

robot coupe®



HONG KONG
PRICE LIST
02/2023



FOOD
PROCESSORS

DISCS

VEG PREP
MACHINES

CUTTER
MIXERS

ROBOT COOK®

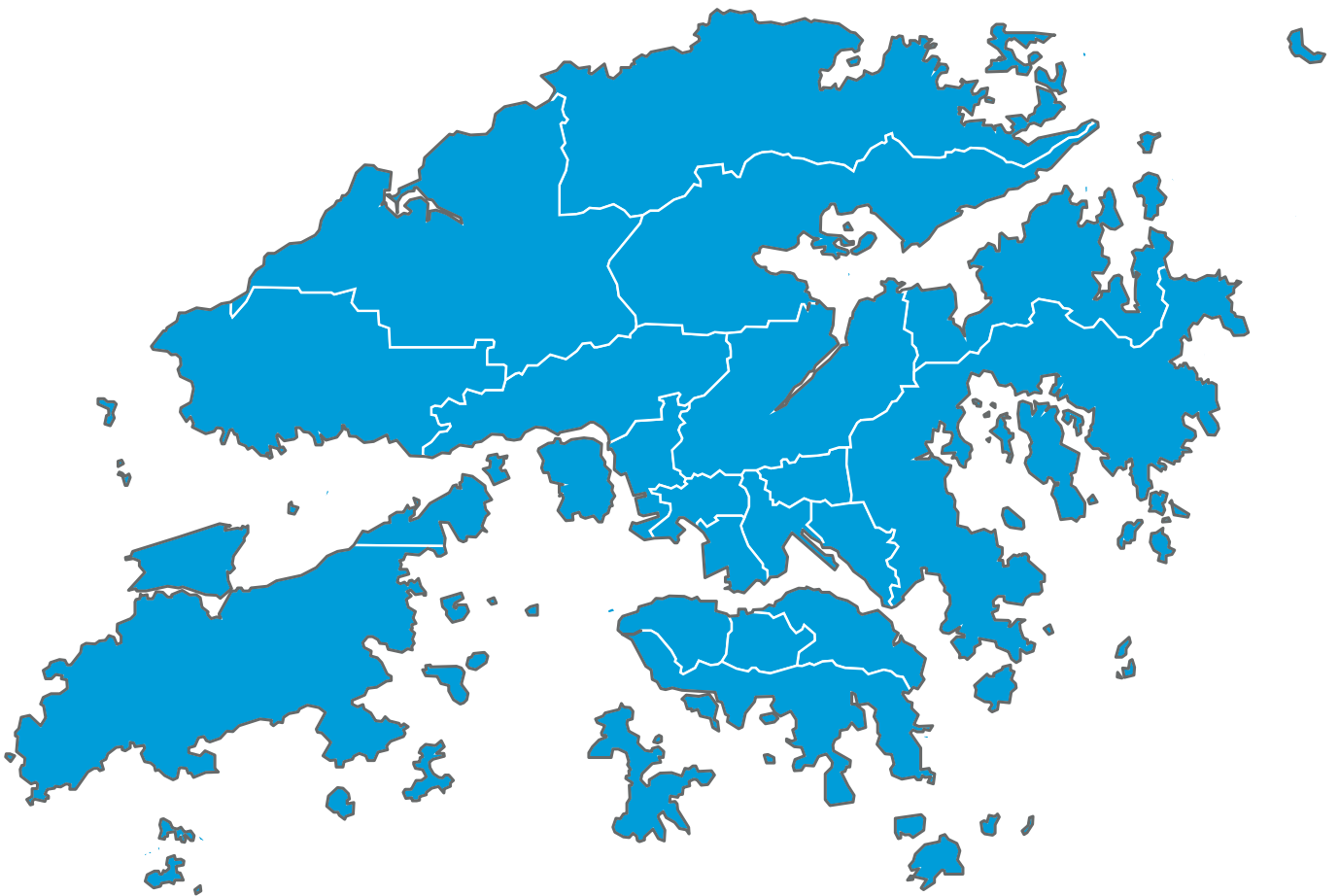
BLIXER®

IMMERSION
BLENDERS

JUICE
EXTRACTORS



**CALL YOUR LOCAL TERRITORY MANAGER TO ARRANGE
A FREE, NO OBLIGATION DEMONSTRATION IN YOUR KITCHEN**



Hong Kong / Macao
Nicolas Beuf
Tel : (+852) 54996452

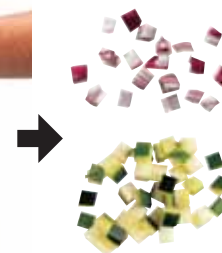
NEW PRODUCTS & FEATURES

robot coupe®

PAGE **36**

EASYCLEAN XPRESS

The zero waste solution to clean EXPERT dicing grids.



NEW

PAGE

100

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.



NEW



INNOVATION AT THE HEART OF OUR HISTORY

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



MORE THAN 60 YEARS OF INNOVATION

HUNDREDS OF EXCLUSIVE PATENTS

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



1960 / 1970

1970 / 1980



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

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



1990 / 2000



1990: Range of Vegetable Preparation machines
1996: 1st Immersion Blender with removable foot


2000: Range of Immersion Blender
2008: 1st Automatic Juice Extractor



TODAY

2012: The 1st Professional Cooking Cutter Blender
2020: Launch of new Juice Extractor range and
13 new large-capacity table-top models of
Food Processors, Cutter Mixers and Blixer®.



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



WORLD LEADER PRESENT IN MORE THAN 130 COUNTRIES



LOCAL COMMITMENT FOR OVER 40 YEARS

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



INNOVATIVE AND DURABLE

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

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



DESIGNED AND MADE IN FRANCE

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



INSPIRING AND SATISFYING

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

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



A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

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

" Our **heavy duty** machines
are designed **to last** "

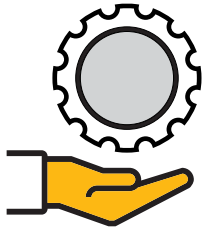
" We **go beyond the requirements** to guarantee
the **highest levels**
of performance "



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

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

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

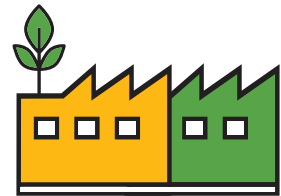
Products designed to last

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

PRODUCTION

Ethical and responsible practice

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



RESOURCES

Sustainable resource management:

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



PEOPLE

A socially committed company:

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



robot coupe®

AT YOUR SERVICE

Robot-Coupe is not only a manufacturer. It is a people oriented company whose ability to listen and provide quality service is rolled out across the globe to improve the everyday lives of professionals. Our customers' 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 "

Ask for a demonstration
on our website.
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 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.

A TRUSTED PARTNER



Quality Customer Service

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



High tech assistance

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



A high performance logistics centre

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



An efficient after sales service

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

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

*For authorised dealers only

robot coupe®

IS AT YOUR SIDE

1 MIDI CATALOGUE
Asia
Ref. 450 839

2 SELECTION GUIDE
Discs
Ref. 430 401

3 RECIPE BOOKS
Robot Cook®
Ref. 450 986

4 RECIPE BOOKS
Freshness & Vitamins
Ref. 451 738

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



THROUGHOUT 2023
AT TRADE SHOWS IN HONG KONG



IN YOUR STORES AND SHOWROOMS



Set of 3 displays

Ref. 451 581

Dimensions: L126 x H60 x W40 cm



R 301 discs display

Ref. 450 367

CL 50 discs display

Ref. 450 366

3 machines display
Ref. 407 818



Mixed display stand
Ref. 450 421



Immersion Blender display stand
Ref. 407 435



Micromix POS
Ref. 451 007

robot coupe®

IS AT YOUR SIDE

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



Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video



Robot-Coupe J 100 video

VIDEOS ALSO ON
robot-coupe.com

ON THE OFFICIAL ROBOT-COUPÉ SOCIAL MEDIA



Linkedin
robot-coupe-official



Facebook
RobotCoupeOfficial

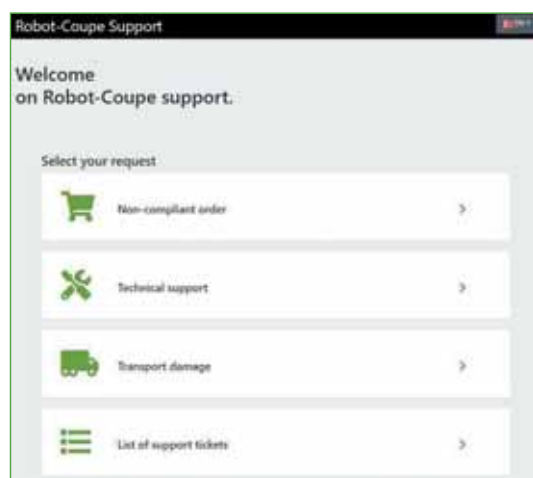


Youtube
Robot-Coupe Official



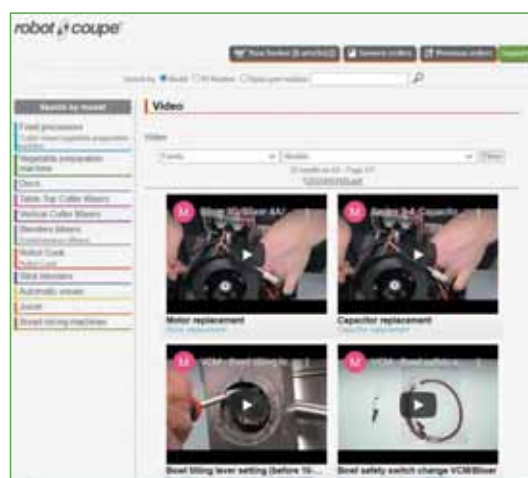
Instagram
robotcoupe_official

AND WITH OUR 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



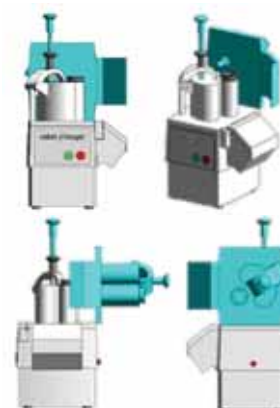
NEW ROBOT-COUPÉ WEBSITE

- **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



FAST FOOD

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



CONTRACT CATERING



CATERING FOR THE EDUCATIONAL SECTOR

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



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

Bakers
Confectioners
Tea rooms
Ice cream parlours
Chocolate makers
Pie shops



FULL SERVICE

Casual dining
Traditional restaurants
Theme restaurants
Chains
Bistro cuisine
Gourmet cuisine

HOTEL CATERING

All categories of hotels
Banquets
Holiday centres
Camping grounds
Staff canteens



COMMERCIAL FOODSERVICE

SOCIAL FOOD SERVICE

Company restaurants
Institutional restaurants
Mining Sites
Army
Prisons
Central kitchens

CATERING IN THE HEALTHCARE SECTOR

Retirement / Nursing Homes
Hospitals
Special needs facilities
Central kitchens



CONTRACT CATERING

DELICATESSEN CATERING

Delicatessens
Caterers

SUPERMARKETS

Freshly cut food
Greengrocers
Juice bars
Delicatessens
Snack bars
Food Courts



ARTISANS AND SUPERMARKETS

#THEsolution

robot



MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain



SAVE TIME

Increase productivity

ULTRA FRESH JUICE
2L = 1min



HOMEMADE FRENCH FRIES
20 kg = 4 mins



CHOPPED VEGETABLE SALAD
10 kg = 2 mins



SOUP
45L = 6 mins



MAYONNAISE
2L = 1min



COLESLAW
300 kg = 1hr





Examples:

SAVE MONEY

Return on investment in less than 6 months!



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



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



BOOST YOUR CREATIVITY

Let your imagination run wild



SATISFY YOUR CUSTOMERS



**FRESHNESS AND
ORIGINS OF PRODUCT**



HOMEMADE



LOCAL



SEASONAL PRODUCT

PAGE **48**

VEGETABLE PREPARATION MACHINES

CL 50 Ultra



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Blixer®
Blixer® 4 V.V.



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JUICE EXTRACTORS

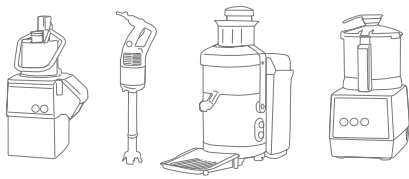
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IMMERSION BLENDERS

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TECHNICAL DATA

(dimensions, weight, etc) PAGE 114

JUICE EXTRACTORS

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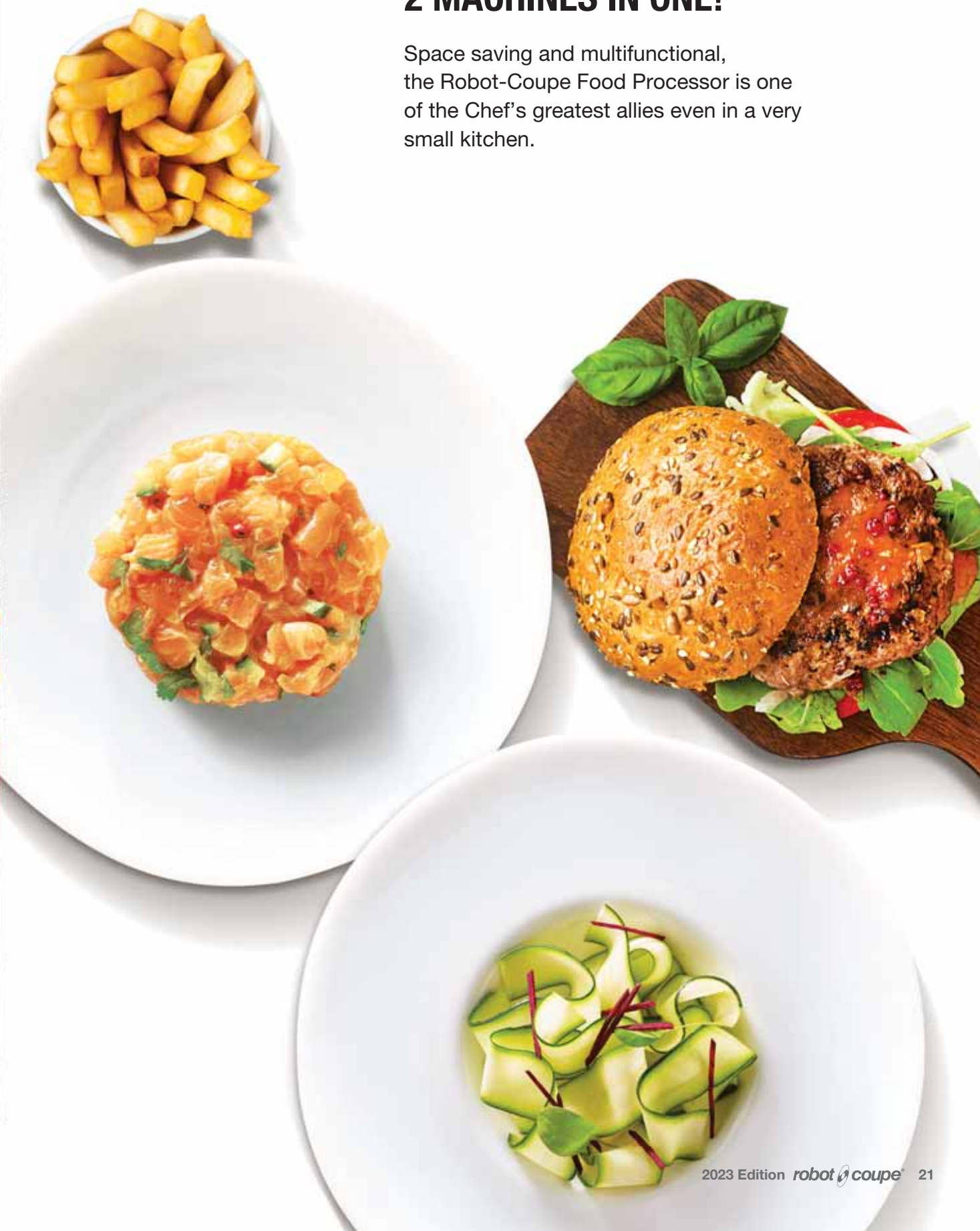
FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS



2 MACHINES IN ONE!

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



FOOD PROCESSORS

CUTTER MIXERS & VEGETABLE SLICERS

Lid:

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

Handle:

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

Easy Guide

Variable speed:

300 to 3 500 rpm for a greater variety of applications.

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

Lateral ejection:

Space saving and ergonomic.



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



Range of **28 discs** available as options.















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

CUTTER FUNCTION

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

VEGETABLE PREPARATION FUNCTION

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

* For R 402 V.V., R 502 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 R 301 Ultra & R 402 V.V.



GRATING / SLICING / RIPPLE CUT / JULIENNE

+ DICING + FRENCH FRIES

R 402 V.V.



OPTIONAL
28
DISCS

OPTIONAL
3
BLADES

4.5 L

- Single phase
- Variable speed
- Juice Extractor Kit*

R 301 Ultra



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 502 V.V.



OPTIONAL
+
50
DISCS

OPTIONAL
3
BLADES

5.9 L

- Single phase
- Variable speed
- R-Mix®
- [Potato Ricer Attachment*](#)

R 752 V.V.



OPTIONAL
+
50
DISCS

OPTIONAL
3
BLADES

7.5 L

- Single phase
- Variable speed
- R-Mix®
- [Potato Ricer Equipment*](#)

[*Optional attachment](#)

R-Mix® : Reverse rotation blending function

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R 301 Ultra	1.5 kg	50 kg/hr	1 to 100
R 402 V.V.	2.5 kg	50 kg/hr	1 to 100
R 502 V.V.	3.2 kg	150 kg/hr	50 to 300
R 752 V.V.	3.8 kg	250 kg/hr	200 to 600

Juice and Coulis **EXTRACTOR KIT**

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

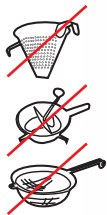
COULIS FUNCTION



CITRUS PRESS FUNCTION



Large capacity hopper
75 x 90 mm



Scan the QR Code
to see this function
in action.



RASPBERRY COULIS
FOR SORBETS



COULIS
FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



	Ref.	HK\$
Juice and Coulis extractor kit for R 301 Ultra / R 402 V.V.	27396	3,032
Citrus fruit attachment for R 301 Ultra / R 402 V.V.	27395	1,821



R 301 Ultra

Induction motor ✓

Power 650 W

Voltage Single phase

Speed 1 500 rpm

Pulse ✓

Motor Base Metal

Cutter 3.7 L stainless steel bowl

Blade Stainless steel smooth blade - **Included**

Vegetable slicer Half moon hopper 1.6 L
Cylindrical hopper Ø 58 mm

Discs Not included

Choose your model:



Scan the QR Code to see this function in action.

R 301 Ultra - 4 discs		Ref.	HK\$
R 301 Ultra 230V/50/1 UK plug		2447	16,690
Asia Pack of 4 discs		1904	2,187
R 301 Ultra without disc		Ref.	HK\$
R 301 Ultra 230V/50/1 UK plug		2447	16,690

Complete disc collection page 34



R 402 V.V.

✓

1 000 W

Single phase

300 to 3 500 rpm for cutter

300 to 1 000 rpm for vegetable slicer

✓

Metal

4.5 L stainless steel bowl

Stainless steel smooth blade - **Included**

Half moon hopper 1.6 L
Cylindrical hopper Ø 58 mm
Stainless steel bowl

Not included

R 402 V.V. - 4 discs		Ref.	HK\$
R 402 V.V. 230V/50/1 UK plug		2478	27,745
Asia Pack of 4 discs		1904	2,187
R 402 V.V. - 6 discs		Ref.	HK\$
R 402 V.V. 230V/50/1 UK plug		2478	27,745
Asia Pack of 6 discs		2195	3,995
R 402 V.V. without disc		Ref.	HK\$
R 402 V.V. 230V/50/1 UK plug		2478	27,745

Choose your options:



Options	R 301 Ultra		R 402 V.V.	
	Ref.	HK\$	Ref.	HK\$
Coarse serrated blade Especially for grinding & kneading	27288	1,069	27346	1,069
Fine serrated blade Especially for herbs & spices	27287	1,069	27345	1,069
Additional smooth blade	27286	944	27344	944
Cutter accessory (bowl, lid, blade)	27278	5,427	27342	5,965
Juice and Coulis extractor kit	27396	3,032	27396	3,032
Citrus press attachment	27395	1,821	27395	1,821



POTATO RICER

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



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

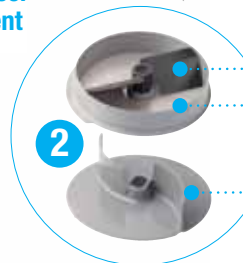


Potato Ricer Attachment



Feed hopper
(R 502 V.V. only)

1



Paddle

Puree grid:
3 mm or 6 mm

Special ejection disc
for pureed vegetables

Potato Ricer
Equipment

The Potato Ricer Attachment consists of:

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



	Ref.	HK\$
Potato Ricer Attachment Ø 3 mm (R 502 and R 502 V.V.)	1 + 2	28207 3,138
Potato Ricer Equipment Ø 3 mm	2	28208 2,204
Potato Ricer Attachment Ø 6 mm (R 502 and R 502 V.V.)	1 + 2	28209 3,138
Potato Ricer Equipment Ø 6 mm	2	28210 2,204

NEW



R 502 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included, coming soon
Vegetable slicer	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Discs	Not included

Choose
your model:

R 502 V.V. - 7 discs	Ref.	HK\$
R 502 V.V. 230V/50-60/1 UK plug	2389	36,655
Asia Pack of 7 discs	2023W	8,342
R 502 V.V. - 16 discs	Ref.	HK\$
R 502 V.V. 230V/50-60/1 UK plug	2389	36,655
MultiCut Pack of 16 discs	2022W	18,257
R 502 V.V. without disc	Ref.	HK\$
R 502 V.V. 230V/50-60/1 UK plug	2389	36,655

Complete disc collection page 34



Choose
your options:



Options	Ref.	HK\$
Coarse serrated blade Especially for grinding & kneading	27305	2,042
Fine serrated blade Especially for herbs & spices	27304	2,042
Additional smooth blade	27303	1,924
Cutter accessory (bowl, lid, blade)	27320	7,210
Blade cleaning tool - Coming soon	49258	261



NEW

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.

Easy Guide

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.

Options for R 752 & R 752 V.V.	Ref.	HK\$
Coarse serrated blade <i>Designed for grinding & kneading</i>	27308	3,529
Fine serrated blade <i>Designed for herbs & spices</i>	27307	3,529
Additional stainless steel smooth blade	27306	3,412
Cutter accessory (bowl, lid, blade)	27318	9,777
Lower coarse serrated blade	49162	530
Upper coarse serrated blade	49163	530
Lower fine serrated blade	49164	530
Upper fine serrated blade	49165	530
Lower smooth blade	49160	455
Upper smooth blade	49161	455
3 mm Potato Ricer Equipment	28208	2,204
6 mm Potato Ricer Equipment	28210	2,204
Motor shaft brush - <i>Coming soon</i>	49257	163

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



R 752 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm for cutter 300 to 1 000 rpm for vegetable slicer
Pulse	✓
Motor base	Metal
Cutter	7.5 L stainless steel bowl
Scraper arm	✓
Blade	All stainless steel detachable, adjustable smooth blade - Included
Vegetable slicer	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Accessories	Motor shaft brush - Included, coming soon
Discs	Not included

Choose your model:

R 752 V.V. - 7 discs		Ref.	HK\$
R 752 V.V. 230V/50-60/1 UK plug		2080	42,525
Asia Pack of 7 discs		2023W	8,342
R 752 V.V. - 16 discs		Ref.	HK\$
R 752 V.V. 230V/50-60/1 UK plug		2080	42,525
MultiCut Pack of 16 discs		2022W	18,257
R 752 V.V. without disc		Ref.	HK\$
R 752 V.V. 230V/50-60/1 UK plug		2080	42,525

Choose your options opposite:

Complete disc collection page 34



DISC COLLECTION



THE WIDEST RANGE OF CUTS

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







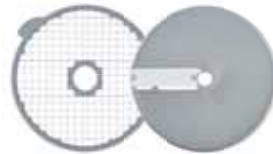


ESSENTIAL Series 1-4



EXPERT Series 5-7

	R 301 Ultra	Unit Price HK\$	R 402 V.V.	Unit Price HK\$	DISCS	R 502 V.V. R 752 V.V. CL 50 Ultra / CL 52 CL 55 / CL 60	Unit Price HK\$
SLICERS 					Almonds 0.6 mm	28166W	1,127
					0.8 mm	28069W	1,127
	27051	530	27051	530	1 mm	28062W	1,127
	27555	530	27555	530	2 mm	28063W	1,127
	27086	530	27086	530	3 mm	28064W	1,127
	27566	530	27566	530	4 mm	28004W	1,127
	27087	530	27087	530	5 mm	28065W	1,127
	27786	530	27786	530	6 mm	28196W	1,127
					8 mm	28066W	1,127
					10 mm	28067W	1,127
					14 mm	28068W	1,127
					4 mm cooked potatoes	27244W	3,802
					6 mm cooked potatoes	27245W	3,802
RIPPLE CUT 	27621	530	27621	530	2 mm	27068W	1,416
					3 mm	27069W	1,416
					5 mm	27070W	1,416
GRATERS 	27588	530	27588	530	1.5 mm	28056W	935
	27577	530	27577	530	2 mm	28057W	935
	27511	530	27511	530	3 mm	28058W	935
					4 mm	28073W	935
					5 mm	28059W	935
	27046	530	27046	530	6 mm		
					7 mm	28016W	935
	27632	530	27632	530	9 mm	28060W	935
	27764	657	27764	657	Parmesan cheese	28061W	935
	27191	935	27191	935	Röstis potatoes	27164W	1,523
					Raw potatoes	27219W	1,696
	27078	935	27078	935	0.7 mm horseradish paste		
	27079	935	27079	935	1 mm horseradish paste	28055W	1,580
	27130	935	27130	935	1.3 mm horseradish paste		
JULIENNE 					1 x 8 mm (ribbons)	28172W	1,455
					1 x 26 onion/cabbage	28153W	2,772
	27080	646	27080	646	2 x 4 mm	27072W	1,455
	27081	646	27081	646	2 x 6 mm	27066W	1,455
					2 x 8 mm	27067W	1,455
					2 x 10 mm (ribbons)	28173W	1,455
	27599	646	27599	646	2 x 2 mm	28051W	1,455
					2.5 x 2.5 mm	28195W	1,455
					3 x 3 mm	28101W	1,455
	27047	646	27047	646	4 x 4 mm	28052W	1,455
	27610	646	27610	646	6 x 6 mm	28053W	1,455
	27048	646	27048	646	8 x 8 mm	28054W	1,455



EXPERT Series 5-7

R 301 Ultra	R 402 V.V.	Unit Price HK\$	DISCS	R 502 V.V. R 752 V.V.	Unit Price HK\$
				CL 50 Ultra / CL 52 CL 55 / CL 60	
			5 x 5 x 5 mm	■ 28110W	2,542
	■ 27113	2,234	8 x 8 x 8 mm	■ 28111W	2,234
	■ 27114	2,234	10 x 10 x 10 mm	■ 28112W	2,234
	■ 27298	2,234	12 x 12 x 12 mm	■ 28197W	2,234
			14 x 14 x 5 mm (mozzarella)	■ 28181W	2,234
			14 x 14 x 10 mm	■ 28179W	2,234
			14 x 14 x 14 mm	■ 28113W	2,234
			20 x 20 x 20 mm	■ 28114W	2,234
			25 x 25 x 25 mm	■ 28115W	2,234
			50 x 70 x 25 mm (salad)	■ 28180W	3,379
	▲ 27116	2,070	8 x 8 mm	▲ 28134W	2,619
			8 x 16 mm	▲ 28159W	2,619
	▲ 27117	2,070	10 x 10 mm	▲ 28135W	2,619
			10 x 16 mm	▲ 28158W	2,619
1904	1904	2,187	Pack of 4 discs		
-	2195	3,995	Pack of 6 discs		
			Pack of 7 discs	2023W	8,342
			Pack of 16 discs	2022W	18,257

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

NEW

EasyClean Xpress

The zero waste solution to clean EXPERT dicing grids R 502 V.V. to R 752 V.V. and CL 50 Ultra to CL 60

- Fast, easy cleaning
- Zero waste

For dicing grids	Ref.	HK\$
8 mm	49305	1,134
10 mm	49309	1,134
12 mm	49313	1,134
14 mm	49314	1,134



NEW

D-CLEAN KIT

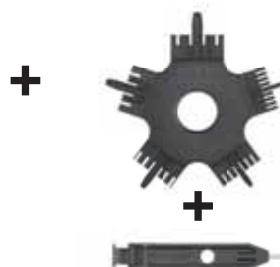
Dicing grid cleaning tool



Grid holder

- Essential R 402 V.V.
- Expert R 502 V.V. to R 752 V.V. - CL 50 Ultra to CL 60

	Ref.	HK\$
D-Clean Kit	29246	761



Dicing grid cleaning tool

5 mm, 8 mm, 10 mm, 12 mm and 14 mm

Scraper tool

WALL MOUNTED BLADE AND DISC HOLDER:

1 BLADE and 8 DISCS
> R 402 V.V.

Ref.	HK\$
107810	300



WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:

> 16 small discs or 8 large discs

Ref.	HK\$
107812	416



DISC RACK:

> R 502 V.V. to R 752 V.V.
> CL 50 Ultra to CL 60

Ref.	HK\$
27258	155



WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.	HK\$
101230	597



DISC PROTECTOR:

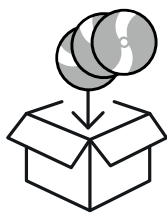
> R 502 V.V. to R 752 V.V.
> CL 50 Ultra to CL 60

Ref.	HK\$
39726	146



THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4



ASIA PACK OF 4 DISCS

Slicers
2 mm & 4 mm

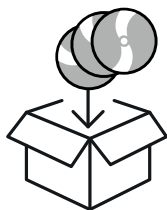
Graters
2 mm

Julienne
2 x 2 mm



	Ref.	HK\$
R 301 Ultra, R 402 V.V.	1904	2,187

Wall-mounted disc holders (set of 2) **FREE**



PACK OF 6 DISCS

Slicers
2 mm & 4 mm

Graters
2 mm

Julienne
2 x 2 mm* & 4 x 4 mm**

Dicing Equipment
10 x 10 x 10 mm

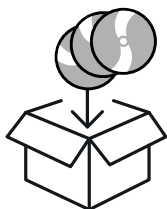


*with 2195 / **with 1945

	Ref.	HK\$
R 402 V.V.	2195	3,995

Wall-mounted disc holders (set of 2) **FREE**

EXPERT Series 5-7



ASIA PACK OF 7 DISCS

Slicers
2 mm & 5 mm

Graters
2 mm

Julienne
2 x 2 mm & 3 x 3 mm

Dicing Equipment
10 x 10 x 10 mm



	Ref.	HK\$
R 502 V.V., R 752 V.V., CL 50 Ultra, CL 52, CL 55, CL 60	2023W	8,342

Wall-mounted disc holders (set of 2) **FREE**



EXPERT Series 5-7

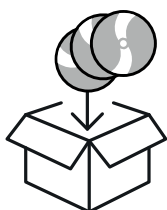
MULTICUT PACK OF 16 DISCS

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 canteens, 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 Workstation Solution Pack, with 16 discs included.



Slicers

1 mm, 2 mm, 4 mm

Graters

1.5 mm, 3 mm

Julienne

2.5 x 2.5 mm, 2 x 10 mm, 4 x 4 mm

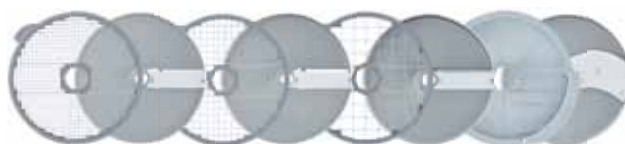


Dicing Equipment

5 x 5 x 5 mm, 10 x 10 x 10 mm,
20 x 20 x 20 mm

French Fries Equipment

10 x 10 mm



	Ref.	HK\$
MultiCut Pack of 16 discs	2022W	18,257

2 wall-mounted disc holders (set of 2) **FREE**



Surface treatment:

Mineral+[®]



Scan the QR Code
to see this function
in action.



High Resistance

This mineral-based treatment provides optimum protection of the disc surface.



Freshness is preserved

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



Easy Cleaning

Dishwasher resistant.

These new discs can be identified : new appearance and letter W included in the item code.

POTATO RICER

R 502 V.V. - R 752 V.V.

CL 50 Ultra - CL 52 - CL 55 - CL 60

- **High output**

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

- **Ergonomic**

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

- **Versatile**

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



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



The Potato Ricer Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502 V.V. and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.	HK\$
Potato Ricer Attachment Ø 3 mm (R 502 V.V. and CL 50 Ultra)	1 + 2	28207	3,138
Potato Ricer Equipment Ø 3 mm (R 752 V.V., CL 52, CL 55 and CL 60)	2	28208	2,204
Potato Ricer Attachment Ø 6 mm (R 502 V.V. and CL 50 Ultra)	1 + 2	28209	3,138
Potato Ricer Equipment Ø 6 mm (R 752 V.V., CL 52, CL 55 and CL 60)	2	28210	2,204



THE WIDEST RANGE OF CUTS

SLICERS

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

Essential: R 301 Ultra, R 402 V.V.



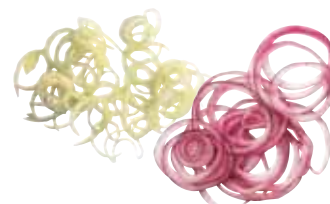
Almonds 0.6 mm
Ref. 28166W



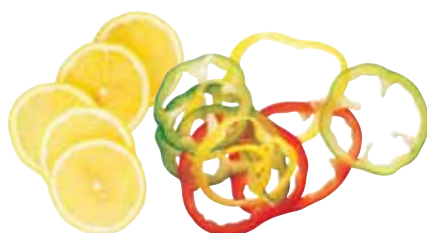
0.8 mm
Ref. 28069W



1 mm
Ref. 28062W
Ref. 27051



2 mm
Ref. 28063W
Ref. 27555



3 mm
Ref. 28064W
Ref. 27086



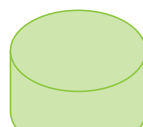
4 mm
Ref. 28004W
Ref. 27566



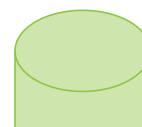
5 mm
Ref. 28065W
Ref. 27087



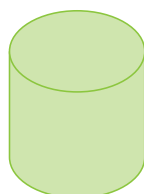
6 mm
Ref. 28196W
Ref. 27786



8 mm
Ref. 28066W



10 mm
Ref. 28067W



14 mm
Ref. 28068W



Cooked potatoes 4 mm
Ref. 27244W



Cooked potatoes 6 mm
Ref. 27245W



The green discs show the actual size



GRATERS



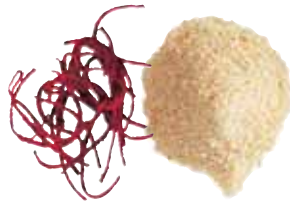
Expert: CL 50 Ultra, CL 52, CL 55, CL 60, R 502 V.V. or R 752 V.V.

Essential: R 301 Ultra, R 402 V.V.

1.5 mm
Ref. 28056W
Ref. 27588



2 mm
Ref. 28057W
Ref. 27577



3 mm
Ref. 28058W
Ref. 27511



4 mm
Ref. 28073W



5 mm
Ref. 28059W



6 mm
Ref. 27046



7 mm
Ref. 28016W



9 mm
Ref. 28060W
Ref. 27632



Parmesan cheese
Ref. 28061W
Ref. 27764



Röstis potatoes
Ref. 27164W
Ref. 27191



Raw potatoes
Ref. 27219W



Horseradish
Ref. 28055W 1 mm
Ref. 27078 0.7 mm
Ref. 27079 1 mm
Ref. 27130 1.3 mm



RIPPLE CUT



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

Essential: R 301 Ultra, R 402 V.V.

2 mm
Ref. 27068W
Ref. 27621



3 mm
Ref. 27069W



5 mm
Ref. 27070W



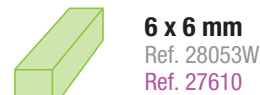
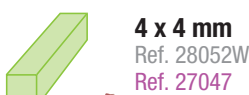
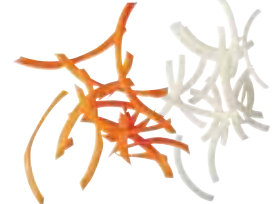
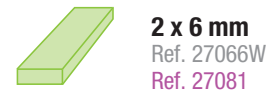
The green discs show the actual size

THE WIDEST RANGE OF CUTS

JULIENNE

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

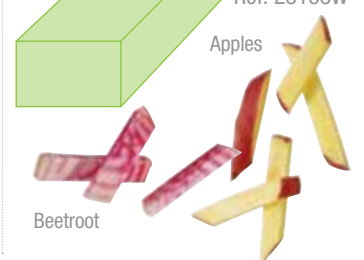
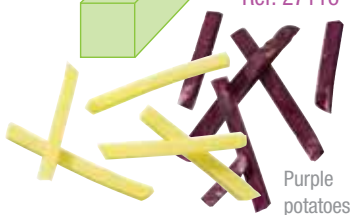
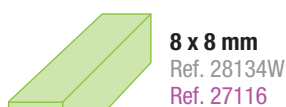
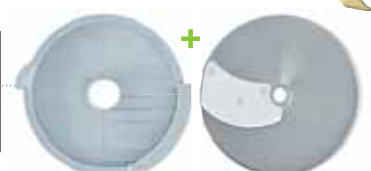
Essential: R 301 Ultra, R 402 V.V.



FRENCH FRIES

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

Essential: R 301 Ultra, R 402 V.V.



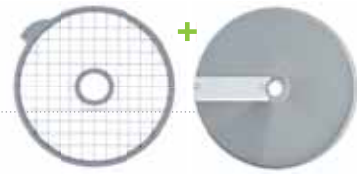
The green discs show the actual size



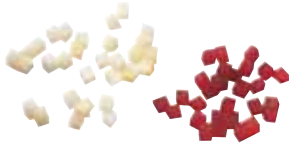
DICING EQUIPMENT

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

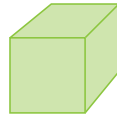
Essential: R 402 V.V.



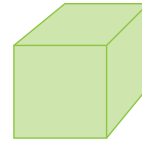
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27113



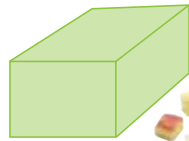
10x10x10 mm
Ref. 28112W
Ref. 27114



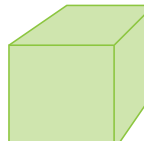
12x12x12 mm
Ref. 28197W
Ref. 27298



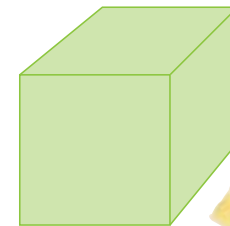
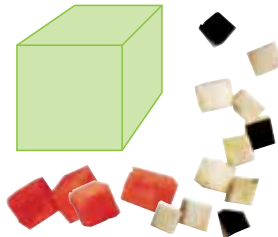
14x14x5 mm
Ref. 28181W



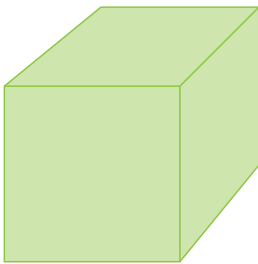
14x14x10 mm
Ref. 28179W



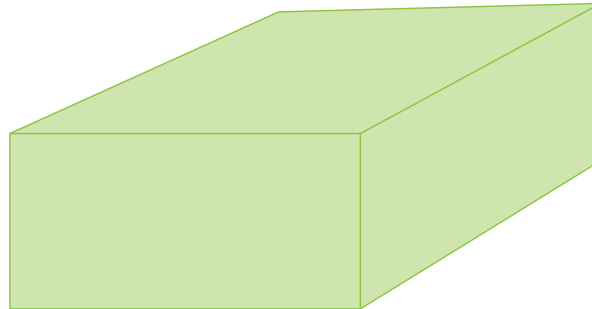
14x14x14 mm*
Ref. 28113W



20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



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



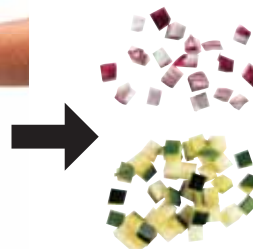
NEW

EasyClean Xpress

The zero waste solution to clean EXPERT dicing grids
R 502 V.V. to R 752 V.V. and CL 50 Ultra to CL 60

- Fast, easy cleaning
- Zero waste

For dicing grids	Ref.	HK\$
8 mm	49305	1,134
10 mm	49309	1,134
12 mm	49313	1,134
14 mm	49314	1,134



NEW

D-CLEAN KIT

Dicing grid cleaning tool



Grid holder

- Essential R 402 V.V.
- Expert R 502 V.V. to R 752 V.V. - CL 50 Ultra to CL 60

+



+



Dicing grid cleaning tool

5 mm, 8 mm, 10 mm, 12 mm and 14 mm

Scraper tool

	Ref.	HK\$
D-Clean Kit	29246	761





PREPARED ON SITE WITH ROBOT-COUPÉ

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



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

Potato chips of every shape and size!



8 x 8 mm



8 x 16 mm



10 x 10 mm



10 x 16 mm

Shoestring fries



2 x 2 mm

Potato straws



4 x 4 mm



6 x 6 mm

Waffle-cut chips



2 x 2 mm

Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

Potato crisps



1 or 2 mm

Scalloped Potatoes



5 mm

Mashed potatoes



VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

p.48

FLOOR STANDING VEGETABLE PREPARATION MACHINES

p.56



THE WIDEST RANGE OF CUTS

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



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

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



Hinge and stem system
designed for instant removal of the lid for easy cleaning.

Easy Guide

Stainless steel **motor body**

Cylindrical hopper

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

Lateral ejection
Space saving and convenient to use.



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



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

INNOVATION

EXACTITUBE PUSHER

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



THE WIDEST RANGE OF CUTS

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



POTATO RICER

CL 50 Ultra, CL 52, CL 55, CL 60



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



Potato Ricer Attachment



Feed hopper
(for CL 50 Ultra only).



Paddle
Puree grid:
3 mm or 6 mm

Special ejection disc
for pureed vegetables

Potato Ricer Equipment

The Potato Ricer Attachment consists of:

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



		Ref.	HK\$
Potato Ricer Attachment Ø 3 mm (CL 50 Ultra)	1 + 2	28207	3,138
Potato Ricer Equipment Ø 3 mm	2	28208	2,204
Potato Ricer Attachment Ø 6 mm (CL 50 Ultra)	1 + 2	28209	3,138
Potato Ricer Equipment Ø 6 mm	2	28210	2,204

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput
per hour:



Up to 150 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 50 Ultra

OPTIONAL
+
50
DISCS



- Single phase
- 1 speed
- Potato Ricer Attachment*

Find all our floor standing models on page 56





Effective throughput
per hour:



Up to 250 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 52



OPTIONAL
+
50
DISCS

- Single phase
- 1 speed
- Potato Ricer Equipment*

*Optional attachments



TABLE-TOP VEGETABLE PREPARATION MACHINES



Area 139 cm²

"Discover all the disk packs on page 37"

CL 50 Ultra

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

Choose your model:



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

CL 50 Ultra - 7 discs	Ref.	HK\$
CL 50 Ultra 230V/50/1 UK plug	24470	17,265
Asia Pack of 7 discs	2023W	8,342
CL 50 Ultra - 16 discs	Ref.	HK\$
CL 50 Ultra 230V/50/1 UK plug	24470	17,265
MultiCut Pack of 16 discs	2022W	18,257
CL 50 Ultra without disc	Ref.	HK\$
CL 50 Ultra 230V/50/1 UK plug	24470	17,265

Complete disc collection page 34



Area 227 cm²

"Discover all the disk packs on page 37"

CL 52

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

CL 52 - 7 discs	Ref.	HK\$
CL 52 230V/50/1 UK plug	24492	24,810
Asia Pack of 7 discs	2023W	8,342
CL 52 - 16 discs	Ref.	HK\$
CL 52 230V/50/1 UK plug	24492	24,810
MultiCut Pack of 16 discs	2022W	18,257
CL 52 without disc	Ref.	HK\$
CL 52 230V/50/1 UK plug	24492	24,810

Choose your options:

	CL 50 Ultra		CL 52	
Options	Ref.	HK\$	Ref.	HK\$
Additional Exactitube pusher	49212	275	49221	329
Potato Ricer Attachment 3 mm	28207	3,138	-	-
Potato Ricer Attachment 6 mm	28209	3,138	-	-
Potato Ricer Equipment 3 mm	-	-	28208	2,204
Potato Ricer Equipment 6 mm	-	-	28210	2,204
Motor shaft brush - Coming soon	-	-	49257	163

CL 52

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



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

INNOVATION



EXTRA ERGONOMIC

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



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

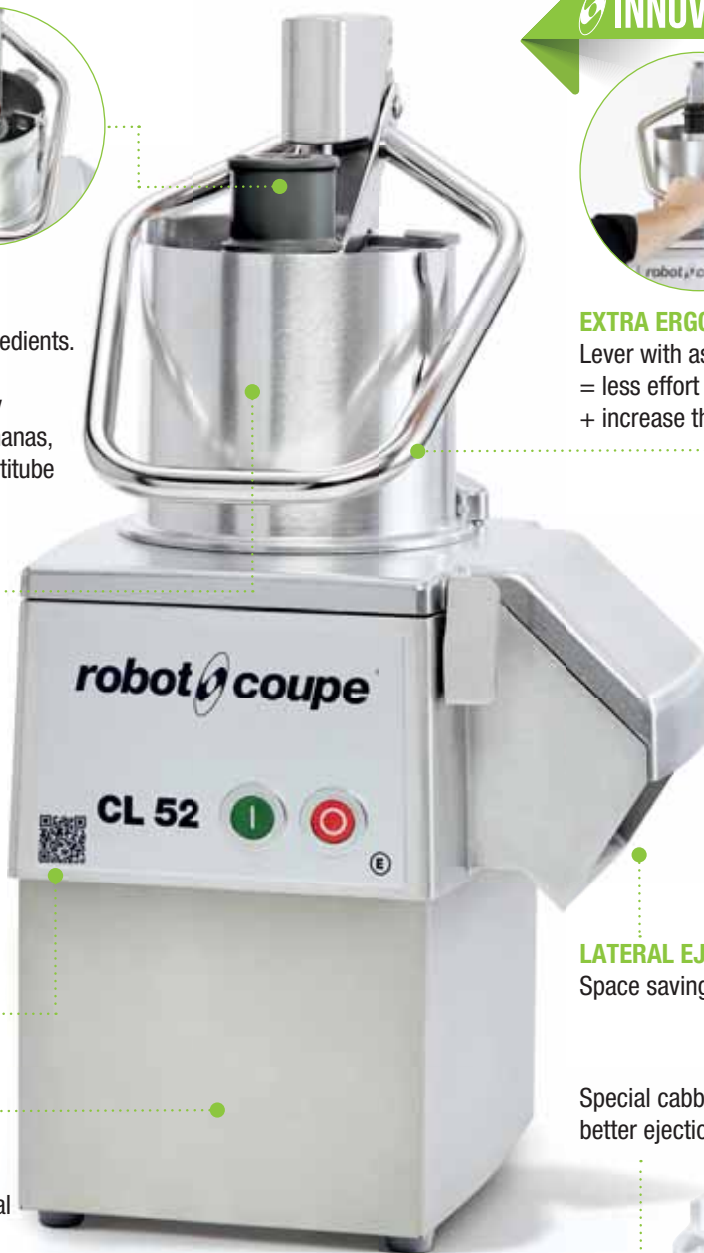
HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

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



LATERAL EJECTION

Space saving and less strain.

Special cabbage tool for better ejection.

Easy Guide

EXTRA POWERFUL

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



FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

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

EXTRA LARGE

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

EXTRA POWERFUL

Ultra powerful, quiet 1 100 W commercial-grade motor for intensive use.
Stainless steel motor base for easy maintenance.

INNOVATION

EXTRA ERGONOMIC

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



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

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



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



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



CL 55 2-tube feed head
Straight and slanted tubes

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 and the agri-food industry.



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput
per hour:



400 kg



600 kg

GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 55 2 Feed-Heads

OPTIONAL
+
50
DISCS



- Single phase or Three phase
- 1 or 2 speeds
- Potato Ricer Equipment*

CL 60 2 Feed-Heads

OPTIONAL
+
50
DISCS



- Three phase
- 2 speeds
- Potato Ricer Equipment*

Find all our table-top models on page 50

*Optional attachments





GRATING / SLICING / RIPPLE-CUT / JULIENNE

+ DICING + FRENCH FRIES

CL 60 Workstation

OPTIONAL
+
50
DISCS



- Three phase
- 2 speeds
- Potato Ricer Equipment



FLOOR STANDING VEGETABLE PREPARATION MACHINES



"Discover all the disk packs on page 37"

CL 55 2 Feed-Heads

Induction motor	✓	
Power	750 W	1 100 W
Voltage	Single phase	Three phase
Speed	375 rpm	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included	
Lid and bowl	Metal	
Motor base	Stainless steel	
Mobile stand	Stainless steel Equipped with 2 wheels and brake	
Accessories	Motor shaft brush - Included, coming soon	
Discs	Not included	

Choose your model:

CL 55 2 Feed-Heads - 7 discs	Ref.	HK\$
CL 55 2 Feed-Heads 230V/50/1 UK plug	2073	57,035
Asia Pack of 7 discs	2023W	8,342
CL 55 2 Feed-Heads 400V/50/3	2211	57,035
Asia Pack of 7 discs	2023W	8,342
CL 55 2 Feed-Heads - 16 discs	Ref.	HK\$
CL 55 2 Feed-Heads 230V/50/1 UK plug	2073	57,035
MultiCut Pack of 16 discs	2022W	18,257
CL 55 2 Feed-Heads 400V/50/3	2211	57,035
MultiCut Pack of 16 discs	2022W	18,257
CL 55 2 Feed-Heads without disc	Ref.	HK\$
CL 55 2 Feed-Heads 230V/50/1 UK plug	2073	57,035
CL 55 2 Feed-Heads 400V/50/3	2211	57,035

Complete disc collection page 34



CL 55 ACCESSORIES



Automatic feed-head
Ref. 28170 - HK\$ 14,873



Pusher feed-head
with built-in tube
(surface area 227 sq.cm.)
Ref. 39673 - HK\$ 12,198



4-tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28161 - HK\$ 13,073



Straight and bias tubes
Ref. 28155 - HK\$ 15,008



Potato Ricer
Ref. 28208 Ø 3 mm HK\$ 2,204
Ref. 28210 Ø 6 mm HK\$ 2,204



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - HK\$ 329



Motor shaft brush
Ref. 49257 - HK\$ 163



3-height adjustable trolley GN1x1
Delivered without pan
Ref. 49128 - HK\$ 7,958



Wall disc holder for 16 discs, 8 attachments and 3 feed heads, delivered with 1 GN1x1 pan (attachments not included)
Ref. 49132 - HK\$ 14,199



CL 60 2 Feed-Heads

Induction motor	✓
Power	1 500 W
Voltage	Three phase
Speed	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Bowl	Stainless steel
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments
Accessories	Motor shaft brush - Included, coming soon
Discs	Not included

Choose
your model:



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

CL 60 2 Feed-Heads - 7 discs	Ref.	HK\$
CL 60 2 Feed-Heads 400V/50/3	2325	88,485
Asia Pack of 7 discs	2023W	8,342
CL 60 2 Feed-Heads - 16 discs	Ref.	HK\$
CL 60 2 Feed-Heads 400V/50/3	2325	88,485
MultiCut Pack of 16 discs	2022W	18,257
CL 60 2 Feed-Heads without disc	Ref.	HK\$
CL 60 2 Feed-Heads 400V/50/3	2325	88,485

Complete disc collection page 34



CL 60 ACCESSORIES



Automatic feed-head
With feeding tray
Ref. 39681 - HK\$ 22,760



Pusher feed-head
Ref. 39680 - HK\$ 14,429



4 tubes feed-head
2 Ø 50 mm tubes
2 Ø 70 mm tubes
Ref. 28162 - HK\$ 13,813



Straight and biais tubes
Ref. 28157 - HK\$ 15,075



Potato Ricer
Ref. 28208 Ø 3 mm HK\$ 2,204
Ref. 28210 Ø 6 mm HK\$ 2,204



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - HK\$ 329

Coming soon



Motor shaft brush
Ref. 49257 - HK\$ 163



Ergo mobile trolley
Supplied without pan.
Designed to take 3 GN1x1
gastronorm pans
Ref. 49066 - HK\$ 10,362



**Wall disc holder for 16
discs, 8 attachments and
3 feed heads, delivered
with 1 GN1x1 pan
(attachments not included)**
Ref. 49132 - HK\$ 14,199

CL 60 Workstation



WALL DISC HOLDER



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



CL 60 Workstation

Induction motor	✓
Power	1 500 W
Voltage	Three phase
Speed	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.
Accessories	Ergo mobile trolley with 3 GN1x1 gastronorm pans - Included Wall disc holder with 1 GN1x1 gastronorm pan - Included 3 mm Potato Ricer Equipment - Included Motor shaft brush - Included, coming soon
Discs	MultiCut Pack of 16 discs - Included

CL 60 Workstation	Ref.	HK\$
CL 60 Workstation 400V/50/3	2300	146,105



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

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed-head

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



Pusher feed-head

Especially designed for bulky vegetables such as cabbage and celery.



4 tubes feed-head

Especially designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher

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



3 mm Potato Ricer Equipment

To easily produce large quantities of mashed potatoes.



Wall disc holder

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



MultiCut Pack

16 discs included.



Slicers

Graters



Dicing Equipment



French Fries

Juliennes



4 wall mounted disc holders for 16 discs

Ergo Mobile Trolley

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



CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

FLOOR STANDING VERTICAL CUTTER MIXERS

p.64

p.72



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

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



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

ERGONOMIC HANDLE

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

Easy Guide

robot coupe®

000

TIMER

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

R 7 V.V.

7,5 L



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 5 V.V., 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*



1 kg



1.5 kg



2.5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 4 V.V.

OPTIONAL
3
BLADES
4.5 L



• Single phase

1 SPEED 3 000 rpm

R 3-3000

OPTIONAL
3
BLADES
3.7 L



• Single phase

1 SPEED 1 500 rpm

R 2

OPTIONAL
3
BLADES
2.9 L



• Single phase

*Maximum quantities processed at a time



3 kg



3.5 kg



5 kg

VARIABLE SPEED from 300 to 3 500 rpm

R 5 V.V.



OPTIONAL
3
BLADES
5.9 L

- Single phase
- R-Mix®

R 7 V.V.



OPTIONAL
3
BLADES
7.5 L

- Single phase
- R-Mix®

2 SPEEDS 1 500 and 3 000 rpm

R 8



OPTIONAL
3
BLADES
8 L

- Three phase

R-Mix®: Reverse rotation blending function

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	1 to 50	1 to 4 minutes
R 3	1 kg	1,5 kg	1 kg	0,5 kg	1 to 50	
R 4 V.V.	1,5 kg	2,5 kg	1,5 kg	0,7 kg	50 to 100	
R 5 V.V.	2,2 kg	3,2 kg	2,2 kg	1,1 kg	50 to 200	
R 7 V.V.	2,7 kg	3,8 kg	2,7 kg	1,7 kg	100 to 200	
R 8	3 kg	5 kg	4 kg	2 kg	200 to 300	

*Amount of raised dough with 60% hydration

Find all our floor standing models on page 74

TABLE-TOP CUTTER MIXERS



R 2

Induction motor	✓
Power	550 W
Voltage	Single phase
Speed	1 500 rpm
Pulse	✓
Bowl	2.9 L stainless steel
Blade	Stainless steel smooth blade Included



R 3 - 3000

Induction motor	✓
Power	650 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Bowl	3.7 L stainless steel
Blade	Stainless steel smooth blade Included



R 4 V.V.

Induction motor	✓
Power	1 000 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Pulse	✓
Bowl	4.5 L stainless steel
Blade	Stainless steel smooth blade Included

Choose
your model:



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

R 2	Ref.	HK\$
R 2 230V/50/1 UK plug	22107	11,925

R 3-3000	Ref.	HK\$
R 3-3000 230V/50/1 UK plug	22389	15,250

R 4 V.V.	Ref.	HK\$
R 4 V.V. 230V/50-60/1 UK plug	22412	23,195

Choose
your options:



	R 2		R 3		R 4	
Options	Ref.	HK\$	Ref.	HK\$	Ref.	HK\$
Coarse serrated blade Especially for grinding & kneading	27138	1,069	27288	1,069	27346	1,069
Fine serrated blade Especially for herbs & spices	27061	1,069	27287	1,069	27345	1,069
Additional smooth blade	27055	944	27286	944	27344	944



R 5 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Blade	Stainless steel smooth blade - Included Blade cleaning tool - Included, coming soon
R-Mix®	✓

Choose
your model:



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

R 5 V.V.	Ref.	HK\$
R 5 V.V. 230V/50-60/1 UK plug	24623	30,425



R 7 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Blade	All stainless steel detachable, adjustable smooth blade assembly - Included
R-Mix®	✓

R 7 V.V.	Ref.	HK\$
R 7 V.V. 230V/50-60/1 UK plug	24711	35,595

Choose
your options:



Options	R 5 V.V.		R 7 V.V.	
	Ref.	HK\$	Ref.	HK\$
Coarse serrated blade Especially for grinding & kneading	27305	2,042	-	-
Fine serrated blade Especially for herbs & spices	27304	2,042	-	-
Additional smooth blade	27303	1,924	-	-
Stainless steel coarse serrated blade Especially for grinding & kneading	-	-	27308	3,529
Stainless steel fine serrated blade Especially for herbs & spices	-	-	27307	3,529
Additional stainless steel smooth blade	-	-	27306	3,412
Lower coarse serrated blade	-	-	49162	530
Upper coarse serrated blade	-	-	49163	530
Lower fine serrated blade	-	-	49164	530
Upper fine serrated blade	-	-	49165	530
Lower smooth blade	-	-	49160	455
Upper smooth blade	-	-	49161	455
NEW Scraper arm	49552	550	49552	550
Blade cleaning tool - Coming soon	49258	261	-	-

TABLE-TOP CUTTER MIXERS



R 8

Induction motor	✓
Power	2 200 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
Bowl	8 L stainless steel
Blade	All stainless steel detachable, adjustable 2 smooth blade assembly - Included
R-Mix®	-

Choose
your model:



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

R 8	Ref.	HK\$
R 8 400V/50/3	21291	39,965

Choose
your options:



Options	R 8	
	Ref.	HK\$
Stainless steel coarse serrated 2-blade assembly Especially for grinding & kneading	27383	4,658
Stainless steel fine serrated 2-blade assembly Especially for herbs & spices	27385	4,658
Additional stainless steel 2 smooth blade assembly	27381	4,522
Coarse serrated blade	59281	722
Fine serrated blade	59282	722
Smooth blade	59280	657
Vacuum adaptation kit R-Vac (without pump)	29996	13,767
Vacuum pump 550 W 16 m³ 230V/50/1	69012	41,303



Optional additional mini bowl	Ref.	HK\$
3.5 litre stainless steel bowl R 8 stainless steel smooth blade	27374	6,975
Stainless steel coarse serrated blade	27107	2,589
Additional stainless steel smooth blade	27106	1,878
Coarse serrated blade	101801S	530
Smooth blade	101800S	530



FLOOR STANDING VERTICAL CUTTER MIXERS

Easy Guide

CONTROL PANEL

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

INNOVATION

STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

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

STAINLESS STEEL FRAME

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

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

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.

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

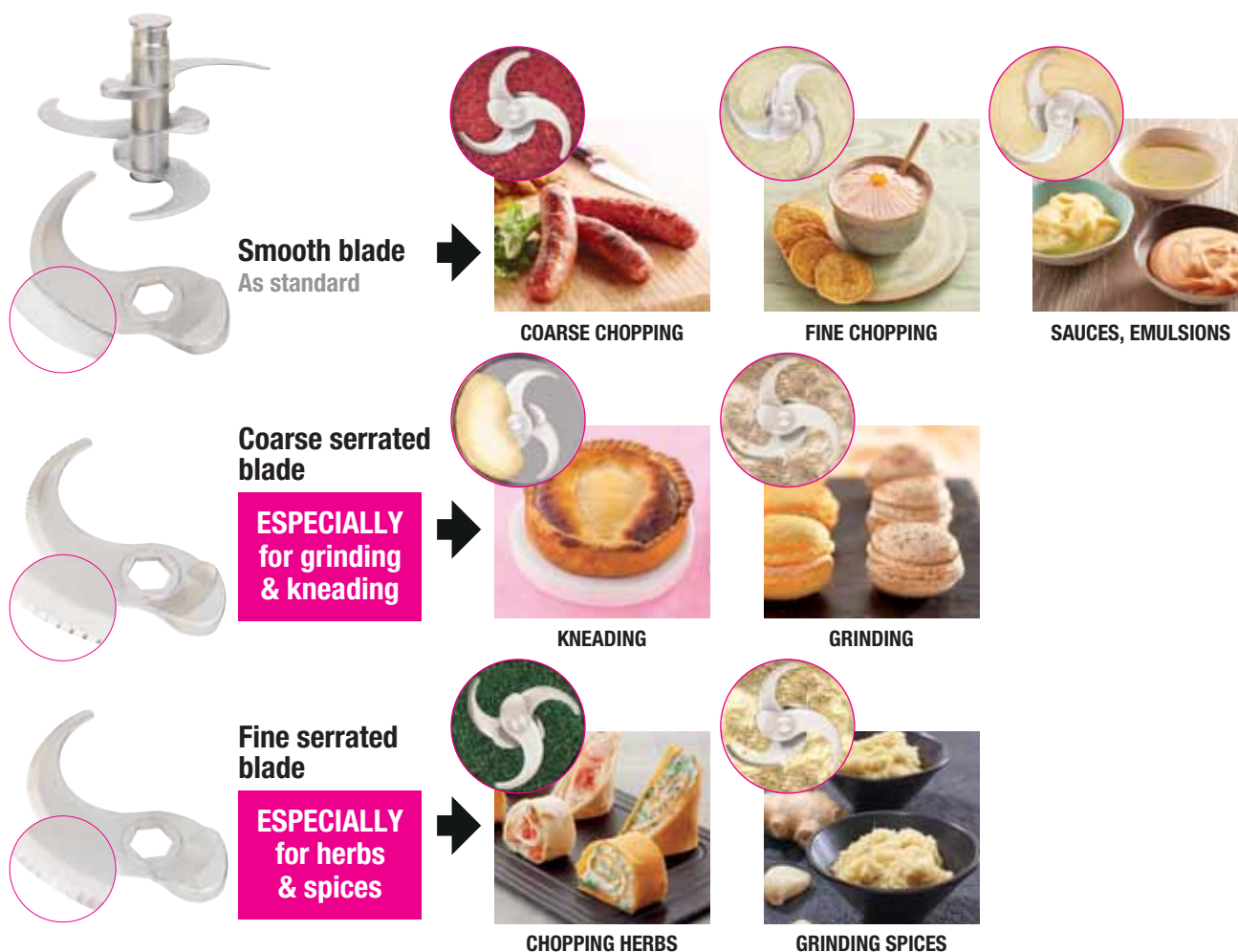


BOWL LOCKING LEVER

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

STAINLESS STEEL BOWL
Tiltable, removable bowl
to make it easy to empty.

3 BLADES FOR BEST RESULTS



VACUUM FUNCTION R-Vac®

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

The advantages of vacuum processing:

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



FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



4 to 17 kg



6 to 36 kg

2 SPEEDS 1 500 and 3 000 rpm

R 30



OPTIONAL
3
BLADES

28 L

• Three phase

R 60



OPTIONAL
3
BLADES

60 L

• Three phase

*Quantities processed at the same time

PERFORMANCE RATES

Models	Maximum capacity				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough* (up to)	Grinding (up to)		
R 30	12 kg	17 kg	14.0 kg	14.0 kg	600 to 1200	1 to 4 minutes
R 60	25 kg	36 kg	30.0 kg	30.0 kg	1200+	

*Amount of raised dough with 60% hydration



Find all our table-top models on page 66



R 30

Induction motor	✓
Power	5 400 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	28 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

R 60

Induction motor	✓
Power	11 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
IP85 control panel with digital timer	✓
Bowl	60 L stainless steel
Lid wiper	✓
Blade	All stainless steel detachable, adjustable 3 smooth blade assembly - Included
3 retractable wheels	✓

Choose your model:



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

R 30	Ref.	HK\$
R 30 400V/50/3	52331C	126,100

R 60	Ref.	HK\$
R 60 400V/50/3	54331C	229,205

Choose your options:

Options	R 30		R 60	
	Ref.	HK\$	Ref.	HK\$
Stainless steel coarse serrated 3 blade assembly Especially for grinding & kneading	57075	8,659	57092	13,439
Stainless steel fine serrated 3 blade assembly Especially for herbs & spices	57077	8,351	57095	13,160
Additional stainless steel smooth 3 blade assembly	57074	8,062	57091	12,843
Coarse serrated blade	118286S	1,349	118290S	2,013
Fine serrated blade	118241S	1,349	118245S	1,946
Smooth blade	117950S	1,282	117954S	1,878
3-height GN1x1 adjustable trolley	49128	7,958	49128	7,958

Robot Cook®

COOKING CUTTER BLENDER





The 1st professional Cooking Cutter Blender!

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



Robot Cook®

THE KITCHEN ASSISTANT FOR CHEFS

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



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

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

Easy Guide

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

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

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

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

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

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



1 2 3
PROCESSING ZONE

Control dial
(to adjust settings)

SETTING ZONE

- Low and high heating capacity up to 140°C
- Variable speed from 500 to 3 500 rpm
- Timer

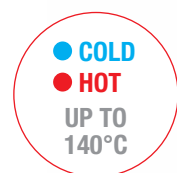
PROGRAMMING ZONE

- P Programme
- Step button

PROCESSING ZONE

- 1 Turbo/pulse function: up to 4 500 rpm
- 2 Start button
- 3 Stop button

Robot Cook® COOKING CUTTER BLENDER



Robot Cook®

Induction motor	✓
Power	1 800 W
Voltage	Single phase
Speed	<ul style="list-style-type: none"> • Variable speed from 100 to 3 500 rpm • High-speed turbo of 4 500 rpm • R-Mix blend speed 100 to 500 rpm • Intermittent slow speed blade rotation every 2 seconds
Heating temperature	Up to 140°
Pulse	✓
Bowl	3.7 L stainless steel
Scraper arm	✓
Wall mounted blade holder	✓
Blades	Fine serrated blade for blender function Included Smooth blade for cutter function - Included Blade cleaning tool - Included

Choose your model:



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

Choose your options:

ROBOT COOK®	Ref.	HK\$
Robot Cook® 230V/50/1 UK plug	43001R	30,570

Options	Ref.	HK\$
Additional bowl set (bowl + blade + lid + scraper)	39854	9,333
Additional fine serrated blade for blender function	39691	1,272
Additional smooth blade for cutter function	49691	1,272

●● EMULSIFY



●● CHOP



●● BLEND



●● GRIND



●● MIX



●● KNEAD



Blixer®



THE SOLUTION FOR TEXTURE MODIFIED FOOD

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

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



TABLE-TOP Blixer®

INNOVATION

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



INDUCTION MOTOR

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

Easy Guide



Fine serrated blade.

OPENING

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

LID

Equipped with a seal for
perfect watertightness.



HIGH BOWL SHAFT

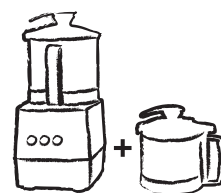
High bowl shaft to
process **large liquid**
quantities.

Standard speed of
3 000 rpm for **perfectly**
even consistency.



WHY HAVE A SECOND PROCESSING BOWL?

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



**1 bowl for cold
preparations**



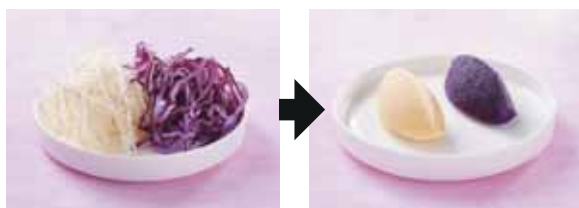
**1 bowl for hot
preparations**



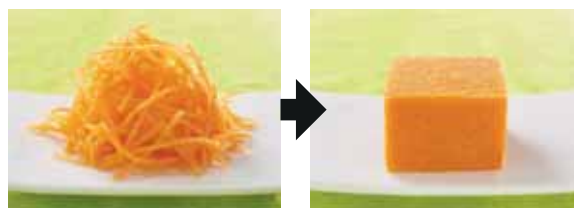


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

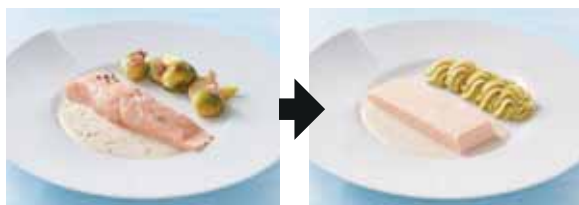


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

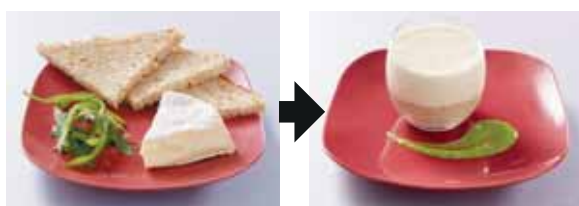


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



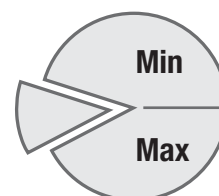
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR Blixer®.....

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

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

Number of 200 g portions



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

SPICE GRINDING.....

The Blixer® is perfect for all spicy preparations in addition to all other mixing / chopping applications

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



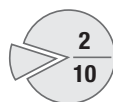
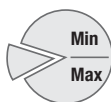
Dry grinding, special "powders" for dry and dehydrated foods



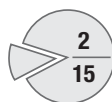
TABLE-TOP Blixer®

Number of
200 g
portions

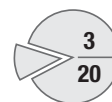
Quantities
processed per
operation



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

NEW

5.9 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 5 - 2V

NEW

5.9 L



- Three phase

1 SPEED 3 000 rpm

Blixer® 3

3.7 L



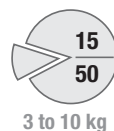
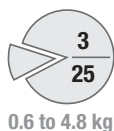
- Single phase

Blixer® 4 - 1V

4.5 L



- Single phase



VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 7 V.V.



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 15



- Three phase

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer® 3	3.7	0.3	2	2 to 10
Blixer® 4	4.5	0.4	3	2 to 15
Blixer® 5 - 5 V.V.	5.9	0.5	3.8	3 to 20
Blixer® 7 V.V.	7.5	0.6	4.8	3 to 25
Blixer® 15	15	3	10	15 to 50

TABLE-TOP Blixer®



Blixer® 3

Induction motor	✓
Power	750 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Motor base	Composite material
Bowl	3.7 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	2-10

Blixer® 4 - 1V

Induction motor	✓
Power	900 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Blixer® 4 V.V.

Induction motor	✓
Power	1 100 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Choose your model:



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

Blixer® 3	Ref.	HK\$
Blixer® 3 230V/50/1 UK plug	33198	16,885

Blixer® 4 - 1V	Ref.	HK\$
Blixer® 4-1V 230V/50/1 UK plug	33209	17,790

Blixer® 4 V.V.	Ref.	HK\$
Blixer® 4 V.V. 230V/50-60/1 UK plug	33281	24,835

Choose your options:

Options	Blixer® 3		Blixer® 4 all models	
	Ref.	HK\$	Ref.	HK\$
Complete Blixer® bowl, blade, lid and scraper	27337	5,821	27338	6,312
Additional fine serrated blade	27447	1,069	27449	1,069
Coarse serrated blade	27448	1,069	27450	1,069



Blixer® 5 - 2V

Induction motor	✓
Power	1 500 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included, coming soon
Number of 200 g portions	3-20

Choose your model:



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

Blixer® 5 - 2V	Ref.	HK\$
Blixer® 5 2-V 400V/50/3	33259	27,800



Blixer® 5 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included, coming soon
Number of 200 g portions	3-20

Blixer® 5 V.V.	Ref.	HK\$
Blixer® 5 V.V. 230V/50-60/1 UK plug	33265	33,560

Choose your options:

Blixer® 5 all models		
Options	Ref.	HK\$
Complete Blixer® bowl, blade, lid and scraper	27322	8,602
Additional fine serrated blade	27310	2,083
Coarse serrated blade	27311	2,083
Blade cleaning tool - Coming soon	49258	261

NORMAL TEXTURE



MODIFIED TEXTURE



NORMAL TEXTURE



MODIFIED TEXTURE



NEW



Blixer® 7 V.V.

Induction motor	✓
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	7.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap - Included Blade cleaning tool - Included, coming soon
Number of 200 g portions	3-25

Choose
your model:



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

Choose
your options:

Blixer® 7 V.V.	Ref.	HK\$
Blixer® 7 V.V. 230V/50-60/1 UK plug	33298	38,880

Blixer® 7 V.V.		
Options	Ref.	HK\$
Complete Blixer® bowl, blade, lid and scraper	27323	11,551
Additional composite blade assembly with stainless steel fine-serrated blades	27316	2,326
Additional composite blade assembly with stainless steel coarse-serrated blades	27317	2,326
Additional stainless steel fine serrated 2 blade assembly	27313	3,571
Additional stainless steel coarse serrated 2 blade assembly - Especially for grinding	27314	3,571
Additional lower fine-serrated blade	49166	538
Additional upper fine-serrated blade	49167	538
Additional lower coarse-serrated blade	49168	538
Additional upper coarse-serrated blade	49169	538
Blade cleaning tool - Coming soon	49258	261



Blixer® 15

Induction motor	✓
Power	3 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
Bowl	15 L stainless steel
See-through watertight lid	✓
Removable Blixer® arm	✓
Blade	All stainless steel detachable adjustable fine serrated 3 blade assembly - Included
Number of 200 g portions	15-50

Choose your model:

Blixer® 15	Ref.	HK\$
Blixer® 15 400V/50/3	51511	63,620

Choose your options:

Blixer® 15		
Options	Ref.	HK\$
Complete Blixer® bowl, blade, lid and scraper	57065	18,191
Fine serrated 3 blade assembly	57102	6,379
Additional fine serrated blade	59359	772

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOODS



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 hygiene, 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.

PERFORMANCE

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



LONG SERVICE LIFE

Stainless steel motor base for intensive use.



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

INNOVATION



ERGONOMICS

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

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

NEW



New EasyGrip removable handle. 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 during after-sales servicing.
- 2 Indicator light:** quick detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).








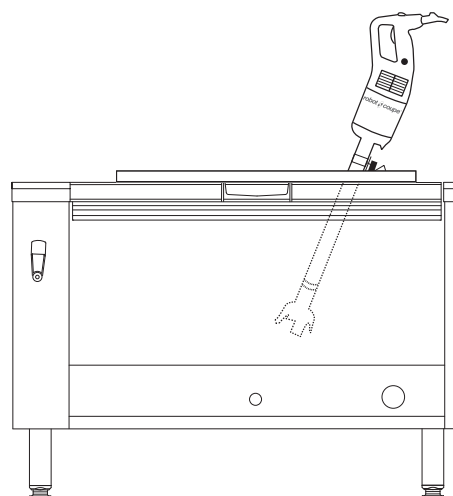
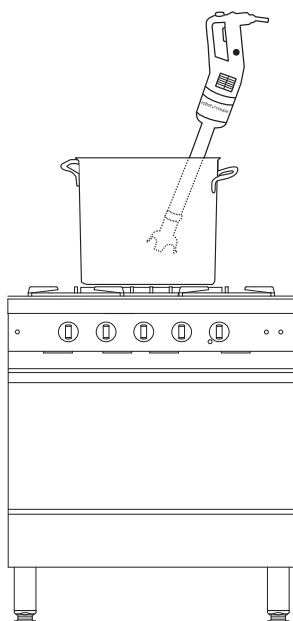
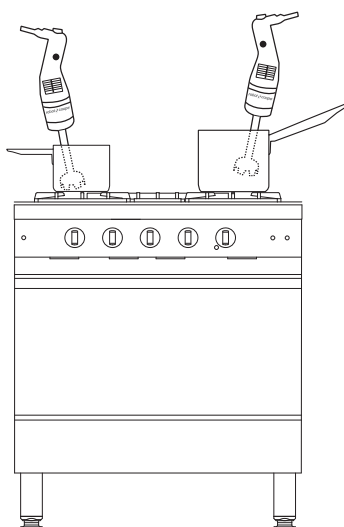
DISCOVER OUR PAN SUPPORTS TO RELIEVE STRAIN

Page 102



IMMERSION BLENDERS

MINI			COMPACT			LARGE				
Mini MP See page 98			CMP See page 100			MP See page 103				
										
220 W MicroMix®	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	440 W MP 350 Ultra	500 W MP 450 Ultra	750 W MP 550 Ultra	850 W MP 600 Ultra	1000 W MP 800 Turbo
			15 litres	30 litres	45 litres	50 litres	100 litres	200 litres	300 litres	400 litres
For emulsions			For small preparations			For restaurants & cafés				
						For intensive use Institutions and caterers				



COMBI

MINI MP - CMP - MP Ultra

See page 106



290 W
Mini MP
240 Combi

For small
preparations

NEW



350 W
CMP 300
Combi

30 litres

For restaurants
& cafés



440 W
MP 350
Combi Ultra

50 litres

For intensive use
Institutions and caterers

CLEANING

Blade and bell easy to remove.



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

STRAIN RELIEF

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

1 universal stainless steel pan support:

- To be attached to the edge of the pan.

2 3 adjustable stainless steel pan supports:

- Pan diameter: 330 to 650 mm
- Pan diameter: 500 to 1000 mm
- Pan diameter: 850 to 1300 mm



MICROMIX®

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

PERFORMANCE

Bell design reduces blending time.
Powerful and quiet.

HEAVY DUTY

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

ERGONOMICS

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



CLEANING

The tube and attachments can be removed for easy cleaning. Practical storage for the immersion blender and attachments.



INNOVATION

AEROMIX

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



BLADE

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



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





Wall support



MicroMix®

Power	220 W
Voltage	Single phase
Speed	1 500 to 14 000 rpm
Blade and shaft	Length 165 mm - all stainless steel
Removable blade	✓
Removable foot	✓
Dimensions	Length 430 mm, Ø 61 mm
Gross weight	1.4 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included



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



Special Merchandising Pack

to display 6 MicroMix® mixers in showrooms.

	Ref.	Sales unit	HK\$/piece	Packaging unit	HK\$/piece
MicroMix 230V/50/1 UK plug	34901	1	2,370	1	2,370
Pack of 6 MicroMix	34951	1	2,305	6	13,830



MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

HANDLE DESIGN

for easy grip and **effortless use**.



Detachable stainless steel blade and shaft for perfect hygiene.



Blade designed for optimum blending.



VARIABLE SPEED BUTTON

Easy to see and adjust.

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 190 V.V.

Power	270 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm
Blade, bell and shaft	Length 190 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 485 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included



Mini MP 240 V.V.

Power	290 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm
Blade, bell and shaft	Length 240 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Dimensions	Length 535 mm, Ø 78 mm
Gross weight	2.5 kg
Accessories	Stainless steel Aeromix - Included Wall support - Included

Choose
your model:



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

Mini MP 190 V.V.	Ref.	HK\$
Mini MP 190 V.V. 230V/50/1 UK plug	34751	3,360

Mini MP 240 V.V.	Ref.	HK\$
Mini MP 240 V.V. 230V/50/1 UK plug	34761	3,990



Whisk function

Mini MP 240 Combi

See page 107

CMP COMPACT PRODUCT RANGE

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

NEW

POWERFUL

High-Power motor:

+15 % for greater efficiency.



PERFORMANCE

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



Easy Guide

LONG SERVICE LIFE

Stainless steel motor base for intensive use.

INNOVATION



CLEANING

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



COMFORT

Variable speed for greater flexibility when making sophisticated preparations.

INNOVATION



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.

The lug allows to wind the cord to make it easier to store and prevent wear and tear.

AFTER SALES SERVICE: DETACHABLE POWER CORD

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



INNOVATION





CMP 250 V.V.

Power	310 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 250 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 650 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Wall support - Included

CMP 300 V.V.

Power	350 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 300 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 660 mm, Ø 94 mm
Gross weight	3.9 kg
Accessories	Wall support - Included

CMP 350 V.V.

Power	400 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm (self regulating system)
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Dimensions	Length 700 mm, Ø 94 mm
Gross weight	4.1 kg
Accessories	Wall support - Included

Choose
your model:



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

CMP 250 V.V.	Ref.	HK\$
CMP 250 V.V. 230V/50/1 UK plug	34241B	4,710

CMP 300 V.V.	Ref.	HK\$
CMP 300 V.V. 230V/50/1 UK plug	34231B	5,105

CMP 350 V.V.	Ref.	HK\$
CMP 350 V.V. 230V/50/1 UK plug	34251B	5,435



Whisk function
CMP 300 Combi
See page 107

MP/CMP PAN SUPPORTS

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

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

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

① Universal pan support:

Fits all pan sizes.



② Adjustable pan supports:

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

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



Stainless steel pan supports

1 universal stainless steel pan support ①	Ref.	HK\$
To be attached to the edge of the pan.	27358	838
3 adjustable stainless steel pan supports ②	Ref.	HK\$
For 330 to 650 mm diameter pans	27363	2,840
For 500 to 1000 mm diameter pans	27364	3,032
For 850 to 1300 mm diameter pans	27365	3,138



MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater convenience.

PERFORMANCE

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

LONG SERVICE LIFE

Stainless steel motor base
for intensive use.



Easy
Guide



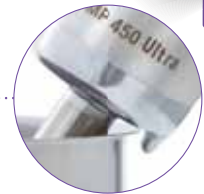
CLEANING

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



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

INNOVATION



ERGONOMICS

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

The lug allows to wind the cord
to make it easier to store and
prevent wear and tear.

NEW



**New EasyGrip removable
handle.** 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 during after-sales servicing.
- 2 Indicator light:** rapid detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).



IMMERSION BLENDERS



MP 350 Ultra

Power	440 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 350 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 740 mm, Ø 125 mm
Gross weight	6.2 kg
Accessories	Wall support - Included



MP 450 Ultra

Power	500 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 450 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
EasyPlug	✓
Dimensions	Length 840 mm, Ø 125 mm
Gross weight	6.3 kg
Accessories	Wall support - Included

Choose
your model:



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

MP 350 Ultra	Ref.	HK\$
MP 350 Ultra 230V/50/1 UK plug	34801L	5,235



Whisk function

MP 350 Combi Ultra

See page 107

MP 450 Ultra	Ref.	HK\$
MP 450 Ultra 230V/50/1 UK plug	34811L	5,815

Choose
your options:

MP 350 Ultra / MP 450 Ultra		
Options	Ref.	HK\$
EasyGrip removable handle	27359	708



MP 550 Ultra

Power	750 W
Voltage	Single phase
Speed	9 000 rpm
Blade, bell and shaft	Length 550 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 940 mm, Ø 125 mm
Gross weight	6.6 kg
Accessories	Wall support - Included



MP 600 Ultra

Power	850 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 600 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	No
Second handle	Removable EasyGrip handle
Electronic booster system	No
EasyPlug	✓
Dimensions	Length 980 mm, Ø 125 mm
Gross weight	7.4 kg
Accessories	Wall support - Included



MP 800 Turbo

Power	1 000 W
Voltage	Single phase
Speed	9 500 rpm
Blade, bell and shaft	Length 740 mm - all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓
Second handle	Integrated stainless steel handle
Electronic booster system	✓
EasyPlug	✓
Dimensions	Length 1 130 mm, Ø 125 mm
Gross weight	9.2 kg
Accessories	Wall support - Included

Choose your model:



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

MP 550 Ultra	Ref.	HK\$
MP 550 Ultra 230V/50/1 UK plug	34821LH	8,750

MP 600 Ultra	Ref.	HK\$
MP 600 Ultra 230V/50/1	34831LH	10,920

MP 800 Turbo	Ref.	HK\$
MP 800 Turbo 230V/50/1	34891L	12,360

IMMERSION BLENDERS

COMBI PRODUCT RANGE

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

POWERFUL

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

EASY TO OPERATE

Variable speed button easy to use with one hand.

ERGONOMIC

Ergonomic handle for easier grasping.

CONVENIENT

Self regulating speed system for sophisticated preparations.



EMULSIFY



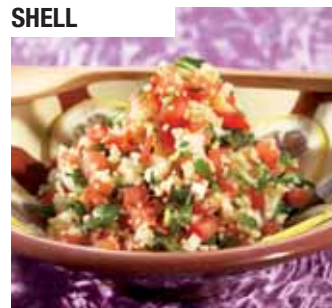
Salad dressing,
mayonnaise,
sauces, etc.

MIX



Pancake batter,
tomato pulp,
seasoning, etc.

SHELL



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

Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC

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



Mini MP 240 Combi

Power	290 W
Voltage	Single phase
Speed	2 000 to 12 500 rpm for mixer function, 350 to 1 560 rpm for whisk function

Blade, bell and shaft	Length 240 mm all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓

Metal whisk kit	✓
Detachable whisk	-
EasyPlug	-

Dimensions	Total length with tube 535 mm with whisk 550 mm, Ø 78 mm
------------	---

Gross weight	2.8 kg
--------------	--------

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

CMP 300 Combi

Power	350 W
Voltage	Single phase
Speed	2 300 to 9 600 rpm for mixer function, 500 to 1 800 rpm for whisk function with self regulating speed system

Blade, bell and shaft	Length 300 mm all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓ equipped with a 3-level watertightness system

Metal whisk kit	✓
Detachable whisk	-
EasyPlug	-

Dimensions	Total length with tube 700 mm with whisk 610 mm, Ø 125 mm
------------	--

Gross weight	5.7 kg
--------------	--------

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

MP 350 Combi Ultra

Power	440 W
Voltage	Single phase
Speed	1 500 to 9 000 rpm for mixer, 250 to 1 500 rpm for whisk with self regulating speed system

Blade, bell and shaft	Length 350 mm all stainless steel
Removable blade	✓
Removable bell	✓
Removable foot	✓

Metal whisk kit	✓
Detachable whisk	✓
EasyPlug	✓

Dimensions	Total length with tube 790 mm with whisk: 805 mm, Ø 125 mm
------------	---

Gross weight	7.9 kg
--------------	--------

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

Choose
your model:



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

Choose
your options:

Mini MP 240 Combi	Ref.	HK\$
Mini MP 240 Combi 230V/50/1 UK plug	34781	5,385

CMP 300 Combi	Ref.	HK\$
CMP 300 Combi 230V/50/1 UK plug	34311B	7,075

MP 350 Combi Ultra	Ref.	HK\$
MP 350 Combi Ultra 230V/50/1 UK plug	34861L	8,275

	Mini MP 240 Combi		CMP 300 Combi		MP 350 Combi Ultra	
Options	Ref.	HK\$	Ref.	HK\$	Ref.	HK\$
Whisk attachment	27333	1,946	27248	2,234	27210	2,493
Mixing attachment	-	-	-	-	27355	4,512
Mixer foot	-	-	27250	1,821	39354	2,013

AUTOMATIC JUICE EXTRACTORS



A top-down view of fresh fruit and juice. In the top left is a whole red apple. Below it is a glass of apple juice with a thick layer of white foam. In the bottom left are two whole carrots. To their right is a glass of carrot juice with a straw. Further right is another glass of carrot juice, also with a 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.

JUICE EXTRACTORS

INNOVATION

Ø 79 mm **FEED-HEAD**

For whole fruit and vegetables.



AUTOMATIC FEED TUBE

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



BASKET

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

Easy Guide

NEW

Anti-splash spouts in 2 different sizes*:

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



NEW

DRIP TRAY*

Large capacity so the worktop is always clean.



NEW

SLOPING BASE*

For optimum evacuation of juice.

MOTOR

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



Pulp is ejected under the worktop*

Two ways of using the juicer:



- 1 **Pulp ejected into a container.**
Large capacity translucent pulp collector.

- 2 **Continuous pulp ejection*.**
Pulp ejection chute: continuous pulp ejection directly into a bin under the worktop.



**J 100 only

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

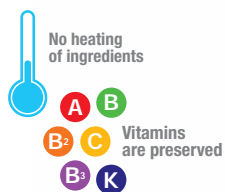
Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.



Rapid return on investment:

- On average the sale of 500 glasses of juice will write off the cost of a J 100 juice extractor.
- Most efficient juicer on the market for the most frequently used ingredients.

JUICE EXTRACTORS



J 80

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

Choose your model:

J 80	Ref.	HK\$
J 80 230V/50/1 UK plug	56001B	13,510

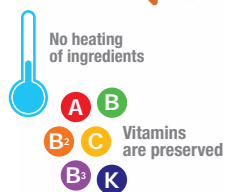


Scan the QR Code to see the Juice Extractor in action.

Choose your options:

J 80		
Option	Ref.	HK\$
Inclined base assembly	49230	2,235

NEW



J 100

Induction motor	✓
Power	1 000 W
Voltage	Single phase
Flow rate	160 L/h
Bowl	Stainless steel
Chute	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel - For intensive use
Useful height under spout	251 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	✓
No-splash spout	✓ - 2 sizes
Sloping base	✓
Drip catcher tray	✓ - Large capacity
Automatic pulp ejection	✓
Translucent pulp collector	7.2 L
Continuous pulp ejection chute	✓

Choose your model:

J 100	Ref.	HK\$
J 100 230V/50/1 UK plug	56101B	18,605



Scan the QR Code to see the Juice Extractor in action.

Choose your options:

J 100		
Option	Ref.	HK\$
Inclined base assembly	49230	2,235



TECHNICAL DATA

FOOD PROCESSORS					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
R 301 Ultra 230V/50/1	2447	650	•		355	305	570	19	20
R 402 V.V. 230V/50/1	2478	1000	•		320	305	590	22	23
R 502 V.V. 230V/50-60/1	2389	1500	•		280	365	540	22	33
R 752 V.V. 230V/50-60/1	2080	1500	•	•	280	365	570	24	40

VEGETABLE PREPARATION MACHINES					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
CL 50 Ultra 230V/50/1	24470	550	•		380	305	595	18	20
CL 52 230V/50/1	24492	750	•		360	340	690	26	28
CL 55 2 Feed Head 230V/50/1	2073	1100	•		865	396	1 270	42	61
CL 55 2 Feed Head 400V/50/3	2211	1100		•	865	396	1 270	42	61
CL 60 2 Feed Head 400V/50/3	2325	1500		•	460	770	1 355	69	95

CUTTER MIXERS					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
R 2 230V/50/1	22107	550	•		200	280	350	9	11
R 3 3000 230V/50/1	22389	650	•		210	320	400	12	13
R 4 V.V. 230V/50-60/1	22412	1 000	•		225	305	460	17	18
R 5 V.V. 230V/50-60/1	24623	1 500	•		280	365	510	22	24
R 7 V.V. 230V/50-60/1	24711	1 500	•		280	365	540	23	25
R 8 400V/50/3	21291	2 200		•	315	545	585	37	45

Robot Cook®					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
Robot Cook 230V/50-60/1	43001R	1 800	•		225	340	520	13.5	15.6

Blixer®					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
Blixer® 3 230V/50/1	33198	750	•		240	305	445	12	13
Blixer® 4 230V/50/1	33209	900	•		240	330	480	14	15
Blixer® 4 V.V. 230V/50-60/1	33281	1 100	•		240	330	480	16	17
Blixer® 5 - 2V 400V/50/3	33259	1 500		•	265	340	540	21	24
Blixer® 5 V.V. 230V/50-60/1	33265	1 500	•		265	340	540	22	25
Blixer® 7 V.V. 230V/50-60/1	33298	1 500	•		265	340	570	23	26
Blixer® 15 400V/50/3	51511	3 000		•	315	545	700	50	59

IMMERSION BLENDERS					Dimensions (mm)		Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Ø	Height	Net	Gross
MicroMix 230V/50/1	34901	220	•		61	430	1	1
Mini MP 190 V.V. 230V/50/1	34751	270	•		78	485	2	3
Mini MP 240 V.V. 230V/50/1	34761	290	•		78	535	2	3
CMP 250 V.V. 230V/50/1	34241B	310	•		94	650	3	4
CMP 300 V.V. 230V/50/1	34231B	350	•		94	660	3	4
CMP 350 V.V. 230V/50/1	34251B	400	•		94	700	4	4
MP 350 Ultra 230V/50/1	34801L	440	•		125	740	5	7
MP 450 Ultra 230V/50/1	34811L	500	•		125	840	5	6
MP 550 Ultra 230V/50/1	34821LH	750	•		125	940	5	7
MP 600 Ultra 230V/50/1	34831LH	850	•		125	980	6	7
MP 800 Turbo 230V/50/1	34891L	1 000	•		125	1130	7	9
Mini MP 240 Combi 230V/50/1	34781	290	•		78	535	2	3
CMP 300 Combi 230V/50/1	34311B	350	•		125	700	3	6
MP 350 Combi Ultra 230V/50/1	34861L	440	•		125	790	6	8

JUICE EXTRACTORS					Dimensions (mm)			Weight (kg)	
Description	Ref.	Wattage	Single phase	3 phase	Length	Depth	Height	Net	Gross
J 80 230V/50/1	56001B	700	•		235	535	500	11	13
J 100 230V/50/1	56101B	1 000	•		260	565	630	14	15

TERMS AND CONDITIONS OF SALE

PREAMBLE

Robot-Coupe designs and manufactures top-of-the-range food processors for commercial use, which are distributed both in France and abroad, under conditions which reflect its industrial know-how and the image of its products as high-quality appliances designed in the heart of Burgundy.

Distributing Robot-Coupe products involves providing users with advice, services and warranties consistent with Robot-Coupe's brand image and the high standard of its products.

This is why, in order to market Robot-Coupe products appropriately, distributors must meet a whole series of qualitative criteria, centred around their ability to inform users about the characteristics of Robot-Coupe products, to promote these products effectively, to deliver, install and bring into service any products that are sold, and to provide warranty and after-sales services.

GENERAL POINTS

Article 1 :

The general conditions of sale set out in this document apply to all Robot-Coupe customers.

In accordance with article L441-6 of the French Code of Commercial Law, the general conditions of sale shall constitute the legal basis of negotiations, unless provided otherwise in writing and with Robot-Coupe's consent. They shall prevail over all general or specific conditions of purchase. They cannot be departed from without a specific agreement signed by Robot-Coupe.

Any order placed with Robot-Coupe entails ipso jure the purchaser's acceptance of Robot-Coupe's general conditions of sale.

Any order placed in bad faith or of an abnormal nature shall be refused by Robot-Coupe.

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list reviewed each year on January 1st and valid for one year. Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS:

Article 3 :

Delivery periods are given as a guide when the order is taken.

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages. It shall not justify the customer's refusal of a delivery.

Article 4 :

Should despatch be postponed at the distributor's request and with Robot-Coupe's consent, the cost of storing and handling the merchandise may be claimed from the purchaser. These arrangements do not alter the obligation to pay for the merchandise.

SHIPMENT – DELIVERY

Article 5 :

Whatever the merchandise's destination, its mode of shipment and the method of payment for the cost of shipment (carriage free/forward), shipment and all related operations shall be at the risk of the customer, who must inspect the despatched goods upon delivery.

Each delivery has to be inspected when received. Any claim must directly be done directly to the last carrier and Robot-Coupe should be informed.

CLAIMS – RETURNS

Article 6 :

It is up to the customer to inspect the merchandise with respect to quantities and references, and to check whether it matches the invoice description. In order to be valid, any claim must be submitted within eight days of receipt of the merchandise.

Article 7 :

If a product which fails to match the invoice description is brought to Robot-Coupe's attention in accordance with the conditions set out above, it shall be replaced or repaired, but shall not give rise to the payment of damages on whatever grounds.

Article 8 :

No merchandise can be returned without Robot-Coupe's prior permission. Any merchandise that is returned must be in good condition and must never have been used. It must clearly bear the name of the sender.

PAYMENTS

Article 9 :

In accordance with article L 441-6 of the French Code of Commercial Law, failure to pay on the day following the date of payment shown on the invoice shall result in the invoicing of interest on the late payment at the annual rate of 12%.

Furthermore, unless an extension of the deadline has been requested in time and granted by Robot-Coupe, late payment shall result in:

- in the immediate payability of all sums due, whatever their intended mode of payment.
 - the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.
 - the payability of a lumpsum fee equal to 40 Å for collection costs.
 - the payability, of complementary fees if the collection costs incurred are higher than the lumpsum fee.
- Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUPÉ has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material.

This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

In particular, this warranty does not cover (non-exhaustive list):

- inadequate supervision or aftercare, or unsuitable storage.
- the product's normal wear and tear.
- alterations to the product which are not in accordance with Robot-Coupe's instructions.
- use that is improper or does not correspond to the purpose of the product.
- an event of force majeure or any other event beyond the seller's control.
- any other cause which does not arise from an action by Robot-Coupe.

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds.

The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

As the retailer is contractually bound to the end customer, the former shall be the primary point of contact should a claim be submitted against the manufacturer's warranty.

The services relating to the implementation of the warranty (administrative and logistic management) are related to and inseparable from the sales contract entered into by the retailer and the end customer.

The sale price invoiced to the end customer comprises not only the price of the finished products being sold but also the retailer's consideration for managing the warranty covering these products.

As such, Robot-Coupe shall not bear any of the direct or indirect expenses incurred by the retailers in administering the manufacturer's warranty.

RESERVATION OF TITLE

Article 12 :

ROBOT-COUPÉ reserves title to merchandise sold until the latter's prices have been paid in full, both interest and principal. Should the purchaser fail to pay the price on the due date, Robot-Coupe shall be entitled to recover the products, the sale shall be cancelled de jure if Robot-Coupe so wishes and the latter shall keep any downpayments that have already been made in return for the use the purchaser has made of the products.

Should the parties disagree as to the conditions under which the merchandise is to be returned, said return of goods shall be obtained by summary order injunction delivered by the presiding judge of Cr  teil Commercial Court to which the parties expressly assign competence.

Transfer of risk :

Robot-Coupe shall reserve title to the merchandise until the latter's prices have been paid in full, but the purchaser shall become responsible for it as soon as it has been materially handed over to the latter, the transfer of possession entailing the transfer of risk. As a consequence, the purchaser agrees to take out an insurance policy covering the loss, theft or destruction of the relevant merchandise.

Resale :

As Robot-Coupe shall reserve title to the merchandise until its price has been paid in full, the purchaser is expressly forbidden to use it for the purposes of resale.

However, Robot-Coupe, as a tolerance and a business expedient, authorizes the purchaser to resell the merchandise, providing that the purchaser settles all outstanding sums immediately upon resale, the corresponding sums being hypothecated here and now for the benefit of Robot-Coupe in accordance with article 2071 of the French Civil Code, the purchaser becoming merely the trustee of the price.

Shipment or warehousing :

Should the purchaser be required to transfer the products to a carrier or an agent, the latter shall date and sign a document mentioning the references and quantities of the merchandise of which he or she is taking possession and add in his or her own handwriting the words "I confirm that when the merchandise was handed over to me I read the clause stipulating that Robot-Coupe reserves title to this merchandise".

Seizure or requisition :

Until such time as the price is paid in full, the customer shall be obliged to inform Robot-Coupe, within twenty-four hours, of the seizure, requisition or confiscation of the merchandise for the benefit of a third party and to take all steps to ensure that Robot-Coupe's title is recognized and respected in the event of action by creditors.

Receivership or liquidation :

In the event of receivership or the liquidation of the purchaser's property, and in accordance with the provisions of article L 621-115 of the French Code of Commercial Law, Robot-Coupe shall be permitted to claim this merchandise within three months following the publication of the court order setting the procedure in motion.

USE OF THE ROBOT-COUP   TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

Article 13 :

Apart from the sales contract, the retailer is forbidden to use the Robot-Coupe trademark and more generally any elements which might carry Robot-Coupe's intellectual property rights (photos of the products or advertising images, texts of recipe books and other texts, etc.) without Robot-Coupe's prior written permission.

In particular, any advertisement using the Robot-Coupe trademark either as the main subject or as an accessory shall be brought to Robot-Coupe's attention and shall be subject to the latter's prior written permission.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

Insofar as the equipment being sold is electrical or electronic equipment as defined by decree no. 2005-829 of 20 July 2005, transposing the European directive 2002-96-CE of 27 January 2003, it is hereby agreed that the purchaser in possession of this equipment shall, unless it is expressly agreed otherwise, organize and pay for the disposal of the waste equipment, under the conditions set out in sections 21 and 22 of the aforementioned decree.

In the event of an inspection, the manufacturer can ask the purchaser to supply documents proving that the latter has fulfilled all the obligations relating to the equipment which was transferred to him or her under the sales contract.

Should the purchaser fail to supply these documents, the purchaser shall be assumed to be responsible for failing to fulfil his or her obligations, in respect of which the manufacturer reserves the right to claim damages.

CLAIMS

Article 15 :

From the date on which these general conditions take effect, no claim concerning a price advantage or a service shall be allowed if it is submitted more than twelve months after the start of the debt.

FORCE MAJEURE

Article 16 :

The advent of a force majeure shall have the effect of suspending the fulfilment of these contractual obligations.

A case of force majeure is any event beyond Robot-Coupe's control and which prevents it from operating properly during the manufacture or dispatch of the merchandise.

Cases of force majeure include floods, fires, total or partial strikes hindering the normal operation of Robot-Coupe or one of its suppliers, subcontractors or carriers, as well as an interruption of transport or the supply of power, raw materials or spare parts.

Article 17 :

Robot-Coupe reserves the right to make any alteration to the products described in its catalogues and other advertising media.

DISPUTES

Article 18 :

All sales entered into by Robot-Coupe are governed by French law.

All disputes relating to sales by Robot-Coupe and the application or interpretation of these general conditions of sale shall be heard exclusively by Cr  teil Commercial Court.



ROBOT COUPE HONG KONG LIMITED

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