

# robot coupe®



Catalogue

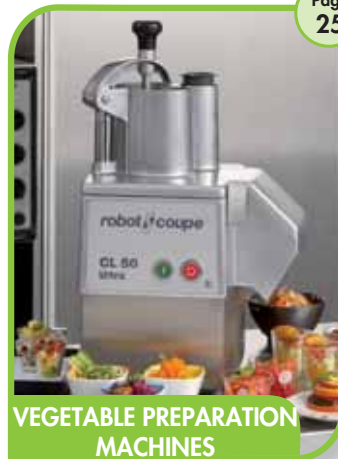
April 2013



**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**



**BREAD SLICER**



**AUTOMATIC  
SIEVES-JUICERS**

# SUMMARY

### 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 402 ..... Page 12

- Better quality of cut for delicate vegetables or fruits
- Even easier to clean
- Detachable, dishwasher-safe lid and bowl



### R 652 - R 652 V.V. .... Page 15

#### 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 40 ..... Page 28

- Better quality of cut for delicate vegetables or fruits
- Even easier to clean
- Detachable, dishwasher-safe lid and bowl



### CL 50 Gourmet Parsley kit ..... Page 29

- Delivered with parsley kit which includes 1 mm slicer with 2 inserts to produce large amount of perfectly chopped parsley in just a few seconds
- Possibility to make 4 new waffle cuts and 3 new brunoise cuts of exceptional quality (in option)



### CL 52 ..... Page 32

#### **New lid for an easier and improved processing**

- Power lever to **take the strain** and increase throughput
- The XL hopper can cope with up to 15 tomatoes at a time
- Ultra-powerful, ultra-quiet, induction motor

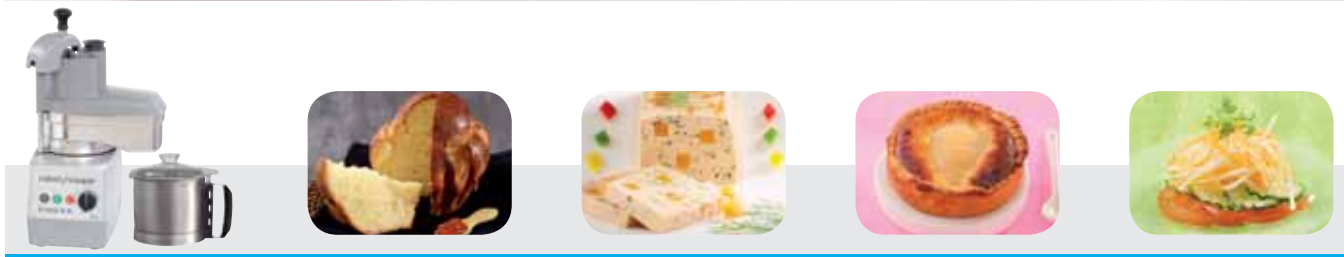


### J 100 ..... Page 90

#### **New Intensive-Use J100 Ultra juicer:**

- Tall enough for a blender bowl to be positioned under its juice spout
- Ultra-powerful 1,000 W motor and highly efficient ventilation system for nonstop juicing
- Auto Feed system (Ø79 mm) allows fruit and vegetables to be introduced without using the pusher
- Ejection chute for a continuous flow of pulp directly into a bin beneath the worktop

**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 fineserrated 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



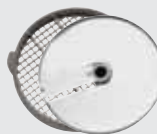
### JULIENNE



### RIPPLE CUT



### DICING\*









### GRATING

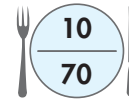
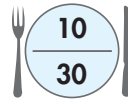
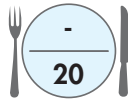


### FRENCH FRIES\*



\*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

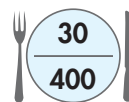
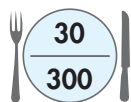
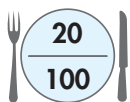
**R 211 XL**  
Single phase  
1 speed  
Cuisine Kit

23 DISCS  
3 BLADES  
3.7 L



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





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

**+ DICING AND FRENCH FRIES**

**New**



28 DISCS

3 BLADES

4.5 L

**R 402 V.V.**

Single phase

Variable speed

Cuisine Kit

50 DISCS

3 BLADES

5.5 L



**R 502 V.V.**

Single phase

Variable speed

R-Mix®

Potato Ricer Attachment

**New**



50 DISCS

3 BLADES

7 L

**R 652 V.V.**

Single phase

Variable speed

R-Mix®

Potato Ricer Equipment

**New**



28 DISCS

3 BLADES

4.5 L

**R 402**

Single phase or Three phase

2 speeds

Cuisine Kit

50 DISCS

3 BLADES

5.5 L



**R 502**

Three phase

2 speeds

Potato Ricer Attachment

**New**



50 DISCS

3 BLADES

7 L

**R 652**

Three phase

2 speeds

Potato Ricer Equipment

**New**



23 DISCS

3 BLADES

4.5 L

**R 401**

Single phase

1 speed

Cuisine Kit

**Potato Ricer Attachment**

optional.

**Potato Ricer Equipment**



**Cuisine Kit**

optional.

**R-Mix®**

Reverse rotation function.

Complete selection of discs, refer page 18



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 11.2 Kg

Ref. **22570** - R 201 XL 230V/50/1  
Ref. **22571** - R 201 XL 230/50/1 UK plug  
Ref. **22577** - R 201 XL 230V/50/1 DK  
Ref. **22575** - R 201 XL 120V/60/1  
Ref. **22574** - R 201 XL 220V/60/1

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 11.8 Kg

Ref. **22590** - R 201 XL Ultra 230V/50/1  
Ref. **22591** - R 201 XL Ultra 230V/50/1 UK  
Ref. **22597** - R 201 XL Ultra 230V/50/1 DK  
Ref. **22595** - R 201 XL Ultra 120V/60/1  
Ref. **22594** - R 201 XL Ultra 220V/60/1



**OPTIONS**

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



**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	10 Kg

- Ref. **2129** - R 211 XL 230V/50/1
- Ref. **2126** - R 211 XL 230V/50/1 UK plug
- Ref. **2127** - R 211 XL 120V/60/1
- Ref. **2128** - R 211 XL 220V/60/1

**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	11.2 Kg

- Ref. **2122** - R 211 XL Ultra 230V/50/1
- Ref. **2119** - R 211 XL Ultra 230V/50/1 UK plug
- Ref. **2120** - R 211 XL Ultra 120V/60/1
- Ref. **2121** - R 211 XL Ultra 220V/60/1

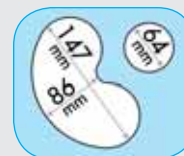
R 211 XL



**New**



R 211 XL Ultra



**New**




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



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

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

**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.
- Ref. 1907 - **Suggested Asian pack of 4 discs**  
slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.
- Ref. 2006 - **Suggested Eastern Europe pack of 3 discs**  
 slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.



**OPTIONS**

	<b>Ref.</b>
Cuisine Kit	27396
Citrus Press	27395
Coarse serrated blade	27288
Fine Serrated blade <span style="background-color: #76b82a; color: white; padding: 2px;">Special parsley</span>	27287
Additional smooth blade	27286



## 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



Large capacity feed tube

### Citrus press function



Fruit sauce for ice cream topping



Fruit sauce for inglass 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

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

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

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

### 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	
Three phase motor base	220V/60/3				22456	
Three phase motor base	380V/60/3				22457	
Three phase motor base	230V/50/3				22454	
Single phase motor base	230V/50/1	22368	22375	22446		22459
Single phase motor base	230V/50/1 UK plug	22370	22377	22448		
Single phase motor base	230V/50/1 DK	22372	22379			
Single phase motor base	120V/60/1	22374	22381	22447		
Single phase motor base	220V/60/1	22373	22380	22450		
Cutter attachment		27272	27278	27342	27342	27342
Vegetable slicer attachment (Without disc)		27295	27295	27252	27252	27252

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



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

**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
- Ref. **2434** - R 402 Three phase 220V/60/3
- Ref. **2435** - R 402 Three phase 380V/60/3
- Ref. **2432** - R 402 Three phase 230V/60/3

**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
- 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
- Ref. **1946** - Suggested pack of 5 discs  
slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm,  
8 x 8 mm.
- Ref. **2006** - Suggested Eastern Europe pack of 3 discs  
slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.

**OPTIONS**

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





**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. **2454** - R 402 Single phase 230V/50/1 UK plug

Ref. **2459** - R 402 Single phase 120V/60/1

Ref. **2453** - R 402 Single phase 230V/50/1

**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. **2444** - R 402 V.V. 230V/50-60/1

**SUGGESTED PACK OF DISCS :**

Ref. **1944** - **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

Ref. **1946** - **Suggested pack of 5 discs**  
slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

Ref. **2006** - **Suggested Eastern Europe pack of 3 discs**  
slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.

**OPTIONS**

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

R 402 Single phase



R 402 V.V.



Complete selection of discs, refer page 18



**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  
Ref. **2485** - R 502 220V/60/3  
Ref. **2482** - R 502 380V/60/3

**R 502 V.V.**

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

**R-MIX®**



**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).
- 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.
- Ref. **1943** - **Suggested Asian pack of 7 discs:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.

**OPTIONS**

	Ref.
Coarse serrated blade	27121
Fine serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	27351
Additional smooth blade	27120
Potato ricer attachment Ø 3 mm <b>1+2</b>	28207





# 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

Ref. 2131 - R 652 220V/60/3

Ref. 2133 - R 652 380V/60/3

**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

**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).

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.

Ref. 1943 - **Suggested Asian pack of 7 discs:** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm

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.

**OPTIONS**

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





## ROBOT-COUCPE, a large selection of discs for perfect dicing

Available on vegetable preparation machines and food processors : CL50 - CL50 Ultra - CL52 - CL55 - CL60  
R502 - R502 V.V. - R602 - R602 V.V.



- **High quality of cut even for soft products**

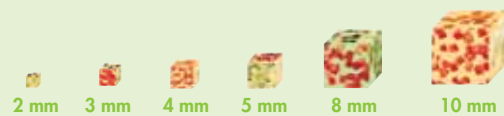
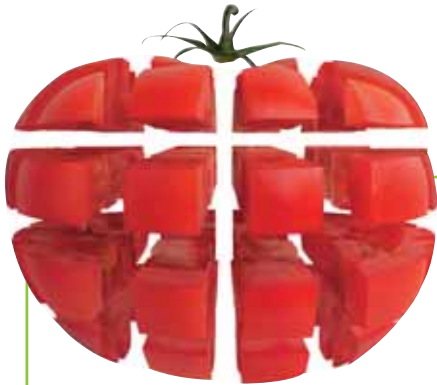
New high precision blade sharpening for a perfect quality cut of fruits and vegetables, and for delicate products such as tomatoes, bananas, strawberries.

- **Sturdiness**

New process of dicing grids construction for cutting hard foodstuffs such as carrots, turnips and celeriac.

- **9 dicing equipments**

From smallest to biggest cube : 5x5x5 mm, 8x8x8 mm, 10x10x10 mm, 14x14x14 mm, 14x14x5 mm, 14x14x10 mm, 20x20x20 mm, 25x25x25 mm and 50x70x25 mm for lettuce.



CL 50 Gourmet

R 402 • R 402 V.V.

CL 40



R 502 • R 502 V.V. • R 652 • R 652 V.V.

CL 50 • CL 50 Ultra • CL 50 Gourmet • CL 52 • CL 55 • CL 60 • CL 60 V.V.

### D-Clean Kit

Cleaning tool for  
dicing grids

Ref. 39881



#### Reversible grid holder











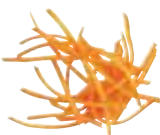

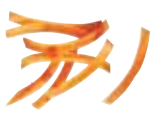


- One side for R402-CL40 grids
- One side for CL50-CL60 and R502-R602 grids







Dicing grid cleaning tool  
(5mm, 8mm or 10mm)



Scraper tool

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






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

## RAPPEL



- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
- ▲ French Fries equipment delivered with: 1 French Fries disc + 1 slicing disc.
- (1) Not available for CL55 and CL60 with pusher feed head

## ACCESSORIES

		Ref.
<b>WALL-MOUNTED BLADE AND DISC HOLDER FROM THE R 101 XL TO THE R 402 V.V.</b> 	<b>New</b>	107810
<b>WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS</b> 	<b>New</b>	107812
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R652 VV discs CL50 to CL60 VV discs 		27258
<b>STAINLESS STEEL WALL DISCS HOLDER</b> 		101230
<b>D-CLEAN KIT : CLEANING TOOL DICING GRIDS</b> 		39881
<b>DISC PROTECTOR</b> For R502 to R652 VV discs CL50 to CL60 VV discs 		39726






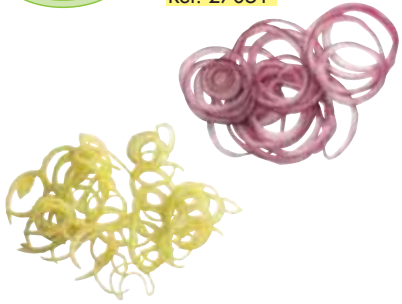






















# The widest range of slicers available

## 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> 	



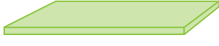







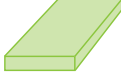















# The widest range of slicers available

## 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.

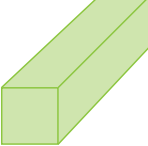

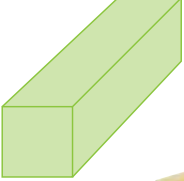



CL 20, CL 40, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 <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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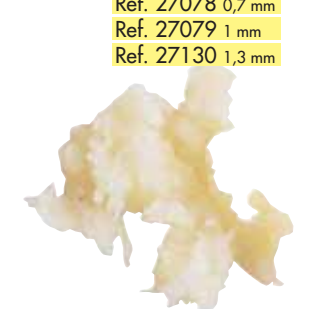
# The widest range of slicers available

## 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

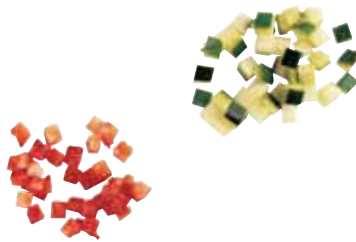
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

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

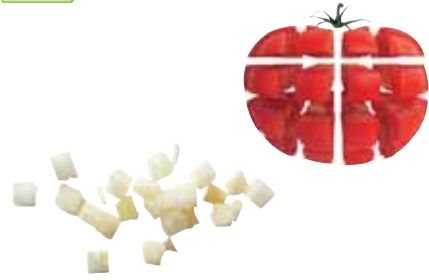
**5x5x5 mm**  
Ref. 28110



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



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



**12x12x12 mm**  
Ref. 27298



**14x14x5 mm**  
Ref. 28181



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



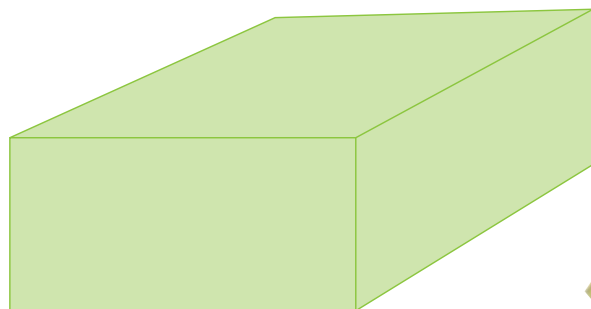
**14x14x14 mm\***  
Ref. 28113



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



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



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



\*except for CL 50 Gourmet



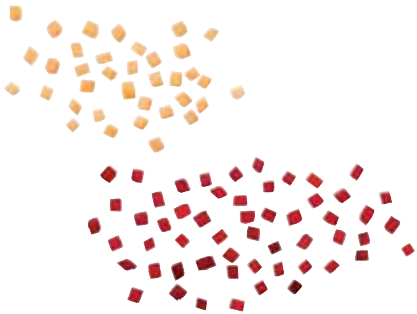
# Exclusive Cuts CL 50 Gourmet

## Brunoise



CL 50 Gourmet

**2x2x2 mm**  
Ref. 28174



**3x3x3 mm**  
Ref. 28175



**4x4x4 mm**  
Ref. 28176



## Waffle



CL 50 Gourmet

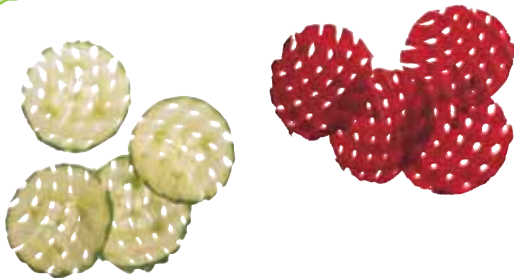
**2 mm**  
Ref. 28198



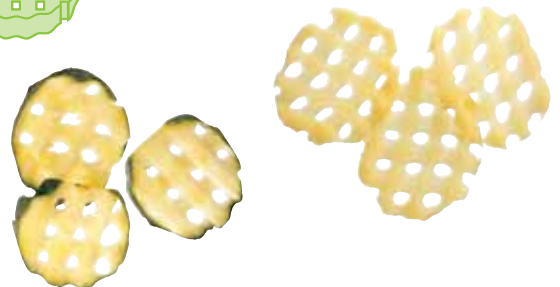
**3 mm**  
Ref. 28199



**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.



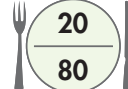
**50 discs** for slicing, rip-plecutting, grating, dicing, shredding and making french fries.

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 40 kg

40 kg

250 kg

theoretical output per hour

Up to 120 kg

180 kg

300 kg

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

**+ DICING AND FRENCH FRIES**

**+ BRUNOISE & WAFFLE**



**50**  
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.



300 kg

420 kg



700 kg

900 kg



900 kg

1800 kg

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

**+ DICING AND FRENCH FRIES**



50 DISCS

**CL 60 V.V.**  
Single phase  
variable speed  
Potato Ricer Equipment



50 DISCS

**CL 55 Auto**  
Single phase or Three phase  
2 speeds  
Potato Ricer Equipment



50 DISCS

**CL 60 Auto**  
Three phase  
2 speeds  
Potato Ricer Equipment

**New**



50 DISCS

**CL 52 E**  
Single phase or Three phase  
1 or 2 speeds  
Potato Ricer Equipment

**+ DICING**



47 DISCS

**CL 55 Pusher Feed-Head**  
Single phase or Three phase  
2 speeds  
Potato Ricer Equipment



47 DISCS

**CL 60 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. **22394** - CL 20 230V/50/1

Ref. **22395** - CL 20 230V/50/1 Uk plug

Ref. **22397** - CL 20 230V/50/1 DK

Ref. **22399** - CL 20 120V/60/1

Ref. **22398** - CL 20 220V/60/1

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. **24570** - CL 40 230V/50/1

Ref. **24571** - CL 40 230V/50/1 Uk plug

Ref. **24575** - CL 40 120V/60/1

Ref. **24574** - CL 40 220V/60/1



Ref. **1946** - 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.

Ref. **1907** - Suggested asian pack of 4 discs for CL 20 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.

Ref. **1945** - 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.

Ref. **1909** - 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.

Ref. **2006** - Suggested Eastern Europe pack of 3 discs : slicer 2 mm, grater 2 mm, julienne 4x4 mm.



## 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 24453 + Ref 28194 - CL 50 Gourmet 230V/50/1
- Ref 24455 + Ref 28194 - CL 50 Gourmet 230/50/1 UK plug
- Ref 24458 + Ref 28194 - CL 50 Gourmet 120/60/1
- Ref 24457 + Ref 28194 - CL 50 Gourmet 220/60/1
- Ref 24459 + Ref 28194 - CL 50 Gourmet 400/50/3

**53**  
Discs

**3 Brunoise**  
**4 Waffle**

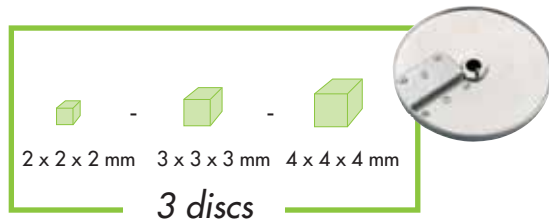
### CL 50 Gourmet



### 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 »



### Brunoise

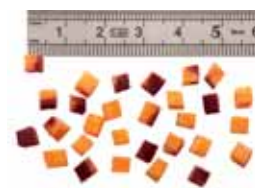
- Ref. 28174 - Brunoise 2 x 2 x 2 mm
- Ref. 28175 - Brunoise 3 x 3 x 3 mm
- Ref. 28176 - Brunoise 4 x 4 x 4 mm



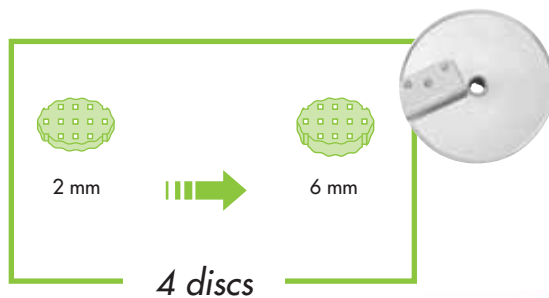
Cut sizes: 2x2x2 mm



3x3x3 mm



4x4x4 mm



### Waffle

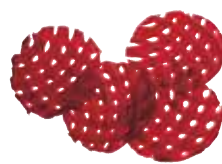
- Ref. 28198 - Waffle 2 mm
- Ref. 28199 - Waffle 3 mm
- Ref. 28177 - Waffle 4 mm
- Ref. 28178 - Waffle 6 mm



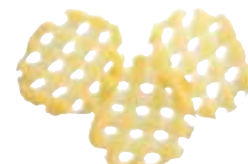
Cut sizes: 2 mm



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
- 1 + 2
- 1
- 1





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

## 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. **24449** - CL 50 Three phase 400V/50/3

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

## 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. **24476** - CL 50 Three phase 400V/50/3

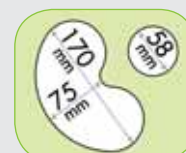
CL 50 - 1 speed



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



### VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid  
Large hopper full moon area : 227 cm<sup>2</sup>  
Upload capacity 4.4 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

**9 Dicing  
3 French  
Fries**

**50  
DISCS**

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

## 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

### 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).
- 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.
- Ref. **1943** - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.

### CL 52 1 speed

**New**



### CL 52 2 speeds

**New**





CL 55 Pusher Feed-Head



**CL 55 Pusher Feed-Head - CL 55 2 Feed-Heads**



**MOTOR BASE**

Induction motor  
All-metal motor base



**VEGETABLE PREPARATION FUNCTION**

Stainless steel mobile stand equipped with 2 wheels with brake included  
Potato Ricer Equipment optional  
No disc included

**CL 55 Pusher Feed-Head**

**47**  
Discs

**9 Dicing**

Power 1100 Watts  
Voltage Single phase | Three phase  
Speeds 375 rpm | 375 & 750 rpm  
Control hopper 227cm<sup>2</sup> - capacity 3.6 litres  
Tube included Ø 58 mm  
Disc selection 47 as option  
9 Dicing cuts available  
Dimensions (LxWxH) without stand: 380 x 320 x 920 mm  
Gross weight 43.6 Kg

- Ref. 2567 - CL 55 Pusher Feed-Head with stand 400V/50/3
- Ref. 2739 - CL 55 Pusher Feed-Head with stand 220V/60/3
- Ref. 2582 - CL 55 Pusher Feed-Head with stand 380V/60/3
- Ref. 2733 - CL 55 Pusher Feed-Head with stand 230V/50/1
- Ref. 2737 - CL 55 Pusher Feed-Head with stand 120V/60/1
- Ref. 2736 - CL 55 Pusher Feed-Head with stand 220V/60/1

**Pusher Feed-Head**

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

CL 55 2 Feed-Heads



**CL 55 2 Feed-Heads**

**50**  
Discs

**9 Dicing  
3 French Fries**

Power 1100 Watts  
Voltage Single phase | Three phase  
Speeds 375 rpm | 375 & 750 rpm  
Automatic feed head stainless steel  
Half-moon feed head of 121 cm<sup>2</sup>  
Disc selection 50 as option  
9 Dicing cuts & 3 French Fries cuts available  
Dimensions (LxWxH) without stand: 380 x 330 x 625 mm  
Gross weight 48.6 Kg

- Ref. 2563 - CL 55 2 Feed-Heads with stand 400V/50/3
- Ref. 2606 - CL 55 2 Feed-Heads with stand 220V/60/3
- Ref. 2579 - CL 55 2 Feed-Heads with stand 380V/60/3
- Ref. 2600 - CL 55 2 Feed-Heads with stand 230V/50/1
- Ref. 2604 - CL 55 2 Feed-Heads with stand 120V/60/1
- Ref. 2603 - CL 55 2 Feed-Heads with stand 220V/60/1



## CL 55 2 Feed-Heads large output - CL 55 Automatic Feed-Head



### 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

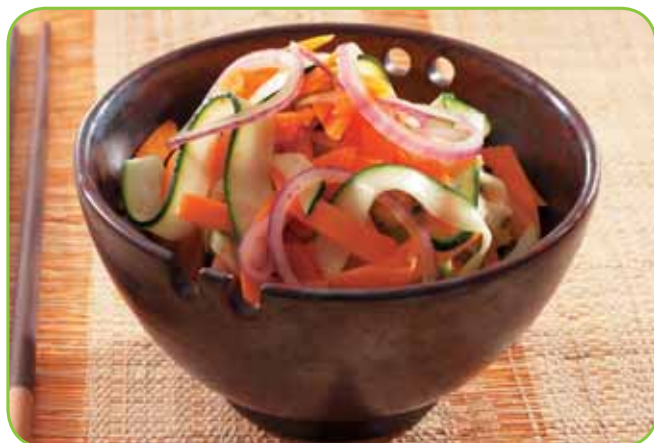
Power	1100 Watts	
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Automatic feed head	stainless steel	
Full-moon feed head	of 227 cm <sup>2</sup> - capacity 3.6 litres	
Dimensions (LxWxH)	without stand: 380 x 330 x 920 mm	
Gross weight	44 Kg	

- Ref. **2564** - CL 55 2 Feed-Heads large output with stand 400V/50/3  
 Ref. **2616** - CL 55 2 Feed-Heads large output with stand 220V/60/3  
 Ref. **2580** - CL 55 2 Feed-Heads large output with stand 380V/60/3  
 Ref. **2610** - CL 55 2 Feed-Heads large output with stand 230V/50/1  
 Ref. **2614** - CL 55 2 Feed-Heads large output with stand 120V/60/1  
 Ref. **2613** - CL 55 2 Feed-Heads large output with stand 220V/60/1



### 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.
- 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.
- Ref. **1943** - Suggested Asian pack of 7 discs : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.





CL 55



**CL 55 Automatic 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 Automatic Feed-Head**

Power	1100 Watts	
Voltage	Single phase	Three phase
Speed	375 rpm	375 & 750 rpm
Automatic feed head		
Dimensions (LxWxH)	without stand: 480 x 350 x 665 mm	
Gross weight	44 Kg	

- Ref. 2569 - CL 55 Automatic Feed-Head with stand 400V/50/3
- Ref. 2589 - CL 55 Automatic Feed-Head with stand 220V/60/3
- Ref. 2583 - CL 55 Automatic Feed-Head with stand 380V/60/3
- Ref. 2749 - CL 55 Automatic Feed-Head with stand 230V/50/1
- Ref. 2753 - CL 55 Automatic Feed-Head with stand 120V/60/1
- Ref. 2752 - CL 55 Automatic Feed-Head with stand 220V/60/1

**Automatic Feed-Head**

To slice potatoes, zucchinis, mushrooms.  
To grate carrots and make dice of potatoes, zucchinis, carrots.  
French fries capability



**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.
- 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.
- Ref. 1943 - **Suggested Asian pack of 7 discs :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.



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



### MOTOR BASE

Induction motor  
All-metal motor base



### VEGETABLE PREPARATION FUNCTION

Potato Ricer Equipment optional  
No disc included

## CL 60 Pusher Feed-Head

Power	1500 Watts
Voltage	Three phase
Two speeds	375 & 750 rpm
Pusher feed head	227 cm <sup>2</sup> - capacity 3.6 litres
Tube included	Ø 58 mm
Disc selection	47 as option
	9 Dicing cuts available
Dimensions (LxWxH)	404 x 545 x 1260 mm
Gross weight	70 Kg

**47**  
Discs

**9 Dicing**

- Ref. **2786** - CL 60 Pusher Feed-Head 400V/50/3  
Ref. **2788** - CL 60 Pusher Feed-Head 220V/60/3  
Ref. **2787** - CL 60 Pusher Feed-Head 380V/60/3

### 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	
Disc selection	50 as option
	9 Dicing cuts & 3 French Fries cuts available
Dimensions (LxWxH)	600 x 720 x 1225 mm
Gross weight	91.5 Kg

**50**  
Discs

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

- Ref. **2791** - CL 60 2 Feed-Heads 400V/50/3  
Ref. **2793** - CL 60 2 Feed-Heads 220V/60/3  
Ref. **2792** - CL 60 2 Feed-Heads 380V/60/3  
Ref. **2795** - CL60 V.V. 2 Feed-Heads 230/50-60/1

### 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.
- 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.
- Ref. **1943** - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.

CL 60 Pusher Feed-Head



CL 60 2 Feed-Heads



Complete selection of discs, refer page 18



**CL 60 Automatic Feed-Head**



**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 Automatic Feed-Head  
CL60 V.V. Automatic Feed Head**

Power	1 500 Watts
Voltage	Three phase
Speeds	375 & 750 rpm
Automatic feed head	stainless steel
Dimensions (LxWxH)	600 x 720 x 1225 mm
Gross weight	74 Kg

- Ref. 2781 - CL 60 Automatic Feed-Head 400V/50/3
- Ref. 2783 - CL 60 Automatic Feed-Head 220V/60/3
- Ref. 2782 - CL 60 Automatic Feed-Head 380V/60/3
- Ref. 2785 - CL 60 V.V. Automatic Feed-Head 230V/50-60/1

**Automatic Feed-Head**

To slice potatoes, zucchinis, mushrooms.  
To grate carrots and make dice of potatoes, zucchinis, carrots.  
French fries capability

**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.
- 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.
- Ref. 1943 - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm
- 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.







## CL 55 ACCESSORIES



**Automatic Feed-Head**

Ref. 28170



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

Ref. 28103



**Half moon Feed-Head**

Ref. 39700



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

Ref. 28161



**Straight and bias cut hole hopper.**

Ref. 28155



**Potato Ricer Equipment**

Ref. 28188 Ø 3 mm  
Ref. 28206 Ø 6 mm



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

Ref. 27246



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

Ref. 27023

## CL 60 ACCESSORIES



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

Ref. 28108



**Pusher Feed-Head**

Ref. 28104



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

Ref. 28162



**Straight and bias cut hole feed-head**

Ø 50 mm - 70 mm

Ref. 28157



**Potato Ricer Equipment**

Ref. 28188 Ø 3 mm  
Ref. 28206 Ø 6 mm



**Stainless steel trolley**

Delivered without container. To receive «gastro norm 1x1» container.

Ref. 27056



**Stainless steel trolley**

Delivered without container. To receive «gastro norm 2x1» container.

Ref. 27185



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

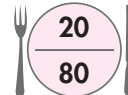
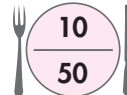
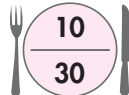
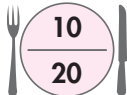


Grinding spices

### 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

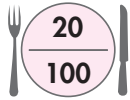
4.5 L

**R 4-1500**  
Single phase

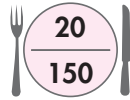
**3**  
BLADES

5.5 L

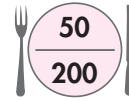
**R 5 Plus**  
Single phase



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

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

Ref. 22267 - R 2 230V/50/1 DK

Ref. 22109 - R 2 120V/60/1

Ref. 22117 - R 2 220V/60/1

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

Ref. 22116 - R 2 B 120V/60/1

Ref. 22118 - R 2 B 220V/60/1

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

Ref. 22383 - R 3-1500 230V/50/1 UK plug

Ref. 22385 - R 3-1500 230V/50/1 DK

Ref. 22387 - R 3-1500 120V/60/1

Ref. 22386 - R 3-1500 220V/60/1

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

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

Ref. 22391 - R 3-3000 230V/50/1 DK

Ref. 22393 - R 3-3000 120V/60/1

Ref. 22392 - R 3-3000 220V/60/1

OPTIONS

Coarse serrated blade

Fine serrated blade

Additional smooth blade

Special parsley

R 2

R 3

Ref.  
27138  
27061  
27055

Ref.  
27288  
27287  
27286

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

**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. **22430** - R 4-1500 230V/50/1
- Ref. **22434** - R 4-1500 230V/50/1 UK plug
- Ref. **22431** - R 4-1500 230V/50/1 DK
- Ref. **22432** - R 4-1500 120V/60/1
- Ref. **22433** - R 4-1500 220V/60/1

**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. **22441** - R 4 V.V. 230V/50-60/1
- Ref. **22444** - R 4 V.V. 230V/50-60/1 DK

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



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

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

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

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

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

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

**OPTIONS**

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



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



**R 6 V.V.**

**R-MIX®**

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

**OPTIONS**

**Ref.**

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



**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
- Ref. 27375 - Stainless steel bowl 4 litre capacity, for R10/R15, stainless steel smooth blade assembly included
- Ref. 27107 - Serrated 2 blade assembly
- Ref. 27106 - Additional 2 smooth blade assembly
- Ref. 101801 - Serrated blade, per unit
- Ref. 101800 - Smooth blade, per unit

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



**MOTOR BASE**

Induction motor  
Pulse function

**3**  
BLADES

**8 L**



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

**R 8 SV**

**R-VAC®**

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**
- Ref. **2041 - R 8 SV 220V/60/3**
- Ref. **2042 - R 8 SV 380V/60/3**
- Ref. **2043 - R 8 SV 230V/50/3**

**R 8 V.V.**

**R-MIX®**

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**



R 8



R 8 V.V.

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

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



TABLE-TOP CUTTER MIXERS



R 10

R 10 V.V.

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



**MOTOR BASE**

Induction motor  
Pulse function

**3**  
BLADES

**11.5 L**



**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

Ref. **21393 - R 10** 220V/60/3

Ref. **21394 - R 10** 380V/60/3

Ref. **21395 - R 10** 230V/50/3

**R 10 SV**

**R-VAC®**

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. **2045 - R 10 SV** 220V/60/3

Ref. **2046 - R 10 SV** 380V/60/3

Ref. **2047 - R 10 SV** 230V/50/3

Ref. **2044 - R 10 SV** 400V/50/3

**R 10 V.V.**

**R-MIX®**

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


It is advisable to use a type A GFCI




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

Ref. **29996** - Vacuum adaptation kit R-Vac (without pump)

Ref. **69012** - Vacuum pump 550 W 16 m<sup>2</sup> 230/50/1




**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.

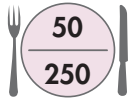


VERTICAL CUTTER MIXERS

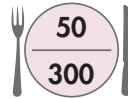




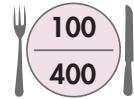
Quantity per batch



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  
Ref. **51493 - R 15** 220V/60/3  
Ref. **51494 - R 15** 380V/60/3  
Ref. **51495 - R 15** 230V/50/3

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

**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

It is advisable to use a type A GFCI



R 15



R 15 V.V.

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

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





R 20

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

**MOTOR BASE**

Induction motor  
Pulse function

**3**  
BLADES

**20 L**

**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

Ref. 51593 - R 20 220V/60/3

Ref. 51594 - R 20 380V/60/3

Ref. 51595 - R 20 230V/50/3



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

**R-VAC®**

Ref. 2053 - R 20 SV 220V/60/3

Ref. 2055 - R 20 SV 230V/50/3

Ref. 2054 - R 20 SV 380V/60/3

Ref. 2052 - R 20 SV 400V/50/3

**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

**R-MIX®**

Ref. 51587 - R 20 V.V. 400V/50/3

It is advisable to use a type A GFCI



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

## 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  
 Ref. **51335 - R 23** 230V/50/3  
 Ref. **51333 - R 23** 220V/60/3  
 Ref. **51334 - R 23** 380V/60/3

## 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  
 Ref. **52335 - R 30** 230V/50/3  
 Ref. **52333 - R 30** 220V/60/3  
 Ref. **52334 - R 30** 380V/60/3



OPTIONS	R 23		R 30	
	Ref.		Ref.	
Coarse serrated 3 blade assembly	57070		57075	
Additional 3 smooth blade assembly	57069		57074	
Fine serrated 3 blade assembly	57072		57077	
Coarse serrated blade (per unit)	118294		118286	
Smooth blade (per unit)	118292		118241	
Fine serrated blade (per unit)	118217		117950	
3 retractable wheels	57062		57062	





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 9000 Watts  
 Voltage Three phase  
 Two speeds 1500 and 3000 rpm  
 Bowl 23 litre  
 Dimensions (LxWxH) 760 x 600 x 1400 mm  
 Gross weight 194.8 Kg

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



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
- Ref. 54335 - R 60 230V/50/3
- Ref. 54333 - R 60 220V/60/3
- Ref. 54334 - R 60 380V/60/3



	R 45		R 60	
OPTIONS	Ref.		Ref.	
Coarse serrated 3 blade assembly	57082		57092	
Additional 3 smooth blade assembly	57081		57095	
Fine serrated 3 blade assembly	57084		57091	
Coarse serrated blade (per unit)	118287		118290	
Smooth blade (per unit)	118243		118245	
Fine serrated blade (per unit)	117952		117954	
3 retractable wheels	57062		57062	



Bowl and lid scraper arm



Lid fitted with a seal to make it fully leak-proof



Stainlesssteel, fineserrated blades



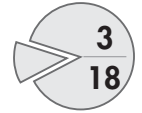
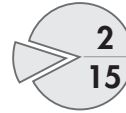
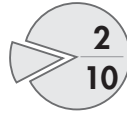
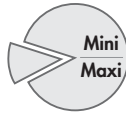
High chimney in bowl for processing large liquid quantities



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



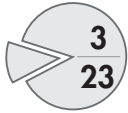
4.5 L

**Blixer 4**  
Single phase

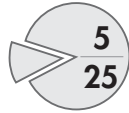


5.5 L

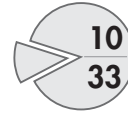
**Blixer 5 Plus**  
Single phase



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

Ref. 33232 - Blixer 2 230V/50/1 UK plug

Ref. 33229 - Blixer 2 230V/50/1 DK

Ref. 33234 - Blixer 2 120V/60/1

Ref. 33233 - Blixer 2 220V/60/1

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

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

Ref. 33200 - Blixer 3 230V/50/1 DK

Ref. 33202 - Blixer 3 120V/60/1

Ref. 33201 - Blixer 3 220V/60/1

**OPTIONS**

Additional fine serrated blade  
Coarse serrated blade

**Blixer 2**

Ref.  
27370  
27371

**Blixer 3**

Ref.  
27347  
27348

**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. **33215 - Blixer 4** 400V/50/3Ref. **33216 - Blixer 4** 220V/60/3Ref. **33217 - Blixer 4** 380V/60/3Ref. **33218 - Blixer 4** 220V/50/3**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. **33208 - Blixer 4-3000** 230V/50/1Ref. **33209 - Blixer 4-3000** 230V/50/1 UK plugRef. **33210 - Blixer 4-3000** 120V/60/1Ref. **33211 - Blixer 4-3000** 220V/60/1**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. **33220 - Blixer 4 V.V.** 230V/50-60/1**OPTIONS**

Additional fine serrated blade  
Coarse serrated blade

**Ref.**

27349  
27350

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

Ref. 33162 - Blixer 5 - Three phase 220V/60/3

Ref. 33163 - Blixer 5 - Three phase 380V/60/3

**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

Ref. 33161 - Blixer 5 - Single phase 220V/60/1

**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

**OPTIONS**

Additional fine serrated blade  
Coarse serrated blade

**Ref.**

27155  
27180

**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

**Blixer 6****Blixer 6 V.V.**

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

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

**Blixer 6 V.V.****OPTIONS**

	Ref.
Additional fine serrated blade	27169
Additional upper fine serrated blade	117193
Additional lower fine serrated blade	117194

Blixer 8



Blixer 8 V.V.

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

Induction motor  
Pulse function

**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

8 L

**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

Ref. 21313 - **Blixer 8** 220V/60/3

Ref. 21314 - **Blixer 8** 380V/60/3

Ref. 21315 - **Blixer 8** 230V/50/3

**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

It is advisable to use a type A GFCI

**OPTIONS**

Fine serrated 2 blade assembly  
Additional fine serrated blade

**Ref.**

27377  
59282

**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/50/3Ref. **21413 - Blixer 10** 220V/60/3Ref. **21414 - Blixer 10** 380V/60/3Ref. **21415 - Blixer 10** 230V/50/3**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

It is advisable to use a type A GFCI

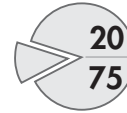
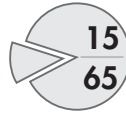
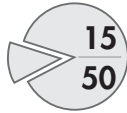
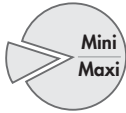
**Blixer 10****Blixer 10 V.V.****OPTIONS**

Fine serrated 3 blade assembly  
Additional fine serrated blade

**Ref.**

27378  
59282

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



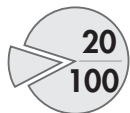
### HOW TO CHOOSE YOUR BLIXER® ?

1. Calculate the total weight of pureed preparations per meal

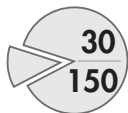
	Average portion size	Portion weight		Number of blended meals		Total weight
Starter	80 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Meat/Fish	150 g	<input type="text"/> g	X	<input type="text"/> Portions	=	<input type="text"/> g
Vegetables	200 g	<input type="text"/>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

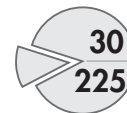
2. Check the quantity per batch at the top of the page



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

**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

15 L

**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

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

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

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

**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

It is advisable to use a type A GFCI

**OPTIONS**

Additional fine serrated 3 blade assembly  
Fine serrated blade (per unit)

**Ref.**

57102  
59359

**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/50/3Ref. **51613 - Blixer 20** 220V/60/3Ref. **51614 - Blixer 20** 380V/60/3Ref. **51615 - Blixer 20** 230V/50/3**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

It is advisable to use a type A GFCI

**Blixer 20****Blixer 20 V.V.****OPTIONS**

Additional fine serrated 3 blade assembly  
Fine serrated blade (per unit)

**Ref.**

57102  
59359

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

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

**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

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

**OPTIONS**

Stainless steel fine serrated blade assembly (2 blades)

Blade only

**Blixer 23**

Ref.

57071

118292

**Blixer 30**

Ref.

57076

118241

**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

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

**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

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

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

OPTIONS	Blixer 45		Blixer 60	
	Ref.		Ref.	
Stainless steel fine serrated blade assembly (2 blades)	57083		57093	
Blade only	118243		118245	

COMPACT

CMP

see page 81

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



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

15 litres 30 litres 45 litres 73 litres

Special for restauration

LARGE

MP

see page 83

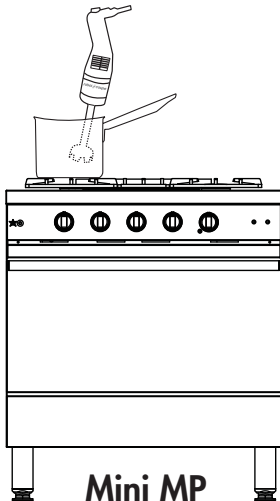


MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra MP 800 Turbo

50 litres 100 litres 200 litres 300 litres 400 litres

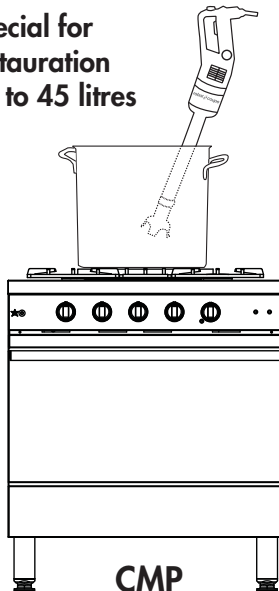
Large production and institutions

▶ For handling small quantities



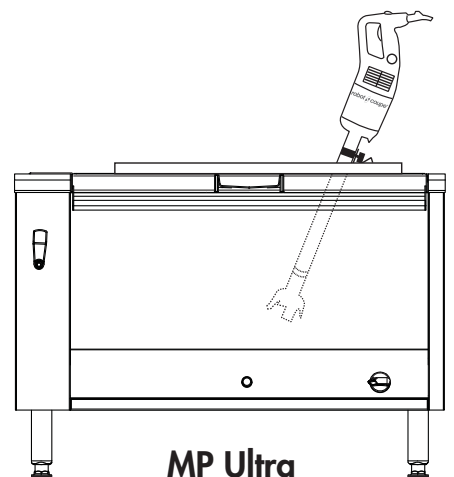
Mini MP

▶ 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



Mini MP 190 Combi  
Mini MP 240 Combi

Ideal for small quantities up to 5 litres

see page 86

310 W



CMP 250 Combi

15 litres

350 W



CMP 300 Combi

30 litres

see page 87

440 W



MP 350 Combi Ultra

50 litres

500 W



MP 450 Combi Ultra

100 litres

see page 89

500 W



MP 450 FW Ultra



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 mouss 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  
 Ref. **34691** - Mini MP 160 V.V. 240V/50/1 UK plug  
 Ref. **34695** - Mini MP 160 V.V. 120V/60/1  
 Ref. **34694** - Mini MP 160 V.V. 220V/60/1

#### 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  
 Ref. **34701** - Mini MP 190 V.V. 240V/50/1 UK plug  
 Ref. **34705** - Mini MP 190 V.V. 120V/60/1  
 Ref. **34704** - Mini MP 190 V.V. 220V/60/1  
 Ref. **27333** - Whisk attachment for Mini MP

#### 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  
 Ref. **34711** - Mini MP 240 V.V. 240V/50/1 UK plug  
 Ref. **34715** - Mini MP 240 V.V. 120V/60/1  
 Ref. **34714** - Mini MP 240 V.V. 220V/60/1  
 Ref. **27333** - Whisk attachment for Mini MP

#### 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



### 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

ALL STAINLESS  
STEEL BELL

#### 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

Ref. **34241A** - CMP 250 V.V. 240V/50/1 UK plug

Ref. **34245A** - CMP 250 V.V. 120V/60/1

Ref. **34244A** - CMP 250 V.V. 220V/60/1

#### 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

Ref. **34231A** - CMP 300 V.V. 240V/50/1 UK plug

Ref. **34235A** - CMP 300 V.V. 120V/60/1

Ref. **34234A** - CMP 300 V.V. 220V/60/1

#### 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

Ref. **34251A** - CMP 350 V.V. 240V/50/1 UK plug

Ref. **34255A** - CMP 350 V.V. 120V/60/1

Ref. **34254A** - CMP 350 V.V. 220V/60/1

#### 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

Ref. **34261A** - CMP 400 V.V. 240V/50/1 UK plug

#### CMP 250 Combi

See page 86

#### CMP 300 Combi

See page 86



#### Whisk function



## LARGE RANGE MP ULTRA



## POWER

More powerful motor :  
+ 20% for even more  
efficient machine.

## DURABILITY

Sturdy construction thanks  
to its **stainless steel motor  
base**.

## PERFORMANCE

Increased performance for  
**optimized mixing time**.

## HYGIENE

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

## ERGONOMIC

Ergonomic handle for a  
better grip of the machine.

## COMFORT

**4 pan supports** available  
reducing user fatigue.

STAINLESS  
STEEL

STAINLESS  
STEEL

STAINLESS  
STEEL

STAINLESS  
STEEL

STAINLESS  
STEEL

STAINLESS  
STEEL

## STAINLESS STEEL PAN SUPPORTS



3 adjustable stainless  
steel pan supports



Stainless steel universal  
pan support

\* Patented system available on the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra and MP 450 Combi Ultra.

## LARGE RANGE MP ULTRA

## 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

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. **34600** - MP 350 Ultra 220-240/50-60/1

Ref. **34601** - MP 350 Ultra 230V/50/1 UK plug

Ref. **34605** - MP 350 Ultra 120V/60/1

## MP 350 V.V. Ultra

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. **34640** - MP 350 V.V. Ultra 220-240/50-60/1

Ref. **34641** - MP 350 V.V. Ultra 230V/50/1 UK plug

Ref. **34645** - MP 350 V.V. Ultra 120V/60/1

## MP 450 Ultra

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. **34610** - MP 450 Ultra 220-240/50-60/1

Ref. **34611** - MP 450 Ultra 230V/50/1 UK plug

Ref. **34615** - MP 450 Ultra 120V/60/1

## MP 450 V.V. Ultra

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. **34650** - MP 450 V.V. Ultra 220-240/50-60/1

Ref. **34651** - MP 450 V.V. Ultra 230V/50/1 UK plug

Ref. **34655** - MP 450 V.V. Ultra 120V/60/1

## MP 350 Combi Ultra

See page 87

## MP 450 Combi Ultra

See page 87



## Whisk function



## GAMME LARGE MP Ultra

ALL STAINLESS  
STEEL BELL

## 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

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. **34620 - MP 550 Ultra** 220-240V/50-60/1  
 Ref. **34621 - MP 550 Ultra** 230V/50/1 UK plug  
 Ref. **34625 - MP 550 Ultra** 120V/60/1

## MP 600 Ultra

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. **34630 - MP 600 Ultra** 220-240V/50-60/1  
 Ref. **34631 - MP 600 Ultra** 230V/50/1 UK plug  
 Ref. **34635 - MP 600 Ultra** 120V/60/1

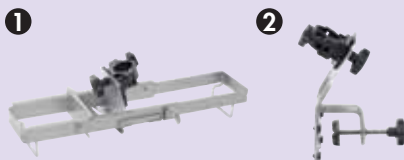
## MP 800 Turbo

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

EBS

Ref. **34490 - MP 800 Ultra** 220-240V/50-60/1  
 Ref. **34491 - MP 800 Ultra** 230V/50/1 UK plug  
 Ref. **34495 - MP 800 Ultra** 120V/60/1

## STAINLESS STEEL PAN SUPPORTS



## 3 adjustable pan supports

Ref. **27363** - for pan from 330 to 650 mm diameter  
 Ref. **27364** - for pan from 500 to 1000 mm diameter  
 Ref. **27365** - for pan from 850 to 1300 mm diameter

## Universal pan support

Ref. **27354** - for any pans diameter

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

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

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

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

SPEED SELF  
REGULATION  
SYSTEM

- Ref. 27249 - Mixer attachment (tube + foot) **CMP 250 Combi**
- Ref. 27250 - Mixer attachment (tube + foot) **CMP 300 Combi**
- Ref. 27248 - Whisk attachment



## 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

### MP 350 Combi Ultra

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. **34660** - MP 350 Combi Ultra 220-240V/50-60/1  
 Ref. **34661** - MP 350 Combi Ultra 230V/50/1 UK plug  
 Ref. **34665** - MP 350 Combi Ultra 120V/60/1

### MP 450 Combi Ultra

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. **34670** - MP 450 Combi Ultra 220-240V/50-60/1  
 Ref. **34671** - MP 450 Combi Ultra 230V/50/1 UK plug  
 Ref. **34675** - MP 450 Combi Ultra 120V/60/1



#### OPTIONS

- Motor base 230V/50/1
- Motor base 120V/60/1
- Mixer attachment (tube + foot)
- Whisk attachment equipped with heavy duty metal parts
- Mixing tool Attachment

#### MP 350 Combi Ultra

- Ref.  
89028  
89055  
39354  
27210  
27355

#### MP 450 Combi Ultra

- Ref.  
89029  
89057  
39355  
27210  
27355

### STAINLESS STEEL PAN SUPPORTS



#### 3 adjustable pan supports

- Ref. **27363** - for pan from 330 to 650 mm diameter
- Ref. **27364** - for pan from 500 to 1000 mm diameter
- Ref. **27365** - for pan from 850 to 1300 mm diameter

#### Universal pan support

- Ref. **27354** - for any pans diameter

## Combi RANGE

## MP 450 XL FW Ultra

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. 34080 - MP 450 XL FW Ultra 220-240V/50-60/1

Ref. 34081 - MP 450 XL FW Ultra 230/50/1 UK



## Metal Gear Box

## ROBUSTNESS

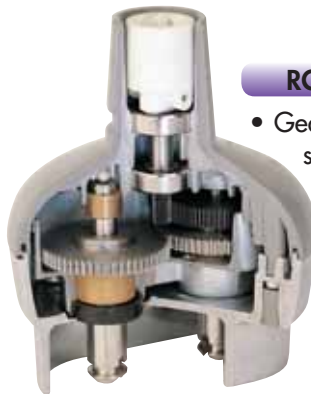
- Gears contained **within 2 separate metal** casings which make the gearbox resistant to support heavy strenghts

## ERGONOMIC

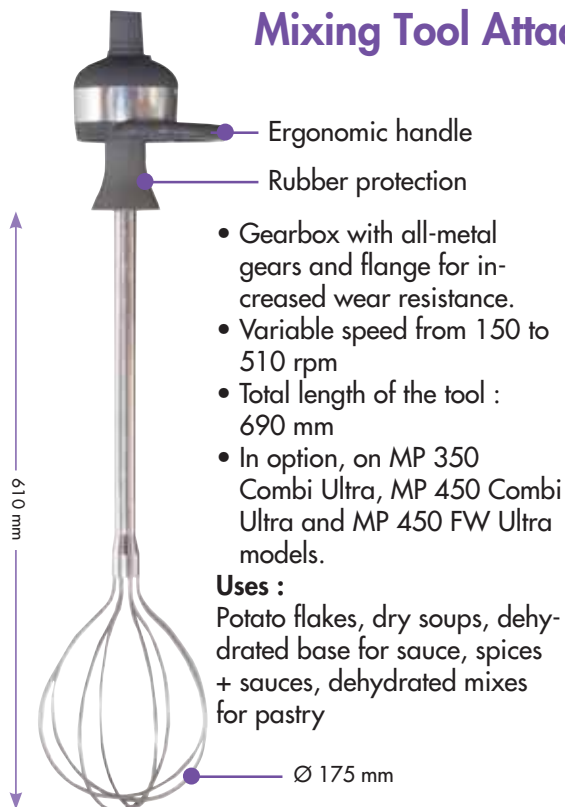
- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

## HYGIENE

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



## Mixing Tool Attachment



- 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

### MP 450 FW Ultra

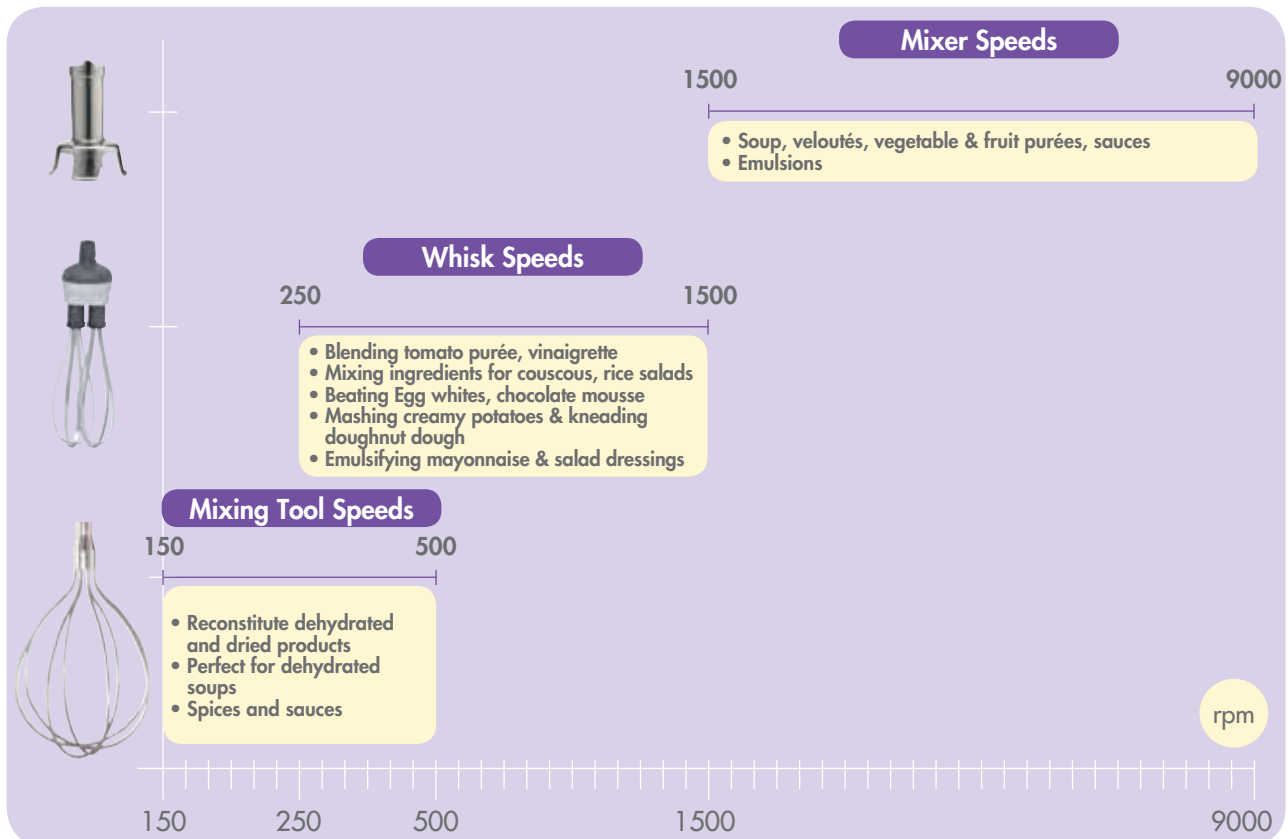
SPEED SELF REGULATION SYSTEM

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. **34680** - MP 450 FW Ultra 220-240/50-60/1
- Ref. **34681** - MP 450 FW Ultra 230/50/1 UK
- Ref. **34685** - MP 450 FW Ultra 120/60/1

### VARIABLE SPEED



J 80 Ultra



**J 80 Ultra - J 100 Ultra**

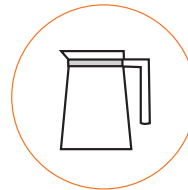
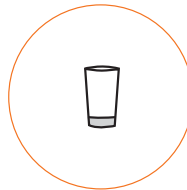
- Induction motor
- Continuous pulp ejection
- Patented automatic feed system, Ø 79 mm
- Removable stainless steel basket for easy cleaning
- Stainless steel bowl
- No-splash juice spout



**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 420 x 505 mm
Gross weight	12.5 Kg

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



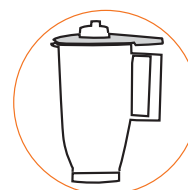
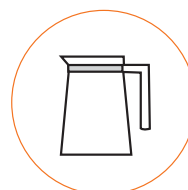
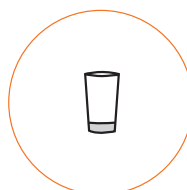
J 100 Ultra



**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 438 x 595 mm
Gross weight	15.4 Kg

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



**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.

**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

Ref. **23002 - TP 180** 220V/60/1

Ref. **27187** - Stainless steel movable stand

**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

Ref. **55041 - C 40** 230V/50/1 UK plug

Ref. **55044 - C 40** 220V/60/1

Ref. **55045 - C 40** 120V/60/1

## 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) 610 x 360 x 540 mm  
Gross weight 20.6 Kg

Ref. **55012** - C 80 230V/50/1

Ref. **55014** - C 80 115V/60/1

Ref. **55017** - C 80 220V/60/1

### 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) 1030 x 400 x 860 mm  
Gross weight 45.9 Kg

Ref. **55000** - C 120 230-400V/50/3

Ref. **55009** - C 120 220V/60/3

Ref. **55011** - C 120 230V/50/1

Ref. **55022** - C 120 115V/60/1

### C 200 SPECIAL INDUSTRY

Power 1800 Watts  
Voltage Three phase  
Speed 1500 rpm  
Delivered with Perforated basket Ø 1 mm and Ø 3 mm  
Floor model with stainless steel feet  
Dimensions (LxWxH) 1030 x 400 x 860 mm  
Gross weight 54.3 Kg

Ref. **55006** - C 200 Special Industry 230-400V/50/3

Ref. **55007** - C 200 Special Industry 220V/60/3

### C 200 V.V.

Power 1800 Watts  
Voltage Single phase  
Variable speed 100 - 1800 rpm.  
Delivered with Perforated basket Ø 1 mm and Ø 3 mm  
Floor model with stainless steel feet  
Dimensions (LxWxH) 1030 x 400 x 860 mm  
Gross weight 59.2 Kg

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



OPTIONS	C 80		C 120 / C 200 / C 200 V.V.	
	Ref.		Ref.	
Perforated basket Ø 0.5 mm	57009		57211	
Perforated basket Ø 1.5 mm			57042	
Perforated basket Ø 2 mm			57019	
Perforated basket Ø 3 mm	57008		57156	
Perforated basket Ø 5 mm (on request)	57023		57020	
Additional perforated basket Ø 1 mm	57007		57145	
Additional rubber scraper (per unit)	100338		100702	

# For your showrooms and stores



**CL 50 Display**  
Ref. : 430 416



**Poster**  
Ref. : 450 505



www.robot-coupe.com



**3 Machines Display**  
Ref. : 407 818



**R301 discs display**  
Ref. : 450 367



**CL 50 discs display**  
Ref. : 450 366



**Mixed display stand**  
Ref. : 450 421



**Power Mixers Display**  
Ref. : 407 435



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

## • Restricted Area for Architects and Consultants

The screenshot shows the Robot-Coupe website interface. At the top, there is a navigation bar with links for 'The company', 'Contact us', 'Restricted Area', and 'Robot Coupe International'. Below this is a secondary navigation bar with 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', and 'SPARE PARTS'. A search bar is located on the right. The main content area features a large image of three Robot-Coupe blenders. To the left is a list of product categories. To the right, there are promotional banners for 'New: See our Interactive Catalogue', 'Cocktails book', 'New CL 40', and 'J100 Ultra'. A callout box on the right side of the page highlights the 'Restricted Area' link in the top navigation and the login form on the right side of the page. The login form is titled 'Restricted Area' and 'Information architects and dealers'. It includes a 'Identify yourself' section with 'Login' and 'Password' fields, and a 'valid' button. Below the login form, there is a footer with 'robot coupe' logo, 'HOME PAGE', 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', 'SPARE PARTS', and 'Log on: Other languages'.

**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

The screenshot shows the Robot-Coupe website interface. At the top, there is a navigation bar with links for 'The company', 'Contact us', 'Restricted Area', and 'Robot Coupe International'. Below this is a secondary navigation bar with 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', and 'SPARE PARTS'. A search bar is located on the right. The main content area features a large image of two Robot-Coupe blenders. To the left is a list of product categories. To the right, there are promotional banners for 'New: See our Interactive Catalogue', 'Cocktails book', 'New CL 40', and 'J100 Ultra'. A callout box on the right side of the page highlights the 'SPARE PARTS' link in the top navigation and the login form on the right side of the page. The login form is titled 'Restricted Area' and 'Information architects and dealers'. It includes a 'Choose your language' section with options for English, Français (LU), Italiano, Español, Deutsch, and Russe. Below this, there are 'Login' and 'Password' fields, a 'Last password' field, and an 'Email' field. There is also a 'To contact us' link with the text 'see our contact form'. Below the login form, there is a footer with 'robot coupe' logo, 'HOME PAGE', 'CATALOG', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR RECIPES', 'SPARE PARTS', and 'Log on: Other languages'.

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

# 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-COUPÉ 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-COUPÉ 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-COUPÉ 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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