

# robot coupe®

## Catalogue



March 2011

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CUTTERS & VEGETABLE SLICERS**

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**BREAD SLICER**

# SUMMARY



### Cuisine Kit for Food Processors:

#### Cutters & Vegetable Slicers ..... Page 7

##### 3 Machines in 1!

- Available as an optional extra, the coulis and citrus press function comes on top of the classic Cutter & Veg Prep functions
- Attachment for R201 – R211 – R301 – R301 Ultra – R401 – R402 – R402 V.V.



#### R 8/R 10/R 15/R 20 ..... Page 35

- The Cutter selection shown here is perfect for fine dining as well as special dietary needs.
- All models come equipped with ergonomic handles, making it easier to hold the bowl.
- All have a sous-vide option available.



#### Blixer 8/10/15/20 ..... Page 50

- The Blixer selection shown here is perfect for fine dining as well as special dietary needs
- All models come equipped with ergonomic handles, making it easier to hold the bowl
- All feature an integral lid scraper



#### CMP ..... Page 57

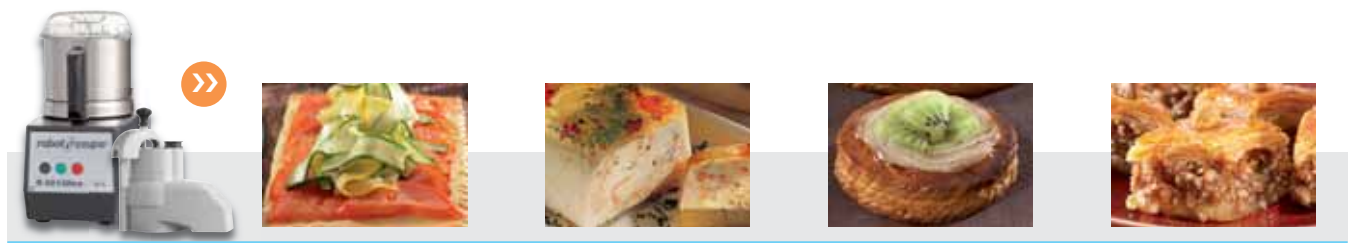
5 new models :

- 3 CMP  
CMP 250 V.V., CMP 300 V.V. and CMP 350 V.V.
- 2 CMP Combi  
CMP 250 Combi and CMP 300 Combi
- Removable stainless steel bell



#### C 40 ..... Page 68

- Ergonomics and performance !
- Coulis and Citrus Press function
- Large capacity feed opening
- Stainless-steel basket featuring inbuilt ejector paddles
- Long side spout



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



Supplied with a 4-disc set. Range of 23 discs available as optional extras



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

Ergonomic handle giving the bowl a more comfortable grip.



Pulse button for absolute cutting precision.



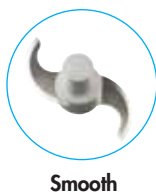
**CUTTER-MIXER Function**

**COARSE CHOPPING**



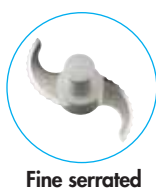
Smooth

**MIXING**



Smooth

**FINE CHOPPING**



Fine serrated

**EMULSIONS AND SAUCES**



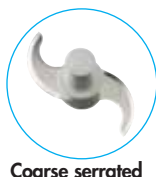
Smooth

**KNEADING**



Coarse serrated

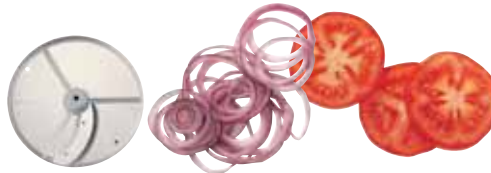
**GRINDING**



Coarse serrated

**VEGETABLE PREPARATION Function**

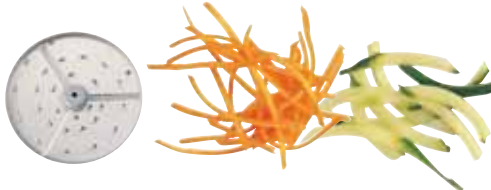
**SLICING**



**RIPPLE CUT**



**GRATING**



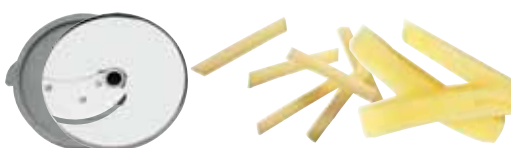
**JULIENNE**



**DICING**



**FRENCH FRIES**



\*For R 402 - R 402 V.V. - R 502 - R 502 V.V. - R 602 - R 602 V.V.

**CUISINE KIT Function**

Optional







**New**

**COULIS**



**CITRUS PRESS**



Models	Quantities processed in cutter-mixer function	Output per hour in vegetable preparation function	Number of meals
R 201 / R 201 Ultra	0.3 to 1 kg	5 to 10 kg	10 to 20 
R 201 E / R 201 Ultra E			10 to 30 
R 301 / R 301 Ultra	0.5 to 1.5 kg	20 to 40 kg	10 to 70 
R 401 / R 402 / R 402 V.V.	0.5 to 2.5 kg		20 to 100 
R 502 / R 502 V.V.	0.5 to 3 kg		30 to 300 
R 602 / R 602 V.V.	0.5 to 3.5 kg	120 to 200 kg	30 to 400 

**R 201**

2.9 L

Recommended for 10 to 20 meals

**Motor base** : 550 W - single phase - 1 speed 1500 rpm - **Cutter attachment** : 2.9 litre cutter bowl in polycarbonate with handle, stainless steel smooth blade included - **Vegetable preparation function** : with inside ejection - 2 discs included : grater 2 mm ; slicer 2 mm. **Dimensions** : 495 x 220 x 280 mm.



**R 201 Ultra**

2.9 L

Recommended for 10 to 20 meals

**Motor base** : 550 W - **Cutter attachment** : 2.9 litre stainless steel cutter bowl  
Other characteristics same as above.



**R 201E**

2.9 L

Recommended for 10 to 30 meals

**Motor base** : 550 W - **Vegetable preparation attachment** : with ejection. No disc included.  
Other characteristics same as above. **Dimensions** : 445 x 220 x 340 mm.



**R 201 UltraE**

2.9 L

Recommended for 10 to 30 meals

**Motor base** : 550 W - **Vegetable preparation attachment** : with ejection. No disc included.  
Other characteristics same as above.



**R 301**

3.7 L

Recommended for 10 to 70 meals

**Motor base** : 650 W - single phase - 1 speed 1500 rpm - **Cutter attachment** : 3.7 litre cutter bowl in composite material, smooth blade included - **Vegetable preparation attachment** : with ejection.  
**Dimensions** : 550 x 325 x 300 mm.



**R 301 Ultra**

3.7 L

Recommended for 10 to 70 meals

**Motor base** : 650 W - single phase - Pulse function - Stainless steel cutter bowl.  
Other characteristics same as above.



**R 401**

4.5 L

Recommended for 20 to 100 meals and more

**Motor base** : 700 W - single phase - Metal motor base - 1 speed 1500 rpm - **Cutter attachment** : 4.5 litre stainless steel cutter bowl - smooth blade included - **Vegetable preparation attachment** : with ejection with stainless steel bowl and lid made in ABS. - No disc included. **Dimensions** : 570 x 320 x 304 mm.



**R 402**

4.5 L

Recommended for 20 to 100 meals and more

**Motor base** : 750 W - three phase - 2 speeds 750/1500 rpm - dicing and French Fries capability.  
Other characteristics same as above. **Dimensions** : 590 x 320 x 304 mm.



**R 402 V.V.**

4.5 L

Recommended for 20 to 100 meals and more

**Motor base** : 1000 W - single phase 230 V. - Variable speed from 300 to 3500 rpm.  
Other characteristics same as above.



**R 502**

5.5 L

Recommended for 30 to 300 meals and more

**Motor base** : 1000 W - three phase or switchable - 2 speeds : 750/1500 rpm - Metal motor base - **Cutter attachment** : 5.5 litre stainless steel cutter bowl - Smooth blade included - **Vegetable preparation attachment** : metal with ejection - No disc included. **Dimensions** : 665 x 380 x 350 mm.



**R 502 V.V.**

5.5 L

Recommended for 30 to 300 meals and more

**Motor base** : 1300 W - single phase 230 V. - Variable speed from 300 to 3500 rpm  
Other characteristics same as above.

**R-MIX**<sup>®</sup>



**R 602**

7 L

Recommended for 30 to 400 meals and more

**Motor base** : 1200 W - three phase or switchable - 2 speeds : 750/1500 rpm - Metal motor base - **Cutter attachment** : 7 litre stainless steel cutter bowl - stainless steel smooth blade assembly included - **Vegetable preparation attachment** : metal with ejection - No disc included. **Dimensions** : 665 x 380 x 350 mm.



**R 602 V.V.**

7 L

Recommended for 30 to 400 meals and more

**Motor base** : 1500 W - single phase 230 V - Variable speed from 300 to 3500 rpm  
Other characteristics same as above.

**R-MIX**<sup>®</sup>



Complete selection of discs, refer page 14



## R 201

Option :  
Cuisine Kit

2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with** :
  - **2.9 litre cutter bowl** in ABS with handle and smooth blade included.
  - **Vegetable slicer lid with inside ejection.**
  - **2 discs included** : slicer 2 mm and grater 2 mm.
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 495 x 220 x 280 mm.



Ref. **22101** - R 201 230V/50/1  
 Ref. **22106** - R 201 120V/60/1  
 Ref. **22119** - R 201 220V/60/1

## R 201 Ultra

Option :  
Cuisine Kit

2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with** :
  - **2.9 litre stainless steel cutter bowl** with brushed finition and ergonomic handle. Smooth blade included.
  - **Vegetable slicer with inside ejection** equipped with two hoppers : A large hopper and a cylindrical hopper.
  - **2 discs included** : slicer 2 mm and grater 2 mm.
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 495 x 220 x 280 mm.



Ref. **22120** - R 201 Ultra 230V/50/1  
 Ref. **22122** - R 201 Ultra 120V/60/1  
 Ref. **22123** - R 201 Ultra 220V/60/1



### OPTIONS

### R 201/R 201 Ultra

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

Complete selection of discs, refer page 14



## R 201 E

Option :  
Cuisine Kit

2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with** :
  - **2.9 litre cutter bowl** in ABS with handle and smooth blade included.
  - **Vegetable slicer** in ABS **with ejection** equipped with two hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm)
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 445 x 220 x 340 mm.

Ref. **22232** - R 201 E 230V/50/1

Ref. **22238** - R 201 E 120V/60/1

Ref. **22239** - R 201 E 220V/60/1



## R 201 Ultra E

Option :  
Cuisine Kit

2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with** :
  - **2.9 litre stainless steel cutter bowl** with brushed finition and ergonomic handle. Smooth blade included.
  - **Vegetable slicer** in ABS with ejection equipped with two hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm)
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 445 x 220 x 340 mm.

Ref. **22236** - R 201 Ultra E 230V/50/1

Ref. **22234** - R 201 Ultra E 120V/60/1

Ref. **22235** - R 201 Ultra E 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.



### OPTIONS

R 201 E / R 201 Ultra E

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





# NEW FUNCTION: 3 MACHINES IN 1!



## CUISINE KIT

With this new attachment you can prepare coulis and fruit and vegetable juice to make amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

### Coulis function



Coulis for in-glass preparations



Strawberry coulis for jams



Coulis for smoothies



### Citrus press function



Lemon Juice

- Ref. **27393** - Cuisine kit for R201/ R201 Ultra/ R201 E/ R201 Ultra E **1+2+3**
- Ref. **27396** - Cuisine kit for R301/ R301 Ultra/ R401/ R402/ R402 V.V. **1+2+3**
- Ref. **27392** - Citrus press for R201/ R201 Ultra/ R201 E/ R201 Ultra E **2+3**
- Ref. **27395** - Citrus press for R301/ R301 Ultra/ R401/ R402/ R402 V.V. **2+3**

Complete selection of discs, refer page 14



### R 301

Option :  
Cuisine Kit

3.7 L

- **Power** : 650 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
  - **3.7 litre cutter bowl** in polypropylene and smooth blade included.
  - **Vegetable slicer with ejection** equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions** (HxLxW) : 550 x 325 x 300 mm.



### R 301 Ultra

Option :  
Cuisine Kit

3.7 L

- **Power** : 650 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
  - **New 3.7 litre stainless steel bowl** with brushed finition and ergonomic handle.
  - **Vegetable slicer with ejection** equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions** (HxLxW) : 550 x 325 x 300 mm.

Voltages	R 301		R 301 Ultra	
	Ref.		Ref.	
230V/50/1	<b>2525</b>		<b>2547</b>	
230V/50/1 UK plug	<b>2446</b>		<b>2447</b>	
120V/60/1	<b>2528</b>		<b>2541</b>	
220V/60/1	<b>2537</b>		<b>2543</b>	

#### 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.

Motor base	R 301	
	Ref.	
230V/50/1	<b>22368</b>	
230V/50/1 UK plug	<b>22370</b>	
120V/60/1	<b>22374</b>	
220V/60/1	<b>22373</b>	
R 301 Ultra		
Ref.		
230V/50/1	<b>22375</b>	
230V/50/1 UK plug	<b>22377</b>	
120V/60/1	<b>22381</b>	
220V/60/1	<b>22380</b>	

OPTIONS	R 301		R 301 Ultra	
	Ref.		Ref.	
Coarse serrated blade	<b>27288</b>		<b>27288</b>	
Fine Serrated blade <b>Special parsley</b>	<b>27287</b>		<b>27287</b>	
Additional smooth blade	<b>27286</b>		<b>27286</b>	
Cutter attachment	<b>27272</b>		<b>27278</b>	
Vegetable slicer attachment (Without disc)	<b>27295</b>		<b>27295</b>	
Citrus Press	<b>27395</b>		<b>27395</b>	
Cuisine Kit	<b>27396</b>		<b>27396</b>	



Complete selection of discs, refer page 14



## R 401

Option : Cuisine Kit

4.5 L

- **Power :** 700 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
  - New **4.5 litre stainless steel bowl** with brushed finition and with new ergonomic handle.
  - **Stainless steel vegetable preparation bowl** with lid made from ABS equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 570 x 320 x 304 mm.



Voltages	Ref.
230V/50/1	<b>2425</b>
230V/50/1 UK plug	<b>2449</b>
120V/60/1	<b>2426</b>
220V/60/1	<b>2429</b>

### 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

170 €

### Motor base

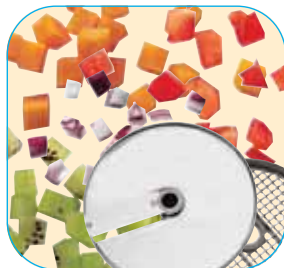
### R 401

	Ref.
230V/50/1	<b>22446</b>
230V/50/1 UK plug	<b>22448</b>
120V/60/1	<b>22447</b>
220V/60/1	<b>22450</b>

### OPTIONS

### R 401

	Ref.
Coarse serrated blade	<b>27346</b>
Fine Serrated blade <b>Special parsley</b>	<b>27345</b>
Additional smooth blade	<b>27344</b>
Cutter attachment	<b>27342</b>
Vegetable slicer attachment (without disc)	<b>27252</b>
Citrus Press	<b>27395</b>
Cuisine Kit	<b>27396</b>



Complete selection of discs, refer page 14



### R 402 THREE PHASE

- **Power** : 750 Watts - Three phase.
- **2 speeds** : 750/1500 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** :
  - New **4.5 litre stainless steel bowl** with brushed finition and with new ergonomic handle.
  - **Stainless steel vegetable preparation bowl** with lid made from ABS equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm<sup>2</sup>) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Dicing and French fries capability.**
- **Complete selection of 27 stainless steel discs available.**
- **Dimensions (HxLxW)** : 590 x 320 x 304 mm.

Option : Cuisine Kit

4.5 L

3 Dicing cuts and 2 French Fries cuts available



### R 402 SINGLE PHASE

- **2 speeds** : 500/1500 rpm. - Single phase.
- Other characteristics same as above.

Option : Cuisine Kit

4.5 L

3 Dicing cuts and 2 French Fries cuts available



### R 402 V.V. VARIABLE SPEED

- **Power** : 1000 Watts - Single phase.
  - **Variable speed** : from 300 to 3500 rpm in cutter, from 300 to 1000 rpm in vegetable preparation
- Other characteristics same as above.

Option : Cuisine Kit

4.5 L

3 Dicing cuts and 2 French Fries cuts available



Voltages	R 402	R 402 V.V.
	Ref.	Ref.
400V/50/3	<b>2433</b>	
220V/60/3	<b>2434</b>	
380V/60/3	<b>2435</b>	
230V/50/3	<b>2432</b>	
230V/50-60/1		<b>2444</b>
230V/50/1 UK	<b>2454</b>	
230V/50/1	<b>2453</b>	
120V/60/1	<b>2459</b>	

#### SUGGESTED PACK OF DISCS :

Ref. **1944** - Suggested pack of 6 discs for R402/R402 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.

225 €

Motor base	R 402
	Ref.
400V/50/3	<b>22455</b>
220V/60/3	<b>22456</b>
380V/60/3	<b>22457</b>
230V/50/3	<b>22454</b>
Motor base	R 402 V.V.
	Ref.
230V/50-60/1	<b>22459</b>

OPTIONS	R 402/R 402 V.V.
	Ref.
Coarse serrated blade	<b>27346</b>
Fine Serrated blade <span style="background-color: green; color: white; padding: 2px;">Special parsley</span>	<b>27345</b>
Additional smooth blade	<b>27344</b>
Cutter attachment	<b>27342</b>
Vegetable slicer attachment (without disc)	<b>27252</b>
Citrus Press	<b>27395</b>
Cuisine Kit	<b>27396</b>



## R 502

- **Power:** 1000 Watts.
- **Voltage:** Three phase.
- **2 speeds:** 750/1500 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
  - 5.5 litre stainless steel bowl with handle and smooth blade included.
  - New veg'prep attachment: Large hopper of 139 cm<sup>2</sup> and cylindrical hopper (Ø: 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW):** 665 x 380 x 350 mm.

5.5 L

9 Dicing cuts and 3 French Fries cuts available



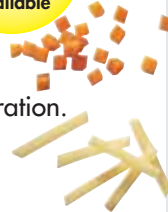
## R 502 V.V. VARIABLE SPEED

- **Power :** 1300 Watts.
- **Voltage :** Single phase 230 V.
- **Variable speed :** from 300 to 3500 rpm in cutter, from 300 to 1000 rpm in vegetable preparation.
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.

R-MIX®

5.5 L

9 Dicing cuts and 3 French Fries cuts available



Other characteristics same as above.

Voltages	R 502		R 502 V.V.	
	Ref.		Ref.	
230-400V/50/3	2468			
400V/50/3	2483			
220V/60/3	2485			
380V/60/3	2482			
230V/50-60/1			2481	



### 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.

Motor base	R 502	
	Ref.	
230-400V/50/3	24293	
400V/50/3	24290	
220V/60/3	24292	
380V/60/3	24289	
Motor base	R 502 V.V.	
	Ref.	
230V/50-60/1	24318	

OPTIONS	R 502/R 502 V.V.	
	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	
Cutter attachment	27127	
Vegetable slicer attachment (without disc)	27340	

Complete selection of discs, refer page 14



ALL STAINLESS STEEL KNIFE

### R 602

- **Power:** 1200 Watts. • **Voltage:** Three phase 400 V.
- **2 speeds:** 750/1500 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
  - **7 litre stainless steel bowl** with handle and stainless steel smooth blade assembly. Removable blades.
  - **New veg'prep accessory:** Large hopper of 139 cm<sup>2</sup> and cylindrical hopper (Ø: 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW):** 665 x 380 x 350 mm.

7 L

9 Dicing cuts and 3 French Fries cuts available



### R 602 V.V. VARIABLE SPEED

R-MIX®

7 L

- **Power :** 1500 Watts.
  - **Voltage :** Single phase.
  - **Variable speed :** from 300 to 3500 rpm in cutter, from 300 to 1000 rpm in vegetable preparation.
  - **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- Other characteristics same as above.

9 Dicing cuts and 3 French Fries cuts available



Voltages	R 602		R 602 V.V.	
	Ref.		Ref.	
230-400V/50/3	<b>2469</b>			
400V/50/3	<b>2475</b>			
220V/60/3	<b>2477</b>			
380V/60/3	<b>2474</b>			
230V/50-60/1			<b>2471</b>	

#### 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.

Motor Base	R 602
	Ref.
230-400V/50/3	<b>24298</b>
400V/50/3	<b>24295</b>
220V/60/3	<b>24297</b>
380V/60/3	<b>24294</b>
Motor Base	R 602 V.V.
	Ref.
230V/50-60/1	<b>24301</b>

OPTIONS	R 602 / R 602 V.V.
	Ref.
Stainless steel coarse serrated blade assembly	<b>27125</b>
Stainless steel fine serrated blade assembly	<b>27352</b>
Stainless steel additional smooth blade assembly	<b>27124</b>
Lower serrated blade, per unit	<b>117034</b>
Upper serrated blade, per unit	<b>117035</b>
Lower fine serrated blade	<b>106519</b>
Upper fine serrated blade	<b>106520</b>
Lower smooth blade, per unit	<b>117032</b>
Upper smooth blade, per unit	<b>117033</b>
Cutter attachment (with blade)	<b>27128</b>
Vegetable slicer att. (without disc)	<b>27340</b>



## 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**

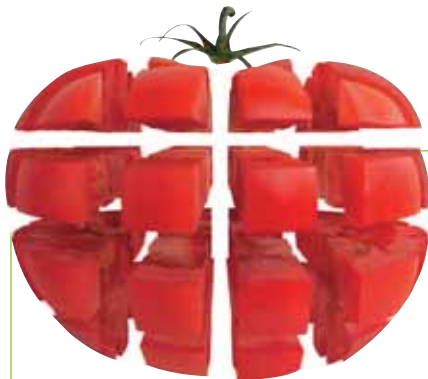
New high precision blade sharpening for a perfect quality cut of fruits and vegetables, and for delicate products such as tomatoes, bananas, strawberries.

- **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.



R 402 / R 402 V.V.  
CL 30



R 502 / R 502 V.V. / R 602 / R 602 V.V.

CL 50 • CL 50 Ultra • 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-CL30 grids
- One side for CL50-CL60 and R502-R602 grids














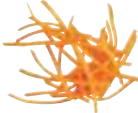




#### Dicing grid cleaning tool

(5mm, 8mm or 10mm)





#### Scraper tool

**New**

	 R 201 / R 211 R 301 R 301 Ultra R 401 CL 20 / CL 25	 R 402 R 402 V.V.	 CL 30	 <b>DISCS</b>	 R 502/R 502 V.V. R 602/R 602 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60
<b>SLICERS</b>				<b>Almonds 0,6 mm</b>	28166
				<b>0,8 mm</b>	28069
	27051		27051	<b>1 mm</b>	28062
	27555		27555	<b>2 mm</b>	28063
	27086		27086	<b>3 mm</b>	28064
	27566		27566	<b>4 mm</b>	28004
	27087		27087	<b>5 mm</b>	28065
	27786		27786	<b>6 mm</b>	<b>New</b> 28196
				<b>8 mm</b>	28066
				<b>10 mm</b>	28067
				<b>14 mm</b>	28068
				<b>4 mm for cooked potatoes</b>	27244
				<b>6 mm for cooked potatoes</b>	27245
<b>RIPPLE CUT SLICERS</b>	27621		27621	<b>2 mm</b>	27068
				<b>3 mm</b>	27069
				<b>5 mm</b>	27070
<b>GRATERS</b>	27588		27588	<b>1,5 mm</b>	28056
	27577		27577	<b>2 mm</b>	28057
	27511		27511	<b>3 mm</b>	28058
				<b>4 mm</b>	28073
				<b>5 mm</b>	28059
	27046		27046	<b>6 mm</b>	
				<b>7 mm</b>	28016
	27632		27632	<b>9 mm</b>	28060
	27764		27764	<b>Parmesan</b>	28061
	27191		27191	<b>Röstis potatoes</b>	27164
	27078		27078	<b>0,7 mm for horseradish paste</b>	
	27079		27079	<b>1 mm for horseradish paste</b>	28055
	27130		27130	<b>1,3 mm for horseradish paste</b>	
<b>JULIENNE</b>				<b>1 x 8 mm</b>	28172
				<b>1 x 30 onions/Cabbage</b>	28153
	27599		27599	<b>2 x 2 mm</b>	28051
				<b>2,5 x 2,5 mm</b>	<b>New</b> 28195
	27080		27080	<b>2 x 4 mm</b>	27072
	27081		27081	<b>2 x 6 mm</b>	27066
				<b>2 x 8 mm</b>	27067
				<b>2 x 10 mm</b>	28173
	27047		27047	<b>3 x 3 mm</b>	28101
	27610		27610	<b>4 x 4 mm</b>	28052
	27048		27048	<b>6 x 6 mm</b>	28053
				<b>8 x 8 mm</b>	28054





	R 402 / R 402 V.V. CL 30	DISCS	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60
<b>DICING EQUIPMENTS</b>    1 DICING GRID + 1 SLICER	■ 27113	5 x 5 x 5 mm	■ 28110
	■ 27114	8 x 8 x 8 mm	■ 28111
	■ 27298	10 x 10 x 10 mm	■ 28112
		12 x 12 x 12 mm	
		14 x 14 x 5 mm (mozzarella)	■ 28181
		14 x 14 x 10 mm	■ 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 (salad)	■ 28180	
<b>FRENCH FRIES EQUIPMENTS</b>  	▲ 27116	8 x 8 mm	▲ 28134 (1)
	▲ 27117	10 x 10 mm	▲ 28135 (1)
		10 x 16 mm	▲ 28158 (1)

## REMINDER



- **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 CL 55 and CL 60 with pusher feed head

## ACCESSORIES

	REF.
<b>POLYCARBONATE WALL DISCS HOLDER</b> For discs R201 to R402 V.V. CL20 to CL30 	27019
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R602 V.V. discs CL50 to CL60 V.V. 	27258
<b>STAINLESS STEEL WALL DISCS HOLDER</b> (receives 6 discs) 	101230
<b>D-CLEAN KIT : CLEANING TOOL DICING GRIDS</b> 	39881
<b>DISC PROTECTOR</b> For R502 to R602 V.V. discs CL50 to CL60 V.V.  	39726



## The widest range of cuts

### Slicers

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



**Almonds 0,6 mm**

Ref. : 28166



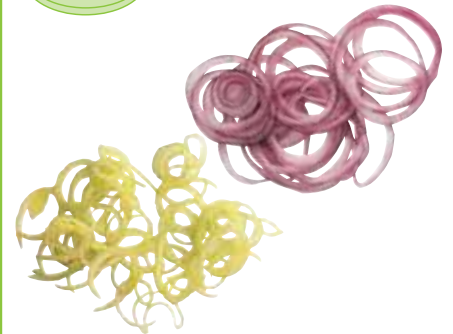
**0,8 mm**

Ref. : 28069



**1 mm**

Ref. : 28062



**2 mm**

Ref. : 28063



**3 mm**

Ref. : 28064



**4 mm**

Ref. : 28004



**5 mm**

Ref. : 28065



**6 mm**

Ref. : 28196



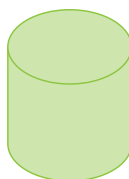
**8 mm**

Ref. : 28066



**10 mm**

Ref. : 28067



**14 mm**

Ref. : 28068



**Cooked potatoes**

**4 mm**

Ref. : 27244



**Cooked potatoes**

**6 mm**

Ref. : 27245

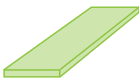






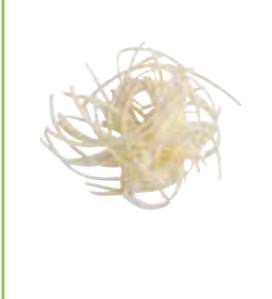

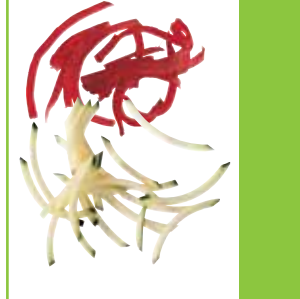




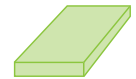













# The widest range of cuts

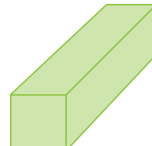





## Julienne

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

 <p><b>1 x 8 mm</b> Ref. 28172</p> 	 <p><b>1x26 mm</b> Onions and cabbage Ref. : 28153</p> 	 <p><b>2 x 2 mm</b> Ref. 28051</p> 	 <p><b>2.5 x 2.5 mm</b> Ref. 28195</p> 	 <p><b>2 x 4 mm</b> Ref. 27072</p> 
 <p><b>2 x 6 mm</b> Ref. 27066</p> 	 <p><b>2 x 8 mm</b> Ref. 27067</p> 	 <p><b>2 x 10 mm</b> Ref. 28173</p> 	 <p><b>3 x 3 mm</b> Ref. 28101</p> 	
 <p><b>4 x 4 mm</b> Ref. 28052</p> 		 <p><b>6 x 6 mm</b> Ref. 28053</p> 	 <p><b>8 x 8 mm</b> Ref. 28054</p> 	

## French Fries

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

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

## Graters

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



**1,5 mm**

Ref. : 28056



**2 mm**

Ref. : 28057



**3 mm**

Ref. : 28058



**4 mm**

Ref. : 28073



**5 mm**

Ref. : 28059



**7 mm**

Ref. : 28016



**9 mm**

Ref. : 28060



**Parmesan**

Ref. : 28061



**Röstis**

Ref. : 27164



**Horseradish**

**1 mm**

Ref. : 28055





# The widest range of cuts

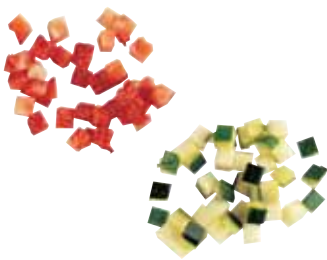
## Dicing Equipments

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

**5x5x5 mm**  
Ref. : 28110



**8x8x8 mm**  
Ref. : 28111



**10x10x10 mm**  
Ref. : 28112



**14x14x5 mm**  
Ref. : 28181



**14x14x10 mm**  
Ref. : 28179



**14x14x14 mm**  
Ref. : 28113



**20x20x20 mm**  
Ref. : 28114



**25x25x25 mm**  
Ref. : 28115



**50x70x25 mm**  
**Lettuce**  
Ref. : 28180



## Ripple cuts

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

**2 mm**  
Ref. : 27068



**3 mm**  
Ref. : 27069



**5 mm**  
Ref. : 27070



# Vegetable preparation machine CL 50 Ultra



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



50 discs for slicing, ripple-cutting, grating, dicing, shredding and making french fries.

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



Stainless-steel motor base.



## CL 20

Recommended for 20 to 60 meals

**Motor base :** 400 W - single phase - 1 speed 1500 rpm - **Vegetable preparation machine :** bowl and lid made in ABS. **Dimensions :** 550 x 325 x 300 mm.



## CL 25

Recommended for 20 to 80 meals

**Motor base :** 450 W - single phase - Polycarbonate motor base - 1 speed 1500 rpm - **Vegetable preparation machine :** stainless steel bowl and lid made in ABS. **Dimensions :** 550 x 320 x 300 mm.



## CL 30

Recommended for 20 to 80 meals

**Motor base :** 500 W - single phase - Metal motor support - 1 speed 375 rpm  
Dicing and French Fries capability. **Dimensions :** 590 x 320 x 304 mm  
Other characteristics same as above.



## CL 50

Recommended for 20 to 300 meals and more

**Motor base :** 550 W - single phase or three phase - 1 speed 375 rpm - **Vegetable preparation machine :** metal and compact vegetable preparation machine. **Dimensions :** 590 x 350 x 320 mm.



## CL 50 Ultra

Recommended for 20 to 300 meals and more

**Motor base :** 600 W - single phase or three phase - Stainless steel motor base  
Other characteristics same as above.



## CL 52

Recommended for 50 to 400 meals and more

**Motor base :** 750 W - three phase - Stainless steel motor base - 1 speed 375 rpm  
**Vegetable preparation machine :** metal and compact vegetable preparation machine. **Dimensions :** 640 x 350 x 360 mm.



## CL 55 Auto

Recommended for 100 to 1000 meals and more

**Motor base :** 1 100 W - three phase - 2 speeds 375 and 750 rpm - **Vegetable preparation machine :** All metal, delivered with all stainless steel automatic feed-head. **Dimensions :** 665 x 480 x 350 mm.



## CL 55 Pusher Feed-Head

Recommended for 100 to 600 meals and more

**Motor base :** 1 100 W - three phase - 2 speeds 375 and 750 rpm - **Vegetable preparation machine :** All metal, delivered with a pusher feed head. **Dimensions :** 920 x 380 x 320 mm.



## CL 60 Auto

Recommended for 300 to 3000 meals and more

**Motor base :** motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm  
Stainless steel motor base. **Dimensions :** 1225 x 600 x 720 mm.



## CL 60 V.V. Auto

Recommended for 300 to 3000 meals and more

**Motor base :** motor single phase 1500 W - Variable speed from 100 to 1000 rpm.- single phased power supply 230 V - **Vegetable preparation machine :** Stainless steel motor base - delivered with all stainless steel automatic feed-head and feeding tray. **Dimensions :**  
Pusher : 1260 x 404 x 545 mm.  
Auto : 1225 x 600 x 720 mm.



## CL 60 Pusher Feed-Head

Recommended for 300 to 3000 meals and more

**Motor base :** motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm  
Stainless steel motor base. **Dimensions :** 1260 x 404 x 545 mm.



### CL 20

- **Power :** 400 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
  - Bowl and lid made in polypropylene.
  - Removable bowl and lid equipped with a large hopper (area : 104 cm<sup>2</sup>) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 550 x 325 x 300 mm.



### CL 25

- **Power :** 450 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
  - Stainless steel bowl and lid made in ABS.
  - Removable bowl and lid equipped with a large hopper (area : 104 cm<sup>2</sup>) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 550 x 320 x 300 mm.



### CL 30

- **Power :** 500 Watts - Single phase.
- **1 speed** 375 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor support.**
- Automatic restart of the machine with the pusher.
- **Delivered with :**
  - Stainless steel bowl and lid made in ABS.
  - Removable bowl and lid equipped with a large hopper (area : 104 cm<sup>2</sup>) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 28 stainless steel discs available.**
- Dicing and French fries capability
- **Dimensions (HxLxW) :** 590 x 320 x 304 mm.

3 Dicing cuts and 2 French Fries cuts available



Voltages	CL 20		CL 25		CL 30	
	Ref.		Ref.		Ref.	
230V/50/1	<a href="#">22394</a>		<a href="#">24426</a>		<a href="#">24383</a>	
230V/50/1 UK plug	<a href="#">22395</a>		<a href="#">24427</a>		<a href="#">24384</a>	
120V/60/1	<a href="#">22399</a>		<a href="#">24431</a>		<a href="#">24386</a>	
220V/60/1	<a href="#">22398</a>		<a href="#">24430</a>		<a href="#">24387</a>	

#### SUGGESTED PACK OF DISCS :

- Ref. **1946** - Suggested pack of 5 discs for CL 20 and CL 25 : 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 and CL 25 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.
- Ref. **1945** - Suggested pack of 6 discs for CL 30 : 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 30 : 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.



Complete selection of discs, refer page 14



**CL 50**

- **Single phase** : Power 550 Watts
- **1 speed** 375 rpm.
- **Three phase** : Power 600 Watts - 1 speed 375 rpm. voltage 400V is also available in to 2 speeds version, 375 and 750 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Motor base made in polycarbonate.**
- Automatic restart of the machine with the pusher.
- **Delivered with** : metal bowl and lid.  
Removable lid equipped with two hoppers :  
- 1 large hopper (area : 139 cm<sup>2</sup>).  
- 1 cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dicing and French Fries capability.**
- **Dimensions (HxLxW)** : 590 x 350 x 320 mm.

Option :  
Potato Ricer  
Attachment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



**CL 50 Ultra**

- **Single phase** : Power 550 Watts.
- **Three phase** : Power 600 Watts.
- **Stainless steel motor base.**

**In option** : stainless steel movable stand ref 27187.  
Other characteristics same as above.

Option :  
Potato Ricer  
Attachment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



**CL 52**

- **Power** : 750 Watts - Three phase.
- **1 speed** 375 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Stainless steel motor base.**
- Automatic restart of the machine with the pusher.
- **Delivered with** :  
- Removable lid equipped with a large hopper full moon (area : 227 cm<sup>2</sup>) with a feed tube included (Ø : 58 mm) for long and delicate vegetables.
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW)** : 640 x 350 x 360 mm.

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



Speed	Voltages	CL 50	CL 50 Ultra	CL 52
		Ref.	Ref.	Ref.
1	230V/50/1	24440	24465	24360
1	230V/50/1 UK plug	24442	24470	24361
1	120V/60/1	24444	24472	24364
1	220V/60/1	24445	24471	24363
1	400V/50/3	24446	24473	24365
1	220V/60/3	24447	24474	24366
1	380V/60/3	24448	24475	24367
2	400V/50/3	24449	24476	
<b>In option</b>	Stainless steel movable stand		27187	

**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.



## Potato Ricer Attachment



- **Feed tube**  
(for CL50 E and CL50 E Ultra only)



- **Paddle and grid**  
available in 2 sizes according to the desired texture: 2 mm and 3 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 **1+2**  
Ref. **28188** - Potato Ricer Equipment Ø 3 mm **1**

For smoother mashed potato, other dimensions available 1.5 mm or 2 mm:

Ref. **28185** - Potato Ricer Attachment Ø 1.5 mm **1+2**  
Ref. **28186** - Potato Ricer Equipment Ø 1.5 mm **1**  
Ref. **28189** - Potato Ricer Attachment Ø 2 mm **1+2**  
Ref. **28187** - Potato Ricer Equipment Ø 2 mm **1**



## CL 55 Pusher Feed-Head 2

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
available



- **Power** : 1 100 Watts - Three phase.
- **2 speeds** 375 and 750 rpm for all three phase models except 220V/60/3.
- **1 speed** 375 rpm for all single phase models and 220V/60/3.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
  - Pusher feed head (227 cm<sup>2</sup>) with feed tube included (Ø : 58 mm).
  - Stainless steel movable stand.
- **No disc included.**
- **No French Fries capability (only with automatic feed head).**
- **Complete selection of 50 discs available.**
- **Dimensions** (HxLxW) without stand : 920 x 380 x 320 mm.

### 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 1 + 3

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



- **Power** : 1 100 Watts - Three phase.
  - **2 speeds** 375 and 750 rpm
  - **1 speed** 375 rpm
  - **Induction motor.** Magnetic safety system and motor brake.
  - **Model on a stainless steel movable stand delivered with :**
    - Stainless steel automatic feed head and half-moon feed head of 121 cm<sup>2</sup>.
  - **No disc included.**
  - **Complete selection of 50 discs available.**
  - **Dimensions** (HxLxW) : 625 x 380 x 330 mm.
- Other characteristics same as above.



Voltages	Speeds (rpm)	CL 55 Pusher Feed-Head with stand		CL 55 Pusher Feed-Head without stand		CL 55 2 Feed-Heads with stand 1 + 3	
		Ref.		Ref.		Ref.	
230/400V/50/3	375 and 750	2593		2595		2591	
400V/50/3	375 and 750	2567		2568		2563	
220V/60/3	375	2739		2747		2606	
380V/60/3	375 and 750	2582		2581		2579	
230V/50/1	375	2733		2741		2600	
120V/60/1	375	2737		2745		2604	
220V/60/1	375	2736		2744		2603	

### SUGGESTED PACK OF DISCS :

- 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.

Complete selection of discs, refer page 14



SPECIAL HIGH OUTPUT

1

2

### CL 55 2 Feed-Heads large output 1 + 2

- **Model on a stainless steel movable stand delivered with :**
    - New Stainless steel automatic feed head and full-moon feed head of 227 cm<sup>2</sup>.
  - **No disc included.**
  - **Complete selection of 50 discs available.**
  - **Dimensions (HxLxW) :** 920 x 380 x 330 mm.
- Other characteristics same as above.

Option : Potato Ricer Equipment

9 Dicing cuts and 3 French Fries cuts available



### CL 55 Automatic Feed-Head 1

- **Power :** 1 100 Watts - Three phase.
- **2 speeds** 375 and 750 rpm for all three phase models except 220V/60/3.
- **1 speed** 375 rpm for all single phase models and 220V/60/3.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
  - Automatic feed head with a large capacity of introduction
  - Stainless steel movable stand.
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW) without stand :** 665 x 480 x 350 mm.

Option : Potato Ricer Equipment

9 Dicing cuts and 3 French Fries cuts available



#### Automatic Feed-Head

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

Voltages	Speeds (rpm)	CL 55 2 Feed-Heads 1 + 2 Large output with stand		CL 55 Automatic Feed-Head with stand		CL 55 Automatic Feed-Head without stand	
		Ref.		Ref.		Ref.	
230/400V/50/3	375 and 750	2592		2594		2596	
400V/50/3	375 and 750	2564		2569		2570	
220V/60/3	375	2616		2755		2763	
380V/60/3	375 and 750	2580		2583		2584	
230V/50/1	375	2610		2749		2757	
120V/60/1	375	2614		2753		2761	
220V/60/1	375	2613		2752		2760	

#### SUGGESTED PACK OF DISCS :

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.



## CL 60 Pusher Feed-Head 2

- **Delivered with :** pusher feed head (227 cm<sup>2</sup>) with vertical feed tube included (Ø : 58 mm). Tilting and removable feed head.
- Automatic restart of the machine with the pusher.
- **No disc included.**
- **No French Fries capability (only with Automatic feed head).**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW) :** 1260 x 404 x 545 mm.

Other characteristics same as above.

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
available



EXTRA BULKY  
VEGETABLES



SPECIAL HIGH OUTPUT

STAINLESS  
STEEL

## CL 60 2 Feed-Heads 1 + 2

- **Power :** 1500 Watts - Three phase.
- **2 speeds :** 375/750 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Automatic restart of the machine with the pusher. Tilting and removable feed head.
- **Delivered with :** all stainless steel automatic feed head with feeding tray and pusher feed head.
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW) :** 1225 x 600 x 720 mm.

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



1



2



Voltages	CL 60 Pusher Feed-Head		CL 60 2 Feed-Heads 1 + 2	
	Ref.		Ref.	
230/400V/50/3	2789		2794	
400V/50/3	2786		2791	
220V/60/3	2788		2793	
380V/60/3	2787		2792	

### SUGGESTED PACK OF DISCS :

- 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.



SPECIAL HIGH OUTPUT

### CL 60 Automatic Feed-Head

- **Power** : 1500 Watts - Three phase.
- **2 speeds** : 375/750 rpm
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Tilting and removable feed head.
- **Delivered with** : stainless steel automatic feed head with feeding tray.
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW)** : 1225 x 600 x 720 mm.

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



#### Automatic Feed-Head

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

### CL 60 V.V. Auto VARIABLE SPEED

- **Power** : 1500 Watts - Single phase.
- **Variable speed** : from 100 to 1000 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Tilting and removable feed head.
- **Delivered with** : all stainless steel automatic feed head with stainless steel feeding tray.
- **No disc included.**
- **Complete selection of 50 discs available.**
- **Dimensions (HxLxW)** : 1225 x 600 x 720 mm.

Option :  
Potato Ricer  
Equipment

9 Dicing cuts  
and 3 French  
Fries cuts  
available



### CL 60 V.V. 2 Feed-Heads VARIABLE SPEED

- **Delivered with** : stainless steel automatic feed head, with feeding tray and pusher feed head with feed tube included.
- Other characteristics same as above.

Option :  
Potato Ricer  
Equipment

Voltages	CL 60 Automatic Feed-Head	CL 60 V.V. Automatic feed-head	CL 60 V.V. 2 Feed-Heads
	Ref.	Ref.	Ref.
230/400V/50/3	<b>2784</b>		
400V/50/3	<b>2781</b>		
220V/60/3	<b>2783</b>		
380V/60/3	<b>2782</b>		
230V/50-60/1		<b>2785</b>	<b>2795</b>

#### SUGGESTED PACK OF DISCS :

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.



CL 55 ACCESSORIES



Automatic Feed-Head

Ref. 28170



Pusher Feed-Head with feed tube included.

Ref. 28103



Feeding tray For pusher feed-head.

Ref. 27154



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 feed-head  
Ø 50 mm - 70 mm

Ref. 28155



Potato Ricer Equipment

Ref. 28186 Ø 1,5 mm  
Ref. 28187 Ø 2 mm  
Ref. 28188 Ø 3 mm



Stainless steel movable stand

Ref. 27246



Stainless steel movable stand  
Delivered without container. To receive «gastro norm 1x1» container. For models CL 52 and CL 55

Ref. 27023

CL 60 ACCESSORIES



Automatic Feed-Head  
With feeding tray.

Ref. 28108



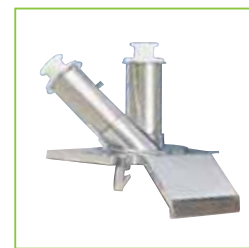
Pusher Feed-Head

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. 28186 Ø 1,5 mm  
Ref. 28187 Ø 2 mm  
Ref. 28188 Ø 3 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. 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 R5 V.V. and R6 V.V. have variable speed's ranging from 300 to 3500 rpm.





**R 2**
**2.9 L**

Recommended for 10 to 20 meals

**Motor base :** 550 W - single phase - 1 speed 1500 rpm - Pulse function

**Cutter :** 2.9 litre stainless steel bowl with brushed finition - Smooth blade included - **In option :** coarse serrated blade and fine serrated blade.

**Dimensions :** 350 x 200 x 280 mm.

**R 2 B**
**2.9 L**

Recommended for 10 to 20 meals

**Motor base :** 550 W - single phase - 1 speed 1500 rpm - **Cutter :** 2.9 litre polycarbonate bowl - Smooth blade included - **In option :** coarse serrated blade and fine serrated blade.

**Dimensions :** 350 x 200 x 280 mm.

**R 3 - 1500**
**3.7 L**

Recommended for 10 to 30 meals

**Motor base :** 650 W - 1 speed 1500 rpm - single phase - **Cutter :** 3.7 litre stainless steel bowl with brushed finition - Smooth blade included - Other characteristics same as above.

**Dimensions :** 400 x 210 x 320 mm.

**R 3 - 3000**
**3.7 L**

Recommended for 10 to 30 meals

1 speed 3000 rpm - Other characteristics same as above.


**R 4**
**4.5 L**

Recommended for 10 to 50 meals

**Metal motor base :** 900 W - three phase or single phase - 2 speeds : 1500/3000 rpm, one speed (1500 rpm) for single phase model - **Cutter :** 4.5 litre stainless steel bowl with brushed finition.

Other characteristics same as above.

**Dimensions :** 440 x 226 x 304 mm.

**R 4 V.V.**
**4.5 L**

Recommended for 10 to 50 meals

**Motor base :** 1000 W - single phase - Variable speed from 300 to 3500 rpm

Other characteristics same as above.

**Dimensions :** 460 x 226 x 304 mm.

**R 5 Plus**
**5.5 L**

Recommended for 20 to 80 meals

**Metal motor base :** 1200 W - three phase - 2 speeds : 1500/3000 rpm - single phased power supply (1500 rpm) - **Cutter :** 5.5 litre stainless steel bowl - Smooth blade included

**In option :** coarse serrated blade

**Dimensions :** 490 x 280 x 350 mm.

**R 5 V.V.**
**5.5 L**

Recommended for 20 to 80 meals

**Motor base :** 1300 W - single phase - Variable speed from 300 to 3500 rpm - **R-mix function**

Other characteristics same as above.

**R-MIX®**
**R 6**
**7 L**

Recommended for 20 to 100 meals

**Metal motor base :** 1300 W - three phase - 2 speeds: 1500/3000 rpm - **Cutter :** 7 litre stainless steel bowl - All-stainless steel smooth blade included - **In option :** coarse serrated blade

**Dimensions :** 520 x 280 x 350 mm.

**R 6 V.V.**
**7 L**

Recommended for 20 to 100 meals

**Metal motor base :** 1500 W - single phase - Variable speed from 300 to 3500 rpm - **R-mix function**

Other characteristics same as above.

**R-MIX®**
**R 8 / R 8 SV**
**8 L**

Recommended for 20 to 150 meals

**New**
**Motor base :** 2200 W - three phase - 2 speeds : 1500/3000 rpm - **Cutter :** 8 litre stainless steel bowl - All-stainless steel smooth blade included - **In option :** coarse serrated blade

 R 8 SV equipped with a vacuum kit **R-VAC®**.

**Dimensions :** 540 x 300 x 520 mm.

**R 10 / R 10 SV**
**11.5 L**

Recommended for 50 to 200 meals

**New**
**Motor base :** 2200 W - three phase - 2 speeds : 1500/3000 rpm. - **Cutter :** 11.5 litre stainless steel bowl - smooth blade included - **In option :** coarse serrated blade - R 10 SV equipped with a vacuum kit **R-VAC®**.

**Dimensions :** 570 x 360 x 565 mm.

**R 10 V.V.**
**11.5 L**

Recommended for 50 to 200 meals

**New**
**Motor base :** 1800 W - single phase 230 V - Variable speed from 50 to 3500 rpm - **R-mix function**

Other characteristics same as above.

**Dimensions :** 570 x 375 x 635 mm.

**R-MIX®**



Straight blade Knife



Coarse chopping



Mixing



Emulsifying



Coarse serrated blade Knife



Kneading



Grinding



Kneading



Fine serrated blade Knife



Fine chopping



Emulsifying



Emulsifying

### 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 1 500	1 kg	1.5 kg	1 kg	0.5 kg	10 to 30	
R 3 3 000	1 kg	1,5 kg	—	0.5 kg		
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	3 kg	5 kg	4 kg	2 kg	20 to 150	
R 10 / R 10 V.V.	4 kg	6 kg	5 kg	3 kg	50 to 200	

## R 2

2.9 L

- **Power** : 550 Watts - Single phase. • **1 speed** 1500 rpm.
- **Polycarbonate motor base.** Pulse function.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 2.9 litre capacity and stainless steel smooth blade.
- **Dimensions** (HxLxW) : 350 x 200 x 280 mm.

## R 2 B

2.9 L

- **Power** : 550 Watts - Single phase.
- 2.9 litre capacity bowl in polycarbonate. Other characteristics same as above except for pulse function.



## R 3-1500

3.7 L

- **Power** : 650 Watts - Single phase. • **Speed** : 1500 rpm.
- **Polycarbonate motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 3.7 litre capacity and stainless steel smooth blade.
- **Dimensions** (HxLxW) : 400 x 210 x 320 mm.



## R 3-3000

- **Speed** : 3000 rpm. Other characteristics same as above.

## R 4

4.5 L

- **Power** : 900 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 4.5 litre capacity and stainless steel smooth blade.
- **Dimensions** (HxLxW) : 440 x 226 x 304 mm.

## R 4-1500

4.5 L

- **Power** : 700 Watts - Single phase. • **Speed** : 1500 rpm.
- Other characteristics same as above.

## R 4 V.V. VARIABLE SPEED

4.5 L

- **Power** : 1000 Watts - Single phase. • **Variable speed** from 300 to 3500 rpm.
- **Dimensions** (HxLxW) : 460 x 226 x 304 mm.
- Other characteristics same as above.



### Voltages

	R 2	R 2 B	R 3-1500	R 3-3000
230V/50/1	Ref. <b>22100</b>	Ref. <b>22113</b>	Ref. <b>22382</b>	Ref. <b>22388</b>
230V/50/1 UK plug	<b>22107</b>		<b>22383</b>	<b>22389</b>
120V/60/1	<b>22109</b>	<b>22116</b>	<b>22387</b>	<b>22393</b>
220V/60/1	<b>22117</b>	<b>22118</b>	<b>22386</b>	<b>22392</b>

	R 4	R 4-1500	R 4 V.V.
400V/50/3	Ref. <b>22437</b>	Ref.	Ref.
220V/60/3	<b>22438</b>		
380V/60/3	<b>22439</b>		
220V/50/3	<b>22440</b>		
230V/50/1		<b>22430</b>	
230V/50/1 UK plug		<b>22434</b>	
120V/60/1		<b>22432</b>	
220V/60/1		<b>22433</b>	
230V/50-60/1			<b>22441</b>

### OPTIONS

	R 2 / R 2 B	R 3-1500 / R 3-3000	R4/R4-1500/R4 V.V.
Coarse serrated blade	Ref. <b>27138</b>	Ref. <b>27288</b>	Ref. <b>27346</b>
Fine serrated blade	<b>27061</b>	<b>27287</b>	<b>27345</b>
Additional smooth blade	<b>27055</b>	<b>27286</b>	<b>27344</b>



5.5 L

**R 5 Plus Three phase**

- **Power** : 1200 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 5.5 litre capacity and stainless steel smooth blade.
- **Dimensions** (HxLxW) : 490 x 280 x 350 mm.

**R 5 Plus Single phase**

5.5 L

- **Power** : 1100 Watts - Single phase.
  - **1 speed** 1500 rpm. Without pulse function.
- Other characteristics same as above.

**R 5 V.V. VARIABLE SPEED**

R-MIX®

- **Power** : 1300 Watts - Single phase.
- **Variable speed** from 300 to 3500 rpm
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 5.5 litre capacity and stainless steel smooth blade.
- **Dimensions** (HxLxW) : 490 x 280 x 350 mm.



ALL STAINLESS STEEL KNIFE

7 L

**R 6**

- **Power** : 1300 Watts - Three phase
- **2 speeds** : 1500/3000 rpm
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : **Stainless steel bowl** with handle 7 litre capacity and stainless steel smooth blade assembly. Removable blades
- **Dimensions** (HxLxW) : 520 x 280 x 350 mm.

**R 6 V.V. VARIABLE SPEED**

R-MIX®

- **Power** : 1500 Watts - **Voltage** : Single phase.
- **Variable speed** from 300 to 3500 rpm.
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : **Stainless steel bowl** with handle 7 litre capacity and stainless steel smooth blade assembly. Removable blades.
- **Dimensions** (HxLxW) : 520 x 280 x 350 mm.

Voltages	R 5 Plus 2 Speeds	R 5 Plus 1 Speed	R 5 V.V.	R 6	R 6 V.V.
	Ref.	Ref.	Ref.	Ref.	Ref.
230-400V/50/3	24312			24317	
400V/50/3	24309			24314	
220V/60/3	24311			24316	
380V/60/3	24313				
230V/50/1		24323			
220V/60/1		24324			
230V/50-60/1			24336		24304

OPTIONS	R 5 Plus / R 5 V.V.	R 6 / R 6 V.V.
	Ref.	Ref.
Coarse serrated blade	27121	
Stainless steel serrated blade assembly (2 blades)		27125
Lower serrated blade, per unit		117034
Upper serrated blade, per unit		117035
Fine serrated blade <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>		27352
Lower fine serrated blade		106520
Upper fine serrated blade		106519
Additional smooth blade	27120	
Additional stainless steel smooth blade assembly (2 blades)		27124
Lower smooth blade, per unit		117032
Upper smooth blade, per unit		117033

## R 8 / R 8 SV Vaccum

**R-VAC®**
**8 L**

- **Power** : 2200 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse fonction. Mechanical safety system and motor brake. Transparent and sealed lid.
- **Delivered with** :
  - **Stainless steel bowl** with handles 8 litre capacity and stainless steel smooth blade. Removable blades.
- **Dimensions** (HxLxW) : 585 x 315 x 545 mm.

\*R 8 SV equipped with a vacuum kit R-VAC®.

## R 8 V.V.

**R-MIX®**
**8 L**

- **Voltage** : Single phase
- **Variable speed**: 300 - 3500 rpm.
- **R-Mix function** : variable speed from 60 to 500 rpm in reverse rotation. Other details as above.


**New**
**ALL STAINLESS STEEL KNIFE**

## R 10 / R 10 SV Vaccum

**R-VAC®**
**11,5 L**

- **Power** : 2200 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse fonction. Mechanical safety system and motor brake. Transparent and sealed lid.
- **Delivered with** :
  - **Stainless steel bowl** with handles 11.5 litre capacity and stainless steel smooth blade assembly. Removable blades.
- **Dimensions** (HxLxW) : 660 x 345 x 560 mm.
- **R 10 SV equipped with a vacuum kit R-VAC®.**

\*R 10 SV equipped with a vacuum kit R-VAC®.

## R 10 V.V.

**R-MIX®**
**11,5 L**

- **Voltage** : Single phase
- **Variable speed**: 300 - 3500 rpm.
- **R-Mix function** : variable speed from 60 to 500 rpm in reverse rotation. Other details as above.


**New**
**ALL STAINLESS STEEL KNIFE**

Voltages	R 8	R 8 SV	R 8 V.V.	R 10	R 10 SV	R 10 V.V.
400V/50/3	Ref. 21291	* order R 8 + Kit R-VAC® ref. 29996		Ref. 21391	* order R 10 + Kit R-VAC® ref. 29996	
220V/60/3	21293			21393		
380V/60/3	21294			21394		
230V/50/3	21295			21395		
220-240V/50-60/1			21285			21385
OPTIONS	R 8		R 10 / R 10 V.V.			
	Ref.		Ref.			
Coarse serrated 2 blade assembly	27383					
Additional 2 smooth blade assembly	27381					
Fine serrated 2 blade assembly	27385					
Coarse serrated 3 blade assembly			27384			
Additional 3 smooth blade assembly			27382			
Fine serrated 3 blade assembly			27386			
Coarse serrated blade, per unit	59281		59281			
Fine serrated blade, per unit	59282		59282			
Smooth serrated blade, per unit	59280		59280			
Vacuum pump 550 W 16 m <sup>2</sup> 230/50/1	69012		69012			
Vacuum adaptation kit R-Vac (without pump)	29996		29996			

**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.



## AT THE LEADING EDGE: VACUUM PROCESSING

**R-VAC®**



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-MIX®**




- 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.




## OPTIONAL STAINLESS STEEL BOWL 3.5 LITRE CAPACITY for R 8, R 10 and R 10 V.V. models




- 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




**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**  
**Build 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.



## R 15 / R 15 SV 15 L

Recommended for 50 to 250 meals and more  
From 3 to 9 kg quantities processed by operation

**Motor base** : 3000 W - three phase - 2 speeds 1500/3000 rpm  
pulse function - **Cutter** : stainless steel bowl 15 litre capacity, smooth blade assembly included (3 blades).  
**In option** : serrated blade assembly, vacuum kit R-VAC® **Dimensions** : 680 x 370 x 615 mm.

**New**



## R 15 V.V.

15 L

R-MIX®

Recommended for 50 to 250 meals and more  
From 3 to 9 kg quantities processed by operation

**Motor base** : 3000 W - Single phase - Variable speed from 50 to 3500 rpm - R-mix function  
Other characteristics same as above.

## R 20 / R 20 SV 20 L

20 L

R-VAC®

Recommended for 50 to 300 meals and more  
From 3 to 10 kg quantities processed by operation

**Motor base** : 4400 W - three phase - 2 speeds 1500/3000 rpm  
pulse function - **Cutter** : stainless steel bowl 20 litre capacity, smooth blade assembly included (3 blades).  
**In option** : serrated blade assembly, vacuum kit R-VAC® **Dimensions** : 760 x 380 x 630 mm.

**New**



## R 20 V.V.

20 L

R-MIX®

Recommended for 50 to 300 meals and more  
From 3 to 10 kg quantities processed by operation

**Motor base** : 4000 W - Single phase - Variable speed from 50 to 3500 rpm - R-mix function  
Other characteristics same as above.

## R 23

23 L

Recommended for 50 to 400 meals and more  
From 4 to 13 kg quantities processed by operation

**Motor base** : 4500 W - three phase - 2 speeds : 1500/3000 rpm  
IP65 control panel equipped with a digital 0-15 timer - pulse function - **Cutter** : tilting and removable  
23 litre stainless steel bowl for easy cleaning - Smooth blade assembly included (3 blades) - **In option** :  
serrated blade assembly, kit blixer **Dimensions** : 1250 x 700 x 600 mm



## R 30

30 L

Recommended for 100 to 500 meals and more  
From 4 to 16 kg quantities processed by operation

**Motor base** : 5400 W - **Cutter** : stainless steel bowl 30 litre capacity.  
Other characteristics same as model R 23. **Dimensions** : 1250 x 720 x 600 mm.



## R 45

45 L

Recommended for 200 to 1000 meals and more  
From 6 to 25 kg quantities processed by operation

**Motor base** : 10 000 W - **Cutter** : stainless steel bowl 45 litre capacity  
Other characteristics same as model R 23. **Dimensions** : 1400 x 760 x 600 mm.



## R 60

60 L

Recommended for 300 to 3000 meals and more  
From 6 to 35 kg quantities processed by operation

**Motor base** : 11 000 W - **Cutter** : stainless steel bowl 60 litre capacity.  
Other characteristics same as model R 23. **Dimensions** : 1400 x 810 x 600 mm.

NB : dimensions (HxLxW)





**Smooth**



**Coarse chopping**



**Mixing**



**Coarse serrated**



**Kneading**



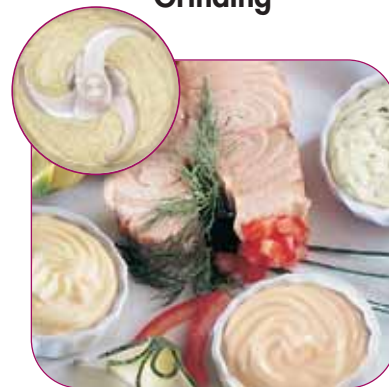
**Grinding**



**Fine serrated**



**Emulsifying**



**Emulsifying**

## 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	6 kg	9 kg	7 kg	5 kg	from 50 to 250	1 to 4 mn
R 20	8 kg	12 kg	10 kg	6 kg	from 50 to 300	
R 23	10 kg	14 kg	11.5 kg	7 kg	from 50 to 400	
R 30	12 kg	17 kg	14 kg	8.5 kg	from 100 to 500	
R 45	18 kg	25 kg	22.5 kg	13.5 kg	from 200 to 1000	
R 60	25 kg	36 kg	30 kg	18 kg	from 300 to 3000	

(1) Maximum working capacity (figure intended for information only - not contractually binding)

(2) Amount of raised dough at 60% hydration



**New**

ALL  
STAINLESS  
STEEL KNIFE

## R 15 / R 15 SV

R-VAC®

15 L

- **Power** : 3000 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse function. Electromechanical safety system and motor brake.
- **Delivered with** :
  - Stainless steel bowl 15 litre capacity
  - Smooth blade assembly included (3 blades)
- **Dimensions** (HxLxW) : 680 x 370 x 615 mm.
- **R 15 SV same characteristics but equipped with a vacuum kit R-VAC®.**

\*R 15 SV equipped with a vacuum kit R-VAC®.

## R 15 V.V.

R-MIX®

15 L

- **Voltage** : Three phase
  - **Variable speed** : 300 - 3500 rpm.
  - **R-Mix function** : variable speed from 60 to 500 rpm in reverse rotation.
- Other details as above.



**New**

ALL  
STAINLESS  
STEEL KNIFE

## R 20 / R 20 SV

20 L

- **Power** : 4400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse function. Electromechanical safety system and motor brake.
- **Delivered with** :
  - Stainless steel bowl 20 litre capacity
  - Smooth blade assembly included (3 blades)
- **Dimensions** (HxLxW) : 705 x 375 x 635 mm.
- **R 20 SV same characteristics but equipped with a vacuum kit R-VAC®.**

\*R 20 SV equipped with a vacuum kit R-VAC®.

## R 20 V.V.

R-MIX®

20 L

- **Voltage** : Three phase
  - **Variable speed** : 300 - 3500 rpm.
  - **R-Mix function** : variable speed from 60 to 500 rpm in reverse rotation.
- Other details as above.

Voltages	R 15	R 15 SV	R 15 V.V.	R 20	R 20 SV	R 20 V.V.
	Ref. _____	Ref. _____	Ref. _____	Ref. _____	Ref. _____	Ref. _____
400V/50/3	<b>51491</b>	*order R 20 + Kit R-VAC® ref. 29996	_____	<b>51591</b>	*order R 20 + Kit R-VAC® ref. 29996	_____
220V/60/3	<b>51493</b>		_____	<b>51593</b>		_____
380V/60/3	<b>51494</b>		_____	<b>51594</b>		_____
230V/50/3	<b>51495</b>		_____	<b>51595</b>		_____
380-480V/50-60/3	_____	_____	<b>51487</b>	_____	_____	<b>51587</b>



### OPTIONS

R 15 / R20

	Ref.
Coarse serrated blade assembly (3 blades)	<b>57098</b>
Fine serrated blade assembly (3 blades)	<b>57099</b>
Additional smooth blade assembly (3 blades)	<b>57097</b>
Coarse serrated blade	<b>59393</b>
Smooth blade	<b>59392</b>
Fine serrated blade	<b>59359</b>
Vacuum pump 550 W - 16 m <sup>2</sup> /h 230V/50/1	<b>69012</b>
Vacuum adaptation kit R-Vac (without pump)	<b>29996</b>

## R 23

23 L

- **Power** : 4500 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
  - **Stainless steel tilting and removable 23 litre bowl.**
  - **Smooth blade assembly included (3 blades). Removable blades.**
  - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 700 x 600 mm.
- **In option :**
  - Blixer kit including : - Scraper for both bowl and lid
  - Serrated blade assembly (2 blades).


 ALL  
STAINLESS  
STEEL KNIFE

## R 30

30 L

- **Power** : 5400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
  - **Stainless steel tilting and removable 30 litre bowl.**
  - **Smooth blade assembly included (3 blades). Removable blades.**
  - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 720 x 600 mm.
- **In option :**
  - Blixer kit including : - Scraper for both bowl and lid
  - Serrated blade assembly (2 blades).


 ALL  
STAINLESS  
STEEL KNIFE

Voltages	R 23		R 30		Option : Blixer kit	Ref.
	Ref.		Ref.			
400V/50/3	<b>51033</b>		<b>52066</b>		Blixer 23 Kit	<b>57058</b>
230V/50/3	<b>51039</b>		<b>52069</b>		Additional fine serrated blade	<b>118292</b>
220V/60/3	<b>51034</b>		<b>52067</b>		Blixer 30 kit	<b>57059</b>
380V/60/3	<b>51038</b>		<b>52068</b>		Additional fine serrated blade	<b>118241</b>

OPTIONS	R 23		R 30	
	Ref.		Ref.	
Coarse serrated blade assembly (3 blades)	<b>57070</b>		<b>57075</b>	
Fine serrated blade assembly (3 blades) <span style="background-color: #008000; color: white; padding: 2px;">Special parsley</span>	<b>57072</b>		<b>57077</b>	
Additional smooth blade assembly (3 blades)	<b>57069</b>		<b>57074</b>	
Coarse serrated blade	<b>118294</b>		<b>118286</b>	
Fine serrated blade	<b>118292</b>		<b>118241</b>	
Smooth blade	<b>118217</b>		<b>117950</b>	
3 retractable wheels	<b>57062</b>		<b>57062</b>	

VACUUM MODELS AVAILABLE ON REQUEST



**R 45**

45 L

- **Power** : 10000 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
  - **Stainless steel tilting and removable 45 litre bowl.**
  - **Smooth blade assembly (3 blades). Removable blades.**
  - **Lid wiper.**
- **Dimensions (HxLxW)** : 1400 x 760 x 600 mm.
- **In option :**  
Blixer kit including :
  - Scrapper for both bowl and lid
  - Serrated blade assembly.



**R 60**

60 L

- **Power** : 11000 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
  - **Stainless steel tilting and removable 60 litre bowl.**
  - **Smooth blade assembly (3 blades). Removable blades.**
  - **Lid wiper.**
- **Dimensions (HxLxW)** : 1400 x 810 x 600 mm.
- **In option :**  
Blixer kit including :
  - Scrapper for both bowl and lid
  - Serrated blade assembly (2 blades).

Voltages	R 45		R 60		Option : Blixer Kit	Ref.
	Ref.		Ref.			
400V/50/3	53037		54166		Blixer 45 Kit	57060
230V/50/3	53069		54169		Additional fine serrated blade	118243
220V/60/3	53067		54167		Blixer 60 kit	57061
380V/60/3	53068		54168		Additional fine serrated blade	118245



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

**VACUUM MODELS AVAILABLE ON REQUEST**



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 quantities of liquid ingredients



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





## Healthcare - Pureed food

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 :

- Blended carrots
- Celeriac and red cabbage pureed food
- Variation on a raw cucumber and tomato theme
- Stuffed tomato
- Salmon steak with rice
- Blanquette
- Couscous
- Pear and almond soufflé
- Blended Granny Smith apple
- Blended rice pudding
- Lemon pie
- ...



## Catering - Gastronomy

Chefs in traditional catering settings already use the Blixer® to perform their many different tasks:

- In-a-glass-preparations
- Mises en bouche
- Zakouskis
- Siphons
- Cromesquis
- Emulsions
- Tapenade
- Houmous
- Tarama
- Guacamole
- Pesto
- Anchoyade
- Bell pepper dip
- ...



- Special «powders» for dry or dehydrated food : snails, mushrooms, ham, etc...



## Blixer 2

2.9 L

From 0.2 to 1.5 kg quantities processed by operation.

Special for portion menus

**Motor base :** 700 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 2,9 litre capacity maximum liquid capacity of 1 litre - delivered with a fine serrated blade - **Dimensions :** 420 x 210 x 330 mm.



## Blixer 3

3.7 L

From 0.3 to 2 kg quantities processed by operation.

**Motor base :** 750 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 3.7 litre capacity maximum liquid capacity of 2 litre - delivered with a fine serrated blade - **Dimensions :** 420 x 210 x 330 mm.



## Blixer 4

4.5 L

From 0.4 to 3 kg quantities processed by operation.

**Motor base :** 1000 W - three phase - 2 speeds : 1500/3000 rpm - **Blixer :** stainless steel 4.5 litre capacity bowl with handle - Maximum liquid capacity of 3 litre - Metal motor base - delivered with a fine serrated blade - **Dimensions :** 460 x 226 x 304 mm.



## Blixer 4 V.V.

4.5 L

From 0.4 to 3 kg quantities processed by operation.

**Motor base :** 1100 W - Single phase 230 V - Variable speed from 300 to 3500 rpm. Other characteristics same as above. **Dimensions :** 480 x 226 x 304 mm.



## Blixer 5 Plus

5.5 L

From 0.5 to 3.5 kg quantities processed by operation.

**Motor base :** 1300 W - three phase - Metal motor base - 2 speeds : 1500/3000 rpm delivered with 1 fine serrated blade - **Blixer :** stainless steel bowl 5.5 litre capacity - maximum liquid capacity of 3.5 litre. **Dimensions :** 500 x 270 x 340 mm.



## Blixer 5 V.V.

5.5 L

From 0.5 to 3.5 kg quantities processed by operation.

**Motor base :** 1400 W - Single phase 230 V - Variable speed from 300 to 3500 rpm. Other characteristics same as above.



## Blixer 6

7 L

From 0.6 to 4.5 kg quantities processed by operation.

**Motor base :** 1300 W - Single phase 230 V - Metal motor base - 2 speeds : 1500/3000 rpm. **Blixer :** stainless steel bowl 7 litre capacity - maximum liquid capacity of 4.5 litre - delivered with 1 fine serrated blade. **Dimensions :** 535 x 270 x 370 mm.



## Blixer 6 V.V.

7 L

From 0.6 to 4.5 kg quantities processed by operation.

**Motor base :** 1500 W - three phase 400 V - Variable speed from 300 to 3500 rpm. Other characteristics same as above.

**Blixer 8**

8 L

From 1 to 5 kg quantities processed by operation.

**New**

**Motor base:** 2200 W - three phase - 2 speeds: 1500/3000 rpm - **Blixer:** stainless steel bowl 8 litre capacity maximum liquid capacity of 5 litre - delivered with 1 fine serrated blade assembly.

**Dimensions:** 605 x 315 x 545 mm.

**Blixer 8 V.V.**

8 L

From 1 to 5 kg quantities processed by operation.

**New**

**Motor base:** 2200 W - Single phase - Variable speed from 300 to 3500 rpm.  
Other details as above.

**Blixer 10**

11,5 L

From 1 to 6.5 kg quantities processed by operation.

**New**

**Motor base:** 2600 W - three phase - 2 speeds: 1500/3000 rpm - **Blixer:** stainless steel bowl 11.5 litre capacity maximum liquid capacity of 6.5 litre - delivered with 1 fine serrated blade assembly.

**Dimensions:** 680 x 315 x 545 mm.

**Blixer 10 V.V.**

11,5 L

From 1 to 6.5 kg quantities processed by operation.

**New**

**Motor base:** 2600 W - Single phase - Variable speed from 300 to 3500 rpm.  
Other details as above.

**Blixer 15**

15 L

From 3 to 10 kg quantities processed by operation.

**New**

**Motor base:** 3000 W - three phase - 2 speeds: 1500/3000 rpm - **Blixer:** stainless steel bowl 15 litre capacity maximum liquid capacity of 10 litre - delivered with 1 fine serrated blade assembly.

**Dimensions:** 700 x 315 x 545 mm.

**Blixer 15 V.V.**

15 L

From 3 to 10 kg quantities processed by operation.

**New**

**Motor base:** 3000 W - Single phase - Variable speed from 300 to 3500 rpm.  
Other details as above.

**Blixer 20**

20 L

From 3 to 13 kg quantities processed by operation.

**New**

**Motor base:** 4000 W - three phase - 2 speeds: 1500/3000 rpm - **Blixer:** stainless steel bowl 20 litre capacity maximum liquid capacity of 13 litre - delivered with 1 fine serrated blade assembly.

**Dimensions:** 780 x 380 x 630 mm.

**Blixer 20 V.V.**

20 L

From 3 to 13 kg quantities processed by operation.

**New**

**Motor base:** 4000 W - Single phase - Variable speed from 300 to 3500 rpm.  
Other details as above.



## STARTER



Celeriac and red cabbage pureed food



Variation on a raw cucumber and tomato theme

## MAIN DISH



Salmon steak with rice



Blanquette

## DESSERT



Pear and almond soufflé



Blended Granny Smith apple

### Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)	Number of blended meals
<b>Blixer 2</b>	2.9	0.2 to 1.5	1 to 15
<b>Blixer 3</b>	3.7	0.3 to 2	5 to 30
<b>Blixer 4</b>	4.5	0.4 to 3	10 to 50
<b>Blixer 4 V.V.</b>			
<b>Blixer 5 Plus</b>	5.5	0.5 to 3.5	15 to 80
<b>Blixer 5 V.V.</b>			
<b>Blixer 6</b>	7	0.6 to 4.5	20 to 100
<b>Blixer 6 V.V.</b>			
<b>Blixer 8-8 V.V.</b>	8	1 to 5	25 to 150
<b>Blixer 10-10 V.V.</b>	10	2 to 6.5	30 to 200
<b>Blixer 15-15 V.V.</b>	15	3 to 10	40 to 300
<b>Blixer 20-20 V.V.</b>	20	3 to 13	50 to 400



Special for portion menus **2.9 L**

### Blixer 2

- **Power** : 700 Watts - Single phase.
- **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Mechanical safety system and motor brake.
- **Delivered with:**
  - **Stainless steel 2.9 litre capacity bowl** with handle.
  - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



**3.7 L**

### Blixer 3

- **Power** : 750 Watts - Single phase. • **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
  - **Stainless steel 3.7 litre capacity bowl** with handle.
  - **High liquid capacity bowl.**
  - **Fine serrated blade.**
  - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



**4.5 L**

### Blixer 4-3000 Single phase

- **Power** : 900 Watts - Single phase. • **1 speed** : 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor support.**
- **Delivered with:**
  - **Stainless steel 4.5 litre capacity bowl** with handle.
  - **High liquid capacity bowl.**
  - **Fine serrated blade.**
  - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 460 x 226 x 304 mm.

### Blixer 4 Three phase

- **Power** : 1000 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- Other characteristics same as above.

### Blixer 4 V.V. VARIABLE SPEED

- **Power** : 1100 Watts - Single phase. • **Variable speed** from 300 to 3500 rpm.
  - **Dimensions (HxLxW)** : 480 x 226 x 304 mm.
- Other characteristics same as above.



Voltages	Blixer 2	Blixer 3	Blixer 4	Blixer 4 V.V.
	Ref.	Ref.	Ref.	Ref.
400V/50/3			<b>33215</b>	
220V/60/3			<b>33216</b>	
380V/60/3			<b>33217</b>	
220V/50/3			<b>33218</b>	
230V/50/1	<b>33228</b>	<b>33197</b>	<b>33208</b>	
230V/50/1 UK plug	<b>33232</b>	<b>33198</b>	<b>33209</b>	
120V/60/1	<b>33234</b>	<b>33202</b>	<b>33210</b>	
220V/60/1	<b>33233</b>	<b>33201</b>	<b>33211</b>	
230V/50-60/1				<b>33220</b>
OPTIONS	Blixer 2	Blixer 3	Blixer 4	
	Ref.	Ref.	Ref.	Ref.
Coarse serrated blade	<b>27371</b>	<b>27348</b>	<b>27349</b>	
Additional fine serrated blade	<b>27370</b>	<b>27347</b>	<b>27350</b>	

**Blixer 5 Plus** Three phase

5.5 L

- **Power** : 1300 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Delivered with :**
  - **Stainless steel 5.5 litre capacity bowl** with handle.
  - **High liquid capacity bowl.**
  - **Fine serrated blade.**
  - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW)** : 500 x 270 x 340 mm.



**Blixer 5 Plus** Single phase

- **Power** : 1300 Watts - Single phase.
  - **1 speed** : 3000 rpm - without pulse function.
- Other characteristics same as above.

**Blixer 5 V.V. VARIABLE SPEED**

- **Power** : 1400 Watts - Single phase.
  - **Variable speed** from 300 to 3500 rpm.
- Other characteristics same as above.

**Blixer 6**

7 L

- **Power** : 1300 Watts - Single phase. • **2 speeds** : 1500/3000 rpm
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
  - **Stainless steel 7 litre capacity bowl** with handle.
  - **High liquid capacity bowl.**
  - **Fine serrated blade assembly.**
  - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW)** : 535 x 270 x 370 mm.



**Blixer 6 V.V. VARIABLE SPEED**

- **Power** : 1500 Watts - Single phase.
  - **Variable speed** from 300 to 3500 rpm.
- Other characteristics same as above.



Voltages	Blixer 5 Plus		Blixer 5 V.V.		Blixer 6		Blixer 6 V.V.	
	Ref.		Ref.		Ref.		Ref.	
230-400V/50/3	<b>33166</b>				<b>33226</b>			
400V/50/3	<b>33164</b>				<b>33227</b>			
220V/60/3	<b>33162</b>							
380V/60/3	<b>33163</b>							
230V/50/1	<b>33160</b>							
220V/60/1	<b>33161</b>							
230V/50-60/1			<b>33171</b>				<b>33155</b>	

**OPTIONS**

OPTIONS	Blixer 5 Plus / 5 V.V.		Blixer 6 / Blixer 6 V.V.	
	Ref.		Ref.	
Coarse serrated blade	<b>27180</b>			
Additional fine serrated blade	<b>27155</b>		<b>27169</b>	
Additional upper fine serrated blade			<b>117193</b>	
Additional lower fine serrated blade			<b>117194</b>	



**Blixer 8**

**8 L**

- **Power:** 2200 Watts.
- **Voltage:** Three phase
- **2 speed:** 1500 & 3000 rpm.
- **Delivered with :**
  - **Stainless steel 8 litre bowl** with handle and a fine serrated stainless steel 2 blade assembly.
  - Transparent and sealed lid.
  - Tight sealing lid and a bowl and lid scraper.
- **Dimensions (HxWxD) :** 605 x 315 x 545 mm.

**Blixer 8 V.V.**

- **Voltage :** single phase
  - **Variable speed:** 300 - 3500 rpm.
- Other details as above.



**Blixer 10**

**11.5 L**

- **Power:** 2600 Watts.
- **Voltage:** Three phase
- **2 speed:** 1500 & 3000 rpm.
- **Delivered with :**
  - **Stainless steel 11.5 litre bowl** with handle and a fine serrated stainless steel 3 blade assembly.
  - Transparent and sealed lid.
  - Tight sealing lid and a bowl and lid scraper.
- **Dimensions (HxWxD) :** 680 x 315 x 545 mm.

**Blixer 10 V.V.**

- **Voltage :** single phase
  - **Variable speed:** 300 - 3500 rpm.
- Other details as above.

Voltages	Blixer 8	Blixer 8 V.V.	Blixer 10	Blixer 10 V.V.
	Ref.	Ref.	Ref.	Ref.
400V/50/3	<b>21311</b>		<b>21411</b>	
220V/60/3	<b>21313</b>		<b>21413</b>	
380V/60/3	<b>21314</b>		<b>21414</b>	
230V/50/3	<b>21315</b>		<b>21415</b>	
200-240/50-60/1		<b>21305</b>		<b>21405</b>

OPTIONS	Blixer 8	Blixer 10
	Ref.	Ref.
Fine serrated blade assembly (2 blades)	<b>27377</b>	
Fine serrated blade assembly (3 blades)		<b>27378</b>
Additional fine serrated blade	<b>59282</b>	<b>59282</b>

## Blixer 15

15 L

- **Power:** 3000 Watts.
- **Voltage:** Three phase
- **2 speed:** 1500 & 3000 rpm.
- **Delivered with :**
  - **Stainless steel 15 litre bowl** with handle and a fine serrated stainless steel 3 blade assembly.
  - Transparent and sealed lid.
  - Tight sealing lid and a bowl and lid scraper.
- **Dimensions (HxWxD):** 680 x 315 x 545 mm.



## Blixer 15 V.V.

- **Voltage :** Three phase
  - **Variable speed:** 300 - 3500 rpm.
- Other details as above.

## Blixer 20

20 L

- **Power:** 4000 Watts.
- **Voltage:** Three phase
- **2 speed:** 1500 & 3000 rpm.
- **Delivered with :**
  - **Stainless steel 20 litre bowl** with handle and a fine serrated stainless steel 3 blade assembly.
  - Transparent and sealed lid.
  - Tight sealing lid and a bowl and lid scraper.
- **Dimensions (HxWxD) :** 780 x 380 x 630 mm.



## Blixer 20 V.V.

- **Voltage :** Three phase
  - **Variable speed:** 300 - 3500 rpm.
- Other details as above.

Voltages	Blixer 15		Blixer 15 V.V.		Blixer 20		Blixer 20 V.V.	
	Ref.		Ref.		Ref.		Ref.	
400V/50/3	<b>51511</b>				<b>51611</b>			
220V/60/3	<b>51513</b>				<b>51613</b>			
380V/60/3	<b>51514</b>				<b>51614</b>			
230V/50/3	<b>51515</b>				<b>51615</b>			
380-480V/50-60/3			<b>51507</b>				<b>51607</b>	

OPTIONS	Blixer 15 / Blixer 20	
	Ref.	
Additional fine serrated blade assembly (3 blades)	<b>57102</b>	
Additional fine serrated blade	<b>59359</b>	

LARGE

MP

see page 59



COMPACT

CMP

see page 57

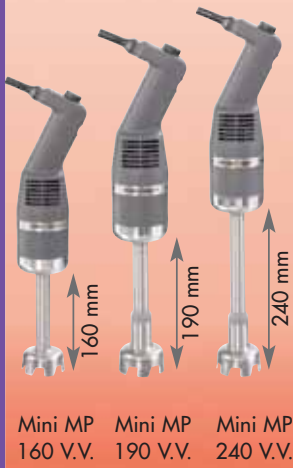
**New**



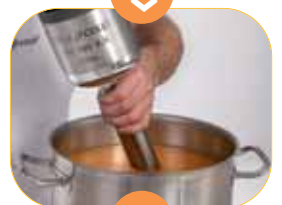
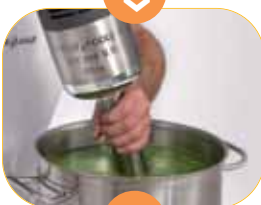
MINI

Mini MP

see page 55



l: Maximum capacity in litre



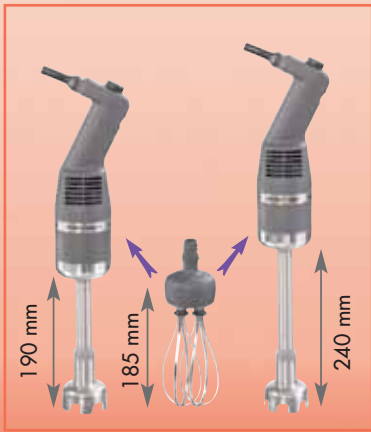
COMBI

see  
page 62

see  
page 65

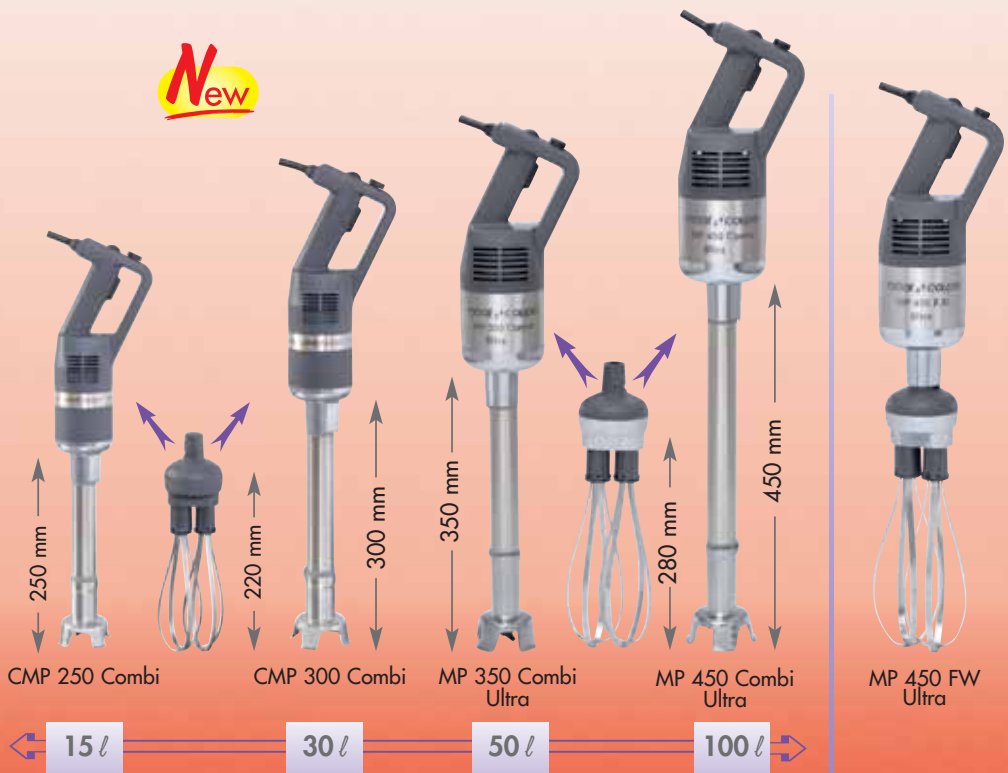
see  
page 62

**New**



Mini MP  
190 Combi

Mini MP  
240 Combi



CMP 250 Combi

CMP 300 Combi

MP 350 Combi  
Ultra

MP 450 Combi  
Ultra

MP 450 FW  
Ultra

15 l

30 l

50 l

100 l

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

**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

**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 Performance.**  
**Ideal for "sauces and small quantities"**



Handle designed for easy grip and effortless use.



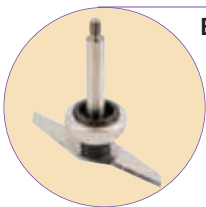
Variable speed button for easier use and speed control



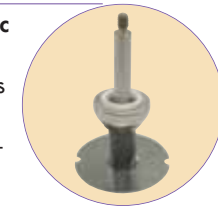
Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



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 V.V.

Mini MP 190 V.V.

Mini MP 240 V.V.



## MINI RANGE

**Mini MP 160 V.V. VARIABLE SPEED**SPEED SELF  
REGULATION  
SYSTEM

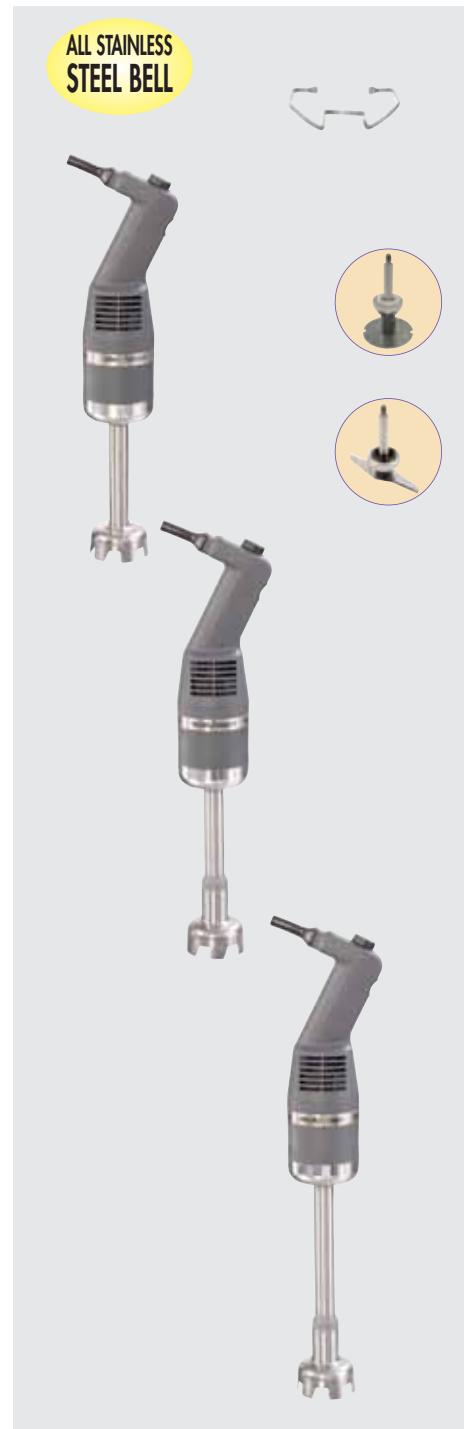
- **Power** : 220 Watts.- Single phase
- **Ideal for small quantities**
- **Variable speed** from 2000 to 12500 rpm.
- **Stainless steel blade, bell disc and tube.**
- **Removable blade and emulsifying disc**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 160 mm - Total length : 455 mm - Ø 78 mm.

Ref. **34690** - Mini MP 160 V.V. 230V/50/1Ref. **34691** - Mini MP 160 V.V. 240V/50/1 UK plugRef. **34695** - Mini MP 160 V.V. 120V/60/1Ref. **34694** - Mini MP 160 V.V. 220V/60/1**Mini MP 190 V.V. VARIABLE SPEED**SPEED SELF  
REGULATION  
SYSTEM

- **Power** : 250 Watts.
  - **Stainless steel blade, bell disc and tube.**
  - **Removable blade and emulsifying disc**, a Robot-Coupe exclusive patented system.
  - Tube length : 190 mm - Total length : 485 mm - Ø 78 mm.
- Other characteristics same as above.

Ref. **34700** - Mini MP 190 V.V. 230V/50/1Ref. **34701** - Mini MP 190 V.V. 240V/50/1 UK plugRef. **34705** - Mini MP 190 V.V. 120V/60/1Ref. **34704** - Mini MP 190 V.V. 220V/60/1Ref. **27333** - Whisk attachment for Mini MP**Mini MP 240 V.V. VARIABLE SPEED**SPEED SELF  
REGULATION  
SYSTEM

- **Power** : 270 Watts.- Single phase
  - Tube length : 240 mm - Total length : 535 mm - Ø 78 mm.
- Other characteristics same as above.

Ref. **34710** - Mini MP 240 V.V. 230V/50/1Ref. **34711** - Mini MP 240 V.V. 240V/50/1 UK plugRef. **34715** - Mini MP 240 V.V. 120V/60/1Ref. **34714** - Mini MP 240 V.V. 220V/60/1Ref. **27333** - Whisk attachment for Mini MP**Mini MP 190 Combi**

See page 62

**Mini MP 240 Combi**

See page 62

**Whisk function**

**COMPACT RANGE CMP**

**Compact, easy to handle appliance designed to meet catering needs**



**NEW  
REMOVABLE  
100%  
STAINLESS-  
STEEL BELL**



**New**

**POWER**

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



**COMFORT**

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

**ERGONOMIC**

Compact, light-weight appliance that is easy to handle



**New**

**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 fine-textured end product in a minimum amount of time.

COMPACT RANGE CMP

**CMP 250 V.V.\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power :** 270 Watts. Single phase.
- **Variable speed** from 2300 to 9600 rpm.
- **Speed self regulation system.**
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Delivered with :** 1 stainless steel wall support.
- Tube length : 250 mm - Total length : 650 mm - Ø 94 mm.

**CMP 300 V.V.\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power :** 300 Watts.
  - **Stainless steel blade, bell and tube.**
  - Tube length : 300 mm - Total length : 660 mm - Ø 94 mm.
- Other characteristics same as above.

**CMP 350 V.V.\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power :** 350 Watts.
  - **Stainless steel blade, bell and tube.**
  - Tube length : 350 mm - Total length : 700 mm - Ø 94 mm.
- Other characteristics same as above.

**CMP 400 V.V.\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power :** 380 Watts.
  - **Stainless steel blade, bell and tube.**
  - Tube length : 400 mm - Total length : 750 mm - Ø 94 mm.
- Other characteristics same as above.



Voltages	CMP 250 V.V.		CMP 300 V.V.		CMP 350 V.V.		CMP 400 V.V.	
	Ref.		Ref.		Ref.		Ref.	
230V/50/1	<a href="#">34240A</a>		<a href="#">34230A</a>		<a href="#">34250A</a>		<a href="#">34260A</a>	
230V/50/1 UK plug	<a href="#">34241A</a>		<a href="#">34231A</a>		<a href="#">34251A</a>		<a href="#">34261A</a>	
120V/60/1	<a href="#">34245A</a>		<a href="#">34235A</a>		<a href="#">34255A</a>			
220V/60/1	<a href="#">34244A</a>		<a href="#">34234A</a>		<a href="#">34254A</a>			

**CMP 250 Combi**

See page 62

**CMP 300 Combi**

See page 62



**Whisk function**

**LARGE RANGE MP Ultra**



**STAINLESS STEEL**

**STAINLESS STEEL**

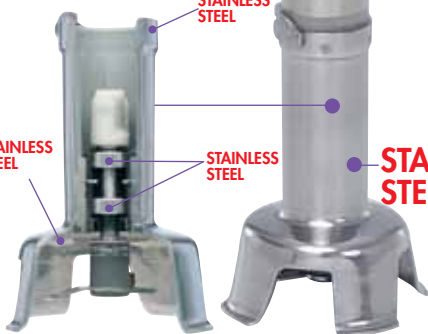
**STAINLESS STEEL**

**STAINLESS STEEL**

**STAINLESS STEEL**

**STAINLESS STEEL**

**STAINLESS STEEL**



**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 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\***

- **Power** : 440 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 350 mm - Total length : 740 mm - Ø 125 mm.
- Stainless steel motor base.

**MP 350 V.V. Ultra\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power** : 440 Watts. Single phase.
- **Variable speed** from 1500 to 9000 rpm.
- **Speed self regulation system.**

Other characteristics same as above.

**MP 450 Ultra\***

- **Power** : 500 Watts.
- **Stainless steel blade, bell and tube.**
- Tube length : 450 mm - Total length : 840 mm - Ø 125 mm.
- Stainless steel motor base.

Other characteristics same as above.

**MP 450 V.V. Ultra\* VARIABLE SPEED**

SPEED SELF REGULATION SYSTEM

- **Power** : 500 Watts.
- **Variable speed** from 1500 to 9000 rpm.
- **Speed self regulation system.**

Other characteristics same as above.



**MP 350 Combi Ultra**

See page 63

**MP 450 Combi Ultra**

See page 63



Voltages	MP 350 Ultra	MP 350 V.V. Ultra	MP 450 Ultra	MP 450 V.V. Ultra
	Ref.	Ref.	Ref.	Ref.
220-240/50-60/1	<b>34600</b>	<b>34640</b>	<b>34610</b>	<b>34650</b>
230V/50/1 UK plug	<b>34601</b>	<b>34641</b>	<b>34611</b>	<b>34651</b>
120V/60/1	<b>34605</b>	<b>34645</b>	<b>34615</b>	<b>34655</b>

**LARGE RANGE MP Ultra**



**MP 550 Ultra\***

- Power : 750 Watts.
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with :** 1 stainless steel wall support.
- **1 speed** 9000 rpm.
- It is recommended to use the MP 550 with a pan support.
- Tube length : 550 mm - Total length : 940 mm - Ø 125 mm.
- Stainless steel motor base.

**MP 600 Ultra\***

- Power : 850 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel blade, bell and tube.**
- It is recommended to use the MP 600 with a pan support.
- Tube length : 600 mm - Total length : 980 mm - Ø 125 mm.
- Stainless steel motor base.

Other characteristics same as above.

**MP 800 Turbo**



- Power : 1000 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel blade, bell and tube.**
- Tube length : 740 mm - Total length : 1130 mm - Ø 125 mm.
- Stainless steel motor housing.
- **EBS new technology :** Electronic booster system, which improves motor performance
- **Double ergonomic handle** for a better user comfort during processing.

Other characteristics same as above.

\* These models can not be equipped with a whisk.

**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

Voltages	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo
220-240V/50-60/1	Ref. <b>34620</b>	Ref. <b>34630</b>	Ref. <b>34490</b>
230V/50/1 UK plug	<b>34621</b>	<b>34631</b>	<b>34491</b>
120V/60/1	<b>34625</b>	<b>34635</b>	<b>34495</b>

## 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...

**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...



MP

CMP

Mini MP

## Combi RANGE

**Mini MP 190 Combi**

- **Power** : 220 Watts. Single phase.
- **Variable speed** : from 2 000 à 12 500 rpm in mixer function.  
from 350 à 1 560 rpm in whisk function.
- **Speed self regulation system.**
- Total length with tube : 485 mm - with whisk : 550 mm, Ø 78 mm.
- **Stainless steel removable blade, bell, tube and whisk (185 mm).**
- Whisk gear box with heavy duty metal parts.

Ref. **34720** - Mini MP 190 Combi 230V/50/1Ref. **34721** - Mini MP 190 Combi 230V/50/1 UK plugRef. **34724** - Mini MP 190 Combi 220V/60/1Ref. **34725** - Mini MP 190 Combi 120V/60/1**Mini MP 240 Combi**

- **Power** : 250 Watts.
- Total length with tube : 535 mm - with whisk : 550 mm, Ø 78 mm.
- Other characteristics same as above.

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

## • COMBI MIXER/WHISK

**CMP 250 Combi**SPEED SELF  
REGULATION  
SYSTEM

- **Power** : 270 Watts. Single phase.
- **Variable speed** : from 2300 to 9600 rpm in mixer function.  
from 500 to 1800 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable blade, bell, whisk and tube. Gear box with heavy duty metal parts.**
- Tube length : 250 mm - Whisk length : 220 mm  
Total length with tube : 640 mm - with whisk : 610 mm - Ø 125 mm.

**CMP 300 Combi**SPEED SELF  
REGULATION  
SYSTEM

- **Power** : 300 Watts.
- Tube length : 300 mm - Whisk length : 220 mm  
Total length with tube : 700 mm - with whisk : 610 mm - Ø 125 mm.
- Other characteristics same as above.

Voltages	CMP 250 Combi		CMP 300 Combi	
	Ref.		Ref.	
230V/50/1	<b>34300A</b>		<b>34310A</b>	
230V/50/1 UK plug	<b>34301A</b>		<b>34311A</b>	
120V/60/1	<b>34305A</b>		<b>34315A</b>	
220V/60/1	<b>34304A</b>		<b>34314A</b>	
OPTIONS	Ref.		Ref.	
Motor base : 230V/50/1	<b>29819</b>		<b>29820</b>	
	<b>29841</b>		<b>29842</b>	
	<b>29833</b>		<b>29834</b>	
Mixer attachment (tube + foot)	<b>27249</b>		<b>27250</b>	
Whisk attachment	<b>27248</b>		<b>27248</b>	

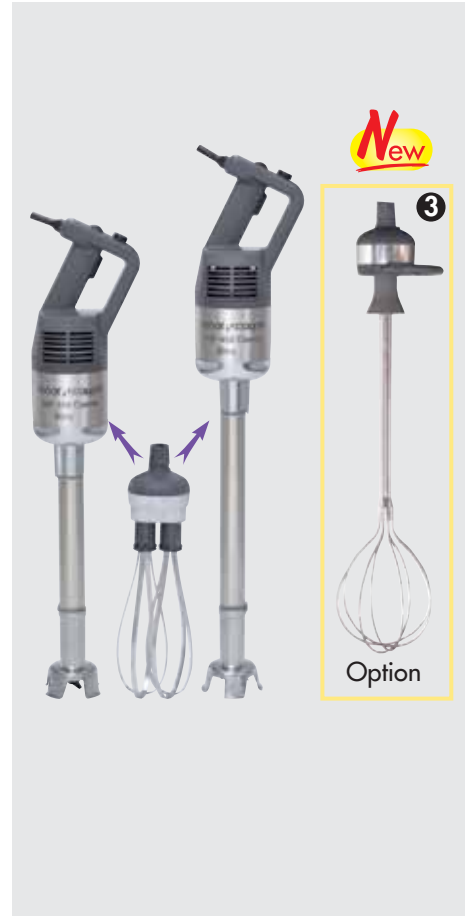


Combi RANGE

MP 350 Combi Ultra

SPEED SELF REGULATION SYSTEM

- **Power :** 440 Watts. Single phase.
- **Variable speed :** from 1500 to 9000 rpm in mixer function.  
from 250 to 1500 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable blade, bell, whisk and tube.**
- **Foot equipped with a 3 level watertightness system.**
- **Metal gearbox** even more resistant when processing pan cakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Tube length : 350 mm - Whisk length : 280 mm  
Total length with tube : 790 mm - with whisk : 805 mm - Ø 125 mm.
- Stainless steel motor base.



MP 450 Combi Ultra

SPEED SELF REGULATION SYSTEM

- **Power :** 500 Watts.
- **Stainless steel removable blade, bell, whisk and tube**
- Tube length : 450 mm - Whisk length : 280 mm  
Total length with tube : 890 mm - with whisk : 840 mm - Ø 125 mm.
- Other characteristics same as above.

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

Voltages

220-240V/50-60/1  
230V/50/1 UK plug  
120V/60/1

MP 350 Combi Ultra

Ref. **34660**  
**34661**  
**34665**

MP 450 Combi Ultra

Ref. **34670**  
**34671**  
**34675**

OPTIONS

Motor base : 230V/50/1  
120V/60/1  
Mixer attachment (tube + foot)  
Whisk attachment equipped with heavy duty metal parts  
Mixing tool Attachment **3**

MP 350 Combi Ultra

Ref. **89028**  
**89055**  
**39354**  
**27210**  
**27355**

MP 450 Combi Ultra

Ref. **89029**  
**89057**  
**39355**  
**27210**  
**27355**



## Combi RANGE



### MP 450 XL FW Ultra

SPEED SELF  
REGULATION  
SYSTEM

**New**

- **Power:** 500 Watts - Single phase.
- **Variable speed** from 150 to 510 rpm.
- **Speed self regulation system.**
- Detachable, 690 mm-long mixing tool.
- Ultra-resistant whisk housing designed to withstand tough tasks such as pureeing potatoes.
- **Delivered with:** 1 stainless steel wall support.
- **Dimensions :** Length 1210 mm, Ø 175 mm.

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

#### ROBUSTESSE

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



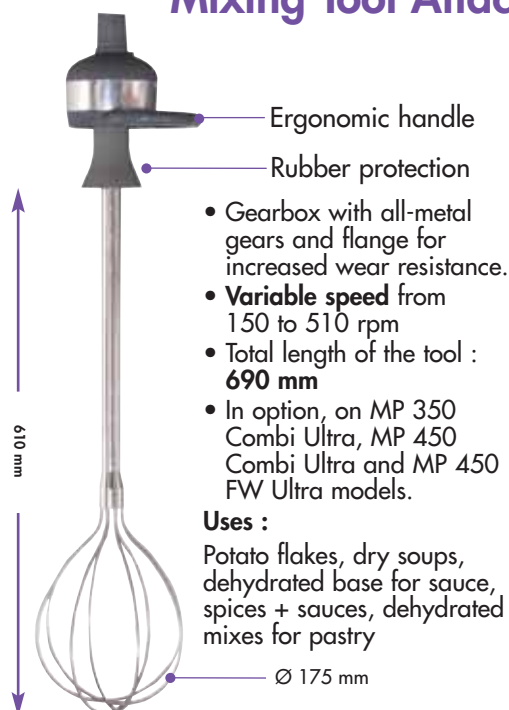
#### ERGONOMIE

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

#### HYGIENE

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

### Mixing Tool Attachment



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

#### Uses :

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



Combi RANGE

MP 450 FW Ultra

SPEED SELF REGULATION SYSTEM

- **Power** : 500 Watts - Single phase.
- **Variable speed** from 250 to 1500 rpm.
- **Speed self regulation system.**
- **Removable whisk.**
- **Metal gearbox** even more resistant when processing pancakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Whisk length : 280 mm - Total length : 800 mm - Ø 125 mm.
- Stainless steel motor base.

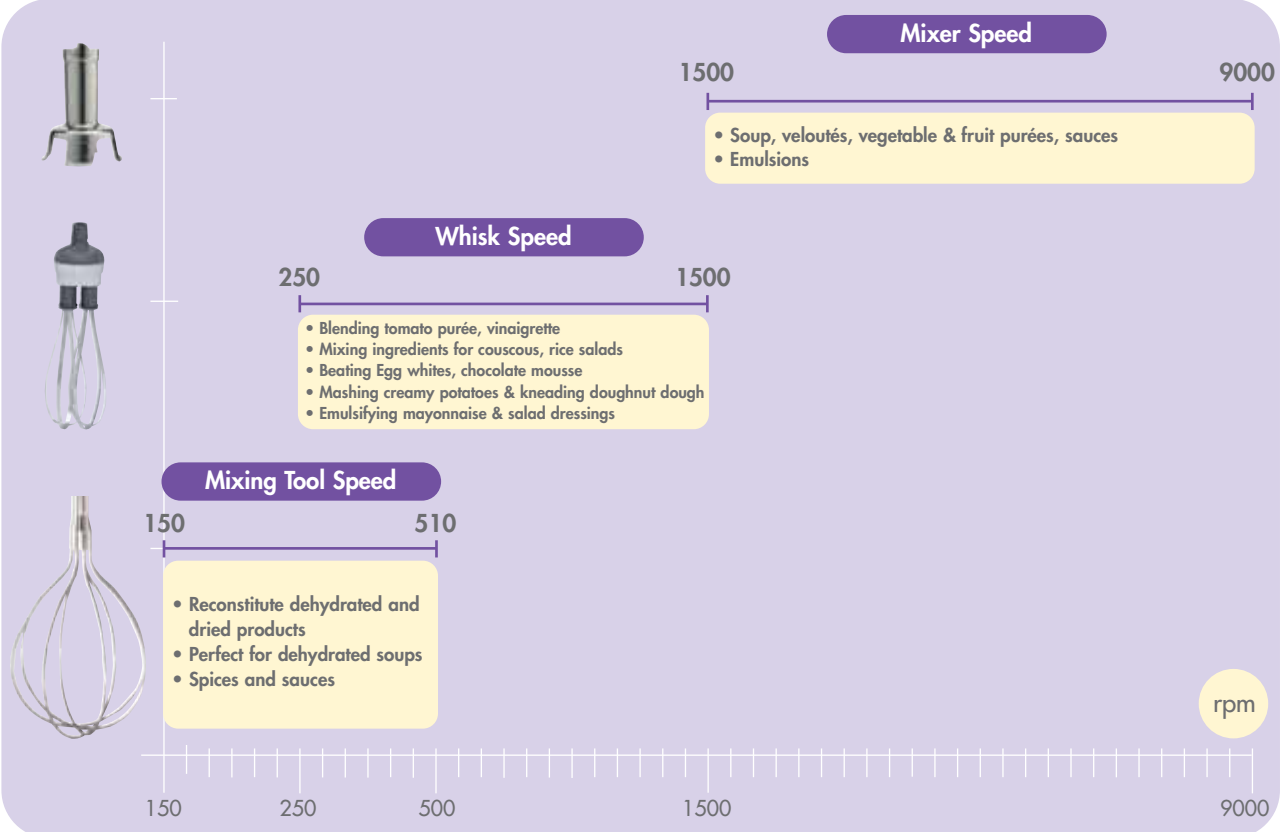


Ref. **34680** - MP 450 FW Ultra 220-240/50-60/1

Ref. **34681** - MP 450 FW Ultra 230/50/1 UK

Ref. **34685** - MP 450 FW Ultra 120/60/1

VARIABLE SPEED



The J80 Ultra Automatic Centrifugal Juicer is applicable to the following market segments



- **Takeaways**

- Fast-food outlets
- Juice bars
- Sandwich bars



- **Institutions**

- Aged care facilities
- Day nurseries
- Hospitals



- **Traditional catering**

- Classic bar / Pubs
- Buffet



- **Kitchen**

- Fruit, vegetable and herb juices for flavouring sauces (e.g beetroot, parsley, ginger)



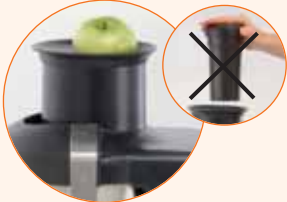
## J 80 Ultra - Automatic Centrifugal Juicer

- **Power:** 700 Watts
- **Voltage:** single phase
- **Induction motor**
- **1 speed:** 3000 rpm
- Patented **automatic feed system**, Ø 79 mm
- Continuous pulp ejection
- **6.5-litre container** slots neatly under the ejector
- Removable **stainless steel basket** for easy cleaning
- **Stainless steel bowl**
- **Dimensions:** (HxWxD) 505 x 235 x 420 mm

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



**PATENTED AUTOMATIC FEED SYSTEM EXCLUSIVELY AVAILABLE ON THE J 80 CENTRIFUGAL JUICER. ITS UNIQUE DESIGN ALLOWS FOR A HIGH THROUGHPUT WITHOUT USING THE PUSHER!**




**Patented automatic feed tube** with a diameter of 79mm for continuous throughput.

**Removeable stainless steel basket** for quick and easy cleaning - no special tool required.



**Powerful and quiet commercial motor.** Constant speed whatever the load.



No-splash spout.



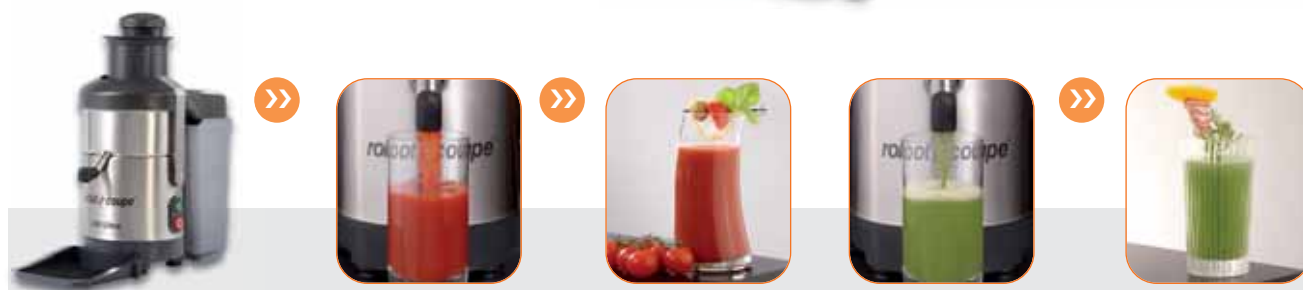
**6.5 litre large capacity pulp container.**



Drip tray to keep the working area clean.



**Robust stainless steel casing** for longevity and ease of cleaning.



### C 40 PressCoulis AUTOMATIC CHINOIS



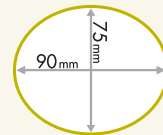
- **Power** : 500 Watts.
- **Voltage** : single phase 230 V.
- **Speed** : 1500 rpm.
- **Metal motor base.**
- **Removable lid and bowl.**
- **Delivered with** : Citrus-press accessory, PressCoulis and juice extractor. Cleaning brush.
- **Dimensions** (HxWxD) : 502 x 237 x 223mm.

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

### ERGONOMICS AND PERFORMANCE !



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



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



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



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



**Stainless-steel basket.**



## C 80

- **Power** : 650 Watts - Single phase.
- **Speed** 1500 rpm.
- **Table top model.** Stainless steel sieve. Continuous feeding of the machine. Automatic ejection of waste.
- **Delivered with :**
  - Perforated basket Ø 1 mm.
- **Dimensions** (HxLxW) : 540 x 610 x 360 mm.



## C 120

- **Power** : 900 Watts - Three phase.
  - **Dimensions** (HxLxW) : 860 x 1030 x 400 mm.
  - **Floor model delivered with stainless steel feet.**
- Other characteristics same as above.



## C 200 SPECIAL INDUSTRY

- **Power** : 1800 Watts - Three phase.
  - **Delivered with :**
    - Perforated basket Ø 1 mm and Ø 3 mm.
  - **Dimensions** (HxLxW) : 860 x 1030 x 400 mm.
- Other characteristics same as above.

## C 200 V.V. VARIABLE SPEED

- **Power** : 1800 Watts - Single phase.
  - Available with a speed variation from 100 to 1800 rpm.
- Other characteristics same as above.



Voltages	C 80		C 120		C 200		C 200 V.V.	
	Ref.		Ref.		Ref.		Ref.	
230-400V/50/3			55000		55006			
220V/60/3			55009		55007			
230V/50/1	55012		55011					
115V/60/1	55014		55022					
220V/60/1	55017							
230V/50-60/1							55018	



OPTIONS	C 80		C 120/C 200	
	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	



## TP180 Bread Slicer

- **Power** : 350 Watts. Single phase.
- **Stainless steel construction.** Induction motor
- **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** (HxLxW) : 920 x 335 x 385 mm.

Ref. **23001** - TP 180 230V/50/1

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

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



## THE PRODUCT'S PLUS

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

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

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

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

Removable breadcrumbs tray

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





**you require a food processor**



How many covers do you serve per day?



Do you require dicing or chips/fries?



Do you require a stainless steel bowl?



**Here is your Food processor**



R 201



R201 Ultra



R 301



R 301 Ultra



R 401



R 402  
R 402 V.V.



R 502  
R 502 V.V.



R 602  
R 602 V.V.



**You require :**  
 a veg prep only, see page 72,  
 a cutter mixer only, see page 73  
 a Blixer only, see page 74



You require a veg'prep only



How many covers do you serve per day?

$\frac{20}{60}$	$\frac{20}{80}$	$\frac{20}{300+}$	$\frac{50}{400+}$	$\frac{100}{1000+}$	$\frac{300}{3000+}$
-----------------	-----------------	-------------------	-------------------	---------------------	---------------------

What quantity do you need to prepare per hour?

up to 40	up to 40	up to 250	up to 300	up to 700	up to 900
up to 120	up to 180	up to 300	up to 420	up to 900	up to 1800

Do you require dicing or French fries?

X	X	✓	✓	✓	✓	✓
---	---	---	---	---	---	---



Here is your veg'prep machine



CL 20



CL 25



CL 30



CL 50  
CL 50 Ultra



CL 52



CL 55



CL 60  
CL 60 V.V.





**you require a cutter mixer only**



How many covers do you serve per day?



What maximum bowl load per batch do you require ?

1 kg

1.5 kg

2.5 kg

3 kg

3.5 kg

4 kg

5.5 kg

Here is your Cutter Mixer



R 2



R 3



R 4  
R 4 V.V.



R 5 Plus  
R 5 V.V.



R 6  
R 6 V.V.

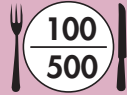
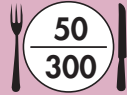
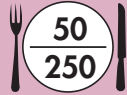


R 8  
R 8 V.V.



R 10  
R 10 V.V.

How many covers do you serve per day?



What maximum bowl load per batch do you require ?

6.5 kg

8 kg

11 kg

14 kg

24 kg

30 kg

Here is your Vertical Cutter Mixer



R 15  
R 15 V.V.



R 20  
R 20 V.V.



R 23



R 30



R 45



R 60



**you need a blixer!**



**CALCULATE THE TOTAL WEIGHT OF PUREED PREPARATIONS PER MEAL**

Starter or dessert	Portion weight		Number of blended meals		
	<input type="text"/> gr	X	<input type="text"/> Meal	=	<input type="text"/> gr
Example :	80 gr	X	10 Meals	=	800 gr

Main course	Portion weight		Number of blended meals		
	<input type="text"/> gr	X	<input type="text"/> Meal	=	<input type="text"/> gr
Example :	300 gr	X	10 Meals	=	800 gr

What amounts do you need to process?

0.2 kg	0.3 kg	0.4 kg	0.5 kg	0.6 kg
-	-	-	-	-
1.5 kg	2 kg	3 kg	3.5 kg	4.5 kg

Do you have a 3-phase power supply?

X	X	✓	X	X	✓	X	✓	X
---	---	---	---	---	---	---	---	---

this is the blixer for you!



Blixer 2	Blixer 3	Blixer 4	Blixer 4-3000	Blixer 4 V.V.	Blixer 5 Plus	Blixer 5 V.V.	Blixer 6	Blixer 6 V.V.

What amounts do you need to process?

1 kg	2 kg	3 kg	3 kg
-	-	-	-
5 kg	6,5 kg	10 kg	13 kg

Do you have a 3-phase power supply?

✓	X	✓	X	✓	✓	✓	✓
---	---	---	---	---	---	---	---

this is the blixer for you!



Blixer 8	Blixer 8 V.V.	Blixer 10	Blixer 10 V.V.	Blixer 15	Blixer 15 V.V.	Blixer 20	Blixer 20 V.V.

## Specific References for Denmark

Ref.	Models	Unit Price €
22268	R201 230/50/1 DK	840
22307	R201 ULTRA 230/50/1 DK	1130
22372	BLOC R301 230/50/1 DK	755
2527	R301 230/50/1 DK	1095
22379	BLOC R301U 230/50 DK	755
2550	R301U 230/50/1 DK	1390
22451	BLOC R401 230/50/1 DK	955
22527	BLOC R402 2V 230/50/1 DK	1340
22461	BLOC R402VV DK	1740
24321	BLOC R602VV 230/50/1 DK	2055
2470	R602VV 230/50-60/1 DK	3590
22397	CL20 230/50/1 DK	850
24429	CL25 230/50/1 DK	955
24389	CL30 230/50/1 DK	1210
24439	CL50 230/50/1 DK	1355
24466	CL50 ULTRA 230/50/1 DK	1445
24452	CL50 GOURM 230/50/1 DK	1860
22267	R2 230/50/1 DK	995
22269	R2B 230/50/1 DK	710
22385	R3 1500 230/50/1 DK	1180
22391	R3 3000 230/50/1 DK	1280
22431	R4 1500 230/50/1 DK	1350
22444	R4VV 230/50-60/1 DK	2035
33229	BLIXER 2 230/50/1 DK	1180
33200	BLIXER 3 230/50/1 DK	1410
33213	BLIXER 4 MONO 230/50/1 DK	1515
33223	BLIXER 4VV 230/50-60/1 DK	2175
56007	J80 Ultra 230/50/1 DK	1130
55047	C40 230/50/1 DK	660

## Specific References for Saudi Arabia

Ref.	Models	Unit Price €
2494	R301U 220/60/1 SAU	1490
22163	Bloc R301 U 220/60/1 SAU	860
22464	CL20 220/60/1/SAU	935
24564	CL25 220/60/1 SAU	970
24435	CL30 220/60/1 SAU	1210
24482	CL50 220/60/1 SAU	1355
2682	CL55 Pusher feed head with stand 220/60/1 SAU	3615
22154	R2 220/60/1 SAU	1080
22484	R3 1500T 220/60/1 SAU	1350
22494	R3 3000T 220/60/1 SAU	1380
22174	R4 220/60/1 SAU	1520
24624	R5 PLUS 220/60/1 SAU	2040
34708	MINI MP190VV 220/60 SAU	285
34258A	CMP 350VV 220/60 SAU	455
34318A	CMP 300 COMBI 220/60/1 SAU	590
56010	J80 ULTRA 220/60/1 SAU	1130

[www.robot-coupe.com](http://www.robot-coupe.com) **NEW WEB SITE**

To access to the after sales service on the web, ask now your access code and password to our sales department.



## For your showrooms and stores



Poster  
Ref. : 450 505



CL 50 Display  
Ref. : 430 416



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

# 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 in 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-COUBE s.n.c.**

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