

# robot coupe®



**FOOD PROCESSORS :**  
CUTTERS & VEGETABLE SLICERS



**DISCS COLLECTION**



**VEGETABLE PREPARATION  
MACHINES**



**TABLE-TOP  
CUTTER MIXERS**



**VERTICAL CUTTER MIXERS**



**BLIXER® :**  
BLENDER-MIXERS



**POWER MIXERS**



**AUTOMATIC  
SIEVES-JUICERS**



**AUTOMATIC  
SIEVES-JUICERS**



**BREAD SLICER**

## CATALOGUE 05-03-2008

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# THE ROBOT-COUCPE RANGE ...

## THE RIGHT MACHINE FOR YOUR APPLICATION

### FOOD PROCESSORS

R 201/R 201 Ultra		10 to 20		R 502		30 to 300 +
R 301/R 301 Ultra		10 to 70		R 502 V.V.		30 to 300 +
R 401/R 402		20 to 100 +		R 602/R 602 V.V.		30 to 400 +
R 402 V.V.		20 to 100 +				

### VEGETABLE PREPARATION MACHINES

CL 20		20 to 60		CL 52		50 to 400 +
CL 25/CL 30		20 to 80		CL 55		100 to 1 000 +
CL 50/CL 50 Ultra		20 to 300 +		CL 60/CL 60 V.V.		300 to 3000 +
CL 50 Gourmet		20 to 300 +				

### CUTTER MIXERS

R 2 /R 2B		10 to 20		R 10/R 10 V.V.		50 to 200 +
R 3		10 to 30		R 20/R 20 V.V.		50 to 300 +
R 4 / R 4 V.V.		10 to 50		R 23		50 to 400 +
R 5 Plus / R 5 V.V.		20 to 80		R 30		100 to 500 +
R 6		20 to 100		R 45		200 to 1000 +
R 6 V.V.		20 to 100		R 60		300 to 3000 +
R 8		20 to 150				

### BLIXERS

Blixer 3		10 to 30		Blixer 5 Plus		20 to 80
Blixer 4		10 to 50		Blixer 5 V.V.		20 to 80
Blixer 4 V.V.		10 to 50		Blixer 6/6 V.V.		20 to 100

### POWER MIXERS

Mini MP 170 V.V.	 <p>Ideal for small quantities</p>		MP 350 Ultra		50 litre
Mini MP 220 V.V.			MP 450 Ultra		100 litre
Mini MP 170 Combi			MP 550 Ultra		200 litre
Mini MP 220 Combi			MP 600 Ultra		300 litre
CMP 250 V.V.		15 litre	MP 800 Turbo		400 litre
CMP 300 V.V.		30 litre	MP 350 V.V. Ultra		50 litre
CMP 350 V.V.		45 litre	MP 450 V.V. Ultra		100 litre
CMP 250 Combi		15 litre	MP 350 Combi Ultra		50 litre
CMP 300 Combi		30 litre	MP 450 Combi Ultra		100 litre
			MP 450 FW Ultra		2-50 egg whites

### BREAD SLICER

TP 180	180 to 360 slices per minute.
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For delicatessens, caterers, bakers, confectioners, food industry, testing laboratories, refer to the selection guide on page 61-64.



**R 401 - R 402 - R 402 V.V.** ..... Page 7-8

- New **4,5 Litres** bowl for an increased processing capacity.
- New **ergonomic handle**.
- New **brushed stainless steel** finishing : Better cleanability.



**CL 50 - CL 50 Ultra** ..... Page 22

- **Great production capacity :**  
A larger hopper (area 139 cm<sup>2</sup>) for cutting large products such as cabbage, celeriac... 20 to 50% more products thanks to this new kidney shape.
- **New design :**  
A machine with round shape and a new kidney shape hopper for a better user's confort.
- **Silent :**  
new motor conception for silent processing.



**Power Mixers MP Ultra Range**..... Page 46-47

- **Stainless steel** motor base.
- Strengthen power for a powerful machine.
- **Detachable** foot and knife for perfect cleanability.

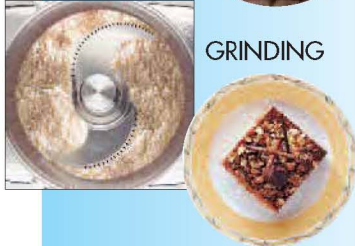
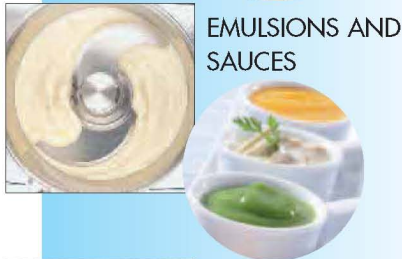
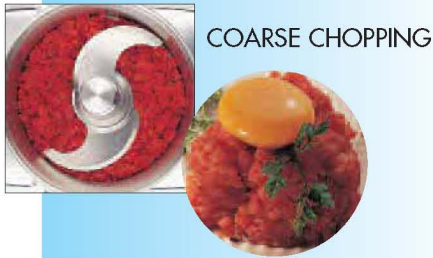


**MP 800 Turbo**..... Page 51

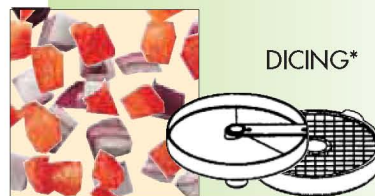
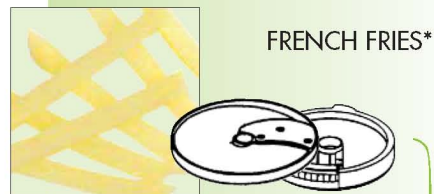
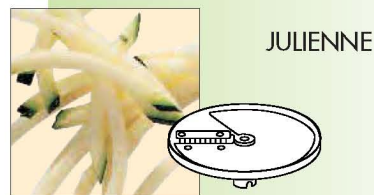
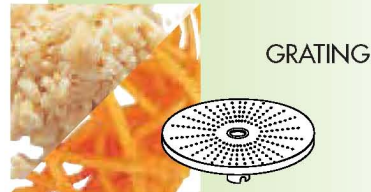
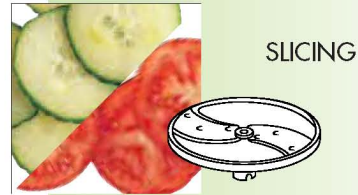
- **Detachable tube :**  
**740 mm length.**
- **Machine equipped with :**  
(EBS) Electronic Booster system: which improves motor performance.
- **Detachable** foot and knife for perfect cleanability.
- **Ergonomic handle** for a better user's confort during processing.



**CUTTER-MIXER function**



**VEGETABLE PREPARATION function**



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



**CITRUS PRESS attachment**



For models  
R 301 - R 301 Ultra  
R 401 - R 402 - R 402 V.V.

**Range of possible tasks**

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	120 to 200 kg	30 to 300
R 602 / R 602 V.V.	0,5 to 3,5 kg		30 to 400

**R 201**

Recommended for 10 to 20 meals

**Motor base :** 550 W - single phase - 1 speed 1500 rpm - **Cutter attachment :** 2.9 litres cutter bowl in polycarbonate with handle, stainless steel straight blade knife 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**

Recommended for 10 to 20 meals

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



**R 201E**

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 Ultra E**

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**

Recommended for 10 to 70 meals

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



**R 301 Ultra**

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**

**NEW**

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 litres stainless steel cutter bowl - straight 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**

**NEW**

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.**

**NEW**

Recommended for 20 to 100 meals and more

**Motor base :** 1000 W - single phase 230 V. - Variable speed from 300 to 3000 rpm.  
Other characteristics same as above.



**R 502**

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 litres stainless steel cutter bowl - straight blade included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.



**R 502 V.V.**

**R-Mix FUNCTION**

Recommended for 30 to 300 meals and more

**Motor base :** 1300 W - single phase 230 V. - Variable speed from 300 to 3000 rpm  
Other characteristics same as above.



**R 602**

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 litres stainless steel cutter bowl - stainless steel straight blade knife included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.



**R 602 V.V.**

**R-Mix FUNCTION**

Recommended for 30 to 400 meals and more

**Motor base :** 1500 W - single phase 230 V - Variable speed from 300 to 3000 rpm  
Other characteristics same as above.





## R 201

- **Power :** 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
  - 2.9 litres **cutter bowl** in ABS with handle and straight 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

**New cutter bowl**

- **Power :** 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
  - 2.9 litres **stainless steel cutter bowl** with brushed finition and ergonomic handle. Straight 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	27138	
Fine Serrated blade	27061	
Additional straight blade	27055	



### R 201 E

- Power : 550 Watts - Single phase.
- 1 speed 1500 rpm.
- Induction motor. Magnetic safety system and motor brake.
- Delivered with :
  - 2.9 litres cutter bowl in ABS with handle and straight 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

New cutter bowl

- Power : 550 Watts - Single phase.
- 1 speed 1500 rpm - Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- Delivered with :
  - 2.9 litres stainless steel cutter bowl with brushed finition and ergonomic handle. Straight 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	27138	
Fine Serrated blade	27061	
Additional straight blade	27055	



### R 301

- **Power** : 650 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
  - **3.7 litres cutter bowl** in composite material and straight 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

**New cutter bowl**

- **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 litres 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	2525		2547	
230V/50/1 UK plug	2446		2447	
120V/60/1	2528		2541	
220V/60/1	2537		2543	

#### 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	22368	
230V/50/1 UK plug	22370	
120V/60/1	22374	
220V/60/1	22373	
	R 301 Ultra	
	Ref.	
230V/50/1	22375	
230V/50/1 UK plug	22377	
120V/60/1	22381	
220V/60/1	22380	

OPTIONS	R 301		R 301 Ultra	
	Ref.		Ref.	
Coarse serrated blade	27288		27288	
Fine Serrated blade	27287		27287	
Additional straight blade	27286		27286	
Cutter attachment	27272		27278	
Vegetable slicer attachment (Without disc)	27295		27295	
Citrus-press attachment : delivered with one basket and one cone	27268		27268	





**NEW**



**R 401**

- **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 litres 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	2425
230V/50/1 UK plug	2449
120V/60/1	2426
220V/60/1	2429

**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 401
	Ref.
230V/50/1	22446
230V/50/1 UK plug	22448
120V/60/1	22447
220V/60/1	22450

OPTIONS	R 401
	Ref.
Coarse serrated blade	27346
Fine Serrated blade	27345
Additional straight blade	27344
Cutter attachment	27342
Vegetable slicer attachment (without disc)	27252
Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone	27268





**NEW**



Dicing and  
French Fries capability



**R 402**

- 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 litres 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.

**R 402 V.V. VARIABLE SPEED**

Dicing and  
French Fries capability



- Power : 1000 Watts - Single phase.
  - Variable speed : from 300 to 3000 rpm in cutter,  
from 300 to 1000 rpm in vegetable preparation
- Other characteristics same as above.

Voltages	R 402		R 402 V.V.	
	Ref.		Ref.	
400V/50/3	2433			
220V/60/3	2434			
380V/60/3	2435			
230V/50/3	2432			
230V/50-60/1			2444	

**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.

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

OPTIONS	R 402/R 402 V.V.	
	Ref.	
Coarse serrated blade	27346	
Fine Serrated blade	27345	
Additional straight blade	27344	
Cutter attachment	27251	
Vegetable slicer attachment (without disc)	27252	
Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone	27268	



**R 502**

Dicing and  
French Fries capability

- **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 litres stainless steel bowl with handle and straight blade included.
  - 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.



**R 502 V.V. VARIABLE SPEED**

R-Mix  
FUNCTION

Dicing and  
French Fries capability

- **Power :** 1300 Watts.
  - **Voltage :** Single phase 230 V.
  - **Variable speed :** from 300 to 3000 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.



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

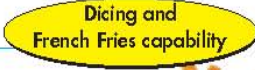
OPTIONS	Ref. R 502/R 502 V.V.
Coarse serrated blade	27121
Additional straight blade	27120
Fine serrated blade <b>Special parsley</b>	27351
Cutter attachment	27127
Vegetable slicer attachment (without disc)	27340



**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 litres stainless steel bowl with handle and stainless steel straight blade knife. Removable blades.
  - **New veg'prep accessory:** Large hopper of 139 cm<sup>2</sup> and cylindrical hopper (∅: 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW):** 665 x 380 x 350 mm.

**R 602 V.V. VARIABLE SPEED**



- **Power :** 1500 Watts.
  - **Voltage :** Single phase.
  - **Variable speed :** from 300 to 3000 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.



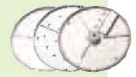
Voltages	R 602		R 602 V.V.	
	Ref.		Ref.	
230-400V/50/3	2469			
400V/50/3	2475			
220V/60/3	2477			
380V/60/3	2474			
230V/50-60/1			2471	

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

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



## Variations on a vegetable theme

Today, we are encouraged to eat at least 5 fresh fruits and vegetables each day. As variety is the spice of life, your Robot-Coupe vegetable preparation machine can be fitted with no less than 48 different discs for slicing, grating and dicing any fruit or vegetable you wish. They can even turn vegetables such as carrots, courgettes and celeriac into 2x10 mm ribbon pasta for steaming, shred vegetables for terrines, cut cucumber into 5x5x5 mm dice for tabouleh or cut fruit salad ingredients or couscous vegetables into 25x25x25 mm dice. Let your imagination and creativity go.

### *Basic*



### *Original*














### *Cubic*



### *Soft*





DISCS		R 201 / R 211 R 301 R 301 Ultra / R 401 CL 20 / CL 25	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
<b>SLICERS</b>    	Almonds 0,6 mm				28166
	0,8 mm				28069
	1 mm	27051		27051	28062
	2 mm	27555		27555	28063
	3 mm	27086		27086	28064
	4 mm	27566		27566	28004
	5 mm	27087		27087	28065
	6 mm	27786		27786	
	8 mm				28066
	10 mm				28067
	14 mm				28068
	4 mm for cooked potatoes				27244
	6 mm for cooked potatoes				27245
<b>RIPPLE CUT SLICERS</b> 	2 mm	27621		27621	27068
	3 mm				27069
	5 mm				27070
<b>GRATERS</b>   	1,5 mm	27588	27588	27148	28056
	2 mm	27577	27577	27149	28057
	3 mm	27511	27511	27150	28058
	4 mm				28073
	5 mm				28059
	6 mm	27046		27046	
	7 mm				28016
	9 mm	27632		27632	28060
	Parmesan	27764		27764	28061
	Röstis potatoes	27191		27191	27164
	0,7mm for horseradish paste	27078		27078	
1mm for horseradish paste	27079		27079	28055	
1,3mm for horseradish paste	27130		27130		
<b>JULIENNE</b>   	1 x 8 mm				28172
	1 x 30 onions/Cabbage				28153
	2 x 2 mm	27599		27599	28051
	2 x 4 mm	27080		27080	27072
	2 x 6 mm	27081		27081	27066
	2 x 8 mm				27067
	2 x 10 mm				28173
	3 x 3 mm				28101
	4 x 4 mm	27047		27047	28052
	6 x 6 mm	27610		27610	28053
8 x 8 mm	27048		27048	28054	



DISCS		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
		<b>DICING EQUIPMENTS</b>	
<p>1 DICING GRID + 1 SLICER</p>	5 x 5 x 5 mm		■ 28110
	8 x 8 x 8 mm	■ 27113	■ 28111
	10 x 10 x 10 mm	■ 27114	■ 28112
	12 x 12 x 12 mm	■ 27298	
	14 x 14 x 14 mm		■ 28113
	14 x 14 x 5 mm (mozzarella)		■ 28181
	14 x 14 x 10 mm		■ 28179
	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>			
	8 x 8 mm	▲ 27116	▲ 28134 (1)
	10 x 10 mm	▲ 27117	▲ 28135 (1)
	10 x 16 mm		▲ 28158 (1)

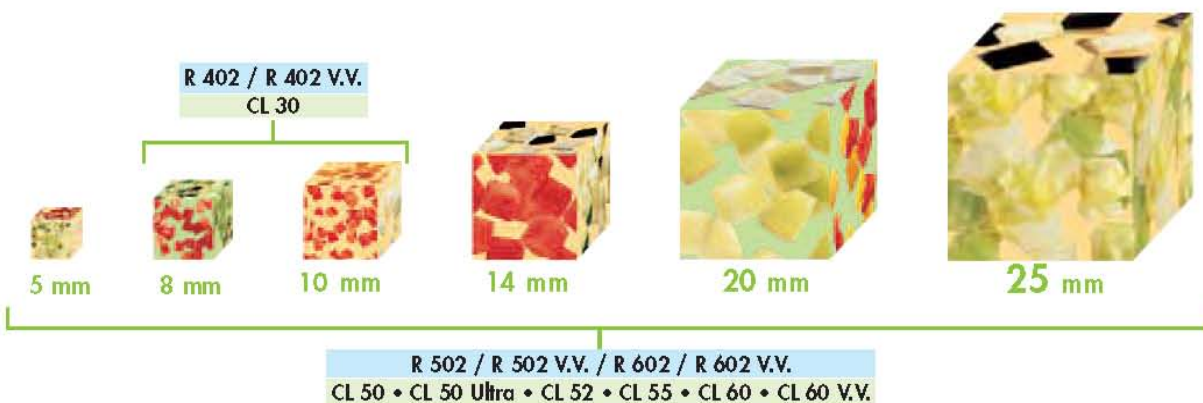
REMINDER



- 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





## Dicing equipments

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.







# 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.

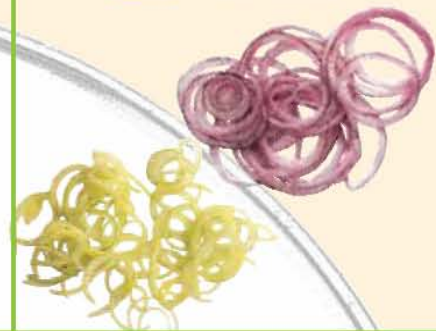
 **0,6 mm**  
Ref. : 28166



 **0,8 mm**  
Ref. : 28069



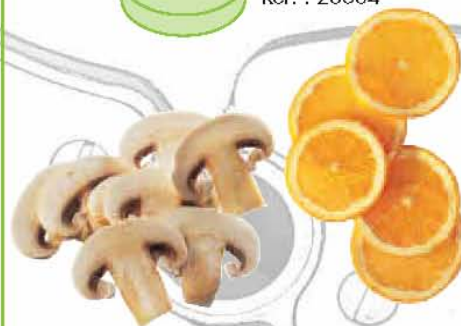
 **1 mm**  
Ref. : 28062



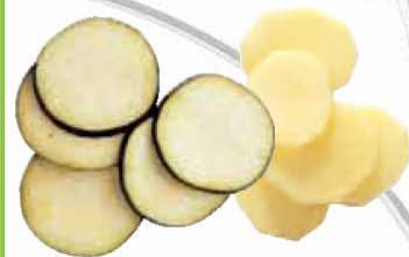
 **2 mm**  
Ref. : 28063



 **3 mm**  
Ref. : 28064



 **4 mm**  
Ref. : 28004



 **5 mm**  
Ref. : 28065



 **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.

 **1 x 8 mm**  
Ref. : 28172



 **1x30 mm**  
Ref. : 28153



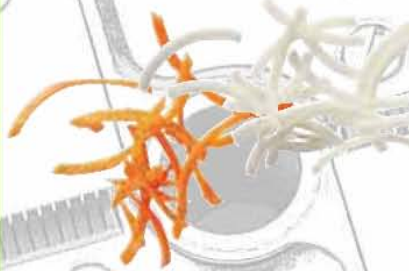
 **2x2 mm**  
Ref. : 28051



 **2x4 mm**  
Ref. : 27072



 **2x6 mm**  
Ref. : 27066



 **2x8 mm**  
Ref. : 27067



 **2x10 mm**  
Ref. : 28173



 **3x3 mm**  
Ref. : 28101



 **4x4 mm**  
Ref. : 28052



 **6x6 mm**  
Ref. : 28053



 **8x8 mm**  
Ref. : 28054





## 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


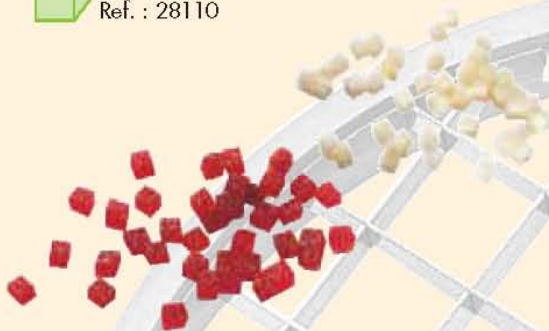

**Horseradish 1 mm**  
Ref. : 28055



# 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


**14x14x14 mm**  
Ref. : 28113


**20x20x20 mm**  
Ref. : 28114


**25x25x25 mm**  
Ref. : 28115

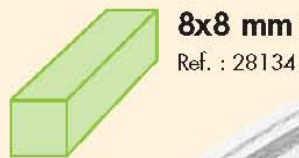

**50x70x25 mm**  
Lettuce  
Ref. : 28180

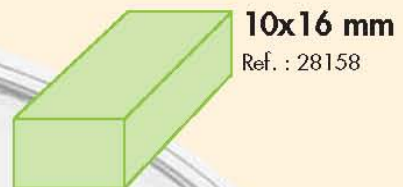



## The widest range of cuts

### 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.


**8x8 mm**  
Ref. : 28134

**10x10 mm**  
Ref. : 28135

**10x16 mm**  
Ref. : 28158


### 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


**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.  
Other characteristics same as above. **Dimensions** : 590 x 320 x 304 mm



**CL 50**

**NEW**

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**

**NEW**

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

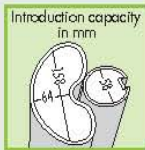
**Motor base** : motor three phase 1500 W - Variable speed from 100 to 1000 rpm.- single phased power supply 230 V - **Vegetable preparation machine** : Stainless steel motor base - delivered with all stainless steel automatic feed-head and feeding tray. **Dimensions** :  
Pusher : 1260 x 404 x 545 mm.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



**CL 60 Pusher Feed-Head**

Recommended for 300 to 3000 meals and more

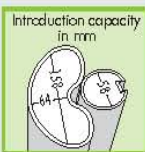
**Motor base** : motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm  
Stainless steel motor base. **Dimensions** : 1260 x 404 x 545 mm.



### CL 20

**New design**

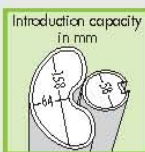
- **Power** : 400 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with** :
  - Bowl and lid made in ABS.
  - Removable lid equipped with a large hopper (area : 104 cm<sup>2</sup>)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



### CL 25

**New design**

- **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 lid equipped with a large hopper (area : 104 cm<sup>2</sup>) and a cylindrical hopper (∅ : 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 lid equipped with a large hopper (area : 104 cm<sup>2</sup>) and a cylindrical hopper (∅ : 58 mm).
- **No disc included.**
- **Complete selection of 27 stainless steel discs available.**
- Dicing and French fries capability
- **Dimensions (HxLxW)** : 590 x 320 x 304 mm.

Voltages	CL 20	CL 25	CL 30
	Ref.	Ref.	Ref.
230V/50/1	22394	24426	24383
230V/50/1 UK plug	22395		24384
120V/60/1	22399	24431	24386
220V/60/1	22398	24430	24387

**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.



NEW



### 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 bowl 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 48 discs available.**
- **Dicing and French Fries capability.**
- **Dimensions (HxLxW)** : 590 x 350 x 320 mm.

### CL 50 Ultra

- **Single phase** : Power 550 Watts.
  - **Three phase** : Power 600 Watts.
  - **Stainless steel motor base.**
- Other characteristics same as above.



NEW

### Mashed potatoes Accessory

Mashed potatoes accessory made with a special grid Ø 2 mm holes with a metallic tool, a discharge plate and automatic feed hopper.

Ref. 28185 - Mashed potatoes Accessory

Speed	Voltages	CL 50		CL 50 Ultra	
		Ref.		Ref.	
1	230V/50/1	24440		24465	
1	230V/50/1 UK plug	24442		24470	
1	120V/60/1	24444		24472	
1	220V/60/1	24445		24471	
1	400V/50/3	24446		24473	
1	220V/60/3	24447		24474	
1	380V/60/3	24448		24475	
2	400V/50/3	24449		24476	

#### 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.





## 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 48 discs available.
- Dimensions (HxLxW) : 640 x 350 x 360 mm.



## Mashed potatoes Equipment

Mashed potatoes equipment made with a special grid Ø 2 mm holes with a metallic tool and a discharge plate.

Ref. 28186 - Mashed potatoes Equipment



Voltages	CL 52 Ref.
230V/50/1	24360
230V/50/1 UK plug	24361
120V/60/1	24364
220V/60/1	24363
400V/50/3	24365
220V/60/3	24366
380V/60/3	24367

### 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.



## 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 :
  - New automatic feed head with a large capacity of introduction
  - Stainless steel movable stand.
- No disc included.
- Complete selection of 48 discs available.
- Dimensions (HxLxW) without stand : 665 x 480 x 350 mm.

## Mashed potatoes Equipment

NEW



Mashed potatoes equipment made with a special grid Ø 2 mm holes with a metallic tool and a discharge plate.

Ref. 28186 - Mashed potatoes Equipment

## CL 55 Pusher Feed-Head 2

- 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 48 discs available.
- Dimensions (HxLxW) without stand : 920 x 380 x 320 mm.

Voltages	Speeds (rpm)	CL 55 Automatic	CL 55 Pusher	CL 55 Automatic	CL 55 Pusher
		Feed-Head with stand	Feed-Head with stand	Feed-Head without stand	Feed-Head without stand
		Ref.	Ref.	Ref.	Ref.
230/400V/50/3	375 and 750	2594	2593	2596	2595
400V/50/3	375 and 750	2569	2567	2570	2568
220V/60/3	375	2755	2739	2763	2747
380V/60/3	375 and 750	2583	2582	2584	2581
230V/50/1	375	2749	2733	2757	2741
120V/60/1	375	2753	2737	2761	2745
220V/60/1	375	2752	2736	2760	2744

### 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.



1

**CL 55 2 Feed-Heads 1 + 3**

- 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.
  - Model on a stainless steel movable stand delivered with :
    - New Stainless steel automatic feed head and half-moon feed head of 121 cm<sup>2</sup>.
  - No disc included.
  - Complete selection of 48 discs available.
  - Dimensions (HxLxW) : 625 x 380 x 330 mm.
- Other characteristics same as above.



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 48 discs available.
  - Dimensions (HxLxW) : 920 x 380 x 330 mm.
- Other characteristics same as above.

**Mashed potatoes Equipment**

NEW



Mashed potatoes equipment made with a special grid Ø 2 mm holes with a metallic tool and a discharge plate.

Ref. 28186 - Mashed potatoes Equipment



3

Voltages	Speeds (rpm)	CL 55 2 Feed-Heads with stand 1 + 3	CL 55 2 Feed-Heads Large output with stand 1 + 2
		Ref.	Ref.
230-400V/50/3	375 and 750	2591	2592
400V/50/3	375 and 750	2563	2564
220V/60/3	375	2606	2616
380V/60/3	375 and 750	2579	2580
230V/50/1	375	2600	2610
120V/60/1	375	2604	2614
220V/60/1	375	2603	2613

**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 Automatic Feed-Head 1

- 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 48 discs available.
- Dimensions (HxLxW) : 1225 x 600 x 720 mm.

## Mashed potatoes Equipment

NEW



Mashed potatoes equipment made with a special grid Ø 2 mm holes with a metallic tool and a discharge plate.

Ref. 28186 - Mashed potatoes Equipment



## 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 48 discs available.
  - Dimensions (HxLxW) : 1260 x 404 x 545 mm.
- Other characteristics same as above.

Voltages	CL 60 Automatic Feed-Head		CL 60 Pusher Feed-Head	
	Ref.		Ref.	
230/400V/50/3	2784		2789	
400V/50/3	2781		2786	
220V/60/3	2783		2788	
380V/60/3	2782		2787	

### 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 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 48 discs available.
- Dimensions (HxLxW) : 1225 x 600 x 720 mm.

**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 48 discs available.
- Dimensions (HxLxW) : 1225 x 600 x 720 mm.

**For Mashed potatoes Equipment, please refer page 26.**

**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.

Voltages	CL 60 2 Feed-Heads 1 + 2	CL 60 V.V. Automatic feed-head	CL 60 V.V. 2 Feed-Heads
	Ref.	Ref.	Ref.
230/400V/50/3	2794		
400V/50/3	2791		
220V/60/3	2793		
380V/60/3	2792		
230V/50-60/1		2785	2795

**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



Half moon Feed-Head

Ref. 28142



Feeding tray  
For pusher feed-head.

Ref. 27154



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



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



Stainless steel trolley

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

Ref. 27056



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



Stainless steel trolley

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

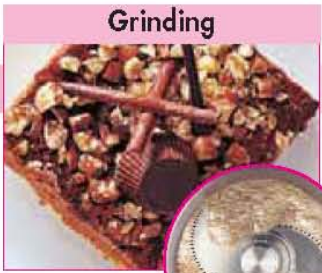
Ref. 27185



Straight blade Knife



Coarse serrated blade Knife



Fine serrated blade Knife



TABLE-TOP CUTTER MIXERS

**Bowl capacity**

Models	Maximum loading capacity				Number of meals	Processing time
	Chopping	Emulsions	Dough	Grinding		
R 2 / R 2B	750 g	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		
R4 / R4 V.V.	1.5 kg	2.5 kg	1.5kg	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 V.V.	2 kg	3.5 kg	2 kg	1 kg	20 to 100	
R 8	3 kg	4 kg	3 kg	2 kg	20 to 150	
R 10 / R 10 V.V.	4 kg	5.5 kg	5 kg	2.5 kg	50 to 200	

**R 2**

Recommended for 10 to 20 meals

**Motor base** : 550 W - single phase - 1 speed 1500 rpm - Pulse function  
**Cutter** : 2.9 litres stainless steel bowl with brushed finition - Straight blade included - **In option** : coarse serrated blade and fine serrated blade.  
**Dimensions** : 350 x 200 x 280 mm.



**R 2 B**

Recommended for 10 to 20 meals

**Motor base** : 550 W - single phase - 1 speed 1500 rpm - **Cutter** : 2.9 litres polycarbonate bowl - Straight blade included - **In option** : coarse serrated blade and fine serrated blade.  
**Dimensions** : 350 x 200 x 280 mm.



**R 3 - 1500**

Recommended for 10 to 30 meals

**Motor base** : 650 W - 1 speed 1500 rpm - single phase - **Cutter** : 3.7 litres stainless steel bowl with brushed finition  
 Straight blade included - Other characteristics same as above. **Dimensions** : 400 x 210 x 320 mm.



**R 3 - 3000**

Recommended for 10 to 30 meals

1 speed 3000 rpm - Other characteristics same as above.

**R 4**

NEW

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 litres stainless steel bowl with brushed finition.  
 Other characteristics same as above. **Dimensions** : 440 x 226 x 304 mm.



**R 4 V.V.**

NEW

Recommended for 10 to 50 meals

**Motor base** : 1000 W - single phase - Variable speed from 300 to 3000 rpm  
 Other characteristics same as above. **Dimensions** : 460 x 226 x 304 mm.

**R 5 Plus**

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 litres stainless steel bowl - Straight blade included  
**In option** : coarse serrated blade **Dimensions** : 490 x 280 x 350 mm.



**R 5 V.V.**

R-Mix FUNCTION

Recommended for 20 to 80 meals

**Motor base**: 1300 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**  
 Other characteristics same as above.

**R 6**

Recommended for 20 to 100 meals

**Metal motor base**: 1300 W - three phase - 2 speeds: 1500/3000 rpm - **Cutter** : 7 litres stainless steel bowl  
 All-stainless steel straight blade knife included - **In option** : coarse serrated blade  
**Dimensions** : 520 x 280 x 350 mm.



**R 6 V.V.**

R-Mix FUNCTION

Recommended for 20 to 100 meals

**Metal motor base**: 1500 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**  
 Other characteristics same as above.



**R 8 / R 8 SV**

Recommended for 20 to 150 meals

**Motor base** : 2200 W - three phase - 2 speeds : 1500/3000 rpm - **Cutter** : 8 litres stainless steel bowl  
 All-stainless steel straight blade knife 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**

Recommended for 50 to 200 meals

**Motor base** : 2200 W - three phase - 2 speeds : 1500/3000 rpm. - **Cutter** : 11.5 litres stainless steel bowl  
 2 stainless steel straight blade knife 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. / R 10 V.V. SV**

Recommended for 50 to 200 meals

R-Mix FUNCTION

**Motor base** : 1800 W - single phase 230 V - Variable speed from 50 to 3000 rpm - **R-mix function**  
 Other characteristics same as above. **Dimensions** : 570 x 375 x 635 mm.





**R 2**

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

**R 2 B**

- Power : 550 Watts - Single phase.
- 2,9 litres capacity bowl in polycarbonate. Other characteristics same as above except for pulse function.



**R 3-1500**

- 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 litres capacity and stainless steel straight blade knife.
- Dimensions (HxLxW) : 400 x 210 x 320 mm.

**R 3-3000**

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



**R 4**

- 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 litres capacity and stainless steel straight blade knife.
- Dimensions (HxLxW) : 440 x 226 x 304 mm.

**R 4-1500**

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

**R 4 V.V. VARIABLE SPEED**

- Power : 1000 Watts - Single phase. • Variable speed from 300 to 3000 rpm.
- Dimensions (HxLxW) : 460 x 226 x 304 mm.
- Other characteristics same as above.

**Voltages**

	<b>R 2</b>	<b>R 2b</b>	<b>R 3-1500</b>	<b>R 3-3000</b>
230V/50/1	Ref. 22100	Ref. 22113	Ref. 22382	Ref. 22388
230V/50/1 UK plug	22107		22383	22389
120V/60/1	22109	22116	22387	22393
220V/60/1	22117	22118	22386	22382
	<b>R 4</b>	<b>R 4-1500</b>	<b>R 4 V.V.</b>	
400V/50/3	Ref. 22437	Ref.	Ref.	
220V/60/3	22438			
380V/60/3	22439			
220V/50/3	22440			
230V/50/1		22430		
230V/50/1 UK plug		22434		
120V/60/1		22432		
220V/60/1		22433		
230V/50-60/1			22441	

**OPTIONS**

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



**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 2 stainless steel straight blade knife.
- Dimensions (HxLxW) : 490 x 280 x 350 mm.

**R 5 Plus Single phase**

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

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



- Power : 1300 Watts - Single phase.
- Variable speed from 300 to 3000 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 2 stainless steel straight blade knife.
- Dimensions (HxLxW) : 490 x 280 x 350 mm.



**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 straight blade knife. Removable blades
- Dimensions (HxLxW) : 520 x 280 x 350 mm.

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

- Power : 1500 Watts - Voltage : Single phase.
- Variable speed from 300 to 3000 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 straight blade knife. 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.	
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;">Spécial parsley</span>			27352	
Upper fine serrated blade			106520	
Lower fine serrated blade			106519	
Additional straight blade	27120			
Additional stainless steel straight blade assembly (2 blades)			27124	
Lower straight blade, per unit			117032	
Upper straight blade, per unit			117033	



### R 8 / R 8 SV Vaccum

- 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 2 stainless steel straight blade knife. Removable blades.
- Dimensions (HxLxW) : 540 x 300 x 520 mm.
- R8 SV equipped with a vacuum kit R-VAC®.



### R 10 / R 10 SV Vaccum

- 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 2 stainless steel straight blade knife. Removable blades.
- Dimensions (HxLxW) : 570 x 360 x 565 mm.
- R 10 SV equipped with a vacuum kit R-VAC®.

### R 10 V.V. / R 10 V.V. SV VARIABLE SPEED AND VACCUM

- Power : 1800 Watts - Single phase.
- Variable speed from 50 to 3000 rpm.
- Rmix function: reverse speed 60 to 500 rpm to mix gently the ingredients. Other characteristics same as above.

R-Mix FUNCTION

Voltages	R 8	R 8 SV	R 10 Line 5	R 10	R 10 SV	R 10 V.V.	R 10 V.V. SV
230/400V/50/3	Ref. 21070	Ref. 21074	Ref. 21080	Ref. 21055	Ref. 21059	Ref.	Ref.
400V/50/3	21071		21081	21056			
220V/60/3	21073		21083	21058			
380V/60/3	21069		21084				
230V/50-60/1						21060	21061

**OPTIONS**

Serrated blade knife (2 blades)	
Additional straight blade knife (2 blades)	
Serrated blade, per unit	
Straight blade, per unit	
Vacuum pump	230V/50/1
550 W - 16 m³/h	220V/60/1
Vacuum adaptation kit R-VAC® (without pump)	

**R 8**

Ref.	
27103	
27102	
101797	
101796	
69012	
69015	

**R 10 / R 10 V.V.**

Ref.	
27235	
27234	
119167	
119166	
69012	
69015	
29076	



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



- Ref. 27108 - Stainless steel bowl 3.5 litre capacity, stainless steel straight blade knife included
- Ref. 27107 - Serrated blade assembly (2 blades)
- Ref. 27106 - Additional straight blade assembly (2 blades)
- Ref. 101801 - Serrated blade, per unit
- Ref. 101800 - Straight blade, per unit



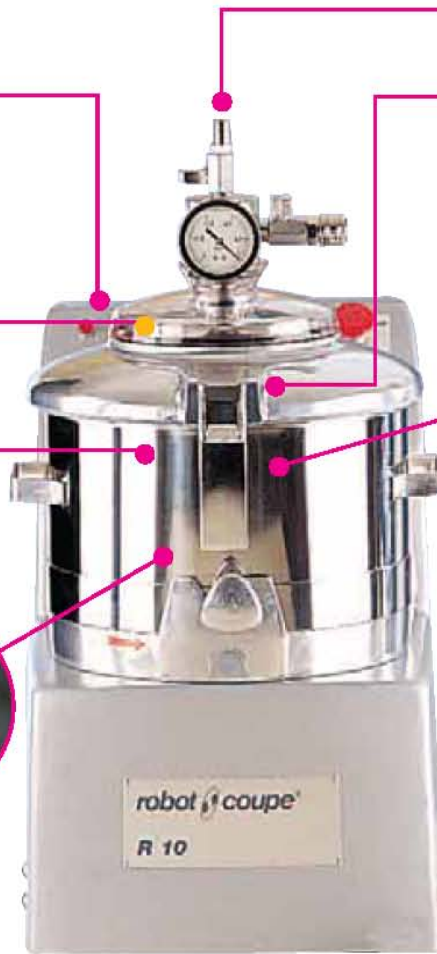
THE PRODUCTS PLUS

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Removable bowl

Machine specially designed for **liquid processing in large quantities**.



Vacuum processing option.

**Perfect lid sealing.** Opening and closing only require one simple operation.



**New patented blade design** to ensure a perfect result for small or large quantities.



**Optional serrated blade-knife** for grinding and kneading tasks.



AT THE LEADING EDGE: VACUUM PROCESSING



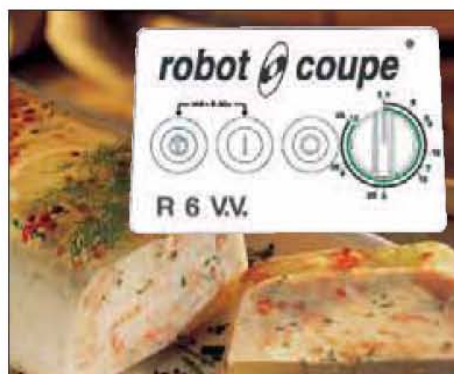
The R-VAC® system, designed to fit the R8 and R10, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables terrines, foie gras pâté and ganache.

**The advantages of vacuum processing :**

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



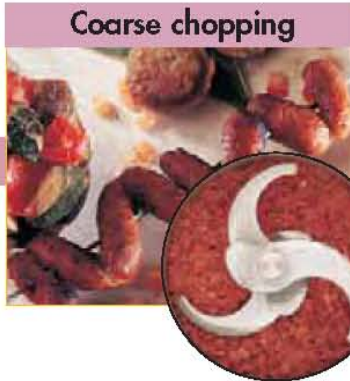
R-MIX FUNCTION ON R5V.V., R 6V.V., R 10V.V. AND R 20V.V.



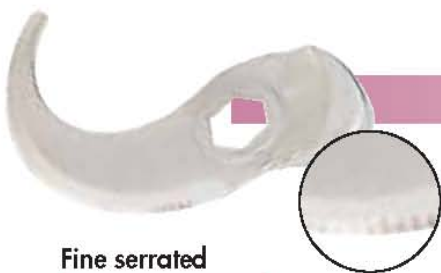
- **To mix without cutting delicate products**
- The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.  
Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins into brioche pastry.



**Straight**



**Coarse serrated**



**Fine serrated**



**Range of possible tasks**

Models	Maximum loading capacity				Number of meals	Processing time
	Coarse chopping	Emulsions	Dough	Grinding		
R 20	6 kg	8 kg	6 kg	3 kg	from 50 to 300	1 to 4 mn
R 23	10 kg	11 kg	7 kg	5 kg	from 50 to 400	
R 30	12 kg	14 kg	8 kg	6 kg	from 100 to 500	
R 45	18 kg	24 kg	12 kg	9 kg	from 200 to 1000	
R 60	25 kg	30 kg	18 kg	12 kg	from 300 to 3000	

**R 20 / R 20 SV**

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 17.5 litre capacity, 3 straight blade knife included.  
**In option** : serrated blade knife, vacuum kit R-VAC® - **Dimensions** : 705 x 375 x 635 mm.



**R 20 V.V. / R 20 V.V. SV**

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 3000 rpm - R-mix function  
Other characteristics same as above.

R-Mix  
FUNCTION



**R 23**

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 - 3 straight blade knife included - **In option** : serrated blade  
knife, kit blixer **Dimensions** : 1250 x 700 x 600 mm



**R 30**

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**

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**

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.



### R 20 / R 20 SV

- Power : 4400 Watts - Three phase.
- 2 speeds : 1500/3000 rpm.
- Pulse function. Electromechanical safety system and motor brake.
- Delivered with :
  - Stainless steel bowl 17.5 litre capacity
  - 3 stainless steel straight blade knife included
- Dimensions (HxLxW) : 705 x 375 x 635 mm.
- R 20 SV same characteristics but equipped with a vacuum kit R-VAC®.

### R 20 V.V. / R 20 V.V. SV



- Power : 4000 Watts - Single phase.
- Variable speed from 50 to 3000 rpm.
- Rmix function: reverse speed 60 to 500 rpm to mix gently the ingredients.
- R 20 V.V. SV same characteristics as above but equipped with a vacuum kit R-VAC®.

Voltages	R 20 LINE 5	R 20	R 20 SV	R 20 V.V.	R 20 V.V. SV
	Ref.	Ref.	Ref.	Ref.	Ref.
230/400V/50/3	21088	21099	21104		
400V/50/3	21089	21100			
220V/60/3	21091	21102			
380V/60/3	21092				
230V/50-60/1				21105	21106



OPTIONS	R 20 / R20 V.V. SV
	Ref.
Serrated blade assembly (2 blades)	57045
Straight blade assembly (2 blades)	57044
Serrated blade assembly (3 blades)	57055
Additional straight blade assembly (3 blades)	57054
Serrated blade	119167
Straight blade	119166
Vacuum pump 230V/50/1	69012
550 W - 16 m³/h 220V/60/1	69015
Vacuum adaptation kit R-VAC®	29076



### R 23

- 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

- 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		52066		Blixer 23 Kit	57058
230V/50/3	51039		52069		Additional fine serrated blade	118292
220V/60/3	51034		52067		Blixer 30 kit	57059
380V/60/3	51038		52068		Additional fine serrated blade	118241



OPTIONS	R 23	R 30
	Ref.	Ref.
Serrated blade assembly (3 blades)	57070	57075
Fine serrated blade assembly (3 blades)	57072	57077
Additional straight blade assembly (3 blades)	57069	57074
Serrated blade	118294	118286
Fine serrated blade	118292	118241
Straight blade	118217	117950
3 retractable wheels	57062	57062

VACUUM MODELS AVAILABLE ON REQUEST





**R 45**

- **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 :
    - Scrapper for both bowl and lid
    - 2 Stainless steel serrated blade knife.

**R 60**

- **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 :
    - Scrapper 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		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.	
Serrated blade knife (3 blades)	57082		57092	
Fine serrated blade knife (3 blades)	57084		57095	
Additional straight blade knife (3 blades)	57081		57091	
Serrated blade	118287		118290	
Fine serrated blade	118243		118245	
Straight blade	117952		117954	
3 retractable wheels	57062		57062	

**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.

**Control panel :**

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

**Frame**

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

**Tilting Mecanism**

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

**Vacuum models available**

**Bowl :**

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

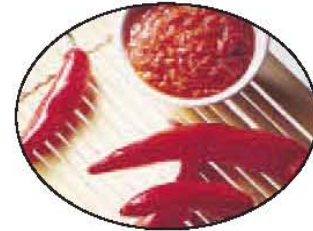
**Wheels (optional)**

- **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

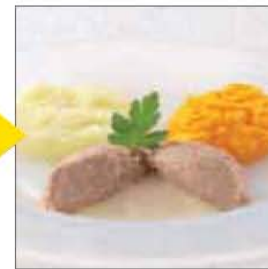
**Starter**

Celeriac and  
red cabbage pureed food



**Main Dish**

Blanquette pureed food



**Dessert**

Lemon tart pureed food



**Processing capacities**

Models	Bowl capacity (litres)	Processing quantities (kg)	Number of blended meals
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 3

NEW

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

NEW

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.

NEW

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

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

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.



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



### Blixer 4-3000 Single phase

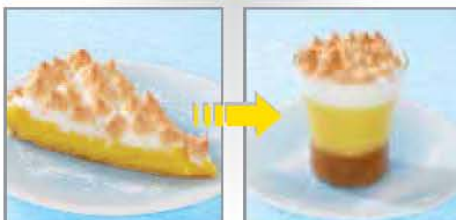
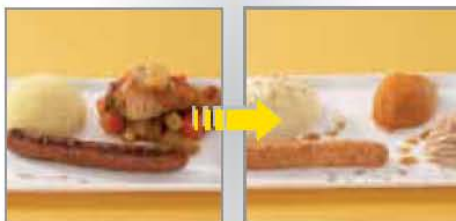
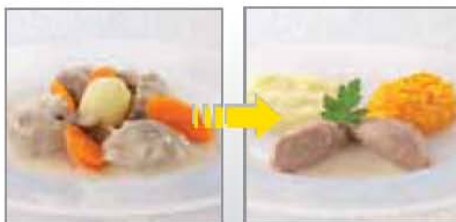
- Power : 900 Watts - Single phase.
- 1 speed : 3000 rpm.
- Stainless steel motor shaft. Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- Metal motor support.
- Delivered with:
  - Stainless steel 4.5 litre capacity bowl with handle.
  - High liquid capacity bowl.
  - Fine serrated blade 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 3	Blixer 4	Blixer 4 V.V.
	Ref.	Ref.	Ref.
400V/50/3		33215	
220V/60/3		33216	
380V/60/3		33217	
220V/50/3		33218	
230V/50/1	33197	33208	
230V/50/1 UK plug	33198	33209	
115V/60/1	33202	33210	
220V/60/1	33201	33211	
230V/50-60/1			33220

OPTIONS	Blixer 3	Blixer 4
	Ref.	Ref.
Serrated blade knife	27348	27349
Additional fine serrated blade knife	27347	27350



### Blixer 5 Plus Three phase

- 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

- 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

- 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		33226	
400V/50/3	33164		33227	
220V/60/3	33162			
380V/60/3	33163			
230V/50/1	33160			
220V/60/1	33161			
230V/50-60/1		33171		33155

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

**NEW**

## MP Ultra

HYGIENE

No hidden corners in the food zone.

POWER

+ 20% more powerful.

EASY CLEANING  
AND MAINTENANCE

The foot, blade (patented Robot-Coupe), and the whisk are all detachable for easier cleaning.

ERGONOMIC

Specially designed angled handle allowing easy processing.

PERFORMANCE

Reduced processing time due to extra power.

DURABILITY

Heavy duty construction thanks to the motor housing and stainless steel bell.

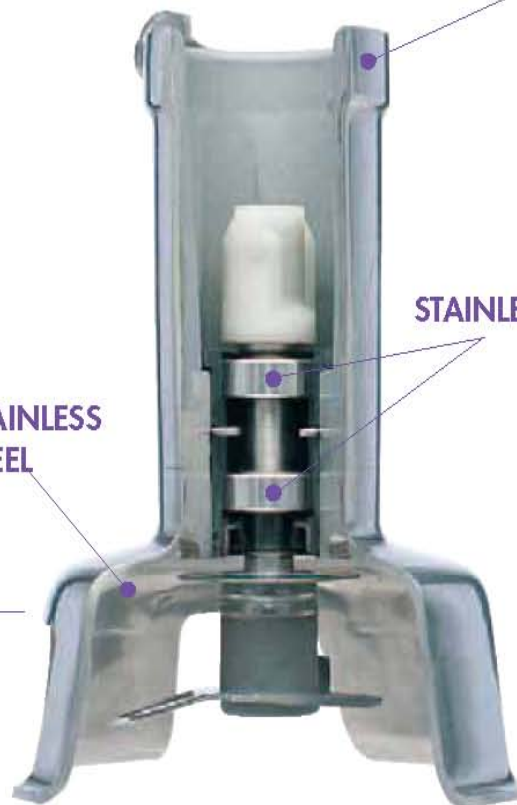


STAINLESS STEEL

STAINLESS STEEL

STAINLESS  
STEEL

STAINLESS STEEL



MP

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



LARGE

COMPACT

CMP

See page 50

MINI

Mini MP

See page 49



Mini MP 170 VV    Mini MP 220 VV

Small Quantities



CMP 250 VV    CMP 300 VV    CMP 350 VV    CMP 400 VV

15ℓ    30ℓ    45ℓ    73ℓ

MP

See page 52

NEW



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

50ℓ    100ℓ    200ℓ    300ℓ    400ℓ

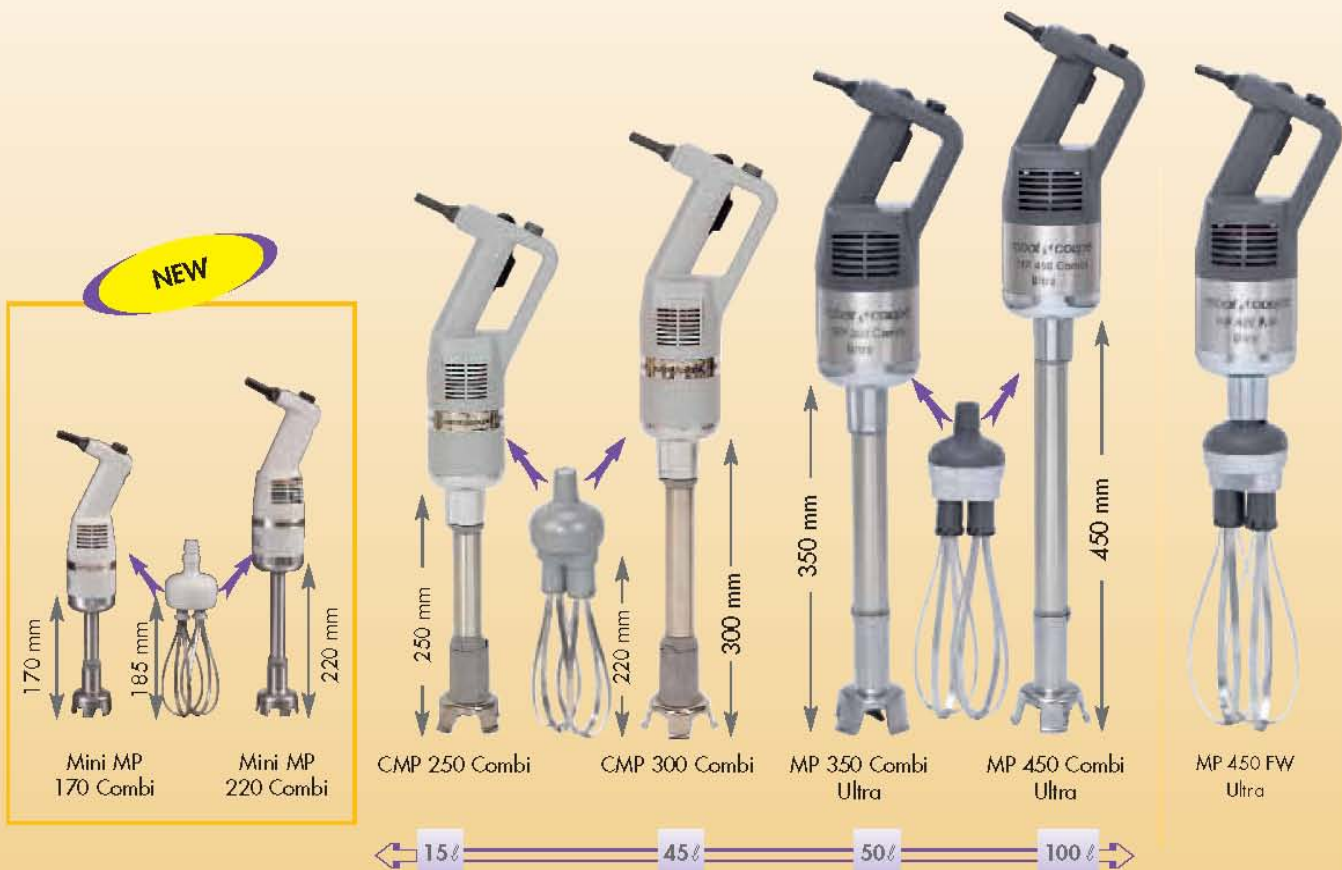
ℓ: Maximum capacity in litres





# COMBI

See page 56



## CLEANING

Knife and bell easily removable



## HACCP ADVICE

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

## WALL HOLDERS

A stainless steel wall support is delivered with each power mixer for easy storage.



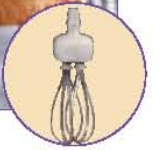
**One single holder :**  
to store the models with mixer function only.



**One combined model :**  
to store the Combi models.

# POWER MIXERS

## Mini MP 170 Combi • Mini MP 220 Combi





### Mini MP 170 V.V. VARIABLE SPEED

- Power : 220 Watts.- Single phase
- Ideal for small quantities
- Variable speed from 2000 to 12500 rpm.
- Stainless steel knife, bell disc and tube.
- Foot equipped with removable bell, 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 : 170 mm - Total length : 465 mm - Ø 78 mm.

Ref. 34400 - Mini MP 170 V.V. 230V/50/1

Ref. 34405 - Mini MP 170 V.V. 120V/60/1

Ref. 34404 - Mini MP 170 V.V. 220V/60/1

Ref. 34401 - Mini MP 170 V.V. 230V/50/1 UK plug

### Mini MP 220 V.V. VARIABLE SPEED

- Power : 250 Watts.- Single phase
  - Tube length : 220 mm - Total length : 515 mm - Ø 78 mm.
- Other characteristics same as above.

Ref. 34410 - Mini MP 220 V.V. 230V/50/1

Ref. 34415 - Mini MP 220 V.V. 120V/60/1

Ref. 34414 - Mini MP 220 V.V. 220V/60/1

Ref. 34411 - Mini MP 220 V.V. 230V/50/1 UK plug

### Option

Ref. 27333 - Whisk attachment  
for Mini MP 170 V.V. / Mini MP 220 V.V.

### Mini MP 170 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 : 465 mm - with whisk : 550 mm, Ø 78 mm.
- Stainless steel removable knife, bell, tube and whisk (185 mm).

Ref. 34420 - Mini MP 170 Combi 230V/50/1

Ref. 34421 - Mini MP 170 Combi 230V/50/1 UK plug

Ref. 34424 - Mini MP 170 Combi 220V/60/1

Ref. 34425 - Mini MP 170 Combi 120V/60/1

### Mini MP 220 Combi

- Power : 250 Watts.
- Total length with tube : 515 mm - with whisk : 550 mm, Ø 78 mm.  
Other characteristics same as above.

Ref. 34430 - Mini MP 220 Combi 230V/50/1

Ref. 34431 - Mini MP 220 Combi 230V/50/1 UK plug

Ref. 34434 - Mini MP 220 Combi 220V/60/1

Ref. 34435 - Mini MP 220 Combi 120V/60/1

• COMPACT RANGE - VARIABLE SPEED MIXERS



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

- 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**

- 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**

- 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**

- 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		34230		34250		34260	
230V/50/1 UK plug	34241		34231		34251			
120V/60/1	34245		34235		34255			
220V/60/1	34244		34234		34254			

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

• 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		34310	
230V/50/1 UK plug	34301		34311	
120V/60/1	34305		34315	
220V/60/1	34304		34314	

OPTIONS	CMP 250 Combi		CMP 300 Combi	
	Ref.		Ref.	
Motor base : 230V/50/1	29819		29820	
120V/60/1	29841		29842	
220V/60/1	29833		29834	
Mixer attachment (tube + foot)	27249		27250	
Whisk attachment equipped with heavy duty metal parts	27248		27248	



## POWER MIXERS

### MP 800 *Turbo*

Power : 1000 Watts

Tube length : 740 mm

Pan capacity : 400 litres



- Double ergonomic handle for a **better user comfort** during processing.
- **EBS new technology** : Electronic booster system, which improves motor performance.
- Easy detachable stainless steel bell, tube and blade for a perfect hygiene.

• LARGE RANGE - MIXERS



**MP 350 Ultra\***

ALL STAINLESS STEEL BELL

- Power : 440 Watts. Single phase.
- 1 speed 9500 rpm.
- Speed self regulation system.
- 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 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 550 Ultra**

ALL STAINLESS STEEL BELL

- Power : 750 Watts.
  - Stainless steel knife, bell and tube.
  - 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.
- Other characteristics same as above.

\* Whisk available on models Combi.



**3 adjustable pan supports**

Ref. **27229** - for pan from 330 to 650 mm diameter  
 Ref. **27227** - for pan from 500 to 1000 mm diameter  
 Ref. **27228** - for pan from 850 to 1300 mm diameter

**Universal pan support**

Ref. **27233** - for any pans diameter

Voltages	MP 350 Ultra	MP 450 Ultra	MP 550 Ultra
	Ref.	Ref.	Ref.
230V/50/1	34600	34610	34620
230V/50/1 UK plug	34601	34611	34621
120V/60/1	34605	34615	34625
220V/60/1	34604	34614	34624



ALL STAINLESS STEEL BELL

### MP 600 Ultra

- 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

- Power : 1000 Watts. Single phase.
- 1 speed 9500 rpm.
- Stainless steel knife, bell and tube.
- The MP 800 Turbo can not be used with the pan supports page 52.
- Tube length : 740 mm - Total length : 1130 mm - Ø 125 mm.
- Stainless steel motor housing.
- EBS new technology : Electronic booster system, wich improves motor performance
- Double ergonomic handle for a better user comfort during processing.

Other characteristics same as above.

ALL STAINLESS STEEL BELL

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

- Power : 440 Watts. Single phase.
- Variable speed from 1500 to 9000 rpm.
- Speed self regulation system.
- 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 450 V.V. Ultra\* VARIABLE SPEED

- Power : 500 Watts.
- All 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.

\* Whisk available on models Combi.

Voltages	MP 350 V.V. Ultra Ref.	MP 450 V.V. Ultra Ref.	MP 600 Ultra Ref.	MP 800 Turbo Ref.
230V/50/1	34640	34650	34630	34490
230V/50/1 UK plug	34641	34651	34631	34491
120V/60/1	34645	34655	34635	34495
220V/60/1	34644	34654	34634	34494

• LARGE RANGE - VARIABLE SPEED MIXERS



**MP 350 Combi Ultra**

- 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**

- 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.
  - Stainless steel motor base.
- Other characteristics same as above.

• LARGE RANGE - WHISK



**MP 450 FW Ultra**

- 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. 27229 - for pan from 330 to 650 mm diameter

Ref. 27227 - for pan from 500 to 1000 mm diameter

Ref. 27228 - for pan from 850 to 1300 mm diameter

**Universal pan support ②**

Ref. 27233 - for any pans diameter

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

OPTIONS	MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.		Ref.	
Motor base : 230V/50/1	39418		39410	
120V/60/1	39422		39415	
220V/60/1	39421		39414	
Mixer attachment (tube + foot)	39354		39355	
Whisk attachment equipped with heavy duty metal parts	27210		27210	



**Mini MP Combi**

**TO EMULSIFY:**  
mayonnaise or any salad dressing...

**CMP Combi**

**TO MIX:**  
tomato pulp, seasoning, vinaigrette....

**MP Combi Ultra**

**TO SEED:**  
semolina, rice....



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



**TO BEAT:**  
egg whites, chocolate mousse....

## • COMBI MIXER/WHISK



### Mini MP 170 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 : 465 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. 34420 - Mini MP 170 Combi 230V/50/1

Ref. 34421 - Mini MP 170 Combi 230V/50/1 UK plug

Ref. 34424 - Mini MP 170 Combi 220V/60/1

Ref. 34425 - Mini MP 170 Combi 120V/60/1

### Mini MP 220 Combi

- **Power** : 250 Watts.
- Total length with tube : 515 mm - with whisk : 550 mm, Ø 78 mm.
- Other characteristics same as above.

Ref. 34430 - Mini MP 220 Combi 230V/50/1

Ref. 34431 - Mini MP 220 Combi 230V/50/1 UK plug

Ref. 34434 - Mini MP 220 Combi 220V/60/1

Ref. 34435 - Mini MP 220 Combi 120V/60/1

• 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.



**MP 350 Combi Ultra**

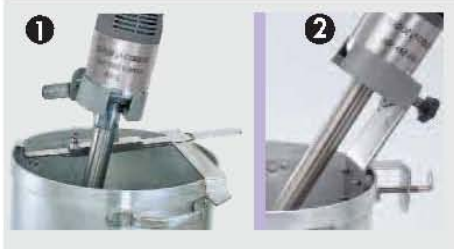
ALL STAINLESS STEEL BELL

- 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.

**MP 450 Combi Ultra**

ALL STAINLESS STEEL BELL

- 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.
- Stainless steel motor base



**3 adjustable pan supports**

Ref. 27229 - for pan from 330 to 650 mm diameter

Ref. 27227 - for pan from 500 to 1000 mm diameter

Ref. 27228 - for pan from 850 to 1300 mm diameter

**Universal pan support**

Ref. 27233 - for any pans diameter

	CMP 250 Combi	CMP 300 Combi	MP 350 Combi Ultra	MP 450 Combi Ultra
	Ref.	Ref.	Ref.	Ref.
<b>Voltages</b>				
230V/50/1	34300	34310	34660	34670
230V/50/1 UK plug	34301	34311	34661	34671
120V/60/1	34305	34315	34665	34675
220V/60/1	34304	34314	34664	34674
<b>OPTIONS</b>	Ref.	Ref.	Ref.	Ref.
Motor base : 230V/50/1	29819	29820	39418	39410
120V/60/1	29841	29842	39422	39415
220V/60/1	29833	29834	39421	39414
Mixer attachment (tube + foot)	27249	27250	39354	39355
Whisk attachment equipped with heavy duty metal parts	27248	27248	27210	27210

• LARGE RANGE - WHISK



**MP 450 FW Ultra**

- 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.

Réf. 34680 - MP 450 FW Ultra 230V/50/1

Réf. 34685 - MP 450 FW Ultra 120V/60/1

Réf. 34684 - MP 450 FW Ultra 220V/60/1



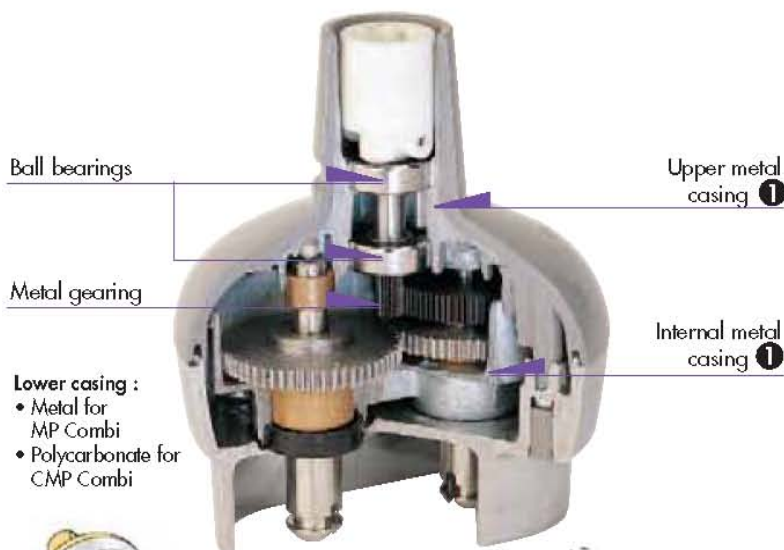
**3 pan supports**

- Ref. 27229 - for pan from 330 to 650 mm diameter
- Ref. 27227 - for pan from 500 to 1000 mm diameter
- Ref. 27228 - for pan from 850 to 1300 mm diameter

**Universal pan support**

- Ref. 27233 - for any pans diameter

**Metal Gear Box**



- Lower casing :
- Metal for MP Combi
  - Polycarbonate for CMP Combi

- 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).



*Very resistant when processing foodstuffs with compact texture i.e : pan cakes or mashed potatoes.*

NEW



## C 40 PressCoulis

- 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

### 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	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 0,1 mm (on request)		57012
Perforated basket Ø 0,5 mm	57009	57211
Perforated basket Ø 1 mm		57145
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	
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.



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

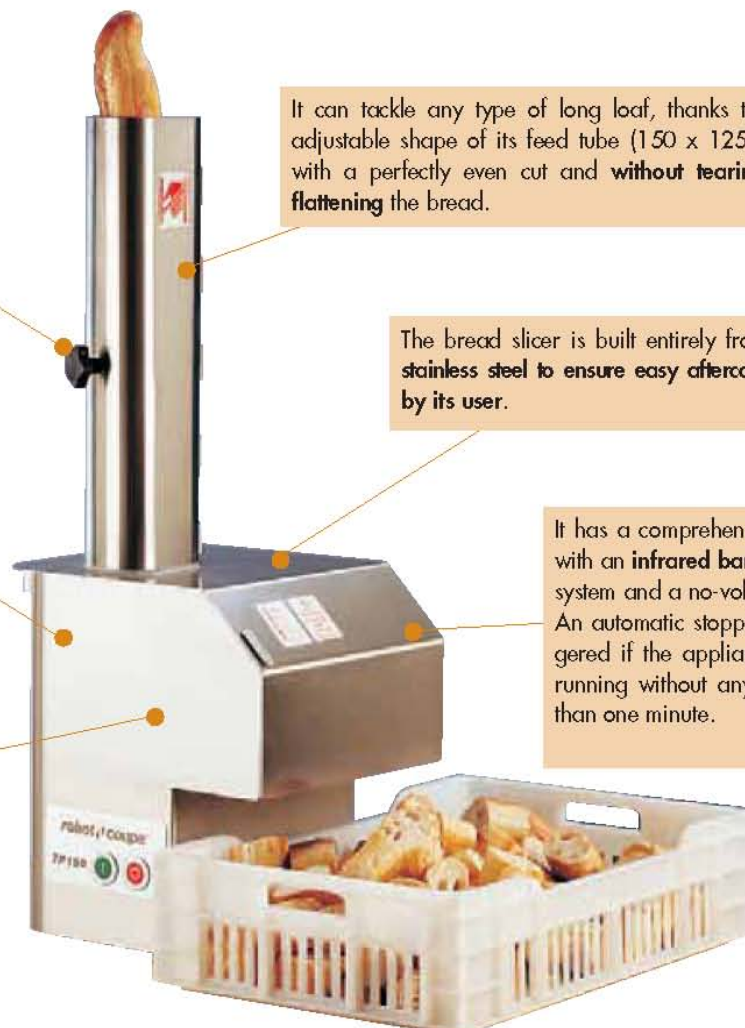


Removable breadcrumbs tray

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

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

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













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 502      R 602  
 R 402 V.V.      R 502 V.V.      R 602 V.V.



YOU REQUIRE A VEG'PREP ONLY, SEE PAGE 62  
 YOU REQUIRE A CUTTER MIXER ONLY, SEE PAGE 63















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



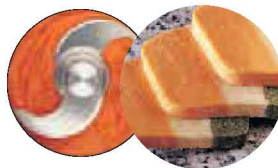
HERE IS YOUR VEG'PREP MACHINE







YOU REQUIRE A CUTTER MIXER ONLY



How many covers do you serve per day ?



 $\frac{10}{20}$ 	 $\frac{10}{30}$ 	 $\frac{10}{40}$ 	 $\frac{20}{80}$ 	 $\frac{20}{100}$ 	 $\frac{20}{150}$ 	 $\frac{50}{200}$ 
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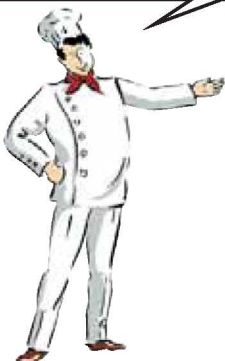



What maximum bowl load per batch do you require ?



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 ?



 $\frac{50}{300}$ 	 $\frac{100}{400}$ 	 $\frac{100}{500}$ 	 $\frac{200}{1000}$ 	 $\frac{300}{3000}$ 
--	---	---	--	--



What maximum bowl load per batch do you require ?

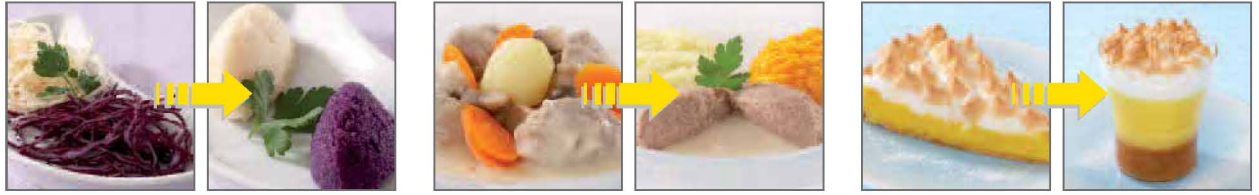


8 kg	10 kg	12 kg	18 kg	25 kg
------	-------	-------	-------	-------

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		
<b>Starter or dessert</b>	<input type="text"/> gr	X	<input type="text"/> Meal	=	<input type="text"/> gr

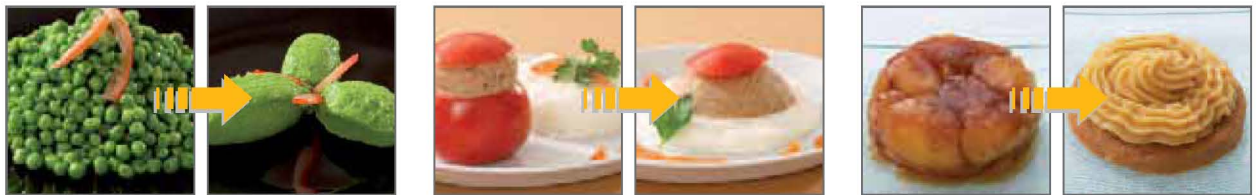
Example : 80 gr X 10 Meals = 800 gr

	Portion weight		Number of blended meals		
<b>Main course</b>	<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?



0.3 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
----------------	------------------	------------------	------------------



Do you have a 3-phase power supply?



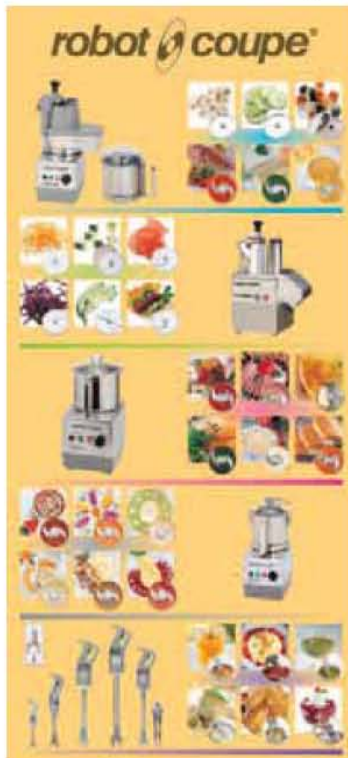
No	Yes	No	No	Yes	No	Yes	No
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THIS IS THE BLIXER FOR YOU!"



↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓	↓ ↓ ↓ ↓ ↓
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



550 x 1200 mm

## Robot-Coupe range poster

Recto/Verso

Delivered with suspension cord

Ref. : 430 354



Ref. : 430 437

## Mini MP Display

New presentation

Ref. : 407 881

Ref. : 430 439

Box of 10



## R301 Display

Ref. : 430 393



## 3 Machines Display

Ref. : 407 818

## PLV CL50

Ref. : 430 416



## Power Mixers Display

Ref. : 407 435



# At your service :

## CD-ROM



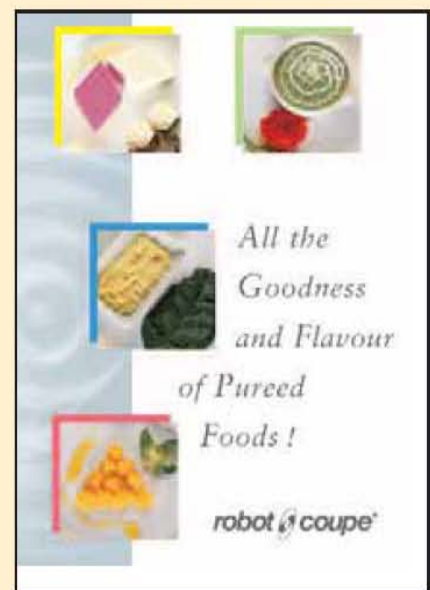
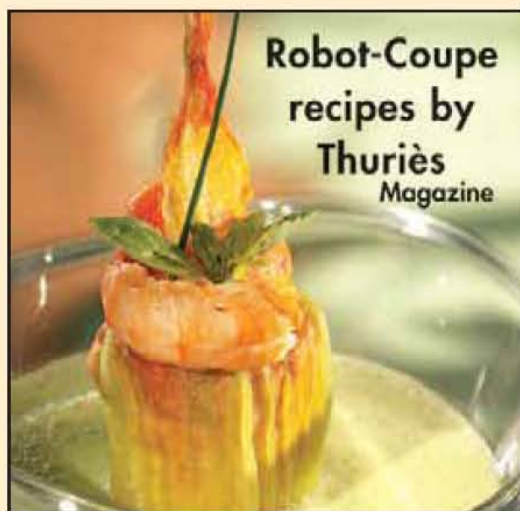
CD ROM n° 84

- For Architects and consultants
- For Distributors

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

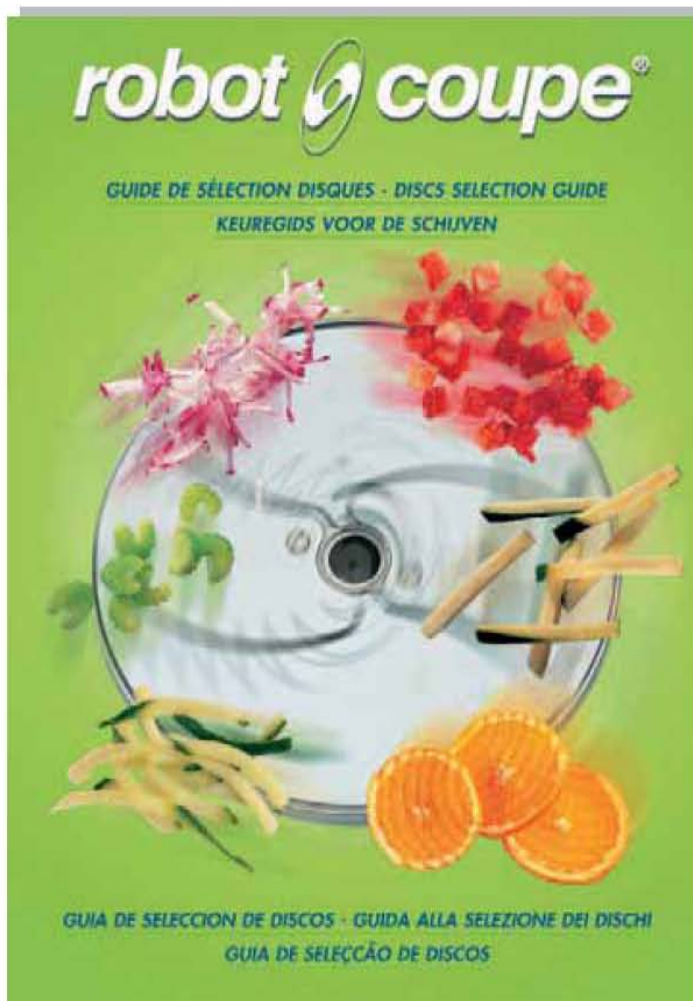
For access free of charge to after sales service on web, ask from now your access code and password by fax to +33 1 43 74 36 26.

## Recipe books



# New tool at your disposal

## Disc selection guide



Ref. : 430 401



First side



Reverse



# robot coupe®

*The specialist in food  
preparation equipment*



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