



R 23

Bowl 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.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 700 x 600 mm.
- **In option :**
 - Blixer kit including : - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

R 30

Bowl 28 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 28 litre bowl.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 720 x 600 mm.
- **In option :**
 - Blixer kit including : - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

Voltages	R 23		R 30		Option : Blixer kit		
	Ref.	€	Ref.	€	Ref.	€	€
400V/50/3	51033	7 715	52066	9 695	Blixer 23 Kit	57058	935
230V/50/3	51039	7 715	52069	9 695	Additional fine serrated blade	118292	95
220V/60/3	51034	7 715	52067	9 695	Blixer 30 kit	57059	975
380V/60/3	51038	8 485	52068	10 660	Additional fine serrated blade	118241	105



OPTIONS	R 23		R 30	
	Ref.	€	Ref.	€
Serrated blade assembly (3 blades)	57070	675	57075	700
Fine serrated blade assembly (3 blades)	57072	650	57077	675
Additional straight blade assembly (3 blades)	57069	625	57074	650
Serrated blade	118294	105	118286	110
Fine serrated blade	118292	95	118241	105
Straight blade	118217	90	117950	100
3 retractable wheels	57062	585	57062	585

VACUUM MODELS AVAILABLE ON REQUEST



R 45

Bowl 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.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW) :** 1400 x 760 x 600 mm.
- **In option :**
 - Blixer kit including :
 - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

R 60

Bowl 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.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW) :** 1400 x 810 x 600 mm.
- **In option :**
 - Blixer kit including :
 - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

Voltages	R 45		R 60		Option : Blixer Kit	Ref.	€
	Ref.	€	Ref.	€			
400V/50/3	53037	13 055	54166	17 800	Blixer 45 Kit	57060	1 025
230V/50/3	53069	13 055	54169	17 800	Additional fine serrated blade	118243	110
220V/60/3	53067	13 055	54167	17 800	Blixer 60 kit	57061	1 375
380V/60/3	53068	14 360	54168	19 580	Additional fine serrated blade	118245	155



OPTIONS	R 45		R 60	
	Ref.	€	Ref.	€
Serrated blade knife (3 blades)	57082	725	57092	1 090
Fine serrated blade knife (3 blades)	57084	700	57095	1 065
Additional straight blade knife (3 blades)	57081	675	57091	1 040
Serrated blade	118287	115	118290	160
Fine serrated blade	118243	110	118245	155
Straight blade	117952	105	117954	150
3 retractable wheels	57062	585	57062	585

VACUUM MODELS AVAILABLE ON REQUEST



THE PRODUCT PLUS

Lid wiper

To wipe the inside of the lid, ensuring perfect visibility during processing.

Knife

- New patented blade profile for an optimum cutting quality.

Lid :

- **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.



Tilting Mecanism

- Ergonomic lever enabling the user to tilt the bowl at various angles.

Control panel :

- **Build in stainless-steel control buttons.**
- 0-15 minute **timer.**
- Pulse control for greater cutting precision.

Vacuum models available

Frame

- 100% stainless-steel
- Perfect stability on the floor,
- Compact,
- Easy cleaning.

Bowl :

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

Wheels (optional)

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.

Since 1991, Robot-Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow. With a Blixer®, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients.

Robot-Coupe Blixers® allow you to make any starter, main dish or dessert you choose!

For all
your spices



as well as

Starter

Celeriac and
red cabbage pureed food



Main Dish

Blanquette pureed food



Dessert

Lemon tart pureed food



Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)	Number of blended meals
Blixer 2	2.9	0.2 to 1.5	1 to 15
Blixer 3	3.5	0.3 to 2	10 to 30
Blixer 4	4.5	0.3 to 2.5	10 to 50
Blixer 4 V.V.			
Blixer 5 Plus	5.5	0.4 to 3.5	20 to 80
Blixer 5 V.V.			
Blixer 6 V.V.	6.5	0.5 to 4.5	20 to 100

Blixer 2

NEW

Bowl 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 knife - **Dimensions :** 420 x 210 x 330 mm.



Blixer 3

Bowl 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 knife - **Dimensions :** 420 x 210 x 330 mm.



Blixer 4

Bowl 4.5 L

From 0.3 to 2.5 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 2.5 litre - Metal motor base - delivered with a fine serrated blade knife **Dimensions :** 460 x 226 x 304 mm.



Blixer 4 V.V.

Bowl 4.5 L

From 0.3 to 2.5 kg quantities processed by operation.

Motor base : 1100 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.

Dimensions : 480 x 226 x 304 mm.



Blixer 5 Plus

Bowl 5.5 L

From 0.4 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 knife - **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.

From 0.4 to 3.5 kg quantities processed by operation.

Motor base : 1400 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.



Blixer 6

Bowl 7 L

From 0.5 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 knife. **Dimensions :** 535 x 270 x 370 mm.



Blixer 6 V.V.

From 0.5 to 4.5 kg quantities processed by operation.

Motor base : 1500 W - three phase 400 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.



EFFICIENT

2.9-litre stainless-steel bowl with a user friendly handle.

HANDY

Polycarbonate lid equipped with a watertight seal.

STURDY

Heavy duty industrial motor for longer lifespan.

HYGIENE

All parts that are in food contact are easily removed for cleaning.

SMALL PORTION CONTROL

Equipped with a specific blade to process batches from 100 gr to 1.5 kg.

« The essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers and banquets. »



Mise en bouche, Cromesquis, Houmous, Tarama, Pesto, Anchoyade, Emulsions, Zakouskis, Siphons



Blixer 2

Bowl 2.9 L

- **Power** : 700 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 2.9 litre capacity bowl** with handle.
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 3

Bowl 3.7 L

- **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 knife.**
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 4-3000 Single phase

Bowl 4.5 L

- **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 knife.**
 - **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 3000 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					33215	1 640		
220V/60/3					33216	1 640		
380V/60/3					33217	1 640		
220V/50/3					33218	1 640		
230V/50/1	33228	1 150	33197	1 370	33208	1 475		
230V/50/1 UK plug	33232	1 150	33198	1 370	33209	1 475		
120V/60/1	33234	1 185	33202	1 415	33210	1 475		
220V/60/1	33233	1 210	33201	1 440	33211	1 475		
230V/50-60/1							33220	2 115

OPTIONS	Blixer 2		Blixer 3		Blixer 4	
	Ref.	€	Ref.	€	Ref.	€
Serrated blade knife	27371	85	27348	85	27349	85
Additional fine serrated blade knife	27370	85	27347	85	27350	85



Blixer 5 Plus Three phase

Bowl 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 knife.**
 - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW)** : 500 x 270 x 340 mm.

Blixer 5 Plus Single phase

Bowl 5.5 L

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



Blixer 6

Bowl 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 knife.**
 - **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 3000 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	33166	2 490			33226	2 750		
400V/50/3	33164	2 320			33227	2 750		
220V/60/3	33162	2 320						
380V/60/3	33163	2 320						
230V/50/1	33160	2 385						
220V/60/1	33161	2 385						
230V/50-60/1			33171	2 850			33155	3 220

OPTIONS	Blixer 5 Plus / 5 V.V.		Blixer 6 / Blixer 6 V.V.	
	Ref.	€	Ref.	€
Serrated blade knife	27180	170		
Additional fine serrated blade knife	27155	160	27169	275
Additional upper fine serrated blade			117193	40
Additional lower fine serrated blade			117194	40

MP Ultra

NEW

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 knife 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.



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

MP

see page 54



COMPACT

CMP

see page 52



MINI

Mini MP

see page 50

NEW



l: Maximum capacity in litre



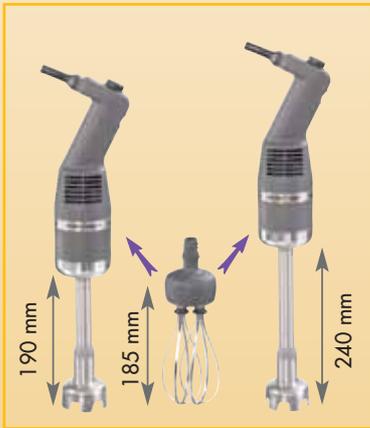
COMBI

see page 57

see page 58

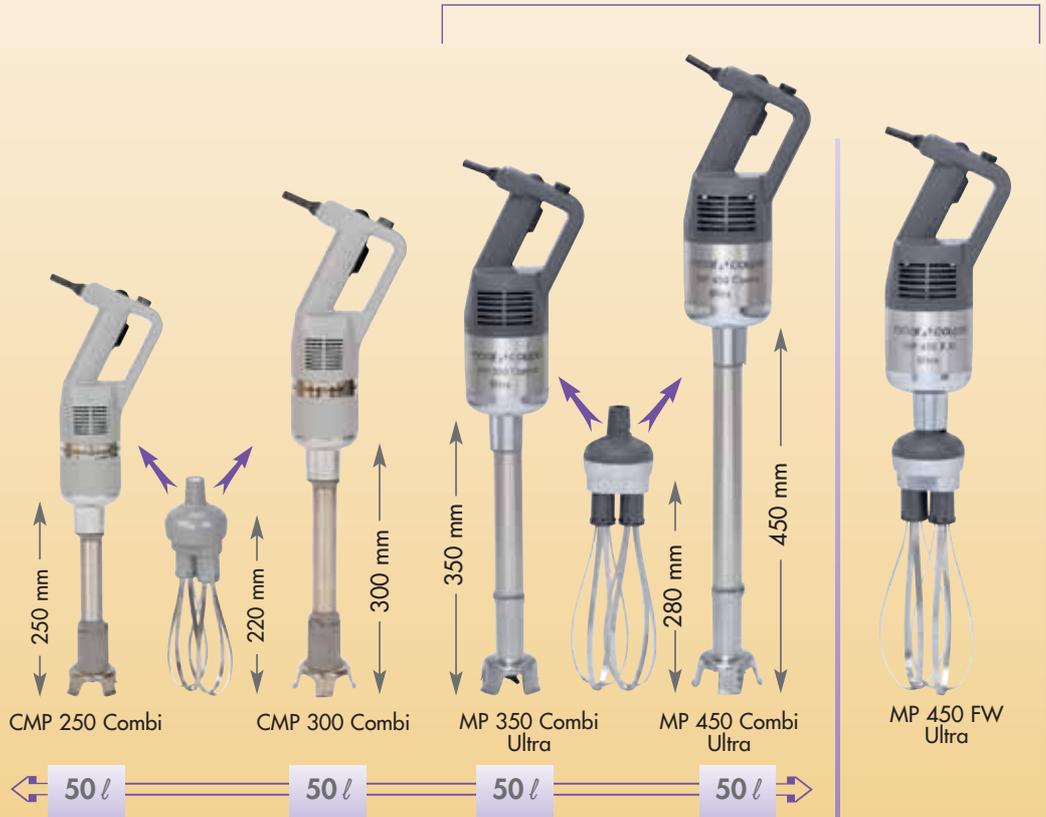
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NEW



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



CLEANING

Knife 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

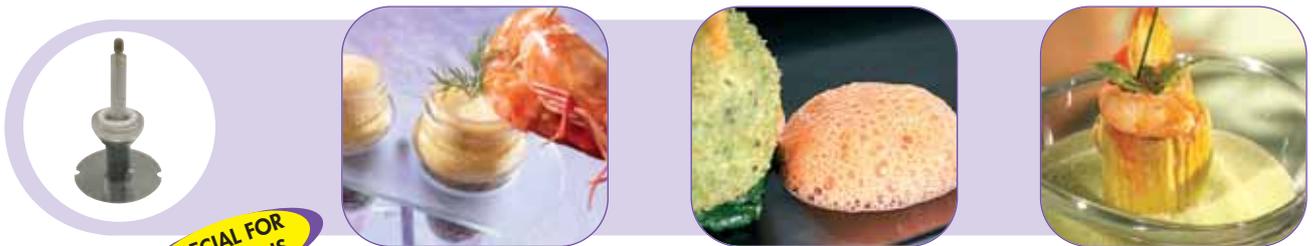
1 stainless steel universal pan support

to fix on the edge of the pan



MP

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.

NEW



Variable speed button for easier use and speed control



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



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



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.

ALL STAINLESS
STEEL BELL

Mini MP 160 V.V. VARIABLE SPEED

SPEED SELF
REGULATION SYSTEM

NEW

- **Power** : 220 Watts.- Single phase
- **Ideal for small quantities**
- **Variable speed** from 2000 to 12500 rpm.
- **Stainless steel knife, bell disc and tube.**
- **Removable knife 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/50/1	225 €
Ref. 34691 - Mini MP 160 V.V. 240V/50/1 UK plug	225 €
Ref. 34695 - Mini MP 160 V.V. 120V/60/1	225 €
Ref. 34694 - Mini MP 160 V.V. 220V/60/1	225 €

Mini MP 190 V.V. VARIABLE SPEED

SPEED SELF
REGULATION SYSTEM

NEW

- **Power** : 250 Watts.
 - **Stainless steel knife, bell disc and tube.**
 - **Removable knife 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/50/1	275 €
Ref. 34701 - Mini MP 190 V.V. 240V/50/1 UK plug	275 €
Ref. 34705 - Mini MP 190 V.V. 120V/60/1	275 €
Ref. 34704 - Mini MP 190 V.V. 220V/60/1	275 €
Ref. 27333 - Whisk attachment for Mini MP	190 €

Mini MP 240 V.V. VARIABLE SPEED

SPEED SELF
REGULATION SYSTEM

NEW

- **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/50/1	315 €
Ref. 34711 - Mini MP 240 V.V. 240V/50/1 UK plug	315 €
Ref. 34715 - Mini MP 240 V.V. 120V/60/1	315 €
Ref. 34714 - Mini MP 240 V.V. 220V/60/1	315 €
Ref. 27333 - Whisk attachment for Mini MP	190 €

Whisk function



Mini MP 190 Combi

NEW

See page 57

Mini MP 240 Combi

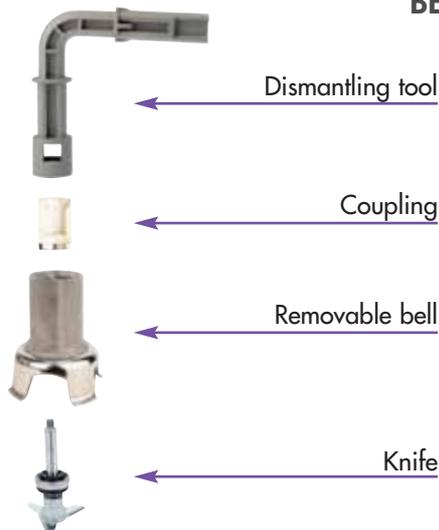
NEW

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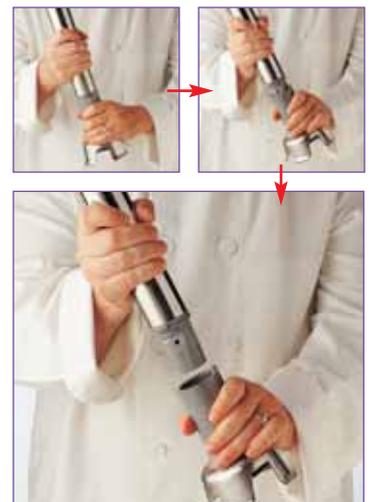
COMPACT RANGE CMP



BELL AND KNIFE DISMANTLING



Robot-Coupe power mixers are the only one to be equipped with removable knife and bell. This exclusive patented system guarantees a perfect cleaning.



• COMPACT RANGE - VARIABLE SPEED MIXERS



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 knife, bell and tube.**
- **Removable foot and knife**, 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 knife, 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 knife, 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 knife, 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	34240	380	34230	415	34250	445	34260	485
230V/50/1 UK plug	34241	380	34231	415	34251	445		
120V/60/1	34245	380	34235	415	34255	445		
220V/60/1	34244	380	34234	415	34254	445		

Whisk function



CMP 250 Combi

See page 57

CMP 300 Combi

See page 57

• LARGE RANGE- MIXERS



MP 350 Ultra

ALL STAINLESS STEEL BELL

- **Power** : 440 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, bell and tube.**
- **Removable foot and knife**, 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

ALL STAINLESS STEEL BELL

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

MP 450 Ultra

ALL STAINLESS STEEL BELL

- **Power** : 500 Watts.
 - **Stainless steel knife, 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

ALL STAINLESS STEEL BELL

- **Power** : 500 Watts.
 - **Variable speed** from 1500 to 9000 rpm.
 - **Speed self regulation system.**
- Other characteristics same as above.

Whisk function



MP 350 Combi Ultra

See page 58

MP 450 Combi Ultra

See page 58

Voltages	MP 350 Ultra		MP 350 V.V. Ultra		MP 450 Ultra		MP 450 V.V. Ultra	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34600	430	34640	475	34610	480	34650	525
230V/50/1 UK plug	34601	430	34641	475	34611	480	34651	525
120V/60/1	34605	430	34645	475	34615	480	34655	525
220V/60/1	34604	430	34644	475	34614	480	34654	525

• LARGE RANGE- MIXERS



MP 550 Ultra

ALL STAINLESS STEEL BELL

- **Power** : 750 Watts.
- **Stainless steel knife, bell and tube.**
- **Removable foot and knife**, 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

ALL STAINLESS STEEL BELL

- **Power** : 850 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, 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

EBS

ALL STAINLESS STEEL BELL

- **Power** : 1000 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, 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.



3 adjustable pan supports		①
Ref. 27363 - for pan from 330 to 650 mm diameter		225 €
Ref. 27364 - for pan from 500 to 1000 mm diameter		240 €
Ref. 27365 - for pan from 850 to 1300 mm diameter		250 €
Universal pan support		②
Ref. 27354 - for any pans diameter		135 €

Voltages	MP 550 Ultra		MP 600 Ultra		MP 800 Turbo	
	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34620	715	34630	880	34490	1 005
230V/50/1 UK plug	34621	715	34631	880	34491	1 005
120V/60/1	34625	715	34635	880	34495	1 005
220V/60/1	34624	715	34634	880	34494	1 005

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...



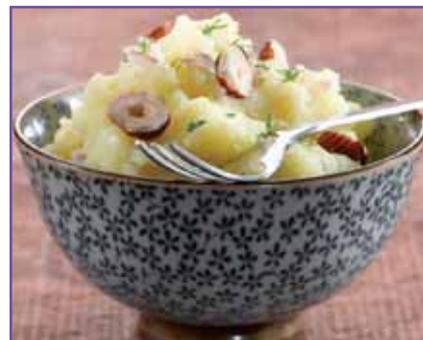
SEED
semolina, rice, wheat, quinoa...



BEAT
egg whites, chocolate mousse, whipped cream...



MIX/KNEAD
mashed potatoes, doughnuts dough for fried preparation...



MP

CMP

Mini MP

• COMBI MIXER/WHISK



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 knife, bell, tube and whisk (185 mm).**
- Whisk gear box with heavy duty metal parts.

Ref. 34720 - Mini MP 190 Combi 230V/50/1	400 €
Ref. 34721 - Mini MP 190 Combi 230V/50/1 UK plug	400 €
Ref. 34724 - Mini MP 190 Combi 220V/60/1	400 €
Ref. 34725 - Mini MP 190 Combi 120V/60/1	400 €

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/50/1	440 €
Ref. 34731 - Mini MP 240 Combi 230V/50/1 UK plug	440 €
Ref. 34734 - Mini MP 240 Combi 220V/60/1	440 €
Ref. 34735 - Mini MP 240 Combi 120V/60/1	440 €

• COMBI MIXER/WHISK



CMP 250 Combi

- **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 knife, 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

- **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	34300	540	34310	570
230V/50/1 UK plug	34301	540	34311	570
120V/60/1	34305	540	34315	570
220V/60/1	34304	540	34314	570
OPTIONS	Ref.	€	Ref.	€
Motor base : 230V/50/1	29819	280	29820	305
120V/60/1	29841	280	29842	305
220V/60/1	29833	280	29834	305
Mixer attachment (tube + foot)	27249	135	27250	145
Whisk attachment equipped with heavy duty metal parts	27248	175	27248	175

• LARGE RANGE- VARIABLE SPEED MIXERS



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 knife, 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 knife, 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.

• LARGE RANGE - WHISK



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.



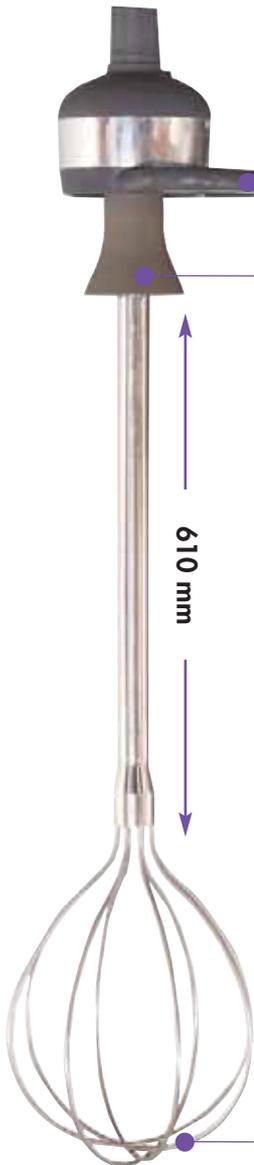
3 adjustable pan supports		1
Ref. 27363 - for pan from 330 to 650 mm diameter		225 €
Ref. 27364 - for pan from 500 to 1000 mm diameter		240 €
Ref. 27365 - for pan from 850 to 1300 mm diameter		250 €
Universal pan support		2
Ref. 27354 - for any pans diameter		135 €

Voltages	MP 450 FW Ultra		MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34680	570	34660	675	34670	725
230V/50/1 UK plug	34681	570	34661	675	34671	725
120V/60/1	34685	570	34665	675	34675	725
220V/60/1	34684	570	34664	675	34674	725

OPTIONS	MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.	€	Ref.	€
Motor base : 230V/50/1	39418	385	39410	435
120V/60/1	39422	385	39415	435
220V/60/1	39421	385	39414	435
Mixer attachment (tube + foot)	39354	160	39355	170
Whisk attachment equipped with heavy duty metal parts	27210	195	27210	195
NEW Mixing Attachment 3	27355	365	27355	365

MIXING TOOL ATTACHMENT

NEW



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.

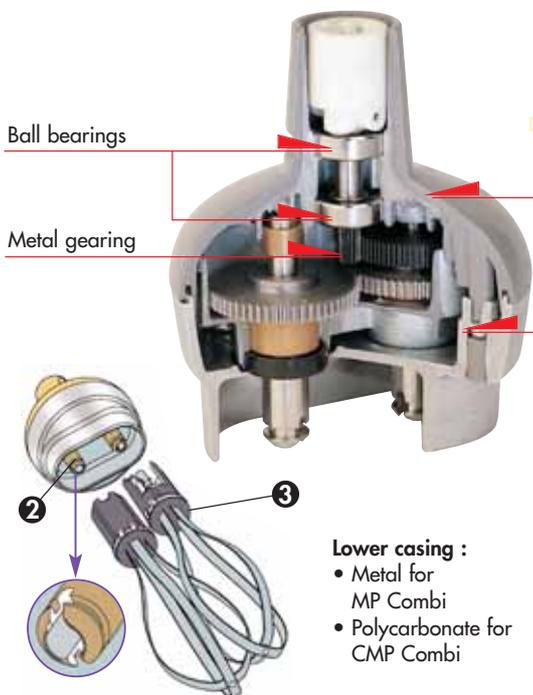
Uses :

- Potato flakes
- Dry soups
- Dehydrated base for sauce
- Spices + sauces
- Dehydrated mixes for pastry

Ø 175 mm



Metal Gear Box



Lower casing :

- Metal for MP Combi
- Polycarbonate for CMP Combi

Upper metal casing ①

Internal metal casing ①

- Gears contained **within 2 separate metal casings ①** which make the gearbox resistant to support heavy strenghts.

- **Fast coupling ②** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

- **Overmoulded whisks ③** to ensure a perfect hygiene (machine design without any hidden corner).



C 40 PressCoulis AUTOMATIC CHINOIS

NEW

- **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.

Réf. **55023** - PressCoulis C 40 230V/50/1

640 €

C40 PressCoulis from Robot Coupe - 3 machines in 1

The C40 PressCoulis can extract all the goodness from fruits and vegetables thanks to its 3 functions...

...Citrus press



For citrus fruit:
oranges, lemons,
grapefruit...
Seedless and pulp-free
citrus juice

...Juice extractor



For hard fruit and
vegetables:
apples, carrots, raw
beetroot...
Clear, pulp-free juice

...Automatic chinois



For soft fruit and
vegetables:
raspberries,
blackcurrants, tomatoes
Thick, seedless and pulp-
free coulis and juice



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	4 195	55006	4 500		
220V/60/3			55009	3 860	55007	4 160		
230V/50/1	55012	2 055	55011	3 945				
115V/60/1	55014	2 055	55022	3 945				
220V/60/1	55017	2 055						
230V/50-60/1							55018	7 200



OPTIONS	C 80		C 120/C 200	
	Ref.	€	Ref.	€
Perforated basket Ø 0,5 mm	57009	210	57211	440
Perforated basket Ø 1,5 mm			57042	265
Perforated basket Ø 2 mm			57019	265
Perforated basket Ø 3 mm	57008	175	57156	265
Perforated basket Ø 5 mm (on request)	57023	265	57020	265
Additional perforated basket Ø 1 mm	57007	175	57145	265
Additional rubber scraper (per unit)	100338	30	100702	30



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

2 170 €

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

2 170 €

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

410 €



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 ?



 $\frac{10}{20}$ 	 $\frac{10}{70}$ 	 $\frac{20}{100}$ 	 $\frac{30}{300+}$ 	 $\frac{30}{400+}$ 
---	---	--	---	---



Do you require dicing or French fries ?



No	No	No	No	Yes	Yes	Yes
----	----	----	----	-----	-----	-----



Do you require stainless steel bowl ?



No	No	Yes	Yes	Yes	Yes	Yes
----	----	-----	-----	-----	-----	-----

HERE IS YOUR FOOD PROCESSOR



						
						
R 201	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 64
YOU REQUIRE A CUTTER MIXER ONLY, SEE PAGE 65



YOU REQUIRE A VEG'PREP ONLY



How many covers do you serve per day ?



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



What output do you require (Operating time kg/h) ?

Processing time (kg/h)



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 ?



No	No	Yes	Yes	Yes	Yes	Yes
----	----	-----	-----	-----	-----	-----



Do you require Brunoise or waffles ?



No						
----	----	----	----	----	----	----

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 ?



10 / 20	10 / 30	10 / 40	20 / 80	20 / 100	20 / 150	50 / 200
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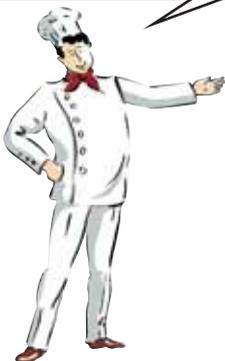


What maximum bowl load per batch do you require ?



1 kg	1,5 kg	2 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 V.V.	R 8	R 10 R 10 V.V.



How many covers do you serve per day ?



50 / 300	100 / 400	100 / 500	200 / 1000	300 / 3000
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What maximum bowl load per batch do you require ?

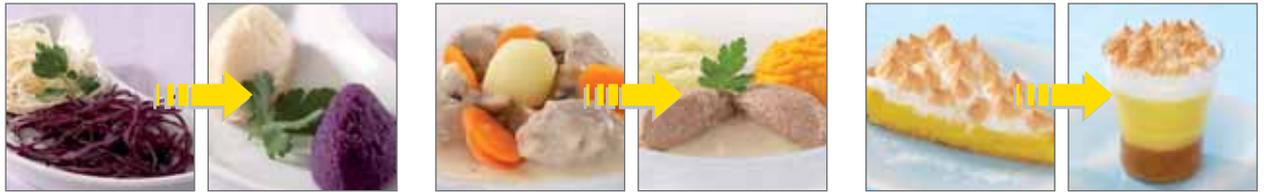


8 kg	10 kg	12 kg	18 kg	25 kg
------	-------	-------	-------	-------

HERE IS YOUR VERTICAL CUTTER MIXER



↓ ↓ ↓	↓ ↓ ↓	↓ ↓ ↓	↓ ↓ ↓	↓ ↓ ↓
R 20 R 20 V.V.	R 23	R 30	R 45	R 60



CALCULATE THE TOTAL WEIGHT OF PUREED PREPARATIONS PER MEAL

	Portion weight		Number of blended meals	
Starter or dessert	<input type="text"/> gr	X	<input type="text"/> Meal	= <input type="text"/> gr

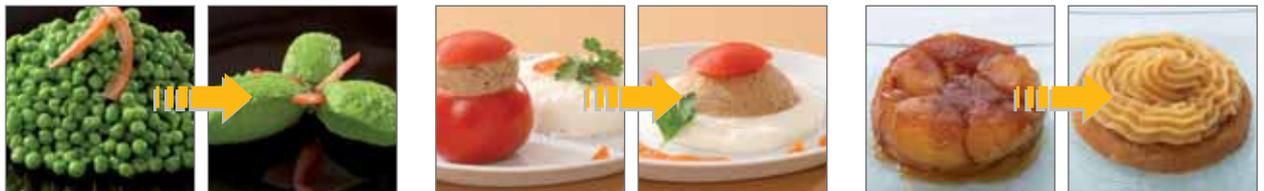
Example : 80 gr X 10 Meals = 800 gr

	Portion weight		Number of blended meals	
Main course	<input type="text"/> gr	X	<input type="text"/> gr	= <input type="text"/> gr

Example 300 gr X 10 Meals = 3 000 gr



YOU NEED A BLIXER!



What amounts do you need to process?



0.2 gr to 1.5 kg	0.3 gr to 2 kg	0.4 gr to 2.5 kg	0.4 gr to 3.5 kg	0.5 gr to 4.5 kg
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Do you have a 3-phase power supply?



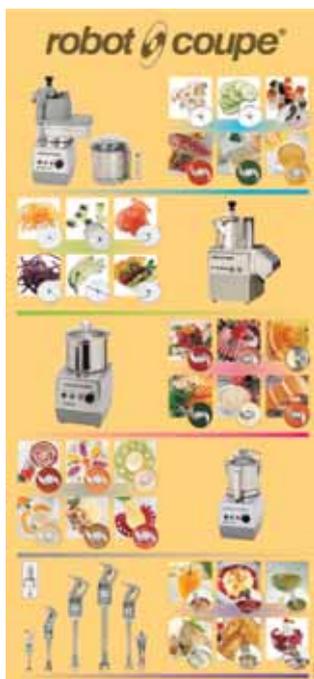
No	No	Yes	No	No	Yes	No	Yes	No
----	----	-----	----	----	-----	----	-----	----

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.

For your showrooms and stores



Robot-Coupe range poster

Printed on both sides
Delivered with suspension cord
Ref. : 430 354

Mini MP Display

New presentation
Ref. : 407 881

Plastic whisk support

Ref. : 430 439
Box of 10



Ref. : 430 437

550 x 1200 mm

R301 Display

Ref. : 430 393



PLV CL50

Ref. : 430 416



NEW

R 301 discs display

Ref. : 450 367



CL 50 discs display

Ref. : 450 366



Power Mixers Display

Ref. : 407 435 Price 230 €



3 Machines Display

Ref. : 407 818 Price 350 €



New tool at your disposal

Disc selection guide



First side



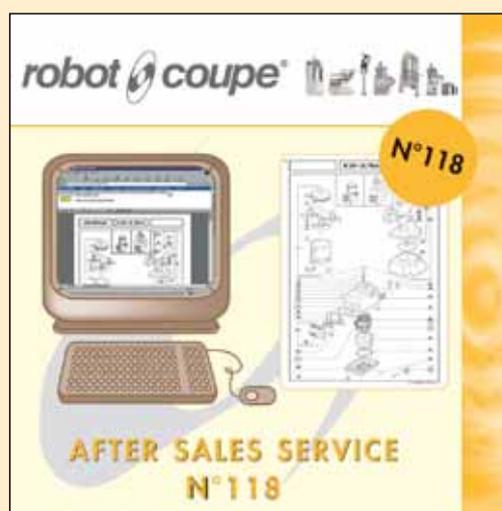
Reverse side

At your service :

CD-ROM



CD ROM n° 84
- For Architects and consultants
- For Distributors

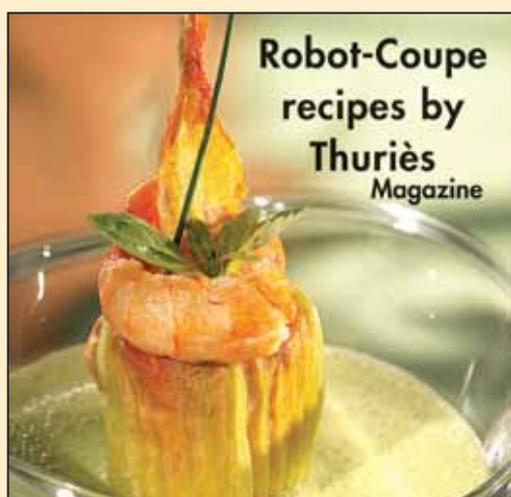


CD ROM N°118
SAV

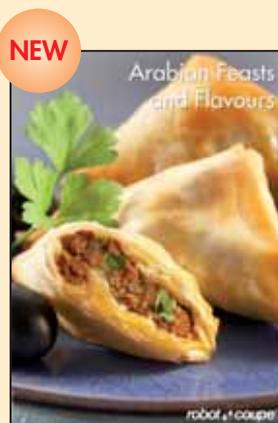
Website www.robot-coupe.com

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

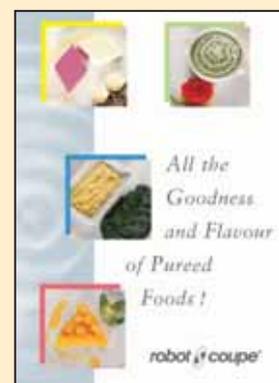
Recipe books



Ref. : 430 415



Ref. : 430 354



Ref. : 430 183

GENERAL CONDITIONS OF SALE

PREAMBLE

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

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

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

GENERAL POINTS

Article 1 :

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

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

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

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

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list drawn up each year on January 1st and valid for one year.

Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS

Article 3 :

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

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages.

It shall not justify the customer's refusal of a delivery.

Article 4 :

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

SHIPMENT – DELIVERY

Article 5 :

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

CLAIMS – RETURNS

Article 6 :

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

Article 7 :

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

Article 8 :

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

PAYMENTS

Article 9 :

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

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

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

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

- in the immediate payability of all sums due, whatever their intended mode of payment.
- the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.

Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUCPE has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material. This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

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

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

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds. The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

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

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

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

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

RESERVATION OF TITLE

Article 12 :

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

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

Transfer of risk :

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

Resale :

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

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

Shipment or warehousing :

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

Seizure or requisition :

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

Receivership or liquidation :

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

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

Article 13 :

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

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

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

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

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

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

CLAIMS

Article 15 :

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

FORCE MAJEURE

Article 16 :

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

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

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

Article 17 :

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

DISPUTES

Article 18 :

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

robot coupe®

*The specialist in food
preparation equipment*



MADE IN FRANCE BY ROBOT-COUCPE S.N.C.

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We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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