



robot coupe®

Precision in Every Slice, Power in Every Dish.

FOOD PROCESSORS: CUTTER AND VEGETABLE SLICER

ROBOT COUPE BLIXER 2 Cutter Blender/Mixer



Power: 220V / 60Hz / 1Ph, 700 Watts
Speed: 3000 RPM
Motor Base: Induction Motor w/ Pulse
Processing Quantities: Min & Max - Special
Single Portion
Dimensions: 210 x 281 x 389 mm

Includes: Polycarbonate motor base, 2.9L S/S Bowl, Tight sealing lid and scraper arm, Fine Serrated Blade

ROBOT COUPE BLIXER 3 Cutter Blender/Mixer



Power: 220V / 60Hz / 1Ph, 750Watts
Speed: 3000 RPM
Motor Base: Induction Motor w/ Pulse
Processing Quantities: Min - 0.3 kg; Max -
2.0 kg
Dimensions: 242 x 304 x 444 mm

Includes: Polycarbonate motor base, 3.7L S/S Bowl, Tight sealing lid and scraper arm, Fine Serrated Blade

ROBOT COUPE R 211 XL ULTRA Food Processor



Power: 220V / 50-60Hz / 1Ph, 550 Watts
Speed: 1500 RPM
Motor Base: Induction Motor w/ Pulse
Dimensions: 220 x 360 x 505 mm

Includes: Motor base, 2.9L S/S Cutter Bowl, Vegetable Preparation Attachment, Smooth Blade

DISCS NOT INCLUDED. Discs must be purchased separately.

ROBOT COUPE R 301 ULTRA Food Processor



Power: 220V / 60Hz / 1Ph, 650 Watts
Speed: 1500 RPM
Motor Base: Induction Motor w/ Pulse
Dimensions: 325 x 300 x 550 mm

Includes: Motor base, 3.7L S/S Cutter Bowl, Vegetable Preparation Attachment, Smooth Blade

DISCS NOT INCLUDED. Discs must be purchased separately.

ROBOT COUPE R 652 3N Food Processor 3 Phase



Power: 220V / 60Hz / 3Ph, 1200 Watts
Speed: 750 / 1500 RPM
Motor Base: Induction Motor w/ Pulse,
Metal Motor Support
Dimensions: 380 x 350 x 700 mm

Includes: Motor base, 7.0L S/S Cutter Bowl, Vegetable Preparation Attachment, Smooth Blade

DISCS NOT INCLUDED. Discs must be purchased separately.

ROBOT COUPE R 502 3N



Power: 220V / 50-60Hz / 3Ph, 1000 Watts
Speed: 750 to 1500 RPM
Motor Base: Induction Motor w/ Pulse,
Metal Motor Support
Dimensions: 380 x 350 x 660 mm

Includes: Motor base, 5.5L S/S Cutter Bowl, Vegetable Preparation Attachment, Smooth Blade

DISCS NOT INCLUDED. Discs must be purchased separately.

DISCS FOR R201XL / R211XL / R301 / R401 / R402 / CL20 / CL40 UNITS



ROBOT COUPE SLICER Discs

- 27051 - Slicer, 1 mm
- 27555 - Slicer, 2 mm
- 27086 - Slicer, 3 mm
- 27566 - Slicer, 4 mm
- 27087 - Slicer, 5 mm
- 27786 - Slicer, 6 mm



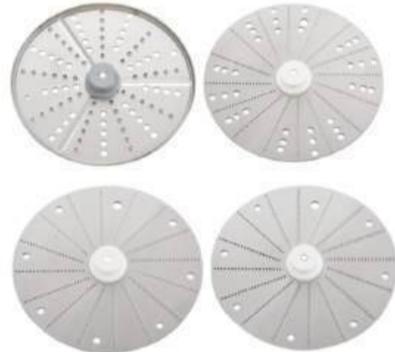
ROBOT COUPE JULIENNE Discs

- 27080 - Julienne, 2x4 mm
- 27081 - Julienne, 2x6 mm
- 27599 - Julienne, 2x2 mm
- 27047 - Julienne, 4x4 mm
- 27610 - Julienne, 6x6 mm
- 27048 - Julienne, 8x8 mm



ROBOT COUPE GRATER Discs

- 27588 / 27148 (CL40) - Grater, 1.5 mm
- 27577 / 27149 (CL40) - Grater, 2 mm
- 27511 / 27150 (CL40) - Grater, 3 mm
- 27046 - Grater, 6 mm
- 27632 - Grater, 9 mm



ROBOT COUPE SPECIAL GRATER Discs

- 27764 - Parmesan Cheese
- 27191 - Röstis Potatoes
- 27078 - Horseradish Paste, 0.7 mm
- 27079 - Horseradish Paste, 1 mm
- 27130 - Horseradish Paste, 1.3 mm

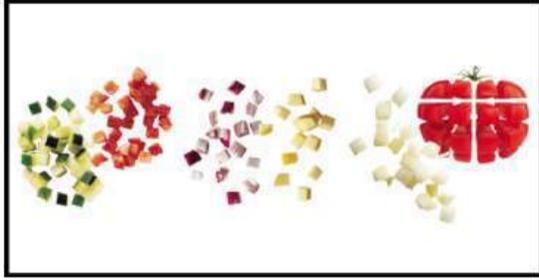


ROBOT COUPE RIPPLE CUT Discs

- 27621 - Ripple Cut Slicer, 2 mm



DISC SET for all R402 / CL40 Units



ROBOT COUPE DICING EQUIPMENT Discs

Includes 1 Dicing Grid + 1 Slicing Disc

27113 - Dicer, 8x8x8 mm

27114 - Dicer, 10x10x10 mm

27298 - Dicer, 12x12x12 mm



ROBOT COUPE FRENCH FRIES EQUIPMENT Discs

Includes 1 French Fries Grid + 1 Slicing Disc

27116 - French Fries, 8x8 mm

27117 - French Fries, 10x10 mm

DISCS FOR R 502 / R652 / R752 / CL50* / CL 60 UNITS



ROBOT COUPE SLICER Discs

28069 - Slicer, 0.8 mm

28065 - Slicer, 5 mm

28062 - Slicer, 1 mm

28196 - Slicer, 6 mm

28063 - Slicer, 2 mm

28066 - Slicer, 8 mm

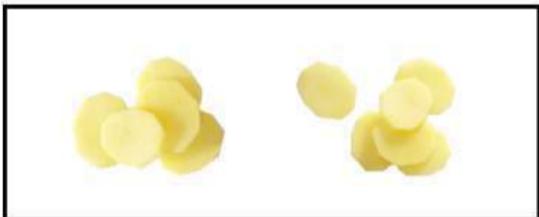
28064 - Slicer, 3 mm

28067 - Slicer, 10 mm

28004 - Slicer, 4 mm

28068 - Slicer, 14 mm *

28166 - Slicer, 0.6 mm Almonds



ROBOT COUPE SPECIAL SLICER Discs

27244 - Slicer, 4 mm Cooked Potatoes

27245 - Slicer, 6 mm Cooked Potatoes



ROBOT COUPE JULIENNE Discs

28172 - Julienne, 1x8 mm, R

28195 - Julienne, 2.5x2.5 mm

27072 - Julienne, 2x4 mm

28101 - Julienne, 3x3 mm

27066 - Julienne, 2x6 mm

28052 - Julienne, 4x4 mm

27067 - Julienne, 2x8 mm

28053 - Julienne, 6x6 mm

28173 - Julienne, 2x10 mm, R

28054 - Julienne, 8x8 mm

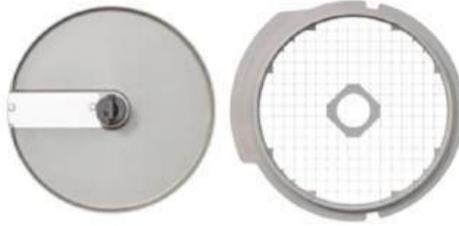
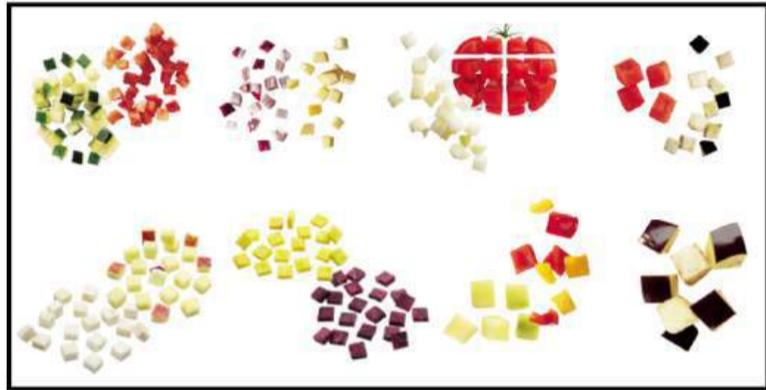
28051 - Julienne, 2x2 mm



DISCS FOR R 502 / R652 / R752 / CL50* / CL 60 UNITS



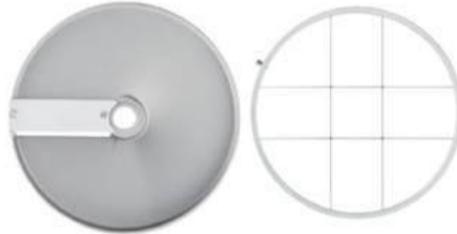
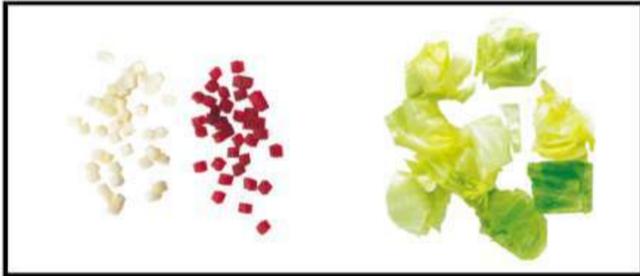
ROBOT COUPE SPECIAL JULIENNE Discs
28153 - Julienne, 1x26 mm Onion/Cabbage



ROBOT COUPE DICING EQUIPMENT Discs

Includes 1 Dicing Grid + 1 Slicing Disc

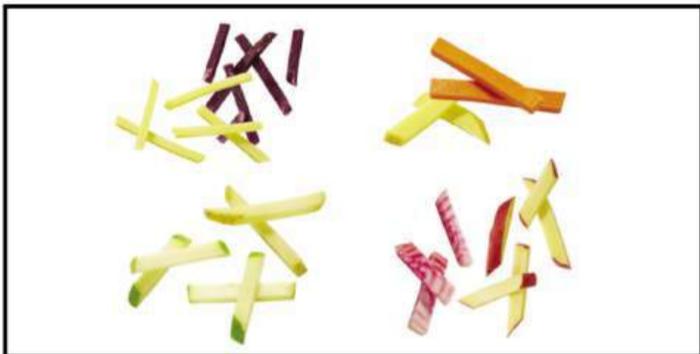
- 28111 - Dicer, 8x8x8 mm
- 28112 - Dicer, 10x10x10 mm
- 28197 - Dicer, 12x12x12 mm *
- 28179 - Dicer, 14x14x10 mm
- 28113 - Dicer, 14x14x14 mm *
- 28114 - Dicer, 20x20x20 mm *
- 28115 - Dicer, 25x25x25 mm *
- 28181 - Dicer, 14x14x5 mm, Mozzarella



ROBOT COUPE SPECIAL DICING EQUIPMENT Discs

Includes 1 Dicing Grid + 1 Slicing Disc

- 28110 - Dicer, 5x5x5 mm
- 28180 - Dicer, 50x70x25 mm (Salad) *



ROBOT COUPE FRENCH FRIES EQUIPMENT Discs

Includes 1 French Fries Grid + 1 Slicing Disc

- 28134 - French Fries, 8x8 mm
- 28159 - French Fries, 8x16 mm
- 28135 - French Fries, 10x10 mm
- 28158 - French Fries, 10x16 mm





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The Secret to Velvety Soups and Silky Sauces.

IMMERSION BLENDERS: MINI RANGE



MINI MP 160 VV Power Mixer

Power: 220V / 60Hz / 1Ph, 240 Watts
Speed: Variable: 2000 to 12500 RPM
Shaft Length: 160 mm; Max. Capacity: 5 L of liquid

Includes: Aeromix Emulsifier, S/S Blade, Wall Support

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.
Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MINI MP 190 VV Power Mixer

Power: 220V / 60Hz / 1Ph, 270 Watts
Speed: Variable: 2000 to 12500 RPM
Shaft Length: 190 mm; Max. Capacity: 9 L of liquid

Includes: Aeromix Emulsifier, S/S Blade, Wall Support

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.
Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MINI MP 240 VV Power Mixer

Power: 220V / 60Hz / 1Ph, 290 Watts
Speed: Variable: 2000 to 12500 RPM
Shaft Length: 240 mm; Max. Capacity: 12 L of liquid

Includes: Aeromix Emulsifier, S/S Blade, Wall Support

Ergonomic handle for greater convenience; Powerful motor for greater efficiency; Detachable tube and blade assembly for easy cleaning and maintenance; Overmoulded blades and detachable emulsifying aeromix disc.

FOR BLENDING LIQUIDS & SOFT FOODS ONLY. Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



IMMERSION BLENDERS: ULTRA RANGE



MP 350 ULTRA Power Mixer, 1-Speed

Power: 220-240V / 50-60Hz / 1Ph, 440 Watts
Speed: Variable: 9500 RPM
Shaft Length: 350 mm; Max. Capacity: 50 L of liquid

Includes: Removable Foot and Blade, Wall Support

Ergonomic handle for greater convenience; Lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle; High power motor for greater efficiency; Removable bell for easy cleaning and maintenance.

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MP 450 ULTRA Power Mixer, 1-Speed

Power: 220-240V / 50-60Hz / 1Ph, 500 Watts
Speed: Variable: 9500 RPM
Shaft Length: 450 mm; Max. Capacity: 100 L of liquid

Includes: Removable Foot and Blade, Wall Support

Ergonomic handle for greater convenience; Lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle; High power motor for greater efficiency; Removable bell for easy cleaning and maintenance.

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MP 550 ULTRA Power Mixer, 1-Speed

Power: 220-240V / 50-60Hz / 1Ph, 750 Watts
Speed: 9000 RPM
Shaft Length: 550 mm; Max. Capacity: 200 L of liquid

Includes: Removable Foot and Blade, Wall Support

Ergonomic handle for greater convenience; Lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle; High power motor for greater efficiency; Removable bell for easy cleaning and maintenance.

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MP 600 ULTRA Power Mixer, 1-Speed

Power: 220-240V / 50-60Hz / 1Ph, 850 Watts
Speed: 9500 RPM
Shaft Length: 600 mm; Max. Capacity: 300 L of liquid

Includes: Removable Foot and Blade, Wall Support

Ergonomic handle for greater convenience; Lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle; High power motor for greater efficiency; Removable bell for easy cleaning and maintenance.

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



IMMERSION BLENDERS: COMBINATION RANGE



MP 350 COMBI ULTRA Power Mixer w/ Whisk

Power: 230V / 50Hz / 1Ph, 440 Watts Mixer
Speed: Variable: 1500 to 9000 RPM
Whisk Speed: Variable: 250 to 1500 RPM
Shaft Length: 350 mm; Max. Capacity: 50 L of liquid

Includes: Whisk, S/S Blade, Wall Support

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.



MP 450 COMBI ULTRA Power Mixer w/ Whisk

Power: 230V / 50Hz / 1Ph, 500 Watts Mixer
Speed: Variable: 1500 to 9000 RPM
Whisk Speed: Variable: 250 to 1500 RPM
Shaft Length: 450 mm; Max. Capacity: 100 L of liquid

Includes: Whisk, S/S Blade, Wall Support

FOR BLENDING LIQUIDS & SOFT FOODS ONLY.

Not for frozen foods, crustaceans, thick syrups, or preparations hotter than 100°C.

