

# robot coupe®



**SELECTION  
GUIDE  
2023**

From September 2022

COMBINATION  
PROCESSORS

DISCS

VEG. PREP  
MACHINES

CUTTER MIXERS

BLIXER®

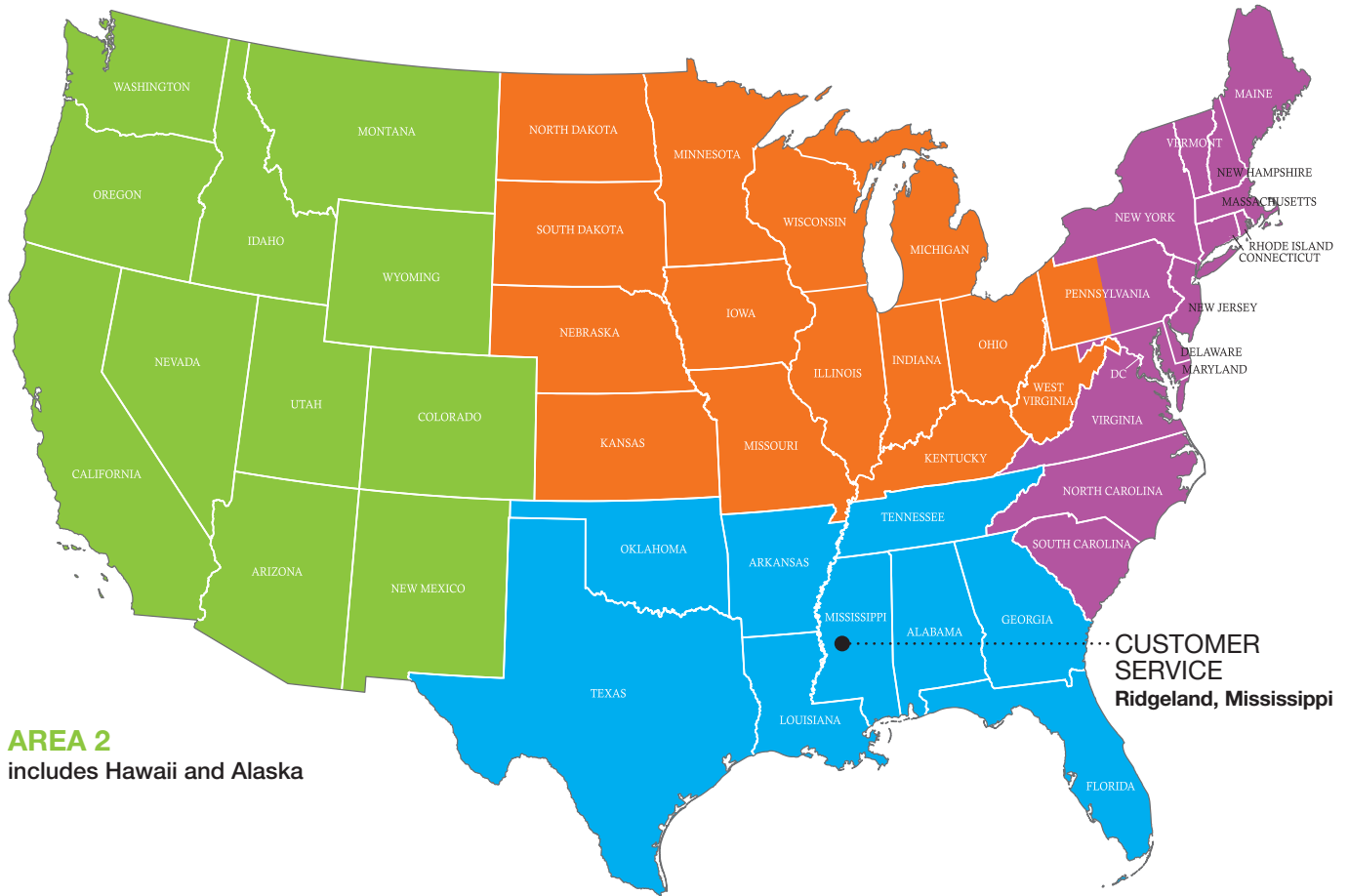
IMMERSION  
BLENDERS

JUICE EXTRACTORS

AUTOMATIC SIEVES



## OUR MARKET SOLUTIONS ADVISORS TEAM AT YOUR SIDE



**AREA 2**  
includes Hawaii and Alaska

**AREA 1**  
Jay Johnston  
jayj@robotcoupeusa.com

**AREA 3**  
Ron Snyder  
ron@robotcoupeusa.com

**AREA 2**  
Leon Trevino  
leon@robotcoupeusa.com

**AREA 4**  
Michael Kalajian  
mk@robotcoupeusa.com

**CUSTOMER SERVICE :**  
Robot Coupe USA Inc.  
264 South Perkins, Ridgeland, MS 39157  
info@robotcoupeusa.com - www.robot-coupe.com

# NEW PRODUCTS & FEATURES

**robot coupe**<sup>®</sup>

PAGE **124** **CMP COMPACT PRODUCT RANGE**

New CMP even more robust with their new stainless steel motor bloc, the integrated lug on the motor base for better ergonomic, and also the new patented EasyPlug system meaning that the power cord can be easily replaced.



PAGE **126** **IMMERSION BLENDERS**

The new removable EasyGrip handle for MP 550 Ultra and MP 600 Ultra



# NEW PRODUCTS & FEATURES

**robot coupe**<sup>®</sup>

Discover the 11 new large-capacity Food Processor, Cutter Mixer and Blixer<sup>®</sup> table-top models! All-purpose, space-saving and high-performance, they meet the needs of chefs in every situation.



## SCRAPER ARM

Designed to easily scrape the lid and edges of the bowl without stopping the machine.

## BOWL

- **Large capacity**  
5.9 L or 7.5 L
- Ergonomic “soft touch” handle
- **Optimum results** thanks to optimized construction

## MOTOR BASE

- Base made of new material **for longer service life**
- **New self-ventilation system**
- Optimised watertightness

## TIMER

- **Greater precision**
- **Results of consistent quality**
- **Time-saving**

PAGE **39**

## FOOD PROCESSORS

R 502 / R 502 V.V. / R 702  
R 702 V.V. / R 752 V.V.



PAGE **89**

## CUTTERS

R 5 V.V.  
R 7 V.V.



PAGE **106**

## BLIXER®

Blixer® 5 / Blixer® 5 V.V.  
Blixer® 7 / Blixer® 7 V.V.



# robot coupe®

## INNOVATION AT THE HEART OF OUR HISTORY

Since 1961, Robot Coupe has designed, developed and manufactured all its products.



Montceau-en-Bourgogne, France



Ridgeland, Mississippi, USA

# MORE THAN 60 YEARS OF INNOVATION

SEVERAL HUNDRED EXCLUSIVE PATENTS

1961: 1<sup>st</sup> free standing vegetable slicer  
1966: 1<sup>st</sup> Vertical Cutter Mixer



1960 / 1970

1970 / 1980



1970: 1<sup>st</sup> Food Processor  
1975: Expanded ranges of Cutter Mixers and Food Processors

1980: 1<sup>st</sup> Blixer - Blender Mixer  
1986: 1<sup>st</sup> CL 50 vegetable preparation workstation



1980 / 1990

1990 / 2000



1990: Expanded range of Vegetable Preparation machines  
1996: 1<sup>st</sup> immersion blender with removable foot

2000: Expanded range of Immersion Blenders  
2008: 1<sup>st</sup> Automatic Juice Extractor



2000 / 2010



**TODAY**

2020: Launch of new Juice Extractor range and 9 new large-capacity table-top models of Food Processors, Cutter Mixers and Blixer®.

All the latest Robot-Coupe® innovations are indicated with the  pictogram.

# robot coupe®

**WORLD LEADER PRESENT IN THE USA FOR OVER 50 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



## DESIGN AND MANUFACTURE

Robot Coupe products are designed and made in our factories in France to guarantee the best level of quality and ensure unbeatable performance. Our products are always at the cutting edge of modernity and excellence.

## INNOVATIVE AND DURABLE

Because our goal is to meet your needs, innovation is at the center of our action to anticipate your every requirement. We commit to offering you high-performance, durable products over and above the requirements, 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 using 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** "

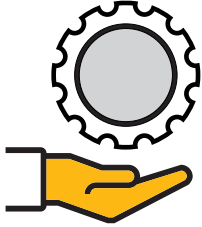
" We **go beyond the requirements** to guarantee  
the **highest levels**  
of performance "



" Our **partners are based globally**  
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

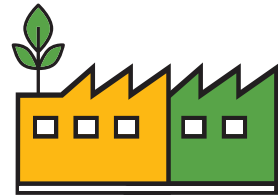
### Products designed to last

- 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 Labor Organization 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](http://www.robot-coupe.com)



## TO IMPROVE USERS' DAILY LIFE

guides you in the use of your machine:



1 Scan the QR code of your machine



 **Easy  
Guide**

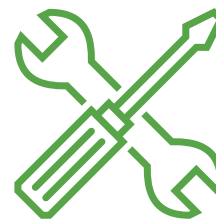
- 2 • Access your product page on [robot-coupe.com](http://robot-coupe.com) and check out all the content that will make your life easier: videos on how to use, clean and maintain your machine, instructions for use and safety, recipes, etc.
- Register your product on-line and download your user manual.

## A TRUSTED PARTNER



### Quality customer service

Robot Coupe has a dedicated team to answer all your questions and help you with quotations, orders, tracking, invoice, shipping etc.



### After Sales Service

Robot Coupe offers complete after sales service. We have technical staff that can provide efficient rapid help in troubleshooting over the phone. We have a large team of Authorized Service Agencies throughout the US that can provide repairs and maintenance. We also have on line repair tutorials available.



### High Performance Logistics Center

We can provide careful organization of orders and ensure tracking for all orders.



### An efficient after-sales service

[www.spareparts.usa.robot-coupe.com/](http://www.spareparts.usa.robot-coupe.com/) website provides a rapid tool to find information:

- Consultation of spare parts with exploded views and wiring diagrams.
- Multicriteria searches by price, reference, series number, name of model, etc.

# robot coupe®

## IS AT YOUR SIDE

- 1 MIDI CATALOGUE USA**  
Ref. 450 896
- 2 SELECTION GUIDE Discs**  
Ref. 111 330 : Expert Disc  
Ref. 39 881 : Essential Disc
- 3 SELECTION GUIDE Healthcare USA**
- 4 SELECTION GUIDE School Brochure**
- 5 SELECTION GUIDE Supermarket Brochure**

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



## THROUGHOUT 2023 AT TRADE SHOWS ACROSS USA



NRA, Chicago, IL  
 International Restaurant & Foodservice Show, New York, NY  
 Pizza Expo, Las Vegas, NV  
 SNA (School Nutrition Association), Orlanda, FL  
 AHF Conference, Scottsdale, AZ  
 New York Restaurant Show, New York, NY

ACF National Convention, Las Vegas, NV  
 Catersource Show, Las Vegas, NV  
 Western Foodservice Show, Los Angeles, CA  
 New England Food Show, Boston, MA  
 Pizza & Pasta Show, Atlantic City, NJ  
 MJ Biz Conference, Las Vegas, NV

# IN YOUR STORES AND SHOWROOMS



**Set of 3 displays**  
 Ref. 451 581 / Price: \$250



**Spiral Machine POP**  
 Ref. 407 818 / Price: \$630



**Combination display stand**  
 Ref. 450 421 / Price: \$590



**Immersion Blenders display stand**  
 Ref. 407 435 / Price: \$740

# robot coupe®

**IS AT YOUR SIDE**

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



Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video



Robot-Coupe J 100 video

VIDEOS ALSO ON  
[www.robot-coupe.com](http://www.robot-coupe.com)

ALSO FOLLOW US ON THE OFFICIAL ROBOT-COUCPE SOCIAL MEDIA:



**LinkedIn**  
robot-coupe-official



**Facebook**  
RobotCoupeOfficial



**Youtube**  
Robot-Coupe Official



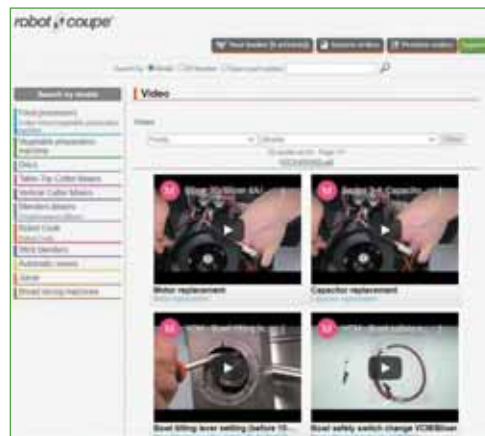
**Instagram**  
robotcoupe\_official

## AFTER SALES SERVICE



### Online support

To report non compliant orders , transport damage, or to request technical assistance.



### After Sales Service videos

To train your technicians on maintenance and repair operations.



# A COMPREHENSIVE WEBSITE



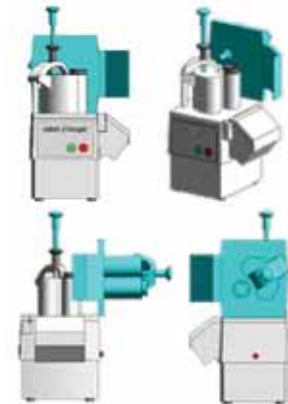
## NEW ROBOT COUPE WEBSITE

- **Responsive design and user friendly** : easy access to information no matter your device (desktop computer, mobile, tablet)
- **Videos** : discover our products live and train yourself

## FOR YOU, DEALERS AND KITCHEN PLANNERS



- **Dedicated access** : consult and download technical instructions, specifications, 2D, 3D & BIM drawings



## FOR YOUR CUSTOMERS

- **Selection guide** : find the right machine in just a few clicks
- **Product registration** : download user' manuals and safety instructions sheets

# robot coupe®

## SOLUTIONS FOR EVERY FOOD SECTOR

### COMMERCIAL FOODSERVICE



#### FULL SERVICE

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



### CONTRACT CATERING



#### SOCIAL FOOD SERVICE

- Company restaurants
- Institutional restaurants
- Camps
- Army
- Prisons
- Central kitchens



### ARTISANS AND SUPERMARKETS



#### BAKERS AND CONFECTIONERS

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





## FAST FOOD

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



## HOTEL CATERING

- All categories of hotels
- Banquets
- Holiday centers
- 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
- Specialized reception centers
- Central kitchens



## DELICATESSEN CATERING

- Delicatessens
- Caterers



## SUPERMARKETS

- Freshly-cut food
- Fresh Markets
- Juice bars
- Delicatessens
- Snack bars
- Food Courts

INVEST IN A

# robot coupe®



**MAKE LIFE EASIER FOR THE USER**

Reduce the labor



**SAVE TIME**

Increase productivity

**ULTRA FRESH JUICE**  
2L = 1min



**HOME MADE FRENCH FRIES**  
40 lbs = 4 mins



**CHOPPED VEGETABLE SALAD**  
22 lbs = 2 mins



**SOUP**  
45L = 6 mins



**MAYONNAISE**  
2L = 1min



**COLESLAW**  
660 lbs = 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's work a day.



Invest in a bowl cutter  
= **Save** 20 minutes per service.



PAGE **22**  
**COMBINATION  
PROCESSORS**  
R 2 N Ultra



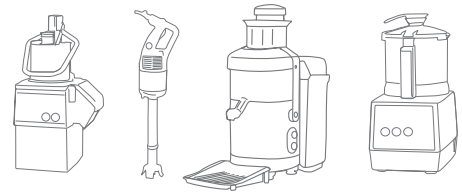
PAGE **54**  
**VEGETABLE PREPARATION  
MACHINES**  
CL 50 Ultra



PAGE **116**  
**IMMERSION BLENDERS**  
MP 450 Combi



# CONTENTS



<b>COMBINATION PROCESSORS</b>	<b>PAGE 22</b>
<b>DISCS COLLECTION</b>	<b>PAGE 42</b>
<b>VEGETABLE PREPARATION MACHINES</b>	<b>PAGE 54</b>
<b>CUTTER MIXERS</b>	<b>PAGE 82</b>
<b>BLIXER®</b>	<b>PAGE 100</b>
<b>IMMERSION BLENDERS</b>	<b>PAGE 116</b>
<b>JUICE EXTRACTORS</b>	<b>PAGE 134</b>
<b>AUTOMATIC SIEVES</b>	<b>PAGE 140</b>
<b>TECHNICAL DATA (dimensions, weight, etc.)</b>	<b>PAGE 144</b>

# COMBINATION PROCESSORS

## BOWL CUTTER AND VEGETABLE PREP





## 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.



# COMBINATION PROCESSORS

## BOWL CUTTER AND VEGETABLE PREP

### Introduction port:

Allows **ingredients to be added** while processing.

### Handle:

Ergonomic to make it **easy to grasp the bowl**.

### Pulse switch:

Absolute **cutting precision**.



### Two feed hoppers:

- One large hopper for **large products** such as cabbage, potatoes etc...
- One round feed hopper designed for **long and fragile vegetables** for perfect slicing of cucumbers, carrots, celery etc...



### INNOVATION

Bowl-base twin-blade assembly to process both large and small quantities. Removable smooth blade included. Coarse- and fine serrated blades available as options.



Supplied with a 2-disc set. Complete selection range of 23 discs available.









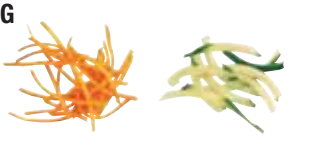



Scan the QR Code to see the food processor in action.

## CUTTER FUNCTION

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

## VEGETABLE PREPARATION FUNCTION

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

\* For R 301 Dice Ultra, R 402, R 502, R 502 V.V., R 702, R 702 V.V., R 752 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 R2N, R 301, R 301 Dice Ultra, R 301 Ultra, R 401, R 402


COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING

### R101P Plus



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
1.9 L

- Single phase
- 1 speed

### R101P



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
1.9 L

- Single phase
- 1 speed

### R 2 N Ultra



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
3 L

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

### R 2 N CLR



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
3 L

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

### R 2 N



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
3 L

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

### R 2 Dice Ultra



OPTIONAL 26 DISCS  
OPTIONAL 2 BLADES  
3 L

- Single phase
- 1 speed

### R 2 Dice CLR



OPTIONAL 26 DISCS  
OPTIONAL 2 BLADES  
3 L

- Single phase
- 1 speed

### R 2 Dice



OPTIONAL 26 DISCS  
OPTIONAL 2 BLADES  
3 L

- Single phase
- 1 speed

### R 301 Dice Ultra



OPTIONAL 28 DISCS  
OPTIONAL 3 BLADES  
3.7 L

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

### R 301 Ultra



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
3.7 L

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

### R 301



OPTIONAL 23 DISCS  
OPTIONAL 3 BLADES  
3.7 L

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



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 402



OPTIONAL  
+ 28  
DISCS

OPTIONAL  
3  
BLADES

4.5 L

- Single phase
- 2 speeds
- Juice and coulis extractor kit\*

R 502



OPTIONAL  
+ 50  
DISCS

OPTIONAL  
3  
BLADES

5.9 L

- 3 phase
- 2 speeds
- Mashed Potato Attachment\*

R 702



OPTIONAL  
+ 50  
DISCS

OPTIONAL  
3  
BLADES

7.5 L

- 3 phase
- 2 speeds
- Mashed Potato Attachment\*

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

5.9 L

- Single phase
- Variable speed
- Mashed Potato Attachment\*

R 702 V.V.



OPTIONAL  
+ 50  
DISCS

OPTIONAL  
3  
BLADES

7.5 L

- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Attachment\*

R 752 V.V.



OPTIONAL  
+ 50  
DISCS

OPTIONAL  
3  
BLADES

7.5 L

- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Kit\*

\*Optional attachment

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R101P / R101P Plus	1.75 lbs.	55 lbs	1 to 50
R 2 N / R 2 N Ultra	2.20 lbs.	88 lbs	1 to 50
R 2 Dice / R 2 Dice Ultra	2.20 lbs.	110 lbs	1 to 50
R 301 / R 301 Ultra / R 301 Dice / R 301 Dice Ultra	3.31 lbs.	110 lbs	1 to 100
R 401 / R 402	5.50 lbs.	330 lbs	1 to 100
R 502 / R 502 V.V.	6.60 lbs.	330 lbs	50 to 300
R 702 / R 702 V.V. / R 752 V.V	7.70 lbs.	550 lbs	200 to 600

BACK TO SUMMARY

## COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



Area : 10 in<sup>2</sup>

### R 101 P

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	-
Cutter	1.9L gray composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
<b>Discs</b>	Included: slicing discs 1 mm (3/64") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), julienne 6 mm (1/4")

Choose your model:

R 101 P	Ref.	\$
120V/60/1 + 5 discs	R101P	<b>1 067</b>

Complete disc collection page 44



Choose your options:



R 101 P		
Options	Ref.	\$
Fine serrated "S" blade	27062	<b>146</b>
Additional Smooth "S" blade	27054	<b>127</b>
Honing stone	502579	<b>42</b>
Free standing disc rack (holds 8 discs)	R255	<b>23</b>

Area : 10 in<sup>2</sup>

## R 101 P Plus

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	1.9L clear composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
<b>Discs</b>	Included: slicing discs 1 mm (3/64") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), julienne 6 mm (1/4")

Choose your model:

R 101 P Plus	Ref.	\$
120V/60/1 + 5 discs	R101P PLUS	1 150

Complete disc collection page 44



Choose your options:



R 101 P Plus		
Options	Ref.	\$
Fine serrated "S" blade	27062	146
Additional Smooth "S" blade	27054	127
Honing stone	502579	42
Free standing disc rack (holds 8 discs)	R255	23

BACK TO SUMMARY

# COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



## R 2 N

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L gray composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")



## R 2 N CLR

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L clear composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")

Choose your model:

R 2 N	Ref.	\$
120V/60/1 + 2 discs	R2N	1 574

R 2 N CLR	Ref.	\$
120V/60/1 + 2 discs	R2NCLR	1 574



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









Complete disc collection page 44



Packs of discs available page 51

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
    		

Choose your options:



R 2 N all models		
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27138	184
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27061	184
Additional Smooth "S" blade	27055	117
Gray Cutter bowl Kit	27239	330
Clear Cutter bowl Kit	27240	330
Cuisine Kit	27393	521



Area : 16 in<sup>2</sup>

## R 2 N Ultra

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")








Choose your model:

R 2 N Ultra	Ref.	\$
120V/60/1 + 2 discs	R2U	2 003

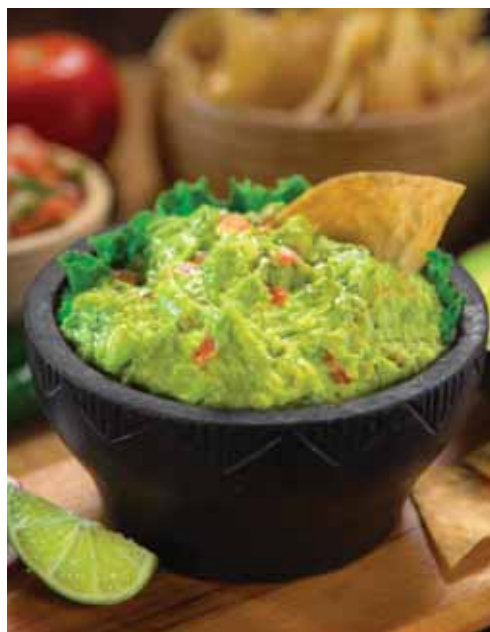
Complete disc collection page 44



Packs of discs available page 51

	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
   		

R 2 N Ultra		
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27138	184
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27061	184
Additional Smooth "S" blade	27055	117
Stainless steel cutter bowl Kit	27232	567
Cuisine Kit	27393	521



BACK TO SUMMARY

# COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



## R 2 Dice

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L gray composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
<b>Discs</b>	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"), Dicing Kit 10 mm (3/8")

## R 2 Dice CLR

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L clear composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
<b>Discs</b>	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"), Dicing Kit 10 mm (3/8")

Choose your model:

R 2 Dice	Ref.	\$
120V/60/1 + 4 discs	R2DICE	2 185

R 2 Dice CLR	Ref.	\$
120V/60/1 + 4 discs	R2CLR DICE	2 185



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









Complete disc collection page 44



Packs of discs available page 51

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
    		

Choose your options:



R 2 Dice all models		
Options	Ref.	\$
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27262	184
Additional Smooth "S" blade	27263	158
Gray Cutter bowl Kit	27260	372
Clear Cutter bowl Kit	27271	372



Area : 16 in<sup>2</sup>

## R 2 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
<b>Discs</b>	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"), Dicing Kit 10 mm (3/8")









Choose your model:

R 2 Dice Ultra	Ref.	\$
120V/60/1 + 4 discs	R2UDICE	2 504

Complete disc collection page 44



Packs of discs available page 51

	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
 1 mm (3/64") Slicers  6 mm (1/4") Grater  6 mm (1/4") Julienne		
<b>5 Disc Package</b>	SP5Disc	499
 1 mm (3/64") Slicers  6 mm (1/4") Grater  6 mm (1/4") Julienne  2 mm (5/64") Slicers  6 mm (1/4") x 1/4" Julienne		

### R 2 Dice Ultra

Options	Ref.	\$
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27262	184
Additional Smooth "S" blade	27263	158
Stainless steel cutter bowl Kit	27261	712



# COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



## R 301

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L gray composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	-
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")



## R 301 Ultra

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	-
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")

Choose your model:

R 301	Ref.	\$
120V/60/1 + 2 discs	R301	2 079

R 301 Ultra	Ref.	\$
120V/60/1 + 2 discs	R301U	2 442











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

[Complete disc collection page 44](#)

[Packs of discs available page 51](#)

Select your pack of discs:



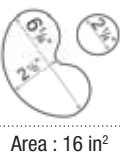
	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
    		

Choose your options:



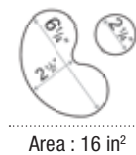
R 301 all models		
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27288	186
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27287	186
Additional Smooth "S" blade	27286	160
Cutter bowl kit (R 301)	27272	455
Stainless steel cutter bowl kit ( R 301 Ultra)	27278	983
Cuisine Kit	27396	571

## COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



### R 301 Dice

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L gray composite bowl
Blade	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
Discs	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"), Dicing Kit 10 mm (3/8")



### R 301 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
Discs	Included: Slicing 4 mm (5/32"), Grating disc 2 mm (5/64"), Dicing Kit 10 mm (3/8")

Choose your model:

R 301 Dice	Ref.	\$
120V/60/1 + 2 discs	R301DICE	<b>2 849</b>

R 301 Dice Ultra	Ref.	\$
120V/60/1 + 2 discs	R301UDICE	<b>3 194</b>









Complete disc collection page 44



Packs of discs available page 51

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	<b>296</b>
  		
<b>5 Disc Package</b>	SP5Disc	<b>499</b>
    		

Choose your options:



R 301 Dice all models		
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27288	<b>186</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27287	<b>186</b>
Additional Smooth "S" blade	27286	<b>160</b>
Stainless steel cutter bowl Kit	27278	<b>983</b>
Cuisine Kit	27396	<b>571</b>

# 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



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.	\$
Cuisine Kit for R 2 N / R 2 Ultra / R 2 N Clear	27393	521
Cuisine Kit for R 301 / R 301 Ultra / R301 Dice / R 301 Dice Ultra / R 401 / R 402	27396	571



## R 401

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Metal
Cutter	4.5 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")

### Choose your model:



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









Complete disc collection page 44



Packs of discs available page 51

### Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
    		

### Choose your options:



	R 401 / R 402	
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27346	191
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27345	191
Additional Smooth "S" blade	27344	162
Stainless steel cutter bowl kit	27342	1 099
Cuisine Kit	27396	571

BACK TO SUMMARY

# MASHED POTATO FUNCTION

MODELS R 502, R 702, R 702 V.V., R 752 V.V.

• **High output**

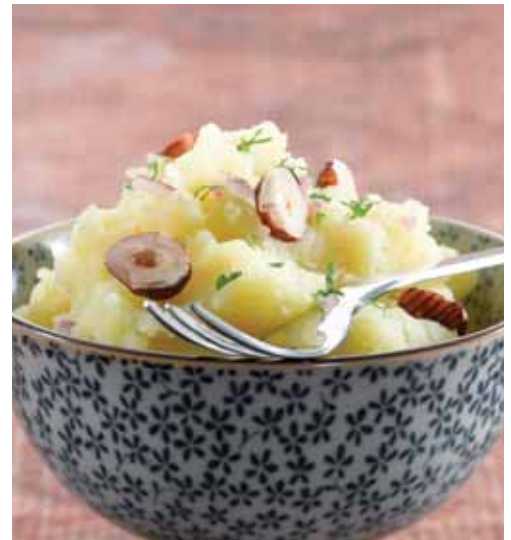
Can produce up to 20 lbs of delicious fresh mashed potato in just 2 minutes.

• **Ergonomic**

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

• **Versatile**

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 (R 502, R 702 & R 702 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

	Ref.	\$
Mashed Potato Attachment Ø 3mm (R 502, R 702 & R 702 V.V.)	<b>1 + 2</b> 28207	<b>1 041</b>
Mashed Potato Kit Ø 3mm (R 752 V.V.)	<b>2</b> 28208	<b>691</b>





## R 502

Induction motor	✓
Power	1.2 HP
Voltage	3 phase 208V-240V
Speed	850 rpm - 1725 rpm
Pulse	✓
Motor support	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

Choose your model:

R 502	Ref.	\$
208-240V/60/3 + 2 discs	R502	<b>6 050</b>



## R 502 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Pulse	✓
Motor support	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

R 502 V.V.	Ref.	\$
120V/60/1 + 2 discs	R502VV	<b>6 490</b>








Complete disc collection page 44



Packs of discs available page 52

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	<b>828</b>
  		
<b>5 Disc Package</b>	LP5Disc	<b>1 375</b>
   		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	<b>4 715</b>

Choose your options:



	R 502 / R 502 V.V.	
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27305	<b>451</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27304	<b>451</b>
Additional Smooth "S" blade	27303	<b>429</b>
Stainless steel cutter bowl kit	27320	<b>1 309</b>

BACK TO SUMMARY

**NEW**

# R 702, R 702 V.V., R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!

**Adjustable hopper to suit all size fruit and vegetables!**



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



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



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



**Exactitube pusher:**  
Cylindrical hopper with **Ø 39 mm**  
Exactitube pusher to cut up small  
fruit and vegetables such as chillis,  
gherkins, dry sausage, asparagus,  
spring onions, bananas,  
strawberries, grapes, etc.

## INNOVATION

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

**Timer:**  
Less effort, greater  
precision and more  
regular results no matter  
what the recipe.

**Motor power:**  
Ideal for demanding preparations.

**Lateral ejection:**  
Space saving and convenient  
to use.

**Lid:**  
Liquids and other ingredients can  
be adding during processing.

**Scraper arm:**  
Designed to easily scrape  
the lid and edges of the  
bowl without stopping the  
machine.

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



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



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



	Ref.	\$
Mashed Potato Attachment Ø 3mm (R 502, R 702 & R 702 V.V.)	1 + 2	28207 1 041
Mashed Potato Kit Ø 3mm (R 752 V.V.)	2	28208 691

\*5.9 L bowl for R 502 / R 502 V.V. and 7.5 L for R 702 / R 702 V.V. / R 752 V.V.

\* Extra ergonomic handle only available for R 752 V.V.

\* Extra large hopper only available for R 752 V.V.



## R 702

Induction motor	✓
Power	2.4 HP
Voltage	3 phase 240 V
Speed	850 rpm - 1725 rpm
Pulse	✓
Motor support	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	All stainless steel detachable, adjustable smooth "S" blade assembly - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

### Choose your model:

R 702	Ref.	\$
208-240V/60/3 + 2 discs	R702	<b>6 380</b>



## R 702 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3500 rpm
Pulse	✓
Motor support	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	All stainless steel detachable, adjustable smooth "S" blade assembly - <b>Included</b>
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

R 702 V.V.	Ref.	\$
120V/60/1 + 2 discs	R702W	<b>6 820</b>



## R 752 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3500 rpm
Pulse	✓
Motor support	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
<b>Blade</b>	All stainless steel detachable, adjustable smooth "S" blade assembly - <b>Included</b>
Vegetable slicer	Full Moon Hopper Cylindrical hopper Ø 2 5/16"
Dicing & French fry capabilities	✓
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

R 752 V.V.	Ref.	\$
120V/60/1 + 2 discs	R752W	<b>7 095</b>








Complete disc collection page 44



Packs of discs available page 52

### Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	<b>828</b>
  		
<b>5 Disc Package</b>	LP5Disc	<b>1 375</b>
   		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	<b>4 715</b>

### Choose your options:



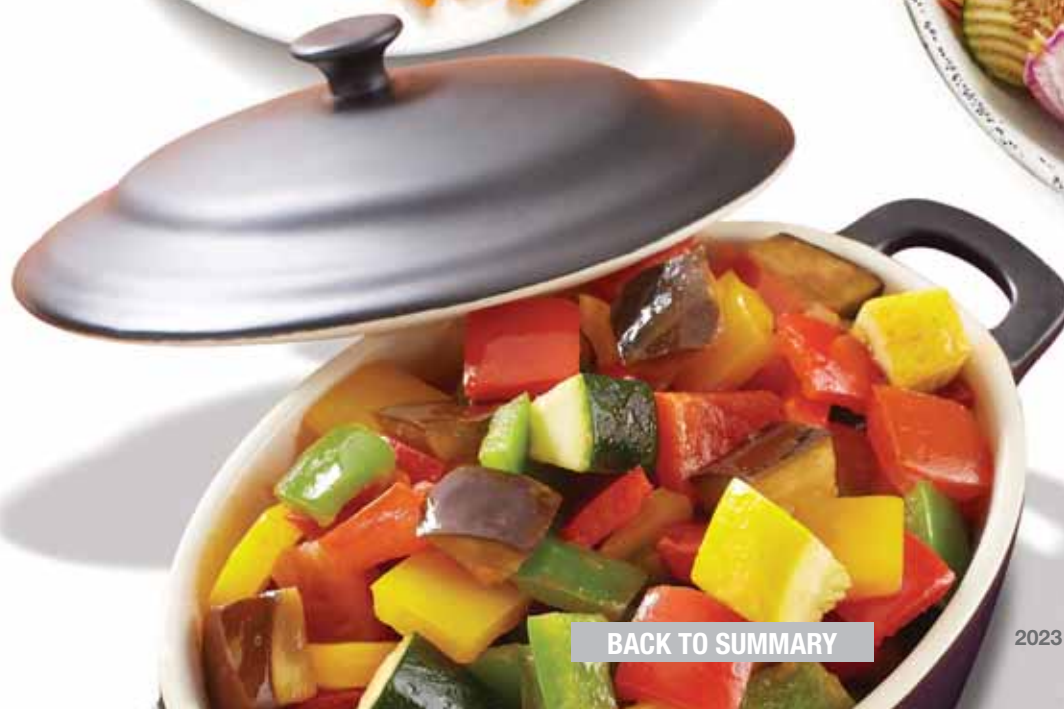
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27308	<b>781</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27307	<b>759</b>
Additional Smooth "S" blade	27306	<b>759</b>
Stainless steel cutter bowl kit	27318	<b>1 639</b>

# DISCS COLLECTION



## THE WIDEST RANGE OF CUTS

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



[BACK TO SUMMARY](#)

## DISCS COLLECTION



**ESSENTIAL  
Series 1-4**

R101P/R101P  
Plus/R 2 N/R 2 N  
Ultra/R 2 Dice/R 2  
Dice CLR/R 2 Dice  
Ultra/R 301/R 301  
Ultra/R 401



**ESSENTIAL  
Series 1-4**

R301 Dice  
R 301 Dice Ultra  
R 402  
CL 40



**EXPERT  
Series 5-7**

R 502/R 502 V.V.  
R 702/R 702 V.V.  
R 752 V.V.  
CL 50/CL 50 Ultra  
CL 52  
CL 55/CL 60



**EXPERT  
Series 5-7**

CL 50  
Gourmet

## DISCS

		Price \$	Price \$		Price \$	Price \$	Price \$			
<b>SLICERS</b>					0.6 mm	28166W	270	28166W	270	
					0.8 mm	28069W	270	28069W	270	
		27051	93	27051	93	1 mm (3/64")	28062W	270	28062W	270
		27555	93	27555	93	2 mm (5/64")	28063W	270	28063W	270
		27086	93	27086	93	3 mm (1/8")	28064W	270	28064W	270
		27566	93	27566	93	4 mm (5/32")	28004W	270	28004W	270
		27087	93	27087	93	5 mm (3/16")	28065W	270	28065W	270
		27786	93	27786	93	6 mm (1/4")	28196W	270	28196W	270
						8 mm (5/16")	28066W	270	28066W	270
						10 mm (3/8")	28067W	270	28067W	270
						14 mm (9/16")	28068W	270	28068W	270
						20 mm (25/32")	28132W	282	28132W	282
						25 mm (1")	28133W	282	28133W	282
						cooked potatoes 4 mm (5/32")	27244W	893	27244W	893
					cooked potatoes 6 mm (1/4")	27245W	893	27245W	893	
<b>RIPPLE CUT</b>		27621	107	27621	107	2 mm (5/64")	27068W	292	27068W	292
						3 mm (1/8")	27069W	292	27069W	292
						5 mm (3/16")	27070W	292	27070W	292
<b>GRATERS</b>		27588	93	27588	93	1.5 mm (1/16")	28056W	270	28056W	270
		27577	93	27577	93	2 mm (5/64")	28057W	270	28057W	270
		27511	93	27511	93	3 mm (1/8")	28058W	270	28058W	270
						4 mm (5/32")	28073W	270	28073W	270
						5 mm (3/16")	28059W	270	28059W	270
		27046	93	27046	93	6 mm (1/4")				
						7 mm (9/32")	28016W	270	28016W	270
		27632	93	27632	93	9 mm (11/32")	28060W	270	28060W	270
		27764	93	27764	93	Parmesan cheese	28061W	270	28061W	270
		27191	126	27191	126	Röstis potatoes	27164W	455	27164W	455
						Raw potatoes	27219W	455	27219W	455
		27078	126	27078	126	0.7 mm horseradish paste				
		27079	126	27079	126	1 mm horseradish paste	28055W	351	28055W	351
	27130	93	27130	93	1.3 mm horseradish paste					
<b>JULIENNE</b>					1x8 mm tagliatelle (3/64"x5/16")	28172W	288	28172W	288	
					1x26 onion/cabbage (3/64"x1")	28153W	504	28153W	504	
		27599	110	27599	110	2x2 mm (5/64" x 5/64")	28051W	288	28051W	288
		27080	110	27080	110	2x4 mm (5/64" x 5/32")	27072W	288	27072W	288
		27081	110	27081	110	2x6 mm (5/64" x 1/4")	27066W	288	27066W	288
						2x8 mm (5/64" x 5/16")	27067W	288	27067W	288
						2x10 tagliatelle (5/64"x3/8")	28173W	288	28173W	288
						2.5x2.5 mm (1/10" x 1/10")	28195W	288	28195W	288
						3x3 mm (1/8" x 1/8")	28101W	288	28101W	288
		27047	110	27047	110	4x4 mm (5/32" x 5/32")	28052W	288	28052W	288
	27610	110	27610	110	6x6 mm (1/4" x 1/4")	28053W	288	28053W	288	
	27048	110	27048	110	8x8 mm (5/16" x 5/16")	28054W	288	28054W	288	

**ESSENTIAL Series 1-4****ESSENTIAL Series 1-4****EXPERT Series 5-7****EXPERT Series 5-7**

R 2 Dice  
R 2 Dice CLR  
R 2 Dice Ultra

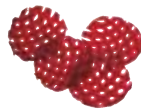
R 301 Dice  
Ultra / R 402  
CL 40

R 502/R 502 V.V.  
R 702/R 702 V.V.  
R 752 V.V.  
CL 50/CL 50 Ultra  
CL 52  
CL 55/CL 60

CL 50  
Gourmet









**DISCS**

	Price \$	Price \$		Price \$	Price \$
			5x5 mm (3/16")	28110W	547
			8x8 mm (5/16")	28111W	547
			10x10 mm (3/8")	28112W	547
			12x12 mm (15/32")	28197W	547
			14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	28181W	547
			14x14x10 mm (9/16"x9/16"x3/8")	28179W	547
			14x14x14 mm (9/16")	28113W	547
			20 x 20 x 20 mm (25/32")	28114W	547
			25 x 25 x 25 mm (1")	28115W	547
			50 x 70 x 25 mm Lettuce Cut ( 1")	28180W	547
		▲ 27116	8x8 mm (5/16" x 5/16")	28134W	464
			8x16 mm (5/16" x 5/8")	28159W	464
		▲ 27117	10x10 mm (3/8"x 3/8")	28135W	464
			10x16 mm (3/8" x 5/8")	28158W	464
			2x2 mm (5/64" x 5/64")		28174W
			3x3 mm (1/8" x 1/8")		28175W
			4x4 mm (5/32" x 5/32")		28176W
			2 mm (5/64")		28198W
			3 mm (1/8")		28199W
			4 mm (5/32")		28177W
			6 mm (1/4")		28178W

**DICING EQUIPMENT****DICING GRID + SLICER****FRENCH FRY****BRUNOISE****WAFFLE CUTS**

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

▲ **FRENCH FRY equipment consisting of:** 1 French fry grid + special French fry slicing disc.

<b>ACCESSORIES</b>	Ref.	\$
WALL-MOUNTED BLADE AND DISC HOLDER: 1 BLADE and 8 DISCS > R101P to R 402	 107810	90
WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS > 16 small discs or 8 large discs	 107812	97
DISC RACK: > R 502 to R 752 V.V. > CL 50 to CL 60	 27258	30
WALL MOUNTED DISC HOLDER STAINLESS STEEL	 101230	153
DICE-CLEANING KIT: CLEANING TOOL DICING GRIDS (5, 8 or 10 mm)	 39881	228
DISC PROTECTOR > R 502 to R 752 V.V. > CL 50 to CL 60	 39726	23
DICE PROTECTOR DISC > R 502 to R 752 V.V. > CL 50 to CL 60	 49211	22
MINI BOWL	 39716	92



# THE WIDEST RANGE OF CUTS






















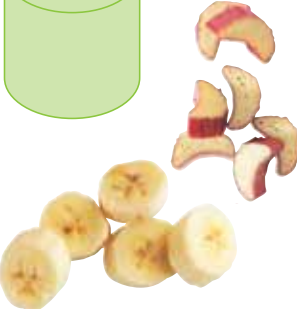








## SLICERS

0.6 mm to 3 mm or 3 mm to 14 mm



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402

 <p><b>Almonds 0.6 mm</b> Ref. 28166W</p> 	 <p><b>0.8 mm</b> Ref. 28069W</p> 	 <p><b>1 mm</b> Ref. 28062W Ref. 27051</p> 	 <p><b>2 mm</b> Ref. 28063W Ref. 27555</p> 
 <p><b>3 mm</b> Ref. 28064W Ref. 27086</p> 	 <p><b>4 mm</b> Ref. 28004W Ref. 27566</p> 	 <p><b>5 mm</b> Ref. 28065W Ref. 27087</p> 	 <p><b>6 mm</b> Ref. 28196W Ref. 27786</p> 
 <p><b>8 mm</b> Ref. 28066W</p> 	 <p><b>10 mm</b> Ref. 28067W</p> 	 <p><b>14 mm</b> Ref. 28068W</p> 	 <p><b>20 mm</b> Ref. 28132W</p> 
 <p><b>25 mm</b> Ref. 28133W</p> 	 <p><b>Cooked potatoes 4 mm</b> Ref. 27244W</p> 	 <p><b>Cooked potatoes 6 mm</b> Ref. 27245W</p> 	

The green drawings show the actual size





# JULIENNE

1 x 8 mm to 8 x 8 mm



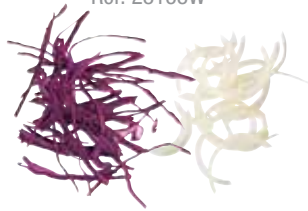
Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402

**1 x 8 mm ribbons**  
Ref. 28172W



**1 x 26 mm onions & cabbage**  
Ref. 28153W



**2 x 4 mm**  
Ref. 27072W  
Ref. 27080



**2 x 6 mm**  
Ref. 27066W  
Ref. 27081



**2 x 8 mm**  
Ref. 27067W



**2 x 10 mm Tagliatelles**  
Ref. 28173W



**2 x 2 mm**  
Ref. 28051W  
Ref. 27599



**2.5 x 2.5 mm**  
Ref. 28195W



**3 x 3 mm**  
Ref. 28101W



**4 x 4 mm**  
Ref. 28052W  
Ref. 27047



**6 x 6 mm**  
Ref. 28053W  
Ref. 27610



**8 x 8 mm**  
Ref. 28054W  
Ref. 27048



# FRENCH FRIES

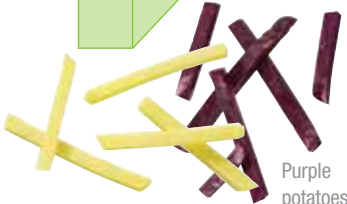
8 x 8 mm to 10 x 16 mm



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 301 Dice, R 301 Dice Ultra, R 402

**8 x 8 mm**  
Ref. 28134W  
Ref. 27116



Purple potatoes

**8 x 16 mm**  
Ref. 28159W



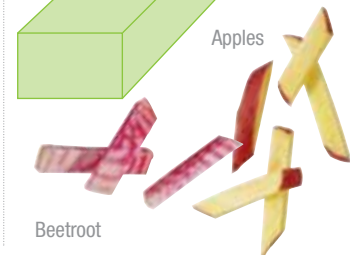
Sweet potatoes

**10 x 10 mm**  
Ref. 28135W  
Ref. 27117



Apples

**10 x 16 mm**  
Ref. 28158W



Beetroot

The green drawings show the actual size

BACK TO SUMMARY



# THE WIDEST RANGE OF CUTS










## GRATERS

1.5 mm to 9 mm



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra, R 401, R 402

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

## RIPPLE CUT

2 and 3 mm or 5 mm



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra, R 401, R 402

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

The green drawings show the actual size

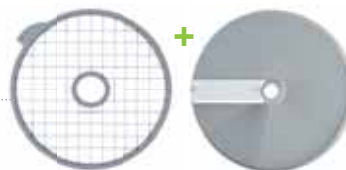


# DICING EQUIPMENT

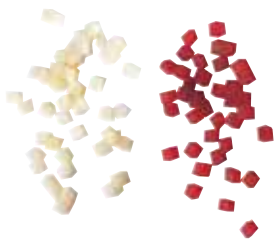
Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential : CL 40, R 301 Dice, R 301 Dice Ultra, R 402

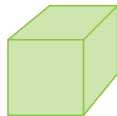
Essential : R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra



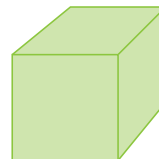
**5x5x5 mm**  
Ref. 28110W



**8x8x8 mm**  
Ref. 28111W  
Ref. 27113  
Ref. 27264



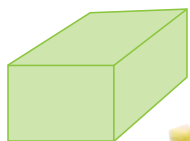
**10x10x10 mm**  
Ref. 28112W  
Ref. 27114  
Ref. 27265



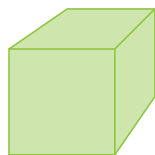
**12x12x12 mm**  
Ref. 28197W  
Ref. 27298  
Ref. 27290



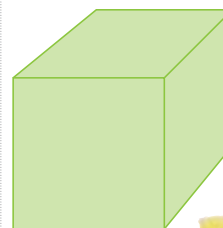
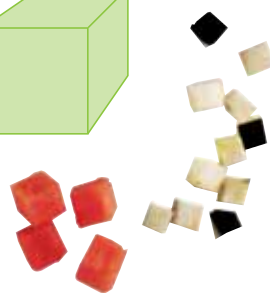
**14x14x5 mm**  
Ref. 28181W



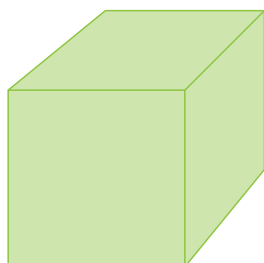
**14x14x10 mm**  
Ref. 28179W



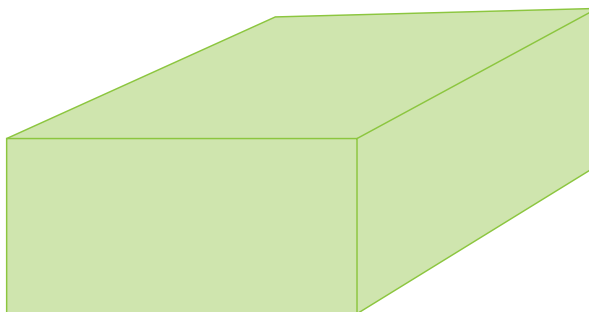
**14x14x14 mm**  
Ref. 28113W



**20x20x20 mm**  
Ref. 28114W



**25x25x25 mm**  
Ref. 28115W



**50x70x25 mm Salads**  
Ref. 28180W



## DICE 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 702, R 702 V.V., R 752 V.V.



### Dicing grid cleaning tool

5 mm, 8 mm and 10 mm



### Scraper tool

	Ref.	\$
Dice Cleaning Kit	39881	228



## EXCLUSIVE CUTS

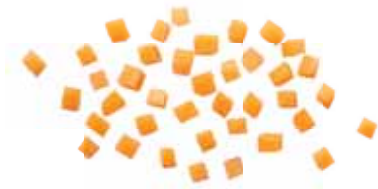
# BRUNOISE


CL 50 Gourmet

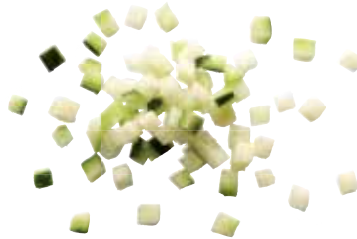


## CL50 GOURMET

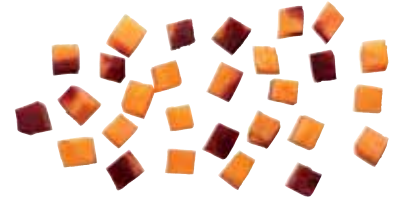
 **2x2x2 mm**  
Ref. 28174W



 **3x3x3 mm**  
Ref. 28175W



 **4x4x4 mm**  
Ref. 28176W



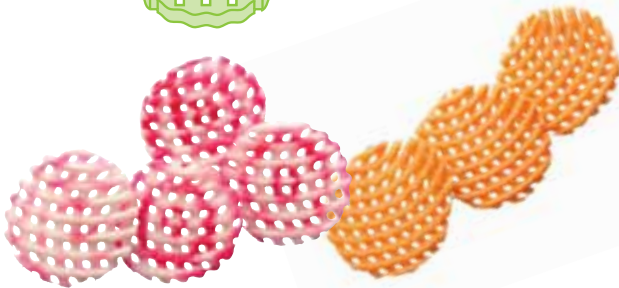
# WAFFLE CUTS

CL 50 Gourmet

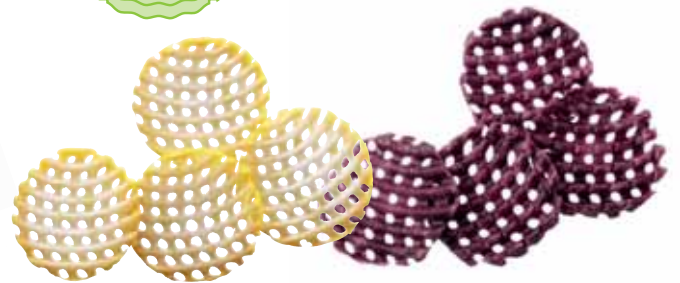


## CL50 GOURMET

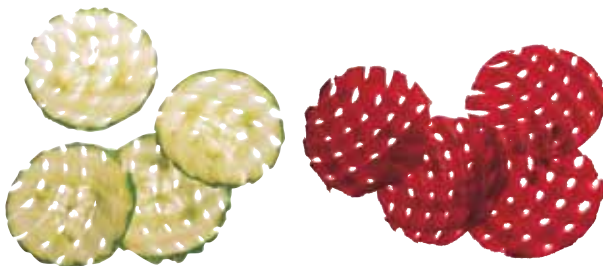
 **2 mm**  
Ref. 28198W



 **3 mm**  
Ref. 28199W



 **4 mm**  
Ref. 28177W



 **6 mm**  
Ref. 28178W



The green drawings show the actual size

# ESSENTIAL Series 1-4

## 3 DISCS

### Slicers



1 mm (3/64")  
Apple, onions, carrot...

### Graters



6 mm (1/4")  
Cabbage, celeriac,  
beetroots...

### Julienne



6 mm (1/4" x 1/4")  
Carrots, zucchinis,  
eggplants

	Ref.	\$
3 disc package	SP3Disc	296

## 5 DISCS

### Slicers



1 mm (3/64")  
Apple, onions, carrot...



6 mm (1/4")  
Tomatoes, sweet  
potatoes...

### Graters



6 mm (1/4")  
Cabbage, celeriac,  
beetroots...

### Julienne



2 mm (5/64")  
Carrot, pears,  
cucumbers...



6 mm (1/4" x 1/4")  
Carrots, zucchinis,  
eggplants

	Ref.	\$
5 disc package	SP5Disc	499

# EXPERT Series 5-7


**NEW**
**New surface treatment:**


**High Resistance**

This mineral-based treatment provides optimum protection of the disc surface and makes it even easier to clean.


**Freshness is preserved**

This treatment reduces friction on the disc, ensures perfect cutting and keeps fruit and vegetables fresh.

## 3 DISCS

### Slicers



5 mm (3/16")  
Tomatoes, sweet potatoes...

### Graters



5 mm (3/16")  
Cabbage, celeriac, beetroots...

### Julienne



6 mm (1/4" x 1/4")  
Carrots, zucchinis, eggplants

	Ref.	\$
3 disc package	LP3Disc	828

## 5 DISCS

### Slicers



5 mm (3/16")  
Tomatoes, sweet potatoes...

### Graters



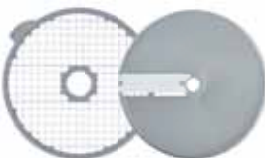
5 mm (3/16")  
Cabbage, celeriac, beetroots...

### Julienne



6 mm (1/4" x 1/4")  
Carrots, zucchinis, eggplants

### Dicing



10x10 mm (3/8")  
Tomatoes, Zucchini,  
pepper, onion, apple.

	Ref.	\$
5 disc package	LP5Disc	1 375

# MULTICUT PACK OF 16 DISCS

(FOR USE WITH R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V., R 752 V.V., CL 50, CL 50 GOURMET, CL 55 AND CL 60)

## FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables. The aim is to improve the nutritional quality of meals served in school cafeterias, company cafeterias and healthcare institutions. It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way. Robot Coupe is innovating with its latest launch, the MultiCut Pack, with 16 discs included.

### Slicers



**1 mm (3/64") - 28062W**  
Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



**2 mm (5/64") - 28063W**  
Pepper, celeriac, carrot, leek, lemon, banana, kiwi.



**4 mm (5/32") - 28004W**  
Tomato, Zucchini, mushroom, eggplant.



### Graters



**1.5 mm (1/16") - 28056W**  
Carrots, celeriac, parsnip.



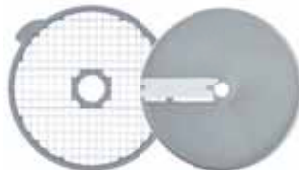
**3 mm (1/8") - 28058W**  
Beetroot, cabbage, carrots, cheese.



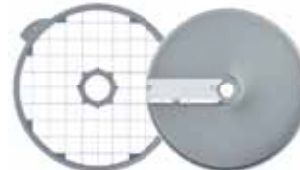
### Dicing Equipment



**5x5 mm (3/16") - 28110W**  
Beetroot, Zucchini, cucumber, apple, pear, melon.



**10x10 mm (3/8") - 28112W**  
Tomato, Zucchini, pepper, onion, apple.



**20x20 mm (25/32") - 28114W**  
Pepper, Zucchini, onion, eggplant, water melon.



### French fry



**10x10 mm (3/8" x 3/8") - 28135W**  
Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



**2.5x2.5 mm (1/10" x 1/10") - 28195W**  
Carrots, cucumber, radish, celeriac, Zucchini.



**2 x 10mm (5/64" x 3/8") - 28173W**  
Carrots, cucumber, Zucchini, beetroot.



**4x4 mm (5/32" x 5/32") - 28052W**  
Carrots, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.



### 4 wall-mounted disc holders

for 16 discs



### Dice Cleaning Kit

Dicing grid cleaning tool



	Ref.	\$
Multicut Pack of 16 discs	LP16Disc	4 715

[BACK TO SUMMARY](#)

# VEGETABLE PREPARATION MACHINES





## THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Slicers, you can save hours of preparation in the kitchen: slicing, dicing, grating, chopping, shredding, julienne, brunoises, french fries, waffle-cuts.



## 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 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" to cut up small fruit and vegetables such as chillis, pickles, 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, dicing, ripple-cutting, grating, chopping, french fries and julienne.

## INNOVATION

### EXACTITUBE PUSHER

The secret of exclusive cuts!  
For slicing small-size ingredients such as chillis, pickles, 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.





## HOUSE-MADE WITH ROBOT COUPE

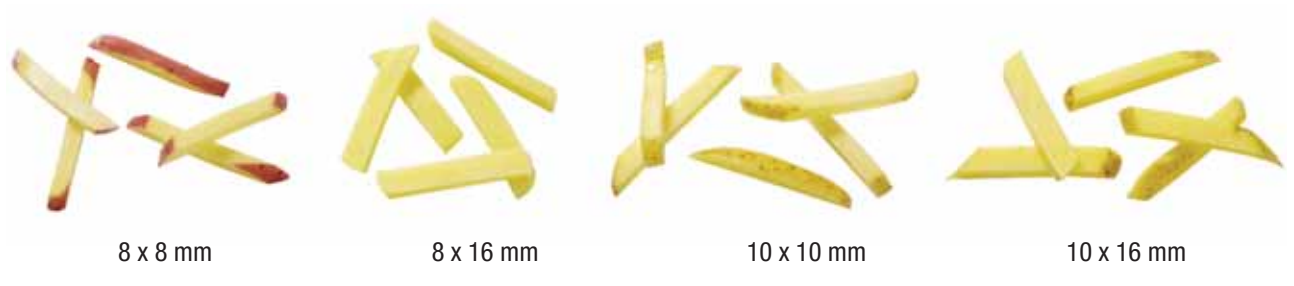
Prepare your own potato dishes and add that all-important "house-made" claim.



Although there is no legislation on the subject in the U.S., it is commonly assumed that a house-made dish is prepared and cooked on the premises using raw products. Deep-frozen french fries, for example, would not be considered "house-made".

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

### French fry 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 20 lbs of delicious fresh mashed potatoes in just 2 minutes.

- **Ergonomic**

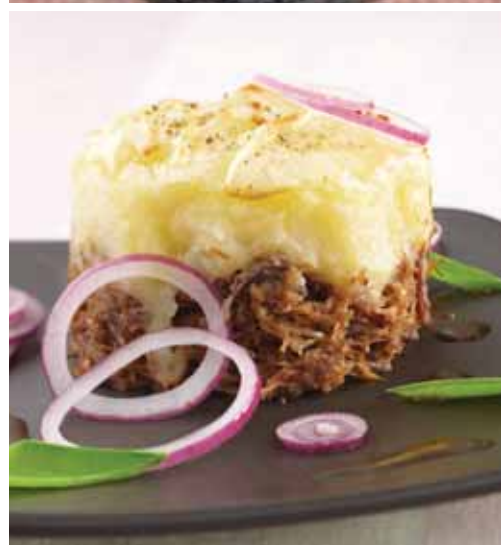
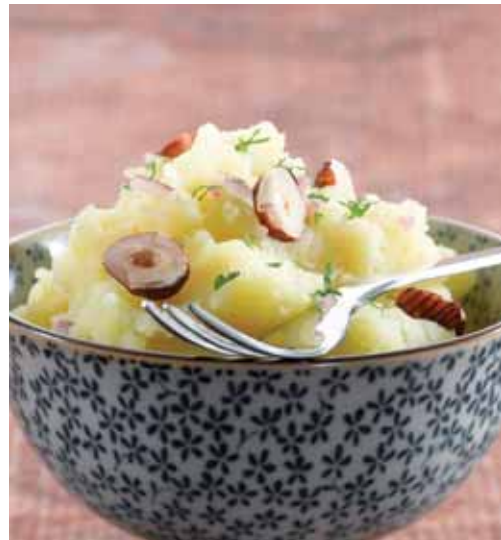
The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.

- **Versatile**

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



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 3mm (CL 50 and CL 50 Ultra)	<b>1 + 2</b>	28207	<b>1 041</b>
Mashed Potato Kit Ø 3mm	<b>2</b>	28208	<b>691</b>

[BACK TO SUMMARY](#)

# TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput per hour:



Up to 110 lbs



Up to 220 lbs

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 550 lbs

Find all our floor standing models on page 72

### Dice Cleaning Kit



### CL 50 Ultra Pizza



### CL 50 Ultra Tex Mex



### CL 52



OPTIONAL +50 DISCS

- Single phase
- 1 speed
- Mashed Potato Kit\*



### CL 50 Ultra Restaurants



BACK TO SUMMARY

## TABLE-TOP VEGETABLE PREPARATION MACHINES



### CL 40

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	600 rpm
Feed hoppers	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Lid and bowl	Composite lid and stainless steel bowl
Motor base	Metal
<b>Discs</b>	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")









#### Choose your model:

CL 40	Ref.	\$
120V/60/1 + 2 discs	CL40	2 086
120V/60/1 - NO DISC	CL40 NODISC	1 902

Complete disc collection page 44



Packs of discs available page 51

	Ref.	\$
<b>3 Disc Package</b>	SP3Disc	296
  		
<b>5 Disc Package</b>	SP5Disc	499
    		





## CL 50

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Composite material
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

### Choose your model:



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

### Select your pack of discs:



CL 50	Ref.	\$
120V/60/1 + 2 discs	CL50E	<b>2 635</b>
120V/60/1 - NO DISC	CL50E NODISC	<b>2 096</b>

Complete disc collection page 44







Packs of discs available page 52



## CL 50 Ultra

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

CL 50 Ultra	Ref.	\$
120V/60/1 + 2 discs	CL50EULTRA	<b>2 910</b>
120V/60/1 - NO DISC	CL50EULTRA NODISC	<b>2 371</b>

	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	<b>828</b>
 5 mm (3/16") Slicers  5 mm (3/16") Grater  6 mm (1/4") Julienne		
<b>5 Disc Package</b>	LP5Disc	<b>1 375</b>
 5 mm (3/16") Slicers  5 mm (3/16") Grater  6 mm (1/4") Julienne  10x10 mm (3/8" x 3/8") Dicing Kit		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	<b>4 715</b>

### Choose your options:

	CL 50 / CL 50 Ultra	
Options	Ref.	\$
Additional Exactitube pusher	49212	<b>43</b>
Mashed Potato Attachment Ø 3mm (1/8")	28207	<b>1 041</b>
Mashed Potato Kit Ø 6mm (1/4")	28210	<b>691</b>
Mini bowl	39716	<b>92</b>

BACK TO SUMMARY



# CL 50 Ultra *Pizza*

Our brand-new package for making Pizza



Area : 21.5 in<sup>2</sup>

## Slicers



2 mm (5/64")  
zucchini,  
mushrooms,  
peppers, onions,  
black olives



4 mm (5/32")  
tomatoes,  
eggplants, etc.



## Graters



7 mm (9/32")  
mozzarella or  
pizza cheese  
blend



## Dicing



10x10 mm  
(3/8" x 3/8")  
bruschetta, etc.



## CL 50 Ultra Pizza

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
<b>Discs</b>	Included: Slicing discs 2 mm (5/64") & 4 mm (5/32") Grating discs 7 mm (9/32") Dicing kit 10x10 mm (3/8" x 3/8") Dice cleaning kit and pack of 2 wall holders

## Dice Cleaning Kit

Dicing grid cleaning tool



## Pack of 2 disc wall holders

for 8 discs



Choose your model:

CL 50 Ultra Pizza	Ref.	\$
120V/60/1 + 5 discs	CL50EUIZZA	<b>4 052</b>

Complete disc collection page 44



Choose your options:

Options	Ref.	\$
Mini bowl	39716	<b>92</b>

# CL 50 Ultra **TEX-MEX**

New package to prepare all your Tex-Mex dishes



Area : 21.5 in<sup>2</sup>

## Slicers



3 mm (1/8")  
Lettuce



5 mm (3/16")  
Onion and pepper



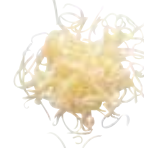
## Graters



3 mm (1/8")  
Radishes and  
jicama



5 mm (3/16")  
Cheese



## CL 50 Ultra Tex-Mex

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel

**Discs** Included:  
Slicing discs 3 mm (1/8") & 5 mm (3/16")  
Grating discs 3 mm (1/8") & 5 mm (3/16")  
Dicing kit 10x10 mm (3/8"x3/8")  
Dice cleaning kit and pack of 2 wall holders

Choose your model:

CL 50 Ultra Tex Mex	Ref.	\$
120V/60/1 + 6 discs	CL50EUTEXMEX	4 322

Complete disc collection page 44



Choose your options:

Options	Ref.	\$
Mini bowl	39716	92

## Dicing



10x10 mm  
(3/8" x 3/8")  
Onion and  
tomato



## Dice Cleaning Kit

Dicing grid cleaning tool



## Pack of 2 disc wall holders

for 8 discs



# CL 50 Ultra Restaurants



Area : 21.5 in<sup>2</sup>

## Slicers



**3 mm (1/8")**  
Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



**6 mm (1/4")**  
Pepper, celeriac, carrot, leek, lemon, banana, kiwi.



## Graters



**3 mm (1/8")**  
Carrots, celeriac, parsnip.



**9 mm (11/32")**  
Beetroot, cabbage, carrots, cheese.



## French fry



**10x10 mm (3/8" x 3/8")**  
Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



**10x10 mm (3/8" x 3/8")**  
Tomato, Zucchini, pepper, onion, apple.



## Julienne



**4x4 mm (5/32" x 5/32")**  
Carrots, Zucchini, cucumber, radish, beetroot.

## Dice Cleaning Kit

Dicing grid cleaning tool



## 4 wall-mounted disc holders

for 16 discs



## CL 50 Ultra Restaurants

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
<b>Discs</b>	Included: Slicing discs 3 mm (1/8") & 6 mm (1/4") Grating discs 3 mm (1/8") & 9 mm (11/32") Julienne 4x4 mm (5/32" x 5/32") French fry 10x10 mm (3/8" x 3/8") Dicing kit 10x10 mm (3/8" x 3/8") Dice cleaning kit and pack of 4 wall holders

Choose your model:

CL 50 Ultra Restaurants	Ref.	\$
120V/60/1 + 9 discs	CL50EUREST	5 171

Complete disc collection page 44



# CL 50 GOURMET

Choosing excellence



2 1/4" (58 mm) with insert  
2 3/4" (68 mm) without insert



## CL 50 Gourmet

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 2 9/32" and Ø 2 43/64"
Lid and bowl	Metal
Motor base	Stainless Steel
<b>Discs</b>	Included: Brunoise disc 3x3x3 mm (1/8"x1/8"x1/8"), Waffle disc 3 mm (1/8")

Choose your model:

CL 50 Gourmet	Ref.	\$
120V/60/1 + 2 discs	CL50GOURMET	<b>4 719</b>
120V/60/1 - NO DISC	CL50GOURMET NODISC	<b>4 022</b>

Complete disc collection page 44



### 3 brunoise discs

2 mm - 3 mm - 4 mm

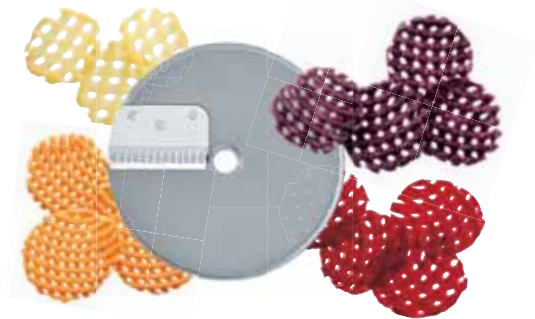


#### Brunoise

Options	Ref.	\$
Brunoise 2x2x2 mm (5/64"x5/64"x5/64")	28174W	<b>349</b>
Brunoise 3x3x3 mm (1/8"x1/8"x1/8")	28175W	<b>349</b>
Brunoise 4x4x4 mm (5/32"x5/32"x5/32")	28176W	<b>349</b>

### 4 waffle discs

2 mm - 3 mm - 4 mm - 6 mm



#### Waffle cut

Options	Ref.	\$
Waffle 2 mm (5/64")	28198W	<b>349</b>
Waffle 3 mm (1/8")	28199W	<b>349</b>
Waffle 4 mm (5/32")	28177W	<b>349</b>
Waffle 6 mm (1/4")	28178W	<b>349</b>

### 1 mm parsley and herb kit including:

1 slicing disc 1 mm (3/64") and 2 inserts to guide herbs during chopping.

	Ref.	\$
Parsley Kit	28194W	<b>335</b>

	Ref.	\$
Special Aromatic Herb insert	39727	<b>63</b>

## TABLE-TOP VEGETABLE PREPARATION MACHINES

# CL 52

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



- Requires less effort
- Prevents MSD's\*
- Takes away the tediousness

\* MSD's : Musculoskeletal disorders



### HIGH PRECISION

#### Cylindrical hopper

- Ø 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" 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

Stainless steel motor base for easy maintenance.  
2 HP ultra-powerful quiet commercial-grade motor.



### INNOVATION



### EXTRA ERGONOMIC

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

### LATERAL EJECTION

Space-saving and less strain.

Special cabbage tool for better ejection.





Area : 35 in<sup>2</sup>



## CL 52

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	425 rpm
Vegetable slicer	Full moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Metal
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")



Choose your model:

CL 52	Ref.	\$
120V/60/1 + 2 discs	CL52E	<b>4 583</b>
120V/60/1 - NO DISC	CL52E NODISC	<b>4 044</b>

Complete disc collection page 44



Packs of discs available page 52

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	<b>828</b>
   5 mm (3/16") Slicers    5 mm (3/16") Grater    6 mm (1/4") Julienne		
<b>5 Disc Package</b>	LP5Disc	<b>1 375</b>
    5 mm (3/16") Slicers    5 mm (3/16") Grater    6 mm (1/4") Julienne    10x10 mm (3/8" x 3/8") Dicing Kit		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	<b>4 715</b>

Choose your options:

	CL 52	
Options	Ref.	\$
Additional Exactitube pusher	49221	<b>51</b>
Mashed Potato Kit Ø 3mm (1/8")	28208	<b>691</b>
Mashed Potato Kit Ø 6mm (1/4")	28210	<b>691</b>

BACK TO SUMMARY

# FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

## HIGH PRECISION

### Cylindrical hopper

- Ø 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.



- Requires less effort
- Prevents MSD's\*
- Takes away the tediousness

\* MSD's : Musculoskeletal disorders

## 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

Ultra-powerful, quiet 2.5 HP commercial-grade motor for intensive use.  
Stainless steel motor base for easy maintenance.

### LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



CL 55 pusher feed-head  
(Surface area 35 in<sup>2</sup>) with built-in tube





## THE WIDEST RANGE OF CUTS

Efficient, heavy duty, easy to use and clean, Robot Coupe vegetable preparation workstations are designed for institutions, central kitchens, caterers, ghost, dark or cloud kitchens and the agri-food industry.



# FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput per hour:



880 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

## CL 55 Pusher



OPTIONAL  
+  
50  
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit\*

## CL 55 2 Feed-Heads



OPTIONAL  
+  
50  
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit\*

## CL 55 Workstation

OPTIONAL  
+  
50  
DISCS



- Single phase
- 1 speed
- Mashed Potato Kit
- Multipack of 16 Disc



1320 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

### CL 60 Pusher



OPTIONAL  
+  
50  
DISCS

- 3 phase
- 2 speeds
- Mashed Potato Kit\*

### CL 60 2 Feed-Heads



OPTIONAL  
+  
50  
DISCS

- 3 phase
- 2 speeds
- Mashed Potato Kit\*

### CL 60 Workstation

OPTIONAL  
+  
50  
DISCS



- 3 phase
- 2 speeds
- Mashed Potato Kit
- Multipack of 16 Disc

# FLOOR STANDING VEGETABLE PREPARATION MACHINES



## CL 55 Pusher

## CL 55 2 Feed-Heads

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
Mobile stand	Stainless steel - Equipped with 2 wheels and brake
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed-heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
Mobile stand	Stainless steel - Equipped with 2 wheels and brake
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

Choose your model:

CL 55 Pusher	Ref.	\$
120V/60/1 + 2 discs	CL55E	7 033
120V/60/1 - NO DISC	CL55E NODISC	6 493

CL 55 2 Feed-Heads	Ref.	\$
120V/60/1 + 2 discs	CL55E2FEEDHEADS	9 945
120V/60/1 - NO DISC	CL55E2FEEDHEADS NODISC	9 405








Complete disc collection page 44



Packs of discs available page 52

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	828
  		
<b>5 Disc Package</b>	LP5Disc	1 375
   		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	4 715

# CL 55 ACCESSORIES



**Automatic feed head**  
Ref. 28170 - \$ 3 086



**Pusher feed head**  
with built-in tube  
(surface area 35 in<sup>2</sup>)  
Ref. 39673 - \$ 2 232



**4 tube feed head**  
2 Ø 1 31/32" tubes  
2 Ø 2 3/4" tubes  
Ref. 28161 - \$ 3 597



**Exactitube pusher**  
CL 52 - CL 55 - CL 60  
Ref. 49221 - \$ 51



**Mashed potato kit**  
Ref. 28208 Ø 3 mm (1/8") - \$ 691  
Ref. 28210 Ø 6 mm (1/4") - \$ 691



**Cart**  
Ref. 27023 - \$ 1 356



**3-height adjustable cart GN1x1**  
Delivered without pan  
Ref. 49128 - \$ 1 593



**Storage cart** for 16 discs,  
8 attachments and 3 feed heads,  
delivered with 1 GN1x1 pan  
(attachments not included)  
Ref. 49132 - \$ 2 868



# CL 55 Workstation

Up to  
1000 lbs of  
vegetables  
an hour

6 7/8"  
2 9/32"  
1 17/32"

Area : 35 in<sup>2</sup>

### 3-height ADJUSTABLE CART

For easy transport and loading of fruit and vegetables and storing of attachments.



## CL 55 Workstation

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Metal
Motor base	Stainless steel
<b>Accessories</b>	Stainless steel mobile stand - Equipped with 2 wheels with brake - <b>Included</b> Adjustable cart GN1x1, 3 heights + 2 GN1x1 pans - <b>Included</b> 3 mm mashed potato kit - <b>Included</b>
<b>Discs</b>	Included: MultiCut pack of 16 discs

CL 55 Workstation	Ref.	\$
120V/60/1	CL55WS	<b>17 375</b>

# 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 lettuce.



## MultiCut pack of 16 discs

16 discs included.



1 mm (3/64")

2 mm (5/64")

4 mm (5/32")

1.5 mm (1/16")

3 mm (1/8")

**Slicers**

**Graters**



5x5 mm (3/16")

10x10 mm (3/8")

20x20 mm (25/32")

**Dicing Equipment**



10x10 mm (3/8"x3/8")

2.5x2.5 mm (1/10"x1/10")

2x10 mm (5/64"x3/8")

4x4 mm (5/32" x 5/32")

**French fry**

**Juliennes**



**4 wall mounted disc holders for 16 discs**

**Dice Cleaning Kit**

## Exactitube pusher

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



## 3 mm (1/8") mashed potato kit

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



## GN1x1 adjustable cart

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



Production mode

Storage mode

# FLOOR STANDING VEGETABLE PREPARATION MACHINES



Area : 35 in<sup>2</sup>



Area : 35 in<sup>2</sup>



## CL 60 Pusher

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Stainless steel
Motor base	Stainless steel
Mobile stand	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

## CL 60 2 Feed-Heads

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed-heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b>
Lid and bowl	Stainless steel
Motor base	Stainless steel
Mobile stand	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments
<b>Discs</b>	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

Choose your model:



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

CL 60 Pusher	Ref.	\$
208-240V/60/3 + 2 discs	CL60E	12 669
208-240V/60/3 - NO DISC	CL60E NODISC	12 130

CL 60 2 Feed-Heads	Ref.	\$
208-240V/60/3 + 2 discs	CL60E2FEEDHEADS	18 642
208-240V/60/3 - NO DISC	CL60E2FEEDHEADS NODISC	18 103








Complete disc collection page 44



Packs of discs available page 52

Select your pack of discs:



	Ref.	\$
<b>3 Disc Package</b>	LP3Disc	828
  		
<b>5 Disc Package</b>	LP5Disc	1 375
   		
<b>MultiCut pack of 16 discs (see page 53)</b>	LP16Disc	4 715



# CL 60 ACCESSORIES



**Automatic feed head**  
With feeding tray  
Ref. 39681 - \$ 5 973



**Pusher feed head**  
Ref. 39680 - \$ 4 141



**4 tube feed head**  
2 Ø 1 31/32" tubes  
2 Ø 2 3/4" tubes  
Ref. 28162 - \$ 3 645



**Robot Cart**  
Ref. R199 - \$ 751



**Mashed potato kit**  
Ref. 28208 Ø 3 mm (1/8") - \$ 691  
Ref. 28210 Ø 6 mm (1/4") - \$ 691



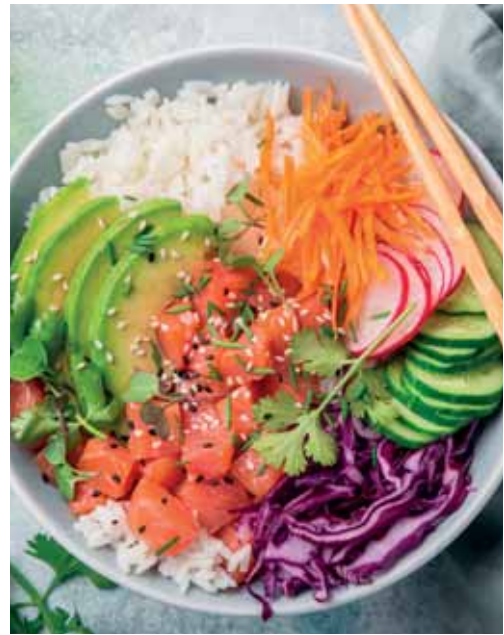
**Exactitube pusher**  
CL 52 - CL 55 - CL 60  
Ref. 49221 - \$ 51



**Ergo mobile cart**  
Supplied without pan.  
Designed to take 3 GN1x1  
gastronorm pans  
Ref. 49066 - \$ 2 176



**Storage cart** for 24 discs and  
3 feed heads, delivered with  
1 GN1x1 pan  
(attachments not included)  
Ref. 49132 - \$ 2 868



# CL 60 Workstation

Up to  
3000 lbs of  
vegetables  
an hour

## STORAGE CART



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

## CL 60 Workstation

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed heads	Stainless steel automatic feed head 4.9 L full moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - <b>Included</b> 4 tubes: 2 Ø 1 31/32" tubes and 2 Ø 2 3/4" tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments.
<b>Accessories</b>	Ergo mobile cart with 3 GN1x1 gastronorm pans - <b>Included</b> Storage cart with 1 GN1x1 gastronorm pan - <b>Included</b> 3 mm mashed potato kit - <b>Included</b>
<b>Discs</b>	Included: MultiCut pack of 16 discs

CL 60 Workstation	Ref.	\$
208-240V/60/3	CL60WS	33 366



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 lettuce.



## 4 tube feed head

Especially designed for long vegetables such as cucumbers and zucchini.



## Exactitube pusher

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



## 3 mm (1/8") mashed potato kit

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



## Storage cart

To store and transport all the Nutrition processing attachments! Tray for 24 discs. GN1X1 pan for kitchen utensils.



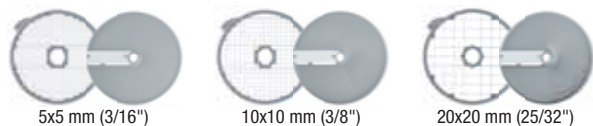
## MultiCut pack of 16 discs

16 discs included.



Slicers

Graters



Dicing Equipment



French fry

Juliennes



4 wall mounted disc holders for 16 discs



Dice Cleaning Kit

## Ergo Mobile Cart

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



# CUTTERS



## 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.

**NEW**

## BOWL

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

## ERGONOMIC HANDLE

Soft touch handle designed for more comfort and for a firm and secure grip.

## TIMER

Less effort, greater precision and more regular results no matter what the recipe.



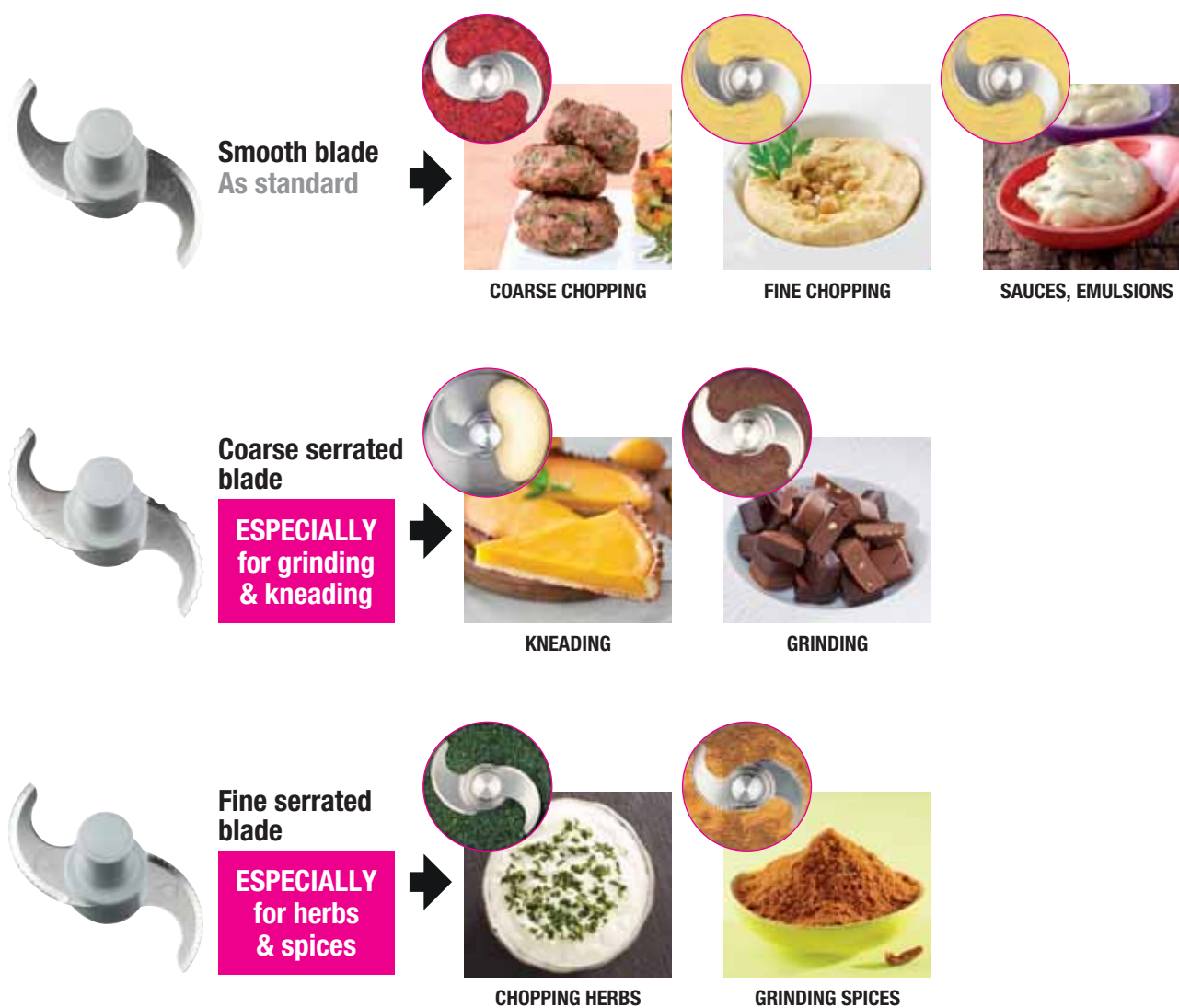
## INNOVATION

### 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 3 500 rpm for more flexible use and a greater variety of applications.



## R-MIX FUNCTION **R-Mix®**

On R 7 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\*



2.2 lbs



3.3 lbs



5.5 lbs



7.7 lbs

VARIABLE SPEED FROM 300 to 3500 rpm

### R 5 V.V.



OPTIONAL  
3  
BLADES

5.9 L

• Single phase

### R 7 V.V.



OPTIONAL  
3  
BLADES

7.5 L

• Single phase

1 SPEED 1725 rpm

### R 2 B Ultra



OPTIONAL  
3  
BLADES

3 L

• Single phase

### R 301 B Ultra



OPTIONAL  
3  
BLADES

3.7 L

• Single phase

### R 401 B



OPTIONAL  
3  
BLADES

4.5 L

• Single phase

1 SPEED 1725 rpm

### R 2 B CLR



OPTIONAL  
3  
BLADES

3 L

• Single phase

1 SPEED 1725 rpm

### R 2 B



OPTIONAL  
3  
BLADES

3 L

• Single phase





## R 2 B

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L gray composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>



## R 2 B CLR

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L clear composite bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>



## R 2 B Ultra

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>

Choose your model:

R 2 B	Ref.	\$
120V/60/1	R2B	<b>1 366</b>

R 2 B CLR	Ref.	\$
120V/60/1	R2BCLR	<b>1 366</b>

R 2 B Ultra	Ref.	\$
120V/60/1	R2UB	<b>1 673</b>

Choose your options:



R 2 B all models		
Options	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27138	<b>184</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27061	<b>184</b>
Additional Smooth "S" blade	27055	<b>117</b>

## TABLE-TOP CUTTER MIXERS



### R 301 B Ultra

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Composite
Bowl	3.7 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>

### R 401 B

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Metal
Bowl	4.5 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>

Choose your model:

R 301 B Ultra	Ref.	\$
120V/60/1	R301UB	<b>2 310</b>

R 401 B	Ref.	\$
120V/60/1	R401B	<b>2 556</b>

Choose your options:



Options	R 301 B Ultra		R 401 B	
	Ref.	\$	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27288	<b>186</b>	27346	<b>191</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27287	<b>186</b>	27345	<b>191</b>
Additional Smooth "S" blade	27286	<b>160</b>	27344	<b>162</b>

**NEW**



## R 5 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L stainless steel bowl
<b>Blade</b>	Stainless steel smooth "S" blade - <b>Included</b>

**Choose your model:**

R 5 V.V.	Ref.	\$
120V/60/1	R5VV	<b>5 181</b>

**NEW**



## R 7 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L stainless steel bowl
<b>Blade</b>	All stainless steel detachable, adjustable smooth "S" blade assembly - <b>Included</b>

Switch with a Stainless steel smooth "S" blade, ref 27303 for 150\$ extra cost.

**Choose your options:**



**NEW**

Options	R 5 V.V.		R 7 V.V.	
	Ref.	\$	Ref.	\$
Coarse serrated "S" blade <b>Special Grinding - Pastry</b>	27305	<b>451</b>	27308	<b>781</b>
Fine serrated "S" blade <b>Special Herbs &amp; Spices</b>	27304	<b>451</b>	27307	<b>759</b>
Additional Smooth "S" blade	27303	<b>429</b>	27306	<b>759</b>
Scrapper arm	49552	<b>149</b>	49552	<b>149</b>

# FLOOR STANDING VERTICAL CUTTER MIXERS



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.

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

**BOWL-LOCKING LEVER**  
Ergonomic lever to tilt the bowl at various angles, including horizontally.

## INNOVATION

**STAINLESS STEEL BOWL-BASE THREE-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**  
**Tiltable, 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**

## FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities\*



11 lbs



13 lbs



18 lbs



24 lbs

2 SPEEDS 1800 and 3600 rpm

**R 8**



8 L



• 3 phase

**R 10**



11.5 L



• 3 phase

**R 15**



15 L



• 3 phase

**R 20**



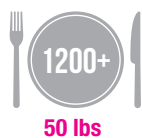
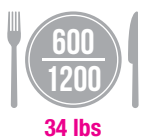
20 L



• 3 phase

\*Quantities processed at the same time

Find all our table-top models on page 86



**2 SPEEDS 1800 and 3600 rpm**

**R 23T**



23 L



• 3 phase

**R 30T**



28 L



• 3 phase

**R 45T**



45 L



• 3 phase

**R 60T**



60 L



• 3 phase

**PERFORMANCE RATES**

Models	Maximum capacity <sup>(1)</sup>				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough <sup>(2)</sup> (up to)	Grinding (up to)		
R 8	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 300	1 to 4 minutes
R 10	8.8 lbs	13 lbs	11 lbs	6.6 lbs	20 to 300	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	300 to 600	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	300 to 600	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	600 to 1200	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	600 to 1200	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	1200+	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	1200+	

(1) Maximum working capacity (figure intended for information only - not contractually binding) - (2) Amount of raised dough at 60% hydration

## FLOOR STANDING VERTICAL CUTTER MIXERS



Mini Bowl

### R 8

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	8 L stainless steel bowl
Mini Bowl	-
<b>Blade</b>	2 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

### R 8 Ultra

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	8 L stainless steel bowl
Mini Bowl	✓
<b>Blade</b>	2 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

Choose your model:

R 8	Ref.	\$
208-240V/60/3	R8	8 556

R 8 Ultra	Ref.	\$
208-240V/60/3	R8U	9 319

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 8 all models		
Options	Ref.	\$
2 Blade Stainless Steel Smooth "S" blade assembly	27381	1 093
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly <b>Special Grinding - Pastry</b>	27383	1 119
2 Blade Stainless Steel Fine Serrated "S" Blade Assembly <b>Special Herbs &amp; Spices</b>	27385	1 119
Lid Assembly with seal	59319	706
Stainless Steel Bowl	59264	1 642
Robo-cart	R199	751



Option : Additional Mini Bowl and Accessories	Ref.	\$
3.5 L Stainless Steel Mini Bowl	59430	1 143
Stainless Steel 3.5 L Mini Bowl with complete Smooth "S" blade assembly	27374	1 654
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly - <b>Special Grinding - Pastry</b>	27107	602
2 Blade Stainless Steel Smooth "S" Blade Assembly	27106	583





## R 10

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	11.5 L stainless steel bowl
Mini Bowl	-
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

## R 10 Ultra

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	11.5 L stainless steel bowl
Mini Bowl	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

Choose your model:

R 10	Ref.	\$
208-240V/60/3	R10	9 959

R 10 Ultra	Ref.	\$
208-240V/60/3	R10U	10 723

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 10 all models		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	27382	1 525
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly <b>Special Grinding - Pastry</b>	27384	1 559
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly <b>Special Herbs &amp; Spices</b>	27386	1 656
Lid Assembly with seal	59319	706
Stainless Steel Bowl	59265	1 727
Robo-cart	R199	751



Option : Additional Mini Bowl and Accessories	Ref.	\$
4 L Stainless Steel Mini Bowl	59435	1 224
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	1 774
Coarse serrated blade	101801S	93
Smooth blade	101800S	85

BACK TO SUMMARY

## FLOOR STANDING VERTICAL CUTTER MIXERS



### R 15

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	15 L stainless steel bowl
Mini Bowl	-
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

### R 15 Ultra

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	15 L stainless steel bowl
Mini Bowl	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

Choose your model:

R 15	Ref.	\$
208-240V/60/3	R15	11 491

R 15 Ultra	Ref.	\$
208-240V/60/3	R15U	12 130

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 15 all models		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	1 685
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly <b>Special Grinding - Pastry</b>	57098	1 729
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly <b>Special Herbs &amp; Spices</b>	57099	1 729
Lid Assembly with seal	59362	730
Stainless Steel Bowl	59266	1 900



Option : Additional Mini Bowl and Accessories	Ref.	\$
4 L Stainless Steel Mini Bowl	59435	1 224
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	1 774
Coarse serrated blade	101801S	93
Smooth blade	101800S	85



## R 20

Induction motor	✓
Power	5.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	20 L stainless steel bowl
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>

Choose your model:

R 20	Ref.	\$
208-240V/60/3	R20	13 145

 Minimum Branch Circuit Protection Required : 30 Amp

R 20		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	1 685
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly <b>Special Grinding - Pastry</b>	57098	1 729
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly <b>Special Herbs &amp; Spices</b>	57099	1 729
Lid Assembly with seal	59362	730
Stainless Steel Bowl	59267	2 087



## FLOOR STANDING VERTICAL CUTTER MIXERS



### R 23 T

Induction motor	✓
Power	6 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel bowl
Lid wiper	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>
3 retractable wheels	✓

Choose your model:

R 23 T	Ref.	\$
208-240V/60/3	R23T	15 090

Minimum Branch Circuit Protection Required : 30 Amp

### R 30 T

Induction motor	✓
Power	7 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel bowl
Lid wiper	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>
3 retractable wheels	✓

R 30 T	Ref.	\$
208-240V/60/3	R30T	18 125

Minimum Branch Circuit Protection Required : 40 Amp

Choose your options:



Food tray cart

Options	R 23 T		R 30 T	
	Ref.	\$	Ref.	\$
3 coarse serrated blade assembly <b>Special Grinding - Pastry</b>	57070	1 620	57075	1 685
3 fine serrated blade assembly <b>Special Herbs &amp; Spices</b>	57072	1 683	57077	1 753
Additional 3 smooth straight blade assembly	57069	1 555	57074	1 621
Coarse serrated blade only	118294S	283	118286S	294
Fine serrated blade only	118292S	262	118241S	258
Smooth blade only	118217S	250	117950S	264
Stainless steel Cutter bowl only	59155	1 686	59132	2 033
Food tray cart	R198	704	R198	704



## R 45 T

Induction motor	✓
Power	13.5 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel bowl
Lid wiper	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>
3 retractable wheels	✓

### Choose your model:

R 45 T	Ref.	\$
208-240V/60/3	R45T	<b>21 884</b>

 Minimum Branch Circuit Protection Required : 60 Amp

## R 60 T

Induction motor	✓
Power	16 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel bowl
Lid wiper	✓
<b>Blade</b>	3 adjustable stainless steel smooth "S" blade assembly - <b>Included</b>
3 retractable wheels	✓

R 60 T	Ref.	\$
208-240V/60/3	R60T	<b>31 064</b>

 Minimum Branch Circuit Protection Required : 60 Amp

### Choose your options:



Food tray cart

Options	R 45 T		R 60 T	
	Ref.	\$	Ref.	\$
3 coarse serrated blade assembly <b>Special Grinding - Pastry</b>	57082	<b>1 746</b>	57092	<b>2 694</b>
3 fine serrated blade assembly <b>Special Herbs &amp; Spices</b>	57084	<b>1 826</b>	57095	<b>2 802</b>
Additional 3 smooth straight blade assembly	57081	<b>1 686</b>	57091	<b>2 593</b>
Coarse serrated blade only	118287S	<b>250</b>	118290S	<b>469</b>
Fine serrated blade only	118243S	<b>282</b>	118245S	<b>431</b>
Smooth blade only	117952S	<b>262</b>	117954S	<b>416</b>
Stainless steel Cutter bowl only	59142	<b>2 643</b>	59148	<b>3 562</b>
Food tray cart	R198	<b>704</b>	R198	<b>704</b>

# BLIXER®



## ACHIEVING TODAY'S BALANCED DIET!

The Blixer<sup>®</sup>, 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®

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

## INNOVATION

**BLIXER® ARM**  
For a more even consistency. Easy to remove and clean for perfect sanitation.

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

**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.

Standard speed of 3450 rpm for perfectly even consistency.

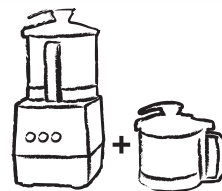


Fine serrated blade.



## WHY HAVE A SECOND PROCESSING BOWL?

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



1 bowl for cold preparations



1 bowl for hot preparations



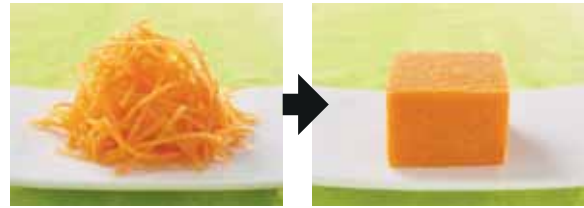




# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS



DUO OF RAW RED CABBAGE AND CELERIAC



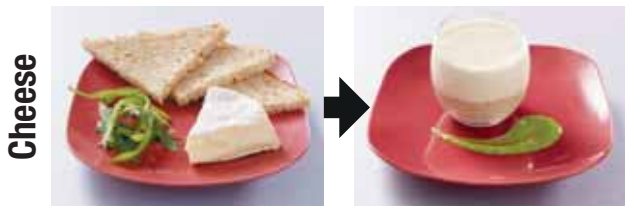
FRESHLY GRATED CARROTS



SALMON FILET AND CABBAGE



VEAL BLANQUETTE



CAMEMBERT AND WHOLEMEAL BREAD



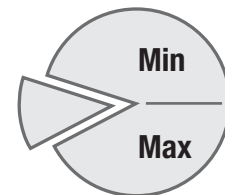
RAW GRANNY SMITH APPLE COMPOTE

## 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.



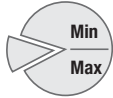
Dry grinding, special "powders" for dry and dehydrated foods



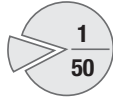
## TABLE-TOP BLIXER®

Number of  
200 g  
portions

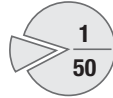
Quantities  
processed per  
operation



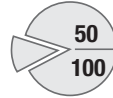
Single portion model



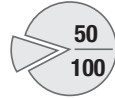
0.6 to 4.5 lbs



0.8 to 6.6 lbs



1.1 to 7.7 lbs



1.3 to 9.9 lbs

VARIABLE SPEED FROM 300 to 3600 rpm

**Blixer® 5 V.V.**

**Blixer® 7 V.V.**

5.9 L

7.5 L



• Single phase

• Single phase

2 SPEEDS 1800 and 3600 rpm

**Blixer® 5**

**Blixer® 7**

5.9 L

7.5 L



• 3 phase

• 3 phase

1 SPEED 3450 rpm

**Blixer® 2**

**Blixer® 3**

**Blixer® 4**

2.9 L

3.7 L

4.5 L



• Single phase

• Single phase

• Single phase



## Blixer® 2

## Blixer® 3

## Blixer® 4

Induction motor	✓	✓	✓
Power	1 HP	1.5 HP	1.5 HP
Voltage	Single phase 120 V	Single phase 120 V	Single phase 120 V
Speed	3450 rpm	3450 rpm	3450 rpm
Pulse	✓	✓	✓
Motor support	Composite	Composite	Composite
Bowl	2.9 L stainless steel bowl	3.7 L stainless steel bowl	4.5 L stainless steel bowl
Watertight lid	✓	✓	✓
Blixer® arm	✓	✓	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade - <b>Included</b>	Fine serrated stainless steel "S" blade - <b>Included</b>	Fine serrated stainless steel "S" blade - <b>Included</b>
Number of 200 g portions	Single portion	2-10	2-15

Choose your model:



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

Blixer® 2	Ref.	\$
120V/60/1	BLIXER2	<b>2 317</b>
120V/60/1	BLIXER2 + additional bowl assembly	<b>3 532</b>

Blixer® 3	Ref.	\$
120V/60/1	BLIXER3	<b>2 574</b>
120V/60/1	BLIXER3 + additional bowl assembly	<b>4 061</b>

Blixer® 4	Ref.	\$
120V/60/1	BLIXER4	<b>3 087</b>
120V/60/1	BLIXER4 + additional bowl assembly	<b>4 731</b>

Choose your options:

Options	Blixer® 2		Blixer® 3		Blixer® 4	
	Ref.	\$	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	27369	<b>1 215</b>	27337	<b>1 487</b>	27338	<b>1 644</b>
Fine serrated stainless steel "S" blade assembly	27370	<b>215</b>	27447	<b>215</b>	27449	<b>215</b>
Coarse serrated stainless steel "S" blade assembly	27371	<b>237</b>	27448	<b>237</b>	27450	<b>237</b>

[BACK TO SUMMARY](#)

## TABLE-TOP BLIXER®



### Blixer® 5

Induction motor	✓
Power	3 HP
Voltage	3-phase 208-240 V
Speed	1800 - 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b>
Number of 200 g portions	3 - 20

### Blixer® 5 V.V

	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b>
Number of 200 g portions	3 - 20

Choose your model:

Blixer® 5	Ref.	\$
208-240V/60/3	BLIXER5	<b>5 291</b>
208-240V/60/3	BLIXER5 + additional bowl assembly	<b>7 128</b>

Blixer® 5 V.V	Ref.	\$
120V/60/1	BLIXER5V	<b>5 731</b>
120V/60/1	BLIXER5V + additional bowl assembly	<b>7 568</b>

Choose your options:

Blixer® 5 all models		
Options	Ref.	\$
5.9 L Stainless steel bowl assembly	27322	<b>1 837</b>
Fine serrated stainless steel "S" blade assembly	27310	<b>462</b>
Coarse serrated stainless steel "S" blade assembly	27311	<b>462</b>
Robo-cart	R199	<b>751</b>

**NEW**



## Blixer® 7

Induction motor	✓
Power	3 HP
Voltage	3-phase 208-240 V
Speed	1800 - 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b>
Number of 200 g portions	3 - 20

**NEW**



## Blixer® 7 V.V

	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b>
Number of 200 g portions	3 - 20

Choose your model:



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

Blixer® 7	Ref.	\$
208-240V/60/3	BLIXER7	<b>5 621</b>
208-240V/60/3	BLIXER7 + additional bowl assembly	<b>7 766</b>

Blixer® 7 V.V	Ref.	\$
120V/60/1	BLIXER7VV	<b>6 061</b>
120V/60/1	BLIXER7VV + additional bowl assembly	<b>8 206</b>

Choose your options:

Blixer® 7 all models		
Options	Ref.	\$
7.5 L Stainless steel bowl assembly	27323	<b>2 145</b>
Fine serrated blade knife	27316	<b>561</b>
Serrated blade knife	27317	<b>561</b>
Fine serrated stainless steel "S" blade assembly	27313	<b>770</b>
Coarse serrated stainless steel "S" blade assembly	27314	<b>792</b>
Robo-cart	R199	<b>751</b>

[BACK TO SUMMARY](#)

# 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.

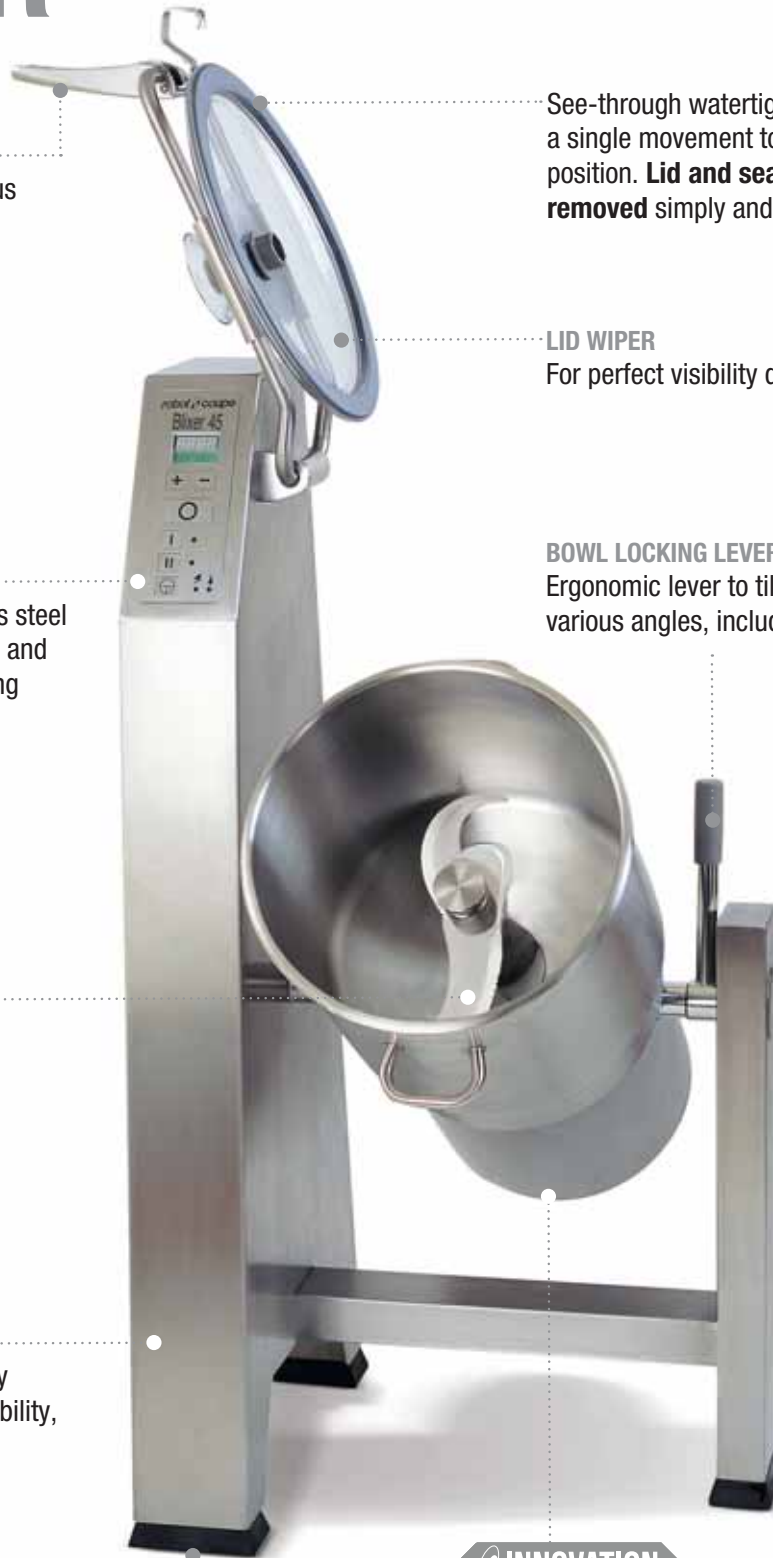
## INNOVATION

### 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

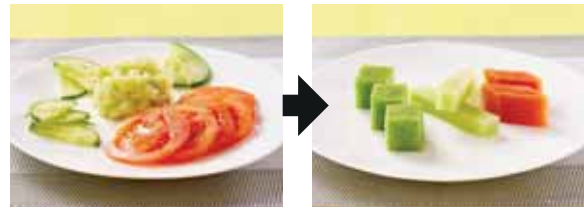
**Tiltable, removable bowl**, a Robot Coupe exclusivity. **Capacity:** 23, 28, 45 or 60 liters, depending on the model.



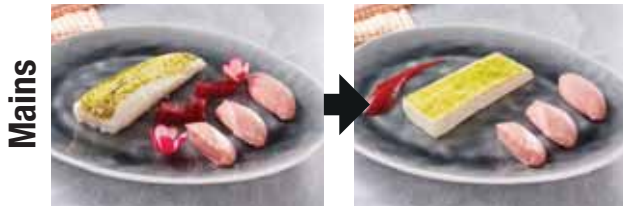
# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS



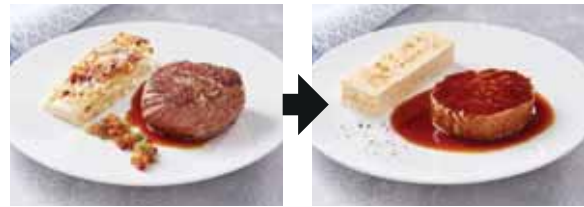
DUO OF RAW RED CABBAGE AND TURNIP



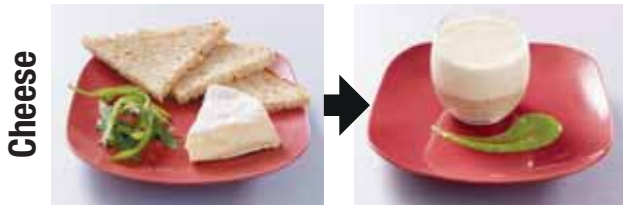
CUCUMBER AND TOMATO VARIATION



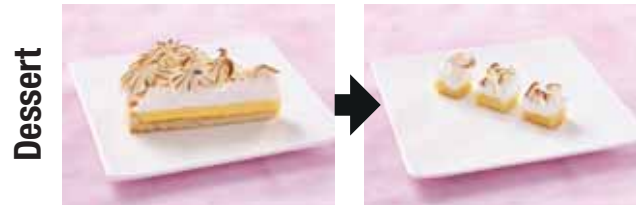
WHITE FISH AND RADISH QUENELLES



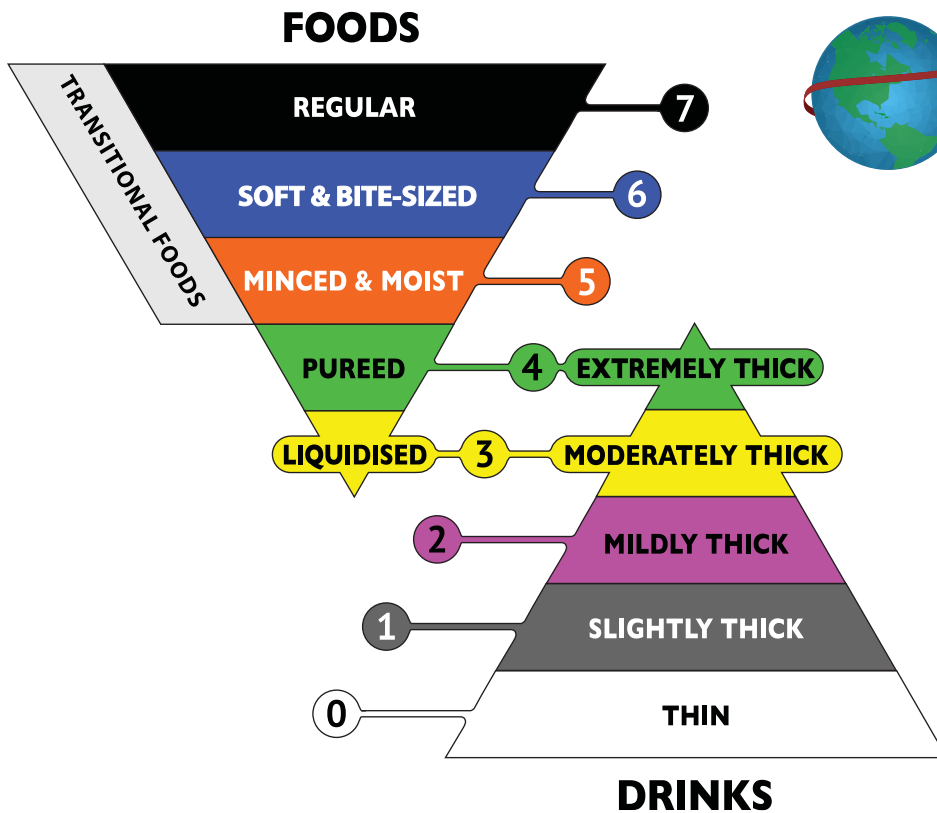
STEAK AND POTATO GRATIN



CHEESE AND BREAD



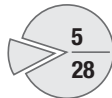
LEMON TART



For more information visit <http://iddsi.org>

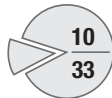
# FLOOR-STANDING BLIXER®

Number of  
200 g  
portions

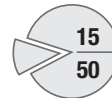


Quantities  
processed per  
operation

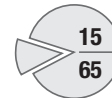
2 to 11 lbs



4 to 13 lbs



7 to 22 lbs



7 to 29 lbs

2 SPEEDS 1800 to 3600 rpm

## Blixer® 8

8 L



• 3 phase

## Blixer® 10

11.5 L



• 3 phase

## Blixer® 15

15 L



• 3 phase

## Blixer® 20

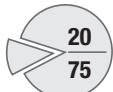
20 L



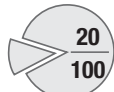
• 3 phase

Find all our table-top models on page 104

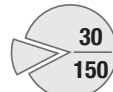




9 to 33 lbs



9 to 44 lbs



13 to 66 lbs



13 to 99 lbs

2 SPEEDS 1800 to 3600 rpm

### Blixer® 23

23 L



• 3 phase

### Blixer® 30

28 L



• 3 phase

### Blixer® 45

45 L



• 3 phase

### Blixer® 60

60 L



• 3 phase

## PERFORMANCE RATES

Models	Quantities processed (lbs)			Number of 200 g portions
	Bowl capacity (liters)	Min	Max	
Blixer 8	8	2	11	5 to 28
Blixer 10	11.5	4.4	13.2	10 to 33
Blixer 15	15	6.6	22	15 to 50
Blixer 20	20	6.6	28.6	15 to 65
Blixer 23	23	8.8	33	20 to 75
Blixer 30	28	8.8	44	20 to 100
Blixer 45	45	13.2	66	30 to 150
Blixer 60	60	13.2	99	30 to 225

## FLOOR-STANDING BLIXER®



### Blixer® 8

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	8 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	5 - 28



### Blixer® 10

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	11.5 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blades - <b>Included</b>
Number of 200 g portions	10 - 33

Choose your model:

Blixer® 8	Ref.	\$
208-240V/60/3	BLIXER8	9 062

Blixer® 10	Ref.	\$
208-240V/60/3	BLIXER10	10 471

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:

Options	Blixer® 8		Blixer® 10	
	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	59264	1 642	59265	1 727
2 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	27377	1 125	-	-
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	-	-	27378	1 559
Lid Assembly with seal	59319	706	59319	706



## Blixer® 15

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	15 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	15 - 50

Choose your model:

Blixer® 15	Ref.	\$
208-240V/60/3	BLIXER15	<b>12 005</b>

 Minimum Branch Circuit Protection Required : 20 Amp



## Blixer® 20

Induction motor	✓
Power	5.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	20 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	15 - 65

Blixer® 20	Ref.	\$
208-240V/60/3	BLIXER20	<b>13 931</b>

 Minimum Branch Circuit Protection Required : 30 Amp

Choose your options:

Options	Blixer® 15		Blixer® 20	
	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	59266	<b>1 900</b>	59267	<b>2 087</b>
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	57102	<b>1 729</b>	57102	<b>1 729</b>
Lid Assembly with seal	59362	<b>730</b>	59362	<b>730</b>

# FLOOR-STANDING BLIXER®



## Blixer® 23

Induction motor	✓
Power	6 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	20-75

Choose your model:

Blixer® 23	Ref.	\$
208-240V/60/3	BLIXER23	15 847

 Minimum Branch Circuit Protection Required : 30 Amp

## Blixer® 30

Induction motor	✓
Power	7 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	20-100

Blixer® 30	Ref.	\$
208-240V/60/3	BLIXER30	19 034

 Minimum Branch Circuit Protection Required : 40 Amp

Choose your options:

Options	Blixer® 23		Blixer® 30	
	Ref.	\$	Ref.	\$
Fine serrated steel "S" Blade	57071	1 428	57076	1 447
Stainless steel bowl assembly	59155	1 686	59132	2 033
Robo-cart	R198	704	R198	704



## Blixer® 45

Induction motor	✓
Power	13.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	30-150

Choose your model:

Blixer® 45	Ref.	\$
208-240V/60/3	BLIXER45	<b>24 039</b>



Minimum Branch Circuit Protection Required : 60 Amp

## Blixer® 60

Induction motor	✓
Power	16 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	30-225

Blixer® 60	Ref.	\$
208-240V/60/3	BLIXER60	<b>32 629</b>



Minimum Branch Circuit Protection Required : 60 Amp

Choose your options:

Options	Blixer® 45		Blixer® 60	
	Ref.	\$	Ref.	\$
Fine serrated steel "S" Blade	57083	<b>2 378</b>	57093	<b>2 527</b>
Stainless steel bowl assembly	59142	<b>2 643</b>	59148	<b>3 562</b>
Robo-cart	R198	<b>704</b>	R198	<b>704</b>

# IMMERSION BLENDERS



## FIVE PRODUCT RANGES AT THE FOREFRONT OF INNOVATION

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



# IMMERSION BLENDERS

## 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 power motor: **+20%** for greater efficiency.  
Increased performance to **optimize blending time.**

## LONG SERVICE LIFE

Stainless steel motor base for intensive use.



## ERGONOMICS

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

## TUBE

All stainless steel.



**New EasyGrip removable handle** for MP 550 and MP 600. The machine's weight is distributed better making it even easier to use!

## INNOVATION



## CLEANING

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

## AFTER SALES SERVICE: DETACHABLE POWER CORD\*

- 1 The new patented "EasyPlug" system** means that the power cord can be easily replaced by the customer or the end-user.
- 2 Run Indicator light** : Indicates the machine is in use.



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





**SOUPS**



**SAUCES**



**COULIS**



**EMULSIONS**



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

# IMMERSION BLENDERS

## MINI

**Mini MP**  
See page 125



<b>240 W</b> Mini MP 160 V.V.	<b>270 W</b> Mini MP 190 V.V.	<b>290 W</b> Mini MP 240 V.V.
-------------------------------------	-------------------------------------	-------------------------------------

For small preparations

## COMPACT

**CMP**  
See page 127



<b>310 W</b> CMP 250 V.V.	<b>400 W</b> CMP 400 V.V.
---------------------------------	---------------------------------

15 liters    73 liters

For restaurants & cafés

## LARGE

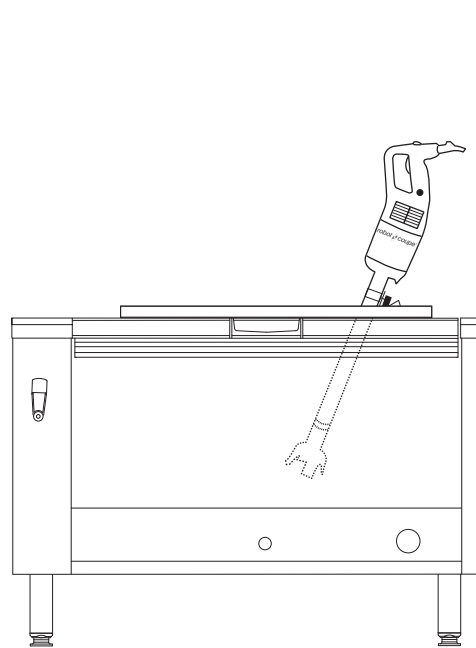
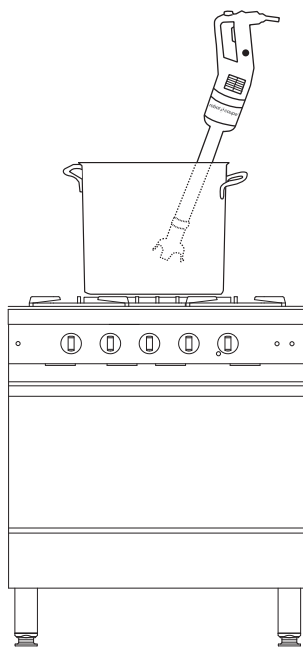
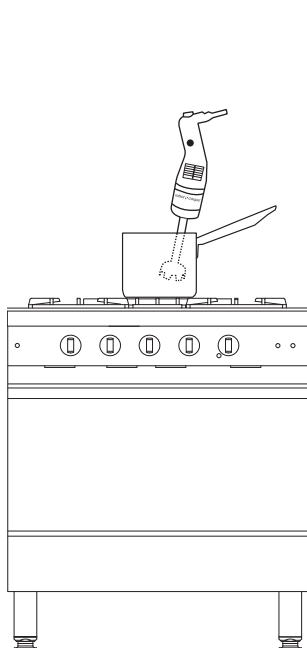
**MP**  
See page 129



<b>660 W</b> MP 350	<b>720 W</b> MP 450	<b>840 W</b> MP 550	<b>920 W</b> MP 600	<b>1000 W</b> MP 800
------------------------	------------------------	------------------------	------------------------	-------------------------

50 liters    100 liters    200 liters    300 liters    400 liters

For intensive use  
Institutions and caterers



## COMBI

### MINI MP - CMP - MP - MP FW

See page 133



**270 W**  
Mini MP  
190 Combi



**290 W**  
Mini MP  
240 Combi



**310 W**  
CMP 250  
Combi

15 liters



**660 W**  
MP 350  
Combi

50 liters



**720 W**  
MP 450  
Combi

100 liters



**720 W**  
MP 450 FW

100 liters



**720 W**  
MP 450 XL  
FW

100 liters

For small  
preparations

For restaurants  
& cafés

For intensive use  
Institutions and caterers

## CLEANING

Blade and bell easy to remove.



IMMERSION  
BLENDERS



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

BACK TO SUMMARY



# MINI PRODUCT RANGE

**Minimum size, maximum performance!**

For sauces, emulsions and small preparations.



**VARIABLE SPEED BUTTON**  
Easy to see and adjust.

**HANDLE DESIGN**  
for easy grip and **effortless use.**



**Detachable stainless steel blade and shaft** for perfect sanitation.



**Blade designed for optimum blending.**



**STAINLESS STEEL MOTOR HOUSING**  
To make the immersion blender 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.

Power	240 W	270 W	290 W
Voltage	Single Phase - 120 V	Single Phase - 120 V	Single Phase - 120 V
Speed	2000 to 12500 rpm	2000 to 12500 rpm	2000 to 12500 rpm
Blade, bell and shaft	7" length	8" length	10" length
Detachable stainless steel blade	✓	✓	✓
Detachable bell	No	✓	✓
Detachable tube	✓	✓	✓
Dimensions	18 1/3" x 3"	20 1/5" x 3"	22 1/3" x 3"
Weight	5 lbs	5 lbs	5 lbs
<b>Accessories</b>	Aeromix stainless steel <b>Included</b> Wall support - <b>Included</b>	Aeromix stainless steel <b>Included</b> Wall support - <b>Included</b>	Aeromix stainless steel <b>Included</b> Wall support - <b>Included</b>

Choose your model:

Mini MP 160 V.V.	Ref.	\$	Mini MP 190 V.V.	Ref.	\$	Mini MP 240 V.V.	Ref.	\$
120V/60/1	MMP160VV	395	120V/60/1	MMP190VV	437	120V/60/1	MMP240VV	508



Scan the QR-Code to see the immersion blenders in action.

Choose your options:

Options	Mini MP 160 V.V.		Mini MP 190 V.V.		Mini MP 240 V.V.	
	Ref.	\$	Ref.	\$	Ref.	\$
Bell Cover assembly with removable stainless steel blade	89101	272	89053	247	89053	247
Blade assembly tool	89058	50	89058	50	89058	50
Wall rack for Immersion Blenders	89614	53	89614	53	89614	53



**Whisk function**  
**Mini MP 190 Combi**  
See page 133



**Whisk function**  
**Mini MP 240 Combi**  
See page 133



# 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.

### LONG SERVICE LIFE

Stainless steel motor base for intensive use.



### COMFORT

**Variable speed** for greater flexibility when making sophisticated preparations.



### ERGONOMICS

Light, compact, easy-to-handle appliance.

**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

- 1 The new patented "EasyPlug" system** means that the power cord can be easily replaced by the customer or the end-user.
- 2 Run Indicator light** : Indicates the machine is in use.





## CMP 250 V.V.

## CMP 400 V.V.

Power	310 W
Voltage	Single Phase - 120 V
Speed	5000 to 10000 rpm with automatic speed regulating system
Blade, bell and shaft	10" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
EasyPlug	✓
Dimensions	26" × 3 9/16"
Weight	11 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Power	420 W
Voltage	Single Phase - 120 V
Speed	5000 to 10000 rpm with automatic speed regulating system
Blade, bell and shaft	16" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
EasyPlug	✓
Dimensions	30" × 3 9/16"
Weight	13 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



Scan the QR-Code to see the immersion blenders in action.

CMP 250 V.V.	Ref.	\$
120V/60/1	CMP250VV	<b>649</b>

CMP 400 V.V.	Ref.	\$
120V/60/1	CMP400VV	<b>855</b>

Choose your options:

Options	CMP All models	
	Ref.	\$
Bell Cover assembly with removable stainless steel blade	89678	<b>322</b>
Blade assembly tool	89662	<b>41</b>
Wall rack for Immersion Blenders	89629	<b>53</b>



**Whisk function**

**CMP 250 Combi**

See page 133

## IMMERSION BLENDERS

# MP 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 power motor: **+20%** for greater efficiency.  
Increased performance to **optimize blending time.**

### LONG SERVICE LIFE

Stainless steel motor base for intensive use.



### ERGONOMICS

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

### INNOVATION



### CLEANING

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

### TUBE

All stainless steel.

### NEW

### New EasyGrip

**removable handle** for MP 550 and MP 600. The machine's weight is distributed better making it even easier to use!



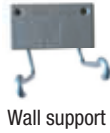
## AFTER SALES SERVICE: DETACHABLE POWER CORD\*

- 1 **The new patented "EasyPlug" system** means that the power cord can be easily replaced by the customer or the end-user.
- 2 **Run Indicator light** : Indicates the machine is in use.



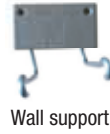
\*On the following models: MP 350, MP 350 V.V, MP 450, MP 450 V.V, MP 550, MP 600, MP 800, MP 350 Combi, MP 450 Combi, MP 450 FW, MP 450 XL FW.





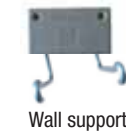
## MP 350

Power	1 HP / 660 W
Voltage	Single Phase - 120 V
Speed	12000 rpm
Blade, bell and shaft	14" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Second handle	No
Electronic Booster System (EBS)	✓
Dimensions	30 7/8" x 5"
Weight	15 lbs
<b>Accessories</b>	Wall support - <b>Included</b>



## MP 450

Power	1.1 HP / 720 W
Voltage	Single Phase - 120 V
Speed	12000 rpm
Blade, bell and shaft	18" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Second handle	No
Electronic Booster System (EBS)	✓
Dimensions	34 3/4" x 5"
Weight	15 lbs
<b>Accessories</b>	Wall support - <b>Included</b>



## MP 550

Power	1.2 HP / 840 W
Voltage	Single Phase - 120 V
Speed	12000 rpm
Blade, bell and shaft	21" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Second handle	Removable <b>EasyGrip</b> handle
Electronic Booster System (EBS)	✓
Dimensions	36 7/16" x 5"
Weight	16 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:

MP 350	Ref.	\$
120V/60/1	MP350	<b>843</b>

MP 450	Ref.	\$
120V/60/1	MP450	<b>1 005</b>

MP 550	Ref.	\$
120V/60/1	MP550	<b>1 516</b>



Scan the QR-Code to see the immersion blenders in action.

Choose your options:

Options	MP 350		MP 450		MP 550	
	Ref.	\$	Ref.	\$	Ref.	\$
Bell Cover assembly with removable stainless steel blade	39335	<b>292</b>	39335	<b>292</b>	39455	<b>293</b>
Blade assembly tool	89662	<b>41</b>	89662	<b>41</b>	89662	<b>41</b>
Wall rack for Immersion Blenders	89629	<b>53</b>	89629	<b>53</b>	89629	<b>53</b>

# IMMERSION BLENDERS



## MP 600

Power	1.5 HP / 920 W
Voltage	Single Phase - 120 V
Speed	12000 rpm
Blade, bell and shaft	24" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Second handle	Removable <b>EasyGrip</b> handle
Electronic Booster System (EBS)	✓
Dimensions	38" x 5"
Weight	17 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



Scan the QR-Code to see the immersion blenders in action.

Choose your options:

MP 600	Ref.	\$
120V/60/1	MP600	1 932



## MP 800

Power	1.6 HP / 1000 W
Voltage	Single Phase - 120 V
Speed	12000 rpm
Blade, bell and shaft	29" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Second handle	Integrated stainless steel handle
Electronic Booster System (EBS)	✓
Dimensions	44.5" x 5"
Weight	21 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

MP 800	Ref.	\$
120V/60/1	MP800	2 350

Options	MP 600		MP 800	
	Ref.	\$	Ref.	\$
Bell cover assembly with removable stainless steel cutting blade	89241	328	89241	328
Blade assembly tool	89662	41	89662	41
Wall rack for Immersion Blenders for Non Combi Models	89629	53	89629	53
Wall rack for Immersion Blenders	-	-	89007	53



## MP 350 V.V.

Power	1 H / 660 W
Voltage	Single Phase - 120 V
Speed	3000 to 10000 rpm
Blade, bell and shaft	14" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Electronic Booster System (EBS)	✓
Dimensions	30 7/8" x 5"
Weight	15 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

## MP 450 V.V.

Power	1.1 HP / 720 W
Voltage	Single Phase - 120 V
Speed	3000 to 10000 rpm
Blade, bell and shaft	18" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	No
Electronic Booster System (EBS)	✓
Dimensions	34 3/4" x 5"
Weight	15 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



Scan the QR-Code to see the immersion blenders in action.

MP 350 V.V.	Ref.	\$
120V/60/1	MP350VW	954

MP 450 V.V.	Ref.	\$
120V/60/1	MP450VW	1 093

Choose your options:

Options	MP 350 V.V.		MP 450 V.V.	
	Ref.	\$	Ref.	\$
Bell Cover assembly with removable stainless steel blade	39335	292	39335	292
Blade assembly tool	89662	41	89662	41
Wall rack for Immersion Blenders	89629	53	89629	53

## IMMERSION BLENDERS

# COMBI PRODUCT RANGE

The Robot Coupe whisk attachment available for Mini MP Combi, CMP Combi, MP Combi 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.

## EMULSIFY



## MIX



Pancake batter, tomato pulp, seasoning, etc.

## SEPARATING



Semolina, rice, wheat, quinoa, etc.

## BEAT



Egg whites, chocolate mousse, whipped cream, etc.

## KNEAD/MASH



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

**Overmolded whisks** to ensure perfect sanitation.

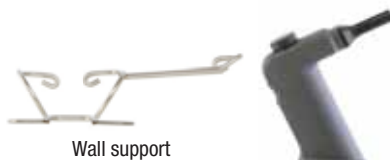
### ERGONOMIC

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



## MMP 190 V.V. Combi

Power	270 W
Voltage	Single Phase - 120 V
Speed	2000 to 12500 rpm (mixer attachment) 350 to 1560 rpm (whisk attachment)
Blade, bell and shaft	8" length
Wisk	7" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	✓
Metal wisk box	✓
EasyPlug	No
Dimensions	20 1/5" x 3"
Weight	7 lbs
<b>Accessories</b>	Aeromix stainless steel - <b>Included</b> Wall support - <b>Included</b>



## MMP 240 V.V. Combi

Power	290 W
Voltage	Single Phase - 120 V
Speed	2000 to 12500 rpm (mixer attachment) 350 to 1560 rpm (whisk attachment)
Blade, bell and shaft	10" length
Wisk	7" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	✓
Metal wisk box	✓
EasyPlug	No
Dimensions	20 1/5" x 3"
Weight	7 lbs
<b>Accessories</b>	Aeromix stainless steel - <b>Included</b> Wall support - <b>Included</b>



## CMP 250 Combi

Power	310 W
Voltage	Single Phase - 120 V
Speed	2300 to 10000 rpm (mixer attachment) from 500 to 1800 rpm (whisk attachment)
Blade, bell and shaft	10" length
Wisk	8" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	✓
Metal wisk box	✓
EasyPlug	✓
Dimensions	29 15/16" - 3 9/16"
Weight	13 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:

MMP 190 V.V. Combi	Ref.	\$
120V/60/1	MMP-190COMBI	681

MMP 240 V.V. Combi	Ref.	\$
120V/60/1	MMP-240COMBI	762

CMP 250 Combi	Ref.	\$
120V/60/1	CMP-250COMBI	1 197



Scan the QR-Code to see the immersion blenders in action.

Choose your options:

Options	MMP 190 V.V. Combi		MMP 240 V.V. Combi		CMP 250 Combi	
	Ref.	\$	Ref.	\$	Ref.	\$
Whisk Attachment	27334	266	27334	266	-	-
Whisk Assembly	-	-	-	-	89649	187
Wall rack	-	-	-	-	89630	52

## IMMERSION BLENDERS



### MP 350 Combi

Power	1 HP / 660 watts
Voltage	Single Phase - 120 V
Speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, bell and shaft	14" length
Wisk	10" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	✓
Metal wisk box	✓
Electronic Booster System (EBS)	✓
Dimensions	30 7/8" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)
Weight	18 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

### MP 450 Combi

Power	1.1 HP / 720 watts
Voltage	Single Phase - 120 V
Speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, bell and shaft	18" length
Wisk	10" length
Detachable stainless steel blade	✓
Detachable bell	✓
Detachable tube	✓
Metal wisk box	✓
Electronic Booster System (EBS)	✓
Dimensions	34 3/4" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)
Weight	19 lbs
<b>Accessories</b>	Wall support - <b>Included</b>

Choose your model:



Scan the QR-Code to see the immersion blenders in action.

MP 350 Combi	Ref.	\$
120V/60/1	MP350COMBI	1 459

MP 450 Combi	Ref.	\$
120V/60/1	MP450COMBI	1 653

Choose your options:

Options	MP 350 Combi		MP 450 Combi	
	Ref.	\$	Ref.	\$
Whisk Assembly	89553	229	89553	229
Wall rack	89630	52	89630	52
Mixing Tool	27355	1 130	27355	1 130



Wall support



Wall support



## MP 450 FW

## MP 450 XL FW

Power	1.1 HP / 720 watts
Voltage	Single Phase - 120 V
Speed	250 to 1500 rpm
Wisk	10" length
Metal wisk box	✓
EasyPlug	✓
Electronic Booster System (EBS)	✓
Dimensions	31 3/4" - 5"
Weight	15 lbs

Power	1.1 HP / 720 watts
Voltage	Single Phase - 120 V
Speed	150 to 510 rpm
Wisk	27" length
Metal wisk box	✓
EasyPlug	✓
Electronic Booster System (EBS)	✓
Dimensions	47 1/2", diameter 6 15/16"
Weight	20 lbs

**Accessories** Wall support - **Included**

**Accessories** Wall support - **Included**

Choose your model:

MP 450 FW	Ref.	\$
120V/60/1	MP450FW	1 273

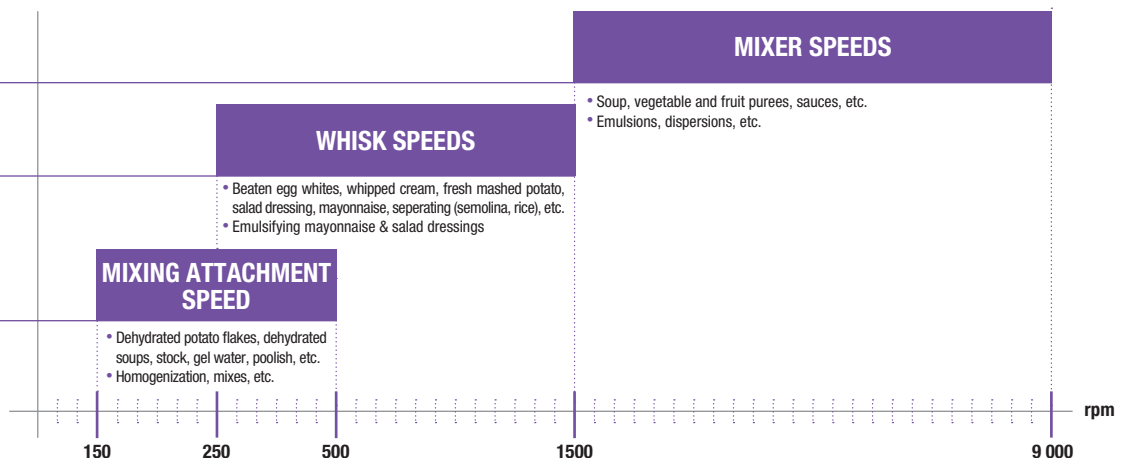
MP 450 XL FW	Ref.	\$
120V/60/1	MP450XLFW	1 702



Scan the QR-Code to see the immersion blenders in action.

Choose your options:

	MP 450 FW	MP 450 XL FW		
<b>Options</b>	<b>Ref.</b>	<b>\$</b>	<b>Ref.</b>	<b>\$</b>
Whisk Assembly/Mixing Tool	89553	229	27355	1 130



[BACK TO SUMMARY](#)

# AUTOMATIC JUICE EXTRACTORS





A top-down view of fresh produce and their corresponding juices. At the top left is a single red apple. Below it is a glass of apple juice with a thick layer of white foam. To the right is a glass of bright orange juice with a white and green striped straw. At the bottom left are two whole carrots, and next to them is a glass of carrot juice with a white and green striped straw.

## 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.

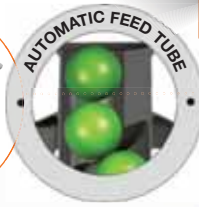
Quick, efficient and heavy duty with a fast ROI, they provide the ideal solution for making large quantities of ultra-fresh fruit and vegetable juices.

# 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 (8 ounces) 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 Pitcher / Blender bowl
- 2 Served by the glass



## NEW

### **DRIP TRAY**

**Large capacity** so the worktop is always clean.



## NEW

### **SLOPING BASE**

For optimum flow of juice.

### **MOTOR**

- 1.3 HP 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 7.5 Liter 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**

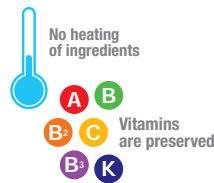
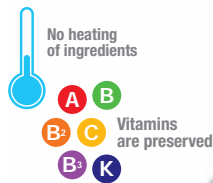
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



### **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	✓
Power	1 HP
Constant velocity	3450 rpm
Voltage	Single Phase 120 V
Output up to	120 L/h
Bowl	Stainless steel
Hopper	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	155 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Pitcher	✓
Blender bowl	-
No-splash spout	✓ - 1 size
Inclined base	-
Automatic pulp ejection	✓
Translucent pulp container	6.5 L
Continuous pulp ejection chute	-

Choose your model:

J 80	Ref.	\$
120V/60/1	J80	2 231

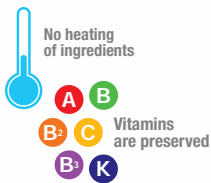
Choose your options:

Options	J 80		J 80 Buffet	
	Ref.	\$	Ref.	\$
Basket assembly	39910	288	39910	288
2.5 mm Grating disc	39911	87	39911	87
Short spout	39916	18	39916	18
Long spout	-	-	49226	20
Base assembly	-	-	49230	362

### J 80 Buffet

Induction motor	✓
Power	1 HP
Constant velocity	3450 rpm
Voltage	Single Phase 120 V
Output up to	120 L/h
Bowl	Stainless steel
Hopper	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	177 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Pitcher	✓
Blender bowl	-
No-splash spout	✓ - 2 sizes
Inclined base	✓ - Big capacity
Automatic pulp ejection	✓
Translucent pulp container	6.5 L
Continuous pulp ejection chute	-

J 80 Buffet	Ref.	\$
120V/60/1	J80 BUFFET	2 577



## J 100

Induction motor	✓
Power	1.3 HP
Constant velocity	3450 rpm
Voltage	Single Phase 120 V
Output up to	160 L/h
Bowl	Stainless steel
Hopper	✓ - <b>Automatic</b> Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel - <b>For intensive use</b>
Useful height under spout	251 mm
<b>TYPE OF SERVICE:</b> Glass	✓
Pitcher	✓
Blender bowl	✓
No-splash spout	✓ - <b>2 sizes</b>
Inclined base	✓ - <b>Big capacity</b>
Automatic pulp ejection	✓
Translucent pulp container	7.5 L
Continuous pulp ejection chute	✓

Choose your model:

J 100	Ref.	\$
120V/60/1	J100	2 922

Choose your options:



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

J 100		
Options	Ref.	\$
Basket assembly	49057	323
2.5 mm Grating disc	49048	130
Short spout	39916	18
Long spout	49226	20
Base assembly	49230	362



# 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, fibers and shells without grinding them. The continuous feed system makes it easy to use and a great time saver, especially for homemade dishes.



### HOPPER

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

### PERFORATED BASKET

The products fall inside the basket where they are centrifuged.

### PADDLES

System of paddles rotating at 1725 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, fibers, etc.

**AUTOMATIC SIEVES**



**1 mm (1/32")**  
(Standard)



**TOMATO, PEPPERS,  
APPLE COMPOTE, etc.**



**FISH AND SHELLFISH SOUP**



**2 mm (5/64")**



**OLIVES**



**CHERRIES, PLUMS, etc.**



**3 mm (1/8")**



**BERRIES, CHESTNUTS, etc.**



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



**0.5 mm (1/64")**  
To filter fibers and very fine impurities. Used in addition to the 1 mm perforated basket.

**For more applications, contact your local Robot Coupe Representative.**





## C 80

Induction Motor	✓
Power	3 / 4 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Output up to	60 kg/h
Continuous feed	✓
Continuous waste ejection	✓
Motor support	Stainless steel
Bowl	Stainless steel
Feet	-
Hopper	Stainless steel
Table-top model	✓
Floor-standing model	-
<b>Perforated basket</b>	1 mm perforated basket - <b>Included</b>

## C 120 / C 120 A

Induction Motor	✓
Power	1 HP
Voltage	Single Phase 120 V or 3 phase 220 V
Speed	1725 rpm
Output up to	120 kg/h
Continuous feed	✓
Continuous waste ejection	✓
Motor support	Stainless steel
Bowl	Stainless steel
Feet	Stainless steel
Hopper	Stainless steel
Table-top model	-
Floor-standing model	✓
<b>Perforated basket</b>	1 mm perforated basket - <b>Included</b>

### Choose your model:



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

C 80	Ref.	\$
120V/60/1	C80	<b>4 150</b>

C 120	Ref.	\$
120V/60/1	C120	<b>8 288</b>
220V/60/3	C120A	<b>9 070</b>

### Choose your options:

Options	C 80		C 120	
	Ref.	\$	Ref.	\$
Perforated basket 0.5 mm (1/64")	57009	<b>753</b>	57211	<b>1 110</b>
Perforated basket 1 mm (1/32")	57007	<b>525</b>	57145	<b>451</b>
Perforated basket 2 mm (5/64")	-	-	57019	<b>702</b>
Perforated basket 3 mm (1/8")	57008	<b>579</b>	57156	<b>451</b>
Additional rubber scraper	100327	<b>26</b>	100702S	<b>79</b>

## NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R502N	3 HP	L15-20P
	R502	1.2 HP	L15-20P
	R602N	3 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

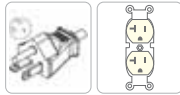
# TECHNICAL DATA

## FOOD PROCESSORS

### Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	CUTTER FUNCTION				VEG PREP FUNCTION				BOX			Shipping Weight (Lbs)	
					W	D	H	H (extended)	W	D	H	H (extended)	W	D	H		Cube
R101P - 120V/60/1	3/4 HP	•	•	5-15P	11"	8 11/16"	19"	-	-	-	-	15.5"	11.75"	20.5"	2.16	24	
R101PPLUS - 120V/60/1	3/4 HP	•	•	5-15P	11"	8 11/16"	19"	-	-	-	-	15.5"	11.75"	20.5"	2.16	25	
R2N - 120V/60/1	1 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2NCLR - 120V/60/1	1 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2U - 120V/60/1	1 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2DICE - 120V/60/1	2 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2CLR DICE - 120V/60/1	2 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2UDICE - 120V/60/1	2 HP	•	•	5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	44
R301 - 120V/60/1	1.5 HP	•	•	5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	34
R301U - 120V/60/1	1.5 HP	•	•	5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.70	36
R301DICE - 120V/60/1	2 HP	•	•	5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R301UDICE - 120V/60/1	2 HP	•	•	5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R401 - 120V/60/1	1.5 HP	•	•	5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	46
R402A - 120V/60/1	2 HP	•	•	5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	49
R502 - 208-240V/60/3	1.2 HP	•	•	L15-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	15.39"	19.41"	25.59"	5.99	79
R502VV - 120V/60/1	2 HP	• (1)	•	5-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	15.39"	19.41"	25.59"	5.99	79
R702 - 208-240V/60/3	2.4 HP	•	•	L15-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	15.39"	19.41"	25.59"	5.99	83
R702VV - 120V/60/1	2 HP	• (1)	•	5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	15.39"	19.41"	25.59"	5.99	83
R752VV - 120V/60/1	2 HP	• (1)	•	5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	28 1/16"	34 7/8"	15.39"	19.41"	25.59"	5.99	83

(1) Requires 20 Amp plug



## VEGETABLE PREPARATION MACHINES

### Dimensions (mm)

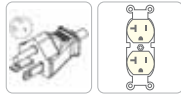
Reference	Power	1 Phase	3 Phase	NEMA #	MACHINE			BOX				Shipping Weight (Lbs)
					W	D	H	W	D	H	Cube	
CL40 - 120V/60/1	1 HP	•	•	5-15P	15 3/4"	15"	24"	15.5"	15"	23.75"	3.20	40
CL50E - 120V/60/1	1.5 HP	•	•	5-15P	14 3/4"	13 1/2"	23 7/16"	15.25"	15.25"	25"	3.36	47
CL50EULTRA - 120V/60/1	1.5 HP	•	•	5-15P	14 3/4"	13 1/2"	23 7/16"	16"	16"	36"	5.33	49
CL50GOURMET - 120V/60/1	1.5 HP	•	•	5-15P	12"	14"	23.5"	15.25"	15.25"	25"	3.36	51
CL52E - 120V/60/1	2 HP	•	•	5-15P	14 3/16"	13 3/8"	27 3/16"	15"	15.75"	31"	4.24	62
CL55WS - 120V/60/1	2.5 HP	•	•	5-15P	19 5/16"	15 9/16"	38 15/16"	60"	44"	72"	-	135
CL55E2HEAD - 120V/60/1	2.5 HP	•	•	5-15P	19 5/16"	15 9/16"	38 15/16"	22"	15.75"	20.25"	4.06	110
CL55E - 120V/60/1	2.5 HP	•	•	5-15P	20"	15 9/16"	49 3/16"	22"	15.75"	20.25"	4.06	95
CL60WS - 208-240V/60/3	3 HP	•	•	15-20P	18"	30"	53"	60"	44"	72"	110	255
CL60E2HEAD - 208-240V/60/3	3 HP	•	•	15-20P	18"	30"	53"	44"	31.5"	40.5"	32.48	187
CL60E - 208-240V/60/3	3 HP	•	•	15-20P	16"	24"	45"	44"	31.5"	40.5"	32.48	152


# TECHNICAL DATA

CUTTER MIXERS				Dimensions (mm)								
Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX				Shipping Weight (Lbs)
					W	D	H	W	D	H	Cube	
R2B - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	25
R2BCLR - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	25
R2UB - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	30
R301UB - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 15/16"	1511/16"	15.5"	12"	20"	2.15	23
R401B - 120V/60/1	1.5 HP	•		5-15P	9"	12"	17 1/2"	15.5"	11.75"	20"	2.11	32
R5VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	21 1/4"	15,39"	19,41"	25,59"	5.99	55
R7VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	227/16"	15,39"	19,41"	25,59"	5.99	77
R8 - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	100
R8U - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	105
R10 - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	155
R10U - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	160
R15 - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	132
R15U - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	147
R20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	29 15/16"	30"	19"	35.5"	11.71	194
R23T - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	296
R30T - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	310
R45T - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.75"	27"	61"	36.93	420
R60T - 208-240V/60/3	16 HP		•	15-50P	30 7/8"	25 9/16"	54 1/2"	38.75"	27"	61"	36.93	440

R 23 T - R 60 T : 480 Volt models available (call for pricing)

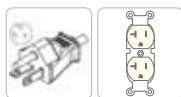
(1) Requires 20 Amp plug



BLIXER®				Dimensions (mm)								
Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX				Shipping Weight (Lbs)
					W	D	H	W	D	H	Cube	
BLIXER2 - 120V/60/1	1 HP	•		5-15P	8 1/4"	11"	15 1/4"	15.5"	11.75"	20"	2.11	25
BLIXER3 - 120V/60/1	1.5 HP	•		5-15P	8 3/4"	11 13/16"	16 15/16"	15.5"	11.75"	20.5"	2.16	30
BLIXER4 - 120V/60/1	1.5 HP	•		5-15P	8 11/16"	11 7/8"	18 1/2"	15.5"	11.75"	20.5"	2.11	34
BLIXER5 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER5VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER7 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER7VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER8 - 208-240V/60/3	3 HP		•	L15-20P	12 7/16"	21 1/2"	23 15/16"	19"	31.5"	31"	10.74	110
BLIXER10 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	26 3/4"	19"	31.5"	31"	10.74	117
BLIXER15 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	27 9/16"	30"	19"	35.5"	11.71	132
BLIXER20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	30 3/4"	30"	19"	35.5"	11.71	160
BLIXER23 - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	309
BLIXER30 - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	323
BLIXER45 - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.5"	27"	61"	36.70	434
BLIXER60 - 208-240V/60/3	16 HP		•	15-50P	29 5/8"	25 9/16"	54 1/2"	38.5"	27"	61"	36.70	443


Blixer 23 - Blixer 60 : 480 Volt models available (call for pricing)

(1) Requires 20 Amp plug




## IMMERSION BLENDERS

### Dimensions (mm)

Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX			Shipping Weight (Lbs)
					L	W	W	D	H	Cube	
MMP190VV - 120V/60/1	270 W	•		5-15P	201/5"	3"	18"	7.5"	4.25"	0.33	5
MMP190COMBI - 120V/60/1	270 W	•		5-15P	201/5"	3"	18.25"	11.5"	4.25"	0.52	7
MMP240VV - 120V/60/1	290 W	•		5-15P	221/3"	3"	18"	7.5"	4.25"	0.33	5
MMP240COMBI - 120V/60/1	290 W	•		5-15P	201/5"	3"	18.25"	11.5"	4.25"	0.52	7
CMP250VV - 120V/60/1	310 W	•		5-15P	26"	39/16"	27.25"	9"	4.5"	0.64	10
CMP250COMBI - 120V/60/1	310 W	•		5-15P	2915/16"	39/16"	22"	13.5"	5"	0.86	13
CMP400VV - 120V/60/1	420 W	•		5-15P	30"	39/16"	36.75"	11"	6"	1.40	11
MP350 - 120V/60/1	660 W	•		5-15P	307/8"	5"	36.75"	10.75"	6.25"	1.43	15
MP350VV - 120V/60/1	660 W	•		5-15P	307/8"	5"	36.75"	10.75"	6.25"	1.43	15
MP350COMBI - 120V/60/1	660 W	•		5-15P	307/8"	5"	27.5"	15.5"	6"	1.48	18
MP450 - 120V/60/1	720 W	•		5-15P	343/4"	5"	36.75"	10.75"	6.25"	1.43	15
MP450VV - 120V/60/1	720 W	•		5-15P	343/4"	5"	36.75"	10.75"	6.25"	1.43	15
MP450COMBI - 120V/60/1	720 W	•		5-15P	343/4"	5"	27.5"	15.5"	6"	1.48	19
MP550 - 120V/60/1	840 W	•		5-15P	367/16"	5"	36.75"	10.75"	6.25"	1.43	16
MP600 - 120V/60/1	920 W	•		5-15P	38"	5"	36.75"	10.75"	6.25"	1.43	17
MP800 - 120V/60/1	1000 W	•		5-15P	44.5"	5"	27.25"	15.25"	9.25"	2.22	21
MP450FW - 120V/60/1	720 W	•		5-15P	313/4"	5"	27.5"	15.5"	6"	1.48	15
MP450XLFW - 120V/60/1	720 W	•		5-15P	471/2"	615/16"	27.5" 31.75"	15.5" 9.25"	6" 7"	1.46 1.19	20


## JUICE EXTRACTORS

### Dimensions (mm)

Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX			Shipping Weight (Lbs)	
					W	D	H	W	D	H		Cube
J80 - 120V/60/1	1 HP	•		-	91/4"	21"	193/4"	18.75"	11.25"	19.5"	2.38	28
J80 BUFFET - 120V/60/1	1 HP	•		-	105/16"	229/32"	2327/64"	18.75"	11.25"	19.5"	2.38	28
J100 - 120V/60/1	1.3 HP	•		-	105/16"	229/32"	2423/32"	28"	11.25"	21"	3.83	35

## AUTOMATIC SIEVES

### Dimensions (mm)

Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX			Shipping Weight (Lbs)	
					W	D	H	W	D	H		Cube
C80 - 120V/60/1	3/4 HP	•		5-15P	141/8"	243/8"	211/2"	26"	18.5"	22.5"	6.26	48
C120 - 120V/60/1	1 HP	•		5-15P	341/8"	16"	41"	34.5"	23"	40"	18.37	115
C120A - 220V/60/3	1 HP		•	5-15P	341/8"	16"	41"	34.5"	23"	40"	18.37	115

## TERMS AND CONDITIONS OF SALES

### DISCLAIMER

As careful and thorough as we are, descriptive, typographic and photographic errors may occur. If so, they are subject to correction. PRICES SUBJECT to change without notice.

### TERMS

Net 30 days for credit approved customers or Cash with Delivery Prices are F.O.B. Factory, Mississippi warehouse. Freight shipping classification code is "100". All invoices not paid in full within terms are subject to 1% per month finance charge.

### RETURNS

No merchandise should be returned without written authorization. Returns without written authority and Returned Merchandise Authorization (RMA) number will not be considered for credit. Only new and unused merchandise will be considered and subject up to a 20% restocking fee. All returns must be sent freight prepaid.

### WARRANTY

One year limited warranty to the original purchaser from date of purchase against defects in parts and workmanship, includes coverage on parts and labor for all repairs: F.O.B. Factory, Ridgeland, Mississippi or authorized Service Agency. All shipping charges paid by owner. Parts used in repair or ordered separately-have a warranty of 90 days. For warranty coverage, customer must provide a copy of dated sales or delivery receipt before warranty repairs are begun. We proudly provide warranty service in the U.S. and Canada.

### DISCLAIMER

As careful and thorough as we are, descriptive, typographic and photographic errors may occur. If so, they are subject to correction.

### PRICES SUBJECT

to change without notice.

### ALL ORDERS

All orders are deemed offers and not valid until approved and accepted by Robot Coupe USA, Inc.

### PARTS ORDERS

All parts request must be accompanied by the Serial Number of the unit for which the parts are required as proper parts are identified by Serial Number series.

### ELECTRICAL NOTE

electrical Voltage, frequency (cycles or Hertz) and phase for Robot Coupe USA machines are for use in the United States, Canada, and Mexico Only. Electric supply sources in other countries, on islands or on cruise ships are usually different. The dealer or distributor is responsible for getting the correct power information for the customer/user location.

Standard Robot Coupe USA machines are built to use 120volt/60Hz/1phase or 208–240 volt/60Hz/3 phase, depending on the model. Other voltages and frequencies are available for an additional charge and extended lead-time on most Robot Coupe Models.

In-Warranty replacement parts will be credited only upon receipt and inspection of defective parts at the factory or by an authorized factory agent. All parts requested without Serial Number identification of unit provided will be chargeable.

### MAILING AND FACTORY ADDRESS

ROBOT COUPE USA, INC.

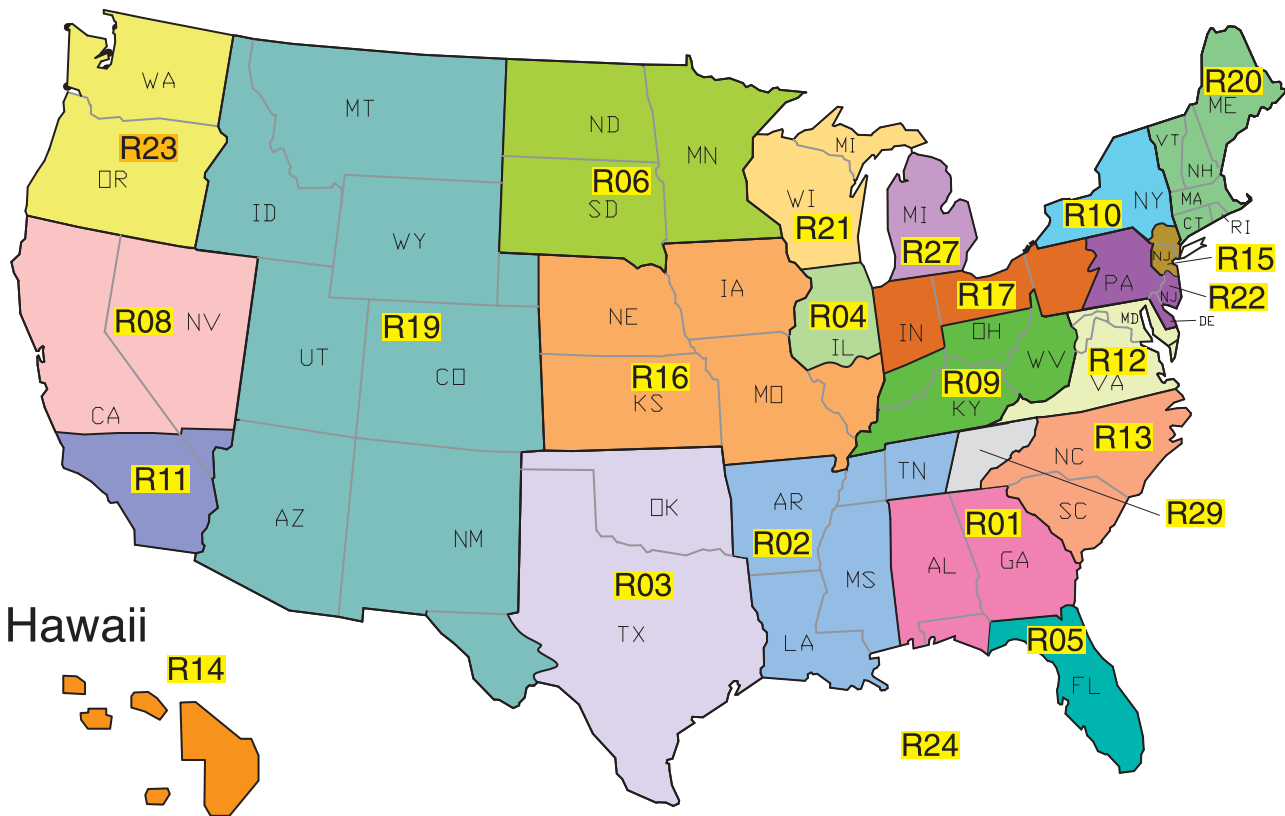
264 South Perkins,  
Ridgeland, MS 39157

1-601-898-8411

1-800-824-1646

E-Mail Address: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com)

Web Address: [www.robot-coupe.com](http://www.robot-coupe.com)



## U.S. REPRESENTATIVES FOR ROBOT COUPE U.S.A.

REP #	TERRITORY NAME	STATES COVERED	REP #	TERRITORY NAME	STATES COVERED
R01	<b>PAGE REPS</b> 430 SENOIA ROAD FAIRBURN, GA 30213 PH: 770-969-0488 FAX: 770-969-7277 pace@pacereps.com www.pacereps.com	Alabama, Georgia, Florida - Panhandle only	R06	<b>AVISION/CURATE</b> 4612 EXCELSIOR BLVD MINNEAPOLIS, MN 55416 PH: 651-276-3594 Danny.Thering @avisionteam www.avisionteam.com	North Dakota, South Dakota, Minnesota
R02	<b>MARKETING AGENTS SOUTH</b> 848 CENTRE STREET RIDGELAND, MS 39157 PH: 601-956-4661 FAX: 601-956-4726 sales@masouth.com www.masouth.com	Mississippi, Arkansas, Louisiana, Tennessee - West	R08	<b>R.E.P.S.</b> 1767 TRIBUTE ROAD, SUITE E, SACRAMENTO, CA 95815 PH: 916-891-5784 www.restequippro.com seano@restequippro.com	California - Northern, Nevada - Northern
R03	<b>BWA REPS, INC</b> 1103 ALEXIS COURT, SUITE 101 MANSFIELD, TX 76063 PH: 817-842-9059 FAX: 817-842-9039 bradii@bwareps.com www.bwareps.com	Texas - except El Paso, Oklahoma	R09	<b>WAYPOINT</b> 2629 WATER PARK DRIVE MASON, OH 45040 PH: 614-508-0451 PH: 513-309-5370 www.asmwaypoint.com lisa.dziatkowicz@asmwaypoint.com Kim.Bernard@asmwaypoint.com	Ohio - Southern, Kentucky, Virginia - West
R04	<b>MIRKOVICH &amp; ASSOCIATES INC.</b> 1064 GARFIELD STREET LOMBARD, IL 60148 PH: 630-792-0080 FAX: 630-792-9914 pat@mirkovich.com www.mirkovich.com	Illinois -Northern	R10	<b>UPSTATE FOOD EQUIPMENT MARKETING</b> 7841 RIVER ROAD BALDWINVILLE, NY 13027 PH: 800-336-3634 FAX: 315-638-4825 www.upstatemarketing.com sales@upstatemarketing.com	New York - Except for NYC and Westchester county
R05	<b>FOOD EQUIP. SLS. &amp; MKTG. AGENTS</b> 512 FIRST AVENUE S.W. LARGO, FL 33770-3408 PH: 727-559-0799 fesma@fesma.net www.fesma.net	Florida - except Panhandle	R11	<b>FOODSERVICE EQUIP. AGENTS</b> 1241 N LAKEVIEW AVENUE, SUITE J ANAHEIM, CA 92807 PH: 714-693-3329 FAX: 714-693-3472 www.feallc.com info@feallc.com	California - Southern, Nevada - Southern
			R12	<b>LANE MARKETING GROUP</b> 582 BELLERIVE ROAD, UNIT 4A ANNAPOLIS, MD 21409 PH: 301-858-5058 (Metro DC) PH: 410-974-1108 (Metro Baltimore) FAX: 410-757-0293 www.lanegroup.com dlane@lanegroup.com	Maryland, Virginia, District Of Columbia, Virginia - Eastern West

# U.S. REPRESENTATIVES FOR ROBOT COUPE U.S.A.

REP #	TERRITORY NAME	STATES COVERED	REP #	TERRITORY NAME	STATES COVERED
<b>R13</b> 	<b>SOUTHERN FOOD EQUIPMENT REPS</b> 101 LAKE FRONT DRIVE COLUMBIA, SC 29212 PH: 803-781-9196 FAX: 803-781-0529 team@southernreps.com www.southernreps.com	North Carolina, South Carolina	<b>R20</b> 	<b>BUTKEVICH ASSOCIATES INC.</b> 2 NORTH MAIN STREET AVON, MA 02322 PH: 508-584-1818 FAX: 508-583-8401 www.butkevich.com sales@butkevich.com	Connecticut, Massachusetts, Maine, New Hampshire, Rhode Island, Vermont
<b>R14</b> 	<b>KELLY - MINCKS AGENCY</b> 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com pete@kelly-mincks.com	Hawaii	<b>R21</b> 	<b>MIRKOVICH &amp; ASSOCIATES INC.</b> 1501 PARAMOUNT DRIVE, SUITE. D WAUKESHA, WI 53186 PH: 630-792-0080 FAX: 630-792-9914 www.mirkovich.com richard@mirkovich.com	Wisconsin, Michigan - Upper Peninsula
<b>R15</b> 	<b>TD MARKETING</b> 84 MAYFIELD AVE EDISON, NJ 08837 PH: 732-339-3266 FAX: 732-902-2636 www.tdmarketingco.com sales@tdmarketingco.com	New York City, NY - Westchester County, New Jersey - Northern	<b>R22</b> 	<b>MAXWELL - MCKENNEY INC.</b> 116 WHITE HORSE PIKE HADDON HEIGHT, NJ 08035 PH: 856-310-0700 FAX: 856-310-0707 mail@maxmck.com www.maxmck.com	Pennsylvania - Eastern, New Jersey - Southern, Delaware
<b>R16</b> 	<b>AVISION/CURATE</b> 8824 NE 94TH STREET KANSAS CITY, MO 64157 PH: 913-490-9080 Andre.Brazil@CurateTeam.com www.avisionteam.com	Kansas, Missouri, Illinois - Southern, Iowa, Nebraska	<b>R23</b> 	<b>KELLY - MINCKS AGENCY</b> 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com pete@kelly-mincks.com	Washington, Oregon, Alaska
<b>R17</b> 	<b>E. RUFF &amp; ASSOCIATES, INC.</b> 10823 MONTGOMERY ROAD CINCINNATI, OH 45242 PH: 513-530-0061 FAX: 513-530-0789 www.eruffassoc.com office@eruffassoc.com	Indiana - Except Evansville, Ohio - Northern, Pennsylvania - Western	<b>R24</b>	<b>THE LEGACY COMPANY</b> 3355 ENTERPRISE AVE, SUITE 160 WESTON, FL 33331 PH : 954-202-7419 FAX : 954-202-7337 sales@thelegacycompanies.com www.thelegacycompanies.com	Mexico, Caribbean, Central America, Puerto Rico
<b>R19</b> 	<b>AVISION/CURATE</b> 4665 JOLIET STREET DENVER, CO 80239 PH: 303-373-1940 info@curateteam.com www.avisionteam.com	Arizona, New Mexico, Montana, Utah, Wyoming, Idaho, El Paso, TX, Colorado	<b>R27</b> 	<b>PREMIER FOODSERVICE SOLUTIONS</b> 5235 WEST RIVER DRIVE COMSTOCK PARK, MI 49321 PH: 800-393-5183 FAX: 616-647-8645 www.premier-foodservice.com louryn@premier-foodservice.com	Michigan - Except U.P.
			<b>R29</b> 	<b>PACE REPS</b> 430 SENNOIA RD. FAIRBURN, GA 30213 PH : 770-969-0488 FAX : 770-969-7277 pace@pacereps.com www.pacereps.com	Tennessee - Central And Eastern



# Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
<b>ALABAMA</b>							
Jones-McLeod, Inc	1530 Alton Rd	Birmingham	AL	35210	1-205-251-0159	1-800-821-1150	
Jones-McLeod, Inc	6017 E Shirley Lane	Mongomery	AL	36117	1-334-395-8300	1-877-395-8340	
Jones-McLeod, Inc	854 Lakeside Dr.	Mobile	AL	36693	1-251-666-7278	1-800-237-9859	
TWC Services	1418 Leona Street	Dothan	AL	36303	1-334-678-9191		
<b>ALASKA</b>							
K Appliance Sales & Service	100 E, Fireweed Lane	Anchorage	AK	99503	1-907-272-0626		
<b>ARIZONA</b>							
Tech 24	1121W. Grant Rd #410	Tucson	AZ	85705	1-520-629-0040	1-800-300-3337	
Byassee Equipment Co.	1939 East Washington	Phoenix	AZ	85304	1-602-252-0402	1-800-824-7131	
Tuscon Restaurant Equipment Se	2003 E. 14th St.	Tucson	AZ	85719	1-520-622-4560	1-800-445-4560	
General Parts LLC	4633 South 36th st.	Phoenix	AZ	85040	1-480-214-0600	1-888-686-8404	
Tech 24	4832 S. 35th St.	Phoenix	AZ	85040	1-602-234-2443	1-800-824-8875	
General Parts LLC	818 S Plumer Ave.	Tucson	AZ	85719	1-520-622-4560	1-800-448-4560	
Precision Food Equipment	557 E. Juanita Ave #7	Mesa	AZ	85204	480-208-3417		
Tech 24	1131 West Grant Road, Suite 135	Tucson	AZ	85705		1-888-774-4950	
Five Star Solutions	13834 North 48th Avenue	Glendale	AZ	85306	1-602-818-0301		
Tech24	724 S Campbell Ave	Tucson	AZ	85719	520-629-0040		
General Parts LLC		Yuma	AZ	85364	1-928-299-7001		
Smart Care Equipment Solutions		Phoenix	AZ			1-800-822-2303	
<b>ARKANSAS</b>							
Bromley Service Company	1000 Ringo St	Little Rock	AR	72202	1-501-374-0281	1-800-482-9269	
<b>CALIFORNIA</b>							
P. & D. Appliance Service	100 South Linden Ave.	So San Francisco	CA	94080	1-650-635-1900	1-800-424-1414	
Pacific Standard Service	1061 East Shore Hwy Suite 103	Albany	CA	94710	1-510-527-2984		
Cal West Service	1721 Rogers Ave #F	San Jose	CA	95112	1-408-292-3636		
Tech 24	17500 Murphy Parkway	Lathrop	CA	95330	1-209-275-1470	1-888-774-4950	
California Electric Service	22500 Muirland Blvd.	Lake forest	CA	92630	1-949-586-9440		
3-Wire Golden State Appliance	23839 Banning Blvd.	Carson	CA	90745		1-800-576-0123	
Commercial Appliance Service,	281 Lathrop Way #100	Sacramento	CA	95815	1-916-567-0203	1-800-464-2222	
P. & D. Appliance Service	4220-C Roseville Rd.	North Highlands	CA	95660	1-916-974-2772	1-800-824-7219	
Diamond Sharp Cutlery Service	513 Mercury Lane	Brea	CA	92821	1-714-990-9402	1-800-400-6414	
Tech 24	5367 Second St.	Irwindale	CA	91706	1-626-960-9390	1-888-774-4950	
Industrial Electric Service	5662 Engineer Dr.	Huntingtin Beach	CA	92649	1-714-379-7100		
Cal West Service	6405 Golden Gate Dr.	Dublin	CA	94568	1-925-551-6400	1-888-306-6401	
Commercial Appliance Service,	6507 Pacific Avenue, #102	Stockton	CA	95207	1-209.234.0200	1-800-464-2222	
Sierra Express Parts & Service	661 6th St #100	Lincoln	CA	95648		1-800-726-6431	
Industrial Electric Service	6837 Nancy Ridge Drive Ste H	San Diego	CA	92121	1-858-824-1710	1-800-824-6999	
Tech 24	8245 Ronson Rd. Suite E & S	San Diego	CA	92111	1-858-751-0390	1-888-774-4950	
Smart Care Equipment Solutions		Los Angeles	CA			1-800-822-2303	
Smart Care Equipment Solutions		San Diego	CA			1-800-822-2303	
Cal West Service		San Francisco	CA	94103	1-415-626-3315		
Smart Care Equipment Solutions		San Francisco	CA			1-800-822-2303	
Tech Services	1482 N 4th Street	San Jose	CA	95112	1-408-371-0210		
3-Wire Golden State Appliance	22107 Vermont Ave	Torrance	CA	90502		1-800-576-0123	
Tech 24	720 S Milliken Ste A-F	Ontario	CA	91761	626.960.9390		
Tech24	8245 Ronson Rd Ste E & F	San Diego	CA	92111	858.751.0390		
Tech24	1799 Portola Ave, Ste 5	Livermore	CA	94551	209.815.9422		
Smart Care Equipment Solutions		San Jose	CA			1-800-822-2303	
FEA Service		Piacentia	CA		1-714-579-6621		
LA Electric Service	19655 Ventura Blvd				818-774-9503		
Bay Edge	1456 Fourth Street, Suite A	Berkeley	CA	94710	1-(510) 524-3343	1-(510) 526-6365	
<b>COLORADO</b>							
General Parts LLC	1020 West 124th Ave, 200-300	Westminister	CO	80021	1-303-308-1557	1-800-892-0455	
Hawkins Electrical Service	3000 South Wyandot St.	Englewood	CO	80110	1-303-781-5548	1-800-624-2117	
Hawkins Electrical Service	56 Buchanan	Colorado Springs	CO	80907	719-477-1242		
General Parts LLC		Colorado Springs	CO	80901		1-800-892-0455	
General Parts LLC		Fi Collins	CO	80525		1-800-892-0455	
Hawkins Electrical Service	3000 South Wyandot St.	Englewood	CO	80110	1-303-781-5548	1-800-624-2117	1-303-761-8861
Smart Care Equipment Solutions		Denver	CO			1-800-822-2303	
<b>CONNECTICUT</b>							
Precision Food Service	410 Center St.	Wallingford	CT	6492	1-860-444-6945	1-866-875-3772	
SmartCare		Hartford	CT	6114		1-800-822-2303	
<b>DELAWARE</b>							
EMR Service Division	263 Quigley Blvd.	New Castle	DE		1-302-322-1179	1-888-687-8080	
Smart Care Equipment Solutions		Delaware	DE			1-800-822-2303	
<b>DISTRICT OF COLUMBIA</b>							
Smart Care Equipment Solutions		Washington	DC			1-800-822-2303	
<b>FLORIDA</b>							
Heritage Service Group	10003 Satellite Blve Suite 208	Orlando	FL	32837	1-407-316-8010	1-888-399-2474	
Commercial Appliance Parts & S	10128 NW 53rd st.	Sunrise	FL	33351	1-954-749-2750	1-800-710-1548	
Commercial Appliance Parts & S	1050 Corporate Ave Suite 100	North Port	FL	34289	941-429-1536	1-800-378-6986	
Commercial Appliance Parts & S	1282 La Quinta Dr. #1	Orlando	FL	32809	407-850-1012	1-800-827-8103	
TWC Services	150 Maritime Drive	Sanford-Orlando	FL	32771	1-407-695-6700	1-800-432-0565	
A & A Discount Service	2152 N. E. 162nd Street	North Miami Beach	FL	33162	1-305-948-6200	1-800-223-8403	
Heritage Service Group	3301 NW 22nd Terrace Ste100	Pompano Beach	FL	33069	954-971-0456	1-800-253-0200	
Panhandle Restaurant Services	445 Corday St, Suite 2	Pensacola	FL	32503	1-855-835-5777		
Whaley Foodservice Repair	7037 Commonwealth Ave 8-B	Jacksonville	FL	32220	1-904-725-7800	1-800-824-5843	
Commercial Appliance Parts & S	8416 Laurel Fair Cr Bld 6 # 114	Tampa	FL	33610	1-813-663-0313	1-800-282-4718	
Commercial Appliance Parts & S		Jacksonville	FL			1-800-827-8103	
Smart Care Equipment Solutions		Miami	FL	33056		1-800-822-2303	
Commercial Appliance Parts & S		Ocala	FL	34472		1-800-282-4718	
Smart Care Equipment Solutions		Tampa	FL			1-800-822-2303	
Chef Tech Service	14231 Jetport Loop W Suite 14	Fort Myers	FL	33913	1-239-747-2433		
Tech24	3317 Bartlett Blvd.	Orlando	FL	32811	407.481.8008		
General Parts LLC		Pensacola	FL	32514	1-850-435-7530		
Smart Care Equipment Solutions		Orlando	FL			1-800-822-2303	
FAS Parts & Service	6315 Blounstown Hwy	Tallahassee	FL	32310	1-850-576-3582		
<b>GEORGIA</b>							
Whaley Foodservice Repairs	109-A Owens Industrial Dr.	Savannah	GA	31405	1-912-447-0827		
Heritage Service Group	2100 Norcross Parkway #130	Norcross	GA	30071	1-770-368-1465	1-866-388-9387	
SAM Service, Inc	509 11th Ave, Suite 12	Albany	GA	31701	229-439-0450	1-855-439-0450	
Whaley Foodservice Repairs	5201-D Brookhollow Parkway	Norcross	GA	30071	1-678-243-7973	1-877-248-1501	
Smart Care Equipment Solutions		Atlanta	GA			1-800-822-2303	

# Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
<b>HAWAII</b>							
Food Equipment Parts # Service	300 Puuhale Road	Honolulu	HI	96819	1-808-847-4871		
<b>IDAHO</b>							
Ron's Service, Inc.	703 E. 44th St, Suite 10	Boise	ID	83714	1-208-375-4073		
General Parts LLC		Bosie	ID	83701	1-208-375-4073		
General Parts LLC		Twin Falls	ID	83301	1-208-375-4073		
<b>ILLINOIS</b>							
Eichenauer Service ESI	106 East McClure	Peoria	IL	61603	1-309-682-0112	1-800-252-5892	
General Parts LLC	1068 Garfield St	Lombard (Chicago)	IL	60148	1-630-595-3300	1-800-880-3604	
Coker Service, Inc.	125 W North Ave.	Villa Park (Chicago)	IL	60181	630-941-7070	1-888-908-5600	
Consolidated Repair/ Parts Tow	1814 Beach St.	Broadview (Chicago)	IL	60155	1-708-345-2800	1-800-438-8898	
Eichenauer Service ESI	2465 North 22nd St	Decatur	IL	62552	1-217-429-4229	1-800-252-5892	
Eichenauer Service ESI	405 B South Neil St.	Champaign	IL	61820	1-217-359-4200	1-800-252-5892	
City Food Equipment	376 W. North Avenue	Lombard	IL	60148	1-630-613-8535		
Smart Care Equipment Solutions		Chicago	IL			1-800-822-2303	
Advanced Parts & Service	1800 Parkes Drive	Broadview	IL	60155	1-706-354-7400	1-800-339-7402	1-708-354-7424
Great Lakes Services		Lombard	IL		1-800-860-7550		
Authorized Food Equipment Service	P.O. Box 784				847-669-3033		
<b>INDIANA</b>							
SmartCare	3439 N. Shadeland Suite 1	Indianapolis	IN	46226	1-317-549-6286	1-800-822-2303	
General Parts LLC	4102 Merchant Rd	Ft Wayne	IN	46818	1-260-755-5303	1-800-410-9479	
General Parts LLC	7772 Moller Rd	Indianapolis	IN	46268	1-317-290-8060	1-800-410-9479	
General Parts LLC		South Bend	IN			1-855-266-6250	
General Parts LLC		Michigan City	IN			1-800-880-3604	
Smart Care Equipment Solutions		Folt Wayne	IN			1-800-822-2303	
Smart Care Equipment Solutions		Lafayette	IN			1-800-822-2303	
<b>IOWA</b>							
General Parts, LLC	10623 Aurora Ave	Urbandale	IA	50322	1-515-243-1974	1-800-279-9987	
Commercial Food Equipment Serv	1113 W. 4th St.	Davenport	IA	52802	1-563-323-1823	1-800-747-1825	
Goodwin Tucker Group	2304 S Lakeview Dr.	Clear Lake	IA	50428	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2884 Devils Glen Rd PMB 205	Bettendorf	IA	52722	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2900 Delaware Ave.	Des Moines	IA	50317	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	3366 Center Grove Dr.	Dubuque	IA	52003	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	3450 Wagner Rd, Unit 2 #A	Waterloo	IA	50703	1-515-262-9308	1-888-554-5049	
Tech24	4426 Urbandale Dr	Urbandale	IA	50322	1-515-266-0052	1-888-774-4950	
Tech 24	4701 Center St	Souix City	IA	51108	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5719 Westminster Dr. Ste E	Cedar Falls	IA	50613	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5915 4th st. SW #161	Cedar Rapids	IA	50204	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5719 Westminster Dr. Ste E	Cedar Falls	IA	50613	1-515-262-9308	1-800-372-6066	
<b>KANSAS</b>							
Decker Electric/ Consolidated	4500 W. Harry Street	Wichita	KS	67209	1-316-858-0779		
General Parts LLC	9212 East 37th St. N	Wichita	KS	67226	1-316-315-0044	1-866-211-5439	
General Parts LLC		Topeka	KS			1-800-279-9967	
<b>KENTUCKY</b>							
Tech 24	1051 Goodwin Drive	Lexington	KY	40505-3809	1-859-254-8854	1-888-774-4950	
General Parts LLC	2736 River Green Circle	Louisville	KY	40206	1-502-400-7650		
Tech 24	4110 Eastmoor Rd	Louisville	KY	40218	1-502-451-5411	1-888-774-4950	
Tech 24		Bowling Green	KY			1-888-774-4950	
Smart Care Equipment Solutions		Louisville	KY	40218		1-800-822-2303	
Smart Care Equipment Solutions		Lexington	KY			1-800-822-2303	
Tech24	4110 Eastmoor Rd.	Louisville	KY	40218	502.451.5411		
Tech24	1051 Goodwin Dr.	Lexington	KY	40505	859.254.8854		
<b>LOUISIANA</b>							
Chandler's Parts & Service, In	11656 Darryl Dr.	Baton Rouge	LA	70815	1-225-272-6620	1-800-349-8888	
Heritage Service Group	250 Edwards Ave.	Harahan	LA	70123	1-504-734-8864	1-800-499-2351	
All Temp Refrigeration Service	271 Highway 1085	Madisonville	LA	70447	985-898-1967	985-898-2263	
Smart Care Equipment Solutions		Baton Rouge	LA			1-800-822-2303	
Smart Care Equipment Solutions		New Orleans	LA			1-800-822-2303	
<b>MAINE</b>							
MRE/ Maine Restaurant Equipmen	170 John Roberts Rd. Unit 3	South Portland	ME	4106	1-207-772-1152	1-800-823-9700	
Pine Tree Food Equipment	175 Lewistown Rd.	Gray	ME	4039	1-207-657-6400		
<b>MARYLAND</b>							
Pine Heights Commercial Kitch	2900 West Patapsco Ave.	Baltimore	MD	21230	1-410-644-8844	1-800-428-7861	
EMR Service Division	5316 Sunnyside Ave.	Beltsville	MD	20705	1-301-931-7000	1-800-348-2365	
EMR Service	805 N Salisbury Rd.	Salisbury	MD	21804	1-410-543-8080	1-877-753-8080	
E.M.R. Service Division	9100 Yellow Brick Road	Rosedale	MD	21237	1-410-467-8080	1-800-879-4994	
Smart Care Equipment Solutions		Rockville	MD	20852		1-800-822-2303	
Tech24	2545 Lord Baltimore Dr Ste F	Windsor Mill	MD	21244	410.400.5000		
<b>MASSACHUSETTS</b>							
Reliable Electrical Motor Solu	72 Crystal St	Lenox Dale	MA	2142	1-413-637-1117		
Ace Service Co., Inc.	95 Hampton Ave.	Needham	MA	2494	1-781-449-4220	1-800-225-4510	
Smart Care Equipment Solutions		Boston	MA			1-800-822-2303	
Interstate Food Equipment Service	43 Sharon St	Malden	MA	2148	800-388-6737		617-868-5331
Interstate Food Equipment Service	43 Sharon St.	Malden	MA	2148	1-617-868-1930		1-617-868-5331
Tech24	983 Millbury St	Worchester	MA	1607	617.418.4982		
<b>MICHIGAN</b>							
Midwest Food Equipment Service	3055 Dixie	Grandville	MI	49418	1-616-261-2000	1-800-288-7060	
Bildon Appliance Parts & Servi	32731 West Eight Mile Rd	Livonia	MI	48152	1-248-478-3320	1-800-292-9898	
Midwest Food Equipment Service	4501 KL Avenue, West	Kalamazoo	MI	49007	1-616-372-1012	1-800-288-7050	
Bildon Appliance Parts & Servi	7932 Antler Tr.	Imlay City (Flint)	MI	48444	1-734-216-5589	1-800-292-9898	
Smart Care Equipment Solutions		Livonia	MI			1-800-822-2303	
AR Repairs Bakers & Kneads	26352 Lawrence	Centerline	MI	48015	1-586-758-4440	1-586-758-0740	
Jackson Service Co.	3218 Old Farm Lane	Commerce Charter Township	MI	48390	1-248-363-4159		
Smart Care Equipment Solutions		Detroit	MI			1-800-822-2303	
<b>MINNESOTA</b>							
General Parts LLC	11311 Hampshire Ave.	Bloomington	MN	55438	1-952-944-5800	1-800-279-9980	
SmartCareSmart Care Equipment Solutions	2800 Hedberg Dr	Minnetonka	MN	55305	1-763-546-4221	1-800-822-2303	
<b>MISSISSIPPI</b>							
Marketing Distributors	848 Center St.	Ridgeland	MS	39157	1-601-956-4661	1-800-647-7786	
Smart Care Equipment Solutions		Jackson	MS			1-800-822-2303	
Smart Care Equipment Solutions		Gulfport	MS			1-800-822-2303	
Camp Service and Parts		Jackson	MS		1-601-353-9700		
Total Equipment Maintenance Co/Gulf Coast	7385 Hwy 483		MS		228-396-3055		

# Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
<b>MISSOURI</b>							
Commercial Kitchen Services, I	108 South College	Ashland (Columbia)	MO	65010	1-314-890-0700	1-800-966-2936	
General Parts LLC	1101 East 13th Street	Kansas City	MO	64106	1-816-421-5400	1-800-279-9967	
Commercial Kitchen Services, I	808 Hanley Industrial Court	St Louis	MO	63144	1-314-890-0700	1-800-966-2936	
Smart Care Equipment Solutions		Kansas City	MO	64120		1-800-822-2303	
Smart Care Equipment Solutions		St Louis	MO			1-800-822-2303	
Rice Equipment Service, INC	1350 E. Chestnut Expwy	Springfield	MO	65802	417-864-4885	417-864-4871	
General Parts LLC		St Louis	MO	63101	1-314-888-0667		
<b>NEBRASKA</b>							
Goodwin Tucker Group	4101 Progressive Ave #1	Lincoln	NE	68504	1-402-397-2880	1-800-372-6066	
General Parts LLC	4408 South 108th St.	Omaha	NE	68137	1-402-408-9990	1-888-831-4031	
Goodwin Tucker Group	7535 D Street	Omaha	NE	68124	1-402-397-2880	1-800-228-0342	
General Parts LLC	PO Box 67065	Lincoln	NE	68506	1-402-486-3100		
Restaurant Service and Mainten	5330 F Street	Omaha	NE	68117	1-402-731-7635		
<b>NEVADA</b>							
Meyers' Electric Service	1410 Western	Las Vegas	NV	89102	1-702-384-2300		
Burney's Commercial Service	1528 Linda Way	Sparks	NV	89431	1-775-355-9111	1-800-240-9111	
Hi.Tech Commercial Service	1840 Stella Lake St.	Las Vegas	NV	89106	702-649-4616	877-924-4832	
Burney's Commercial Service	4480 Aldebaran Ave.	Las Vegas	NV	89103	1-702-736-0006		
Hi.Tech Commercial Service	5454 Louie Ln	Reno	NV	89511	1-775-851-8822	877-924-4832	
Smart Care Equipment Solutions		Las Vegas	NV			1-800-822-2303	
Tech24	6280 S Valley View Blvd Ste 332	Las Vegas	NV	89118	702.213.3086		
<b>NEW JERSEY</b>							
Associated Restaurant Service	48 Ferry St.	Sewarren	NJ	7077	1-732-855-0660	1-800-277-5282	
Jay-Hill Repairs	90 Clinton Road	Fairfield	NJ	7004	1-973-575-9145	1-800-836-0643	
Malachy Parts and Service	586 Avenue A	Bayonne	NJ	7002	201-823-1415	201-823-3926	
Smart Care Equipment Solutions		New York	NJ			1-800-822-2303	
Malachy Parts & Service	586 Avenue A		NJ		201-823-1415		
<b>NEW MEXICO</b>							
Southwest Appliance Repair	10812 Oakland N.E.	Albuquerque	NM	87122	1-505-856-6103		
R & B Commercial Service, Inc.	3110 Los Arboles NE	Albuquerque	NM	87107	1-505-889-4090	1-800-376-1821	
R & B Commercial Service, Inc.		Santa Fe	NM			1-800-376-1821	
R & B Commercial Service, Inc.		Taos	NM			1-800-376-1821	
<b>NEW YORK</b>							
PELCO Commercial Food Equip.	130-07 26th Avenue	College Point	NY	11354	1-718-353-7345	1-800-775-7345	
3 Wire Northern Parts & Servic	21 Northern Ave.	Plattsburg	NY	12903	1-518-563-3200	1-800-634-5005	
J.B. Brady, Inc./ Brady System	3212 Watson Blvd	Endwell (Binghamton)	NY	13760	1-607-748-8275		
Action Commercial Service, Inc	45 South Fagan Avenue	Schenectady	NY	12304	1-518-377-0911	1-800-659-8657	
Alpro Service Co., Inc.	56-10 Grand Ave	Maspeth	NY	11378	1-718-386-2515	1-800-94-ALPRO	
Total Service/Tumpike Applian	6181 Jerico Tpke	Commack	NY	11725	1-631-499-3355		
Kitchen Works	679 Ocean Ave	NYC Freeport	NY	11520	1-516-868-9150		
J.B. Brady, Inc.	811 North Alford Street	Syracuse	NY	13208	1-315-422-9271	1-800-522-7239	
Spark Tech Service	2361 Nostrand Avenue	Brooklyn	NY	11210	1-800-218-0296		
Pro-Tech of NY Inc		Plainview	NY		1-866-773-7717		
Nelson Service & Repair	2485 NYS Route 26	Endicott	NY	13760	1-607-595-0837		
Tech24	110 Mahan St	West Babylon	NY	11704	631.268.4483		
Spark Tech Service LLC.	711 East 4th Street	Brooklyn, New York	NY	11218	1-800-218-0296		
Nelson Service & Repair	2485 NYS Route 26	Endicott	NY	13760	1-607-595-0837		
Tech24	110 Mahan St	West Babylon	NY	11704	631.268.4483		
<b>NORTH CAROLINA</b>							
Authorized Commercial Equipmen	1020 Tuckaseegee Road	Charlotte	NC	28208	1-704-377-4501	1-800-532-6127	
Authorized Commercial Equipmen	1611 Castle Hayne Rd Ste F1	Wilmington	NC	28403	1-910-343-4118	1-800-532-6127	
Whaley Foodservice Repairs	3020B Thurston Ave.	Greensboro	NC	27406	1-336-333-2333	1-800-800-0807	
Whaley Foodservice Repairs	3630 Cessna Dr.	Garner	NC	27259	1-919-779-2266	1-800-849-6011	
Authorized Commercial Equipmen	3809 Frazier Dr. Ste 113	Raleigh	NC	27610	1-919-834-3476	1-800-532-6127	
Whaley Foodservice Repairs	6418-101 Amsterdam Way	Wilmington	NC	28405	1-910-791-0000	1-800-758-2314	
Whaley Foodservice Repairs	8334-K Arrowridge Blvd.	Charlotte	NC	28273	1-704-529-6242		
Authorized Commercial Equipmen	904 South Marshall St.	Winston Salem	NC	27603	1-336-725-5396	1-800-532-6127	
Tech24	2013 New Hope Church Rd	Ste G Raleigh	NC	27604	919.205.4419		
<b>NORTH DAKOTA</b>							
General Parts LLC	10 South 18th St.	Fargo	ND	58103	1-701-235-4161	1-800-279-9987	
Smart Care Equipment Solutions		Fargo	ND			1-800-822-2303	
<b>OHIO</b>							
Commercial Parts & Service	204 Linden Ave	Dayton	OH	45403	937-259-0091	1-800-589-5251	
Commercial Parts & Service	5033 Transamerica Dr	Columbus	OH	43228	1-614-221-0057	1-800-837-8327	
Electric Appliance Repair Serv	5805 Valley Belt Rd.	Cleveland	OH	44131	1-216-459-8700	1-800-621-8259	
Layer Electric Service, Inc.	603 South Ludlow St.	Dayton	OH	45402	1-937-224-9608	1-800-367-0791	
Commercial Parts & Service	10671 Techwood Cir	Cincinnati	OH	45242	1-513-984-1900	1-800-837-2828	
The Wichman Co.	7 North Westwood Ave	Toledo	OH	43607	1-419-385-9121		
Tech 24	890 Redna Terrace	Cincinnati	OH	45215-1111	1-513-772-6600	1-888-774-4950	
Smart Care Equipment Solutions		Columbus	OH			1-800-822-2303	
Tech24	890 Redna Terrace	Cincinnati	OH	45215	515.266.0052		
AIS OF CLEVELAND	5265 Naiman Parkway, Suite 1	Cleveland	OH	44139	1-440-248-1489	1-800-428-8448	1-440-248-1543
Smart Care Equipment Solutions		Cincinnati	OH			1-800-822-2303	
Smart Care Equipment Solutions		Dayton	OH			1-800-822-2303	
AIS OF YOUNGSTOWN	590 East Western Reserve Rd	Youngstown	OH	44514-3354	1-330-729-9705	1-877-346-6544	1-330-729-9707
<b>OKLAHOMA</b>							
General Parts LLC	10838 E. Newton St, Suite 117	Tulsa	OK	74116	1-918-438-3455	1-800-551-3455	
Hagar Restaurant Service, Inc.	6200 NW 2nd St	Oklahoma City	OK	73127	1-405-235-2184	1-800-445-1791	
General Parts LLC	1241 Metropolitan Ave	Oklahoma City	OK	73108	1-405-528-8883	1-800-522-8069	
Hagar Restaurant Service, Inc.	4144 South 70th Ave.	Tulsa	OK	74145	1-918-664-4665	1-800-722-0229	
<b>OREGON</b>							
Ron's Service, Inc.	16364 S.W. 72nd Ave.	Portland	OR	97224	1-503-624-0890		
Ron's Service, Inc.	201 Bateman Dr, Ste 8	Central Point	OR	97502	1-541-665-0410	1-800-851-4118	
General Parts LLC		Portland	OR	97224		1-800-851-4118	
General Parts LLC		Medford	OR	97501	1-541-665-0410		
Smart Care Equipment Solutions		Portland	OR	97224		1-800-822-2303	
<b>PENNSYLVANIA</b>							
F.A.S.T. Commercial Appliance	2010-38 Wheatshaf Lane	Philadelphia	PA	19124-5027	1-215-288-4800	1-800-352-FAST	
American Kitchen Machinery	204 Quarry St.	Philadelphia	PA	19106	1-215-627-7760	1-800-848-7760	
Electric Repair Co.	502-504 North Ninth St.	Reading	PA	19604	1-610-376-5444	1-800-422-8171	
MTS Sales and Service	5412 Enterprise Blvd.	Bethel Park (Pittsburg)	PA	15102	1-412-835-9333		
Smart Care Equipment Solutions		Philadelphia	PA			1-800-822-2303	
Smart Care Equipment Solutions		Pittsburg	PA			1-800-822-2303	

# Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
<b>PENNSYLVANIA</b>							
Commercial Kitchen Repairs Inc	51 South 14th Street	Quakertown	PA	18951	1-215-538-3400		
Dave The Wiz	227 B Service Road	Effort	PA	18330	1-570-688-9460		
RMS Mechanical Services	2301 Duss Ave. Suite6	Ambridge	PA	15003	1-877-560-7090		
Tech24	1987 Pioneer Road	Huntington Valley	PA	19006	267.227.1961		
Smart Care Equipment Solutions		Harrisburg	PA			1-800-822-2303	
Smart Care Equipment Solutions		Pocono	PA			1-800-822-2303	
<b>RHODE ISLAND</b>							
Marshall Electric Co Inc.	200 Broad St.	Providence	RI	2903	401-331-1163		
<b>SOUTH CAROLINA</b>							
Whaley Foodservice Repairs	137 Cedar Rd.	Lexington/ Columbia	SC	29073	1-803-996-9900	1-800-877-2662	
Whaley Foodservice Repairs	1406 C Commerce Place	Myrtle Beach	SC	29577	1-843-626-1866		
Authorized Commercial Equipmen	1811 Taylor St.	Columbia	SC	29202	1-803-254-8414	1-800-532-6127	
Whaley Foodservice Repairs	4740-A Franchise St.	North Charleston	SC	29418	1-843-760-2110	1-888-877-2662	
Whaley Foodservice Repairs	748 Congaree Rd.	Greenville	SC	29607	1-864-234-7011	1-800-494-2539	
<b>SOUTH DAKOTA</b>							
Goodwin Tucker Group	75059 Sunset Blvd ujnit #4	Tea (Souix Falls)	SD	57064	1-515-262-9308	1-800-372-6066	
<b>TENNESSEE</b>							
FESCO	1106 Elm Hill Pine Suite 105B	Nashville	TN	37210	1-615-724-1118		
FESCO	1209 S. Watkins Street	Chattanooga	TN	37404	1-423-624-3381	1-800-727-8447	
FESCO	2315 Sycamore Dr	Knoxville	TN	37921	1-865-522-5764	1-800-513-7278	
General Parts LLC	33144 Stage Post Dr Suite 105	Memphis (Bartlett)	TN	38133	1-901-384-0313	1-855-588-8148	
Smart Care Equipment Solutions		Nashville	TN	37210		1-800-822-2303	
Smart Care Equipment Solutions		Nashville	TN	37210	1-800-822-2303		
<b>TEXAS</b>							
Texas Pyrotech	11600 Manchaca Rd. #301	Austin	TX	78748	1-512-623-0650	1-800-835-9977	
Commercial Kitchen Parts & Ser	1377 North Brazos	San Antonio	TX	78283	1-210-735-2811	1-800-292-2120	
Smart Care Equipment Solutions	2120 Solano Street	Fort Worth	TX	76117	800-272-7358	1-800-822-2303	
Commercial Kitchen Parts & Ser	221 N McColl Rd	McAllen	TX	78501	1-956-664-8267	1-800-292-212-	
Armstrong Repair Center, Inc.	2215 Woodward St	Austin	TX	78744	1-512-416-1101	1-800-392-5322	
Hagar Restaurant Service, Inc.	433 Regal Row	Dallas	TX	75247	1-214-574-5200	1-866-919-5200	
Armstrong Repair Center, Inc.	5110 Glenmont Dr	Houston	TX	77081	1-713-666-7100	1-800-392-5325	
Commercial Kitchen Parts & Ser	2207 West Braker Lane	Austin	TX	78757	1-512-454-8544	1-800-292-212-	
Smart Care Equipment Solutions		Dallas	TX	75603		1-800-822-2303	
Hagar Restaurant Service, Inc.		El Paso	TX		1-214-574-5200	1-866-919-5200	
SOUTH TEXAS RESTAURANT EQUIPME	433 MCCAMPBELL RD	Corpus Christy	TX	78408	361-299-1200		
Tallis Equipment/ Berkel	1923 Antoine	Houston	TX	77055	1-713-688-9518	1-800-392-5435	1-713-688-9437
Tech24	1109 South Airport Cir Ste A	Euless	TX	76040	569.215.2588		
Tech24	11101 Cutten Road Unit 106	Houston	TX	77066	515.266.0052		
General Parts LLC		Dallas	TX	75063	1-972-457-9055		
General Parts LLC		Houston	TX	77001	1-281-502-7053		
Smart Care Equipment Solutions		Houston	TX	77001		1-800-822-2303	
Coker Service of Houston Inc.	14912 Lee Road		TX		877-788-4274		
<b>UTAH</b>							
LaMonicas Restaurant Equipment	6211 South 380 West	Murray	UT	84107	1-801-263-3221	1-800-527-2561	
Smart Care Equipment Solutions		Salt Lake City	UT			1-800-822-2303	
Restaurant Service Solutions	2348 S. Redwood Rd		UT		385-444-8300		
<b>VERMONT</b>							
Service One, Inc.	74 River St.	Rutland	VT	5701	1-802-775-5588	1-800-874-1080	
KC Mechanical Inc	162 Jimme Drive_suite3	Colchester	VT	5446	1-802-878-0800		1-802-922-9366
<b>VIRGINIA</b>							
Daubers, Inc.	2407 Ownby Lane	Richmond	VA	23220	804-359-9065	800-273-9593	
Old Dominion Services of Roano	340 Salem Ave.	Roanoke	VA	24016	1-540-343-3639		
Tech24	3768 Peters Creek Rd NW	Roanoke	VA	24018	1-540-342-1910	1-866-611-9746	
Daubers, Inc.	5255 Henneman Dr.	Norfolk	VA	23513	757-855-4097	800-880-7775	
Tech24	5256 Eisenhower Ave	Alexandria	VA	22304	1-703-354-3835	1-866-611-9746	
Tech24	534 w. 24th st.	Norfolk	VA	23517	1-757-216-2245	1-866-611-9746	
EMR Service	7575 Gary Rd.	Manassas	VA		1-703-631-1575		
Daubers, Inc.	7645 Dynatech Court	Springfield	VA	22153	703-866-3600	1-800-554-7788	
EMR Service	8198A Terminal Rd Ste 104	Lorton	VA	22079	703-922-3887	800-394-3887	
Tech24	9432 Atlee Commerce Blvc Ste E	Ashland (Richmond)	VA	23005	1-804-422-5871	1-866-611-9746	
Smart Care Equipment Solutions		Richmond	VA			1-800-822-2303	
<b>WASHINGTON</b>							
Swanson Refrigeration & Restau	1710 E Trent Ave Ste 4	Spokane	WA	99202-2901	1-509-624-8346		
Ajax Electric Inc.	2911 First Avenue South	Seattle	WA	98134	1-206-622-9945	1-800-688-2529	
General Parts	810 SW 34th St k	Renton	WA	98057	1-425-434-4082		
Smart Care Equipment Solutions		Seattle	WA			1-800-822-2303	
TNR Appliance		Vancouver	WA		1-360-721-7901		
<b>WEST VIRGINIA</b>							
Statewide Service	1024 South Fayette St	Beckley	WV	25801	304-256-3070	800-355-8715	
Central Service, Inc. (Statewi	504 West Washington St.	Charleston	WV	25302	1-304-344-3451	1-800-441-9443	
Statewide Service	603 Main Avenue	Nitro	WV	25143	1-304-755-1811	1-800-441-9739	
Statewide Service	713 Division St Suite 1 Box 5	Parkersburg	WV	26101	1-304-865-0810	1-866-864-0784	
<b>WISCONSIN</b>							
Metropolitan Service/ ASCI	3210 London Rd.	Eau Claire	WI	54701	1-715-832-0555	1-800-848-3945	
Appliance Service Center, Inc.	5817 Femrite Dr	Madison	WI	53718	1-608-246-3160	1-800-236-7440	
Appliance Service Center, Inc.	6843 West Beloit Rd.	West Allis	WI	53219	1-414-543-6460	1-800-236-6460	
Appliance Service Center, Inc.	786 Morris Ave.	Green Bay	WI	54304	1-920-496-9993	1-800-236-0871	
General Parts LLC	806 Walsh Rd	Madison	WI	53714	1-608-819-0163	1-800-279-9976	
General Parts LLC	W223 N735 Saratoga Drive	Waukesha	WI	53186	1-262-650-6666	1-800-279-9976	
General Parts LLC		Green Bay	WI	54303	1-800-279-9976		
General Parts LLC		Rhineland	WI	54501	1-800-279-9976		
General Parts LLC		Wausau	WI		1-800-279-9976		

# Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
<b>CANADA</b>							
LDI Technical Services	12004 149th St. NW	Edmonton	AB	T5V 1P2	1-780-455-0432	1-866-299-9591	
LDI Technical Services	4,3600 21st St NE	Calgary	AB	T2E 6V6	1-403-299-9591	1-780-455-0451	
Key Food Equipment	18562-104 Avenue NW	Edmonton	AB	T5S 0K3	780-438-1690		
Key Food Equipment	950 à " 39 Street N Bay 26	Lethbridge	AB	T1H 6G8	403-327-7368		
Key Food Equipment	90 Freeport Blvd NE #107	Calgary	AB	T3J 5J9	403-276-7832		
Maestro Food Equipment Service	#103-6990 Waltham Ave	Burnaby	BC	BC V5J 4V5	1-604-623-7876		
Key Food Equipment	#1-3942 Quadra Street	Victoria	BC	BC V8X 1J6	250-920-4888		
Key Food Equipment	2-821 McCurdy Place	Kelowna	BC	BC V1X 8C8X	250-860-5057		
(Warehouse) Dennett Enterprise	6750 Cariboo Rd Unit #1	Burnaby	BC	BC V3N 4A4	1-604-607-8850		
Air Rite Refrigeration and Mec	40 Parr St	Winnipeg	MB	R2W 5C3	204-895-2300		
Commercial Kitchen Services	731 Wall St	Winnipeg	MB	R3G 2T6	204-586-8273		
Holt Tech Services	149 Club Rd.	Halifax	NS	B3T 1R1	1-902-430-8324		
Walkers Electric Ltd.	2608 Windsor St	Halifax	NS	B3K 5C8	1-902-454-0291		
Heritage/ R.G. Henderson & Son	100 Thorncliffe Park Drive	Toronto	ON	M4H 1G9	1-416-422-5580		
Choquette CKS	2710 Lanchaster Rd, Unit 115	Ottawa	ON	K1B4T7	1-613-739-8458	1-800-267-2715	
HRD Kitchen Service	3625 Weston Rd Unit 1	Weston	ON	M9L 1V9	1-416-740-5678	1-800-668-5889	
R.G. Henderson & Son LTD	4478 Montrose Rd. 1C	Niagara Falls	ON	L2H 1K8	905-357-4357		
MC Technical Services	6068 Netherhart Rd. Unit 20	Mississauga	ON	L5T 1N3	1-905-670-7887	1-888-510-8969	
F.R.I.E.S. (Francis Restaurant Industry Equipment Services)	14 Automatic Rd. Unit 33	Brampton	ON	L6S 5N5	1-905-838-2060		
Service In Motion	660-A Justus Drive	Kingston	ON	K7M 4H4	613-384-1718		
Sure Fix	7334 Garner Rd	Niagara Falls	ON	L2E 6S5	905-685-0480		
Serv-Quip Equipment Service	775 Industrial Rd.	London	ON	N5V 3N5	1-519-453-3565		
Kitchenworks	823794 Massie Rd	Chatsworth	ON	N0H 1G0	519-794-3633		
Advance Catering Equipment	62 Plantation Court	Whitby	ON	L1P 1R1	1-416-269-2424		
Choquette CKS	2585 Girard Rue	Treos-Rivieres	QC	G8Z 2N3	1-819-371-3666		
TS Professional Kitchen Servic	2825 Sabourin	Montreal	QC	H4S 1M9	514-745-1556	1-800-363-0708	
Choquette CKS	8437 19E Avenue	Montreal	QC	H1Z4J2	1-514-722-2000	1-800-361-7618	
Choquette CKS	900 Boul Pierre Bertrand #220	Villa Vanier	QC	G1M3K2	1-418-681-3944	1-800-463-5506	
Key Food Equipment	2834 Millar Ave. Unit 125 Millar Landing	Saskatoon	SK	S7X 5X77	306-649-3663		
Key Food Equipment	815 7th Ave Unit 105	Regina	SK	S4N 6M7	306-721-3663		
Superior Parts & Service		Yuba City	CA	95991	888-888-4121	1-714-502-0240	
Superior Parts & Service		Tracy	CA	95304	888-888-4122	1-714-502-0241	
Superior Parts & Service		Exeter	CA	93221	888-888-4123	1-714-502-0242	
Superior Parts & Service		San Diego	CA	92025	888-888-4124	1-714-502-0243	
Superior Parts & Service	1006E. South Street	Anaheim	CA	92805	888-888-4125	1-714-502-0244	



Prices effective From September 1, 2022 - 2023

## USA Machine Quick List Reference

ORDER PROCESSING MODEL NUMBER	VOLTAGE	WEIGHT	PRICE \$	ORDER PROCESSING MODEL NUMBER	VOLTAGE	WEIGHT	PRICE \$
R101P	120V/60HZ/1	24 Lbs.	1 067	R7W	120V/60HZ/1	77 Lbs.	5 511
R101P PLUS	120V/60HZ/1	25 Lbs.	1 150	R8	208-240V/60HZ/3	100 Lbs.	8 556
R2N	120V/60HZ/1	33 Lbs.	1 574	R8U	208-240V/60HZ/3	105 Lbs.	9 319
R2NCLR	120V/60HZ/1	33 Lbs.	1 574	R10	208-240V/60HZ/3	155 Lbs.	9 959
R2U	120V/60HZ/1	34 Lbs.	2 003	R10U	208-240V/60HZ/3	160 Lbs.	10 723
R2DICE	120V/60HZ/1	43 Lbs.	2 185	R15	208-240V/60HZ/3	132 Lbs.	11 491
R2CLRDI	120V/60HZ/1	43 Lbs.	2 185	R15U	208-240V/60HZ/3	147 Lbs.	12 130
R2UDICE	120V/60HZ/1	44 Lbs.	2 504	R20	208-240V/60HZ/3	194 Lbs.	13 145
R301	120V/60HZ/1	34 Lbs.	2 079	R23T	208-240V/60HZ/3	296 Lbs.	15 090
R301U	120V/60HZ/1	36 Lbs.	2 442	R30T	208-240V/60HZ/3	310 Lbs.	18 125
R301DICE	120V/60HZ/1	44 Lbs.	2 849	R45T	208-240V/60HZ/3	420 Lbs.	21 884
R301UDICE	120V/60HZ/1	44 Lbs.	3 194	R60T	208-240V/60HZ/3	440 Lbs.	31 064
R401	120V/60HZ/1	46 Lbs.	3 119	BLIXER2	120V/60HZ/1	25 Lbs.	2 317
R402A	120V/60HZ/1	50 Lbs.	4 089	BLIXER3	120V/60HZ/1	30 Lbs.	2 574
R502	208-240V/60HZ/3	81 Lbs.	6 050	BLIXER4	120V/60HZ/1	34 Lbs.	3 087
R502WV	120V/60HZ/1	79 Lbs.	6 490	BLIXER5	208-240V/60HZ/3	56 Lbs.	5 291
R702	208-240V/60HZ/3	82 Lbs.	6 380	BLIXER5WV	120V/60HZ/1	56 Lbs.	5 731
R702WV	120V/60HZ/1	82 Lbs.	6 820	BLIXER7	208-240V/60HZ/3	56 Lbs.	5 621
R752WV	120V/60HZ/1	83 Lbs.	7 095	BLIXER7WV	120V/60HZ/1	58 Lbs.	6 061
CL40	120V/60HZ/1	40 Lbs.	2 086	BLIXER8	208-240V/60HZ/3	110 Lbs.	9 062
CL40 NODISC	120V/60HZ/1	40 Lbs.	1 902	BLIXER10	208-240V/60HZ/3	117 Lbs.	10 471
CL50GOURMET	120V/60HZ/1	51 Lbs.	4 719	BLIXER15	208-240V/60HZ/3	132 Lbs.	12 005
CL50GOURMET NODISC	120V/60HZ/1	51 Lbs.	4 022	BLIXER20	208-240V/60HZ/3	160 Lbs.	13 931
CL50E	120V/60HZ/1	47 Lbs.	2 635	BLIXER23	208-240V/60HZ/3	309 Lbs.	15 847
CL50E NODISC	120V/60HZ/1	47 Lbs.	2 096	BLIXER30	208-240V/60HZ/3	323 Lbs.	19 034
CL50EULTRA	120V/60HZ/1	49 Lbs.	2 910	BLIXER45	208-240V/60HZ/3	434 Lbs.	24 039
CL50EULTRA NODISC	120V/60HZ/1	49 Lbs.	2 371	BLIXER60	208-240V/60HZ/3	443 Lbs.	32 629
CL50EPIZZA	120V/60HZ/1	49 Lbs.	4 052	MMP160WV	120V/60HZ/1	5 Lbs.	395
CL50EUTEXMEX	120V/60HZ/1	49 Lbs.	4 322	MMP190WV	120V/60HZ/1	5 Lbs.	437
CL50EUREST	120V/60HZ/1	49 Lbs.	5 171	MMP240WV	120V/60HZ/1	5 Lbs.	508
CL52E	120V/60HZ/1	62 Lbs.	4 583	MMP190COMBI	120V/60HZ/1	7 Lbs.	681
CL52E NODISC	120V/60HZ/1	62 Lbs.	4 044	MMP240COMBI	120V/60HZ/1	7 Lbs.	762
CL55E	120V/60HZ/1	99 Lbs.	7 033	CMP250WV	120V/60HZ/1	10 Lbs.	649
CL55E NODISC	120V/60HZ/1	95 Lbs.	6 493	CMP400WV	120V/60HZ/1	11 Lbs.	855
CL55B	120V/60HZ/1	92 Lbs.	7 713	CMP250COMBI	120V/60HZ/1	13 Lbs.	1 197
CL55B NODISC	120V/60HZ/1	92 Lbs.	7 173	MP350	120V/60HZ/1	15 Lbs.	843
CL55E2FEEDHEADS	120V/60HZ/1	113 Lbs.	9 945	MP450	120V/60HZ/1	15 Lbs.	1 005
CL55E2FEEDHEADS NODISC	120V/60HZ/1	110 Lbs.	9 405	MP550	120V/60HZ/1	16 Lbs.	1 516
CL55WS	120V/60HZ/1	113 Lbs.	17 375	MP600	120V/60HZ/1	17 Lbs.	1 932
CL60E	208-240V/60HZ/3	154 lbs.	12 669	MP800	120V/60HZ/1	21 Lbs.	2 350
CL60E NODISC	208-240V/60HZ/3	152 lbs.	12 130	MP350WV	120V/60HZ/1	15 Lbs.	954
CL60B	208-240V/60HZ/3	155 lbs.	13 730	MP450WV	120V/60HZ/1	15 Lbs.	1 093
CL60B NODISC	208-240V/60HZ/3	155 lbs.	13 191	MP350COMBI	120V/60HZ/1	18 Lbs.	1 459
CL60E2FEEDHEADS	208-240V/60HZ/3	187 lbs.	18 642	MP450COMBI	120V/60HZ/1	19 Lbs.	1 653
CL60E2FEEDHEADS NODISC	208-240V/60HZ/3	187 lbs.	18 103	MP450FW	120V/60HZ/1	15 Lbs.	1 273
CL60WS	208-240V/60HZ/3	234 Lbs.	33 366	MP450XLFW	120V/60HZ/1	20 Lbs.	1 702
R101B CLR	120V/60HZ/1	22 Lbs.	742	J80	120V/60HZ/1	28 Lbs.	2 231
R2B	120V/60HZ/1	29 Lbs.	1 366	J80 BUFFET	120V/60HZ/1	28 Lbs.	2 577
R2BCLR	120V/60HZ/1	29 Lbs.	1 366	J100	120V/60HZ/1	35 Lbs.	2 922
R2UB	120V/60HZ/1	30 Lbs.	1 673	C80	120V/60HZ/1	48 Lbs.	4 150
R301B	120V/60HZ/1	23 Lbs.	1 816	C120	120V/60HZ/1	115 Lbs.	8 288
R301UB	120V/60HZ/1	25 Lbs.	2 310	C120A	208-240V/60HZ/3	115 Lbs.	9 070
R401B	120V/60HZ/1	32 Lbs.	2 556	R198 - Food Tray Cart for VCM's		23 Lbs.	704
R5WV	120V/60HZ/1	55 Lbs.	5 181	R199 - Robot Cart		35 Lbs.	751

### FAMILY COLOR CODES

 Combination Models	 Vegetable Preparation Models	 Cutter Mixers Models	 Blixer Models
 Immersion Blenders Models	 Juice Extractors Juicer	 Automatic Sieves-Juicers	



In order to help us serve you always remember to include on your purchase orders:

- 1) Your account number.
- 2) Promotion number for any specials (Flyers, Buy Group Specials).

**Specification  
Aids**



Our Product Line Is On



**robot  coupe®**

**DISTRIBUTED BY :**

Robot Coupe U.S.A., Inc., 264 South Perkins, Ridgeland, MS 39157  
Email: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com)

**[www.robot-coupe.com](http://www.robot-coupe.com)**