

robot coupe®



CATALOGUE
2020

robot coupe®
R 652 V.V. 7 L

FOOD PROCESSORS

DISCS

VEG PREP MACHINES

CUTTER MIXERS

ROBOT COOK®

BLIXER®

POWER MIXERS

JUICE EXTRACTORS

AUTOMATIC SIEVES

PLANETARY MIXERS









Effective 1st September, 2020



OUR TEAM IS AT YOUR SIDE



Call your local Territory Manager to arrange a free, no obligation demonstration in your own kitchen

- | | | | |
|--|--|--|--|
|  Northern Territory
0488 100 620 |  Western Australia
0488 100 620 |  Queensland
0416 023 338 |  South Australia
0429 417 101 |
|  Northern NSW
0409 937 784
Southern NSW
0432 323 467 |  ACT
0432 323 467 |  Western Victoria
0429 417 101
Eastern Victoria
0434 314 009 |  Tasmania
0434 314 009 |

Customer Service & Warranty:

Robot Coupe Australia PTY LTD

Unit 3/43 Herbert St Artarmon NSW 2064 Australia - 02 9478 0300

info@robotcoupe.com.au - www.robotcoupe.com.au

NEW PRODUCTS & FEATURES

robot coupe[®]

PAGE **52**

VEGETABLE PREPARATION MACHINE: EXACTITUBE PUSHER

The new Exactitube pusher is designed to cut small ingredients into regular slices.



PAGE **136**

AUTOMATIC JUICE EXTRACTORS

The new J 80 Buffet automatic juice extractor is ideal for self service.



robot coupe®

INNOVATION AT THE HEART OF OUR HISTORY

Since 1961, Robot-Coupe has designed, developed and manufactured all its products in France, the home of gastronomy.



MORE THAN 60 YEARS OF INNOVATION

HUNDREDS OF EXCLUSIVE PATENTS

1961: 1st free standing vegetable slicer
1966: 1st Vertical Cutter Mixer



1960 / 1970

1970 / 1980



1970: 1st Food Processor
1975: Expanded ranges of Cutter Mixers and Food Processors

1980: 1st Blixer - Blender Mixer
1986: 1st CL 50 Vegetable Preparation machine



1990 / 2000



1990: Expanded range of Vegetable Preparation machines
1996: 1st Power Mixer with removable foot

2000: Expanded range of Power Mixers
2008: 1st Automatic Juice Extractor



TODAY

2012: 1st Robot Cook - Professional Cooking Cutter Blender
2019: Increased volumes of patented innovations in all product ranges

robot coupe®

**WORLD LEADER PRESENT IN AUSTRALIA AND NEW ZEALAND
FOR OVER 40 YEARS**



BOTH GLOBAL AND LOCAL COMMITMENT

Present in more than 130 countries, Robot-Coupe uses its expertise and know how as a world leader to constantly adapt to different types of local cuisine. Across the globe, our teams provide ongoing support to distributors and catering professionals to meet their specific needs.



A CULTURE OF COMMITMENT



DESIGNED AND MADE IN FRANCE

Robot-Coupe products are all designed and made in France to guarantee a superior level of quality and ensure unbeatable performance. Our products are always at the cutting edge of technology and excellence.

INNOVATIVE AND DURABLE

Because our goal is to meet your needs, innovation is our focus to anticipate your every requirement.

We commit to offering you high performance, durable products that exceed the current norms, with technical and industrial choices designed to guarantee the durability, maintenance and reparability of our products.



INSPIRING AND SATISFYING

Being your partner in the kitchen stimulates our research and development to imagine, improve and create new ways of utilising our products.

Your satisfaction is our priority to build a lasting relationship of trust and allow you to express your full culinary creativity.

robot coupe®

A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

Throughout the decades, Robot-Coupe has been committed to a policy of social and ethical responsibility with four focuses.

“ Our **heavy duty** machines
are designed **to last** ”

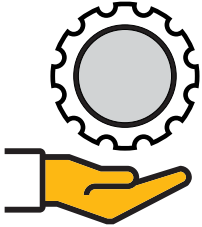
“ We **go beyond the requirements** to guarantee
the **highest levels**
of performance ”



“ Our **partners are based in Europe**
and we support them in developing
a **sustainable approach** ”

“ **100%** of our machines
can be repaired and **more**
than 95% recyclable ”

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

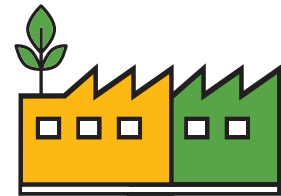
Products designed to last

- The materials used for our machines are high quality and long lasting.
- Our machines provide energy efficiency and savings throughout their service life.
- 100% of our products can be repaired.
- Spare parts are available for more than 10 years after a product is discontinued.

PRODUCTION

Ethical and responsible practice

- Compliance with the most stringent standards.
- Application of the ROHS directive (Restriction Of Hazardous Substances) and incorporation of future standards such as the EuP (Energy Using Product).
- The choice of European supply partners to reduce transport and its impact on the environment.



RESOURCES

Sustainable resource management:

- Reduction in packaging from design onwards and decrease in production waste.
- High precision machines to reduce waste in the kitchen.
- Our products are more than 95% recyclable.
- Participation in waste collection and recycling schemes in each country.



PEOPLE

A socially committed company:

- An individual employee development policy and promotion of ethics.
- Respect of International Labour Organisation standards.
- Sharing of our CSR requirements with our partners with corresponding support and backing.



robot coupe®

AT YOUR SERVICE

Robot-Coupe is not only a manufacturer. It is a people oriented company whose ability to listen and provide quality service is rolled out across the globe to improve the everyday lives of professionals. Our customer's requirements dictates our actions and our support.

PRESENCE IN THE FIELD

Robot-Coupe is at your side:

- Demonstration of the latest Robot-Coupe machines
- Audit of your kitchen equipment
- Technical training in your restaurant or in Robot-Coupe's kitchens
- Support for the repair and maintenance of your machines and replacement of spare parts
- Sharing of experience.



“ A trusted partner who brings me true peace of mind ”

DEMONSTRATION IN YOUR KITCHEN

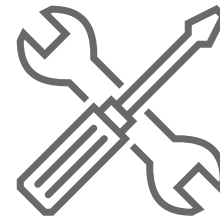
Ask for a demonstration on our website.
www.robot-coupe.com

A TRUSTED PARTNER



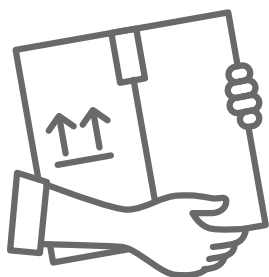
Quality Customer Service

Robot-Coupe has a dedicated team to answer all your questions and help you choose the right equipment including quotations, orders, invoice, shipping, etc. Guaranteed dispatch of machines and accessories within 48 hours. Spare parts ordered on our after sales service website are sent within 24 hours. More than 98% of orders meet the stipulated deadline.



High tech assistance

To complete its service offering, Robot-Coupe has a specialised team trained to provide efficient, rapid help in troubleshooting, carrying out repairs and maintenance, providing video tutorials, etc.



A high performance logistics centre

Robot-Coupe keeps all its machine and spare parts stocks in a dedicated warehouse to ensure rapid delivery times. More than 90% of our references are kept in stock. A team of logistic professionals is tasked with carefully organising orders and ensuring traceability of shipments.



An efficient after sales service

The www.spareparts.uk.robot-coupe.com website provides a rapid tool to find information and or order:

- Consultation of spare parts with exploded views and wiring diagrams.
- Multicriteria searches by reference #, serial number, product category or model.
- Ordering of spare parts in real time*.

*For authorised dealers only

robot coupe®

IS AT YOUR SIDE

1 MIDI CATALOGUE
Australia
Ref. 450 894

2 SELECTION GUIDE
Discs
Ref. 430 401

3 RECIPE BOOKS
Robot Cook
Ref. 450 986

4 RECIPE BOOKS
Nutrition & Healthcare
Ref. 451 533

Contact your Robot-Coupe Territory Manager to discover the full collection.



THROUGHOUT 2020

AT TRADE SHOWS ACROSS AUSTRALIA, NEW ZEALAND AND THE REST OF THE WORLD



IN YOUR STORES AND SHOWROOMS

NEW



Set of 3 displays
Ref. 451 581



ILV Disks R301
Ref. 450 367



ILV Disks CL 50
Ref. 450 366



Combination display stand
Ref. 450 421



Power Mixer display stand
Ref. 407 435



Micromix POS
Ref. 451 007

2 Machine Display
Ref. 407 818

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IS AT YOUR SIDE

Robot-Coupe R 402 video



FIND ALL OUR VIDEOS ON THE OFFICIAL
ROBOT-COUPÉ CHANNEL:



Robot Cook video



Robot-Coupe CL 52 video

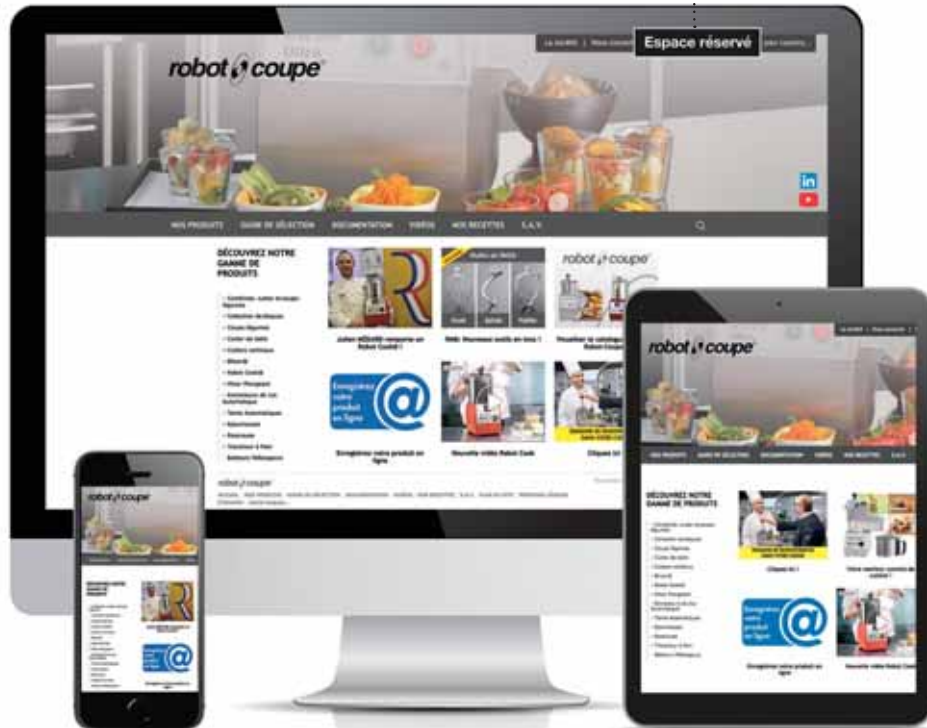


VIDEOS ALSO ON
www.robot-coupe.com

ALSO FOLLOW US ON THE
OFFICIAL ROBOT-COUPÉ



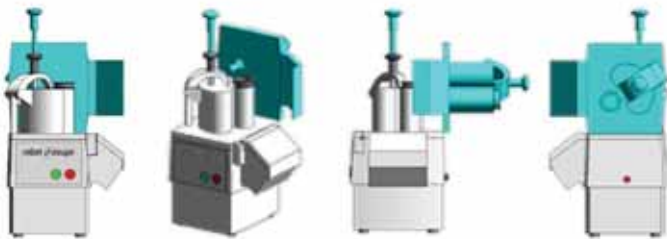
A COMPREHENSIVE WEBSITE



RESTRICTED AREA

If you are a Robot-Coupe distributor or design office, you can consult and download all the data you need on Robot-Coupe products in your restricted area:

- Technical instructions
- Specifications
- 2D & 3D drawings



BIM LIBRARY

Dedicated to installers and design offices, the BIM drawing library meets international standards and is available in .rfa and .ifc formats in your restricted area on our website.

AFTER SALES SERVICE

To access the After Sales Service website, ask our Customer Service now for your login and password (see map page 2).



robot coupe[®]

SOLUTIONS FOR EVERY FOOD SECTOR

COMMERCIAL FOODSERVICE



FULL SERVICE

- Casual dining
- Traditional restaurants
- Theme restaurants
- Chains
- Bistro cuisine
- Gourmet cuisine



CONTRACT CATERING



CORPORATE CATERING

- Company restaurants
- Institutional restaurants
- Mining Sites
- Army
- Prisons
- Central kitchens



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

- Bakers
- Confectioners
- Tea rooms
- Ice cream parlours
- Chocolate makers
- Pie shops





FAST FOOD

- Fast Food
- Juice Bars
- Takeaway
- Salad & Sandwich Bars
- Cafeterias
- Food Courts



HOTEL CATERING

- All categories of hotels
- Banquets
- Holiday centres
- Camping grounds
- Staff canteens



CATERING FOR THE EDUCATIONAL SECTOR

- Day care
- Pre-school
- Primary school
- High school
- University
- Central kitchens



CATERING IN THE HEALTHCARE SECTOR

- Retirement / Nursing Homes
- Hospitals
- Special needs facilities
- Central kitchens



DELICATESSEN CATERING

- Delicatessens
- Caterers



SUPERMARKETS

- Freshly cut food
- Greengrocers
- Juice bars
- Delicatessens
- Snack bars
- Food Courts

INVEST IN A *robot coupe*®



MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain



SAVE TIME

Increase productivity

ULTRA FRESH JUICE

2L = 1min



HOMEMADE FRENCH FRIES

20kg = 4mins



CHOPPED VEGETABLE SALAD

10kg = 2mins



SOUP
45L = 6mins



MAYONNAISE
2L = 1min



COLESLAW
300kg = 1hr





BOOST YOUR CREATIVITY

Let your imagination run wild



SAVE MONEY

Return on investment in less than 6 months!

Examples:



Invest in a CL 50
= **Save** one hour of work a day.



Invest in a Robot Cook
= **Save** 20 minutes per service.

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VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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BLIXER®

Blixer 4 V.V.



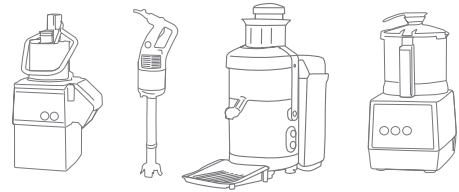
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JUICE EXTRACTORS

J 80 Buffet



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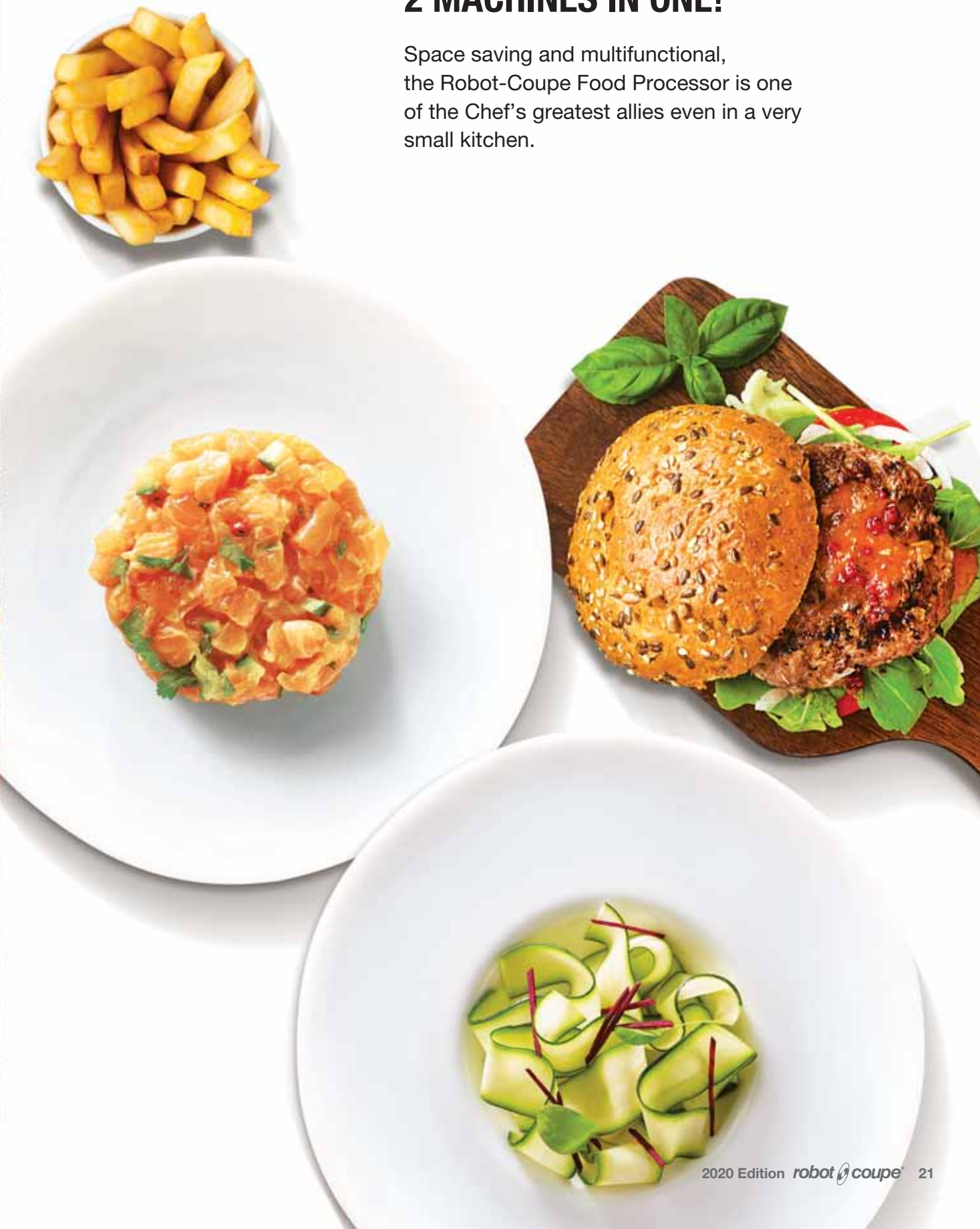
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

Space saving and multifunctional, the Robot-Coupe Food Processor is one of the Chef's greatest allies even in a very small kitchen.



FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

Lid:

Designed so that liquids and other ingredients can be added during processing.

Handle:

Ergonomic to make it easy to grasp the bowl.

Variable speed:

300 to 3500 rpm for a greater variety of applications.



Automatic push button restart: faster and more convenient to operate.



Lateral ejection:

Space saving and ergonomic.



INNOVATION

Flat bottom bowl with twin blade assembly to process both large and small quantities. Removable smooth blade included. Coarse and fine serrated blade available as options.



Range of 28 discs available as options.










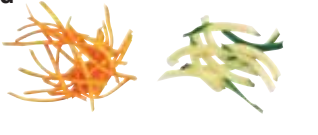




Scan the QR Code to see the food processor in action.

CUTTER FUNCTION

	<p>Smooth blade Supplied as standard</p>				
			<p>COARSE CHOPPING</p>	<p>FINE CHOPPING</p>	<p>SAUCES, EMULSIONS</p>
	<p>Coarse serrated blade</p>	<p>Designed for grinding & kneading</p>			
				<p>KNEADING</p>	<p>GRINDING</p>
	<p>Fine serrated blade</p>	<p>Designed for herbs & spices</p>			
				<p>CHOPPING HERBS</p>	<p>GRINDING SPICES</p>

VEGETABLE PREPARATION FUNCTION

	<p>SLICING</p> 		<p>JULIENNE</p> 
	<p>RIPPLE CUT</p> 	 <p>+ DICING*</p> 	
	<p>GRATING</p> 	 <p>+ FRENCH FRIES*</p> 	

* For R 402, R 402 V.V, R 502, R 502 V.V, R 652, R 652 V.V.

JUICE AND COULIS EXTRACTION FUNCTION*

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.



* Available for R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



GRATING / SLICING / RIPPLE CUT / JULIENNE

R 211 XL Ultra



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301 Ultra



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 201 XL Ultra



- Single phase
- 1 speed
- Internal ejection
- Juice and coulis extractor kit*

R 211 XL



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301



- Single phase
- 1 speed
- Juice and coulis extractor kit*



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 402 V.V.



OPTIONAL
28
DISCS

OPTIONAL
3
BLADES

4.5 L

- Single phase
- Variable speed
- Juice and coulis extractor kit*

R 402



OPTIONAL
28
DISCS

OPTIONAL
3
BLADES

4.5 L

- Single phase or 3 phase
- 2 speeds
- Juice and coulis extractor kit*

R 401



OPTIONAL
23
DISCS

OPTIONAL
3
BLADES

4.5 L

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 502 V.V.



OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

5.5 L

- Single phase - 15 amp
- Variable speed
- R-Mix®
- Mashed potato attachment*

R 502



OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

5.5 L

- 3 phase
- 2 speeds
- Mashed potato attachment*

R 652 V.V.



OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

7 L

- Single phase - 15 amp
- Variable speed
- R-Mix®
- Mashed potato equipment*

R 652



OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

7 L

- 3 phase
- 2 speeds
- Mashed potato equipment*

*Optional attachment

R-Mix® : Reverse rotation blending function

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R 201 XL Ultra	1.0 kg	25 kg/hr	up to 20
R 211 XL / R 211 XL Ultra	1.0 kg	40 kg/hr	10 to 30
R 301 / R 301 Ultra	1.5 kg	50 kg/hr	10 to 80
R 401 / R 402 / R 402 V.V.	2.5 kg	50 kg/hr	20 to 100
R 502 / R 502 V.V.	3.2 kg	150 kg/hr	30 to 300
R 652 / R 652 V.V.	3.8 kg	250 kg/hr	50 to 400



R 201 XL Ultra

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L stainless steel bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	In bowl
Discs	2 mm slicer, 2 mm grater - Included

R 211 XL

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L composite bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included

Choose your model:

R 201 XL Ultra	Ref.
R 201 XL Ultra 220-240V/50/1 - 2 discs	22592

R 211 XL - 4 discs	Ref.
R 211 XL 220-240V/50/1 - 4 discs	2125

R 211 XL without disc	Ref.
R 211 XL 220-240V/50/1	2183

Complete disc collection page 38



Choose your options:



R 201 XL Ultra / R 211 XL	
Options	Ref.
Coarse serrated blade Designed for grinding & kneading	27138
Fine serrated blade Designed for herbs & spices	27061
Additional smooth blade	27055
Juice and coulis extractor kit	27393
Citrus press attachment	27392



R 211 XL Ultra

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	2.9 L stainless steel bowl with handle
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne cutter - Included

Choose
your model:

R 211 XL Ultra - 4 discs	Ref.
R 211 XL Ultra 220-240V/50/1 - 4 discs	2118
R 211 XL Ultra without disc	Ref.
R 211 XL Ultra 220-240V/50/1	2193

Complete disc collection page 38



R 211 XL Ultra	
Options	Ref.
Coarse serrated blade Designed for grinding & kneading	27138
Fine serrated blade Designed for herbs & spices	27061
Additional smooth blade	27055
Juice and coulis extractor kit	27393
Citrus press attachment	27392



JUICE AND COULIS EXTRACTOR KIT

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.
- Replaces numerous manual tools:

COULIS FUNCTION

+

CITRUS PRESS FUNCTION



Large capacity hopper
75 x 90 mm



Scan the QR Code
to see this function
in action.



RASPBERRY COULIS
FOR SORBETS



COULIS
FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



	Ref.
Coulis and juice extractor kit for R201 XL / R211 XL	27393
Coulis and juice extractor kit for R301 / R301 Ultra / R401 / R402 / R402 V.V.	27396
Citrus fruit attachment R 201 XL / R 211 XL	27392
Citrus fruit attachment for R301 / R301 Ultra / R401 / R402 / R402 V.V.	27395



R 301

Induction motor	✓
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L composite bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included



R 301 Ultra

Induction motor	✓
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm
Ejection	Continuous
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included

Choose your model:

R 301 - 4 discs	Ref.
R 301 220-240V/50/1 - 4 discs	2538

R 301 Ultra - 4 discs	Ref.
R 301 Ultra 220-240V/50/1 - 4 discs	2542



Scan the QR Code to see this function in action.

Complete disc collection page 38



Choose your options:



Options	R 301		R 301 Ultra	
	Ref.		Ref.	
Coarse serrated blade Designed for grinding & kneading	27288		27288	
Fine serrated blade Designed for herbs & spices	27287		27287	
Additional smooth blade	27286		27286	
Cutter accessory (bowl, lid, blade)	27272		27278	
Coulis and Juice extractor kit	27396		27396	
Citrus press attachment	27395		27395	

FOOD PROCESSORS CUTTER MIXERS & VEGETABLE SLICERS



R 401

Induction motor	✓
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm Stainless steel
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included



R 402

Induction motor	✓
Wattage	750 W
Voltage	Single phase
Speed	500 rpm - 1500 rpm
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm Stainless steel
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included

Choose your model:



Scan the QR Code to see this function in action.

R 401 - 4 discs	Ref.
R 401 220-240V/50/1 - 4 discs	2421

R 402 - 4 discs	Ref.
R 402 220-240V/50/1 - 4 discs	2489

Complete disc collection page 38



Choose your options:



R 401 / R 402	
Options	Ref.
Coarse serrated blade Designed for grinding & kneading	27346
Fine serrated blade Designed for herbs & spices	27345
Additional smooth blade	27344
Cutter accessory (bowl, lid, blade)	27342
Coulis and Juice extractor kit	27396
Citrus press attachment	27395



R 402 V.V.

Induction motor	✓
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm for cutter 300 to 1000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm Stainless steel
Discs	2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne - Included

Choose your model:



Scan the QR Code to see this function in action.

R 402 V.V.- 4 discs	Ref.
R 402 V.V. 220-240V/50/1 - 4 discs	2439

Complete disc collection page 38



R 402 V.V.	
Options	Ref.
Coarse serrated blade Designed for grinding & kneading	27346
Fine serrated blade Designed for herbs & spices	27345
Additional smooth blade	27344
Cutter accessory (bowl, lid, blade)	27342
Coulis and Juice extractor kit	27396
Citrus press attachment	27395

MASHED POTATO FUNCTION

MODELS R 502, R 502 V.V., R 652, R 652 V.V.

- **High output**

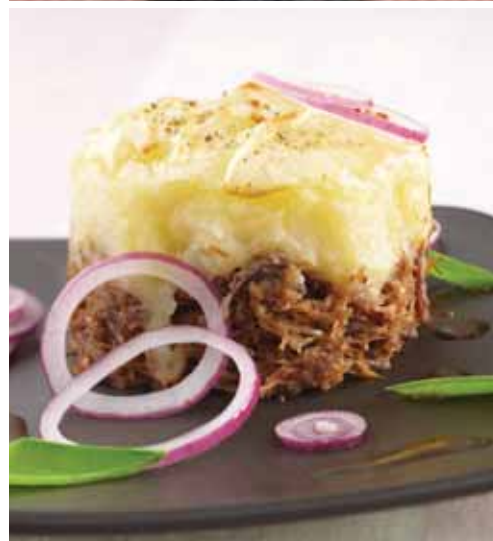
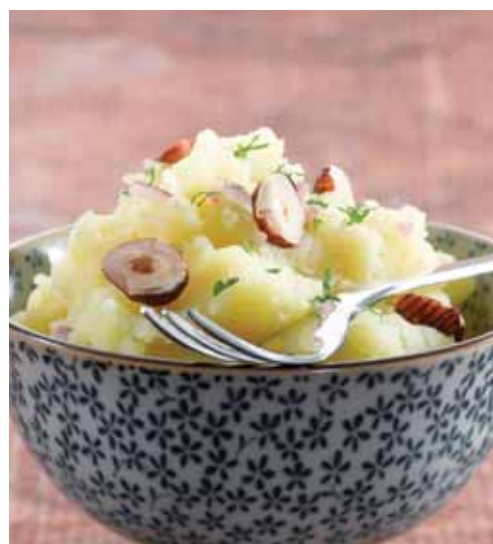
Can produce up to 10 kg of delicious fresh mashed potato in just 2 minutes.

- **Ergonomic**

The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.

- **Versatile**

In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



The mashed potato attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502 and R 502 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.
Mashed potato attachment Ø 3 mm (R 502 and R 502 V.V.)	1 + 2	28207
Mashed potato equipment Ø 3 mm	2	28208
Mashed potato attachment Ø 6 mm (R 502 and R 502 V.V.)	1 + 2	28209
Mashed potato equipment Ø 6 mm	2	28210



R 502

Induction motor	✓
Wattage	1000 W
Voltage	3 phase
Speed	750 rpm - 1500 rpm

Pulse	✓
Motor base	Metal
Cutter	5.5 L stainless steel bowl
Blade	Stainless steel smooth blade - Included
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm
Discs	Not included

Choose your model:

R 502	Ref.
R 502 400V/50/3	2483



R 502 V.V.

✓
1300 W
Single phase - 15 amp
300 to 3500 rpm for cutter
300 to 1000 rpm for vegetable slicer

✓
Metal
5.5 L stainless steel bowl
Stainless steel smooth blade - Included
Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm
Not included

R 502 V.V.	Ref.
R 502 V.V. 220-240V/50/1	2479

Complete disc collection page 38



Choose your options:



R 502 all models	
Options	Ref.
Coarse serrated blade Designed for grinding & kneading	27121
Fine serrated blade Designed for herbs & spices	27351
Additional smooth blade	27120

R 652 AND R 652 V.V. FOOD PROCESSORS

INNOVATION

Extra ergonomic:
Lever with assisted movement = less effort for the operator.



Extra large hopper:
Up to 15 tomatoes or 1 whole cabbage.



Cylindrical hopper
Ø 58 mm : For uniform cutting of long vegetables.



Lateral ejection:
Space saving and convenient to use.

Lid:
Liquids and other ingredients can be added during processing.



Special cabbage tool for better ejection.

7 L large capacity bowl with ergonomic handle:
Saves time by increasing the quantities processed.*

Motor power:
Ideal for demanding preparations.



Delivered with all stainless steel smooth blade: 2 detachable adjustable blades.



Range of **more than 50 disks** available as options.

Options for R 652 and R 652 V.V.	Ref.
Coarse serrated blade <i>Designed for grinding & kneading</i>	27125
Fine serrated blade <i>Designed for herbs & spices</i>	27352
Additional stainless steel smooth blade	27124
Lower coarse serrated blade	49162
Upper coarse serrated blade	49163
Lower fine serrated blade	49164
Upper fine serrated blade	49165
Lower smooth blade	49160
Upper smooth blade	49161
3 mm mashed potato equipment	28208
6 mm mashed potato equipment	28210

*5.5 L bowl for R 502 / R 502 V.V. and 7.0 L for R 652 / R 652 V.V.



Surface area
227 sq.cm.

“Discover all the
disk packs on
page 46”



Surface area
227 sq.cm.

“Discover all the
disk packs on
page 46”



R 652

Induction motor	✓
Wattage	1200 W
Voltage	3 phase
Speed	750 rpm - 1500 rpm

Pulse	✓
Motor base	Metal
Cutter	7.0 L stainless steel bowl

Blade All stainless steel detachable, adjustable smooth blade - **Included**

Vegetable slicer Full moon hopper 4.2 L
Cylindrical hopper Ø 58 mm

Discs Not included

R 652 V.V.

✓
1500 W
Single phase - 15 amp
300 to 3500 rpm for cutter
300 to 1000 rpm for vegetable slicer

✓
Metal
7.0 L stainless steel bowl

All stainless steel detachable, adjustable smooth blade - **Included**

Full moon hopper 4.2 L
Cylindrical hopper Ø 58 mm

Not included

Choose your model:

R 652	Ref.
R 652 400V/50/3	2136

R 652 V.V.	Ref.
R 652 V.V. 220-240V/50/1	2139

← Choose your options opposite:

Complete disc collection page 38



DISC COLLECTION



THE WIDEST RANGE OF CUTS

More than 50 discs to choose from to slice, grate, julienne, dice, chop, shred, waffle cut and cut French fries with perfection in next to no time. Save hours of work each day using Robot-Coupe Food Processors and Vegetable Preparation Machines.



DISC COLLECTION



ESSENTIAL
Series 1-4

R 201 XL Ultra
R 211 XL
R 211 XL Ultra
R 301
R 301 Ultra
R 401
CL 20



ESSENTIAL
Series 1-4

R 402
R 402 V.V. CL 40



EXPERT
Series 5-6

R 502/R 502 V.V.
R 652/R 652 V.V.

CL 50/CL 50 Ultra
CL 52/CL 55
CL 60/CL 60 V.V.



EXPERT
Series 5-6

CL 50
Gourmet

DISCS

	SLICERS			Almonds 0.6 mm	28166	28166
				0.8 mm	28069	28069
	27051	27051		1 mm	28062	28062
	27555	27555		2 mm	28063	28063
	27086	27086		3 mm	28064	28064
	27566	27566		4 mm	28004	28004
	27087	27087		5 mm	28065	28065
	27786	27786		6 mm	28196	28196
				8 mm	28066	28066
				10 mm	28067	28067
				14 mm	28068	28068
				4 mm cooked potatoes	27244	27244
			6 mm cooked potatoes	27245	27245	
	RIPPLE CUT			2 mm	27068	27068
	27621	27621		3 mm	27069	27069
				5 mm	27070	27070
	GRATERS			1.5 mm	28056	28056
	27588	27588	27148	2 mm	28057	28057
	27577	27577	27149	3 mm	28058	28058
	27511	27511	27150	4 mm	28073	28073
				5 mm	28059	28059
	27046	27046		6 mm		
				7 mm	28016	28016
	27632	27632		9 mm	28060	28060
	27764	27764		Parmesan cheese	28061	28061
	27191	27191		Röstis potatoes	27164	27164
				Raw potatoes	27219	27219
	27078	27078		0.7 mm horseradish paste		
	27079	27079		1 mm horseradish paste	28055	28055
	27130	27130		1.3 mm horseradish paste		
	JULIENNE			1.8 mm (ribbons)	28172	28172
				1 x 26 onion/cabbage	28153	28153
	27080	27080		2 x 4 mm	27072	27072
	27081	27081		2 x 6 mm	27066	27066
				2 x 8 mm	27067	27067
				2 x 10 mm (ribbons)	28173	28173
	27599	27599		2 x 2 mm	28051	28051
				2.5 x 2.5 mm	28195	28195
	27047	27047		3 x 3 mm	28101	28101
	27610	27610		4 x 4 mm	28052	28052
	27048	27048		6 x 6 mm	28053	28053
			8 x 8 mm	28054	28054	



ESSENTIAL
Series 1-4

R 402
R 402 V.V.

CL 40



EXPERT
Series 5-6

R 502/R 502 V.V.
R 652/R 652 V.V.

CL 50/CL 50 Ultra
CL 52/CL 55
CL 60/CL 60 V.V.



EXPERT
Series 5-6

CL 50
Gourmet

DISCS

DICING EQUIPMENT



■ 27113	5 x 5 x 5 mm	■ 28110	■ 28110
■ 27114	8 x 8 x 8 mm	■ 28111	■ 28111
■ 27298	10 x 10 x 10 mm	■ 28112	■ 28112
	12 x 12 x 12 mm	■ 28197	
	14 x 14 x 5 mm (mozzarella)	■ 28181	■ 28181
	14 x 14 x 10 mm	■ 28179	■ 28179
	14 x 14 x 14 mm	■ 28113	
	20 x 20 x 20 mm	■ 28114	
	25 x 25 x 25 mm	■ 28115	
	50 x 70 x 25 mm (salad)	■ 28180	

FRENCH FRIES



▲ 27116	8 x 8 mm	▲ 28134	▲ 28134
	8 x 16 mm	▲ 28159	▲ 28159
▲ 27117	10 x 10 mm	▲ 28135	▲ 28135
	10 x 16 mm	▲ 28158	▲ 28158

BRUNOISE



	2 x 2 x 2 mm		28174
	3 x 3 x 3 mm		28175
	4 x 4 x 4 mm		28176

WAFFLE CUTS



	2 mm		28198
	3 mm		28199
	4 mm		28177
	6 mm		28178

■ DICING equipment consisting of: 1 dicing grid + 1 slicing disc.

▲ FRENCH FRIES equipment consisting of: 1 french fries grid + 1 special french fries cutting disk.

ACCESSORIES

	Ref.	
WALL MOUNTED BLADE AND DISC HOLDER: 1 BLADE and 8 DISCS > R 201 XL Ultra to R 402 V.V.	107810	
WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS > 16 small discs or 8 large discs	107812	
DISC RACK: > R 502 to R 652 V.V. > CL 50 to CL 60 V.V.	27258	
WALL MOUNTED DISC HOLDER STAINLESS STEEL	101230	
D-CLEANING KIT: CLEANING TOOL DICING GRIDS (5, 8 or 10 mm)	39881	
DISC PROTECTOR < R 502 to R 652 V.V. > CL 50 to CL 60 V.V.	39726	



THE WIDEST RANGE OF CUTS

SLICERS

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

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



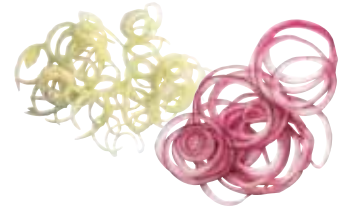
Almonds 0.6 mm
Ref. 28166



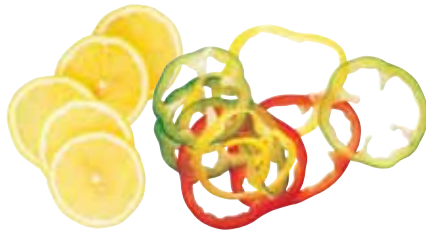
0.8 mm
Ref. 28069



1 mm
Ref. 28062
Ref. 27051



2 mm
Ref. 28063
Ref. 27555



3 mm
Ref. 28064
Ref. 27086



4 mm
Ref. 28004
Ref. 27566



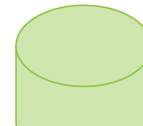
5 mm
Ref. 28065
Ref. 27087



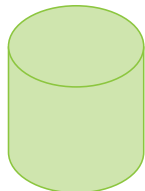
6 mm
Ref. 28196
Ref. 27786



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 green discs show the actual size

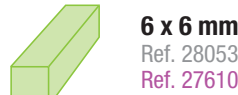
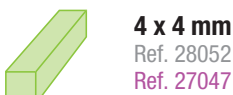
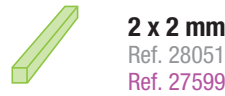
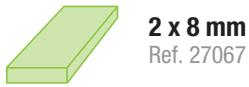
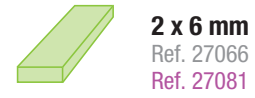
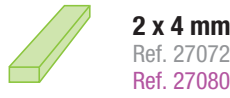
*Except CL 50 Gourmet



JULIENNE

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

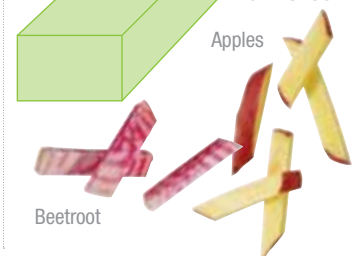
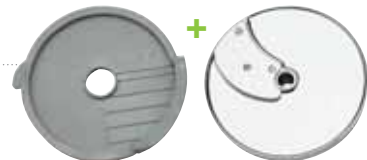
Essential : CL 40, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



FRENCH FRIES

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

Essential : CL 40, R 402, R 402 V.V.



The green discs show the actual size




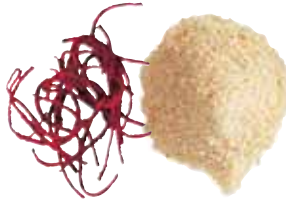






















THE WIDEST RANGE OF CUTS

GRATERS



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 652 or R 652 V.V.
 Essential : CL 40, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.
 Essential: Special CL 40

 <p>1.5 mm Ref. 28056 Ref. 27588* Ref. 27148</p> 	 <p>2 mm Ref. 28057 Ref. 27577* Ref. 27149</p> 	 <p>3 mm Ref. 28058 Ref. 27511* Ref. 27150</p> 	 <p>4 mm Ref. 28073</p> 
 <p>5 mm Ref. 28059</p> 	 <p>6 mm Ref. 27046</p> 	 <p>7 mm Ref. 28016</p> 	 <p>9 mm Ref. 28060 Ref. 27632</p> 
 <p>Parmesan cheese Ref. 28061 Ref. 27764</p> 	 <p>Röstis potatoes Ref. 27164 Ref. 27191</p> 	 <p>Raw potatoes Ref. 27219</p> 	 <p>1 mm horseradish Ref. 28055 Ref. 27078 0.7 mm Ref. 27079 1 mm Ref. 27130 1.3 mm</p> 

RIPPLE CUT

Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 652 and R 652 V.V.
 Essential : CL 40, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.



 <p>2 mm Ref. 27068 Ref. 27621</p> 	 <p>3 mm Ref. 27069</p> 	 <p>5 mm Ref. 27070</p> 
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The green discs show the actual size

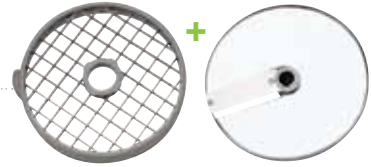
*Except CL 40



DICING EQUIPMENT

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

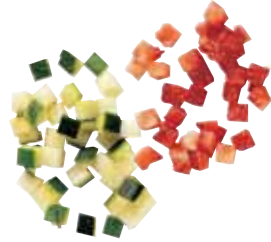
Essential : CL 40, R 402, R 402 V.V.



5x5x5 mm
Ref. 28110



8x8x8 mm
Ref. 28111
Ref. 27113



10x10x10 mm
Ref. 28112
Ref. 27114



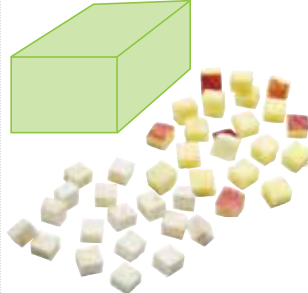
12x12x12 mm
Ref. 28197
Ref. 27298



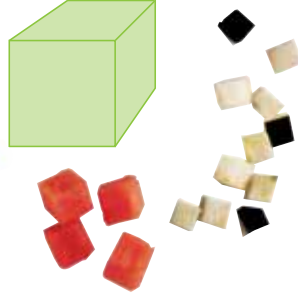
14x14x5 mm
Ref. 28181



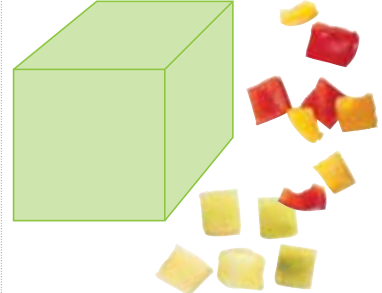
14x14x10 mm*
Ref. 28179



14x14x14 mm*
Ref. 28113



20x20x20 mm*
Ref. 28114



25x25x25 mm*
Ref. 28115



50x70x25 mm*
Salads
Ref. 28180



D-CLEANING KIT



Reversible grid holder

- on 1 side Essential grids R 402 - CL 40
- on 1 side Expert grids CL 50 - CL 60 and R 502 - R 652



Dicing grid cleaning tool

5 mm, 8 mm and 10 mm



Scraper tool

	Ref.
Dicing grid cleaning tool	39881




EXCLUSIVE CUTS


BRUNOISE

CL 50 Gourmet




 **2x2x2 mm**
Ref. 28174



 **3x3x3 mm**
Ref. 28175

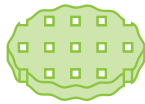


 **4x4x4 mm**
Ref. 28176



WAFFLE CUTS

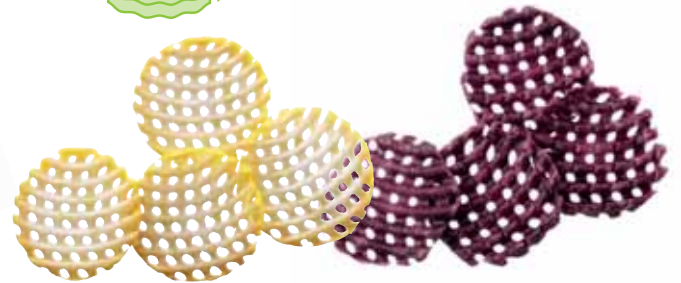
CL 50 Gourmet



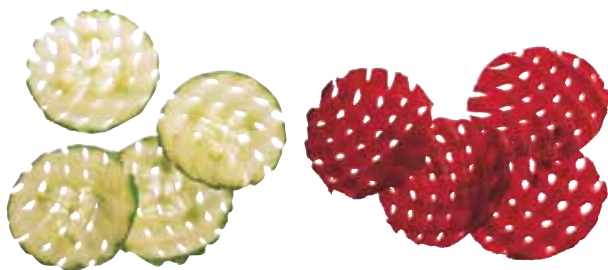
2 mm
Ref. 28198



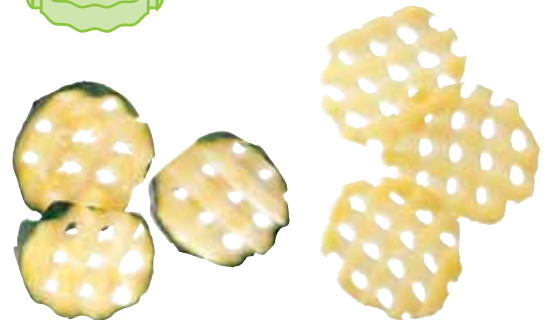
3 mm
Ref. 28199



4 mm
Ref. 28177



6 mm
Ref. 28178



The green discs show the actual size

ESSENTIAL Series 1-4

STARTER PACK

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

	Ref.
Slicer 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27555
Slicer 4 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27566

HEALTHCARE PACK

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Julienne



2 x 2 mm
Carrots, radishes, apples, etc.

Dicing Equipment



12 x 12 x 12 mm
Apples, tomatoes, zucchini, capsicum.

1 wall mounted blade & disc holder

For 1 blade and 8 discs



	Ref.
Dicing Equipment 12 x 12 x 12 mm to suit R 402 and CL 40	27298
Slicer 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27555
Slicer 4 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27566
Julienne 2 x 2 mm to suit R 201, R 211, R 301, R 401, R 402 and CL 40	27599
Wall mounted blade & disc holder to suit R 201, R 211, R 301, R 401, R 402 and CL 40	107810

EXPERT Series 5-6

PIZZA PACK

Slicers



2 mm
courgettes,
mushrooms,
peppers,
onions, etc.



4 mm
tomatoes,
aubergines, etc.

Graters



7 mm
Mozzarella, special
cheese blend, etc.

2 wall mounted disc holders

For 8 discs



		Ref.
Pizza Pack		2085

BAKERY PACK

Slicers



2 mm
Apples, red
cabbage, onions,
carrots, etc.



4 mm
Lemons, capsicum,
leeks, sweet
potatoes, etc.

Graters



3 mm
Green pawpaw,
zucchini,
raw beetroot,
carrot, etc.

Dicing Equipment



10 x 10 x 10 mm
Cabbage, onion, apples,
tomatoes, zucchini,
capsicum, etc.

2 wall mounted disc holders

For 8 discs



		Ref.
Bakery Pack		2086

EXPERT Series 5-6

CATERING PACK

Slicer



3 mm
Lemons, capsicum,
leeks, sweet
potatoes, etc.

Grater



3 mm
Green pawpaw,
zucchini, raw
beetroot, carrot, etc.

Julienne



2.5 x 2.5 mm
Pears, turnips,
carrots, zucchini, etc.

2 wall mounted disc holders

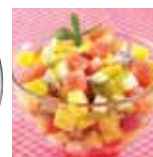
For 8 discs



Dicing Equipment



10 x 10 x 10 mm
Cabbage, onion, apples,
tomatoes, zucchini,
capsicum, etc.



14 x 14 x 14 mm
Watermelon, carrots,
cucumber, celeriac, etc.

	Ref.
Catering Pack	2087

ASIAN PACK

Slicers

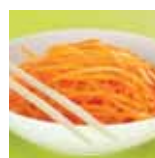


2 mm
Apples, red
cabbage, onions,
carrots, etc.



5 mm
Lemons, capsicum,
leeks, sweet
potatoes, etc.

Julienne



3 x 3 mm
Pears, turnips,
carrots, zucchini, etc.

Dicing Equipment



10 x 10 x 5 mm
Cabbage, onion, apples,
tomatoes, zucchini,
capsicum, etc.

2 wall mounted disc holders

For 8 discs



	Ref.
Asian Pack	2088

EXPERT Series 5-6

RESTAURANT & CAFE PACK

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Julienne



2.5 x 2.5 mm
Pears, turnips, carrots, zucchini, etc.

Dicing Equipment



10 x 10 x 10 mm
Cabbage, onion, apples, tomatoes, zucchini, capsicum, etc.

2 wall mounted disc holders

For 8 discs



		Ref.
Restaurant & Cafe Pack		2089

INSTITUTION PACK

Slicers



2 mm
Apples, red cabbage, onions, carrots, etc.



4 mm
Lemons, capsicum, leeks, sweet potatoes, etc.

Graters



3 mm
Green pawpaw, zucchini, raw beetroot, carrot, etc.

Dicing Equipment



10 x 10 x 10 mm
Cabbage, onion, apples, tomatoes, zucchini, capsicum, etc.

2 wall mounted disc holders

For 8 discs



		Ref.
Institution Pack		2090

MULTICUT PACK OF 16 DISCS

Raw salad vegetables of every shape and size.

As healthy food guidelines evolve, school canteen cooks are being asked to provide more raw vegetables and salads. The National Healthy School Canteens Guidelines issued by the Department of Health in 2010 provide national guidance and training to help canteen managers across Australia to make healthier food and drink choices for school canteens. Fresh, in season fruit and vegetables are categorised as GREEN and should be the first choice on a school canteen menu.

The need to provide fresh fruit and vegetables provides canteen cooks with the perfect opportunity to offer new cuts and presentations for all their dishes:

Slicers



1 mm

Apples, red cabbage, onions, carrots, etc.



2 mm

Lemons, capsicum, leeks, sweet potatoes, etc.

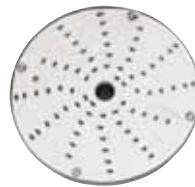


4 mm

Kiwi fruit, tomatoes, mushrooms, witlof, etc.



Graters



1.5 mm

Green pawpaw, zucchini, raw beetroot, carrot, etc.



3 mm

Granny Smith apples, green cabbage, cooked beetroot, celeriac, etc.

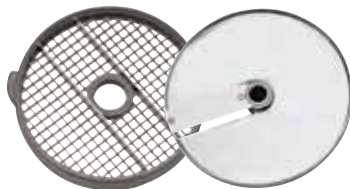


Dicing Equipment



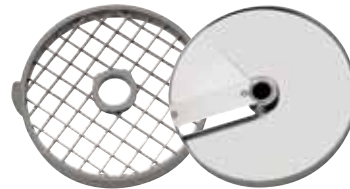
5 x 5 x 5 mm

Melon, cucumber, carrots, cooked beetroot, etc.



10 x 10 x 10 mm

Cabbage, onion, apples, tomatoes, zucchini, capsicum, etc.



20 x 20 x 20 mm

Watermelon, carrots, cucumber, celeriac, etc.



French Fries



10 x 10 mm

Potato, turnip, celeriac, courgette, sweet potato, parsnip, etc.



Julienne



2.5 x 2.5 mm

Pears, turnips, carrots, zucchini, etc.



2 x 10 mm

Apples, carrots, radishes, raw beetroot, etc.



4 x 4 mm

Carrot, cucumber, celeriac, sweet potato, radish, beetroot, etc.



4 wall mounted disc holders

for 16 discs



D-Cleaning Kit

Dicing grid cleaning tool



		Ref.
MultiCut Pack of 16 discs		2022

VEGETABLE PREPARATION MACHINES



THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Preparation Machines, you can save hours of preparation in the kitchen: slicing, grating, chopping, shredding, julienne, brunoises, chip cutting, waffle cuts and even purees.



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

to insert large vegetables such as cabbage and eggplant... and optimised loading of other vegetables.



Hinge and stem system

designed for instant removal of the lid for easy cleaning.

Stainless steel motor body



Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

Lateral ejection

Space saving and convenient to use.



Scan the QR Code to see the vegetable preparation machine in action.



More than 50 optional discs for slicing, ripple cutting, grating, chopping, chip cutting and julienne.

INNOVATION

EXACTITUBE PUSHER

The secret of exclusive cuts!
For slicing small and delicate ingredients such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



THE WIDEST RANGE OF CUTS

Robot-Coupe vegetable preparation machines have more than 50 discs to process not only fruit and vegetables but also cheese and sausage.





MADE IN HOUSE WITH ROBOT-COUCPE

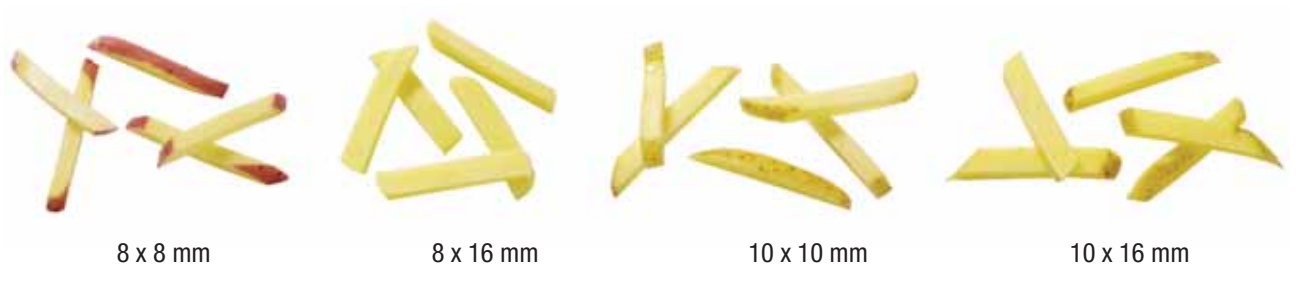
Prepare your own potato dishes and add that all important “Homemade” claim.



Although there is no legislation on the subject in Australia, it is commonly assumed that a homemade dish is prepared and cooked on the premises of the venue using raw products. Deep fried frozen chips, for example, would not be considered “Homemade”.

Robot-Coupe offers many solutions for preparing homemade potato dishes with and without the skin:

Potato chips of every shape and size!



8 x 8 mm

8 x 16 mm

10 x 10 mm

10 x 16 mm

Shoestring fries



2 x 2 mm

Potato straws



4 x 4 mm



6 x 6 mm

Waffle-cut chips



2 x 2 mm

Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

Potato chips



1 or 2 mm

Scalloped Potatoes



5 mm

Mashed potatoes



MASHED POTATO FUNCTION

CL 50, CL 52, CL 55, CL 60

- **High output**

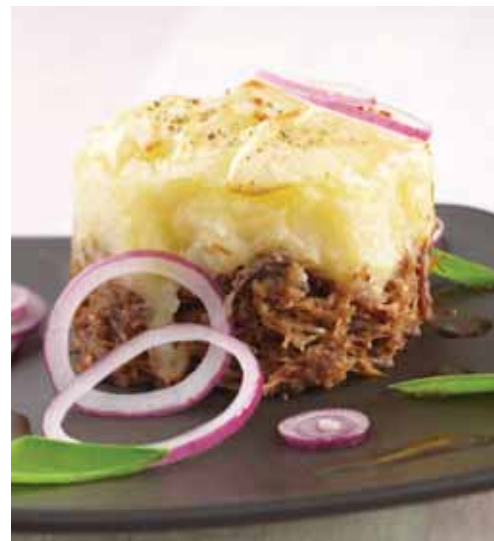
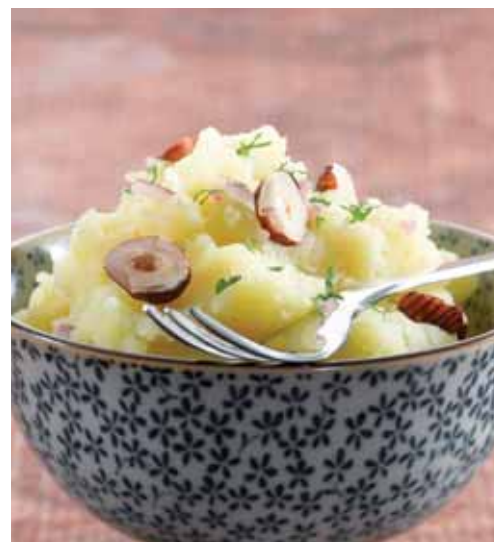
Can produce up to 10 kg of delicious fresh mashed potato in just 2 minutes.

- **Ergonomic**

The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.

- **Versatile**

In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



Feed hopper
(for CL 50 and CL 50 Ultra only).

Mashed potato attachment



Paddle
Puree grid:
3 mm or 6 mm

Mashed potato equipment

Special ejection disc
for pureed vegetables



Scan the QR-Code to see the mashed potato function in action.

The mashed potato attachment consists of:

- a feed hopper to handle large quantities of potatoes (for CL 50 and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.
Mashed potato attachment Ø 3 mm (CL 50 and CL 50 Ultra)	1 + 2	28207
Mashed potato equipment Ø 3 mm	2	28208
Mashed potato attachment Ø 6 mm (CL 50 and CL 50 Ultra)	1 + 2	28209
Mashed potato equipment Ø 6 mm	2	28210

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput per hour:



Up to 50 kg



Up to 150 kg

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet



OPTIONAL
53
DISCS

- Single phase
- 1 speed

CL 50 Ultra



OPTIONAL
+ 50
DISCS

- Single phase
- 1 speed
- Mashed potato attachment*

CL 40



OPTIONAL
28
DISCS

- Single phase
- 1 speed

CL 50



OPTIONAL
+ 50
DISCS

- Single phase
- 1 speed
- Mashed potato attachment*

*Optional attachments



Up to 250 kg

Find all our floor standing models on page 64



CL 50 Ultra Pizza



CL 50 Ultra Restaurants and Cafes



Restaurant and Cafe pack available for models CL 50 (excluding Gourmet).

CL 52



- Single phase
- 1 speed
- Mashed potato equipment*



CL 50 Ultra Institutions



Institution pack available for models CL 50 (excluding Gourmet).

TABLE-TOP VEGETABLE PREPARATION MACHINES



Surface area
104 sq.cm.

"Discover all the
disc packs on
page 45"



CL 40

Induction motor	✓
Wattage	500 W
Voltage	Single phase
Speed	500 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 58 mm
Lid and bowl	Composite lid and stainless steel bowl
Motor base	Metal
Discs	Not included

Choose your model:

CL 40 Starter Pack		Ref.
CL 40 220-240V/50/1		24572
Slicer 2 mm		27555
Slicer 4 mm		27566
CL 40 Healthcare Pack		Ref.
CL 40 220-240V/50/1		24572
Dicing Equipment 12 x 12 x 12 mm		27298
Slicer 2 mm		27555
Slicer 4 mm		27566
Julienne 2 x 2 mm		27599
Wall mounted blade & disc holder		107810
CL 40 without disc		Ref.
CL 40 220-240V/50/1		24572

Complete disc collection page 38





Surface area
139 sq.cm.

"Discover all the
disc packs on
page 46"



Surface area
139 sq.cm.

"Discover all the
disc packs on
page 46"

CL 50

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
Discs	Not included

CL 50 Ultra

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Not included

Choose
your model:



Scan this QR-Code
to see the vegetable
slicer in action.

CL 50 Asian Pack		Ref.
CL 50 220-240V/50/1		24443
Asian Pack - 5 discs		2088
CL 50 Restaurant & Cafe Pack		Ref.
CL 50 220-240V/50/1		24443
Restaurant & Cafe Pack - 5 discs		2089
CL 50 Institution Pack		Ref.
CL 50 220-240V/50/1		24443
Institution Pack - 5 discs		2090
CL 50 without disc		Ref.
CL 50 220-240V/50/1		24443

CL 50 Ultra Asian Pack		Ref.
CL 50 Ultra 220-240V/50/1		24469
Asian Pack - 5 discs		2088
CL 50 Ultra Restaurant & Cafe Pack		Ref.
CL 50 Ultra 220-240V/50/1		24469
Restaurant & Cafe Pack - 5 discs		2089
CL 50 Ultra Institution Pack		Ref.
CL 50 Ultra 220-240V/50/1		24469
Institution Pack - 5 discs		2090
CL 50 Ultra without disc		Ref.
CL 50 Ultra 220-240V/50/1		24469

Complete disc collection page 38



Choose
your options:

		CL 50 / CL 50 Ultra	
Options		Ref.	
Additional Exactitube pusher		49212	
Mashed potato attachment 3 mm		28207	
Mashed potato attachment 6 mm		28209	

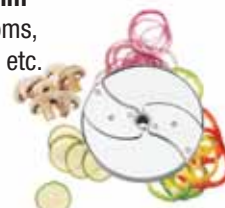


CL 50 Ultra Pizza

Our perfect pizza package!

1 slicing disc 4 mm
tomatoes, eggplant, etc.

1 slicing disc 2 mm
zucchini, mushrooms,
capsicum, onions, etc.



1 grating disc 7 mm
mozzarella or pizza
cheese



Surface area
139 sq.cm.



CL 50 Ultra Pizza

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	2 mm slicer, 4 mm slicer + 7 mm grater - Included

Choose your model:

CL 50 Ultra Pizza	Ref.
CL 50 Ultra Pizza 230 V/50/1 - 3 discs	2398

Complete disc collection page 38



Choose your options:

CL 50 Ultra Pizza	
Options	Ref.
Additional Exactitube pusher	49212
Mashed potato attachment 3 mm	28207
Mashed potato attachment 6 mm	28209

CL 50 GOURMET

Choosing excellence



*58 mm with insert
*68 mm with insert

"Discover all the disk packs on page 46"

CL 50 Gourmet

Induction motor	✓
Wattage	500 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 1.6 L Cylindrical hopper Ø 58 mm and Ø 68 mm
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Not included

Choose your model:

CL 50 Gourmet	Ref.
CL 50 Gourmet 220-240V/50/1	24456

Complete disc collection page 38



3 brunoise discs
2 mm - 3 mm - 4 mm



Brunoise

Options	Ref.
Brunoise 2 x 2 x 2 mm	28174
Brunoise 3 x 3 x 3 mm	28175
Brunoise 4 x 4 x 4 mm	28176

4 waffle cut discs
2 mm - 3 mm - 4 mm - 6 mm



Waffle cut

Options	Ref.
Waffle cut 2 mm	28198
Waffle cut 3 mm	28199
Waffle cut 4 mm	28177
Waffle cut 6 mm	28178

PARSLEY AND HERB KIT

2 inserts



3 mm parsley and herb kit including:

1 slicing disc 3 mm and 2 inserts to guide herbs during chopping.

	Ref.
3 mm parsley kit	2399

CL 52

Designed to cut up large amounts of vegetables in no time at all.



- Requires less effort
- Prevents MSD
- Takes away the painfulness of work



HIGH PRECISION

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

INNOVATION



EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.



EXTRA POWERFUL

Stainless steel motor base for easy maintenance.
750 W ultra-powerful silent commercial grade motor.



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.





Surface area
227 sq.cm.

"Discover all the
disc packs on
page 46"



CL 52

Induction motor	✓
Wattage	750 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Not included

Choose
your model:

CL 52	Ref.
CL 52 220-240V/50/1	24493



Scan this QR-Code to see
the vegetable preparation
machine in action.

Complete disc collection page 38



Choose
your options:

	CL 52	
Options	Ref.	
Additional Exactitube pusher	49221	
3 mm mashed potato equipment	28208	
6 mm mashed potato equipment	28210	

VEGETABLE PREPARATION WORKSTATION

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

- Ø 58 mm uniform cutting of long ingredients.
- Ø 39 mm to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.

EXTRA POWERFUL

Ultra powerful, quiet 1100 W commercial-grade motor for intensive use. Stainless steel motor base for easy maintenance.

INNOVATION

EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.



- Requires less effort
- Prevents MSD
- Takes away the tediousness

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



CL 55 pusher feed-head
(Surface area 227 sq.cm.)
with built-in tube



CL 55 4-tube feed head
2 Ø 50 mm tubes / 2 Ø 70 mm tubes



CL 55 2-tube feed head
Straight and slanted tubes

VEGETABLE PREPARATION WORKSTATIONS



Practical throughput
per hour:



GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

CL 55 Pusher Feed-Head

OPTIONAL
+
50
DISCS



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment*

CL 55 2 Feed-Heads

OPTIONAL
+
50
DISCS



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment*

CL 55 Workstation

OPTIONAL
+
50
DISCS



- 3 phase or single phase
- 1 or 2 speeds
- Mashed potato equipment

Find all our table-top models on page 52

*Optional attachments



GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

CL 60 Pusher Feed-Head



OPTIONAL
+
50
DISCS

- 3 phase
- 2 speeds
- Mashed potato equipment*

CL 60 2 Feed-Heads



OPTIONAL
+
50
DISCS

- 3 phase
- 2 speeds
- Mashed potato equipment*

CL 60 Workstation

OPTIONAL
+
50
DISCS



- 3 phase
- 2 speeds
- Mashed potato equipment



VEGETABLE PREPARATION WORKSTATIONS



CL 55 Pusher Feed-Head

Induction motor	✓	
Wattage	750 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed-Heads	Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel - Equipped with 2 wheels and brake	
Discs	Not included	

Choose
your model:

CL 55 Pusher Feed-Head	Ref.
CL 55 Pusher Feed-Head 220-240V/50/1	2258
CL 55 Pusher Feed-Head 400V/50/3	2214

CL 55 2 Feed-Heads

Induction motor	✓	
Wattage	750 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel - Equipped with 2 wheels and brake	
Discs	Not included	

CL 55 2 Feed-Heads	Ref.
CL 55 2 Feed-Heads 220-240V/50/1	2257
CL 55 2 Feed-Heads 400V/50/3	2211

Complete disc collection page 38



CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170 -



Pusher feed-head
with built-in tube
(surface area 227 sq.cm.)
Ref. 39673 -



4-tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28161 -



Straight and slanted tubes
Ref. 28155 -



Mashed potato kit
Ref. 28208 Ø 3 mm -
Ref. 28210 Ø 6 mm -



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 -



3-height adjustable trolley GN1x1
Delivered without pan
Ref. 49128 -



Wall disc holder for 16 discs,
8 attachments and 3 feed heads,
delivered with 1 GN1x1 pan
(attachments not included)
Ref. 49132 -



CL 55 Workstation

Up to
1.200 kg of
vegetables
an hour

175 mm
59 mm

Surface area
227 sq.cm.

3-height ADJUSTABLE TROLLEY
For easy transport and loading
of fruit and vegetables and storing
of attachments.



CL 55 Workstation

Induction motor	✓	
Wattage	750 W	1100 W
Voltage	Single phase	3 phase
Speed	375 rpm	375 rpm - 750 rpm
Feed heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Accessories	Stainless steel mobile stand - Equipped with 2 wheels with brake - Included Adjustable trolley GN1x1, 3 heights + 3 GN1x1 pans - Included 3 mm mashed potato equipment - Included	
Discs	MultiCut pack of 16 discs - Included	

CL 55 Workstation	Ref.
CL 55 Workstation 220-240V/50/1	2295
CL 55 Workstation 400V/50/3	2287

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

For all bulk vegetables (tomatoes, onions, potatoes, etc.).



Exactitube pusher

For slicing small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



3 mm mashed potato equipment

To easily produce large quantities of quality, delicious mashed potato.



MultiCut pack of 16 discs

16 discs included.



1 mm

2 mm

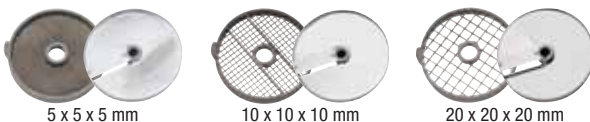
4 mm

1.5 mm

3 mm

Slicers

Graters



5 x 5 x 5 mm

10 x 10 x 10 mm

20 x 20 x 20 mm

Dicing Equipment



10 x 10 mm
French Fries

2.5 x 2.5 mm

2 x 10 mm

4 x 4 mm

Juliennes



4 wall mounted disc holders for 16 discs

D-Cleaning Kit

GN1x1 adjustable trolley

To transport, load and store accessories
2 GN1x1 pans provided.



Production mode

Storage mode

VEGETABLE PREPARATION WORKSTATIONS



CL 60 Pusher Feed-Head

CL 60 2 Feed-Heads

Induction motor	✓
Wattage	1500 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed hoppers	Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Bowl	Stainless steel
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments
Discs	Not included

Induction motor	✓
Wattage	1500 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed hoppers	Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Bowl	Stainless steel
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments
Discs	Not included

Choose your model:

CL 60 Pusher Feed-Head	Ref.
CL 60 Pusher Feed-Head 400V/50/3	2319

CL 60 2 Feed-Heads	Ref.
CL 60 2 Feed-Heads 400V/50/3	2325



Scan this QR-Code to see the vegetable preparation machine in action.

Complete disc collection page 38



CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 39681 -



Pusher feed-head
Ref. 39680 -



4 tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28162 -



Straight and slanted tubes
Ref. 28157 -



Mashed potato kit
Ref. 28208 Ø 3 mm -
Ref. 28210 Ø 6 mm -



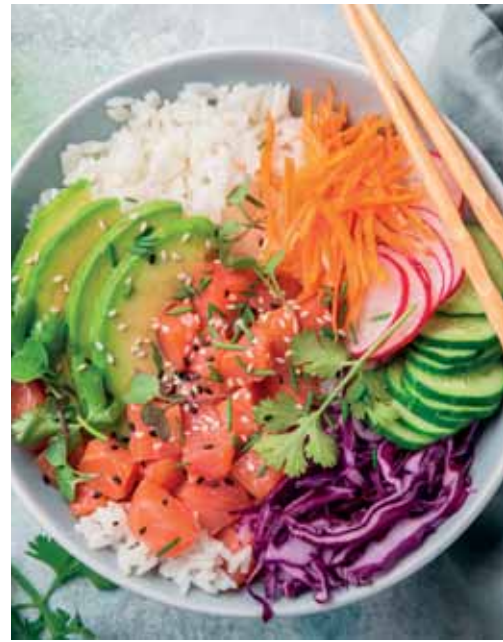
Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 -



Ergo mobile trolley
Supplied without pan.
Designed to take 3 GN1x1
gastronorm pans
Ref. 49066 -



Wall disc holder for 16 discs,
8 attachments and 3 feed heads,
delivered with 1 GN1x1 pan
(attachments not included)
Ref. 49132 -



CL 60 Workstation

Up to
1200 kg of
vegetables
an hour

WALL DISC HOLDER



Adjustable stand
so it can be adapted to
different floor heights.

CL 60 Workstation

Induction motor	✓
Wattage	1500 W
Voltage	3 phase
Speed	375 rpm - 750 rpm
Feed heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.
Accessories	Ergo mobile trolley with 3 GN1x1 gastronorm pans - Included Wall disc holder with 1 GN1x1 gastronorm pan - Included 3 mm mashed potato equipment - Included
Discs	MultiCut pack of 16 discs - Included

CL 60 Workstation	Ref.
CL 60 Workstation 400V/50/3	2300



Scan this QR-Code to see
the vegetable preparation
machine in action.

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

For all bulk vegetables (tomatoes, onions, potatoes, etc.).



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



4 tubes feed-head

Especially designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher

For cutting up small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm mashed potato equipment

To easily produce large quantities of quality, delicious mashed potato.



Wall disc holder

To store and transport all the Nutrition Freshness attachments! Tray for 16 discs and 8 attachments. GN1X1 pan for kitchen utensils.



MultiCut pack of 16 discs

16 discs included.



1 mm

2 mm

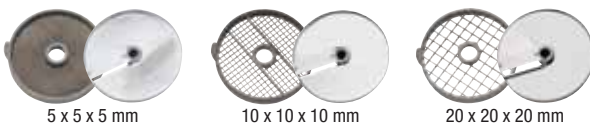
4 mm

1.5 mm

3 mm

Slicers

Graters

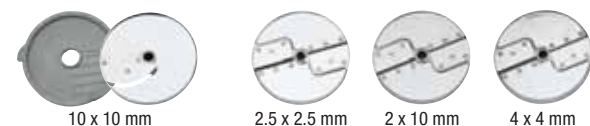


5 x 5 x 5 mm

10 x 10 x 10 mm

20 x 20 x 20 mm

Dicing Equipment



10 x 10 mm

2.5 x 2.5 mm

2 x 10 mm

4 x 4 mm

French Fries

Julienne



4 wall mounted disc holders for 16 discs

D-Cleaning Kit

Ergo Mobile Trolley

To transport, load and store accessories. 3 GN1x1 gastronorm pans provided.



CUTTER MIXERS



THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot-Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantities, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.



TABLE TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added during processing.

BOWL

7L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE

To make it easy to grasp the bowl.



INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

To process both large and small quantities. All stainless steel with detachable smooth blade. Optional coarse and fine serrated blade.

Variable speed models:

300 to 3500 rpm for more flexible use and a greater variety of applications.



Smooth blade
As standard




COARSE CHOPPING



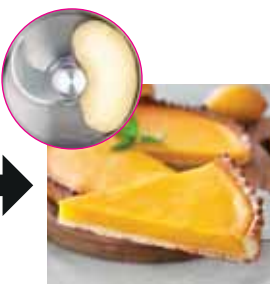
FINE CHOPPING




SAUCES, EMULSIONS



Coarse serrated blade
ESPECIALLY for grinding & kneading



KNEADING



GRINDING



Fine serrated blade
ESPECIALLY for herbs & spices



CHOPPING HERBS



GRINDING SPICES

R-MIX FUNCTION R-Mix®

On R 5 V.V., R 6 V.V., R 8 V.V., R 10 V.V.

- To blend delicate ingredients without chopping.
- The R-Mix® function is designed for reverse rotation blending at variable speeds from 60 to 500 rpm to incorporate whole pieces of meat, crayfish tails, brunoises and diced vegetables to pâtés and terrines, whole raisins to buns, etc.



TABLE-TOP CUTTER MIXERS



Quantities*



1 kg



1.5 kg



2.5 kg



3 kg

VARIABLE SPEED FROM 300 TO 3500 RPM

R 4 V.V.

OPTIONAL
3
BLADES

4.5 L



- Single phase

R 5 V.V.

OPTIONAL
3
BLADES

5.5 L



- Single phase - 15 amp
- R-Mix®

2 SPEEDS 1500 and 3000 rpm

1 SPEED 3000 rpm

R 2

OPTIONAL
3
BLADES

2.9 L



- Single phase

R 3

OPTIONAL
3
BLADES

3.7 L



- Single phase

R 4

OPTIONAL
3
BLADES

4.5 L



- Single phase

R 5

OPTIONAL
3
BLADES

5.5 L



- Single phase - 10 amp

*Maximum quantities processed at a time



3.5 kg



5 kg



6 kg

VARIABLE SPEED FROM 300 TO 3500 RPM

R 6 V.V.



OPTIONAL
3
BLADES

7 L

- Single phase - 15 amp
- R-Mix®

R 8 V.V.



OPTIONAL
3
BLADES

8 L

- Single phase
- R-Mix®
- R-Vac®

R 10 V.V.



OPTIONAL
3
BLADES

11.5 L

- Single phase
- R-Mix®
- R-Vac®

2 SPEEDS 1500 and 3000 rpm

R 8



OPTIONAL
3
BLADES

8 L

- 3 phase
- R-Vac®

R 10



OPTIONAL
3
BLADES

11.5 L

- 3 phase
- R-Vac®

R-Vac®: Optional vacuum function

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 2	0.8 kg	1 kg	0.5 kg	0.3 kg	10 to 20	1 to 4 minutes
R 3	1 kg	1.5 kg	1 kg	0.5 kg	10 to 30	
R 4 / R 4 V.V.	1.5 kg	2.5 kg	1.5 kg	0.7 kg	10 to 50	
R 5 / R 5 V.V.	2.2 kg	3.2 kg	2.2 kg	1.1 kg	20 to 80	
R 6 V.V.	2.7 kg	3.8 kg	2.7 kg	1.7 kg	20 to 100	
R 8 / R 8 V.V.	3 kg	5 kg	4 kg	2 kg	20 to 150	
R 10 / R 10 V.V.	4 kg	6 kg	5 kg	3 kg	50 to 200	

*Amount of raised dough with 60% hydration

Find all our floor standing models on page 88

TABLE-TOP CUTTER MIXERS



R 2

Induction motor	✓
Wattage	550 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Bowl	2.9 L stainless steel
Blade	Stainless steel smooth blade - Included



R 3

Induction motor	✓
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade - Included

Choose your model:

R 2	Ref.
R 2 220-240V/50/1	22108

R 3	Ref.
R 3 220-240V/50/1	22384

Choose your options:



Options	R 2		R 3	
	Ref.		Ref.	
Coarse serrated blade Especially for grinding & kneading	27138		27288	
Fine serrated blade Especially for herbs & spices	27061		27287	
Additional smooth blade	27055		27286	
Wall blade holder	107810		107810	



R 4

Induction motor	✓
Wattage	700 W
Voltage	Single phase
Speed	1500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade - Included



R 4 V.V.

	✓
Wattage	1000 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade - Included

Choose your model:

R 4	Ref.
R 4 220-240V/50/1	22435

R 4 V.V.	Ref.
R 4 V.V. 220-240V/50/1	22413

Choose your options:



R 4 all models	
Options	Ref.
Coarse serrated blade Especially for grinding & kneading	27346
Fine serrated blade Especially for herbs & spices	27345
Additional smooth blade	27344
Wall blade holder	107810



TABLE-TOP CUTTER MIXERS



R 5

Induction motor	✓
Wattage	1200 W
Voltage	Single phase - 10 amp
Speed	1500 rpm
Pulse	-
Motor base	Metal
Bowl	5.5 L stainless steel
Blade	Stainless steel smooth blade - Included
R-Mix®	-



R 5 V.V.

Induction motor	✓
Wattage	1300 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	5.5 L stainless steel
Blade	Stainless steel smooth blade - Included
R-Mix®	✓

Choose your model:

R 5	Ref.
R 5 220-240V/50/1	24399

R 5 V.V.	Ref.
R 5 V.V. 220-240V/50/1	24338

Choose your options:



R 5 all models		
Options	Ref.	
Coarse serrated blade Especially for grinding & kneading	27121	
Fine serrated blade Especially for herbs & spices	27351	
Additional smooth blade	27120	



R 6 V.V.

Induction motor	✓
Wattage	1500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	7 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly - Included
R-Mix®	✓

Choose your model:

R 6 V.V.	Ref.
R 6 V.V. 220-240V/50/1	24306

Choose your options:



		R 6 V.V.
Options	Ref.	
Stainless steel coarse serrated blade Especially for grinding & kneading	27125	
Stainless steel fine serrated blade Especially for herbs & spices	27352	
Additional stainless steel smooth blade	27124	
Lower coarse serrated blade	49162	
Upper coarse serrated blade	49163	
Lower smooth blade	49160	
Upper smooth blade	49161	
Lower fine serrated blade	49164	
Upper fine serrated blade	49165	



TABLE-TOP CUTTER MIXERS



R 8

Induction motor	✓
Wattage	2200 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly - Included
R-Mix®	-



R 8 V.V.

Induction motor	✓
Wattage	2200 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly - Included
R-Mix®	✓



Choose your model:



Scan the QR-Code to see the cutter mixers in action.

R 8	Ref.
R 8 400V/50/3	21291

R 8 V.V.	Ref.
R 8 V.V. 220-240V/50-60/1	21285

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:



		R 8 all models	
Options		Ref.	
Stainless steel coarse serrated 2-blade assembly	Especially for grinding & kneading	27383	
Stainless steel fine serrated 2-blade assembly	Especially for herbs & spices	27385	
Additional stainless steel 2 smooth blade assembly		27381	
Coarse serrated blade		59281	
Fine serrated blade		59282	
Smooth blade		59280	
R-VAC® vacuum system		29996	



Optional additional mini bowl	Ref.
3.5 litre stainless steel bowl R8 stainless steel smooth blade	27374
Stainless steel coarse serrated blade	27107
Additional stainless steel smooth blade	27106
Coarse serrated blade	101801S
Smooth blade	101800S



R 10

Induction motor	✓
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	-



R 10 V.V.


Induction motor	✓
Wattage	2600 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
R-Mix®	✓



Choose your model:

R 10	Ref.
R 10 400V/50/3	21391

R 10 V.V.	Ref.
R 10 V.V. 220-240V/50-60/1	21385

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:



R 10 all models	
Options	Ref.
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	27384
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	27386
Additional stainless steel 3 smooth blade assembly	27382
Coarse serrated blade	59281
Fine serrated blade	59282
Smooth blade	59280
R-VAC® vacuum system	29996



Optional additional mini bowl	Ref.
4.5 litre stainless steel bowl R 10-R 15 stainless steel smooth blade	27375
Stainless steel coarse serrated blade	27107
Additional stainless steel smooth blade	27106
Coarse serrated blade	101801S
Smooth blade	101800S

FLOOR STANDING VERTICAL CUTTER MIXERS

CONTROL PANEL

0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse control** for greater cutting precision.

See through watertight lid that is locked into position in a single movement.

Lid and seal can be removed simply and quickly.

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

INNOVATION

STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

New Robot-Coupe patented blade profile for optimum cutting quality.

STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

STAINLESS STEEL BOWL

Tilttable, removable bowl to make it easy to empty.

3 BLADES FOR BEST RESULTS

Smooth blade
As standard

COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade
ESPECIALLY for grinding & kneading

KNEADING

GRINDING

Fine serrated blade
ESPECIALLY for herbs & spices

CHOPPING HERBS

GRINDING SPICES

VACUUM FUNCTION **R-Vac®**

The **R-Vac®** is designed for vacuum processing to obtain results of incomparable quality for all delicate preparations such as fish mousse, fine stuffing, vegetable terrine, foie gras block terrine, ganache, etc.

The advantages of vacuum processing:

- Better preservation
- Better presentation
- Better development of aromas and flavours
- Better cooking



FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



4 to 17 kg



6 to 27 kg



6 to 36 kg

2 SPEEDS 1500 and 3000 rpm

R 30



28 L

• 3 phase

R 45



45 L

• 3 phase

R 60



60 L

• 3 phase



Quantities*



3 to 9 kg



3 to 12 kg



4 to 14 kg

2 SPEEDS 1500 and 3000 rpm

R 15



15 L

• 3 phase

R 20



20 L

• 3 phase

R 23



23 L

• 3 phase

*Quantities processed at the same time

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 15	6 kg	9 kg	7.0 kg	7.0 kg	50 to 250	1 to 4 minutes
R 20	8 kg	12 kg	10.0 kg	10.0 kg	50 to 300	
R 23	10 kg	14 kg	11.5 kg	11.5 kg	100 to 400	
R 30	12 kg	17 kg	14.0 kg	14.0 kg	100 to 500	
R 45	18 kg	27 kg	22.5 kg	22.5 kg	200 to 1 000	
R 60	25 kg	36 kg	30.0 kg	30.0 kg	300 to 3 000	

*Amount of raised dough with 60% hydration

Find all our table-top models on page 78



R 15

Induction motor	✓
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included

R 20

Induction motor	✓
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included

Choose your model:

R 15	Ref.
R 15 400V/50/3	51491

R 20	Ref.
R 20 400V/50/3	51591

Choose your options:

R 15 / R 20	
Options	Ref.
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57098
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57099
Additional stainless steel smooth 3 blade assembly	57097
Coarse serrated blade	59393
Fine serrated blade	59359
Smooth blade	59392
R-VAC® vacuum system	29996



R 15	
Optional additional mini bowls	Ref.
4.5 litre stainless steel bowl R15 stainless steel smooth blade	27375
Stainless steel coarse serrated blade	27107
Additional stainless steel smooth blade	27106
Coarse serrated blade	101801S
Smooth blade	101800S

FLOOR STANDING VERTICAL CUTTER MIXERS



R 23

Induction motor	✓
Wattage	4500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	23 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

R 30

Induction motor	✓
Wattage	5400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	28 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

Choose your model:



Scan the QR-Code to see the cutter mixers in action.

R 23	Ref.
R 23 400V/50/3	51331C

R 30	Ref.
R 30 400V/50/3	52331C

Choose your options:

	R 23	R 30
Options	Ref.	Ref.
Stainless steel coarse serrated 3 blade assembly <i>Especially for grinding & kneading</i>	57070	57075
Stainless steel fine serrated 3 blade assembly <i>Especially for herbs & spices</i>	57072	57077
Additional stainless steel smooth 3 blade assembly	57069	57074
Coarse serrated blade	118294S	118286S
Fine serrated blade	118292S	118241S
Smooth blade	118217S	117950S
3-height GN1x1 adjustable trolley	49128	49128

FLOOR STANDING VERTICAL CUTTER MIXERS



R 45

Induction motor	✓
Wattage	10000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	45 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

R 60

	✓
Wattage	11000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	60 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

Choose your model:

R 45	Ref.
R 45 400V/50/3	53331C

R 60	Ref.
R 60 400V/50/3	54331C

Choose your options:

Options	R 45	R 60
	Ref.	Ref.
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57082	57092
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57084	57095
Additional stainless steel smooth 3 blade assembly	57081	57091
Coarse serrated blade	118287S	118290S
Fine serrated blade	118243S	118245S
Smooth blade	117952S	117954S
3-height GN1x1 adjustable trolley	49128	49128

ROBOT COOK®

COOKING CUTTER BLENDER





The 1st professional Cooking Cutter Blender!

The Robot Cook® emulsifies, grinds, mixes, chops, blends and kneads to perfection. The heating temperature is variable, up to 140°C, and is accurate to the nearest degree. The large capacity bowl means that large quantities can be produced when needed.



ROBOT COOK®

THE KITCHEN ASSISTANT FOR CHEFS

Clever: Watertight lid including a no-splash safety function. Anti-vapour lid wiper so you can keep an eye on your preparation.



Ingenious: Special system to hold the blade in place so the bowl can be emptied safely.

Hygienic: All parts in contact with food can be easily removed and are dishwasher safe.

Quiet: In the midst of the general hustle and bustle of the kitchen, Chefs appreciate how quiet it is.

Practical: The opening in the lid means ingredients can be added to the bowl without having to stop the appliance.

Efficient: Bowl scraper arm for ultra-fine, homogeneous preparations.

Functional: Large capacity 3.7 litre bowl for producing professional quantities.

Powerful: The powerful Robot Cook® features on a heavy duty commercial grade induction motor.

High-precision: Variable heating capacity up to 140°C, accurate to the nearest degree.



1 2 3
PROCESSING ZONE

Control dial
(to adjust settings)

SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3500 rpm
- Timer

PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

- 1 Turbo/pulse function: up to 4500 rpm
- 2 Start button
- 3 Stop button

ROBOT COOK® COOKING CUTTER BLENDER

● COLD
● HOT
UP TO
140°C



ROBOT COOK®

Induction motor	✓
Wattage	1800 W
Voltage	Single phase
Speed	<ul style="list-style-type: none"> • Variable speed from 100 to 3500 rpm • High-speed turbo of 4500 rpm • R-Mix blend speed 100 to 500 rpm • Intermittent slow speed blade rotation every 2 seconds
Heating temperature	Up to 140°
Pulse	✓
Bowl	3.7 L stainless steel
Scraper arm	✓
Wall mounted blade holder	✓

Blades Fine serrated blade for blender function
Included
Smooth blade for cutter function - **Included**

Choose your model:



Scan the QR-Code to see the Robot Cook® in action.

ROBOT COOK®	Ref.
Robot Cook 220-240V/50/1	43002R
Robot Cook 220-240V/50/1 + additional bowl assembly	2091

Choose your options:

Options	Ref.
Additional bowl assembly with fine serrated blade	39854
Additional smooth blade for cutter function	49691
Additional fine serrated blade for blender function	39691

● EMULSIFY



● CHOP



● BLEND



● GRIND



● MIX



● KNEAD



BLIXER®



ACHIEVING TODAY'S BALANCED DIET!

The Blixer[®], especially designed for the healthcare sector, turns raw products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.

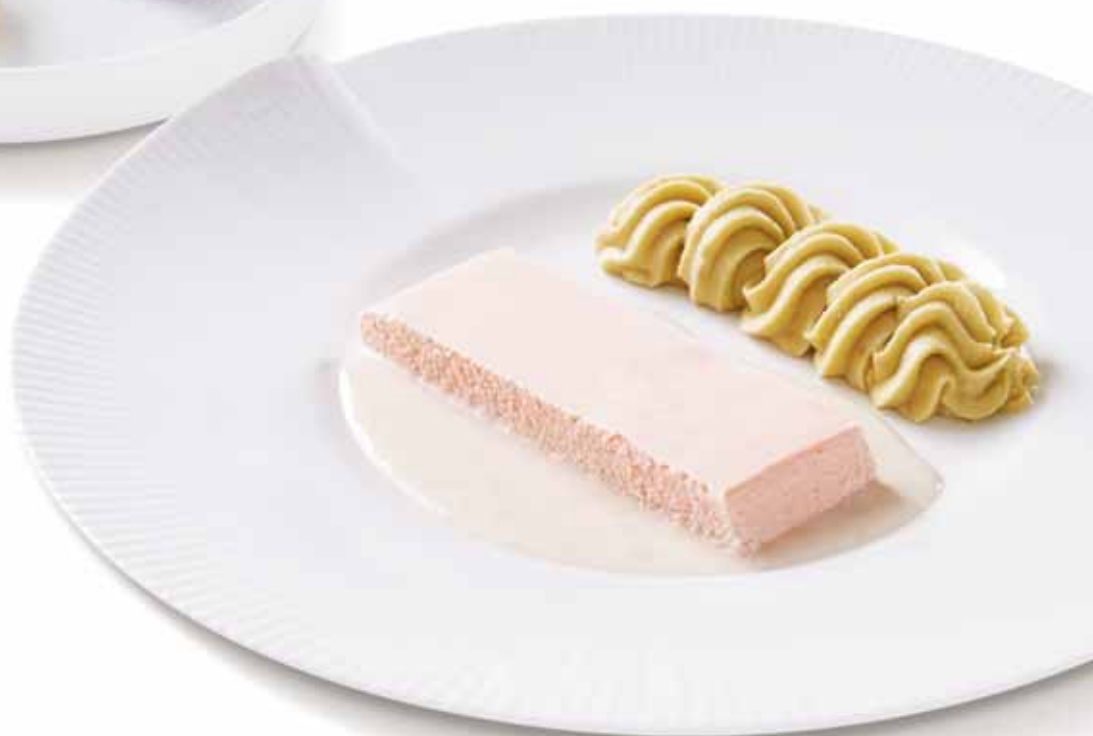


TABLE-TOP BLIXER®

INNOVATION

BLIXER® ARM

For a more even **consistency**.
Easy to remove and clean for **perfect hygiene**.

HIGH BOWL SHAFT

High bowl shaft to process **large liquid quantities**.



INDUCTION MOTOR

Very powerful, to withstand intensive use over a long period of time.



Fine serrated blade.

OPENING

So that liquids and solid ingredients can be added **during use**.

LID

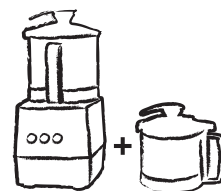
Equipped with a seal for **perfect watertightness**.

Standard speed of 3000 rpm for **perfectly even consistency**.



WHY HAVE A SECOND PROCESSING BOWL?

- Better organisation in the kitchen
- Reduces waiting time between 2 wash-ups



1 bowl for cold preparations



1 bowl for hot preparations



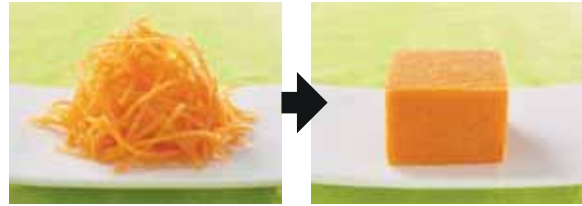


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

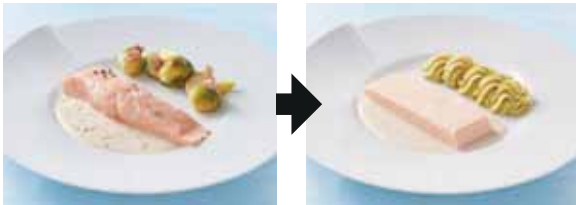


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

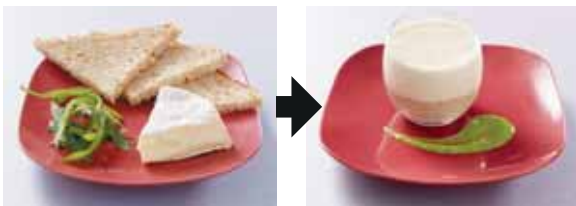


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



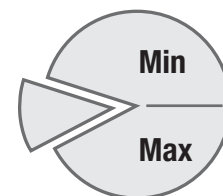
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR BLIXER®

1 > Calculate the total weight of the texture-modified portions required.

	Average portion	Number of portions required	Total weight
Entree	80 g	X Portions = g
Meat / fish	100 g	X Portions = g
Vegetables / Carbs	200 g	X Portions = g
Dessert	80 g	X Portions = g

Number of 200 g portions



2 > Refer to the indications of the amounts processed per operation given in the product description.

RESTAURANTS - GASTRONOMY.....

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

Emulsions, appetizers, tapenade, hummus, taramasalata, pesto, etc.

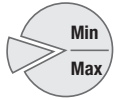


Dry grinding, special "powders" for dry and dehydrated foods

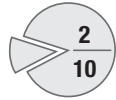


TABLE-TOP BLIXER®

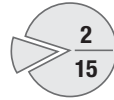
Number of 200 g portions
Quantities processed per operation



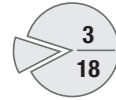
Single portion model



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.5 kg

VARIABLE SPEED FROM 300 TO 3500 RPM

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

5.5 L



- Single phase - 15 amp

1 SPEED 3000 rpm

Blixer® 2

2.9 L



- Single phase

Blixer® 3

3.7 L



- Single phase

Blixer® 4

4.5 L



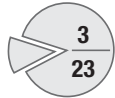
- Single phase

Blixer® 5

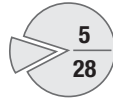
5.5 L



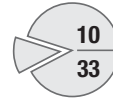
- Single phase - 10 amp



0.6 to 4.5 kg



1 to 5.5 kg



2 to 6.5 kg

VARIABLE SPEED FROM 300 TO 3500 RPM

Blixer® 6 V.V.

7 L



• Single phase - 15 amp

Blixer® 8 V.V.

8 L



• Single phase

Blixer® 10 V.V.

11.5 L



• Single phase

2 SPEEDS 1500 and 3000 rpm

Blixer® 8

8 L



• 3 phase

Blixer® 10

11.5 L



• 3 phase

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer 2	2.9	Single portion model		
Blixer 3	3.7	0.3	2	2 to 10
Blixer 4 - 4 V.V.	4.5	0.4	3	2 to 15
Blixer 5 - 5 V.V.	5.9	0.5	3.8	3 to 20
Blixer 6 V.V.	7.5	0.6	4.8	3 to 25
Blixer 8 - 8 V.V.	8	1	5.5	5 to 28
Blixer 10 - 10 V.V.	11.5	2	6.5	10 to 33

Find all our floor standing models on page 108

TABLE-TOP BLIXER®



Blixer® 2

Induction motor	✓
Wattage	700 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	2.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	Single portion



Blixer® 3

Induction motor	✓
Wattage	750 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Composite material
Bowl	3.7 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	2-10



Blixer® 4

Induction motor	✓
Wattage	900 W
Voltage	Single phase
Speed	3000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	2-15

Choose your model:



Scan the QR Code to see the Blixer® in action.

Blixer® 2	Ref.
Blixer 2 220-240V/50/1	33231
Blixer 2 220-240V/50/1 + additional bowl assembly	2092

Blixer® 3	Ref.
Blixer 3 220-240V/50/1	33199
Blixer 3 220-240V/50/1 + additional bowl assembly	2093

Blixer® 4	Ref.
Blixer 4 220-240V/50/1	33212
Blixer 4 220-240V/50/1 + additional bowl assembly	2094

Choose your options:

Options	Blixer® 2		Blixer® 3	
	Ref.		Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27369		27337	
Additional fine serrated blade	27370		27447	
Coarse serrated blade	27371		27448	



Blixer® 4 V.V.

Induction motor	✓
Wattage	1100 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	2-15

Blixer® 5

Induction motor	✓
Wattage	1300 W
Voltage	Single phase - 10 amp
Speed	3000 rpm
Pulse	-
Motor base	Metal
Bowl	5.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	3-18

Blixer® 5 V.V.

Induction motor	✓
Wattage	1400 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Pulse	✓
Motor base	Metal
Bowl	5.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	3-18

Choose your model:



Scan the QR Code to see the Blixer® in action.

Blixer® 4 V.V.	Ref.
Blixer 4 V.V. 220-240V/50/1	33282
Blixer 4 V.V. 220-240V/50/1 + additional bowl assembly	2095

Blixer® 5	Ref.
Blixer 5 220-240V/50/1	33159
Blixer 5 220-240V/50/1 + additional bowl assembly	2096

Blixer® 5 V.V.	Ref.
Blixer 5 V.V. 220-240V/50/1	33173
Blixer 5 V.V. 220-240V/50/1 + additional bowl assembly	2097

Choose your options:

Options	Blixer® 4	Blixer® 5
	Ref.	Ref.
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27338	27165
Additional fine serrated blade	27449	27155
Coarse serrated blade	27450	27180

TABLE-TOP BLIXER®



Blixer® 6 V.V.

Induction motor	✓
Wattage	1500 W
Voltage	Single phase - 15 amp
Speed	300 to 3500 rpm
Pulse	✓
Bowl	7 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included
Number of 200 g portions	3-23

Blixer® 8

Induction motor	✓
Wattage	2200 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	8 L stainless steel
Watertight lid	✓ See-through
Blixer® arm	✓ Removable
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28

Blixer® 8 V.V.


Induction motor	✓
Wattage	2200 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	8 L stainless steel
Watertight lid	✓ See-through
Blixer® arm	✓ Removable
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
Number of 200 g portions	5-28

Choose your model:

Blixer® 6 V.V.	Ref.
Blixer 6 V.V. 220-240V/50/1	33157
Blixer 6 V.V. 220-240V/50/1 + additional bowl assembly	2098

Blixer® 8	Ref.
Blixer 8 400V/50/3	21311

Blixer® 8 V.V.	Ref.
Blixer 8 V.V. 220-240V/50/1	21305

 For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:

Options	Blixer® 6 V.V.		Blixer® 8	
	Ref.		Ref.	
Additional accessory: bowl, fine serrated blade, lid and Blixer® arm	27166		27387	
Additional stainless steel fine serrated blade	-	-	27378	
Fine serrated blade	-	-	59282	
Additional fine serrated blade assembly	27169		-	-
Additional lower fine serrated blade	49166		-	-
Additional upper fine serrated blade	49167		-	-
Additional lower coarse serrated blade	49168		-	-
Additional upper coarse serrated blade	49169		-	-



Blixer® 10

Blixer® 10 V.V.

Induction motor	✓
Wattage	2600 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33

Induction motor	✓
Wattage	2600 W
Voltage	Single phase
Speed	300 to 3500 rpm
Pulse	✓
Bowl	11.5 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	10-33

Choose your model:

Blixer® 10	Ref.
Blixer 10 400V/50/3	21411

Blixer® 10 V.V.	Ref.
Blixer 10 V.V. 220-240V/50/1	21405



For Australian power requirements it is advisable to install a 32 amp isolator switch. Please consult a qualified electrician.

Choose your options:

Blixer® 10 all models		
Options	Ref.	
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	27388	
Additional stainless steel fine serrated blade	27378	
Fine serrated blade	59282	

FLOOR-STANDING BLIXER®

INNOVATION

BLIXER® ARM

To improve turbulence and thus produce finer-textured preparations.



CONTROL PANEL

0 to 15 minute **timer**, stainless steel flush-mounted control buttons and **pulse** control for greater cutting precision.

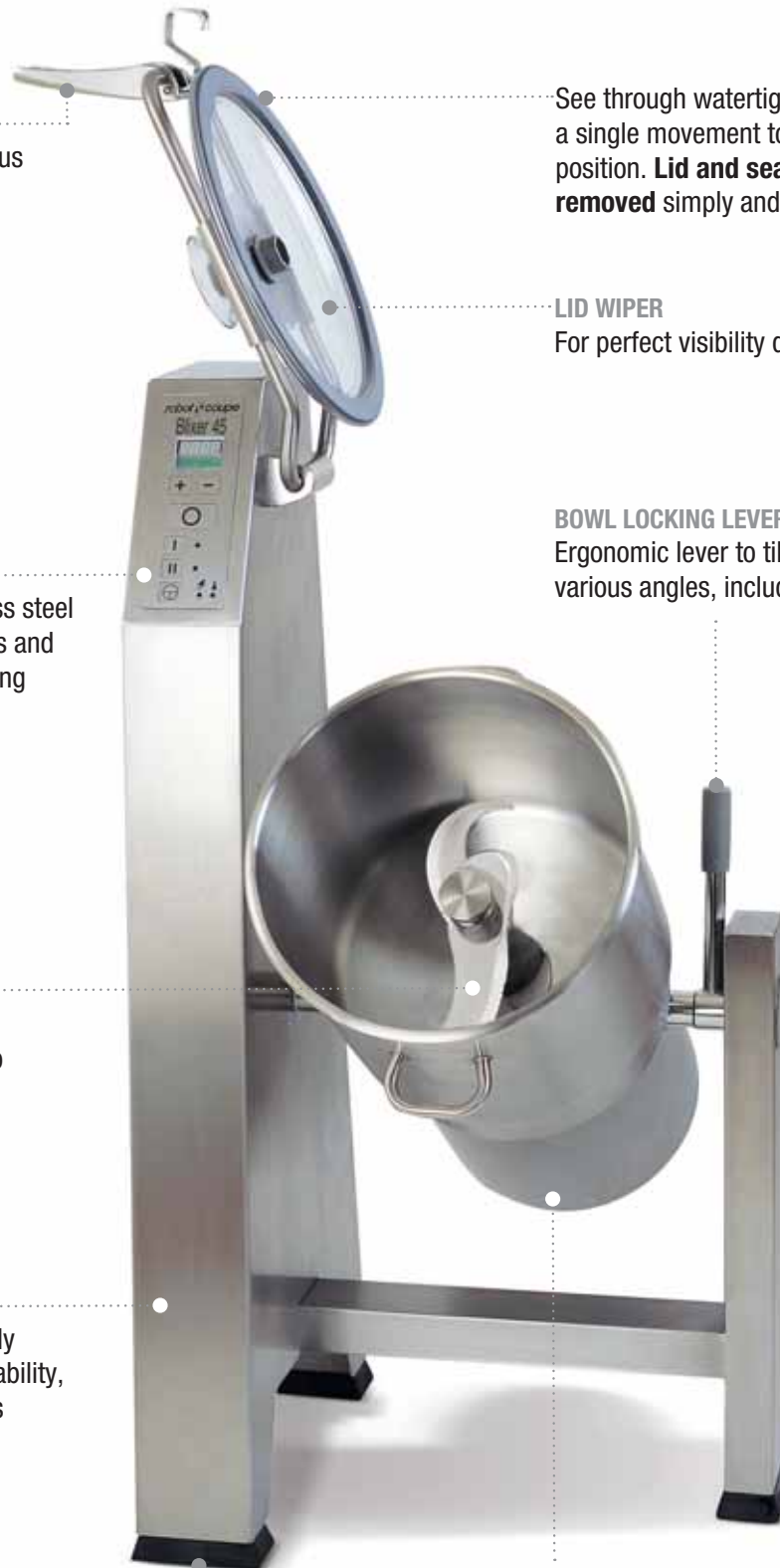
INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built in legs to ensure total stability, minimum space requirements and easy cleaning.



See through watertight lid requiring a single movement to lock it into position. **Lid and seal can be removed** simply and quickly.

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

INNOVATION

STAINLESS STEEL BOWL

Tiltable, removable bowl, a Robot-Coupe exclusivity. **Capacity:** 23, 28, 45 or 60 litres, depending on the model.

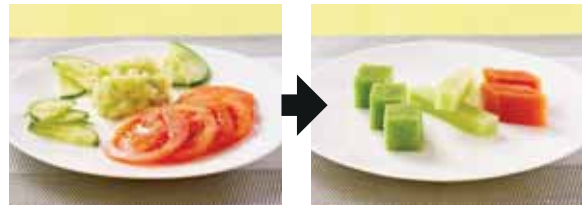


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

Entrees



DUO OF RAW RED CABBAGE AND CELERIAC

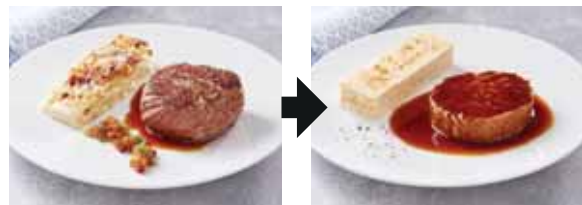


CUCUMBER AND TOMATO VARIATION

Mains

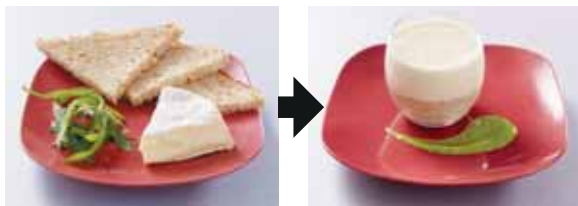


WHITE FISH AND RADISH QUENELLES



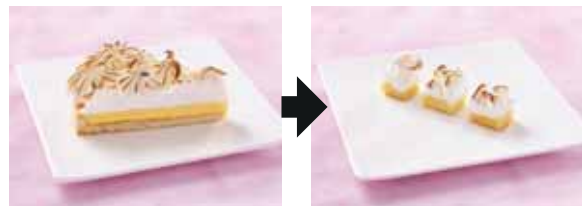
STEAK AND POTATO GRATIN

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Dessert



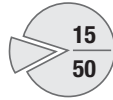
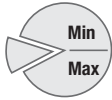
LEMON TART

PERFORMANCE RATES

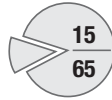
Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer 15	15	3	10	15 to 50
Blixer 20	20	3	13	15 to 65
Blixer 23	23	4	15	20 to 75
Blixer 30	28	4	20	20 to 100
Blixer 45	45	6	30	30 to 150
Blixer 60	60	6	45	30 to 225

FLOOR-STANDING BLIXER®

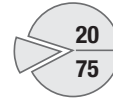
Number of 200 g portions
Quantities processed per operation



3 to 10 kg



3 to 13 kg



4 to 15 kg

2 SPEEDS 1500 and 3000 rpm

Blixer® 15

Blixer® 20

Blixer® 23



15 L

• 3 phase



20 L

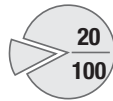
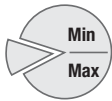
• 3 phase



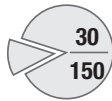
23 L

• 3 phase

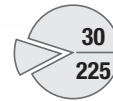
Number of 200 g portions
Quantities processed per operation



4 to 20 kg



6 to 30 kg



6 to 45 kg

2 SPEEDS 1500 and 3000 rpm

Blixer® 30

Blixer® 45

Blixer® 60



28 L

• 3 phase



45 L

• 3 phase



60 L

• 3 phase

Find all our table-top models on page 100



Blixer® 15

Induction motor	✓
Wattage	3000 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	15 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	15-50

Blixer® 20

Induction motor	✓
Wattage	4400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
Bowl	20 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	15-65

Choose your model:

Blixer® 15	Ref.
Blixer 15 400V/50/3	51511

Blixer® 20	Ref.
Blixer 20 400V/50/3	51611

Choose your options:

Options	Blixer® 15	Blixer® 20
	Ref.	Ref.
Additional bowl assembly: bowl, fine serrated blade, lid and Blixer® arm	57065	57066
Additional stainless steel fine serrated blade	57102	57102
Fine serrated blade	59359	59359

FLOOR-STANDING BLIXER®



Blixer® 23

Induction motor	✓
Wattage	4500 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-75

Choose your model:

Blixer® 23	Ref.
Blixer 23 400V/50/3	51341



Blixer® 30

Induction motor	✓
Wattage	5400 W
Voltage	3 phase
Speed	1500 rpm - 3000 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel
See-through lid	✓
Lid wiper	✓
Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓
Number of portions	20-100

Choose your model:

Blixer® 30	Ref.
Blixer 30 400V/50/3	52341

Choose your options:

	Blixer® 23	Blixer® 30
Options	Ref.	Ref.
Additional stainless steel fine serrated blade	57071	57076
Fine serrated blade	118292S	118241S



NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS

Blixer® 45

Blixer® 60

Induction motor	✓	✓
Wattage	9000 W	11000 W
Voltage	3 phase	3 phase
Speed	1500 rpm - 3000 rpm	1500 rpm - 3000 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	45 L stainless steel	60 L stainless steel
See-through lid	✓	✓
Lid wiper	✓	✓
Blixer® arm	✓	✓
Blade	All stainless steel detachable adjustable fine serrated blade assembly - Included	All stainless steel detachable adjustable fine serrated blade assembly - Included
3 retractable wheels	✓	✓
Number of portions	30-150	30-225

Choose your model:

Blixer® 45	Ref.	Blixer® 60	Ref.
Blixer 45 400V/50/3	53341	Blixer 60 400V/50/3	54341

Choose your options:

	Blixer® 45	Blixer® 60
Options	Ref.	Ref.
Additional stainless steel fine serrated blade	57083	57093
Fine serrated blade	118243S	118245S

POWER MIXERS



FIVE PRODUCT RANGES AT THE FOREFRONT OF INNOVATION

Whatever their size, Robot-Coupe Power Mixers can mix, blend, emulsify, whip and knead in just a few seconds! Their performance in terms of hygiene, simplicity of use, versatility, service life and return on investment makes them the best on the market.



POWER MIXERS

ERGONOMICS

Ergonomic handle for greater user comfort.



For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

PERFORMANCE

High-strength motor: **+20%** for greater efficiency.

Increased performance to **optimise blending time**.

LONG SERVICE LIFE

Stainless steel motor base for intensive use.



ERGONOMICS

The **lug on the motor base** can be used to rest the mixer on the rim of the pan to make it easier to handle and relieve some of the strain.

New cord winding system to make it easier to store and prevent wear and tear.

LONG SERVICE LIFE

Stainless steel motor base for intensive use.



CLEANING

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

AFTER SALES SERVICE: DETACHABLE POWER CORD*

- The new patented "Easy Plug" system** means that the power cord can be easily replaced during after-sales servicing.
- Indicator light:** quick detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and Easy Plug).



*On the following models: MP 350 Ultra, MP 350 V.V. Ultra, MP 450 Ultra, MP 450 V.V. Ultra, MP 550 Ultra, MP 600 Ultra, MP 800 Turbo, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra, MP 450 XL FW Ultra.
















The emulsifying disc is available on the Mini and Micromix product lines.

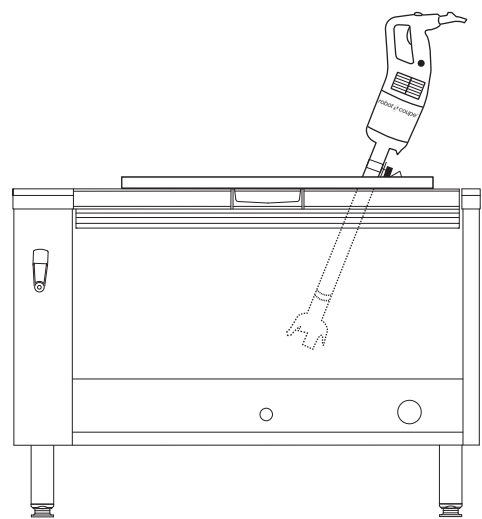
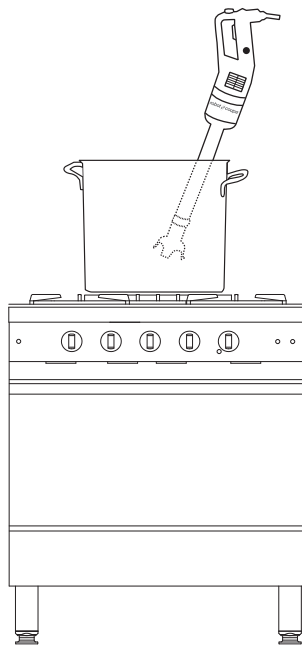
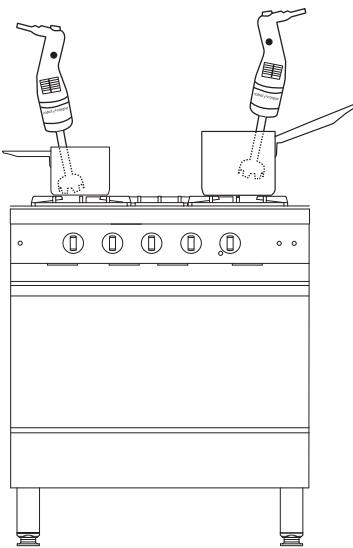
DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 126



POWER MIXERS

	MINI				COMPACT			LARGE					
	Mini MP See page 122				CMP See page 124			MP See page 127					
													
	165 mm	160 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm	600 mm	740 mm	
	220 W MicroMix®	240 W Mini MP 160 V.V.	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	440 W MP 350 Ultra	500 W MP 450 Ultra	750 W MP 550 Ultra	850 W MP 600 Ultra	1000 W MP 800 Turbo	
					15 litres	30 litres	45 litres	50 litres	100 litres	200 litres	300 litres	400 litres	
For emulsions	For small preparations				For restaurants & cafés			For intensive use Institutions and caterers					



COMBI

MINI MP - CMP - MP Ultra - MP FW Ultra

See page 131

								
190 mm	185 mm	240 mm	250 mm	220 mm	300 mm	350 mm	280 mm	450 mm
270 W Mini MP 190 Combi	290 W Mini MP 240 Combi	310 W CMP 250 Combi	350 W CMP 300 Combi	440 W MP 350 Combi	500 W MP 450 Combi Ultra	500 W MP 450 FW Ultra	500 W MP 450 XL FW Ultra	
		15 litres	30 litres	50 litres	100 litres	100 litres	100 litres	
For small preparations		For restaurants & cafés		For intensive use Institutions and caterers				

CLEANING

Blade and bell easy to remove.



To comply with the HACCP requirement, we advise users to store the bell and blade in a cool room after cleaning.

STRAIN RELIEF

Easy-to-use pan supports to relieve strain during use.

- 1 universal stainless steel pan support:**
 - To be attached to the edge of the pan.
- 2 3 adjustable stainless steel pan supports:**
 - Pan diameter: 330 to 650 mm
 - Pan diameter: 500 to 1000 mm
 - Pan diameter: 850 to 1300 mm



POWER MIXERS

MICROMIX®

The top choice of chefs. Only a few seconds are needed to make a perfect emulsion!

PERFORMANCE

Bell design reduces mixing time.
Powerful and quiet.

HEAVY DUTY

All stainless steel tube, bell, motor housing and tools.

ERGONOMICS

High precision, easy to access variable speed button. Extendable coiled power cord for easier handling. Maximum length 1300 mm. Ideal for use just before serving.

CLEANING

The tube and attachments can be removed for easy cleaning. Practical storage for mixer and attachments.



INNOVATION

AEROMIX

Patented emulsifying disc designed to make instant light fluffy **emulsions** that always keep their shape on the plate.



BLADE

For making **small portions** of all your favourite **soups and sauces**.



ONLY A FEW SECONDS ARE NEEDED TO MAKE A PERFECT EMULSION!





Wall support



MicroMix®

Wattage	220 W
Voltage	Single phase
Speed	1500 to 14000 rpm
Blade and shaft	Length 165 mm - all stainless steel
Removable blade	✓
Removable foot	✓
Dimensions	Length 430 mm, Ø 61 mm
Gross weight	1.4 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included



Special Merchandising Pack
to display 6 MicroMix mixers in showrooms.

	Ref.	Sales unit		Packaging unit	
Micromix 240V/50/1	34902	1		1	
Pack of 6 Micromix 240V/50/1	34952	1		6	

POWER MIXERS

MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

HANDLE DESIGN

for easy grip and **effortless use**.



Detachable stainless steel blade and shaft for perfect hygiene.



Blade designed for optimum blending.



STAINLESS
STEEL
BELL



VARIABLE SPEED BUTTON

Easy to see and adjust.

STAINLESS STEEL MOTOR HOUSING

To make the mixer last longer.

INNOVATION

AEROMIX

Patented emulsifying tool designed to make instant light fluffy **emulsions** that always keep their shape on the plate.



BLADE



AEROMIX

For emulsions





Mini MP 160 V.V.

Mini MP 190 V.V.

Mini MP 240 V.V.

Wattage	240 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 160 mm - all stainless steel
Removable blade	✓
Removable bell	No
Removable foot	✓
Dimensions	Length 455 mm, Ø 78 mm
Gross weight	2.4 kg
Accessories	Stainless steel Aeromix Included Stainless steel wall support Included

Wattage	270 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 485 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix Included Stainless steel wall support Included

Wattage	290 W
Voltage	Single phase
Speed	2000 to 12500 rpm
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 535 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix Included Stainless steel wall support Included

Choose your model:

Mini MP 160 V.V.	Ref.
Mini MP 160 V.V. 240V/50/1	34742

Mini MP 190 V.V.	Ref.
Mini MP 190 V.V. 240V/50/1	34752

Mini MP 240 V.V.	Ref.
Mini MP 240 V.V. 240V/50/1	34762



Whisk function
Mini MP 190 Combi
See page 132



Whisk function
Mini MP 240 Combi
See page 132

CMP COMPACT PRODUCT RANGE

Compact, easy-to-handle, high-performance.
For restaurants & cafés

POWERFUL

High-strength motor:
+15 % for greater efficiency.



PERFORMANCE

Optimum blending for a fine textured end product in a minimum amount of time.

INNOVATION



CLEANING

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

ERGONOMIC

Light, compact, easy-to-handle appliance.

COMFORT

Variable speed for greater flexibility when making sophisticated preparations.





Wall support



Wall support



Wall support

CMP 250 V.V.

Wattage	310 W
Voltage	Single phase
Speed	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 650 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Stainless steel wall support Included

CMP 300 V.V.

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 660 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Stainless steel wall support Included

CMP 350 V.V.

Wattage	400 W
Voltage	Single phase
Speed	2300 to 9600 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 700 mm, Ø 94 mm
Gross weight	4.1 kg
Accessories	Stainless steel wall support Included

Choose your model:

CMP 250 V.V.	Ref.
CMP 250 V.V. 240V/50/1	34242A

CMP 300 V.V.	Ref.
CMP 300 V.V. 240V/50/1	34232A

CMP 350 V.V.	Ref.
CMP 350 V.V. 240V/50/1	34252A



Whisk function

CMP 250 Combi

See page 133



Whisk function

CMP 300 Combi

See page 133

MP/CMP PAN SUPPORTS

Pan supports reduce MSD risks, relieve strain and make it easier to control preparations.

They enable the mixer to be tilted effortlessly or left to do the job by itself.

Made entirely of stainless steel, they can be removed completely, are easy to clean and practical to use.

1 Universal pan support: Fits all pan sizes.



2 Adjustable pan supports:

Three pan supports are available as an option. They adapt to the size of the pan:

- pan Ø from 330 mm to 650 mm.
- pan Ø from 500 mm to 1 000 mm.
- pan Ø from 850 mm to 1 300 mm.



Stainless steel pan supports

1 universal stainless steel pan support 1	Ref.
To be attached to the edge of the pan.	27358
3 adjustable stainless steel pan supports 2	Ref.
For 330 to 650 mm diameter pans	27363
For 500 to 1000 mm diameter pans	27364
For 850 to 1300 mm diameter pans	27365

MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater convenience.



For the MP V.V. and MP Combi models, more ergonomic variable speed button for greater convenience.

PERFORMANCE

High-strength motor: +20% for greater efficiency. Increased performance to optimise blending time.

LONG SERVICE LIFE

Stainless steel motor base for intensive use.



ERGONOMICS

The lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle and remove some of the strain.

New cord winder to make it easier to store and prevent wear and tear.



CLEANING

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



AFTER SALES SERVICE: DETACHABLE POWER CORD*

- The new patented "Easy Plug" system** means that the power cord can be easily replaced during after-sales servicing.
- Indicator light:** rapid detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and Easy Plug).



*On the following models: MP 350 Ultra, MP 350 V.V. Ultra, MP 450 Ultra, MP 450 V.V. Ultra, MP 550 Ultra, MP 600 Ultra, MP 800 Turbo, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra, MP 450 XL FW Ultra.

POWER MIXERS



Wall support



Wall support

MP 350 Ultra

Wattage	440 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Easy Plug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.2 kg
Accessories	Stainless steel wall support - Included

MP 350 Ultra V.V.

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Easy Plug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.4 kg
Accessories	Stainless steel wall support - Included

Choose
your model:

MP 350 Ultra	Ref.
MP 350 Ultra 240V/50/1	34802L

MP 350 Ultra V.V.	Ref.
MP 350 V.V. Ultra 240V/50/1	34842L



Whisk function

MP 350 Combi Ultra

See page 134



Wall support

MP 450 Ultra

Wattage	500 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Easy Plug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.3 kg
Accessories	Stainless steel wall support - Included



Wall support

MP 450 Ultra V.V.

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm (self regulating system)
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Easy Plug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.5 kg
Accessories	Stainless steel wall support - Included

Choose your model:

MP 450 Ultra	Ref.
MP 450 Ultra 240V/50/1	34812L

MP 450 Ultra V.V.	Ref.
MP 450 V.V. Ultra 240V/50/1	34852L



Whisk function

MP 450 Combi Ultra

See page 134

POWER MIXERS



MP 550 Ultra



MP 600 Ultra



MP 800 Turbo

Wattage	750 W
Voltage	Single phase
Speed	9000 rpm
Blade, bell and shaft	Length 550 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Double handle	No

Electronic booster system	No
Easy Plug	✓
Dimensions	Length 940 mm, Ø 125 mm
Gross weight	6.6 kg
Accessories	Stainless steel wall support Included

Wattage	850 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 600 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Double handle	No

Electronic booster system	No
Easy Plug	✓
Dimensions	Length 980 mm, Ø 125 mm
Gross weight	7.4 kg
Accessories	Stainless steel wall support Included

Wattage	1000 W
Voltage	Single phase
Speed	9500 rpm
Blade, bell and shaft	Length 740 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Double handle	Ergonomic, designed for greater convenience and easier displacement.

Electronic booster system	Electronic booster system for motor
Easy Plug	✓
Dimensions	Length 1130 mm, Ø 125 mm
Gross weight	9.2 kg
Accessories	Stainless steel wall support Included

Choose your model:

MP 550 Ultra	Ref.
MP 550 Ultra 240V/50/1	34822L

MP 600 Ultra	Ref.
MP 600 Ultra 240V/50/1	34832L

MP 800 Turbo	Ref.
MP 800 Turbo 240V/50/1	34892L

Stainless steel pan supports



1 universal stainless steel pan support 1	Ref.
To be attached to the edge of the pan.	27358
3 adjustable stainless steel pan supports 2	Ref.
For 330 to 650 mm diameter pans	27363
For 500 to 1000 mm diameter pans	27364
For 850 to 1300 mm diameter pans	27365

COMBI PRODUCT RANGE

The Robot-Coupe whisk attachment available for Mini MP Combi, CMP Combi, MP Combi Ultra and MP FW mixers is designed to emulsify, mix, shell, beat and knead.

POWERFUL
High-strength motor:
 +15 % for greater efficiency.

EASY TO OPERATE
 Variable speed button easy to use with one hand.

ERGONOMIC
 Ergonomic handle for easier grasping.

CONVENIENT
 Self regulating speed system for sophisticated preparations.



Salad dressing, mayonnaise, sauces, etc.



Pancake batter, tomato pulp, seasoning, etc.



Semolina, rice, wheat, quinoa, etc.



Egg whites, chocolate mousse, whipped cream, etc.



Mashed potatoes, doughnut dough, batter, etc.

INNOVATION



METAL WHISK BOX

HEAVY DUTY
Metal gears inside 2 metal housings to stand up to heavy duty use.

CLEANING
Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC
Fast coupling of whisks to the gearbox and the gearbox to the motor housing for easy assembly and disassembly.

POWER MIXERS



Mini MP 190 Combi

Wattage	270 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer 350 to 1560 rpm for whisk
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Dimensions	Total length with tube 485 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.7 kg
Accessories	Stainless steel wall support - Included

Choose your model:

Mini MP 190 Combi	Ref.
Mini MP 190 Combi 240V/50/1	34772

Choose your options:

Option	Mini MP 190 Combi		Mini MP 240 Combi	
	Ref.		Ref.	
Mini MP whisk attachment	27333		27333	



Mini MP 240 Combi

Wattage	290 W
Voltage	Single phase
Speed	2000 to 12500 rpm for mixer 350 to 1560 rpm for whisk
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk box	✓
Dimensions	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
Gross weight	2.8 kg
Accessories	Stainless steel wall support - Included

Choose your model:

Mini MP 240 Combi	Ref.
Mini MP 240 Combi 240V/50/1	34782



CMP 250 Combi

Wattage	310 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer, 500 to 1800 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Dimensions	Total length with tube 640 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.6 kg
Accessories	Stainless steel wall support - Included



CMP 300 Combi

Wattage	350 W
Voltage	Single phase
Speed	2300 to 9600 rpm for mixer, 500 to 1800 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system
Metal whisk box	✓
Dimensions	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
Gross weight	5.7 kg
Accessories	Stainless steel wall support - Included

Choose your model:

CMP 250 Combi	Ref.
CMP 250 Combi 240V/50/1	34302A

CMP 300 Combi	Ref.
CMP 300 Combi 240V/50/1	34312A

Choose your options:

Options	CMP 250 Combi		CMP 300 Combi	
	Ref.		Ref.	
CMP Combi whisk attachment	27248		27248	
Mixer foot	27249		27250	

POWER MIXERS



Wall support



Wall support



MP 350 Combi Ultra

MP 450 Combi Ultra

Wattage	440 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer, 250 to 1500 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
Easy Plug	✓
Dimensions	Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm
Gross weight	7.9 kg
Accessories	Stainless steel wall support - Included

Wattage	500 W
Voltage	Single phase
Speed	1500 to 9000 rpm for mixer, 250 to 1500 rpm for whisk with self regulating speed system
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Metal whisk kit	✓
Detachable whisk	✓
Easy Plug	✓
Dimensions	Total length with tube 890 mm with whisk 840 mm, Ø 125 mm
Gross weight	8.2 kg
Accessories	Stainless steel wall support - Included

Choose your model:

MP 350 Combi Ultra	Ref.
MP 350 Combi Ultra 240V/50/1	34862L

MP 450 Combi Ultra	Ref.
MP 450 Combi Ultra 240V/50/1	34872L

Choose your options:

Options	MP 350 Combi Ultra	MP 450 Combi Ultra
MP Combi whisk attachment	27210	27210
Mixing attachment	27355	27355
Mixer foot	39354	39355



Stainless steel pan supports

1 universal stainless steel pan support 1	Ref.
To be attached to the edge of the pan.	27358
3 adjustable stainless steel pan supports 2	Ref.
For 330 to 650 mm diameter pans	27363
For 500 to 1000 mm diameter pans	27364
For 850 to 1300 mm diameter pans	27365



MP 450 FW Ultra

Wattage	500 W
Voltage	Single phase
Speed	250 to 1500 rpm (self regulating system)
Whisk	280 mm long detachable whisk
Metal whisk box	✓
Easy Plug	✓
Dimensions	Length 800 mm, Ø 125 mm
Gross weight	8.6 kg
Accessories	Stainless steel wall support - Included

Choose your model:

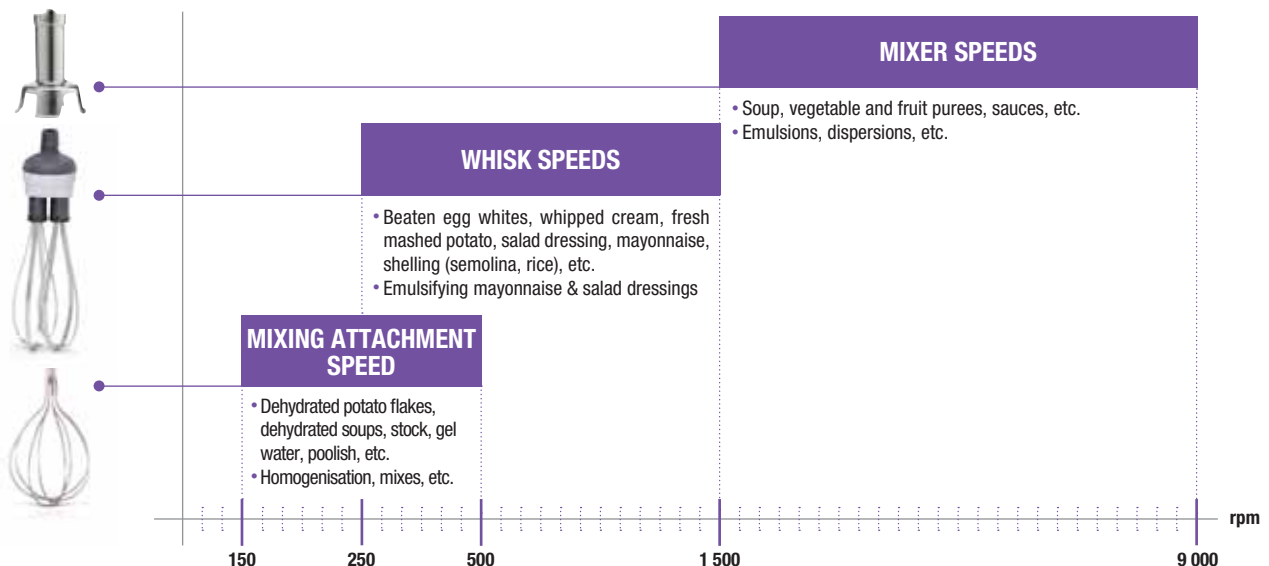
MP 450 FW Ultra	Ref.
MP 450 FW Ultra 240V/50/1	34882L



MP 450 XL FW Ultra

Wattage	500 W
Voltage	Single phase
Speed	150 to 510 rpm (self regulating system)
Whisk	Detachable mixing attachment 690 mm long
Metal whisk box	✓
Easy Plug	✓
Dimensions	Length 1210 mm, Ø 175 mm
Gross weight	8.6 kg
Accessories	Stainless steel wall support - Included

MP 450 XL FW Ultra	Ref.
MP 450 XL FW Ultra 240V/50/1	34282L



AUTOMATIC JUICE EXTRACTORS



A top-down view of fresh produce and juice. At the top left is a single red apple. Below it is a glass of apple juice with a thick white foam head. To the right of the apple juice are two glasses of orange juice, each with a white and yellow striped straw. At the bottom left are two whole carrots. The background is plain white.

ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Robot Coupe juice extractors partner professionals in a wide variety of sectors: bars, restaurants, hotels, institutions and supermarkets.

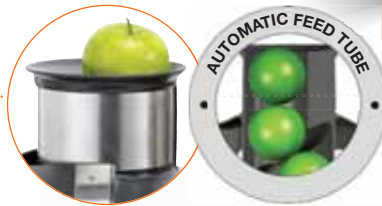
Quick, efficient and heavy duty with a fast ROI, they provide the ideal solution for making large quantities of ultra fresh fruit and vegetable juices.

AUTOMATIC JUICE EXTRACTORS

INNOVATION

Ø 79 mm FEED-HEAD

For whole fruit and vegetables.



AUTOMATIC FEED TUBE

- With the exclusive automatic feed system, fruit and vegetables are processed effortlessly.
- Fast: 25 cl in just 6 seconds.



BASKET

Two handles for a better grip, can be removed without tools and is easy to clean.

NEW

Anti-splash spouts in 2 different sizes:

- 1 Jug / Blender bowl
- 2 Served by the glass



NEW

DRIP TRAY

Large capacity so the worktop is always clean.



NEW

SLOPING BASE

For optimum evacuation of juice.

MOTOR

- 1000 W designed for intensive use throughout the day.
- Quiet so it can be used right in front of the customer.



Pulp is ejected under the worktop

Two ways of using the juicer:

1 Continuous pulp ejection.

Pulp ejection chute:
continuous pulp ejection directly into a bin under the worktop.



2 Pulp ejected into a container.

Large capacity 7.2 litre translucent pulp collector.



OUR USERS



BARS, RESTAURANTS AND HEALTHCARE FACILITIES

Fresh fruit and vegetable juices are a way of adding a touch of freshness to bar and restaurant menus. They are also highly appreciated in hospitals and retirement homes to prevent residents from being dehydrated.



HOTELS, CANTEENS AND CAFETERIAS

Quiet and easy to operate, Robot-Coupe juice extractors provide self-service in hotel breakfast bars and school canteens.



JUICE BARS AND SUPERMARKETS

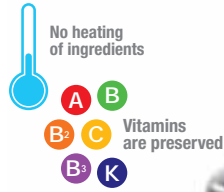
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



Rapid return on investment:

- On average the sale of 500 glasses of juice will write off the cost of a J100 juice extractor.
- Most efficient juicer on the market for the most frequently used ingredients.

JUICE EXTRACTORS



J 80

Induction motor	✓
Wattage	700 W
Voltage	Single phase
Flow rate	120 L/hr
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	155 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - 1 size
Sloping base	-
Drip catcher tray	✓
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-

Choose your model:

J 80	Ref.
J 80 220-240V/50/1	56002A

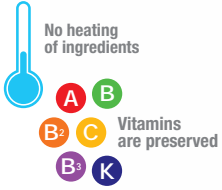


Scan the QR Code to see the juice extractor in action.

Choose your options:

J 80	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048

NEW



J 80 Buffet

Induction motor	✓
Wattage	700 W
Voltage	Single phase
Flow rate	120 L/hr
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	177 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - 2 sizes
Sloping base	✓
Drip catcher tray	✓ - Large capacity
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-

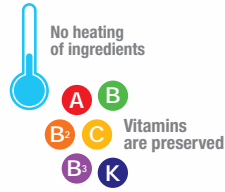
Choose your model:

J 80 Buffet	Ref.
J 80 Buffet 220-240V/50/1	56202B

Choose your options:

J 80 Buffet	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048





J 100

Induction motor	✓
Wattage	1000 W
Voltage	Single phase
Flow rate	160 L/hr
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel - For intensive use
Useful height under spout	251 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	✓
No-splash spout	✓ - 2 sizes
Sloping base	✓
Drip catcher tray	✓
Automatic pulp ejection	✓
Translucent pulp collector	7.2 L
Continuous pulp ejection chute	✓

Choose your model:

J 100	Ref.
J 100 220-240V/50/1	56102A

Choose your options:

J 100	
Accessories	Ref.
Base + XL drip tray + long spout kit	49230
Complete Basket	49057
Grating Disc	49048

AUTOMATIC SIEVES

Our multi-purpose, heavy duty, automatic sieves are designed to make fruit coulis and pulp, vegetable mousse, stock, fish soups, etc. by separating seeds, stones, fibres and shells without grinding them. The continuous feed system makes it easy to use and a great time saver, especially for homemade dishes.



AUTOMATIC SIEVES

HOPPER

Continuous feeding of washed ingredients that have not been shelled or seeded.



PERFORATED BASKET

The products fall inside the basket where they are centrifuged.



PADDLES

System of paddles rotating at 1500 rpm, causing the ingredients inside the basket to be separated by centrifugal force.



FINISHED PRODUCT EJECTION CHUTE

There is no bitter taste in the finished product when it comes out the chute because the seeds, stones, bones and shells are not ground.



WASTE EJECTION CHUTE

That is, skins, seeds, stones, tails, shells, fibres, etc.



1 mm
(Standard)



**TOMATO, CAPSICUM,
APPLE COMPOTE, etc.**



FISH AND SHELLFISH SOUP



2 mm



OLIVES



CHERRIES, PLUMS, etc.



3 mm



5 mm



APRICOTS



PEACHES, PRUNES, etc.



0.5 mm

To filter fibres and very fine impurities. Used in addition to the 1 mm perforated basket.



BERRIES, CHESTNUTS, etc.



**PLANT-BASED BEVERAGES
(COCONUT MILK,
ALMOND MILK, etc.)**

For more applications, contact your Territory Manager.

AUTOMATIC SIEVES



C 80

Induction motor	✓
Wattage	650 W
Voltage	Single phase
Speed	1500 rpm
Flow rate	60 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	-
Hopper	Stainless steel
Table-top model	✓
Floor-standing model	-
Perforated basket	1 mm perforated basket Included

C 120

Induction motor	✓
Wattage	900 W
Voltage	3 phase
Speed	1500 rpm
Flow rate	120 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
Perforated basket	1 mm perforated basket Included

C 200 Special Industry

Induction motor	✓
Wattage	1800 W
Voltage	3 phase
Speed	1500 rpm
Flow rate	150 kg/hr
Continuous feed	✓
Continuous waste ejection	✓
Motor base	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
Perforated basket	1 mm and 3 mm perforated baskets - Included

Choose your model:



Scan the QR Code to see the automatic sieve in action.

C 80	Ref.
C 80 220-240V/50/1	55013

C 120	Ref.
C 120 230-400V/50/3	55033

C 200	Ref.
C 200 Special Industry 230-400V/50/3	55006

Choose your options:

Options	C 80		C 120 / C 200	
	Ref.		Ref.	
Perforated basket 0.5 mm	57009		57211	
Perforated basket 1.5 mm	-	-	57042	
Perforated basket 2 mm	-	-	57019	
Perforated basket 3 mm	57008		57156	
Perforated basket 5 mm	57023		57020	
Additional 1 mm perforated basket	57007		57145	
Additional rubber scraper (per unit)	100338S		100702S	

Uses/Output: Fruit Pulp	Use	Hourly		End Product
		C 80	C120/C200	
STRAWBERRIES / 90%	Process ripe fruit	60 kg/h	150 kg/h	With the fruitpulp you can make: <ul style="list-style-type: none"> • Icecream • Sorbets • Creams • Fruit Purees <ul style="list-style-type: none"> • Jams • Fruit Jelly <ul style="list-style-type: none"> • Jelly
RASPBERRIES / 90%				
BLACKBERRIES / 90%				
REDCURRANTS / 75%	To be blanched for max output	40 kg/h	100 kg/h	
BLACKCURRANTS / 75%				
BILBERRIES / 90%	To be washed before feeding into the machine	60 kg/h	150 kg/h	
TOMATOES / 90%				
Mirabelle plums / 80%				
CHERRIES / 80%				
PLUMS / 80%				
PEACHES / 80%	40 kg/h	100 kg/h		
APRICOTS / 80%				
MELON / 90%	Peeled	40 kg/h	100 kg/h	
LEMON / 80%				
ORANGE / 80%				
GRAPES / 80%	Use ripe picked grapes	40 kg/h	100 kg/h	
APPLES / 85%	Grind before processing	40 kg/h	100 kg/h	
COCONUT / 85%		60 kg/h	150 kg/h	
PINEAPPLE / 90%			60 kg/h	
APPLE PUREE / 90%	Cooked	40 kg/h	100 kg/h	

Vegetable Mousse - Uses/Output	Use	Hourly		End Product
		C 80	C120/C200	
ASPARAGUS / 80%	Thorough cooking before sieving	40 kg/h	100 kg/h	<ul style="list-style-type: none"> • Vegetable purees • Vegetable mousses
CARROTS / 90%				
CELERIAC / 90%				
CUCUMBERS / 95%				
LEEKs / 80%		60 kg/h	150 kg/h	
BELL PEPPER / 95%				

Olives - Uses/Output	Use	Hourly		End Product
		C 80	C120/C200	
OLIVE	Cutter grind before processing	40 kg/h	100 kg/h	<ul style="list-style-type: none"> • Tapenade

Olives - Uses/Output	Use	Hourly		End Product
		C 80	C120/C200	
FISH / 75%	Grind before processing	60 ltr/hr	*150 ltr/hr and more	<ul style="list-style-type: none"> • Bisque • Cream soups, Soups
SHELLFISH / A 90%				
SAUCES				

PLANETARY MIXERS



THE MULTI-FUNCTION PLANETARY MIXER

The wide range of mixers are durable, reliable, fast, powerful and safe. With Robot-Coupe, it's easy to find the model you need from 5 to 80L capacity.



PLANETARY MIXERS

PERFORMANCE

Multi speed planetary mixers with powerful motors.

PRODUCTIVITY

5 to 80 L stainless steel bowls.

PRECISION

Front mounted controls with timer* or manual operation.

ERGONOMICS

Removable safety guard. Easy to take off for cleaning and maintenance without tools.



COMFORT

Optional bowl trolley with handle for larger models.

ROBUST

Unique transmission design*

SAFETY

Bowl guard
Emergency stop button*

*Excludes SP502A-C

OPTIONAL EXTRAS

Reinforced Whisk



SP25S to SPB-80HI

Bowl Scraper



SP25-S to SPB-80HI

Metal Safety Guard



SP502A-C & SP800A-C

Reduction Kit



SP25-S to SPB-80HI

60 to 80 L

SP60-S

60 L



- 3 phase
- 3 speeds

SPB-80HI

80 L



- 3 phase
- 3 speeds

25 to 40 L

SP25-S

25 L



- Single phase
- 3 speeds

SP30-S

30 L



- Single phase
- 3 speeds

SP40-S

40 L



- Single phase
- 3 speeds

5 to 10 L

SP502A-C

5 L



- Single phase
- Variable speed

SP800A-C

8 L



- Single phase
- 3 speeds

SP100-S

10 L



- Single phase
- 3 speeds

PLANETARY MIXERS



SP502A-C



SP800A-C



SP100-S

Resistant transmission design	✓	✓	✓
Wattage	800 W	200 W	250 W
Voltage	Single phase	Single phase	Single phase
Speed	60 to 260 rpm	132/235/421 rpm	106/196/358 rpm
Bowl	5 litres stainless steel	8 litres stainless steel	10 litres stainless steel
Interlocked safety guard	✓ with emergency stop function	✓	✓
Removable stainless steel bowl guard	-	-	✓
Accessories	Dough hook, beater and whisk Included	Dough hook, beater and whisk Included	Dough hook, beater and whisk Included

Choose your model:

SP502A-C	Ref.
SP502A-C 240V/50/1	SP-502A-C

SP800A-C	Ref.
SP800A-C 240V/50/1	SP800A-C

SP100-S	Ref.
SP100-S 240V/50/1	SP100-S

Choose your options:

	SP502A-C		SP800A-C		SP100-S	
Options	Ref.		Ref.		Ref.	
Stainless Steel Bowl	5A04		SP800A-30		SP100-019	
Whisk	5A01		SP800A-27		SP100-018	
Reinforced Whisk	-	-	-	-	100018-A	
Hook	5A03		SP800A-26		SP100-016	
Beater	5A02		SP800A-25		SP100-017	
Stainless Steel Bowl Safety Guard	5E01-SUS		800155-SUS		-	-



SP25-S

SP30-S

SP40-S

Resistant transmission design	✓	✓	✓
Wattage	560 W	750 W	1300 W
Voltage	Single phase	Single phase	Single phase
Speed	108/183/352 rpm	99/167/329 rpm	99/167/329 rpm
Bowl	25 litres in stainless steel	30 litres in stainless steel	40 litres in stainless steel
Interlocked safety guard	✓	✓	✓
Removable stainless steel bowl guard	✓	✓	✓
Accessories	Dough hook, beater and whisk Included	Dough hook, beater, whisk and bowl trolley - Included	Dough hook, beater, whisk and bowl trolley - Included
Plug supplied	✓	No	No

Choose your model:

SP25-S	Ref.
SP25-S 240V/50/1	SP25-S

SP30-S	Ref.
SP30-S 240V/50/1	SP30-S

SP40-S	Ref.
SP40-S 240V/50/1	SP40-S

Choose your options:

	SP25-S		SP30-S		SP40-S	
Options	Ref.		Ref.		Ref.	
Stainless Steel Bowl	SP25-32		SP30-32		SP40-32	
Bowl scraper	SP25/SCRIP		SP30/SCRIP		SP40/SCRIP	
Whisk	SP25-31		SP30-31		SP40-31	
Reinforced Whisk	22031-A		30031-A		40031-A	
Hook	SP25-29		SP30-29		SP40-29	
Beater	SP25-30		SP30-30		SP40-30	
Reduction kit	ACC10/SP25		-	-	ACC20/SP40	
Bowl trolley	-	-	TROLLEY/30-N		TROLLEY/40-N	

PLANETARY MIXERS



SP60-S

Resistant transmission design	✓
Wattage	2200 W
Voltage	3 phase
Speed	99/167/329 rpm
Bowl	60 litres in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater, whisk and bowl trolley Included
Plug supplied	No



SPB-80HI

	✓
Wattage	2250 W
Voltage	3 phase
Speed	68/121/204/356 rpm
Bowl	80 litres in stainless steel
Interlocked safety guard	✓
Removable stainless steel bowl guard	✓
Accessories	Dough hook, beater, whisk and bowl trolley Included
Plug supplied	No

Choose your model:

SP60-S	Ref.
SP60-S 415V/50/3	SP60-S

SPB-80HI	Ref.
SPB-80HI 415V/50/3	SPB-80HI

Choose your options:

Options	SP60-S		SPB-80HI	
	Ref.		Ref.	
Stainless Steel Bowl	SP60-32		SPB80-A28	
Bowl scraper	SP60/SCRP		SPB80/SCRP	
Whisk	SP60-31		SPB80-A25	
Reinforced Whisk	60031-A		A-8025-A	
Hook	SP60-29		SPB80-A27	
Beater	SP60-30		SPB80-A26	
Reduction kit	ACC30/SP60		ACC40/SPB80	
Bowl trolley	TROLLEY/60-N		TROLLEY/A80-N	

CAPACITIES CHART

Ingredients	Speed/ Attachement	SP502A-C	SP800A-C	SP100-S	SP25-S	SP30-S	SP40-S	SP60-S	SPB-80HI
Kitchen Single Batches									
Hot Cake Batter	Beater	2L	3L	4.7L	9.5L	11.4L	15.1L	22.7L	28.4L
Whipped Cream	Whip	1.25L	2L	2.5L	8.2L	7.5L	10L	15L	20L
Mashed Potatoes	Beater	1.5kg	1.8kg	3.6kg	8.2kg	10.4kg	13.6kg	18.1kg	22.7kg
Egg White	Whip	0.37kg	0.6kg	0.75kg	1.8kg	2.25kg	3kg	4.5kg	6kg
Meringue	Whip	0.2L	0.3L	0.35L	0.83L	1.9L	2.4L	2.9L	3.8L
Bakery Single Batches									
Raised Donut Dough (65% AR)* ◆	Hook 1 st & 2 nd	1kg	1.5kg	2kg	5.4kg	6.8kg	11.3kg	27.2kg	32.3kg
Heavy Bread Dough (55% AR)* ●◆	Hook 1 st only	0.9kg	1.3kg	3.4kg	9.1kg	13.6kg	18.1kg	31.8kg	32.3kg
Bread and Roll Dough (60% AR)* ●◆	Hook 1 st only	1kg	1.8kg	5.7kg	7.3kg	20.4kg	27.2kg	36.3kg	40.8kg
Pizza Dough, Thin (40% AR)* ●▲◆	Hook 1 st only	0.8kg	1kg	2.3kg	5.4kg	7.3kg	13.6kg	18.1kg	22.7kg
Pizza Dough, Medium (50% AR)* ●◆	Hook 1 st only	0.9kg	1.2kg	2.3kg	6.8kg	11.3kg	18.1kg	31.8kg	40.8kg
Pizza Dough, Thick (60% AR)* ●◆	Hook 1 st only	1kg	1.5kg	4.5kg	11.3kg	18.1kg	22.7kg	31.8kg	45.4kg
Fondant Icing	Beater	1.2kg	1.4kg	2.7kg	6.8kg	8.2kg	11.3kg	16.3kg	27.2kg
Cake	Beater	2.3kg	2.7kg	4.5kg	11.3kg	13.6kg	18.1kg	27.2kg	40.8kg
Pie Dough	Beater	1.5kg	1.8kg	4.5kg	10kg	12.2kg	15.9kg	22.7kg	31.8kg
Pasta, Basic Egg Noodle	Hook	0.45kg	0.9kg	1.4kg	2.7kg	3.6kg	7.7kg	15.9kg	22.7kg

NOTE:

* The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%!

%AR (% Absorption Ratio) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 21°C water temperature.

▲ Maximum Mixing Time - 7 Minutes.

● If high gluten flour is used, reduce the batch size by 10%.

◆ If using chilled flour, water below 20 °C, or ice, reduce batch size by 10%.



TECHNICAL DATA

FOOD PROCESSORS					Dimensions (mm)			Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Length	Depth	Height	Net	Gross
R 201 XL Ultra 220-240V/50/1	550	•		10A	220	280	555	10	11
R 211 XL 220-240V/50/1	550	•		10A	220	360	505	13	14
R 211 XL Ultra 220-240V/50/1	550	•		10A	220	360	505	13	14
R 301 220-240V/50/1	650	•		10A	355	305	570	20	22
R 301 Ultra 220-240V/50/1	650	•		10A	355	305	570	19	20
R 401 220-240V/50/1	700	•		10A	320	305	570	18	20
R 402 220-240V/50/1	750	•		10A	320	305	590	21	23
R 402 V.V. 220-240V/50/1	1 000	•		10A	320	305	590	22	23
R 502 400V/50/3	1 000		•	No plug supplied	380	350	660	18	33
R 502 V.V. 220-240V/50/1	1 300	•		15A	380	350	660	22	33
R 652 400V/50/3	1 200		•	No plug supplied	380	350	700	24	40
R 652 V.V. 220-240V/50/1	1 500	•		15A	380	350	700	24	40

VEGETABLE PREPARATION MACHINES					Dimensions (mm)			Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Length	Depth	Height	Net	Gross
CL 40 220-240V/50/1	500	•		10A	345	330	590	14	15
CL 50 220-240V/50/1	550	•		10A	380	305	595	18	20
CL 50 Ultra 220-240V/50/1	550	•		10A	380	305	595	18	20
CL 50 Ultra Pizza 220-240V/50/1	550	•		10A	380	305	595	18	20
CL 50 Gourmet 220-240V/50/1	550	•		10A	390	340	610	20	22
CL 52 220-240V/50/1	750	•		10A	360	340	690	26	28
CL 55 Pusher Feed-Head 220-240V/50/1	1 100	•		10A	700	359	1 100	35	54
CL 55 Pusher Feed-Head 400V/50/3	1 100		•	No plug supplied	700	359	1 100	35	54
CL 55 2 feed-heads 220-240V/50/1	1 100	•		10A	865	396	1 270	42	61
CL 55 2 feed-heads 400V/50/3	1 100		•	No plug supplied	865	396	1 270	42	61
CL 60 Pusher Feed-Head 400V/50/3	1 500		•	No plug supplied	335	560	1 160	57	83
CL 60 2 Feed-Heads 400V/50/3	1 500		•	No plug supplied	460	770	1 355	69	95

CUTTER MIXERS

Description	Wattage	Single phase	3 phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
R 2 220-240V/50/1	550	•		10A	200	280	350	9	11
R 3 220-240V/50/1	650	•		10A	210	320	400	10	11
R 4 220-240V/50/1	700	•		10A	225	305	440	13	14
R 4 V.V. 220-240V/50/1	1 000	•		10A	225	305	460	17	18
R 5 Plus 220-240V/50/1	1 200	•		10A	280	350	490	22	24
R 5 V.V. 220-240V/50/1	1 300	•		15A	280	365	510	22	24
R 6 V.V. 220-240V/50/1	1 500	•		15A	280	350	520	23	25
R 8 400V/50/3	2 200		•	No plug supplied	315	545	585	37	45
R 8 V.V. 220-240V/50/1	2 200	•		21A	315	545	585	38	47
R 10 400V/50/3	2 600		•	No plug supplied	345	560	660	42	51
R 10 V.V. 220-240V/50/1	2 600	•		21A	345	560	660	47	54
R 15 400V/50/3	3 000		•	No plug supplied	370	615	680	50	59
R 20 400V/50/3	4 400		•	No plug supplied	380	630	760	77	86
R 23 400V/50/3	4 500		•	No plug supplied	700	600	1 250	110	142
R 30 400V/50/3	5 400		•	No plug supplied	720	600	1 250	126	148
R 45 400V/50/3	10 000		•	No plug supplied	760	600	1 400	172	195
R 60 400V/50/3	11 000		•	No plug supplied	810	600	1 400	187	212

ROBOT-COOK®

Description	Wattage	Single phase	3 phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
Robot Cook 220-240V/50/1	1 800	•		10A	225	340	520	14	14

BLIXER®

Description	Wattage	Single phase	3 phase	Plug	Dimensions (mm)			Weight (kg)	
					Length	Depth	Height	Net	Gross
Blixer 2 220-240V/50/1	700	•		10A	210	280	390	10	11
Blixer 3 220-240V/50/1	750	•		10A	240	305	445	12	13
Blixer 4 - 1V 220-240V/50/1	900	•		10A	240	330	480	14	15
Blixer 4 V.V. 220-240V/50/1	1 100	•		10A	240	330	480	16	17
Blixer 5 Plus 400V/50/3	1 300		•	10A	280	350	500	21	24
Blixer 5 V.V. 220-240V/50/1	1 400	•		15A	265	340	540	22	25
Blixer 6 V.V. 220-240V/50/1	1 500	•		15A	265	340	570	23	26
Blixer 8 400V/50/3	2 200		•	No plug supplied	315	545	605	39	47
Blixer 8 V.V. 220-240V/50/1	2 200	•		21A	315	545	605	39	47
Blixer 10 400V/50/3	2 600		•	No plug supplied	315	545	680	42	51
Blixer 10 V.V. 220-240V/50/1	2 600	•		21A	315	545	680	42	51
Blixer 15 400V/50/3	3 000		•	No plug supplied	315	545	700	50	59
Blixer 20 400V/50/3	4 400		•	No plug supplied	380	630	780	77	86
Blixer 23 400V/50/3	4 500		•	No plug supplied	700	600	1 250	110	142
Blixer 30 400V/50/3	5 400		•	No plug supplied	720	600	1 250	131	154
Blixer 45 400V/50/3	9 000		•	No plug supplied	760	600	1 400	172	195
Blixer 60 400V/50/3	11 000		•	No plug supplied	810	600	1 400	187	210

TECHNICAL DATA

POWER MIXERS					Dimensions (mm)		Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Ø	Height	Net	Gross
MicroMix 220-240V/50/1	220	•		10A	61	430	1	1
Mini MP 160 V.V. 220-240V/50/1	240	•		10A	78	455	1	2
Mini MP 190 V.V. 220-240V/50/1	270	•		10A	78	485	2	3
Mini MP 240 V.V. 220-240V/50/1	290	•		10A	78	535	2	3
CMP 250 V.V. 220-240V/50/1	310	•		10A	94	650	3	4
CMP 300 V.V. 220-240V/50/1	350	•		10A	94	660	3	4
CMP 350 V.V. 220-240V/50/1	400	•		10A	94	700	4	4
MP 350 Ultra 220-240V/50/1	440	•		10A	125	740	5	7
MP 350 V.V. Ultra 220-240V/50/1	440	•		10A	125	740	5	6
MP 450 Ultra 220-240V/50/1	500	•		10A	125	840	5	6
MP 450 V.V. Ultra 220-240V/50/1	500	•		10A	125	840	5	7
MP 550 Ultra 220-240V/50/1	750	•		10A	125	940	5	7
MP 600 Ultra 220-240V/50/1	850	•		10A	125	980	6	7
MP 800 Turbo 220-240V/50/1	1 000	•		10A	125	1 130	7	9
Mini MP 190 Combi 220-240V/50/1	270	•		10A	78	485	2	3
Mini MP 240 Combi 220-240V/50/1	290	•		10A	78	535	2	3
CMP 250 Combi 220-240V/50/1	310	•		10A	125	640	3	6
CMP 300 Combi 220-240V/50/1	350	•		10A	125	700	3	6
MP 350 Combi Ultra 220-240V/50/1	440	•		10A	125	790	6	8
MP 450 Combi Ultra 220-240V/50/1	500	•		10A	125	890	6	8
MP 450 FW Ultra 220-240V/50/1	500	•		10A	125	800	6	9
MP 450 XL FW Ultra 220-240V/50/1	500	•		10A	175	1 210	5	9

JUICE EXTRACTORS					Dimensions (mm)			Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Length	Depth	Height	Net	Gross
J 80 220-240V/50/1	700	•		10A	235	535	500	11	13
J 80 Buffet 220-240V/50/1	700	•		10A	260	565	595	11	13
J 100 220-240V/50/1	1 000	•		10A	260	565	630	14	15

AUTOMATIC SIEVES					Dimensions (mm)			Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Length	Depth	Height	Net	Gross
C 80 220-240V/50/1	650	•		10A	610	360	540	17	21
C 120 220-240V/50/1	900	•		10A	1 030	400	860	32	46
C 200 400V/50/3	1 800		•	No plug supplied	1 030	400	860	40	54

PLANETARY MIXERS					Dimensions (mm)			Weight (kg)	
Description	Wattage	Single phase	3 phase	Plug	Length	Depth	Height	Net	Gross
SP502A-C 240V/50/1	800	•		10A	345	389	434	15.25	17.45
SP800A-C 240V/50/1	200	•		10A	346	442	579	25.50	27.75
SP100-S 240V/50/1	250	•		10A	431	471	766	76	85
SP25-S 240V/50/1	560	•		10A	540	557	922	113	126
SP30-S 240V/50/1	750	•		10A - No plug supplied	576	668	1172	198	216
SP40-S 240V/50/1	1300	•		10A - No plug supplied	638	738	1316	264	284
SP60-S 415V/50/3	2 200		•	No plug supplied	638	738	1316	280	305
SPB-80HI 415V/50/3	2 250		•	No plug supplied	788	1080	1560	400	480

ROBOT COUPE AUSTRALIA PTY LIMITED ABN 20 003 907 220 TERMS AND CONDITIONS OF SALE

1.APPLICATION

- 1.1 These Terms and Conditions of Sale ("Terms") apply to all goods sold by Robot Coupe Australia Pty Limited (ABN 20 003 907 220) («the Company»). «Goods» means all goods sold and/or delivered by the Company to the Customer from time to time and includes goods delivered on consignment.
- 1.2 No amendment, alteration, waiver or cancellation of any of these Terms is binding on the Company unless confirmed by the Company in writing.
- 1.3 The Customer acknowledges that no employee or agent of the Company has any right to make any representation, warranty or promise in relation to the Goods or the sale of the Goods other than as contained in these Terms.

2.TERMS OF PAYMENT

- 2.1 Prices quoted are ex Company's premises and are subject to change without notice.
- 2.2 Payments are to be made direct to the Company, strictly net, without any deduction or discount other than as stated herein or in the relevant invoice or statement.
- 2.3 Payments are to be made before the goods are delivered, otherwise noted in writing or indicated on our company's invoices.
- 2.4 Payment by cheque will not be deemed to be made until and unless the relevant cheque is cleared.
- 2.5 Interest is payable on all overdue accounts calculated on a daily basis at the rate of 2% per month as from the due date for payment until payment is received by the Company.
- 2.6 A handling fee as determined by the Company from time to time will be charged for each invoice.

3.PROPERTY IN GOODS

Legal and beneficial ownership of Goods supplied by the Company will not pass to the Customer until such time as the Goods so supplied and all other goods supplied by the Company to the Customer from time to time, have been paid in full in cash or cleared funds.

4.RE-SALE OF GOODS

- 4.1 Should the Customer be a re-seller then, subject to sub-clause 4.2.4, the Customer has the right to sell the Goods in its own name at full market value and in the ordinary course of business.
- 4.2 Until the amount payable to the Company in respect of the Goods, and in respect of all other goods previously supplied by the Company to the Customer, has been paid in full in cash or cleared fund:
 - 4.2.1 The Customer will hold the Goods only as bailee for the Company;
 - 4.2.2 The Goods must be stored in such manner that they are readily distinguishable from other goods owned by the Customer or other persons and so as to clearly show that they are the property of the Company;
 - 4.2.3 The Customer must indemnify the Company from and against any claim, action, proceeding, damage, loss, cost, expense or liability incurred or suffered by the Company arising out of the possession, use or disposal of the Goods by the Customer or repossession or attempted repossession of them by the Company; and
 - 4.2.4 Any sale of the Goods under clause 4.1 will only be affected by the Customer as trustee for the Company and the proceeds of such sale and the rights of the Company's Customer against its Customer arising from such sale will be held on trust for the Company. The said proceeds must be held in a separate account or otherwise clearly identified in the books and records of the Customer.
- 4.3 If the Customer resells any Goods then, unless the Goods are clearly identifiable by serial numbers or other distinguishing marks, the Customer is deemed to have disposed of the Goods in the chronological order of supply by the Company to the Customer (oldest to most recent).

5.DEFAULT

- If:
- 5.1 The Goods are not paid for in accordance with these Terms or any other written agreement between the Company and the Customer; or
 - 5.2 The Company receives notice of, or reasonably believes that a third party may attempt to levy execution against or attach the Goods; or
 - 5.3 Any other event occurs which is likely to adversely affect the Customer's ability to pay for the Goods (including but not limited to the appointment of a receiver, receiver and manager, administrator, controller, liquidator, provisional liquidator, trustee or similar person (each an "insolvency representative") to the Customer's undertaking), then the Company may at any time thereafter, without notice to the Customer and without prejudice to any other rights which it may have against the Customer, terminate any contract relating to the Goods and the bailment referred to in clause 4.2.

6.RIGHT TO ENTER PREMISES

- In any of the circumstances referred to in the preceding clause, the Customer:
- 6.1 authorises the Company by itself, its agents or representatives at all reasonable times, without notice, to enter onto (with force if reasonably necessary) and at all necessary time(s), to remain in and on any premises where the Goods are located in order to collect the Goods, without being guilty of any manner of trespass; and
 - 6.2 assigns to the Company all the Customer's rights to enter onto and remain in and on such premises until all the Goods have been collected.

7.ADMINISTRATION, RECEIVERSHIP ETC.

- 7.1 In any of the circumstances referred to in clause 5.3, neither the Customer nor its insolvency representative or any other person acting for the Customer and/or its creditors is entitled to sell, charge, remove, dispose of, use or otherwise deal with the Goods in any way inconsistent with the Company's ownership of the Goods, without the Company's prior written approval.
- 7.2 The Customer, its insolvency representative or any other person acting for or on behalf of the Customer and/or its creditors is obliged to re-deliver the Goods to the Company immediately or immediately on his appointment at its or his expense.
- 7.3 If the Goods are returned to or collected by the Company, the Company will within 28 days, account to the Customer or its legal representative for all monies received for the Goods from the Customer less the Company's reasonable administration charges, expenses incurred and loss of profits involved.

8.CONSIGNMENT

If the Company supplies goods on consignment ("Consignment Goods") then:

- 8.1 the Customer must bear all risk of loss and/or damage to the Consignment Goods and must, in addition, effect and maintain insurance against loss, fire and theft of the Consignment Goods, in an amount adequate to cover the Company's interest as owner of such Consignment Goods;
- 8.2 the Customer must keep the Consignment Goods free from liens, encumbrances and adverse claims of all kinds which might otherwise diminish or adversely affect the Company's exercise of its full rights of ownership of the Consignment Goods;
- 8.3 if the Consignment Goods are lost or damaged while in the Customer's possession or care, the Customer undertakes to reimburse the Company, within 30 days of date of replacement or repair, as the case may be, the full cost of such replacement or repair; and
- 8.4 the Customer must provide to the Company, a monthly statement by the 15th of the following month, listing in full all Consignment Goods supplied to the Customer as well as full details of all purchasers of the Consignment Goods sold during the preceding month, together with the quantities of the Consignment Goods purchased and the relevant prices paid.

9.CUSTOMER AS TRUSTEE

If the Customer carries on business as trustee of a trust then the Customer warrants that:

- 9.1 the Customer enters into the contract as trustee of a trust;
- 9.2 the Customer has all requisite powers to enter into the contract;
- 9.3 the beneficiary of the trust approves the purchase of the Goods on the terms of the contract; and
- 9.4 the assets of the trust are available to the Company in satisfaction of any debt incurred by the Customer.

10.SALES TAX AND GOODS AND SERVICES TAX

- 10.1 Sales tax and Goods and Services tax ("GST") are not included in the quoted price.
- 10.2 Unless the Customer produces a Sales Tax Exemption Certificate applicable to the Goods and quotes its Sales Tax Exemption Number, the Customer must pay all sales tax payable for the Goods at the date of invoice.
- 10.3 If GST is imposed on the Company in respect of the Goods then the Customer must pay to the Company the amount of such GST in addition to the quoted price.
- 10.4 The Company will give the Customer written notice of the amount of any GST payable under this clause and provide a tax invoice showing the amount of GST payable.

11.CUSTOMS DUTIES, TARIFFS AND LEVIES

All applicable customs duties, tariffs and levies are payable by the Customer unless the order, order confirmation, invoice or other writing indicates otherwise.

12.DELIVERY

- 12.1 Availability dates are estimates only, but the Company will use its best endeavours to maintain these estimates.
- 12.2 At the Customer's request, the Company will arrange for the delivery of the Goods into the Customer's premises at the Customer's expense.
- 12.3 Customer machine orders will NOT be delivered directly to End User's premises.

13.DELIVERY BY INSTALMENTS

- 13.1 The Company reserves the right to deliver the Goods in whole or by instalments, as well as to deliver prior to the date for delivery and in such event the Customer must not refuse to take delivery of the Goods.
- 13.2 Where the Goods are delivered by instalments, each instalment is sold under a separate contract.
- 13.3 Any failure on the part of the Company to deliver instalments within any specified time does not entitle the Customer to repudiate the contract with regard to the balance remaining undelivered.

14.RISK

The Goods are entirely at the risk of the Customer from the moment the Goods leave the Company's premises.

15.INSPECTION

Unless the Customer has inspected the Goods and given written notice to the Company within seven (7) days after collection or delivery that the Goods do not comply with the relevant specifications or descriptions, the Goods are deemed to have been accepted in good order and condition.

16.RETURN OF GOODS

- 16.1 No claim for credit or damaged goods shall be considered unless notification is made within 7 days in writing to the Company.
- 16.2 Any costs incurred with the return of incorrectly ordered goods will be born by the Customer.
- 16.3 Any goods returned for credit will automatically be subject to a 20% re-stocking fee.

17.CANCELLATION OF ORDER

No order may be cancelled, modified or deferred without the prior written consent of the Company and if such consent is given, the Company will be reimbursed for all losses, including loss of profits, and paid a cancellation and re-stocking fee (being not less than 20% of the invoice value of the Goods).

18.COMPANY'S LIABILITY LIMITED

- 18.1 These Terms do not affect the rights, entitlements and remedies conferred by the Trade Practices Act (1974).
- 18.2 The Company is not subject to, and the Customer releases the Company from any liability (including but not limited to consequential loss or damage, removal costs or re-installation costs or liability for loss of use or profit) because of any delay in delivery or fault or defect in the Goods. The Customer acknowledges that the Company is not responsible if the Goods do not comply with any applicable safety standard(s) or similar regulation(s), and that the Company is not liable for any claim, cost, damage or demand resulting from such non-compliance.
- 18.3 If any statutory provisions under the Trade Practices Act 1974 or any other statute(s) apply to the Agreement then, to the extent to which the Company is entitled to do so, the Company's liability under the statutory provisions is limited, at the Company's option, to:
 - 18.3.1 replacement or repair of the Goods or the supply of equivalent Goods; or
 - 18.3.2 payment of the cost of replacing or repairing the Goods or of acquiring equivalent goods; or
 - 18.3.3 refund of the purchase price, and in any case, the Company will not be liable for any consequential or other direct or indirect loss or damage.

19.WARRANTY

- 19.1 The Company warrants to the Customer that the Goods will be supplied in an undamaged condition and will be free from defects in material and workmanship.
- 19.2 On discovery of any defect in the Goods, the Customer must notify the Company in writing of such defect. All warranty claims must be received by the Company within seven (7) days of the day of delivery.
- 19.3 The Company provides a warranty on parts and labour against faulty material or workmanship for a period of 24 months from the date of delivery unless otherwise stated in writing. The warranty covers faulty workmanship on the equipment. The warranty covers all components contained within the equipment housing but does not include consumable items that are effected by normal use wear, such as: bowls, blades, seals, bearings, power cords. Equipment must be correctly installed in accordance with the manufacturer's instructions, placed level and properly positioned in relation to clearances, heat /cold sources and airflow.
- 19.4 The warranty is void if the Goods have not been maintained as per the Instruction Manual, or if the Goods have been subject to misuse, negligence or accident, operated incorrectly, serviced by unauthorised persons or at the date of the claim the Goods have not been paid in full. • If more information is required on any warranty prerequisite, please contact the Company.
- 19.5 The Customer must not carry out any remedial work to alleged defective Goods without first obtaining the written consent of the Company to do so. The Customer's failure to provide written notice to the Company within the required time of any alleged breach of the above warranty will release and discharge the Company from any obligation or liability for that breach of warranty. The above warranty extends only to the Customer and to no other person.
- 19.6 The provisions of any act or law (including but not limited to the Trade Practices Act 1974) implying terms, conditions and warranties, or any other terms, conditions and warranties which might otherwise apply to or arise out of the agreement between the Company and the Customer in relation to the Goods (the «Agreement») are hereby expressly negated and excluded to the full extent permitted by law.
- 19.7 The Customer expressly acknowledges and agrees that it has not relied upon or on, and the Company is not liable for any advice given by the Company, its servants, agents, representatives or employees in relation to the suitability for any purposes of the Goods.
- 19.8 The warranty covers defects and faulty workmanship under normal use (single shift) with recommended service maintained on the equipment.
- 19.9 Warranty work is to be undertaken during normal business working hours (8:30am to 5:00pm Monday to Friday except for Public Holidays) and does not include travel to and from the equipment's location.
- 19.10 Delivery to and from the Company or service agents, is at the Customer's care. Credit on replacement parts will ONLY be issued on receipt and examination of damaged parts and determined by the Company to be defective.
- 19.11 All warranty / service work is a return to base for all machines unless otherwise agreed to by the Company prior to any work being carried out.
- 19.12 All large machines to be commissioned and installed by a licenced technician.

20.CATALOGUES

Particulars in leaflets, catalogues, drawings, brochures and other printed are illustrations only, and form no part of the contract between the Company Customer, and are not binding on the Company.

21.SAMPLES

Any sample inspected by the Customer is solely for the Customer's convenience does not constitute a sale by sample. All samples remain the proper Company.

22.SPECIFICATIONS

- 22.1 Unless otherwise agreed in writing, the Goods are supplied specification as to weight, quantity, size, dimensions, finishes, composition and physical properties as may be published generally by the Company or as may be set out in any specification issued by in relation to the Goods, or, if no such specification has been set out, subject to such specification as is normally regarded commercially acceptable.
- 22.2 Where any specification for the Goods are to be supplied by, they must be supplied in a reasonable time to enable the Company to complete delivery by the date for delivery.
- 22.3 NOTE : Goods with a rating of 240VAC, 10 Ampere or 15 Ampere are fitted with the correct plugs and any 415V are NOT supplied with plugs. Plugs and installation are at the Customers expense.

23.CONTRACT

- 23.1 The terms of contract between the parties are wholly contained Terms and any other writing signed by both parties. The contract to have been made at the Company's place of business in Sydney cause of action is deemed to have arisen there.
- 23.2 The provisions of the United Nations Convention on contracts International Sale of Goods adopted at Vienna, Austria on 10 does not apply to any Goods supplied by the Company to the Customer.

24.FORCE MAJEURE

The Company will not be liable for any breach of contract due to any matter beyond the Company's control (including but not limited to transportation issues, fire, flood, earthquake, acts of God, strikes, lock-outs, stoppages, wars, riots or civil commotion, intervention of public authority or accident).

25.WAIVER OF BREACH

No failure by the Company to insist on strict performances of any of the Terms is a waiver of any right or remedy which the Company may have, waiver of any subsequent breach or default by the Customer.

26.NO ASSIGNMENT

Neither the Agreement nor any rights arising under the Agreement can be changed by the Customer without the prior written consent of the Company, with the Company's absolute discretion.

27.SEVERABILITY

If any provision contained in these Conditions of Sale is held by a court of law, invalid or unenforceable, the validity and enforceability of the remaining provisions are not affected.

28.CREDIT ACCOUNT

- 28.1 The Company will provide credit on sales to Customers, that are approved after completion of the Company's Account Application Form.
- 28.2 The Company reserves discretion the right to refuse credit to any Customer.
- 28.3 The Company reserves the right to cancel an approved Credit Account without notice.



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