

PRODUCTS



FOOD PROCESSORS:
CUTTERS & VEGETABLE SLICERS



BLIXER®



DISCS COLLECTION



POWER MIXERS



VEGETABLE PREPARATION MACHINES



POWER MIXERS:
Combi



TABLE-TOP CUTTER MIXERS



JUICE EXTRACTORS



VERTICAL CUTTER MIXERS



AUTOMATIC SIEVES-JUICERS



ROBOT COOK®



Food Processors : 2 MACHINES IN 1!

Standard



Cutter
Function



Vegetable preparation
Function



CUTTER FUNCTION



Smooth
Standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated
Optional

Special Grinding - Pastry



KNEADING



GRINDING



Fine serrated
Optional

Special Herbs & Spices



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.



SLICING, RIPPLE CUT, GRATING, JULIENNE



23 DISCS

3 BLADES

2.9 L

R 201 XL

Single phase

1 speed

Internal ejection



23 DISCS

3 BLADES

3.7 L

R 301 Ultra

Single phase

1 speed



23 DISCS

3 BLADES

3.7 L

R 301

Single phase

1 speed



SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES



28 DISCS

3 BLADES

4.5 L

R 402 V.V.
Single phase
Variable speed



50 DISCS

3 BLADES

5.5 L

R 502 V.V.
Single phase
Variable speed
R-Mix®



50 DISCS

3 BLADES

7 L

R 652 V.V.
Single phase
Variable speed
R-Mix®



28 DISCS

3 BLADES

4.5 L

R 402
Single phase or Three phase
2 speeds



50 DISCS

3 BLADES

5.5 L

R 502
Three phase
2 speeds



50 DISCS

3 BLADES

7 L

R 652
Three phase
2 speeds



23 DISCS

3 BLADES

4.5 L

R 401
Single phase
1 speed

2 machines in 1 !

High performance: To chop, grind, knead, mix and thanks to his complete selection of discs to perform all the fruit and vegetable : slicing, ripple-cutting, grating, tagliatelles, julienne.

Robust: industrial heavy duty induction motor for intensive use.



R 301 Ultra

23 DISCS 3 BLADES 3.7 L

- Power : 650W
- Speed : 1500 rpm
- Number of meals : 10 to 80



R 402

28 DISCS 3 BLADES 4.5 L 3 Dicing 2 French Fries

- Power : 750W
- Speeds : 500 & 1500 rpm (Single phase)
750 & 1500 rpm (3-phase)
- Number of meals : 20 to 100

+ Metal motor casing, stainless steel vegetable preparation bowl.

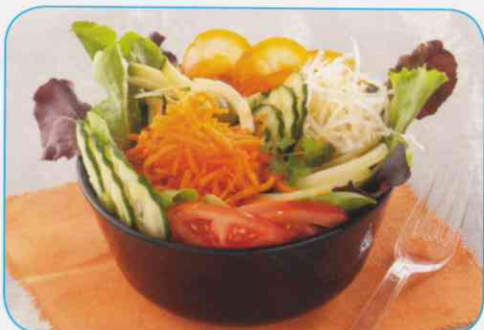


R 502

- 50
DISCS
- 3
BLADES
- 5.5 L
- 10 Dicing
4 French
Fries

- Power : 1000W
- Speeds : 750 & 1500 rpm
- Number of meals : 30 to 300

+ All metal motor casing and vegetable preparation attachment.



The widest range of discs 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 40, R 201 XL, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

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

* except for CL 50 Gourmet

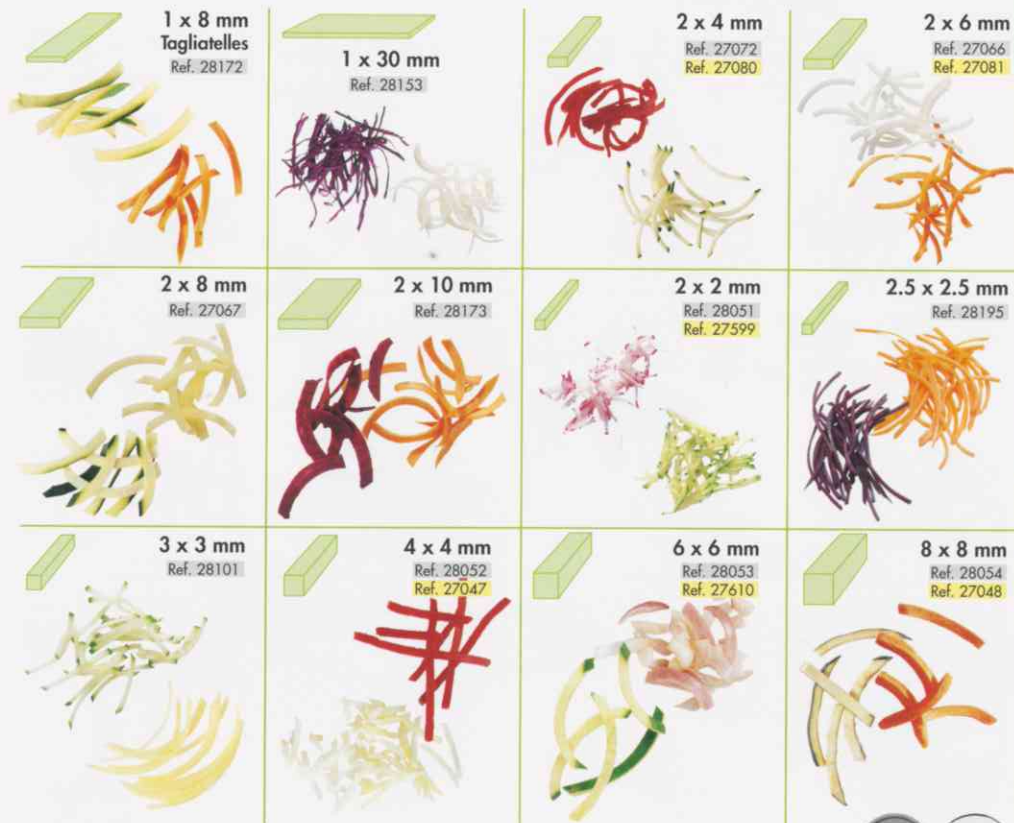
The widest range of discs available

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



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.



The widest range of discs 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.

R 201 XL, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

CL 40

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

Ripple cuts



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

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

 2 mm Ref. 27068 Ref. 27621 	 3 mm Ref. 27069 	 5 mm Ref. 27070 
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The widest range of discs available

Dicing Equipment



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

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

 5x5x5 mm Ref. 28110 	 8x8x8 mm Ref. 28111 Ref. 27113 	 10x10x10 mm Ref. 28112 Ref. 27114 	 12x12x12 mm Ref. 28197 Ref. 27298 
 14x14x5 mm Ref. 28181 	 14x14x10 mm* Ref. 28179 	 14x14x14 mm* Ref. 28113 	 20x20x20 mm* Ref. 28114 
 25x25x25 mm* Ref. 28115 	 50x70x25 mm* Ref. 28180 * except for CL 50 Gourmet 		

Waffle



 2 mm Ref. 28198 	 3 mm Ref. 28199 	 4 mm Ref. 28177 	 6 mm Ref. 28178 
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Brunoises



 2x2x2 mm Ref. 28174 	 3x3x3 mm Ref. 28175 	 4x4x4 mm Ref. 28176 
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Practical output per hour

theoretical output per hour



50 kg

200 kg



150 kg

500 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE

+ PARSLEY



55 DISCS

CL 50 Gourmet

Single phase

1 speed



AS OPTION
+50 DISCS

CL 50 Ultra

Single phase or Three phase

1 or 2 speeds



AS OPTION
28 DISCS

CL 40

Single phase

1 speed



AS OPTION
+50 DISCS

CL 50

Single phase or Three phase

1 or 2 speeds



VEGETABLE PREPARATION MACHINES

robot coupe®



250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

New



AS OPTION
+50
DISCS

CL55 Workstation

Three phase
2 speeds
Mashed Potato Accessory

New



AS OPTION
+50
DISCS

CL 60 Workstation
3 hoppers

Single phase or Three phase
2 speeds or variable speed
Mashed Potato Accessory

Page 21



AS OPTION
+50
DISCS

CL 55 2 Feed-Heads

Single phase or Three phase
2 speeds
Mashed Potato Accessory

Page 18



AS OPTION
+50
DISCS

CL 60 2 Feed-Heads

Single phase or Three phase
2 speeds or variable speed
Mashed Potato Accessory

Page 19



AS OPTION
+50
DISCS

CL 52

Single phase or Three phase
1 or 2 Speeds
Mashed Potato Accessory

Page 17



AS OPTION
+50
DISCS

CL 55 Pusher Feed Head

Single phase or Three phase
2 speeds
Mashed Potato Accessory



AS OPTION
+50
DISCS

CL 60 Pusher Feed Head

Single phase or Three phase
2 speeds or variable speed
Mashed Potato Accessory

TABLE TOP MODELS

FLOOR STANDING MODELS

High performance: Large hopper for large vegetable processing and round feed hopper designed for long and fragile products. A comprehensive range of discs allowing you to perform all the fruit and vegetable processing tasks you could possibly want including slicing, ripple-cutting, grating, dicing, cutting into ribbons or matchsticks, and making french fries.

Robust: industrial heavy duty induction motor for intensive use.



CL 40

- Power : 500W
- Speed : 500 rpm
- Throughput : up to 200 kg per hour

AS OPTION
28
DISCS

3 Dicing
2 French Fries

- + Compact table-top model, easy to clean and simple to store even in small of kitchens.



CL 50

- Power : 550W
- Speed : 375 rpm
- Throughput : up to 500 kg per hour

AS OPTION
+50
DISCS

10 Dicing
4 French Fries

- + Metal vegetable preparation attachment.



VEGETABLE PREPARATION MACHINES

robot coupe®

CL 52

- Power : 750W
- Speed : 375 rpm
- Throughput : up to 750 kg per hour

AS OF NOW
+50
DISCS

10 Dicing
4 French
Fries



Watch the video at
www.robot-coupe.com

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



175 mm

59 mm





CL 55 2 Feed-Heads

50
DISCS

10 Dicing
4 French
Fries

- **Power** : 1100W
- **Speed** : 375 & 750 rpm
- **Throughput** : up to 900 kg per hour
- **Supplied with** : Automatic and pusher feed heads and all stainless steel mobile stand equipped with wheels and brake included.

- + Floor Model
- + Extra Ergonomic



VEGETABLE PREPARATION MACHINES

robot coupe®

CL 60 2 Feed-Heads

50
Discs

10 Dicing
4 French
Fries

New

- Power : 1500W
- Speed : 375 & 750 rpm
- Throughput : up to 1800 kg per hour
- Supplied with : Automatic and pusher feed heads.

- + Floor Model
- + Designed to process all kind of fruit and vegetable in a minimum of time
- + Your productivity partner !



MultiCut Pack of 16 discs

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

Slicers



Cabbage,
onion, parsnip,
courgette, turnip,
celeriac, apple.



1 mm



Pepper, celeriac,
carrot, leek,
lemon, banana,
kiwi.



2 mm



Tomato,
courgette,
mushroom,
eggplant.



4 mm

Dicing



Beetroot,
courgette,
cucumber, apple,
peer, melon,
mango.



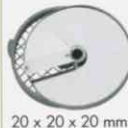
5 x 5 x 5 mm



Tomato,
courgette,
pepper, onion,
apple.



10 x 10 x 10 mm



Pepper,
courgette, onion,
eggplant, water
melon, pineapple
and iceberg
lettuce salad.



20 x 20 x 20 mm

Graters



Carrots, celeriac,
parsnip.



1.5 mm



Beetroot,
cabbage,
carrots, cheese.



3 mm

Julienne



Carrot,
cucumber,
courgette,
beetroot.



2 x 10 mm



Carrot,
cucumber,
radish, celeriac,
courgette.



2.5 x 2.5 mm

French Fries



Potato, turnip,
celeriac,
courgette, sweet
potato, parsnip.



10 x 10 mm



Carrot, courgette,
cucumber,
celeriac, sweet
potato, radish,
beetroot.



4 x 4 mm

D-Clean Kit



cleaning tool for dicing grids
(5, 8 and 10 mm)

+

Disc holders



Disc holders for
16 discs

New

CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION



Up to
1800 kg
of vegetables
per hour

ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE TROLLEY



- Place all accessories on the trolley!
- Tray for 16 discs and 8 attachments
- Container GN 1x1 for kitchenware
- **3 chutes:**
 - Pusher Feed Head
 - 4 Tubes Feed Head
 - Automatic Feed Head

AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



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



4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ERGO MOBILE TROLLEY



Can accommodate three full-size gastronorm pans

+ MULTICUT PACK OF 16 DISCS

TABLE-TOP CUTTER MIXERS

robot coupe®



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.



TABLE-TOP CUTTER MIXERS

robot coupe®



Smooth
Standard



Coarse chopping



Coarse serrated
Optional
Special Grinding - Pastry



Kneading



Fine serrated
Optional
Special Herbs & Spices



Chopping herbs



Fine chopping



Grinding



Grinding spices



Sauces, Emulsions

TABLE-TOP CUTTER MIXERS

robot *coupe*



Quantity per batch

1 kg

1.5 kg

2.5 kg

3 kg

VARIABLE SPEED 300 to 3500 rpm



R 4 V.V.
Single phase



R 5 V.V.
Single phase
R-Mix®

1 SPEED 3000 rpm



R 3-3000
Single phase

2 SPEEDS 1500/3000 rpm



R 4
Three phase



R 5 Plus
Three phase

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1 SPEED 1500 rpm



R 2
Single phase



R 3-1500
Single phase



R 4-1500
Single phase

Page 26



R 5 Plus
Single phase

VERTICAL CUTTER MIXERS

robot coupe®

High performance: Robot-Coupe Vertical Cutter Mixers have been designed to process both large and small quantities of meat, vegetables, sauces, doughs, chocolate preparations...

Robust: industrial heavy duty induction motor for intensive use, all stainless steel machine.



R 30

3 BLADES 28 L

- Power : 5400W
- Speeds : 1500 & 3000 rpm
- Capacity: 4 to 17 kg per operation



R 45

3 BLADES 45 L

- Power : 9000W
- Speeds : 1500 & 3000 rpm
- Capacity: 6 to 27 kg per operation



TABLE-TOP CUTTER MIXERS

robot coupe®



3.5 kg



5 kg



6 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®



3
BLADES
11.5 L

R 10 V.V.
Single phase
R-Mix®

2 SPEEDS 1500/3000 rpm



3
BLADES
7 L

R 6
Three phase



3
BLADES
8 L

R 8
Three phase



3
BLADES
11.5 L

R 10
Three phase

R-Mix®

Reverse speed rotation function.



TABLE-TOP CUTTER MIXERS

robot coupe®

High performance: Table-Top cutter mixer chops, grinds, kneads and mixes. Less than 2 minutes are needed to make a bowl of minced meat or almond paste. All the models are equipped with a pulse function for more accurate control.

Robust: industrial heavy duty induction motor for intensive use.

R 4-1500

3
BLADES 4.5 L

- Power : 700W
- Speed : 1500 rpm
- Capacity : 0.5 to 2.5 kg per operation



R 5 Plus

3
BLADES 5.5 L

- Power : 1200W
- Speeds : 1500 & 3000 rpm
- Capacity : 0.5 to 3 kg per operation

+ Handle for effortless emptying of the bowl



TABLE-TOP CUTTER MIXERS

robot coupe®

R 8

3 BLADES 8 L

- Power : 2200W
- Speeds : 1500 & 3000 rpm
- Capacity : 0.5 to 5 kg per operation



- + All stainless steel smooth blade assembly supplied as standard.



VERTICAL CUTTER MIXERS

robot coupe®

For

MAXIMUM OUTPUT

in a

MINIMUM

of

TIME

HIGH PERFORMANCE



PRECISION



COMFORT



ERGONOMICS



VERTICAL CUTTER MIXERS

robot coupe®

Number of meals

50
250

50
300

Quantity per batch

3 to 9 kg

3 to 12 kg

VARIABLE SPEED 300 to 3500 rpm



15 L

R 15 V.V.
Three phase



20 L

R 20 V.V.
Three phase

50
250

3 to 9 kg

50
300

3 to 12 kg

100
400

4 to 14 kg

2 SPEEDS 1500/3000 rpm



15 L

R 15
Three phase



20 L

R 20
Three phase



23 L

R 23
Three phase

100
500

4 to 17 kg

200
1000

6 to 27 kg

300
3000

6 to 36 kg

2 SPEEDS 1500/3000 rpm



28 L

R 30
Three phase



45 L

R 45
Three phase



60 L

R 60
Three phase

VERTICAL CUTTER MIXERS

robot coupe®

High performance: Robot-Coupe Vertical Cutter Mixers have been designed to process both large and small quantities of meat, vegetables, sauces, doughs, chocolate preparations...

Robust: industrial heavy duty induction motor for intensive use, all stainless steel machine.



R 30

3 BLADES 28 L

- Power : 5400W
- Speeds : 1500 & 3000 rpm
- Capacity: 4 to 17 kg per operation



R 45

3 BLADES 45 L

- Power : 9000W
- Speeds : 1500 & 3000 rpm
- Capacity: 6 to 27 kg per operation



The Kitchen Assistant for Chefs

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the Chefs' imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.



A METICULOUS ASSISTANT

- Easy to use with its variable speed function of 100 to 3500 rpm.
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4500 rpm.
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function
- Keeps the food preparation hot thanks to the intermittent function.



AN AUTONOMOUS ASSISTANT

Using the programming function, entrust your secret preparations to Robot Cook® and effortlessly reproduce your favourite recipes.

A DEPENDABLE ASSISTANT

The powerful Robot Cook® relies on a very robust industrial induction motor.

A SILENT ASSISTANT

In the hive of kitchen activity, the chefs will appreciate its silence.



3,7 L

> 140°

to the nearest degree

4 500 rpm



The 1st professional Cooking Cutter-Blender !

HOT or **AMBIENT**

I MIX,
I CHOP,
I BLEND,
I CRUSH,
I KNEAD,
I EMULSIFY,
I HEAT AND I COOK...



Robot Cook® COOKING CUTTER BLENDER

The Kitchen Assistant of Chefs

PRACTICAL

Opening in the centre of the lid allows you to add extra ingredients into the bowl without having to stop the preparation of the recipe.

INGENIOUS



A novel system of blade retention allows you to safely empty the bowl of its contents.

HYGIENIC



All parts in contact with food are easily removed and are dishwasher safe.



CREATIVE

Watertight lid equipped with an anti-splash safety function. Anti-vapour lid wiper ensuring perfect visibility during processing.

EFFICIENT

Bowl scraper arm ideal for delicate and uniform food preparation.

FUNCTIONAL

3.7 L grand format bowl with fine serrated blade.

ULTRA-PRECISE

Modulable heating capacity up to 140°C, accurate to the nearest degree



ROBOT COUPE,
inventor and leader in food preparation equipment, presents the Robot Cook®.
It is the only cooking cutter blender which satisfies the demands and trends of the traditional catering sector.



Robot Cook®

3.7 L

- **Power:** 1800 Watts
- **4 Speed functions:**
 - Variable speed from 100 to 3500 rpm
 - High speed Turbo/Pulse of 4500 rpm
 - R-Mix blend speed from -100 to -500 rpm
 - Intermittent speed slow speed blade rotation every 2 seconds
- **Liquid capacity:** 2.5 litres





Bowl and lid
scraper arm



Lid fitted with a seal to
make it fully leakproof



Stainless steel, fine
serrated blades



High chimney in bowl for
processing large liquid
quantities



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



Number of 200 g portions:



Amounts processed per operation

Special Single Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

VARIABLE SPEED 300 to 3500 rpm



4.5 L

Blixer 4 V.V.
Single phase



5.5 L

Blixer 5 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



4.5 L

Blixer 4
Three phase



5.5 L

Blixer 5 Plus
Three phase

Page 40

1 SPEED 3000 rpm



2.9 L

Blixer 2
Single phase



3.7 L

Blixer 3
Single phase

Page 40



4.5 L

Blixer 4
Single phase



0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

VARIABLE SPEED 300 to 3500 rpm



Blixer 6 V.V.
Single phase



Blixer 8 V.V.
Single phase



Blixer 10 V.V.
Single phase

2 SPEEDS 1500/3000 rpm



Blixer 6
Three phase



Blixer 8
Three phase



Blixer 10
Three phase

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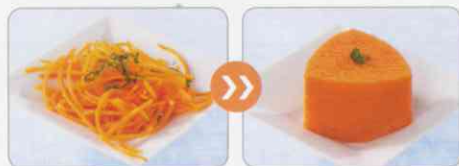




Health Care – Modified texture preparations

Robot Coupe provides the solution with a range of 20 Blixer machines which are cutter/emulsifiers. They enable a normal meal to be modified so that people requiring soft feeds can be catered for from the same menu. The nutritional value of foods is retained.

- 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 compote
- 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

HOW TO CHOOSE THE RIGHT BLIXER® ?

1. Calculate the total weight of the texture-modified meals you need to make

	Average portion size	Weight of the portion	Number of portions to produce	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
Exemple :		80 g	X 10 Portions	= 800 g

2. The amounts processed per operation are shown at the top of the page

High performance: The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer. All models are equipped with a bowl scraper for finer chopping.

Robust: industrial heavy duty induction motor for intensive use.

Blixer 3

3.7 L

- Power : 750W
- Speed : 3000 rpm
- Capacity : 0.3 to 2 kg per operation



Blixer 5 Plus

5.5 L

- Power : 1300W
- Speeds : 1500 & 3000 rpm
- Capacity : 0.3 to 5 kg per operation

+ Metal motor casing



Blixer 10

11.5 L

- Power : 2600W
- Speeds : 1500 & 3000 rpm
- Capacity : 2 to 6.5 kg per operation

+ All stainless steel fine serrated blade assembly supplied as standard



MINI

Mini MP

New

220 W

Micromix

165 mm

New

240 W

Mini MP 160V.V.

160 mm

5 litres

270 W

Mini MP 190 V.V.

190 mm

9 litres

290 W

Mini MP 240 V.V.

240 mm

12 litres

Ideal for small quantities

COMPACT

CMP

310 W

CMP 250 V.V.

250 mm

15 litres

350 W

CMP 300 V.V.

300 mm

30 litres

400 W

CMP 350 V.V.

350 mm

45 litres

special for restaurants

LARGE

MP

Easy Plug

440 W

MP 350 Ultra

350 mm

50 litres

500 W

MP 450 Ultra

450 mm

100 litres

750 W

MP 550 Ultra

550 mm

200 litres

850 W

MP 600 Ultra

600 mm

300 litres

1000 W

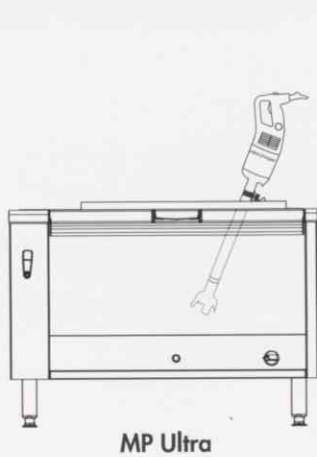
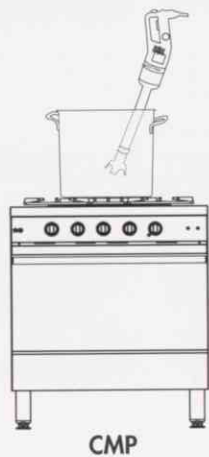
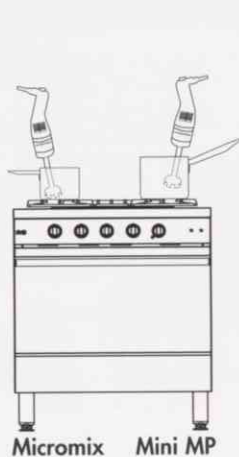
MP 800 Turbo

740 mm

400 litres

Large production and institutions

- Special for emulsions
- For handling small quantities
- Specially for restaurants Up to 45 litres
- Intended for institutional and commercial caterers. Intensive use.



COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

<p>New</p> <p>270 W Mini MP 190 Combi 190 mm</p> <p>290 W Mini MP 240 Combi 185 mm 240 mm</p>		<p>310 W CMP 250 Combi 250 mm</p> <p>350 W CMP 300 Combi 220 mm 300 mm</p>		<p>440 W MP 350 Combi Ultra 350 mm</p> <p>500 W MP 450 Combi Ultra 280 mm 450 mm</p>		<p>500 W MP 450 XL FW Ultra 450 mm</p> <p>500 W MP 450 FW Ultra</p>	
<p>9 litres</p> <p>12 litres</p> <p>Ideal for small quantities</p>		<p>15 litres</p> <p>30 litres</p>		<p>50 litres</p> <p>100 litres</p>		<p>100 litres</p> <p>100 litres</p>	

CLEANING

Blade and bell easily removable

HACCP Advice

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



New

MICROMIX

The Chefs' Top Choice
A perfect emulsion within seconds

PERFORMANCE

New bell design for even speedier performance.
A powerful and ultra-quiet appliance.

STURDINESS

100% stainless-steel tube, bell, motor unit and tools.

ERGONOMIC

Accurate and conveniently placed speed adjustment knob.
Extendable coiled power cord for easier handling.

HYGIENE

The tube and tools can be detached for easy cleaning.
Practical storage solution for both mixer and tools.



AEROMIX

Patented



Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



KNIFE

For making small portions of all your favourite soups and sauces:

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.

New

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

Special Aeromix tool for producing instant light and airy emulsions that hold their shape.



Patented



Mini MP 160 V.V.

Mini MP 190 V.V.

Mini MP 240 V.V.

COMPACT RANGE CMP

Compact, easy to handle appliance designed to meet catering needs



STAINLESS
STEEL

STAINLESS
STEEL

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



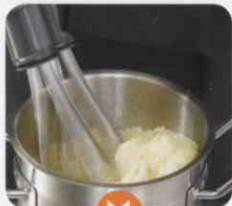
HYGIENE

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.



LARGE RANGE MP ULTRA



DETACHABLE POWER CORD



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

ERGONOMIC



New improved handle ergonomics for greater user comfort. The speed variation button on the variable-speed and Combi machines can easily be used with one hand.



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



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

DURABILITY

Sturdy construction thanks to its stainless steel motor base.

POWER

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

HYGIENE

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

STAINLESS STEEL

STAINLESS STEEL



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...

Easy Plug



MP

CMP

Mini MP

EMULSIFY

any salad dressing, sauces...



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...



High performance: To sieve preparations (sauce base, bisque, fish soup), to separate fibres from vegetables and to extract pulp from fruits.

Robust: industrial heavy duty induction motor for intensive use.

C 80

- Power : 650W
 - Speed : 1500 rpm
 - Throughput : 120 to 150 kg per hour
- + 100% stainless-steel construction. All parts in contact with food are removable for a quick and easy cleaning.



High performance: Process high volumes of top-quality and fresh juice quickly and easily with the Exclusive Centrifugal Juicer ! The juices are particularly smooth and bursting with flavour. The very low noise level of the J80/J100 allows the machine to be used in front of the customers.

Robust: industrial heavy duty induction motor for intensive use.

J 80 Ultra

- Power : 700W – Single Phase
- Speed : 3000 rpm
- Throughput : up to 120 litres/h

+ 7 seconds = a glass of ultra-fresh juice!



J 100 Ultra

- Power : 1000W – Single Phase
- Speed : 3000 rpm
- Throughput : up to 160 litres/h

+ Specially designed for intensive use. Ejection chute sending continuous flow of pulp directly into bin under worktop. Tall enough for a blender bowl to be positioned under its juice spout.



J 100 Ultra JUICER SPECIALLY DESIGNED FOR INTENSIVE USE



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

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:



UNIQUE INNOVATIONS FOR BETTER ERGONOMICS



Basket easy-clean, easy grip.



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



Spout : no splash function



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

