



**Stainless steel mobile stand for models CL52 and CL55.**

Ref. 27246 465 €



**Stainless steel mobile stand for models CL52 and CL55.**

Ref. 27023 612 €



**New**

# CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION



Up to  
**1800 kg**  
of vegetables  
per hour

**Upper shelf:** 1 GN 1/1 pan filled with vegetables for easy loading.

**Lower shelf:** 2 GN 1/1 pans to collect the vegetables directly from the ejection outlet.  
**Rotation system** allowing a full tray to be replaced by an empty tray without having to lift either one.

4 wheels that can rotate 360°, two fitted with brakes

**COMPLETE SOLUTION INCLUDED**

**AUTOMATIC FEED HEAD**



For all vegetables in bulk (tomatoes, onions, potatoes...)



**PUSHER FEED HEAD**



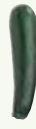
Specially intended for bulky vegetables (e.g. cabbage or celeriac)



**4 TUBES FEED HEAD**



Specially intended for long vegetables, like cucumbers or zucchini.



**POTATO RICER EQUIPMENT 3mm**



Ideal for mashing large amounts of fresh potato.



**ERGO MOBILE TROLLEY**



Can accommodate three full-size gastronorm pans

**COMPLETE PACK OF 16 DISCS**

Complete selection of discs, refer page 18



**CL 60 Workstation**

**MOTOR BASE**  
 Induction motor  
 All-metal motor base

**9 Dicing  
 3 French  
 Fries**

**50  
 DISCS**

**VEGETABLE PREPARATION FUNCTION**  
 Complete selection of 50 discs available  
 9 Dicing cuts & 3 French Fries cuts available  
**Delivered with :**  
 Vegetable Preparation Workstation  
 Pusher feed head 238 cm<sup>2</sup> - capacity 4,2 litres  
 Tube included Ø 58 mm  
 Automatic feed head  
 4 tubes feed head  
 Potato Ricer Equipment Ø 3 mm  
 Stainless steel mobile stand  
 Three full-size gastronorm pans

**CL 60 Workstation**

**New**

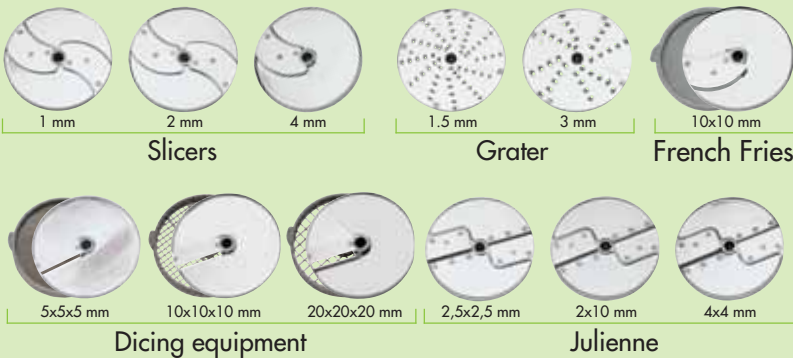
Power 1 500 Watts  
 Voltage Three phase 400 V or Single phase 230 V  
 Speeds 375 & 750 rpm or 100 to 1000 rpm  
 Dimensions (LxWxH) 462 x 770 x 1353 mm  
 Gross weight 74 Kg

Ref. 2332 - CL 60 Workstation 400V/50/3	11 815 €
Ref. 2334 - CL 60 Workstation 220/60/3	11 815 €
Ref. 2335 - CL 60 Workstation 380/60/3	11 815 €
Ref. 2333 - CL 60 V.V. Workstation 230V/50/1	12 530 €



VEGETABLE PREPARATION MACHINES

**Ref. 2022 MultiCut Pack of 16 discs**



**ERGO MOBILE TROLLEY**



**ROTATING LOWER SHELF**





## CL 60 ACCESSORIES



**Automatic Feed-Head**  
With feeding tray.

Ref. 39681 2 035 €



**Pusher Feed-Head**

Ref. 39680 1 290 €



**4 tubes feed head :**  
2 tubes Ø 50 mm  
2 tubes Ø 70 mm

Ref. 28162 1 235 €



**Straight and bias cut hole feed-head**  
Ø 50 mm - 70 mm

Ref. 28157 1 347 €



**Potato Ricer Equipment**

Ref. 28188 Ø 3 mm 197 €  
Ref. 28206 Ø 6 mm 197 €



**Stainless steel trolley**  
Delivered without container. To receive «gastro norm 1x1» container.

Ref. 49066 926 €







**CL 60 Pusher Feed-Head - CL 60 2 Feed-Heads**



**MOTOR BASE**

Induction motor  
All-metal motor base



**VEGETABLE PREPARATION FUNCTION**

Complete selection of 50 discs available  
9 Dicing cuts & 3 French Fries cuts available  
Potato Ricer Equipment optional  
No disc included

**9 Dicing  
3 French  
Fries**

**50  
Discs**

**CL 60 Pusher Feed-Head**



Power	1500 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Pusher feed head	238 cm <sup>2</sup> - capacity 4,2 litres
Tube included	Ø 58 mm
Dimensions (LxWxH)	425 x 613 x 1159 mm
Gross weight	70 Kg

Ref. 2319 - CL 60 Pusher Feed-Head 400V/50/3	6 040 €
Ref. 2321 - CL 60 Pusher Feed-Head 220V/60/3	6 040 €
Ref. 2320 - CL 60 Pusher Feed-Head 380V/60/3	6 040 €
Ref. 2323 - CL60VV Pusher feed head 230/50-60/1	6 770 €

**Pusher Feed-Head**

To slice, grate or make cubes of bulky vegetables such as cabbage, celeriac, lettuce.  
No french fries capability.

**CL 60 2 Feed-Heads  
CL60 V.V. 2 Feed heads**



Power	1500 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Automatic feed head	stainless steel
Pusher feed head	
Dimensions (LxWxH)	600 x 720 x 1225 mm
Gross weight	91.5 Kg

Ref. 2325 - CL 60 2 Feed-Heads 400V/50/3	7 915 €
Ref. 2327 - CL 60 2 Feed-Heads 220V/60/3	7 915 €
Ref. 2326 - CL 60 2 Feed-Heads 380V/60/3	7 915 €
Ref. 2329 - CL60 V.V. 2 Feed-Heads 230/50-60/1	8 630 €

**SUGGESTED PACK OF DISCS FOR CL 55 & CL 60 :**

- Ref. 1927 - **Suggested pack of 8 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder. **827 €**
- Ref. 1942 - **Suggested 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 equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder. **1 271 €**
- Ref. 2023 - **Suggested Asian pack of 7 discs**: slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; Wall mounted disc holder **760 €**
- Ref. 2005 - **Suggested Eastern Europe pack of 5 discs** : slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm. **510 €**

**CL 60 Pusher Feed-Head**



**CL 60 2 Feed-Heads**





Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.



100% stainless-steel, smooth-edged, detachable blades. Coarse serrated and fine-serrated blades available as optional extras.



The R-Mix function on the R5 V.V. and R6 V.V. allows delicate foodstuffs to be mixed without being chopped.



The R4V.V., R5 V.V. and R6 V.V. have variable speed's ranging from 300 to 3500 rpm.





Straight blade Knife



Coarse chopping



Fine mincing



Sauces, Emulsions



Coarse serrated blade Knife



Kneading



Grinding



Fine serrated blade Knife



Chopping herbs



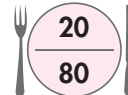
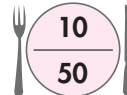
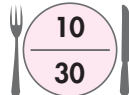
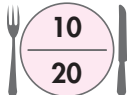
Grinding spices

### Bowl capacity

Model	Maximum loading capacity				Number of meals	Processing time
	Chopping	Emulsions	Dough*	Grinding		
R 2 / R 2B	0.750 kg	1 Kg	0.5 Kg	0.3 Kg	10 to 20	1 to 4 mn
R 3 1500	1 kg	1.5 Kg	1 Kg	0.5 Kg	10 to 30	
R 3 3000	1 kg	1.5 Kg	—	0.5 Kg		
R 4 1500 / R 4 / R 4 V.V.	1.5 kg	2.5 Kg	1.5 Kg	0.9 Kg	10 to 50	
R 5 Plus / R 5 V.V.	2 kg	3 Kg	2 Kg	1 Kg	20 to 80	
R 6 / R 6 V.V.	2 kg	3.5 Kg	2 Kg	1 Kg	20 to 100	
R 8 / R 8 V.V.	3 kg	5 Kg	4 Kg	2 Kg	20 to 150	
R 10 / R 10 V.V.	4 kg	5 Kg	5 Kg	3 Kg	50 to 200	

\*Amount of raised dough at 60% hydration





Quantity per batch

1 kg

1.5 kg

2.5 kg

3.5 kg

VARIABLE SPEED 300 to 3500 rpm



**3**  
BLADES

4.5 L



**R 4 V.V.**  
Single phase

**3**  
BLADES

5.5 L



**R 5 V.V.**  
Single phase  
R-Mix®

1 SPEED 1500 rpm

1 SPEED 3000 rpm

**3**  
BLADES

2.9 L



**R 2**  
Single phase

**3**  
BLADES

3.7 L



**R 3-3000**  
Single phase

2 SPEEDS 1500/3000 rpm

**3**  
BLADES

4.5 L



**R 4**  
Three phase

**3**  
BLADES

5.5 L



**R 5 Plus**  
Three phase

1 SPEED 1500 rpm

**3**  
BLADES

2.9 L



**R 2 B**  
Single phase

**3**  
BLADES

3.7 L



**R 3-1500**  
Single phase

**3**  
BLADES

4.5 L



**R 4-1500**  
Single phase

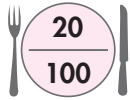
**3**  
BLADES

5.5 L

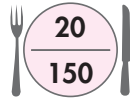


**R 5 Plus**  
Single phase

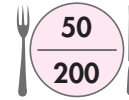




3.5 kg



4 kg



5.5 kg

VARIABLE SPEED 300 to 3500 rpm



3  
BLADES

7 L

R 6 V.V.  
Single phase  
R-Mix®



3  
BLADES

8 L

R 8 V.V.  
Single phase  
R-Mix®  
R-Vac® optional



3  
BLADES

11.5 L

R 10 V.V.  
Single phase  
R-Mix®  
R-Vac® optional

2 SPEEDS 1500/3000 rpm



3  
BLADES

7 L

R 6  
Three phase



3  
BLADES

8 L

R 8  
Three phase  
R-Vac® optional



3  
BLADES

11.5 L

R 10  
Three phase  
R-Vac® optional

R-Vac® Vacuum function  
R-Mix® Reverse rotation function

R 2



R 2 B



R 3-1500



R 3-3000



R 2 - R 2 B - R 3-1500 - R 3-3000



MOTOR BASE

Induction motor  
Polycarbonate motor base



CUTTER FUNCTION

Smooth blade supplied as standard  
Bowl with handle

3  
BLADES

R 2

2.9 L

Power 550 Watts  
Voltage Single phase  
One speed 1500 rpm  
Stainless steel bowl 2.9 litre  
Function pulse  
Dimensions (LxWxH) 200 x 280 x 350 mm  
Gross weight 10.5 Kg

Ref. 22100 - R 2 230V/50/1 1 065 €  
Ref. 22107 - R 2 230V/50/1 UK plug 1 065 €  
Ref. 22267 - R 2 230V/50/1 DK 1 065 €  
Ref. 22109 - R 2 120V/60/1 1 125 €  
Ref. 22117 - R 2 220V/60/1 1 155 €

R 2 B

2.9 L

Power 550 Watts  
Voltage Single phase  
One speed 1500 rpm  
Polycarbonate bowl 2.9 litre  
Dimensions (LxWxH) 200 x 280 x 350 mm  
Gross weight 10.5 Kg

Ref. 22113 - R 2 B 230V/50/1 760 €  
Ref. 22116 - R 2 B 120V/60/1 825 €  
Ref. 22118 - R 2 B 220V/60/1 855 €

R 3-1500

3.7 L

Power 650 Watts  
Voltage Single phase  
One speed 1500 rpm  
Stainless steel bowl 3.7 litre  
Function pulse  
Dimensions (LxWxH) 210 x 320 x 400 mm  
Gross weight 11.2 Kg

Ref. 22382 - R 3-1500 230V/50/1 1 265 €  
Ref. 22383 - R 3-1500 230V/50/1 UK plug 1 265 €  
Ref. 22385 - R 3-1500 230V/50/1 DK 1 265 €  
Ref. 22387 - R 3-1500 120V/60/1 1 425 €  
Ref. 22386 - R 3-1500 220V/60/1 1 445 €

R 3-3000

3.7 L

Power 650 Watts  
Voltage Single phase  
One speed 3000 rpm  
Stainless steel bowl 3.7 litre  
Function pulse  
Dimensions (LxWxH) 210 x 320 x 400 mm  
Gross weight 13.1 Kg

Ref. 22388 - R 3-3000 230V/50/1 1 365 €  
Ref. 22389 - R 3-3000 230V/50/1 UK plug 1 365 €  
Ref. 22391 - R 3-3000 230V/50/1 DK 1 365 €  
Ref. 22393 - R 3-3000 120V/60/1 1 450 €  
Ref. 22392 - R 3-3000 220V/60/1 1 480 €

OPTIONS	R 2		R 3	
	Ref.	€	Ref.	€
Coarse serrated blade	27138	95	27288	95
Fine serrated blade <span style="background-color: #90EE90; padding: 2px;">Special parsley</span>	27061	95	27287	95
Additional smooth blade	27055	83	27286	83

**R 4 - R 4-1500 - R4 V.V.**



**MOTOR BASE**

- Induction motor
- Metal motor base
- Pulse function



**CUTTER FUNCTION**

- 4.5 litre stainless steel bowl with handle
- Smooth blade supplied as standard

**R 4**

Power	900 Watts
Voltage	Three phase
Two speeds	1500 / 3000 rpm
Dimensions (LxWxH)	226 x 304 x 440 mm
Gross weight	17.6 Kg

Ref. <b>22437 - R 4</b> 400V/50/3	1 710 €
Ref. <b>22438 - R 4</b> 220V/60/3	1 710 €
Ref. <b>22439 - R 4</b> 380V/60/3	1 745 €
Ref. <b>22440 - R 4</b> 220V/50/3	1 745 €

**R 4-1500**

Power	700 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	226 x 304 x 440 mm
Gross weight	13.6 Kg

Ref. <b>22430 - R 4-1500</b> 230V/50/1	1 445 €
Ref. <b>22434 - R 4-1500</b> 230V/50/1 UK plug	1 445 €
Ref. <b>22431 - R 4-1500</b> 230V/50/1 DK	1 445 €
Ref. <b>22432 - R 4-1500</b> 120V/60/1	1 595 €
Ref. <b>22433 - R 4-1500</b> 220V/60/1	1 625 €

**R 4 V.V.**

Power	1000 Watts
Voltage	Single phase
Variable speed	300 to 3500 rpm.
Dimensions (LxWxH)	226 x 304 x 460 mm
Gross weight	17 Kg

Ref. <b>22441 - R 4 V.V.</b> 230V/50-60/1	2 125 €
Ref. <b>22444 - R 4 V.V.</b> 230V/50-60/1 DK	2 125 €



OPTIONS	Ref.	€
Coarse serrated blade	27346	95
Fine serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27345	95
Additional smooth blade	27344	83

**R 5 Plus Single phase**



**R 5 Single phase - R 5 Three phase - R 5 V.V.**



**MOTOR BASE**

Induction motor  
All metal motor base



**CUTTER FUNCTION**

5.5 litre stainless steel bowl with handle  
Smooth blade supplied as standard

**R 5 Plus-1500**

Power 1100 Watts  
Voltage Single phase  
One speed 1500 rpm  
Dimensions (LxWxH) 280 x 350 x 490 mm  
Gross weight 23.5 Kg

Ref. **24323 - R 5 Plus** 230V/50/1

**2 180 €**

Ref. **24324 - R 5 Plus** 220V/60/1

**2 235 €**

**R 5 Plus Three phase**



**R 5 Plus**

Power 1200 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
Pulse function  
Dimensions (LxWxH) 280 x 350 x 490 mm  
Gross weight 23.5 Kg

Ref. **24309 - R 5 Plus** 400V/50/3

**2 180 €**

Ref. **24311 - R 5 Plus** 220V/60/3

**2 180 €**

Ref. **24313 - R 5 Plus** 380V/60/3

**2 180 €**

**R 5 V.V.**



**R 5 V.V.**



Power 1300 Watts  
Voltage Single phase  
Variable speed 300 to 3500 rpm  
Pulse function  
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 226 x 304 x 460 mm  
Gross weight 24.5 Kg

Ref. **24336 - R 5 V.V.** 230V/50-60/1

**2 755 €**

**OPTIONS**

	Ref.	€
Coarse serrated blade	27121	179
Fine serrated blade <b>Special parsley</b>	27351	179
Additional smooth blade	27120	167



**R 6 - R 6 V.V.**



**MOTOR BASE**

- Induction motor
- All metal motor base
- Pulse function

**3**  
BLADES

**7 L**



**CUTTER FUNCTION**

- 7 litre stainless steel bowl with handle
- Smooth blade assembly supplied as standard

**R 6**

Power	1300 Watts
Voltage	Three phase
Two speeds	1500 / 3000 rpm
Dimensions (LxWxH)	280 x 350 x 520 mm
Gross weight	24.8 Kg

Ref. **24314 - R 6 400V/50/3**

**2 630 €**

Ref. **24316 - R 6 220V/60/3**

**2 630 €**



R 6

**R 6 V.V.**

Power	1500 Watts
Voltage	Single phase
Variable speed	300 to 3500 rpm
Rmix function	reverse speed 60 to 500 rpm to mix gently the ingredients
Dimensions (LxWxH)	280 x 350 x 520 mm
Gross weight	25.7 Kg

Ref. **24304 - R 6 V.V. 230V/50-60/1**

**3 155 €**

**R-MIX®**



R 6 V.V.

OPTIONS	Ref.	€
Coarse serrated blade assembly	27125	308
Fine serrated blade assembly <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27352	308
Additional stainless steel smooth blade assembly	27124	301
Lower serrated blade, per unit	117034	47
Upper serrated blade, per unit	117035	47
Lower smooth blade, per unit	117032	40
Upper smooth blade, per unit	117033	40
Lower fine serrated blade	106520	47
Upper fine serrated blade	106519	47



**Transparent lid** allows observation of the contents being processed and greater control. Dishwasher safe.



**Optional coarse serrated blade** for grinding and kneading.

Liquids or ingredients can be easily added during processing.



Brushed stainless steel bowl **with handles**.



**Optional fine serrated blade** for cutting parsley and emulsifying.

**High bowl shaft** allows for greater liquid volume processing.



**New profile patented blades** for an optimal cut quality and absolute consistency.



## VACUUM PROCESSING



The R-VAC® system, designed to fit the R 8 and R 10, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables terrines, foie gras pâté and ganache.

**The advantages of vacuum processing :**

- Better food preservation,
- Better presentation,
- Better development of flavours and aromas,
- Better cooking.

## R-MIX® FUNCTION

ON R 5 V.V., R 6 V.V., R 8 V.V., R 10 V.V., R 15 V.V., R 20 V.V.



- To mix without cutting delicate products.
- The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.

Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins into brioche pastry.



## OPTION: ADDITIONAL 3.5 AND 4 LITRE BOWL

- |   |       |
|---|-------|
| Ref. 27374 - Stainless steel bowl 3.5 litre capacity, for R8 only, stainless steel smooth blade assembly included | 623 € |
| Ref. 27375 - Stainless steel bowl 4 litre capacity, for R10/R15, stainless steel smooth blade assembly included   | 697 € |
| Ref. 27107 - Serrated 2 blade assembly  | 231 € |
| Ref. 27106 - Additional 2 smooth blade assembly   | 167 € |
| Ref. 101801 - Serrated blade, per unit  | 47 €  |
| Ref. 101800 - Smooth blade, per unit  | 47 €  |

**R 8 - R 8 SV - R 8 V.V.**



**MOTOR BASE**

Induction motor  
Pulse function



**CUTTER FUNCTION**

Stainless steel 8 litre bowl with handle  
Transparent and sealed lid  
2 stainless steel smooth blade assembly supplied as standard

**R 8**

Power 2200 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
Dimensions (LxWxH) 315 x 545 x 585 mm  
Gross weight 44.9 Kg

Ref. **21291 - R 8 400V/50/3** 3 575 €  
Ref. **21293 - R 8 220V/60/3** 3 575 €  
Ref. **21294 - R 8 380V/60/3** 3 575 €  
Ref. **21295 - R 8 230V/50/3** 3 575 €

**R 8 SV**



Power 2200 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
R-Vac® vacuum system  
Vacuum pump available as an optional extra  
Dimensions (LxWxH) 315 x 545 x 585 mm  
Gross weight 46.5 Kg

Ref. **2040 - R 8 SV 400V/50/3** 4 755 €  
Ref. **2041 - R 8 SV 220V/60/3** 4 755 €  
Ref. **2042 - R 8 SV 380V/60/3** 4 755 €  
Ref. **2043 - R 8 SV 230V/50/3** 4 755 €

**R 8 V.V.**



Power 2200 Watts  
Voltage Single phase  
Variable speed 300 to 3500 rpm  
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 315 x 545 x 585 mm  
Gross weight 46.6 Kg

Ref. **21285 - R 8 V.V. 220-240V/50-60/1** 4 355 €



R 8



R 8 V.V.



OPTIONS	Ref.	€
Coarse serrated 2 blade assembly	27383	415
Additional 2 smooth blade assembly	27381	404
Fine serrated 2 blade assembly	27385	415
Coarse serrated blade (per unit)	59281	63
Smooth blade (per unit)	59280	58
Fine serrated blade (per unit)	59282	63

Ref. **29996 - Vacuum adaptation kit R-Vac (without pump)** 1 230 €  
Ref. **69012 - Vacuum pump 550 W 16 m<sup>2</sup> 230/50/1** 3 694 €



R 10

R 10 V.V.

**R 10 - R 10 SV - R 10 V.V.**



**MOTOR BASE**

Induction motor  
Pulse function



**CUTTER FUNCTION**

Stainless steel 11.5 litre bowl with handle  
Transparent and sealed lid  
3 stainless steel smooth blade assembly supplied as standard

**R 10**

Power 2600 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
Dimensions (LxWxH) 345 x 560 x 660 mm  
Gross weight 49.7 Kg

Ref. 21391 - R 10 400V/50/3	4 565 €
Ref. 21393 - R 10 220V/60/3	4 565 €
Ref. 21394 - R 10 380V/60/3	4 565 €
Ref. 21395 - R 10 230V/50/3	4 565 €

**R 10 SV**



Power 2600 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
R-Vac® vacuum system  
Vacuum pump available as an optional extra  
Dimensions (LxWxH) 345 x 560 x 660 mm  
Gross weight 51.3 Kg

Ref. 2044 - R 10 SV 400V/50/3	5 820 €
Ref. 2045 - R 10 SV 220V/60/3	5 820 €
Ref. 2046 - R 10 SV 380V/60/3	5 820 €
Ref. 2047 - R 10 SV 230V/50/3	5 820 €

**R 10 V.V.**



Power 2600 Watts  
Voltage Single phase  
Variable speed 300 to 3500 rpm  
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 345 x 560 x 660 mm  
Gross weight 50.6 Kg

Ref. 21385 - R 10 V.V. 220-240V/50-60/1	5 570 €
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It is advisable to use a type A GFCI




OPTIONS	Ref.	€
Coarse serrated 3 blade assembly	27384	448
Additional 3 smooth blade assembly	27382	438
Fine serrated 3 blade assembly	27386	448
Coarse serrated blade (per unit)	59281	63
Smooth blade (per unit)	59282	63
Fine serrated blade (per unit)	59280	58

Ref. 29996 - Vacuum adaptation kit R-Vac (without pump)	1 230 €
Ref. 69012 - Vacuum pump 550 W 16 m <sup>2</sup> 230/50/1	3 694 €






**Transparent lid** for perfect control of the process. Ergonomic locking device of the lid bowl. **Lid and seal designed to be removed** simply and quickly for perfect cleaning.



**Lid wiper** to wipe the inside of the lid, ensuring perfect visibility during processing.




**Control panel**  
**Built in stainless-steel control buttons**, 0-15 minute **timer** and Pulse control for greater cutting precision.




**Tilting Mecanism**  
Ergonomic lever enabling the user to tilt the bowl at various angles.




**Blade**  
New patented blade profile for an optimum cutting quality.



**Bowl**  
**Tilting and removable bowl**, a Robot-Coupe exclusivity.  
**Capacity:** 23, 28, 45 or 60 litre according the model.



**Frame**  
100% stainless-steel, Perfect stability on the floor, Compact and easy cleaning.



**Wheels (optional)**  
**3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.

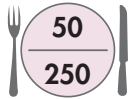


VERTICAL CUTTER MIXERS

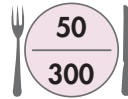




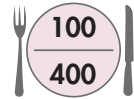
Quantity per batch



3 to 9 kg



3 to 12 kg



4 to 14 kg

VARIABLE SPEED 300 to 3500 rpm

3  
BLADES

15 L



**R 15 V.V.**

Three phase

R-Mix®

R-Vac® optional

3  
BLADES

20 L



**R 20 V.V.**

Three phase

R-Mix®

R-Vac® optional

2 SPEEDS 1500/3000 rpm

3  
BLADES

15 L



**R 15**

Three phase

R-Vac® optional

3  
BLADES

20 L



**R 20**

Three phase

R-Vac® optional

3  
BLADES

23 L



**R 23**

Three phase

R-Vac®

Vacuum function

R-Mix®

Reverse rotation function



100  
 500  
 4 to 17 kg

200  
 1000  
 6 to 27 kg

300  
 3000  
 6 to 36 kg

2 SPEEDS 1500/3000 rpm



**R 30**  
Three phase



**R 45**  
Three phase



**R 60**  
Three phase



Smooth



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated



Kneading



Grinding



Fine serrated



Chopping herbs



Grinding spices

### Range of possible tasks

Models	Maximum loading capacity (1)				Number of meals	Processing time
	Coarse chopping (up to)	Emulsions (up to)	Dough (2) (up to)	Grinding (up to)		
R 15 / R 15 V.V.	6 kg	9 Kg	7 Kg	5 Kg	50 to 250	1 to 4 mn
R 20 / R 20 V.V.	8 kg	12 Kg	10 Kg	6 Kg	50 to 300	
R 23	10 kg	14 Kg	11.5 Kg	7 Kg	100 to 400	
R 30	12 kg	17 Kg	14 Kg	8.5 Kg	100 to 500	
R 45	18 kg	27 Kg	22.5 Kg	13.5 Kg	200 to 1000	
R 60	25 kg	36 Kg	30 Kg	18 Kg	300 to 3000	

(1) Maximum working capacity (figure intended for information only - not contractually binding)  
 (2) Amount of raised dough at 60% hydration



**R 15 - R 15 SV - R 15 V.V.**



**MOTOR BASE**

Induction motor  
Pulse function



**CUTTER FUNCTION**

Stainless steel 15 litre bowl with handle  
Transparent and sealed lid  
3 stainless steel smooth blade assembly supplied as standard  
4-litre Mini bowl available as an optional extra

**R 15**

Power 3000 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
Dimensions (LxWxH) 370 x 615 x 680 mm  
Gross weight 58.7 Kg

Ref. **51491 - R 15 400V/50/3** 5 535 €  
Ref. **51493 - R 15 220V/60/3** 5 535 €  
Ref. **51494 - R 15 380V/60/3** 5 535 €  
Ref. **51495 - R 15 230V/50/3** 5 535 €

**R 15 SV**



Power 3000 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
R-Vac® vacuum system  
Vacuum pump available as an optional extra  
Dimensions (LxWxH) 370 x 615 x 680 mm  
Gross weight 60.3 Kg

Ref. **2048 - R 15 SV 400V/50/3** 6 640 €  
Ref. **2049 - R 15 SV 220V/60/3** 6 640 €  
Ref. **2051 - R 15 SV 230V/50/3** 6 640 €  
Ref. **2050 - R 15 SV 380V/60/3** 6 640 €

**R 15 V.V.**



Power 3000 Watts  
Voltage Three phase  
Variable speed 300 to 3500 rpm  
Rmix function reverse speed from 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 370 x 615 x 680 mm  
Gross weight 57.9 Kg

Ref. **51487 - R 15 V.V. 380-480V/50-60/3** 6 975 €

It is advisable to use a type A GFCI



R 15



R 15 V.V.

OPTIONS	Ref.	€
Coarse serrated 3 blade assembly	57098	596
Additional 3 smooth blade assembly	57097	565
Fine serrated 3 blade assembly	57099	596
Coarse serrated blade (per unit)	59393	68
Smooth blade (per unit)	59392	63
Fine serrated blade (per unit)	59359	68

Ref. **29996 - Vacuum adaptation kit R-Vac (without pump)** 1 230 €  
Ref. **69012 - Vacuum pump 550 W 16 m<sup>2</sup> 230/50/1** 3 694 €





R 20

**R 20 - R 20 SV - R 20 V.V.**



**MOTOR BASE**

Induction motor  
Pulse function



**CUTTER FUNCTION**

Stainless steel 20 litre bowl with handle  
Transparent and sealed lid  
3 stainless steel smooth blade assembly supplied as standard

**R 20**

Power 4400 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
Dimensions (LxWxH) 380 x 630 x 760 mm  
Gross weight 72.3 Kg

Ref. 51591 - R 20 400V/50/3	6 515 €
Ref. 51593 - R 20 220V/60/3	6 515 €
Ref. 51594 - R 20 380V/60/3	6 515 €
Ref. 51595 - R 20 230V/50/3	6 515 €



R 20 V.V.

**R 20 SV**

Power 4400 Watts  
Voltage Three phase  
Two speeds 1500 / 3000 rpm  
R-Vac® vacuum system  
Vacuum pump available as an optional extra  
Dimensions (LxWxH) 380 x 630 x 760 mm  
Gross weight 73.9 Kg



Ref. 2052 - R 20 SV 400V/50/3	7 655 €
Ref. 2053 - R 20 SV 220V/60/3	7 655 €
Ref. 2055 - R 20 SV 230V/50/3	7 655 €
Ref. 2054 - R 20 SV 380V/60/3	7 655 €

**R 20 V.V.**

Power 4400 Watts  
Voltage Three phase  
Variable speed 300 to 3500 rpm  
Rmix function reverse speed 60 to 500 rpm to mix gently the ingredients  
Dimensions (LxWxH) 380 x 630 x 760 mm  
Gross weight 70.2 Kg



Ref. 51587 - R 20 V.V. 400V/50/3	8 340 €
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It is advisable to use a type A GFCI



OPTIONS	Ref.	€
Coarse serrated 3 blade assembly	57098	596
Additional 3 smooth blade assembly	57097	565
Fine serrated 3 blade assembly	57099	596
Coarse serrated blade (per unit)	59393	68
Smooth blade (per unit)	59392	63
Fine serrated blade (per unit)	59359	68

## R 23 - R 30



### MOTOR BASE

Stainless steel machine



### CUTTER FUNCTION

Stainless steel tilting and removable bowl  
 IP65 control panel equipped with a digital 0-15 mn timer  
 Transparent polycarbonate lid  
 3 stainless steel smooth blade assembly supplied as standard  
 Lid wiper

## R 23

23 L

Power 4500 Watts  
 Voltage Three phase  
 Two speeds 1500 and 3000 rpm  
 Bowl 23 litre  
 Dimensions (LxWxH) 700 x 600 x 1250 mm  
 Gross weight 140 Kg

Ref. **51331 - R 23** 400V/50/3 **8 625 €**  
 Ref. **51335 - R 23** 230V/50/3 **8 625 €**  
 Ref. **51333 - R 23** 220V/60/3 **8 625 €**  
 Ref. **51334 - R 23** 380V/60/3 **9 485 €**

## R 30

28 L

Power 5400 Watts  
 Voltage Three phase  
 Two speeds 1500 and 3000 rpm  
 Bowl 28 litre  
 Dimensions (LxWxH) 720 x 600 x 1250 mm  
 Gross weight 148.4 Kg

Ref. **52331 - R 30** 400V/50/3 **10 845 €**  
 Ref. **52335 - R 30** 230V/50/3 **10 845 €**  
 Ref. **52333 - R 30** 220V/60/3 **10 845 €**  
 Ref. **52334 - R 30** 380V/60/3 **11 925 €**



VERTICAL CUTTER MIXERS

OPTIONS	R 23		R 30	
	Ref.	€	Ref.	€
Coarse serrated 3 blade assembly	57070	<b>746</b>	57075	<b>773</b>
Additional 3 smooth blade assembly	57069	<b>693</b>	57074	<b>720</b>
Fine serrated 3 blade assembly	57072	<b>720</b>	57077	<b>746</b>
Coarse serrated blade (per unit)	118294	<b>110</b>	118286	<b>119</b>
Smooth blade (per unit)	118217	<b>100</b>	117950	<b>114</b>
Fine serrated blade (per unit)	118292	<b>106</b>	118241	<b>119</b>
3 retractable wheels	57062	<b>655</b>	57062	<b>655</b>





R 45

**R 45 - R 60**



**MOTOR BASE**

Stainless steel machine



**CUTTER FUNCTION**

Stainless steel tilting and removable bowl  
 IP65 control panel equipped with a digital 0-15 mn timer  
 Transparent polycarbonate lid  
 3 stainless steel smooth blade assembly supplied as standard  
 Lid wiper

**R 45**

45 L

Power 10000 Watts  
 Voltage Three phase  
 Two speeds 1500 and 3000 rpm  
 Bowl 45 litre  
 Dimensions (LxWxH) 760 x 600 x 1400 mm  
 Gross weight 194.8 Kg

- Ref. 53331 - R 45 400V/50/3 14 590 €
- Ref. 53335 - R 45 230V/50/3 14 590 €
- Ref. 53333 - R 45 220V/60/3 14 590 €
- Ref. 53334 - R 45 380V/60/3 16 055 €



R 60

**R 60**

60 L

Power 11000 Watts  
 Voltage Three phase  
 Two speeds 1500 and 3000 rpm  
 Bowl 60 litre  
 Dimensions (LxWxH) 810 x 600 x 1400 mm  
 Gross weight 201.2 Kg

- Ref. 54331 - R 60 400V/50/3 19 905 €
- Ref. 54335 - R 60 230V/50/3 19 905 €
- Ref. 54333 - R 60 220V/60/3 19 905 €
- Ref. 54334 - R 60 380V/60/3 21 885 €



OPTIONS	R 45		R 60	
	Ref.	€	Ref.	€
Coarse serrated 3 blade assembly	57082	800	57092	1 201
Additional 3 smooth blade assembly	57081	746	57091	1 148
Fine serrated 3 blade assembly	57084	773	57095	1 176
Coarse serrated blade (per unit)	118287	130	118290	179
Smooth blade (per unit)	117952	119	117954	167
Fine serrated blade (per unit)	118243	124	118245	173
3 retractable wheels	57062	655	57062	655





Bowl and lid scraper arm



Lid fitted with a seal to make it fully leakproof



Stainless steel, fine serrated blades



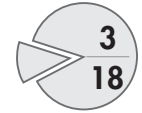
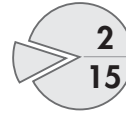
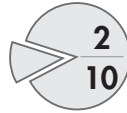
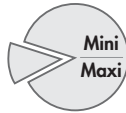
High chimney in bowl for processing large liquid quantities



Available with a variable-speed system (300-3500 rpm) for greater flexibility



Number of 200 g portions:



Amounts processed per operation

Special Single Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

VARIABLE SPEED 300 to 3500 rpm



4.5 L

**Blixer 4 V.V.**  
Single phase



5.5 L

**Blixer 5 V.V.**  
Single phase

2 SPEEDS 1500/3000 rpm



4.5 L

**Blixer 4**  
Three phase



5.5 L

**Blixer 5 Plus**  
Three phase

1 SPEED 3000 rpm



2.9 L

**Blixer 2**  
Single phase



3.7 L

**Blixer 3**  
Single phase



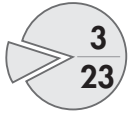
4.5 L

**Blixer 4**  
Single phase

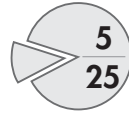


5.5 L

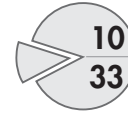
**Blixer 5 Plus**  
Single phase



0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

VARIABLE SPEED 300 to 3500 rpm



7 L

**Blixer 6 V.V.**  
Single phase



8 L

**Blixer 8 V.V.**  
Single phase



11.5 L

**Blixer 10 V.V.**  
Single phase

2 SPEEDS 1500/3000 rpm



7 L

**Blixer 6**  
Three phase



8 L

**Blixer 8**  
Three phase



11.5 L

**Blixer 10**  
Three phase

HOW TO CHOOSE YOUR BLIXER® ?

1. Calculate the total weight of pureed preparations per meal

	Average portion size	Portion weight		Number of blended meals		Total weight
Starter	80 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Meat/Fish	150 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Vegetables	200 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Dessert	80 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Example :		80 g	X	10 Portions	=	800 g

2. Check the quantity per batch at the top of the page



## Health Care – Modified texture preparations

Robot-Coupe has solutions to your every need, with its comprehensive range of 17 Blixers®. The Blixer® fully replaces the kitchen blender function and can even process more as it will pure the solid food - Ideal for preparing :

- Carrot purée/emulsion
- Raw red cabbage and celery
- Beetroot in vinaigrette and lamb's lettuce salad
- Tabbouleh
- Raw tomato and cucumber
- Stuffed tomato
- Salmon steak with rice
- Blanquette of Veal
- Couscous
- Turkey sauté
- Steak with potato gratin
- Pear and almond soufflé
- Granny Smith compoté
- Blended rice pudding
- Citrus tart
- ...







## Modified texture

### STARTER



Celeriac and red cabbage puréed food

Variation on a raw cucumber and tomato theme

### MAIN COURSE



Salmon steak with rice



Blanquette of Veal

### DESSERT



Pear and almond soufflé



Blended Granny Smith apple

### Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)		Number of 200 g portions	
		Mini	Maxi		
Blixer 2	2,9	Special Single Portioan			
Blixer 3	3.7	0.3	2	2 to 10	
Blixer 4 - 4 3000 - 4 V.V.	4.5	0.4	3	2 to 15	
Blixer 5 Plus - 5 V.V.	5.5	0.5	3.5	3 to 18	
Blixer 6 - 6 V.V.	7	0.6	4.5	3 to 23	
Blixer 8 - 8 V.V.	8	1	5	5 to 25	
Blixer 10 - 10 V.V.	11.5	2	6.5	10 to 33	
Blixer 15 - 15 V.V.	15	3	10	15 to 50	
Blixer 20 - 20 V.V.	20	3	13	15 to 65	
Blixer 23	23	4	15	20 to 75	
Blixer 30	28	4	20	20 to 100	
Blixer 45	45	6	30	30 to 150	
Blixer 60	60	6	45	30 to 225	

Blixer 2

**Blixer 2 - Blixer 3****MOTOR BASE**

Induction motor  
Stainless steel motor shaft  
Pulse function

**BLIXER FUNCTION**

Fine-serrated blade assembly supplied as standard  
Stainless steel bowl with handle  
Tight sealing lid and a bowl and lid scraper

**Blixer 2**

2.9 L

Power	700 Watts
Voltage	Single phase
One speed	3000 rpm
Bowl	2.9 litre
Dimensions (LxWxH)	210 x 281 x 389 mm
Gross weight	11.5 Kg

Ref. 33228 - Blixer 2 230V/50/1	1 265 €
Ref. 33232 - Blixer 2 230V/50/1 UK plug	1 265 €
Ref. 33229 - Blixer 2 230V/50/1 DK	1 265 €
Ref. 33234 - Blixer 2 120V/60/1	1 285 €
Ref. 33233 - Blixer 2 220V/60/1	1 295 €

Blixer 3

**Blixer 3**

3.7 L

Power	750 Watts
Voltage	Single phase
One speed	3000 rpm
Bowl	3.7 litre
Dimensions (LxWxH)	242 x 304 x 444 mm
Gross weight	13.2 Kg

Ref. 33197 - Blixer 3 230V/50/1	1 510 €
Ref. 33198 - Blixer 3 230V/50/1 UK plug	1 510 €
Ref. 33200 - Blixer 3 230V/50/1 DK	1 510 €
Ref. 33202 - Blixer 3 120V/60/1	1 555 €
Ref. 33201 - Blixer 3 220V/60/1	1 580 €



OPTIONS	Blixer 2		Blixer 3	
	Ref.	€	Ref.	€
Additional fine serrated blade	27370	95	27347	95
Coarse serrated blade	27371	95	27348	95

**Blixer 4 - Blixer 4-3000 - Blixer 4 V.V.****MOTOR BASE**

- Induction motor
- All-metal motor base
- Pulse function

4.5 L

**BLIXER FUNCTION**

- Fine-serrated blade assembly supplied as standard
- Stainless steel 4.5 litre bowl with handle
- Tight sealing lid and a bowl and lid scraper

**Blixer 4**

Power	1000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Dimensions (LxWxH)	242 x 304 x 444 mm
Gross weight	17.3 Kg

Ref. <b>33215 - Blixer 4</b> 400V/50/3	1 855 €
Ref. <b>33216 - Blixer 4</b> 220V/60/3	1 855 €
Ref. <b>33217 - Blixer 4</b> 380V/60/3	1 855 €
Ref. <b>33218 - Blixer 4</b> 220V/50/3	1 855 €

**Blixer 4-3000**

Power	900 Watts
Voltage	Single phase
One speed	3000 rpm
Dimensions (LxWxH)	242 x 332 x 479 mm
Gross weight	17.3 Kg

Ref. <b>33208 - Blixer 4-3000</b> 230V/50/1	1 590 €
Ref. <b>33209 - Blixer 4-3000</b> 230V/50/1 UK plug	1 590 €
Ref. <b>33210 - Blixer 4-3000</b> 120V/60/1	1 590 €
Ref. <b>33211 - Blixer 4-3000</b> 220V/60/1	1 590 €

**Blixer 4 V.V.**

Power	1100 Watts
Voltage	Single phase
Variable Speed	300 to 3500 rpm
Dimensions (LxWxH)	242 x 332 x 479 mm
Gross weight	17.3 Kg

Ref. <b>33220 - Blixer 4 V.V.</b> 230V/50-60/1	2 275 €
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OPTIONS	Ref.	€
Additional fine serrated blade	27349	95
Coarse serrated blade	27350	95

**Blixer 4****Blixer 4-3000****Blixer 4 V.V.**

Blixer 5 Plus Three Phase



Blixer 5 Plus Single Phase



Blixer 5 V.V.

**Blixer 5 Plus - Blixer 5 V.V.****MOTOR BASE**

Induction motor  
Stainless steel motor shaft  
All-metal motor base

**BLIXER FUNCTION**

Fine-serrated blade supplied as standard  
Stainless steel 5.5 litre bowl with handle  
Tight sealing lid and a bowl and lid scraper.

5.5 L

**Blixer 5 Plus**

Power	1 300 Watts
Voltage	Three phase
Two speeds	1 500 and 3 000 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 Kg

Ref. **33164 - Blixer 5 - Three phase 400V/50/3****2 455 €**Ref. **33162 - Blixer 5 - Three phase 220V/60/3****2 455 €**Ref. **33163 - Blixer 5 - Three phase 380V/60/3****2 455 €****Blixer 5 Plus**

Power	1 300 Watts
Voltage	Single phase
One speed	3 000 rpm
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	24 Kg

Ref. **33160 - Blixer 5 - Single phase 230V/50/1****2 565 €**Ref. **33161 - Blixer 5 - Single phase 220V/60/1****2 565 €****Blixer 5 V.V.**

Power	1 400 Watts
Voltage	Single phase
Variable Speed	300 to 3 500 rpm
Function	Pulse
Dimensions (LxWxH)	280 x 350 x 500 mm
Gross weight	25 Kg

Ref. **33171 - Blixer 5 V.V. 230V/50-60/1****3 075 €****OPTIONS**

Additional fine serrated blade	27155	173
Coarse serrated blade	27180	194

Ref.

€



**Blixer 6 - Blixer 6 V.V.****MOTOR BASE**

Induction motor  
Stainless steel motor shaft  
All-metal motor base  
Pulse Function

7 L

**BLIXER FUNCTION**

Fine-serrated blade assembly supplied as standard  
Stainless steel 7 litre bowl with handle  
Tight sealing lid and a bowl and lid scraper.

**Blixer 6**

Power 1300 Watts  
Voltage Three phase  
Two speeds 1500 and 3000 rpm  
Dimensions (LxWxH) 280 x 350 x 535 mm  
Gross weight 25.6 Kg

Ref. 33227 - Blixer 6 400V/50/3

3 025 €



Blixer 6

**Blixer 6 V.V.**

Power 1500 Watts  
Voltage Single phase  
Variable Speed 300 to 3500 rpm  
Dimensions (LxWxH) 280 x 350 x 535 mm  
Gross weight 26.3 Kg

Ref. 33155 - Blixer 6 V.V. 230V/50-60/1

3 480 €



Blixer 6 V.V.

OPTIONS	Ref.	€
Additional fine serrated blade	27169	308
Additional upper fine serrated blade	117193	46
Additional lower fine serrated blade	117194	46



Blixer 8

**Blixer 8 - Blixer 8 V.V.****MOTOR BASE**

Induction motor  
Pulse function

**8 L****BLIXER FUNCTION**

Stainless steel 8 litre bowl with handle  
Transparent and sealed lid  
Fine-serrated 2 stainless steel blade assembly supplied as standard  
Tight sealing lid and a bowl and lid scraper

**Blixer 8**

Power 2200 Watts  
Voltage Three phase  
Two speeds 1500 and 3000 rpm  
Dimensions (LxWxH) 315 x 545 x 605 mm  
Gross weight 47.2 Kg

Ref. **21311 - Blixer 8** 400V/50/3**3 710 €**Ref. **21313 - Blixer 8** 220V/60/3**3 710 €**Ref. **21314 - Blixer 8** 380V/60/3**3 710 €**Ref. **21315 - Blixer 8** 230V/50/3**3 710 €**

Blixer 8 V.V.

**Blixer 8 V.V.**

Power 2200 Watts  
Voltage Single phase  
Variable Speed 300 to 3500 rpm  
Dimensions (LxWxH) 315 x 545 x 605 mm  
Gross weight 47.7 Kg

Ref. **21305 - Blixer 8 V.V.** 200-240/50-60/1**4 495 €**

It is advisable to use a type A GFCI

**OPTIONS**

Fine serrated 2 blade assembly  
Additional fine serrated blade

Ref.

27377  
59282

€

**436**  
**63**

**Blixer 10 - Blixer 10 V.V.****MOTOR BASE**

Induction motor  
Pulse function

**11.5 L****BLIXER FUNCTION**

Stainless steel 11.5 litre bowl with handle  
Transparent and sealed lid  
Fine-serrated 3 stainless steel blade assembly supplied as standard  
Tight sealing lid and a bowl and lid scraper

**Blixer 10**

Power 2600 Watts  
Voltage Three phase  
Two speeds 1500 and 3000 rpm  
Dimensions (LxWxH) 315 x 545 x 680 mm  
Gross weight 50.6 Kg

Ref. **21411 - Blixer 10** 400V/50/3**4 710 €**Ref. **21413 - Blixer 10** 220V/60/3**4 710 €**Ref. **21414 - Blixer 10** 380V/60/3**4 710 €**Ref. **21415 - Blixer 10** 230V/50/3**4 710 €****Blixer 10****Blixer 10 V.V.****Blixer 10 V.V.**

Power 2600 Watts  
Voltage Single phase  
Variable Speed 300 to 3500 rpm  
Dimensions (LxWxH) 315 x 545 x 680 mm  
Gross weight 51.4 Kg

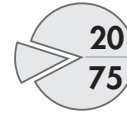
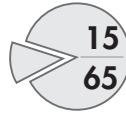
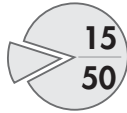
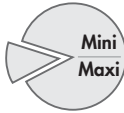
Ref. **21405 - Blixer 10 V.V.** 200-240/50-60/1**5 715 €**

It is advisable to use a type A GFCI

OPTIONS	Ref.	€
Fine serrated 3 blade assembly	27378	494
Additional fine serrated blade	59282	63



Number of 200 g portions:



Amounts processed per operation

3 to 10 kg

3 to 13 kg

4 to 15 kg

VARIABLE SPEED 300 to 3500 rpm



15 L

**Blixer 15 V.V.**  
Three phase



20 L

**Blixer 20 V.V.**  
Three phase

2 SPEEDS 1500/3000 rpm



15 L

**Blixer 15**  
Three phase



20 L

**Blixer 20**  
Three phase



23 L

**Blixer 23**  
Three phase



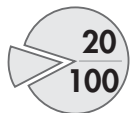
### HOW TO CHOOSE YOUR BLIXER® ?

1. Calculate the total weight of pureed preparations per meal

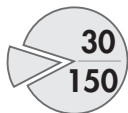
	Average portion size	Portion weight		Number of blended meals		Total weight
Starter	80 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Meat/Fish	150 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Vegetables	200 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Dessert	80 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g

Example : 80 g X 10 Portions = 800 g

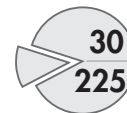
2. Check the quantity per batch at the top of the page



4 to 20 kg



6 to 30 kg



6 to 45 kg

### 2 SPEEDS 1500/3000 rpm



28 L

**Blixer 30**  
Three phase



45 L

**Blixer 45**  
Three phase



60 L

**Blixer 60**  
Three phase

Blixer 15



Blixer 15 V.V.

**Blixer 15 - Blixer 15 V.V.****MOTOR BASE**

Induction motor  
Pulse function

**15 L****BLIXER FUNCTION**

Stainless steel 15 litre bowl with handle  
Transparent and sealed lid  
Fine-serrated 3 stainless steel blade assembly supplied as standard  
Tight sealing lid and a bowl and lid scraper

**Blixer 15**

Power	3000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Dimensions (LxWxH)	315 x 545 x 700 mm
Gross weight	58.7 Kg

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

5 690 €

Ref. 51513 - Blixer 15 220V/60/3

5 690 €

Ref. 51514 - Blixer 15 380V/60/3

5 690 €

Ref. 51515 - Blixer 15 230V/50/3

5 690 €

**Blixer 15 V.V.**

Power	3000 Watts
Voltage	Three phase
Variable Speed	300 to 3500 rpm
Dimensions (LxWxH)	315 x 545 x 700 mm
Gross weight	58.7 Kg

Ref. 51507 - Blixer 15 V.V. 380-480V/50-60/3

7 135 €

It is advisable to use a type A GFCI

**OPTIONS**

Additional fine serrated 3 blade assembly	57102	570
Fine serrated blade (per unit)	59359	68

**Ref.****€**

**Blixer 20 - Blixer 20 V.V.****MOTOR BASE**

Induction motor  
Pulse function

**20 L****BLIXER FUNCTION**

Stainless steel 20 litre bowl with handle  
Transparent and sealed lid  
Fine-serrated 3 stainless steel blade assembly supplied as standard  
Tight sealing lid and a bowl and lid scraper

**Blixer 20**

Power	4400 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Dimensions (LxWxH)	380 x 630 x 780 mm
Gross weight	72.8 Kg

Ref. **51611 - Blixer 20** 400V/50/3**6 670 €**Ref. **51613 - Blixer 20** 220V/60/3**6 670 €**Ref. **51614 - Blixer 20** 380V/60/3**6 670 €**Ref. **51615 - Blixer 20** 230V/50/3**6 670 €****Blixer 20 V.V.****Blixer 20 V.V.**

Power	4400 Watts
Voltage	Three phase
Variable Speed	300 to 3500 rpm
Dimensions (LxWxH)	380 x 630 x 780 mm
Gross weight	72.1 Kg

Ref. **51607 - Blixer 20 V.V.** 380-480V/50-60/3**8 495 €**

It is advisable to use a type A GFCI

OPTIONS	Ref.	€
Additional fine serrated 3 blade assembly	57102	570
Fine serrated blade (per unit)	59359	68

Blixer 23



Blixer 30

**Blixer 23 - Blixer 30****MOTOR BASE**

All stainless steel casing

**BLIXER FUNCTION**

IP65 control panel equipped with a digital minute timer

Transparent polycarbonate lid

Fine-serrated 2 stainless steel blade assembly supplied as standard

Scraper arm and lid wiper

3 retractable wheels

**Blixer 23**

23 L

Power	4500 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	23 litre with handle
Dimensions (LxWxH)	700 x 600 x 1250 mm
Gross weight	140.7 Kg

Ref. 51341 - **Blixer 23** 400V/50/3

9 555 €

Ref. 51345 - **Blixer 23** 230V/50/3

9 555 €

**Blixer 30**

28 L

Power	5400 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	28 litre with handle
Dimensions (LxWxH)	720 x 600 x 1250 mm
Gross weight	148.4 Kg

Ref. 52341 - **Blixer 30** 400V/50/3

11 790 €

Ref. 52345 - **Blixer 30** 230V/50/3

11 790 €

**OPTIONS**

Stainless steel fine serrated blade assembly (2 blades)

Blade only

	Blixer 23		Blixer 30	
	Ref.	€	Ref.	€
Stainless steel fine serrated blade assembly (2 blades)	57071	617	57076	632
Blade only	118292	106	118241	119



**Blixer 45 - Blixer 60****MOTOR BASE**

All stainless steel casing

**BLIXER FUNCTION**

IP65 control panel equipped with a digital minute timer  
 Transparent polycarbonate lid  
 Fine-serrated 2 stainless steel blade assembly supplied as standard  
 Scraper arm and lid wiper  
 3 retractable wheels

**Blixer 45**

45 L

Power	9000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	45 litre with handle
Dimensions (LxWxH)	760 x 600 x 1400 mm
Gross weight	198.2 Kg

Ref. **53341 - Blixer 45** 400V/50/3

15 620 €

Ref. **53345 - Blixer 45** 230V/50/3

15 620 €

**Blixer 60**

60 L

Power	11000 Watts
Voltage	Three phase
Two speeds	1500 and 3000 rpm
Stainless steel bowl	60 litre with handle
Dimensions (LxWxH)	810 x 600 x 1400 mm
Gross weight	209.6 Kg

Ref. **54341 - Blixer 60** 400V/50/3

20 970 €

Ref. **54345 - Blixer 60** 230V/50/3

20 970 €

**Blixer 45****Blixer 60**

OPTIONS	Blixer 45		Blixer 60	
	Ref.	€	Ref.	€
Stainless steel fine serrated blade assembly (2 blades)	57083	654	57093	1 007
Blade only	118243	124	118245	173

MINI

Mini MP

see page 79



Mini MP 160V.V.   Mini MP 190 V.V.   Mini MP 240 V.V.

Ideal for small quantities up to 5 litres

COMPACT

CMP

see page 81



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

15 litres   30 litres   45 litres   73 litres

Specially for restaurants

LARGE

MP

Easy Plug

see page 83

New

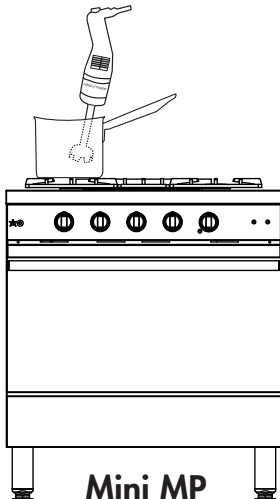


MP 350 Ultra   MP 450 Ultra   MP 550 Ultra   MP 600 Ultra   MP 800 Turbo

50 litres   100 litres   200 litres   300 litres   400 litres

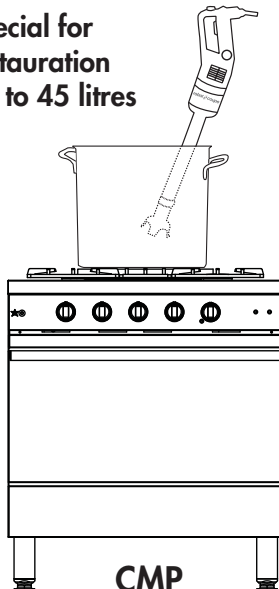
Large production and institutions

▶ For handling small quantities



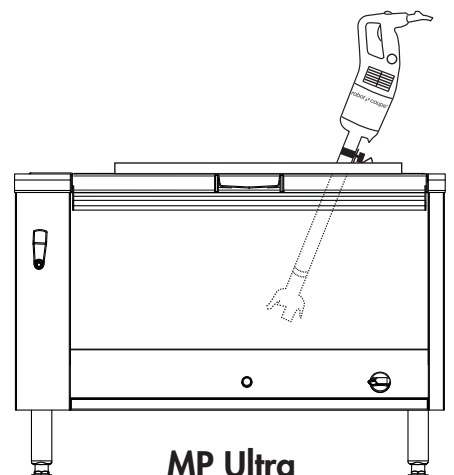
Mini MP

▶ Special for restauration Up to 45 litres



CMP

▶ Intended for institutional and commercial caterers. Intensive use.



MP Ultra

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

see page 86

see page 87

see page 89

Easy Plug

New

500 W

see page 86



Ideal for small quantities up to 5 litres



15 litres

30 litres



50 litres

100 litres



100 litres



CLEANING

Blade and bell easily removable



Within the HACCP procedure, we advise users to stock the bell and the knife in cold room after cleaning.



USER COMFORT

Pan supports easy to use for easy process

1 3 stainless steel adjustable pan supports

- Diameter of the pan : 330 mm to 650 mm
- Diameter of the pan : 500 mm to 1000 mm
- Diameter of the pan : 850 mm to 1300 mm

2 1 stainless steel universal pan support

to fix on the edge of the pan

MINI RANGE



**SPECIAL FOR EMULSIONS**



**Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.**  
**Mini size, Maxi Performances.**  
**Ideal for "sauces and small quantities"**



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



Emulsifying disc to lighten fresh or warm sauces and give them a mousse consistency



Mini MP 160 VV


Mini MP 190 VV

Mini MP 240 VV



## MINI RANGE

## Mini MP 160 V.V. - Mini MP 190 V.V. - Mini MP 240 V.V.

-  All stainless steel knife, bell disc and tube  
 Delivered with 1 stainless steel wall support

## Mini MP 160 V.V.

Power	220 Watts
Voltage	Single phase
Variable speed	2000 to 12500 rpm
Tube length	160 mm
Dimensions	Total length 430 mm, Ø 78 mm
Gross weight	2.4 Kg

Ref. 34690 - Mini MP 160 V.V. 230V/50/1	250 €
Ref. 34691 - Mini MP 160 V.V. 240V/50/1 UK plug	250 €
Ref. 34695 - Mini MP 160 V.V. 120V/60/1	250 €
Ref. 34694 - Mini MP 160 V.V. 220V/60/1	250 €

## Mini MP 190 V.V.

Power	250 Watts
Voltage	Single phase
Variable speed	2000 - 12500 rpm
Tube length	190 mm
Foot with removable bell	a Robot Coupe exclusive patented system
Dimensions	Total length 470 mm, Ø 78 mm
Gross weight	2.5 Kg

Ref. 34700 - Mini MP 190 V.V. 230V/50/1	300 €
Ref. 34701 - Mini MP 190 V.V. 240V/50/1 UK plug	300 €
Ref. 34705 - Mini MP 190 V.V. 120V/60/1	300 €
Ref. 34704 - Mini MP 190 V.V. 220V/60/1	300 €
Ref. 27333 - Whisk attachment for Mini MP	173 €

## Mini MP 240 V.V.

Power	270 Watts
Voltage	Single phase
Variable speed	2000 - 12500 rpm
Tube length	240 mm
Foot with removable bell	a Robot Coupe exclusive patented system
Dimensions	Total length 520 mm, Ø 78 mm
Gross weight	2.5 Kg

Ref. 34710 - Mini MP 240 V.V. 230V/50/1	355 €
Ref. 34711 - Mini MP 240 V.V. 240V/50/1 UK plug	355 €
Ref. 34715 - Mini MP 240 V.V. 120V/60/1	355 €
Ref. 34714 - Mini MP 240 V.V. 220V/60/1	355 €
Ref. 27333 - Whisk attachment for Mini MP	173 €

## Mini MP 190 Combi

See page 86

## Mini MP 240 Combi

See page 86



## Whisk function



COMPACT RANGE CMP

Compact, easy to handle appliance designed to meet catering needs



STAINLESS STEEL

STAINLESS STEEL

NEW  
REMOVABLE  
100% STAINLESS  
STEEL BELL



POWER

**More powerful motor :**  
+ 15% for even more efficient machine.



COMFORT

Variable speed system allowing more flexible use - ideal for sophisticated preparations



ERGONOMIC

Compact, lightweight appliance that is easy to handle



HYGIENE

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



MULTIPURPOSE

The CMP Combi models (mixer+whisk) also boast a new 100% stainless-steel bell



PERFORMANCE

Optimum blending quality for a finetextured end product in a minimum amount of time.



## COMPACT RANGE CMP

### CMP 250 V.V. - CMP 300 V.V. - CMP 350 V.V.

- Self regulating speed system
- Patented removable foot and blade
- A Robot Coupe exclusive patented system
- Delivered with 1 stainless steel wall support

SPEED SELF  
REGULATION  
SYSTEM

#### CMP 250 V.V.

Power	310 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	250 mm
Dimensions	Total length 610 mm, Ø 94 mm
Gross weight	3.9 Kg

Ref. 34240A - CMP 250 V.V. 230V/50/1	420 €
Ref. 34241A - CMP 250 V.V. 240V/50/1 UK plug	420 €
Ref. 34245A - CMP 250 V.V. 120V/60/1	420 €
Ref. 34244A - CMP 250 V.V. 220V/60/1	420 €

#### CMP 300 V.V.

Power	350 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	300 mm
Dimensions	Total length 660 mm, Ø 94 mm
Gross weight	3.9 Kg

Ref. 34230A - CMP 300 V.V. 230V/50/1	455 €
Ref. 34231A - CMP 300 V.V. 240V/50/1 UK plug	455 €
Ref. 34235A - CMP 300 V.V. 120V/60/1	455 €
Ref. 34234A - CMP 300 V.V. 220V/60/1	455 €

#### CMP 350 V.V.

Power	400 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	350 mm
Dimensions	Total length 718 mm, Ø 94 mm
Gross weight	4.1 Kg

Ref. 34250A - CMP 350 V.V. 230V/50/1	485 €
Ref. 34251A - CMP 350 V.V. 240V/50/1 UK plug	485 €
Ref. 34255A - CMP 350 V.V. 120V/60/1	485 €
Ref. 34254A - CMP 350 V.V. 220V/60/1	485 €

#### CMP 400 V.V.

Power	420 Watts
Voltage	Single phase
Variable speed	2300 - 9600 rpm
Tube length	400 mm
Dimensions	Total length 763 mm, Ø 94mm
Gross weight	4.1 Kg

Ref. 34260A - CMP 400 V.V. 230V/50/1	525 €
Ref. 34261A - CMP 400 V.V. 240V/50/1 UK plug	525 €

#### CMP 250 Combi

See page 86

#### CMP 300 Combi

See page 86



#### Whisk function



LARGE RANGE

**New**



ERGONOMIC



New **improved handle ergonomics** for greater user comfort.



The **speed variation button** on the variable-speed and Combi machines can easily be used with one hand.



The **lug on the housing** can serve as a rest and a pivot on the rim of a pan, making the appliance easier to handle.



New **power cord winding system** for easier storage and a longer lifespan.

DETACHABLE POWER CORD



New patented **«Easy Plug» system** making it far easier to replace the power cord during after-sales servicing.

HYGIENE

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



STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL



## LARGE RANGE MP ULTRA

Easy Plug

## MP 350 Ultra - MP 350 V.V. Ultra - MP 450 Ultra - MP 450 V.V. Ultra

Removable foot and blade, a Robot Coupe exclusive patented system.  
Delivered with 1 stainless steel wall support

## MP 350 Ultra

New

Power	440 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	360 mm
Dimensions	Total length 725 mm, Ø 125 mm
Gross weight	6.2 Kg

Ref. 34800 - MP 350 Ultra 220-240/50-60/1 470 €

Ref. 34801 - MP 350 Ultra 230V/50/1 UK plug 470 €

Ref. 34805 - MP 350 Ultra 120V/60/1 470 €

## MP 350 V.V. Ultra

New

SPEED SELF  
REGULATION  
SYSTEM

Power	440 Watts
Voltage	Single phase
Variable speed	1500 to 9000 rpm
Tube length	360 mm
Dimensions	Total length 725 mm, Ø 125 mm
Gross weight	6.4 Kg

Ref. 34840 - MP 350 V.V. Ultra 220-240/50-60/1 515 €

Ref. 34841 - MP 350 V.V. Ultra 230V/50/1 UK plug 515 €

Ref. 34845 - MP 350 V.V. Ultra 120V/60/1 515 €

## MP 450 Ultra

New

Power	500 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	460 mm
Dimensions	Total length 825 mm, Ø 125 mm
Gross weight	6.3 Kg

Ref. 34810 - MP 450 Ultra 220-240/50-60/1 520 €

Ref. 34811 - MP 450 Ultra 230V/50/1 UK plug 520 €

Ref. 34815 - MP 450 Ultra 120V/60/1 520 €

## MP 450 V.V. Ultra

New

SPEED SELF  
REGULATION  
SYSTEM

Power	500 Watts
Voltage	Single phase
Variable speed	1500 to 9000 rpm
Tube length	460 mm
Dimensions	Total length 825 mm, Ø 125 mm
Gross weight	6.5 Kg

Ref. 34850 - MP 450 V.V. Ultra 220-240/50-60/1 585 €

Ref. 34851 - MP 450 V.V. Ultra 230V/50/1 UK plug 585 €

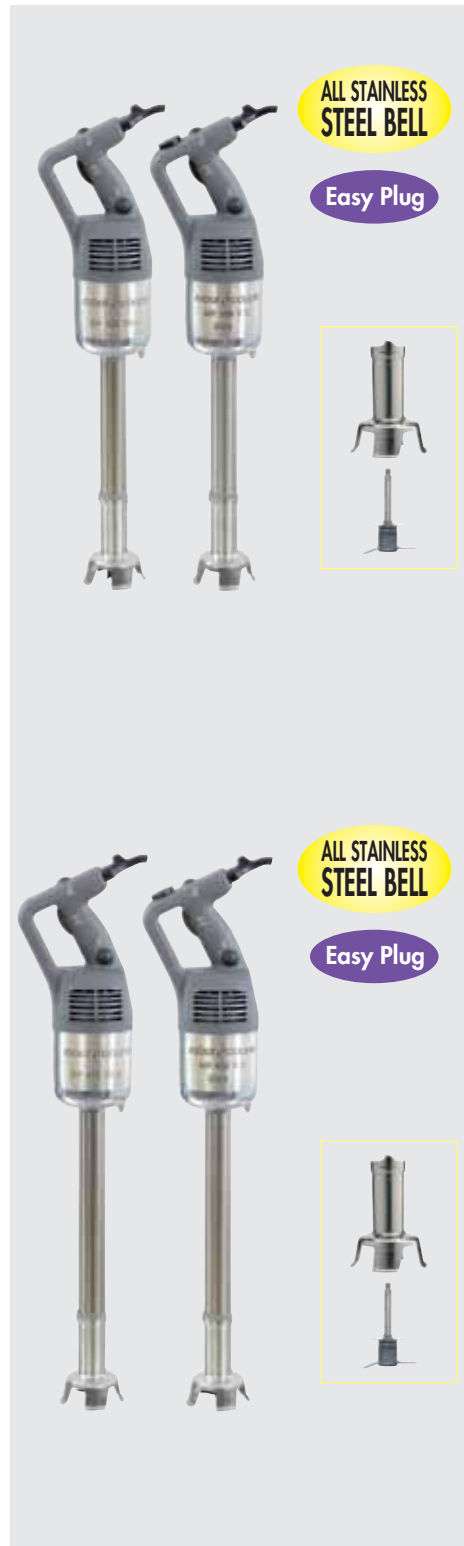
Ref. 34855 - MP 450 V.V. Ultra 120V/60/1 585 €

## MP 350 Combi Ultra

See page 87

## MP 450 Combi Ultra

See page 87



## Whisk function



## LARGE RANGE MP ULTRA

Easy Plug

ALL STAINLESS  
STEEL BELL

Easy Plug

## MP 550 Ultra - MP 600 Ultra - MP 800 Turbo



Removable foot and blade. A Robot Coupe exclusive patented system  
Delivered with 1 stainless steel wall support  
We recommend using these models with a pan support.

## MP 550 Ultra

New

Power	750 Watts
Voltage	Single phase
One speed	9000 rpm
Tube length	550 mm
Dimensions	Total length 925 mm, Ø 125 mm
Gross weight	6.6 Kg

Ref. 34820 - MP 550 Ultra	220-240V/50-60/1	785 €
Ref. 34821 - MP 550 Ultra	230V/50/1 UK plug	785 €
Ref. 34825 - MP 550 Ultra	120V/60/1	785 €

## MP 600 Ultra

New

Power	850 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	580 mm
Dimensions	Total length 970 mm, Ø 125 mm
Gross weight	7.4 Kg

Ref. 34830 - MP 600 Ultra	220-240V/50-60/1	975 €
Ref. 34831 - MP 600 Ultra	230V/50/1 UK plug	975 €
Ref. 34835 - MP 600 Ultra	120V/60/1	975 €

## MP 800 Turbo

New

EBS

Power	1000 Watts
Voltage	Single phase
One speed	9500 rpm
Tube length	740 mm
Ergonomic double	handle design making it more comfortable to use and move around
New	Electronic Booster System (EBS) technology designed to improve the motor's performance
Dimensions	Total length 1130 mm, Ø 125 mm
Gross weight	9.2 Kg

Ref. 34890 - MP 800 Turbo	220-240V/50-60/1	1 105 €
Ref. 34891 - MP 800 Turbo	230V/50/1 UK plug	1 105 €
Ref. 34895 - MP 800 Turbo	120V/60/1	1 105 €

## STAINLESS STEEL PAN SUPPORTS

1



2



## 3 adjustable pan supports

1

Ref. 27363 - for pan from 330 to 650 mm diameter	253 €
Ref. 27364 - for pan from 500 to 1000 mm diameter	270 €
Ref. 27365 - for pan from 850 to 1300 mm diameter	280 €

## Universal pan support

2

Ref. 27354 - for any pans diameter	148 €
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## WHISKS USED WITH THE COMBI RANGE

The Robot-Coupe whisk available on Mini MP Combi, CMP Combi, MP Combi Ultra, and MP FW will allow you to...



MP

CMP

Mini MP

**EMULSIFY**

any salad dressing, mayonnaise



**MIX**

pancake dough, tomato pulp, seasoning...



**SEED**

semolina, rice, wheat, quinoa...



**BEAT**

egg whites, chocolate mousse, whipped cream...



**MIX/KNEAD**

mashed potatoes, doughnuts dough for fried preparation...



## Combi RANGE

Mini MP 190 Combi - Mini MP 240 Combi - CMP 250 Combi - CMP 300 Combi

- Self regulating speed system
- Delivered with 1 stainless steel wall support

ALL STAINLESS  
STEEL BELL

## Mini MP 190 Combi

Power 250 Watts  
Voltage Single phase  
Variable speed from 2000 to 12500 rpm in mixer function  
from 350 to 1500 rpm in whisk function

Tube length 190 mm  
Dimensions Length with tube : 470 mm  
Length with whisk 535 mm. Ø 78 mm

Gross weight 2.7 Kg

Ref. 34720 - Mini MP 190 Combi 230V/50/1 440 €  
Ref. 34721 - Mini MP 190 Combi 230V/50/1 UK plug 440 €  
Ref. 34724 - Mini MP 190 Combi 220V/60/1 440 €  
Ref. 34725 - Mini MP 190 Combi 120V/60/1 440 €

## Mini MP 240 Combi

Power 270 Watts  
Voltage Single phase  
Variable speed from 2000 to 12500 rpm in mixer function  
from 350 to 1500 rpm in whisk function

Tube length 240 mm  
Dimensions Length with tube 535 mm  
Length with whisk 535 mm. Ø 78 mm

Gross weight 2.8 Kg

Ref. 34730 - Mini MP 240 Combi 230V/50/1 480 €  
Ref. 34731 - Mini MP 240 Combi 230V/50/1 UK plug 480 €  
Ref. 34734 - Mini MP 240 Combi 220V/60/1 480 €  
Ref. 34735 - Mini MP 240 Combi 120V/60/1 480 €

ALL STAINLESS  
STEEL BELL

## CMP 250 Combi

Power 270 Watts  
Voltage Single phase  
Variable speed from 2300 to 9600 rpm in mixer function  
from 500 to 1800 rpm in whisk function

Tube length 250 mm  
Gear box metal  
Foot equipped with a 3 level watertight system.  
Dimensions Length with tube 640 mm  
Length with whisk 730 mm. Ø 125 mm

Gross weight 5.6 Kg

Ref. 34300A - CMP 250 Combi 230V/50/1 600 €  
Ref. 34301A - CMP 250 Combi 230V/50/1 UK plug 600 €  
Ref. 34304A - CMP 250 Combi 220V/60/1 600 €  
Ref. 34305A - CMP 250 Combi 120V/60/1 600 €

SPEED SELF  
REGULATION  
SYSTEM

## CMP 300 Combi

Power 300 Watts  
Voltage Single phase  
Variable speed from 2300 to 9600 rpm in mixer function  
from 500 to 1800 rpm in whisk function

Tube length 300 mm  
Gear box metal  
Foot equipped with a 3 level watertight system.  
Dimensions Length with tube 700 mm  
Length with whisk 730 mm. Ø 125 mm

Gross weight 5.7 Kg

Ref. 34310A - CMP 300 Combi 230V/50/1 630 €  
Ref. 34311A - CMP 300 Combi 230V/50/1 UK plug 630 €  
Ref. 34314A - CMP 300 Combi 220V/60/1 630 €  
Ref. 34315A - CMP 300 Combi 120V/60/1 630 €

SPEED SELF  
REGULATION  
SYSTEM

Ref. 27249 - Mixer attachment (tube + foot) CMP 250 Combi 151 €  
Ref. 27250 - Mixer attachment (tube + foot) CMP 300 Combi 162 €  
Ref. 27248 - Whisk attachment 199 €



## Combi RANGE

### MP 350 Combi Ultra - MP 450 Combi Ultra

- Self regulating speed system  
All stainless steel removable knife, bell, whisk and tube, a Robot Coupe exclusive patented system.
- New metal gearbox even more resistant when processing pancakes or fresh mashed potatoes  
Delivered with 1 stainless steel wall support

SPEED SELF  
REGULATION  
SYSTEM

ALL STAINLESS  
STEEL BELL

Easy Plug



### MP 350 Combi Ultra

New

Power	440 Watts
Voltage	Single phase
Variable speed	from 1500 to 9000 rpm in mixer function from 250 to 1500 rpm in whisk function
Tube length	350 mm
Dimensions	Length with tube 725 mm Length with whisk 805 mm. Ø 125 mm
Gross weight	7.9 Kg

Ref. 34860 - MP 350 Combi Ultra 220-240V/50-60/1	740 €
Ref. 34861 - MP 350 Combi Ultra 230V/50/1 UK plug	740 €
Ref. 34865 - MP 350 Combi Ultra 120V/60/1	740 €

### MP 450 Combi Ultra

New

Power	500 Watts
Voltage	Single phase
Variable speed	from 1500 to 9000 rpm in mixer function from 250 to 1500 rpm in whisk function
Tube length	450 mm
Dimensions	Length with tube 890 mm Length with whisk 805 mm. Ø 125 mm
Gross weight	8.2 Kg

Ref. 34870 - MP 450 Combi Ultra 220-240V/50-60/1	800 €
Ref. 34871 - MP 450 Combi Ultra 230V/50/1 UK plug	800 €
Ref. 34875 - MP 450 Combi Ultra 120V/60/1	800 €

#### OPTIONS

Motor base 230V/50/1	89028	425	89029	475
Motor base 120V/60/1	89055	425	89057	475
Mixer attachment (tube + foot)	39354	179	39355	195
Whisk attachment equipped with heavy duty metal parts	27210	222	27210	222
Mixing tool Attachment	27355	403	27355	403

#### MP 350 Combi Ultra

#### MP 450 Combi Ultra

Ref.	€	Ref.	€
89028	425	89029	475
89055	425	89057	475
39354	179	39355	195
27210	222	27210	222
27355	403	27355	403

### STAINLESS STEEL PAN SUPPORTS



#### 3 adjustable pan supports

Ref. 27363 - for pan from 330 to 650 mm diameter	253 €
Ref. 27364 - for pan from 500 to 1000 mm diameter	270 €
Ref. 27365 - for pan from 850 to 1300 mm diameter	280 €

#### Universal pan support

Ref. 27354 - for any pans diameter	148 €
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## Combi RANGE

Easy Plug

**New**

Easy Plug



### MP 450 XL FW Ultra

**New**

SPEED SELF REGULATION SYSTEM

Power	500 Watts
Voltage	Single phase
Variable speed	from 150 to 510 rpm
Speed	self regulation system.
Mixing tool length	690 mm
Ultra-resistant	whisk housing designed to withstand tough tasks such as pureeing potatoes.
Delivered with	1 stainless steel wall support
Dimensions	Total length 1210 mm. Ø 175 mm
Gross weight	8.6 Kg

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

810 €

Ref. 34281 - MP 450 XL FW Ultra 230/50/1 UK

810 €

### Metal Gear Box

#### ROBUSTNESS

- Gears contained **within 2 separate metal** casings which make the gearbox resistant to support heavy strenghts



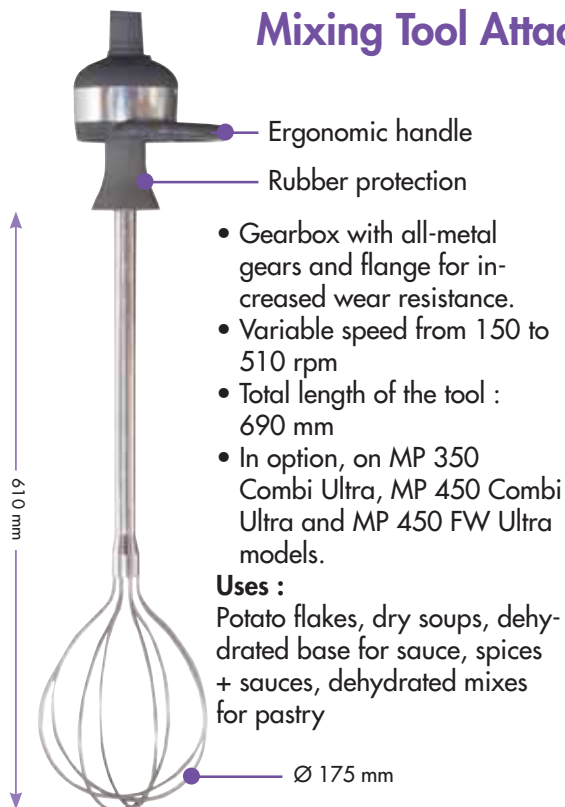
#### ERGONOMIC

- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

#### HYGIENE

**Overmoulded whisks** to ensure a perfect hygiene (machine design without any hidden corner).

### Mixing Tool Attachment



Ergonomic handle

Rubber protection

- Gearbox with all-metal gears and flange for increased wear resistance.
- Variable speed from 150 to 510 rpm
- Total length of the tool : 690 mm
- In option, on MP 350 Combi Ultra, MP 450 Combi Ultra and MP 450 FW Ultra models.

#### Uses :

Potato flakes, dry soups, dehydrated base for sauce, spices + sauces, dehydrated mixes for pastry



Combi RANGE

Easy Plug

MP 450 FW Ultra

New

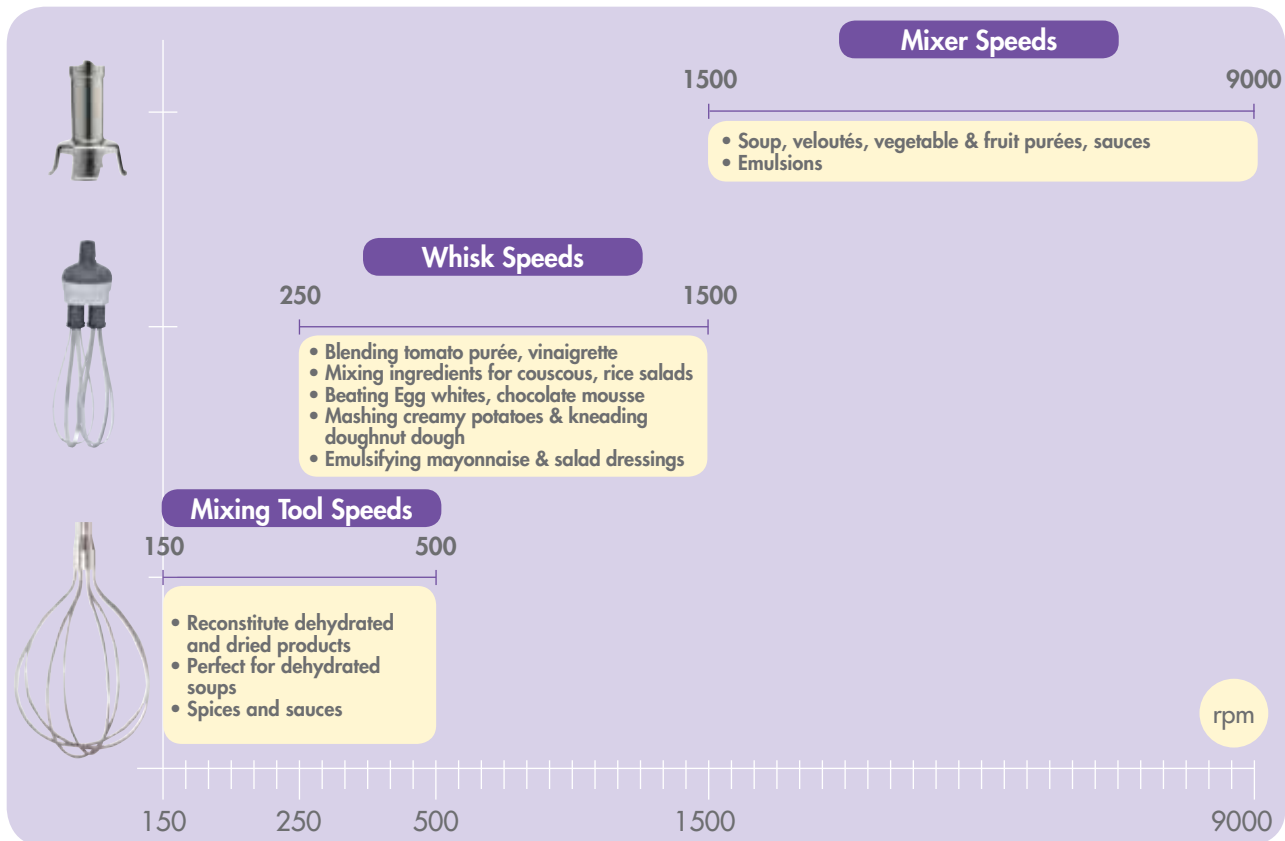
SPEED SELF REGULATION SYSTEM

Power	500 Watts
Voltage	Single phase
Variable speed	from 250 to 1500 rpm
Self regulating speed system	
Removable whisk length	280 mm
New metal gearbox	even more resistant when processing pancakes or fresh mashed potatoes
Delivered with	1 stainless steel wall support
Dimensions	Total length 805 mm. Ø 125 mm
Gross weight	8.6 Kg



Ref. 34880 - MP 450 FW Ultra	220-240/50-60/1	630 €
Ref. 34881 - MP 450 FW Ultra	230/50/1 UK	630 €
Ref. 34885 - MP 450 FW Ultra	120/60/1	630 €

VARIABLE SPEED



**J 80 Ultra**



**J 80 Ultra - J 100 Ultra**

- Induction motor
- Continuous pulp ejection
- Patented automatic feed system, Ø 79 mm
- Removable stainless steel basket for easy cleaning
- Stainless steel bowl
- No-splash juice spout

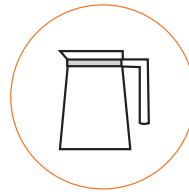
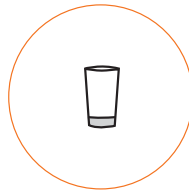


**J 80 Ultra - Automatic Centrifugal Juicer**

Power	700 Watts
Voltage	Single phase
One speed	3000 rpm
Throughput	up to 120 litres/h
High-clearance	juice spout 162 mm
Delivered with	- 6.5-litre see through pulp container slots neatly under the ejector spout
	- Drip tray
Dimensions (LxWxH)	235 x 535 x 502 mm
Gross weight	12.5 Kg

Ref. 56000A - J 80 Ultra	230V/50/1	1 210 €
Ref. 56001A - J 80 Ultra	230V/50/1 UK plug	1 210 €
Ref. 56007A - J 80 Ultra	230V/50/1 DK	1 210 €
Ref. 56005A - J 80 Ultra	120V/60/1	1 210 €
Ref. 56004A - J 80 Ultra	220V/60/1	1 210 €

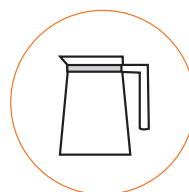
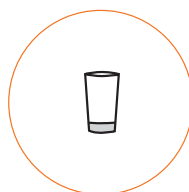
**J 100 Ultra**



**J 100 Ultra - Automatic Centrifugal Juicer**

Power	1000 Watts
Voltage	Single phase
One speed	3000 rpm
Throughput	up to 160 kg/h
High-clearance	juice spout 256 mm
Delivered with	- Ejection chute for a continuous flow of pulp straight into a bin for continuous juicing
	- Large-capacity 7.2-litre table top see through pulp container
	- Drip tray
Dimensions (LxWxH)	235 x 538 x 596 mm
Gross weight	15.4 Kg

Ref. 56100A - J 100 Ultra	230V/50/1	1 570 €
Ref. 56101A - J 100 Ultra	230V/50/1 UK plug	1 570 €
Ref. 56107A - J 100 Ultra	230V/50/1 DK	1 570 €
Ref. 56105A - J 100 Ultra	120V/60/1	1 570 €
Ref. 56104A - J 100 Ultra	220V/60/1	1 570 €





**J 100 ULTRA AUTOMATIC JUICER**  
**SPECIALLY DESIGNED FOR INTENSIVE USE**

**New**

The unique design of the Auto Feed system (Ø 79 mm) allows fruit and vegetables to be introduced without using the pusher.

Tall enough for a blender bowl to be positioned under its juice spout.

Ultra-powerful 1,000 W motor for nonstop juicing.



**2 ways of using your juicer:**

**1 Continuous pulp ejection.**

**Ejection chute** sending continuous flow of pulp directly into bin under worktop.



**2 Pulp ejected into container**

7.2-litre large-capacity translucent pulp container



**1** Pulp ejected directly into a bin beneath the worktop:



**TALL ENOUGH FOR A BLENDER BOWL TO BE POSITIONED UNDER ITS JUICE SPOUT**



**Basket** easy-clean, easy grip, twohanded requiring no special tools for removal.



**Drip tray** ensuring that the worktop stays clean at all times.



**Spout** : no splash function



**Auto Feed system** (Ø79 mm) allowing fruit and vegetables to be introduced without using the pusher.



### C 40

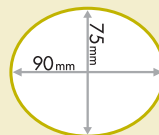
Power	500 Watts
Voltage	Single phase
One speed	1500 rpm
Lid and bowl	removable
Delivered with	Citrus-press accessory, PressCoulis and juice extractor. Cleaning brush.
Dimensions (LxWxH)	239 x 280 x 645 mm
Gross weight	10.6 Kg

Ref. 55040 - C 40 230V/50/1	705 €
Ref. 55041 - C 40 230V/50/1 UK plug	705 €
Ref. 55044 - C 40 220V/60/1	705 €
Ref. 55045 - C 40 120V/60/1	705 €

### ERGONOMICS AND PERFORMANCE !



90 x 75 mm **large-capacity feed tube** for fast throughput - tomatoes can be left whole.



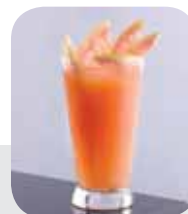
**Long side spout** so that the coulis and juice can be collected in a large container.



**Large or small cones :**  
For maximum juice extraction, whatever the size of the citrus fruit.



**Coulis arm** designed to cater for soft-fleshed fruit and vegetables such as raspberries, blackcurrants and tomatoes.



## C 80 - C 120 - C 200 - C 200 V.V.

All stainless steel sieve  
Continuous ejection of waste  
Continuous machine feed

### C 80

Power	650 Watts
Voltage	Single phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm
Dimensions (LxWxH)	620 x 360 x 520 mm
Gross weight	20.6 Kg

Ref. 55012 - C 80 230V/50/1	2 265 €
Ref. 55014 - C 80 115V/60/1	2 265 €
Ref. 55017 - C 80 220V/60/1	2 265 €

### C 120

Power	900 Watts
Voltage	Three phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	45.9 Kg

Ref. 55000 - C 120 230-400V/50/3	4 625 €
Ref. 55009 - C 120 220V/60/3	4 260 €
Ref. 55011 - C 120 230V/50/1	4 345 €
Ref. 55022 - C 120 115V/60/1	4 345 €

### C 200 SPECIAL INDUSTRY

Power	1800 Watts
Voltage	Three phase
Speed	1500 rpm
Delivered with	Perforated basket Ø 1 mm and Ø 3mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	54.3 Kg

Ref. 55006 - C 200 Special Industry 230-400V/50/3	4 955 €
Ref. 55007 - C 200 Special Industry 220V/60/3	4 580 €

### C 200 V.V.

Power	1800 Watts
Voltage	Single phase
Variable speed	100 - 1800 rpm.
Delivered with	Perforated basket Ø 1 mm and Ø 3mm
Floor model	with stainless steel feet
Dimensions (LxWxH)	860 x 490 x 870 mm
Gross weight	59.2 Kg

Ref. 55018 - C 200 V.V. 230V/50-60/1	7 935 €
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OPTIONS	C 80		C 120 / C 200 / C 200 V.V.	
	Ref.	€	Ref.	€
Perforated basket Ø 0.5 mm	57009	237	57211	484
Perforated basket Ø 1.5 mm			57042	296
Perforated basket Ø 2 mm			57019	296
Perforated basket Ø 3 mm	57008	199	57156	296
Perforated basket Ø 5 mm (on request)	57023	296	57020	296
Additional perforated basket Ø 1 mm	57007	199	57145	296
Additional rubber scraper (per unit)	100338	34	100702	34



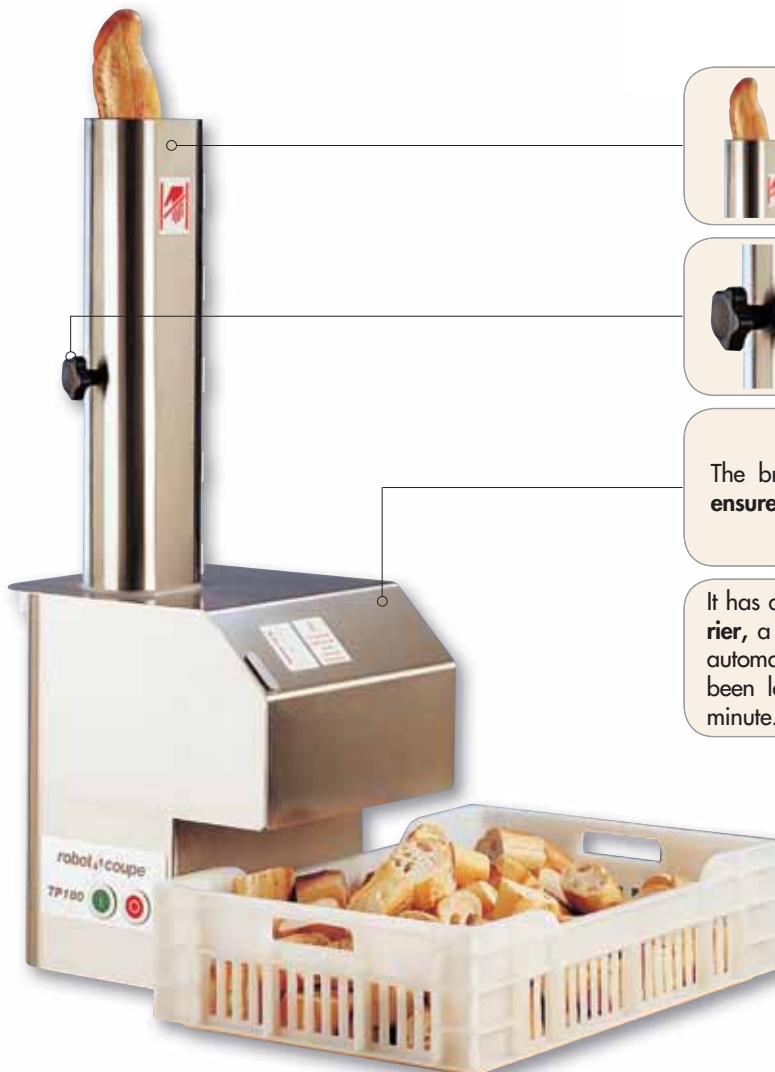
## TP 180

Power	350 Watts.
Voltage	Single phase.
Construction	stainless steel
Motor	induction
Adjustable tray	that allows cutting from 8 to 80 mm slices
Stainless steel	blade very easily removable for cleaning
Infrared security system	Robot-Coupe patented
Output	180 to 360 slices per minute.
In option	Stainless steel movable stand.
Dimensions (LxWxH)	335 x 385 x 920 mm
Gross weight	29 Kg

Ref. 23001 - TP 180 230V/50/1	2 395 €
Ref. 23002 - TP 180 220V/60/1	2 395 €
Ref. 27187 - Stainless steel movable stand	452 €



## THE PRODUCT'S PLUS



It can tackle any type of long loaf, thanks to the adjustable shape of its feed tube (150 x 125 mm) with a perfectly even cut and **without tearing or flattening** the bread.



The bread slicer can cut **180-360 slices of bread per minute, each perfectly even** and measuring between 8 and 80 mm thick.

The bread slicer is built entirely from **stainless steel to ensure easy aftercare by its user.**

It has a comprehensive safety system with an **infrared barrier**, a lid-locking system and a no-volt control device. An automatic stopping device is triggered if the appliance has been left running without any bread for more than one minute.



Its stainless-steel blade can be easily removed for cleaning without the need of any special tools.

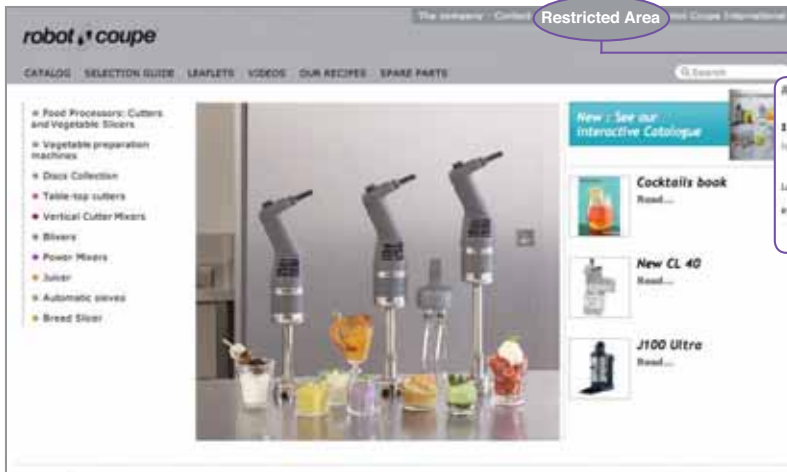


Removable breadcrumbs tray



# Web site [www.robot-coupe.com](http://www.robot-coupe.com)

## • Restricted Area for Architects and Consultants



Architects and Consultants, with your login and password, you can view and download all the Robot-Coupe product and sales information: user manuals, product specifications, diagram in both 2D and 3D.

## • Spare parts



To access to the After Sales Service on the web, ask now your access code and password to our sales department.

## For your showrooms and stores



CL 50 Display  
Ref. : 430 416



Poster  
Ref. : 450 505



3 Machines Display  
Ref. : 407 818  
Price 350 €



R30 discs display  
Ref. : 450 367



CL 50 discs display  
Ref. : 450 366



Mixed display stand  
Ref. : 450 421  
Price 230 €



Power Mixers Display  
Ref. : 407 435  
Price 230 €

## GENERAL 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 drawn up 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.

### 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 :

All invoices for an amount below €153 before tax shall be paid cash and all invoices for an amount equal to or above €153 before tax shall be paid within 30 days of the date of the invoice.

Should an invoice be paid within 20 days, the purchaser may apply a discount to his/her payment equivalent to the legal rate. In which case only VAT corresponding to the price that is actually paid can be deducted.

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.

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-COUCPE 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-COUCPE 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 as 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-COUCPE 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.





# ENVIRONMENTAL PERFORMANCE

## ENERGY CONSERVATION & CODE OF ETHICS



### DESIGN

#### **Built to last**

Thanks to their design and their components, Robot-Coupe machines are truly built to last.

Their longer lifespan helps to cut waste and save natural resources.

#### **Energy-saving**

Robot-Coupe invests heavily in R&D in order to ensure that all our machines combine high performance with low energy consumption.

By selecting proven technologies, we are able to guarantee the energy efficiency of our machines.



### PRODUCTION

Our machines exceed the most stringent standards. Among other things, our electronic components comply with the new ROHS directive restricting the use of hazardous substances.

Many of our machines anticipate future requirements, such as EuP Directive (Energy-using Products).

#### **Packaging**

Robot-Coupe is constantly working to reduce packaging and actively promotes solutions based on recycled cardboard which minimize fossil fuel use.



### END OF LIFE

#### **Repairability**

Our products are 100% repairable. Robot-Coupe maintains spare part availability for at least ten years.

#### **Recycling**

All our products are more than 95% recyclable and our company actively participates in the collection and recycling schemes operated in different countries.



### ROBOT-COUPÉ, A RESPONSIBLE COMPANY

We also implement this principle of responsibility in other areas:

- Promoting Robot-Coupe values on a daily basis, especially our code of ethics.
- Fostering the individual development of our employees.
- Adhering to the International Labour Organization's standards and helping our subcontractors to do likewise.



**robot  coupe®**

**Made in France by ROBOT-COUCPE s.n.c.**

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