

Food Preparation Specialist from France

The food preparation specialist for more than 60 years. As a leader in the manufacturing world of food preparation equipment, Robot Coupe offers a wide range of machines, adapted to each professional needs (restaurants, hotels, institutions, delicatessens, caterers, ...). The Robot Coupe factory is located in France.

FOOD PROCESSORS

Cutters & Vegetable Slicers - 2 machines in 1

Cutters functions:



Smooth Blade



Coarse Chopping



Fine Chopping



Sauce & emulsions



R 211 XL Ultra

S/S Bowl Cap. 2.9 L
Dim. 220 x 360 x 505 mm
Volt. 230/1/50, E. Pow. 550 Watts
One speed 1500 rpm



R 301 Ultra

S/S Bowl Cap. 3.7 L
Dim. 335 x 305 x 570 mm
Volt. 230/1/50, E. Pow. 650 Watts
One speed 1500 rpm

Recommended set of vegetable preparation discs for R 211, R 301:
Ref.1904 Asia Pack of 4 Discs



Slicer 2 mm & 4 mm



Grater 2 mm



Julienne 2 x 2 mm



R 402

S/S Bowl Cap. 4.5 L
Dim. 320 x 304 x 590 mm
Volt. 230/1/50, E. Pow. 750 Watts
Two speed 500/1500 rpm

Recommended set of vegetable preparation discs for R 402:

Ref. 2195 Asia Pack of 6 Discs.

Same as Asia Pack of 4 Discs, with the addition of Dicing Set



Dicing Equipment 10 x 10 x 10 mm



R 502

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 540
Volt. 400/3/50, E. Pow. 900 Watts
Two speed 750 / 150 rpm



R 502 V.V.

S/S Bowl Cap. 5.9 L
Dim. 280 x 365 x 540 mm
Volt. 230/1/50, E. Pow. 1500 Watts
Variable speed

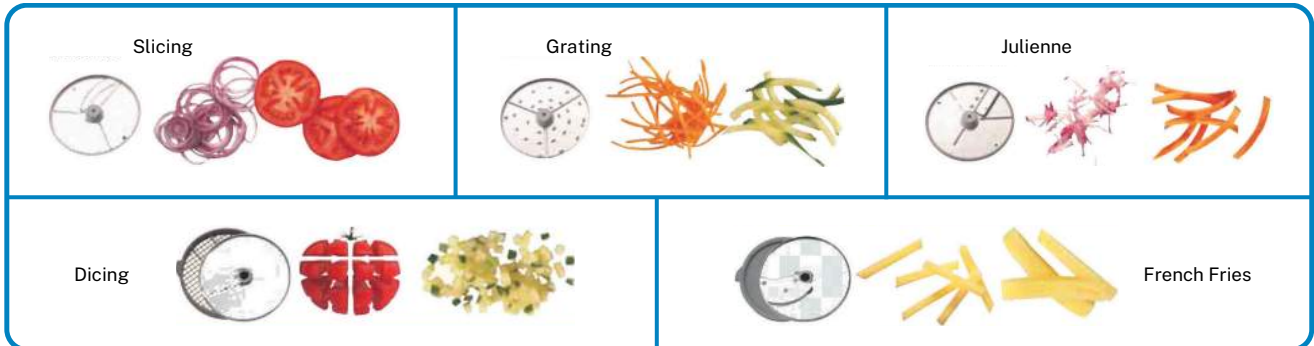
- 300 - 3500 rpm in cutter
- 300 - 1000 rpm in vegetable preparation

R-Mix function: reverse speed 60- 500 rpm to gently mix the ingredients

*Purchase of food processor machine is excluding discs for the vegetable function, must be purchased separately as additional items

VEGETABLE PREPARATION MACHINES

Vegetable Preparation Functions:



CL 50

Dim. 380 x 305 x 595
 Volt 230/1/50, E. Pow. 550 Watts
 One speed 375 rpm
 Motor base composite material
 Effective throughput 150 kg/hr



CL 52

Dim. 360 x 340 x 690
 Volt 230/1/50, E. Pow. 750 Watts
 One speed 375 rpm
 Motor base stainless steel
 Effective throughput 250 kg/hr



CL 50 Gourmet

Dim. 390 x 340 x 610 mm
 Volt 230/1/50, E. Pow. 500 Watts
 One speed 375 rpm Motor base stainless steel
 Effective throughput 150 kg/hr
 Including one pasley and herb kit

Recommended set:



Brunoise Discs
 2 mm - 3 mm - 4 mm



Waffle Cut Discs
 2 mm - 3 mm - 4 mm - 6 mm



Parsley and Herb Kit
 2 inserts

Recommended set of vegetable preparation discs for CL 50, CL 50 Gourmet, CL 52:

Ref. 2023 Asia Pack of 7 Discs



Slicer 2 mm & 5 mm



Grater 2 mm



Grater 2 mm



Dicing Equipment 10 x 10 x 10 mm



Wall Disc Holder



D-Clean Kit (cleaning tool for dicing grids)

*Purchase of vegetable preparation machine is excluding discs, must be purchased separately as additional items

VEGETABLE PREPARATION MACHINES



CL 55 Pusher Feed-Head (2 Speed)

Dim. 700 x 359 x 1100 mm (including stand)
 Volt 400/3/50, E. Pow. 1100 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 400 kg/hr
 Including pusher feed head with full moon hopper
 4.4 L, cylindrical hopper 58mm and 39mm,
 exactitube pusher



CL 55 2 Feed-Head (2 Speed)

Dim. 865 x 396 x 1270 mm (including stand)
 Volt 400/3/50 E. Pow. 1100 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 400 kg/hr
 Including automatic feed-head, pusher feed head with full
 moon hopper 4.4 L, cylindrical hopper 58 mm and 39 mm,
 exactitube pusher

*Excluding discs, discs must be purchased separately as additional items



CL 55 Workstation

Dim. 865 x 396 x 1272 mm (with stand)
 Volt 380/3/50, E. Pow. 1100 Watts
 Two speed 375 / 750 rpm

Delivered with:

- Automatic feed head
- Pusher feed head (capacity 4.9 L, tube included)
- MultiCut pack of 16 discs
- Potato ricer equipment 3 mm
- Adjustable Trolley GN1/1 - 3 heights (equipped with wheels and brake)
- 2 containers GN 1/1
- Exactitube pusher

Features:



Can be fitted with an automatic feed-head for volume processing and cut quality. The design of the automatic feed-head gives a larger introduction capacity and therefore bigger outputs.



This model is equipped with a pusher feed-head (area: 227 cm²) including a feed tube and a stainless steel movable stand. The shape of the pusher has been conceived for a better use comfort and for fast processing. Specially intended for bulky vegetable (e.g cabbage and celeriac).



The feed tube is used for continuous feeding of long or fragile fruit or vegetables.

VEGETABLE PREPARATION MACHINES



CL 60 Pusher Feed-Head

Dim. 335 x 560 x 1160 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr Including full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher



CL 60 2 Feed-Head

Dim. 460 x 770 x 1355 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr Including S/S automatic feed tube, full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher

*Excluding discs, discs must be purchased separately as additional items

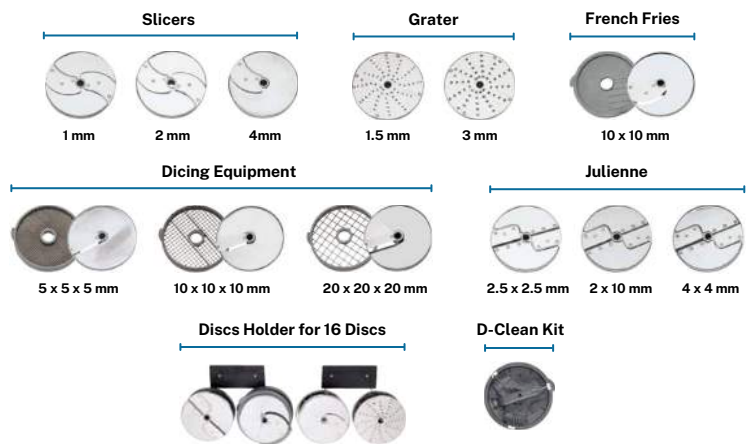
Food Prep & Counter Top



CL 60 Workstation

Dim. 335 x 560 x 1300 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr
 Including S/S automatic feed head, full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher, 4 tubes feed-head, mobile trolley with 3 GN1/1 pan, wall disc holder with 1 GN1/1 pan, 3mm potato ricer equipment, multicut pack of 16 discs

Ref. 2022 MultiCut Pack of 16 Discs Included



Delivered with:



CUTTER MIXER



R3-1500 (Ref.22382)

S/S Bowl Cap. 3.7 L
Dim. 210 x 320 x 400 mm
Volt. 230/1/50, E. Pow. 650 Watt
One speed 1500 rpm (with pulse)

R3-3000 (Ref.22388)

S/S Bowl Cap. 3.7 L
Dim. 210 x 320 x 400 mm
Volt. 230/1/50, E. Pow. 650 Watt
One speed 3000 rpm (with pulse)



R5 - 1V

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 510 mm
Volt. 230/1/50, E. Pow. 750 Watt
One speed 1500 rpm

R5 - 2V

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 510 mm
Volt. 400/3/50, E. Pow. 1.50 kW
Two speed 1500 / 3000 rpm



R 30

S/S Bowl Cap 30 L
Dim. 720 x 600 x 1250 mm
Volt. 400/3/50, E. Pow. 5.40 kW
Two speed 1500 / 3000 rpm

R 45

S/S Bowl Cap 45 L
Dim. 760 x 600 x 1400
Volt. 400/3/50, E. Pow. 10 kW
Two speed 1500 / 3000 rpm

R 60

S/S Bowl Cap 60 L
Dim. 760 x 600 x 1400
Volt. 400/3/50, E. Pow. 11 kW
Two speed 1500 / 3000 rpm



Smooth blade (standard)
Function: coarse chopping, fine mincing, sauces and emulsions.



1.5 kg minced meat in 1 minute



1.5 kg hummus in 3 minutes.



2.5 kg of sauces/emulsions in 2 minutes



Coarse serrated blade (optional)
Function: kneading, grinding.



1.5 kg cake batter in 2 minutes



1.5 kg of cocoa in less than 5 minutes



Fine serrated blade (optional)
Function: chopping herbs, grinding spices.



1.5 kg of chopped herbs in 1 minute



3 kg of ground spices in less than 5 minutes



Stainless steel bowl



Control panel



Smooth blade

BLIXER - BLENDER MIXER

Perfect for all spices preparations in addition to all other mixing/chopping applications



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



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



Blixer 3

S/S Bowl Cap. 3.7 L
Dim. 242 x 304 x 444 mm
Volt. 230/1/50, E. Pow. 750 Watt
One speed 3000 rpm



Blixer 4 - 1V

S/S Bowl Cap 4.5 L
Dim. 240 x 305 x 445 mm
Volt. 230/1/50, E. Pow. 900 Watt
One speed 3000 rpm



Blixer 5 - 1V

S/S Bowl Cap
Dim. 265 x 340 x 540 mm
Volt. 230/1/50, E. Pow. 1.50 kW
One speed 3000 rpm



Blixer 7 V.V.

S/S Bowl Cap 7.5 L
Dim. 265 x 340 x 570 mm
Volt. 230/1/50, E. Pow. 1.50 kW
Variable speed 300 - 3500 rpm

- Motor base: induction motor, stainless steel motor shaft, pulse function
- Function: fine-serrated blade assembly, stainless steel bowl with handle, tight-sealing lid and a bowl and lid scraper



Blixer arm



Fine serrated blade



Polycarbonate see-through lid

Blixer 30

S/S Bowl Cap. 28 L
Dim. 720 x 600 x 1250 mm
Volt. 380/3/50, E. Pow. 5.40 kW
Two speeds 1500 & 3000 rpm

Blixer 45

S/S Bowl Cap. 45 L
Dim. 760 x 600 x 1400 mm
Volt. 380/3/50, E. Pow. 9.00 kW
Two speeds 1500 & 3000 rpm

Blixer 60

S/S Bowl Cap. 60 L
Dim. 810 x 600 x 1400 mm
Volt. 380/3/50, E. Pow. 11.00 kW
Two speeds 1500 & 3000 rpm

- Motor base: all stainless steel casing
- Function: IP65 control panel equipped with a digital minute timer, transparent polycarbonate lid, fine-serrated 2 stainless steel blade assembly, scraper arm and lid wiper, 3 retractable wheels

ROBOT COOK

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook. In addition, there is modifiable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.



Robot Cook

Dim. 226 x 338 x 522 mm
Power 1800 Watts
Voltage 230/1/50

Heating capacity up to +140°C
S/S Bowl Cutter 3.7 Liter
Liquid Capacity 2.5 Liter

Delivered with:

- Fine serrated blade
- Smooth blade
- Scraper arm
- Programming function 9 recipes



5 speed functions:

- Variable speed 100 - 3500 rpm
- High speed Turbo/Pulse of 4500 rpm
- R-Mix blend speed -100 to -500 rpm
- Pulse (variable speed)
- Intermittent speed (slow speed blade rotation every 2 seconds)

- Béchamel Sauce
- Béarnaise Sauce
- Hollandaise Sauce
- Beurre blanc
- Risotto
- Crème pâtissière
- Custard
- Choux pastry
- Zabaione
- Chocolate frosting
- Foie gras royal
- Seafood bisque
- Tapenade spread
- Pesto sauce
- Purée
- Flavoured butters

JUICE EXTRACTOR

Specially designed for intensive use. Induction motor. Continuous pulp injection. Feed hopper diameter 79 mm. Removable stainless steel basket for easy cleaning. Stainless steel bowl and motor base. No-splash juice spout.



J 80

Output up to 120 L/hr
Dim. 235 x 535 x 500 mm
Volt 230/1/50, E. Pow. 700 Watt
Useful height under spout 155 mm



J 80 Buffet

Output up to 120 L/hr
Dim. 260 x 565 x 595 mm
Volt 230/1/50, E. Pow. 700 Watt
Useful height under spout 177 mm



J 100

Output up to 160 L/hr
Dim. 260 x 565 x 630 mm
Volt 230/1/50, E. Pow. 1000 Watt
Useful height under spout 251 mm

STICK BLENDER / HAND MIXER



Micromix



Mini MP 160 V.V.



Mini MP 190 V.V.



CMP 250 V.V



MP 350 V.V Ultra



MP 450 V.V Ultra

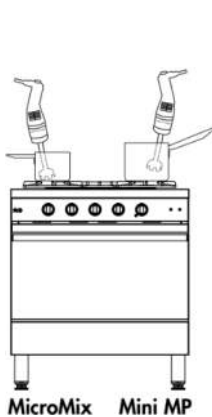


MP 550 Ultra

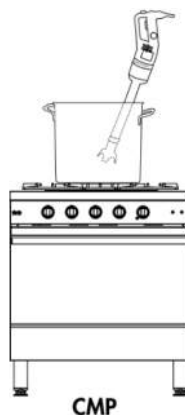


MP 600 Ultra

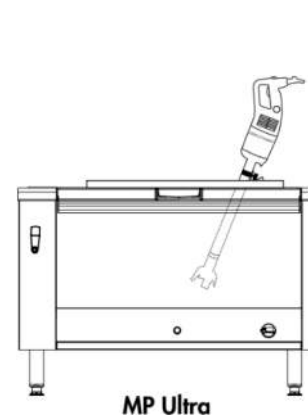
Model	Tube Length (mm)	Length & Diameter (mm)	Power (Watts)	Speed (rpm)	Voltage	Suitable for container size
Micromix	165	L.430 x Dia.61	220	1500 - 14000	230/1/50	Special for emulsions
Mini MP 160 V.V.	160	L.455 x Dia.78	240	2000 - 12500	230/1/50	5 L
Mini MP 190 V.V.	190	L.485 x Dia.78	270	2000 - 12500	230/1/50	9 L
CMP 250 V.V.	250	L.610 x Dia.94	310	2300 - 9600	230/1/50	15 L
MP 350 V.V. Ultra	350	L.725 x Dia.125	440	1500 - 9000	230/1/50	50 L
MP 450 V.V. Ultra	450	L.825 x Dia.125	500	1500 - 9000	230/1/50	100 L
MP 550 Ultra	550	L.925 x Dia.125	750	9000	230/1/50	200 L
MP 600 Ultra	740	L.1130 x Dia.125	1000	9500	230/1/50	300 L



MicroMix Mini MP



CMP



MP Ultra

Food Prep & Counter Top