

# robot @ coupe®

## Food Processing Machine

Robot-coupe has created more than 40 years ago the Robot-Coupe food processor.

As precursor and incontestable leader, Robot-coupe, manufacturer of food preparation equipment, offers a wide range of machines adapted to each professional needs (restaurants, institutions, delicatessens, caterers...).



# J 80 Ultra AUTOMATIC JUICER

Pulp ejected straight into container. Supplied with 6.5-litre large-capacity pulp container with translucent sides to monitor pulp levels.



## ERGONOMICS



Removable stainless-steel basket



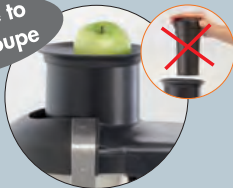
Drip tray



No-splash spout

## PERFORMANCE

Exclusive to Robot-Coupe



Auto Feed system for continuous throughput

## LONG LIFESPAN



Stainless-steel bowl and motor unit for easy aftercare

## POWER

700 W



1000 W

Ultra-quiet heavy-duty motor



6.5 L



# POWER MIXERS

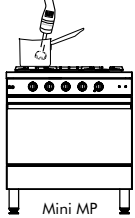


## LARGE

## COMBI

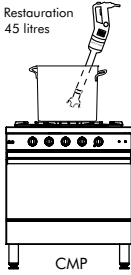
MINI			COMPACTE			LARGE					COMBI						
▶ Mini MP			▶ CMP			▶ MP Ultra <b>BLOC MOTEUR INOX</b>					▶ Mini MP - CMP - MP Ultra - MP FW Ultra <b>BLOC MOTEUR INOX</b>						
220 W	250 W	270 W	310 W	350 W	400 W	440 W	500 W	750 W	850 W	1000 W	250 W	270 W	310 W	350 W	440 W	500 W	500 W
160 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm	600 mm	740 mm	190 mm	185 mm	250 mm	220 mm	300 mm	350 mm	450 mm
Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.	MP 350 Ultra	MP 450 Ultra	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo	Mini MP 190 Combi	Mini MP 240 Combi	CMP 250 Combi	CMP 300 Combi	MP 350 Combi Ultra	MP 450 Combi Ultra	MP 450 FW Ultra
Spécial Petites préparations			15 litres	30 litres	45 litres	50 litres	100 litres	200 litres	300 litres	400 litres	Spécial Petites préparations		15 litres	30 litres	50 litres	100 litres	100 litres
2000 à 12 500 tr/mn			2300 à 9600 tr/mn			MP 350/MP 450 : 9500 tr/mn MP 350 V.V./MP 450 V.V. : 1500 à 9000 tr/mn		9000 tr/mn	9500 tr/mn	9500 tr/mn	Mixer : 2000 à 12500 tr/mn Fouet : 350 à 1560 tr/mn	Mixer : 2300 à 9600 tr/mn Fouet : 500 à 1800 tr/mn		Mixer : 1500 à 9000 tr/mn Fouet : 250 à 1500 tr/mn		250 à 1500 tr/mn	

▶ Spécial Petites préparations



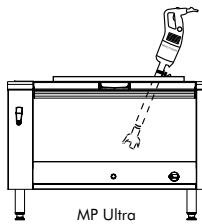
Mini MP

▶ Spécial Restauration jusqu'à 45 litres



CMP

▶ Spécial Collectivités/Traiteur Usage intensif



MP Ultra



▶ Mixer



▶ Fouetter



# CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.



The R301 and R301 Ultra models are both equipped with a pulse control, for true precision processing.

New easy-fit lid making it quicker and simpler to use.

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

R301 and R301 Ultra models fitted with a new handle for a more comfortable grip.

Standard smooth-edged blade assembly with removable cap.



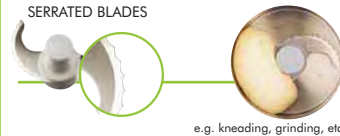
Optional extras:  
**Serrated blades** for grinding and kneading tasks.  
**Fine-serrated blades** for chopping parsley.



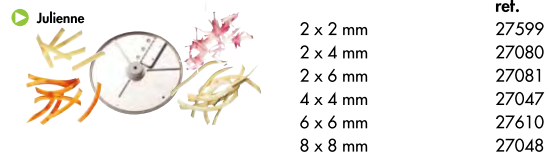
## The widest variety of cuts available today!



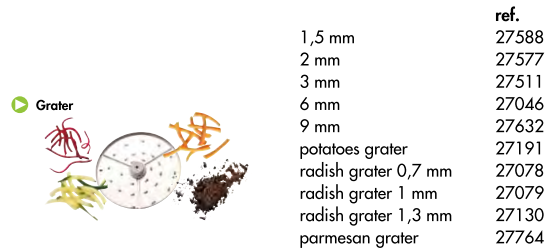
## The blade assemblies



ref.  
27051  
27555  
27086  
27566  
27087  
27786  
27621



ref.  
27599  
27080  
27081  
27047  
27610  
27048

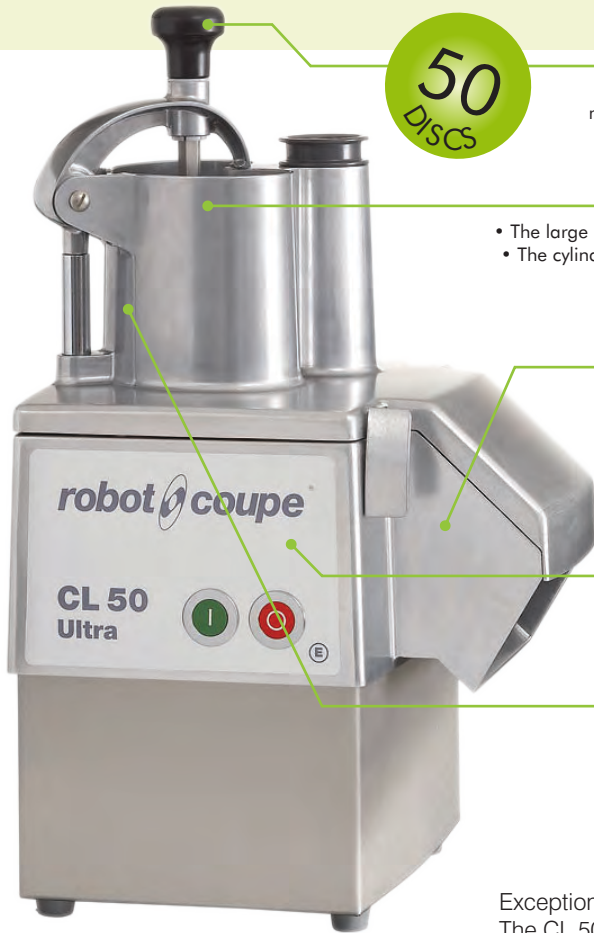


ref.  
27588  
27577  
27511  
27046  
27632  
27191  
27078  
27079  
27130  
27764

MODEL	POWER	VOLTAGE	SPEED(S)	CUTTER BOWL CAPACITY	AVAILABLE DISCS	NUMBER OF COVERAGE	DIMENSIONS (HxLxW)
301/301Ultra	1.5 HP	Single Phase	1725 rpm	3.5 Qt	23	Recommended for 10 to 70 meals	21 1/2" x 11 15/16" x 13 1/16"
401	1.5 HP	Single Phase	1725 rpm	4.5 Qt	23	Recommended for 20 to 80 meals	with continuous feed attachment: 22 1/2" x 12" x 9" with cutter bowl attachment: 17 1/2" x 12"x9"
402	2 HP	Single Phase	600 & 1800 rpm	4.5 Qt	26	20 - 20	17 1/2" x 12" x 9"
502	3 HP	Three Phase	2 - 850 / 1725 rpm	5.5 Qt	52	Recommended for 30 to 300	24 3/4" x 14 1/4" x 14 1/2"

# CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.



## ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

## TWO FED HOPPERS

- The large hopper (surface area: 139cm<sup>2</sup>) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.

## THROUGHPUT

- Operating time: up to 250 kg/h.
- Processing time: up to 5 kg/mn.
- 2 versions available: 1 speed (single-phase or three-phase) 375 rpm
- 2 speed (three-phase): 375 rpm and 750 rpm

## STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).











## EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

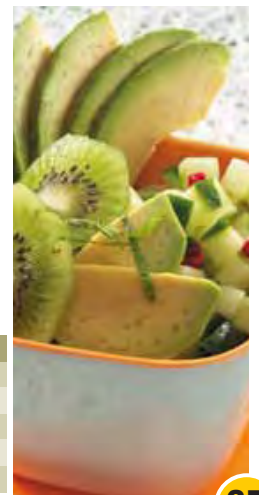
Exceptional cutting quality:

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably sliced mushrooms and perfectly formed tomato cubes.

## THE WIDEST VARIETY OF CUTS

Slicers and Ripple-cut		Grater		Julienne, Tagliatelles		Dicing			
 16 discs 0.6 mm   14 mm	 0.6 mm 28166 0.8 mm 28069 1 mm 28062 2 mm 28063 3 mm 28064 4 mm 28004	 10 discs 1.5 mm   9 mm	 1.5 mm 28056 2 mm 28057 3 mm 28058 4 mm 28073 5 mm 28059	 1 x 8 mm 28172 1 x 26 mm onion/cabbage 28153 2 x 2 mm (celeriac) 28051 2.5 x 2.5 mm 28195 2 x 4 mm (strips) 27072 2 x 6 mm (strips) 27066	 5 x 5 x 5 mm 28110 8 x 8 x 8 mm 28111 10 x 10 x 10 mm 28112 14 x 14 x 5 mm 28181 14 x 14 x 10 mm 28179	 Ripple-cut 2 mm 27068 Ripple-cut 3 mm 27069 Ripple-cut 5 mm 27070 Cooked potatoes 4 mm 27244 Cooked potatoes 6 mm 27245	 7 mm 28016 9 mm 28060 Parmesan 28061 Radish 28055 Rösti 27164	 2 x 8 mm (strips) 27067 2 x 10 mm 28173 3 x 3 mm 28101 4 x 4 mm 28052 6 x 6 mm 28053 8 x 8 mm 28054	 14 x 14 x 14 mm 28113 20 x 20 x 20 mm 28114 25 x 25 x 25 mm 28115 50 x 70 x 25 mm 28180

CL 50		CL 50 Ultra	
Power	1.5 HP	Power	1.5 HP
Voltage	Single Phase	Voltage	Single Phase
Speed	425 rpm	Speed	425 rpm
Motor Base	Polycarbonate	Motor Base	Stainless Steel
Dimensions	23 7/16" x 13 1/2" x 14 3/4"	Dimensions	23 7/16" x 13 1/2" x 14 3/4"



# Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.



Scraper arm made in two parts easy to dismantle and to clean.

A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

Stainless-steel bowl with handle:  
2.9-litre for the Blixer® 2  
3.7-litre for the Blixer® 3  
4.5-litre for the Blixer® 4 and Blixer 4 V.V.

An all-metal motor support makes the Blixer® 4 and Blixer® 4 V.V. even sturdier.

The Blixer® 4 V.V. has a speed range of 300 to 3500 rpm, for greater flexibility of use and a wider choice of preparations

The Blixer® 2 and Blixer® 3 have a single speed of 3000 rpm. The Blixer® 4 has two speeds: 1500 and 3000 rpm.



	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 2	3000	700	230 V/1 50 Hz 4.8	Polycarbonate	2.9 l	2.2 l	9,8 kg	11 kg
Blixer® 3	3000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
Blixer® 4-3000	3000	900	230 V/1 50 Hz 4.8	Metal	3.7 l	3 l	15 kg	17 kg
Blixer® 4	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 4 V.V.	300 to 3500	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 5 Plus	1500 and 3000	1300	400 V*/3 50 Hz 3.4	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 5 V.V.	300 to 3500	1400	230 V/1 50 Hz 12.5	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 6	1500 and 3000	1300	400 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg
Blixer® 6 V.V.	300 to 3500	1500	230 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg



	Dimensions (mm)			
	A	B	C	D
Blixer® 2	389	281	210	165
Blixer® 3	420	330	210	190
Blixer® 4	480	304	226	255
Blixer® 4-3000 Blixer® 4 V.V.	480	304	226	255
Blixer® 5 Plus	500	340	270	265
Blixer® 5 V.V.	500	340	270	265
Blixer® 6 Blixer® 6 V.V.	535	370	270	265

\* Other voltages available

## INDUCTION MOTOR

- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a silent process, without any vibration.
- Direct drive motor :
  - **Extra powerful**
  - **No belt device**
  - **No maintenance**
  - **No brushes.**