

# robot coupe®



Catalogue

Surf on our website and download our :  
• Brochures • Catalogues • Videos

The screenshot shows the Robot Coupe website interface. At the top left is the logo "robot coupe". To the right, there are links for "The company", "Contact us", "Newsletter Area", and "Select your country". Below the logo is a navigation menu with "CATALOGUE", "SELECTION GUIDE", "LEAFLETS", "VIDEOS", "OUR RECIPES", and "SPARE PARTS". A search bar labeled "CL Search" is on the right. On the left side, there is a vertical list of product categories: "Food Processors: Cutters and Vegetable Slicers", "Discs Collection", "Vegetable preparation machines", "Table-top cutters", "Vertical Cutter Mixers", "Blender", "Power Mixers", "Juicer", "Automatic slicers", "Ice Cream Machines", and "Planetary Mixers". The main content area features a large image of a Robot Coupe J100 Ultra juicer with various juices and fruits. To the right of this image are four product highlights: "Fine Food Sydney 2013", "Healthcare Video", "J100 Ultra", and "New CL 40". At the bottom left is the "robot coupe" logo and a footer menu with "HOME PAGE", "CATALOGUE", "SELECTION GUIDE", "LEAFLETS", "VIDEOS", "OUR RECIPES", "SPARE PARTS", and "SITEMAP", along with a link for "Other languages". At the bottom right, there is a copyright notice: "© 2013 Robot Coupe, 2013".



[www.robotcoupe.com.au](http://www.robotcoupe.com.au)



**FOOD PROCESSORS :  
CUTTERS & VEGETABLE SLICERS**



**DISCS COLLECTION**



**VEGETABLE PREPARATION  
MACHINES**



**TABLE-TOP  
CUTTER MIXERS**



**VERTICAL CUTTER MIXERS**



**BLIXER® :  
BLENDER-MIXERS**



**POWER MIXERS**



**POWER MIXERS Combi**



**AUTOMATIC  
CENTRIFUGAL JUICER**



**AUTOMATIC SIEVES**



**ICE CREAM MAKERS**



**PLANETARY MIXERS**

## Food Processors : 2 MACHINES IN 1 !

Standard



Cutter  
Function



Vegetable preparation  
Function



## CUTTER FUNCTION



Smooth Blade



COARSE CHOPPING



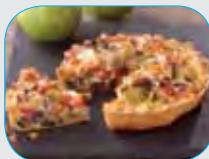
FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated blade



KNEADING



GRINDING



Fine serrated blade



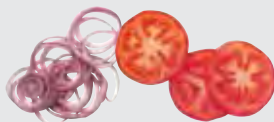
CHOPPING HERBS



GRINDING SPICES

## VEGETABLE PREPARATION FUNCTION

### SLICING



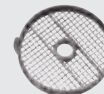
### JULIENNE



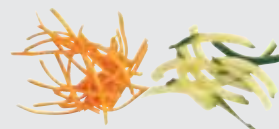
### RIPPLE CUT



### DICING\*



### GRATING



### FRENCH FRIES\*



\*for R 402 - R 402 V.V. - R 502 - R 502 V.V. - R 652 - R 652 V.V.



## SLICING, RIPPLE CUT, GRATING, JULIENNE

**New**



**R 211 XL Ultra**

Single phase  
1 speed

23  
DISCS

3  
BLADES

2.9 L

23  
DISCS

3  
BLADES

3.7 L



**R 301 Ultra**

Single phase  
1 speed



**New**



**R 201 XL**

Single phase  
1 speed  
internal ejection

23  
DISCS

3  
BLADES

2.9 L

**New**



**R 211 XL**

Single phase  
1 speed

23  
DISCS

3  
BLADES

2.9 L

23  
DISCS

3  
BLADES

3.7 L



**R 301**

Single phase  
1 speed





**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**+ DICING AND FRENCH FRIES**



**R 402 V.V.**  
Single phase  
Variable speed



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



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



**R 402**  
Single phase  
2 speeds



**R 502**  
Three phase  
2 speeds



**R 652**  
Three phase  
2 speeds



**R 401**  
Single phase  
1 speed

**2 machines in 1 !**

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

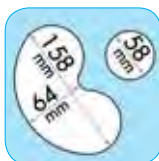
**Robust:** industrial heavy duty induction motor for intensive use.



**R 301 Ultra**

**23** DISCS **3** BLADES **3.7 L**

- Power : 650W
- Speed : 1500 rpm
- Number of meals : 10 to 70



**R 402**

**28** DISCS **3** BLADES **4.5 L** **3 Dicing** **2 French Fries**

- Power : 750W
- Speeds : 750 & 1500 rpm
- Number of meals : 20 to 100

**+** Metal motor casing, stainless steel vegetable preparation bowl.





## R 502 V.V.

**50**  
DISCS

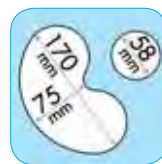
**3**  
BLADES

**5.5 L**

**10 Dicing**  
**3 French**  
**Fries**

- **Power** : 1300W
- **Variable speed** : 300 - 3500 rpm cutter function  
300 - 1000 rpm veg prep function
- **R-Mix** : Reverse speed rotation 60 to 500 rpm
- **Number of meals** : 30 to 300

**+** All metal motor casing and vegetable preparation attachment.




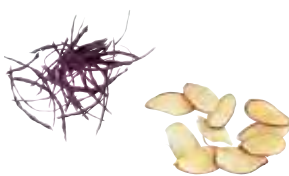
























# The widest range of slicers available

## Slicers



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

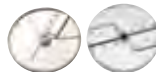
CL 40, R 201 XL, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

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

\* except for CL 50 Gourmet



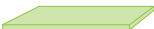


















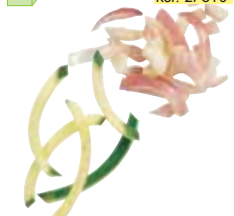


# The widest range of slicers available

## Julienne



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

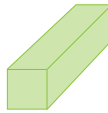

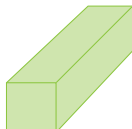



CL 40, R 201 XL, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 <p><b>1 x 8 mm</b> Tagliatelles Ref. 28172</p> 	 <p><b>1 x 30 mm</b> Ref. 28153</p> 	 <p><b>2 x 4 mm</b> Ref. 27072 Ref. 27080</p> 	 <p><b>2 x 6 mm</b> Ref. 27066 Ref. 27081</p> 
 <p><b>2 x 8 mm</b> Ref. 27067</p> 	 <p><b>2 x 10 mm</b> Ref. 28173</p> 	 <p><b>2 x 2 mm</b> Ref. 28051 Ref. 27599</p> 	 <p><b>2.5 x 2.5 mm</b> Ref. 28195</p> 
 <p><b>3 x 3 mm</b> Ref. 28101</p> 	 <p><b>4 x 4 mm</b> Ref. 28052 Ref. 27047</p> 	 <p><b>6 x 6 mm</b> Ref. 28053 Ref. 27610</p> 	 <p><b>8 x 8 mm</b> Ref. 28054 Ref. 27048</p> 

## French Fries

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

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

 <p><b>8 x 8 mm</b> Ref. 28134 Ref. 27116</p> 	 <p><b>10 x 10 mm</b> Ref. 28135 Ref. 27117</p> 	 <p><b>10 x 16 mm</b> Ref. 28158</p> 
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# The widest range of slicers available

## Graters



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

R 201 XL, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

CL 40







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

## Ripple cuts



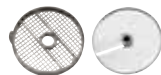
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 652

CL 40, R 201 XL, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

 <p><b>2 mm</b> Ref. 27068 Ref. 27621</p> 	 <p><b>3 mm</b> Ref. 27069</p> 	 <p><b>5 mm</b> Ref. 27070</p> 
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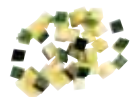












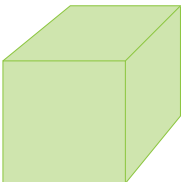

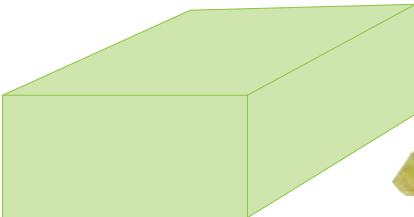

# The widest range of slicers available

## Dicing Equipment



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




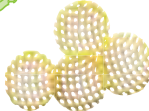




CL 40, R 402, R 402 V.V.

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

\* except for CL 50 Gourmet




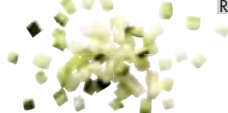


## Waffle

CL 50 Gourmet

 <b>2 mm</b> Ref. 28198 	 <b>3 mm</b> Ref. 28199 	 <b>4 mm</b> Ref. 28177 	 <b>6 mm</b> Ref. 28178 
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## Brunoises

CL 50 Gourmet

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

theoretical output per hour



40 kg

180 kg



250 kg

300 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE



**CL 50 Gourmet**

Single phase

1 speed

Parsley kit



**CL 50 Ultra**

Single phase

1 speed



**CL 40**

Single phase

1 speed



**CL 50**

Single phase

1 speed



TABLE TOP MODELS





300 kg

420 kg



700 kg

900 kg



900 kg

1800 kg

**SLICING, RIPPLE CUT, GRATING, JULIENNE**

**+ DICING AND FRENCH FRIES**

**New**



50  
Discs

**CL 55 2 Feed-Heads**  
Single phase or Three phase  
2 speeds



50  
Discs

**CL 60 2 Feed-Heads**  
Three phase  
2 speeds



50  
Discs

**CL 52**  
Single phase  
1 speed



**New**



50  
Discs

**CL 55 Continuous Feed**  
Single phase or Three phase  
2 speeds

**+ DICING**



47  
Discs

**CL 60 Continuous Feed**  
Three phase  
2 speeds

**TABLE TOP MODELS**

**FLOOR STANDING MODELS**

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

**Robust:** industrial heavy duty induction motor for intensive use.



### CL 40

28  
DISCS

3 Dicing  
2 French Fries

- Power : 500W
- Speed : 500 rpm
- Throughput : up to 80 kg per hour

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



### CL 50

50  
DISCS

10 Dicing  
3 French Fries

- Power : 550W
- Speed : 375 rpm
- Throughput : up to 300 kg per hour

+ Metal vegetable preparation attachment.



## CL 52

50  
Discs

10 Dicing  
3 French  
Fries

- Power : 750W
- Speed : 375 rpm
- Throughput : up to 420 kg per hour

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



**New**


## CL 55 2 Feed-Heads

**50**  
*Discs*
**10 Dicing**  
**3 French Fries**

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

- + Floor Model
- + Extra Ergonomic



## CL 60 2 Feed-Heads

**50**  
 DISCS

**10 Dicing**  
**3 French**  
**Fries**

- **Power** : 1500W
- **Speed** : 375 & 750 rpm
- **Throughput** : up to 900 kg per hour
- **Supplied with** : continuous and Auto bulk feed hoppers.

- + Floor Model designed to process all kind of fruit and vegetable in a minimum of time





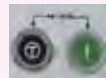


Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.



100% stainless-steel, smooth-edged, detachable blades. Coarse serrated and fine-serrated blades available as optional extras.

The R-Mix function on the R5 V.V. and R6 V.V. allows delicate foodstuffs to be mixed without being chopped.



The R4V.V., R5 V.V. and R6 V.V. have variable speed's ranging from 300 to 3500 rpm.







Smooth blade



Coarse chopping



Coarse serrated blade



Kneading



Fine serrated blade



Chopping herbs



Fine chopping



Grinding



Grinding spices



Sauces, Emulsions



Quantity per batch

1 kg

1.5 kg

2.5 kg

3.5 kg

VARIABLE SPEED 300 to 3500 rpm



3 BLADES  
4.5 L

R 4 V.V.  
Single phase



3 BLADES  
5.5 L

R 5 V.V.  
Single phase  
R-Mix®

1 SPEED 1500 rpm



3 BLADES  
2.9 L

R 2  
Single phase



3 BLADES  
3.7 L

R 3  
Single phase



3 BLADES  
4.5 L

R 4  
Single phase



3 BLADES  
5.5 L

R 5 Plus  
Single phase





3.5 kg



4 kg



5.5 kg

VARIABLE SPEED 300 to 3500 rpm



3  
BLADES  
7 L

R 6 V.V.  
Single phase  
R-Mix®

2 SPEEDS 1500/3000 rpm



3  
BLADES  
8 L

R 8  
Three phase



3  
BLADES  
11.5 L

R 10  
Three phase

R-Mix®

Reverse speed rotation function.



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

**Robust:** industrial heavy duty induction motor for intensive use.



## R 4

3  
BLADES 4.5 L

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



## R 5 Plus

3  
BLADES 5.5 L

- Power : 1200W
- Speed : 1500 rpm
- Capacity : 0.5 to 3.5 kg per operation

+ Handle for effortless emptying of the bowl



**R 8**

**3** BLADES **8 L**

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



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







For  
**MAXIMUM OUTPUT**  
in a  
**MINIMUM**  
of  
**TIME**

HIGH PERFORMANCE



PRECISION



COMFORT



ERGONOMICS





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

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

**R 30**

3 BLADES 28 L

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



**R 45**

3 BLADES 45 L

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





Bowl and lid  
scraper arm



Lid fitted with a seal to  
make it fully leakproof



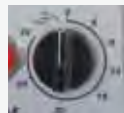
Stainless steel, fine  
serrated blades



High chimney in bowl for  
processing large liquid  
quantities



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





## Healthcare - Pureed food

Robot-Coupe has solutions to your every need, with its comprehensive range of 17 Blixers®. The Blixer® fully replaces the kitchen blender function and can even process more as it will pure the solid food - Ideal for preparing :

- Carrot purée/emulsion
- Raw red cabbage and celery
- Beetroot in vinaigrette and lamb's lettuce salad
- Tabbouleh
- Raw tomato and cucumber
- Stuffed tomato
- Salmon steak with rice
- Blanquette of Veal
- Couscous
- Turkey sauté
- Steak with potato gratin
- Pear and almond soufflé
- Granny Smith compoté
- Blended rice pudding
- Citrus tart
- ...

### STARTER



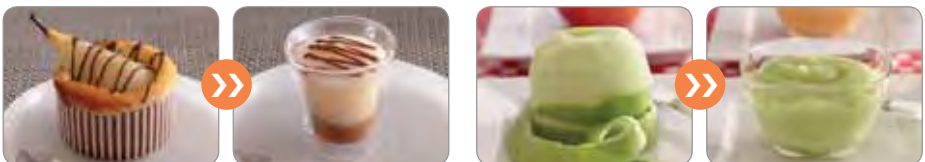
### MAIN COURSE



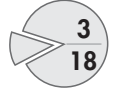
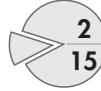
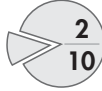
### BREAD AND CHEESE



### DESSERT



Number of 200 g portions:



Amounts processed per operation

Special Single Portion

0.3 to 2 kg

0.4 to 3 kg

0.5 to 3.5 kg

VARIABLE SPEED 300 to 3500 rpm



4.5 L

Blixer 4 V.V.  
Single phase



5.5 L

Blixer 5 V.V.  
Single phase

1 SPEED 3000 rpm



2.9 L

Blixer 2  
Single phase



3.7 L

Blixer 3  
Single phase



4.5 L

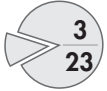
Blixer 4  
Single phase



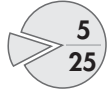
5.5 L

Blixer 5 Plus  
Single phase

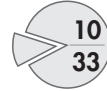




0.6 to 4.5 kg



1 to 5 kg



2 to 6.5 kg

VARIABLE SPEED 300 to 3500 rpm



7 L

**Blixer 6 V.V.**  
Single phase

2 SPEEDS 1500/3000 rpm



8 L

**Blixer 8**  
Three phase



11.5 L

**Blixer 10**  
Three phase



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

**Robust:** industrial heavy duty induction motor for intensive use.

## Blixer 3

3.7 L

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



## Blixer 5 Plus

5.5 L

- Power : 1300W
- Speed : 3000 rpm
- Capacity : 0.3 to 5 kg per operation

+ Metal motor casing





## Blixer 10

11.5 L

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

+ All stainless steel fine serrated blade assembly supplied as standard



LARGE

COMPACT

MINI

Mini MP



Mini MP 160V.V. Mini MP 190 V.V. Mini MP 240 V.V.

Ideal for small quantities up to 5 litres

CMP



CMP 250 V.V. CMP 300 V.V. CMP 350 V.V.

15 litres 30 litres 45 litres

special for restaurants

MP

New

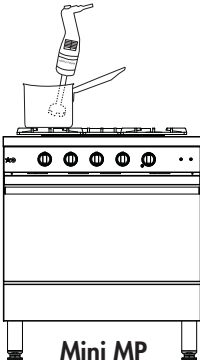


MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra MP 800 Turbo

50 litres 100 litres 200 litres 300 litres 400 litres

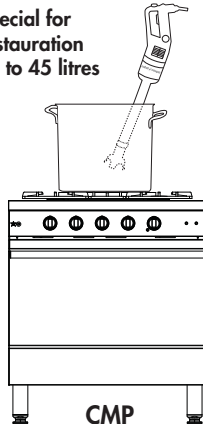
Large production and institutions

▶ Ideal for small quantities



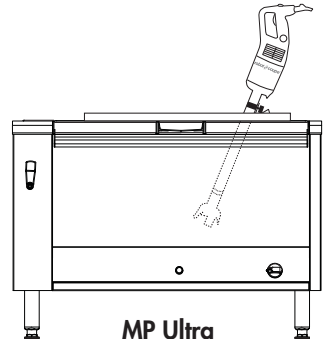
Mini MP

▶ Special for restauration up to 45 litres



CMP

▶ Intended for institutional and commercial caterers. Intensive use.



MP Ultra

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra

Model	Power (W)	Capacity (litres)	Height (mm)
Mini MP 190 Combi	250	15	190
Mini MP 240 Combi	270	15	240
CMP 250 Combi	310	15	250
CMP 300 Combi	350	30	300
MP 350 Combi Ultra	440	50	350
MP 450 Combi Ultra	500	100	450
MP 450 XL FW Ultra	500	100	-
MP 450 FW Ultra	500	100	-

**Ideal for small quantities up to 5 litres**

**CLEANING**

Blade and bell easily removable

**HACCP Advice**

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



MINI RANGE



**SPECIAL FOR EMULSIONS**



**Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.  
Mini size, Maxi Performances.  
Ideal for "sauces and small quantities"**



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



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



Powerful motor to increase your appliance's lifespan.



Blade designed for an optimum mixing quality



Emulsifying disc to lighten fresh or warm sauces and give them a mous consistency



Mini MP 160 VV

Mini MP 190 VV

Mini MP 240 VV

## COMPACT RANGE CMP

Compact, easy to handle appliance designed to meet catering needs



Watch the video at  
[www.robot-coupe.com](http://www.robot-coupe.com)



STAINLESS  
STEEL

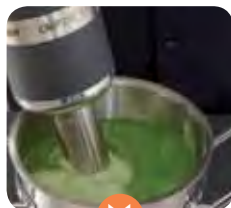
STAINLESS  
STEEL



### POWER

**More powerful motor :**

+ 15% for even more efficient machine.



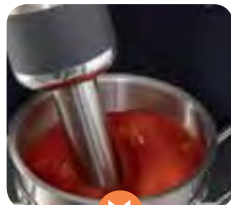
### COMFORT

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



### ERGONOMIC

Compact, lightweight appliance that is easy to handle



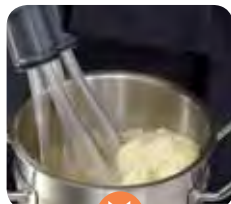
### HYGIENE

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



### MULTIPURPOSE

The CMP Combi models (mixer+whisk) also boast a new 100% stainless-steel bell



### PERFORMANCE

Optimum blending quality for a finetextured end product in a minimum amount of time.



## LARGE RANGE MP ULTRA

**New**



STAINLESS  
STEEL

STAINLESS  
STEEL

### DETACHABLE POWER CORD



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

### ERGONOMIC



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



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



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

### DURABILITY

Sturdy construction thanks to its stainless steel motor base.



### POWER

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



### HYGIENE

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



## WHISKS USED WITH THE COMBI RANGE

The Robot-Coupe whisk available on Mini MP Combi, CMP Combi, MP Combi Ultra, and MP FW will allow you to...



MP

CMP

Mini MP

### EMULSIFY

any salad dressing, sauces...



### MIX

pancake dough, tomato pulp, seasoning...



### SEED

semolina, rice, wheat, quinoa...



### BEAT

egg whites, chocolate mousse, whipped cream...



### MIX/KNEAD

mashed potatoes, doughnuts dough for fried preparation...



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

**Robust:** industrial heavy duty induction motor for intensive use.



### J 80 Ultra

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

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



### J 100 Ultra

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

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



**J 100 Ultra AUTOMATIC JUICER  
SPECIALLY DESIGNED FOR INTENSIVE USE**

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



**2 ways of using your juicer:**

**1 Continuous pulp ejection.**

Ejection chute sending continuous flow of pulp directly into bin under worktop.



**2 Pulp ejected into container**

7.2-litre large-capacity translucent pulp container



**1** Pulp ejected directly into a bin beneath the worktop:



**UNIQUE INNOVATIONS FOR BETTER ERGONOMICS**



**Basket** easy-clean, easy grip.



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



**Spout** : no splash function



**Auto Feed system** (Ø79 mm).



Ideal for making delicious coulis and citrus fruit juices to prepare appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes and much, much more besides...



### C 40

- **Power** : 500 Watts
- **Voltage** : Single phase
- **Speed** : 1500 rpm
- **Maximum output** : 20 kg/h



### ERGONOMICS AND PERFORMANCE !



FRUIT SAUCE / COULIS FUNCTION

CITRUS PRESS FUNCTION

With Robot-Coupe's **C 40 Automatic Sieve** you will prepare delicious fruit sauces/coulis for all your sorbets and ice creams!

Not only does freshly made ice cream or sorbet have the potential for becoming a signature dish and a mark of your establishment's quality, but it is a highly profitable product. The Robot Coupe ice cream machine range has the perfect machine for almost any kitchen - from the compact G 1700 for small batch production to the substantial G 5000 allowing for a high hourly output.



**G1700**

Single phase  
compressor 75 W  
Up to 800 ml per batch



**G3500**

Single phase  
compressor 180 W  
Up to 1.5 l per batch



**G5000**

Single phase  
compressor 300 W  
Up to 2.25 l per batch





60 to 80 L



60 L

**SP60-S**

Three phase  
3 speeds

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80 L

**SPB-80HI**

Three phase  
4 speeds

25 to 40 L



25 L

**SP25-S**

Single phase  
3 speeds



30 L

**SP30-S**

Single phase  
3 speeds

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40 L

**SP40-S**

Single phase  
3 speeds

5 to 10 L



5 L

**SP500-A**

Single phase  
Variable speed



8 L

**SP800-A**

Single phase  
3 speeds

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10 L

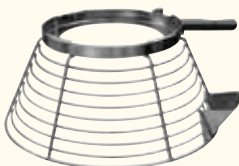
**SP100-S**

Single phase  
3 speeds





Designed to answer the needs of **restaurants, bakeries and institutions.**



**Removable stainless steel bowl guard** Easy to take off for cleaning or maintenance without any tool.



A large range of 5 to 80L capacity models equipped with stainless steel bowl

Whipping, cake mixes

Mixing, beating

Dough or pastry



### Capacities Chart

Ingredients	Speed	SP500-A	SP800A-C	SP100-S	SP25-S	SP30-S	SP40-S	SP60-S	SPB-80HI
<b>Kitchen Single Batches</b>									
Hot Cake Batter		2L	3.5L	4.7L	9.5L	11.6L	15.2L	22.8L	28.4L
Whipped Cream		2.5L	3.5L	5L	12L	15L	20L	30L	40L
Mashed Potatoes		2.5Kg	4Kg	5Kg	12Kg	15Kg	20Kg	30Kg	40Kg
Egg White		2L	2.8L	3.5L	8L	9L	12L	19L	28L
Meringue		1.8L	2.7L	3.5L	7.5L	8.5L	11L	17L	25L
<b>Bakery Single Batches</b>									
Raised Donut Dough	1st & 2nd	1.5Kg	2.5Kg	3Kg	8Kg	10Kg	14Kg	24Kg	34Kg
Heavy Bread Dough	1st only	1.2Kg	2.2Kg	2.8Kg	7Kg	9Kg	13Kg	18Kg	25Kg
Bread and Roll Dough	1st only	1.4Kg	2.5Kg	3.5Kg	9Kg	11Kg	15Kg	23Kg	32Kg
Pizza Dough, Thin	1st only	1.5Kg	2.5Kg	3Kg	9Kg	10Kg	14Kg	22.6Kg	34Kg
Pizza Dough, Medium	1st only	1.4Kg	2.6Kg	3.2Kg	8.5Kg	11Kg	15Kg	23Kg	32Kg
Pizza Dough, Thick	1st only	1.2Kg	2.3Kg	2.8Kg	8Kg	9Kg	12Kg	18Kg	25Kg
Fondant Icing		1Kg	1.4Kg	2.7Kg	6.8Kg	8.5Kg	11.4Kg	13.6Kg	27.2Kg
Cake		1.8Kg	2.7Kg	4.8Kg	11.4Kg	13.6Kg	18Kg	27.2Kg	40.8Kg
Pie Dough		1.4Kg	1.8Kg	4.55Kg	10Kg	12.3Kg	15.9Kg	22.7Kg	31.7Kg
Pasta, Basic Egg Noodle		1.5Kg	2.5Kg	3Kg	9Kg	10Kg	14Kg	23Kg	32Kg

**SP800A-C**

8 L

- Power : 200 Watts
- 3-speed : 132/235/421 rpm
- Supplied with : dough hook, beater and whisk



### SP30-S

30 L

- Power : 750 Watts
- 3-speed : 99/167/329 rpm
- Supplied with : dough hook, beater and whisk



### SP60-S

60 L

- Power : 2 200 Watts
- 3-speed : 99/167/329 rpm
- Supplied with : dough hook, beater and whisk





**robot coupe®**

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