

robot coupe[®]



USA

January 1, 2020

AUTOMATIC SIEVES

JUICE EXTRACTORS

POWER MIXERS

BLIXER[®]

VERTICAL CUTTER MIXERS

BOWL CUTTER MIXERS

VEGETABLE PREPARATION MACHINES

DISCS COLLECTION

COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP

BUYING A ROBOT-COUCPE MEANS ...

Making life easier for the user

Fewer manual tasks for greater comfort



Saving time

Greater productivity



MAYONNAISE
2 L > 1 min



HOMEMADE FRIES
44 lbs > 4 min



SLICED VEGETABLES
660 lbs > 1 h



DICED VEGETABLES
22 lbs > 2 min



SOUP
45 L > 6 min



ULTRA FRESH JUICE
2 L > 1 min

Saving money

Fast return on investment



Examples

Invest in a CL 50

Save one hour's work a day

Recoup your investment
in less than 6 months!

Boosting your creativity

Chefs can let their imaginations run wild



Veg prep machines



Bowl Cutter Mixers



Juice extractors



Power mixers

NEW MODELS

New



+ 5 Discs

R101P Plus

Page 7

New



+ 2 Discs

R 652

Page 18

New



CL 50 No Disc

Page 31

New



CL 50 Ultra No Disc

Page 32

New



CL 52 No Disc

Page 39

Coming Soon

New



J80 Buffet

Page 95

PRODUCTS

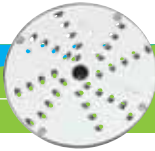
COMBINATION MODELS



BLIXER®: BLENDER MIXERS



DISCS COLLECTION



POWER MIXERS



VEGETABLE PREPARATION MACHINES



JUICE EXTRACTORS



BOWL CUTTER MIXERS



AUTOMATIC SIEVES-JUICERS



VERTICAL CUTTER MIXERS



Showroom displays

Page 98

Authorized Service Agencies

Page 104

USA Representatives List

Page 102

Machine Quick List Reference

Inside Back Cover

ETL listed for sanitation, electrical and safety - 1 year parts and labor warranty

R 2 N Ultra



Detachable smooth "S" blade. Coarse and fine serrated "S" blade available as optional accessory.

Introduction port: Allows ingredients to be added while processing.



Ergonomic handle gives the bowl a more comfortable grip.



Pulse switch for absolute cutting precision.

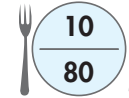
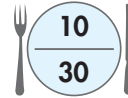
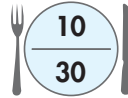
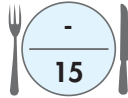


Supplied with a 2-disc set. Complete selection range of 23 discs available.

Two feed hoppers:

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





SLICING, RIPPLE CUT, GRATING AND JULIENNE

+ DICING



OPTION 23 DISCS
OPTION 3 BLADES
3 L

R 2 N Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION 26 DISCS
OPTION 3 BLADES
3 L

R 2 Dice Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION 28 DISCS
OPTION 3 BLADES
3.7 L

R 301 Dice Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION 23 DISCS
OPTION 3 BLADES
1.9 L

R101P Plus

Single phase

1 speed



OPTION 23 DISCS
OPTION 3 BLADES
3 L

R 2 N CLR

Single phase

1 speed

Juice Extractor Kit



OPTION 26 DISCS
OPTION 3 BLADES
3 L

R 2 Dice CLR

Single phase

1 speed

Juice Extractor Kit



OPTION 23 DISCS
OPTION 3 BLADES
3.7 L

R 301 Ultra

Single phase

1 speed

Juice Extractor Kit



OPTION 23 DISCS
OPTION 3 BLADES
1.9 L

R101P

Single phase

1 speed



OPTION 23 DISCS
OPTION 3 BLADES
3 L

R 2 N

Single phase

1 speed

Juice Extractor Kit



OPTION 26 DISCS
OPTION 3 BLADES
3 L

R 2 Dice

Single phase

1 speed

Juice Extractor Kit



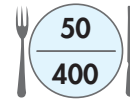
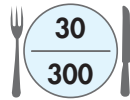
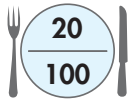
OPTION 23 DISCS
OPTION 3 BLADES
3.7 L

R 301

Single phase

1 speed

Juice Extractor Kit



SLICING, RIPPLE CUT, GRATING AND JULIENNE

+ DICING AND FRENCH FRIES



OPTION
28
DISCS
OPTION
3
BLADES
4.5 L

R 402

Single phase

2 speeds

Juice Extractor Kit



OPTION
+50
DISCS
OPTION
3
BLADES
5.5 L

R 502

Three phase

2 speeds

Mashed Potato Attachment



OPTION
+50
DISCS
OPTION
3
BLADES
7 L

R 602 V.V.

Single phase

Variable speed

Mashed Potato Attachment



New

OPTION
+50
DISCS
OPTION
3
BLADES
7 L

R 652

Three phase

2 speeds

Mashed Potato Kit



OPTION
23
DISCS
OPTION
3
BLADES
4.5 L

R 401

Single phase

1 speed

Juice Extractor Kit

Mashed Potato Attachment and Mashed Potato Kit optional.

CUTTER-MIXER FUNCTION



Smooth S blade
Standard



COARSE MINCING



FINE MINCING



SAUCES, EMULSIONS



Coarse serrated S blade
Optional

Special Grinding - Pastry



KNEADING



GRINDING



Fine serrated S blade
Optional

Special Herbs & Spices



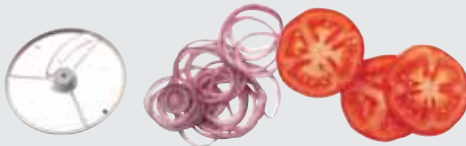
HERBS



SPICES

VEGETABLE PREPARATION FUNCTION

SLICING



JULIENNE



RIPPLE CUT

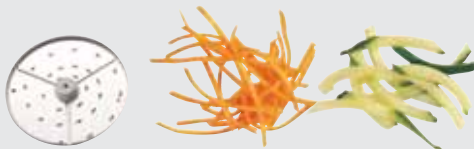


DICING*



For Dicing capability models only.

GRATING

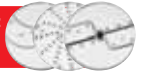


FRENCH FRIES*



*For R 301 Dice Ultra - R 402 - CL 40 - R 502 - R 602 V.V. - R 652

Models	Maximum quantities processed in Cutter Mixer function	Maximum output per hour in vegetable preparation function	Number of meals per service
R101P / R101P Plus	1.75 lbs.	130 lbs.	up to 15
R 2 N / R 2 N Ultra	2.20 lbs.	265 lbs.	10 to 30
R 2 Dice / R 2 Dice Ultra			
R 301 / R 301 Ultra	3.31 lbs.	440 lbs.	10 to 80
R 401 / R 402	5.50 lbs.		20 to 100
R 502	6.60 lbs.	1100 lbs.	30 to 300
R 602 V.V. / R 652	7.70 lbs.	1655 lbs.	50 to 400



R 101 P - R 101 P Plus



MOTOR BASE
Induction motor



CUTTER FUNCTION
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION
Internal ejection
Large hopper for bulky vegetables and cylindrical hopper for long vegetables
Stainless steel discs
Nema #: 5-15P

R 101 P

Power 3/4 HP
Voltage Single phase
Speed 1725 rpm
Cutter bowl Gray
Included slicing discs 1 mm (3/64") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4")
Dimensions (WxDxH) 11" x 8 11/16" x 19"
Approx. carton size 15.5" x 11.75" x 20.5" - Cube: 2.16
Approx. shipping weight 24 lbs.

Ref. R101P - 120V/60/1

R 101 P Plus

Power 3/4 HP
Voltage Single phase
Speed 1725 rpm - pulse switch
Cutter bowl Clear
Included slicing discs 1 mm (3/64") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4")
Dimensions (WxDxH) 11" x 8 11/16" x 19"
Approx. carton size 15.5" x 11.75" x 20.5" - Cube: 2.16
Approx. shipping weight 25 lbs.

Ref. R101PLUS - 120V/60/1

R 101 P



R 101 P Plus



OPTIONS	Ref.
Fine serrated "S" blade	27062
Additional Smooth "S" blade	27054
Honing stone	502579
Free standing disc rack (holds 8 discs)	R255



R 2 N - R 2 N CLR



MOTOR BASE

Induction motor



CUTTER FUNCTION

Smooth "S" blade included



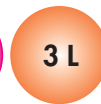
VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")

Stainless steel discs

Nema # : 5-15P



R 2 N

Power 1 HP
 Voltage Single phase
 Speed 1725 rpm - pulse function
 Cutter bowl Gray
 Dimensions (WxDxH) Cutter function : 8 11/16" x 13 3/4" x 16 9/16"
 Extended : 19 7/16"
 Veg Prep function : 9 1/8" x 17" x 20 3/4"
 Extended : 26 1/2"
 21" x 11.5" x 18" - Cube: 2.52
 Approx. carton size
 Approx. shipping weight 33 lbs.

Ref. R2N - 120V/60/1

R 2 N CLR




Power 1 HP
 Voltage Single phase
 Speed 1725 rpm - pulse function
 Cutter bowl Clear
 Dimensions (WxDxH) Cutter function : 8 11/16" x 13 3/4" x 16 9/16"
 Extended : 19 7/16"
 Veg Prep function : 9 1/8" x 17" x 20 3/4"
 Extended : 26 1/2"
 21" x 11.5" x 18" - Cube: 2.52
 Approx. carton size
 Approx. shipping weight 33 lbs.

Ref. R2NCLR - 120V/60/1






OPTIONS		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27138
Fine serrated "S" blade	Special Herbs & Spices	27061
Additional Smooth "S" blade		27055

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

 6 mm (1/4") Grater
  6 mm (1/4" x 1/4") Julienne
  1 mm (3/64") Slicer

3 Disc Package - Ref. SP3Disc

 6 mm (1/4") Grater
  6 mm (1/4" x 1/4") Julienne
  2 mm (5/64")
  1 mm (3/64")
  6 mm (1/4") Slicers

5 Disc Package - Ref. SP5Disc

COMBINATION PROCESSORS: Bowl Cutter and Vegetable prep

robot coupe®

2020

Complete selection of discs, refer page 20



R 2 N Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Stainless steel bowl
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")

Nema #: 5-15P

OPTION
23
DISCS

OPTION
3
BLADES

3 L

3 year
motor
warranty

R 2 N Ultra

Power	1 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Cutter bowl	Stainless steel
Dimensions (WxDxH)	Cutter function: 8 11/16" x 13 3/4" x 16 9/16" Extended 19 7/16"
	Veg Prep function: 8 3/4" x 15 13/16" x 19 3/16" Extended 25 5/16"
Approx. carton size	21" x 11.5" x 18" - Cube: 2.52
Approx. shipping weight	34 lbs

Ref. R2U - 120V/60/1

R 2 N Ultra



OPTIONS		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27138
Fine serrated "S" blade	Special Herbs & Spices	27061
Additional Smooth "S" blade		27055



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (3/64")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (3/64")

Slicers























6 mm (1/4")

5 Disc Package - Ref. SP5Disc



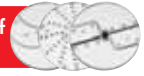
HEALTHY AND CREATIVE RECIPES WITH FRESH FRUIT & VEGETABLES

Slicers		Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.		Slicers		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.		
	1 mm (3/64")						Tomato, Zucchini, mushroom, eggplant.	
								Carrots, celeriac, parsnip.
Graters		Beetroot, cabbage, carrots, cheese.		Graters		Carrots, celeriac, parsnip.		
	6 mm (1/4")						Carrot, cucumber, radish, celeriac, Zucchini.	
								Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.
Julienne		Carrot, cucumber, Zucchini, beetroot.		Julienne		Carrot, cucumber, radish, celeriac, Zucchini.		
	6 mm (1/4")						Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.	

3 Disc Package - Ref. SP3Disc

5 Disc Package - Ref. SP5Disc





R 2 Dice - R 2 Dice CLR

MOTOR BASE
Induction motor

CUTTER FUNCTION
Smooth "S" blade included

VEGETABLE PREPARATION FUNCTION
2 stainless steel discs and dicing Kit included: slicing disc 4 mm (5/32"), grating disc 2 mm (5/64") plus dicing Kit 10 mm (3/8")

Nema #: 5-15P

OPTION 26 DISCS

OPTION 3 BLADES

3 L

3 year motor warranty

Dicing Capabilities

R 2 Dice

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Gray
Dimensions (WxDxH) Cutter function: 8 11/16" x 13 3/4" x 16 9/16"
Extended: 19 7/16"
Veg Prep function: 9 1/8" x 17" x 20 3/4"
Extended: 26 1/2"

Approx. shipping weight 43 lbs.
Approx. carton size 23.75" x 16.25" x 20.25" - Cube: 4.52

Ref. R2DICE - 120V/60/1

R 2 Dice CLR

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Clear
Dimensions (WxDxH) Cutter function: 8 11/16" x 13 3/4" x 16 9/16"
Extended: 19 7/16"
Veg Prep function: 9 1/8" x 17" x 20 3/4"
Extended: 26 1/2"

Approx. shipping weight 43 lbs.
Approx. carton size 23.75" x 16.25" x 20.25" - Cube: 4.52




Ref. R2CLR DICE - 120V/60/1

OPTIONS	Ref.
Fine serrated "S" blade Special Herbs & Spices	27262
Additional Smooth "S" blade	27263



Please add the machine, disc pack or individual disc references on your order

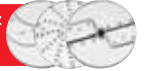
SELECT YOUR PACK OF DISCS

		
6 mm (1/4") Grater	6 mm (1/4" x 1/4") Julienne	1 mm (3/64") Slicer

3 Disc Package - Ref. SP3Disc

				
6 mm (1/4") Grater	6 mm (1/4" x 1/4") Julienne	2 mm (5/64")	1 mm (3/64")	6 mm (1/4") Slicers

5 Disc Package - Ref. SP5Disc



R 2 Dice Ultra

R 2 Dice Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Stainless steel bowl
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

2 stainless steel discs and dicing Kit included: slicing disc 4 mm (5/32"), grating disc 2 mm (5/64") plus dicing Kit 10 mm (3/8")

Nema # : 5-15P

OPTION
26
DISCS

OPTION
3
BLADES

3 L

3 year
motor
warranty

**Dicing
Capabilities**

R 2 Dice Ultra

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Dimensions (WxDxH) Cutter function : 8 11/16" x 13 3/4" 16 9/16"
Extended : 19 7/16"
Veg Prep function : 9 1/8" x 17" x 20 3/4"
Extended : 26 1/2"

Approx. shipping weight 44 lbs.
Approx. carton size 23.75" x 16.25" x 20.25" - Cube: 4.52

Ref. R2UDICE - 120V/60/1



OPTIONS

Fine serrated "S" blade Special Herbs & Spices
Additional Smooth "S" blade

Ref.

27262
27263

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (3/64")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (3/64")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc

COMBINATION PROCESSORS: Bowl Cutter and Vegetable prep

robot coupe®

2020

Complete selection of discs, refer page 20



R 301 - R 301 Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")
Nema #: 5-15P

OPTION
23
DISCS

OPTION
3
BLADES

3.7 L

R 301

Power 1.5 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Gray
Dimensions (WxDxH) Cutter function: 8 1/2" x 11 7/8" x 15 11/16" Extended 19 3/8"
Veg Prep function: 13 1/8" x 11 7/8" x 21 1/2" Extended: 27 3/4"
Approx. carton size 23.75" x 16.25" x 20.25" - Cube: 4.52
Approx. shipping weight 34 lbs.

Ref. R301 - 120V/60/1

R 301 Ultra

Power 1.5 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Stainless steel
Dimensions (WxDxH) Cutter function: 8 1/2" x 11 7/8" x 15 11/16" Extended 19 3/8"
Veg Prep function: 13 1/8" x 11 7/8" x 21 1/2" Extended: 27 3/4"
Approx. carton size 24" x 16.5" x 20.5" - Cube: 4.70
Approx. shipping weight 36 lbs.

Ref. R301U - 120V/60/1

OPTIONS		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27288
Fine serrated "S" blade	Special Herbs & Spices	27287
Additional Smooth "S" blade		27286



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (3/64")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (3/64")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



R 301 Dice Ultra

R 301 Dice Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Stainless steel bowl
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 stainless steel discs and dicing Kit included: slicing disc 4 mm (5/32"), grating disc 2 mm (5/64") plus dicing Kit 10 mm (3/8")

Nema # : 5-15P

OPTION
28
DISCS

OPTION
3
BLADES

3.7 L

Dicing and French Fries capability

R 301 Dice Ultra

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Dimensions (WxDxH) Cutter function : 8 1/2" x 11 7/8" x 15 11/16" Extended 19 3/8"
Veg Prep function : 13 1/8" x 11 7/8" x 21 1/2" Extended : 27 3/4"
Approx. carton size 23.75" x 16.25" x 20.25" - Cube: 4.52
Approx. shipping weight 44 lbs

Ref. R301UDICE - 120V/60/1

OPTIONS

		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27288
Fine serrated "S" blade	Special Herbs & Spices	27287
Additional Smooth "S" blade		27286

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (3/64")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (3/64")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



R 401 - R 402



MOTOR BASE

Induction motor
Metal motor support



CUTTER FUNCTION

Stainless steel bowl
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")
Nema # : 5-15P

R 401



Power 1.5 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Dimensions (WxDxH) Cutter function : 8 11/16" x 11 3/4" x 17 3/16" Extended 19 1/4"
Veg Prep function : 13" x 16 3/8" x 23 15/64" Extended : 28 1/2"

Approx. shipping weight 46 lbs.
Approx. carton size 24" x 16.5" x 20.5" - Cube: 4.70

Ref. R401 - 120V/60/1

R 402



Dicing and French fries capability

Power 2 HP
Voltage Single phase
Speeds 600 and 1800 rpm - pulse function
Dimensions (WxDxH) Cutter function : 8 11/16" x 11 3/4" x 17 3/16" Extended 19 1/4"
Veg Prep function : 13" x 16 3/8" x 23 15/64" Extended : 28 1/2"

Approx. shipping weight 49 lbs.
Approx. carton size 24" x 16.5" x 20.5" - Cube: 4.70

Ref. R402A - 120V/60/1




OPTIONS

		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27346
Fine serrated "S" blade	Special Herbs & Spices	27345
Additional Smooth "S" blade		27344






Please add the machine, disc pack or individual disc references on your order

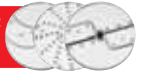
SELECT YOUR PACK OF DISCS

3 Disc Package - Ref. SP3Disc

		
Grater	Julienne	Slicer

5 Disc Package - Ref. SP5Disc

				
Grater	Julienne	Slicers		



R 502



MOTOR BASE

Induction motor
Metal motor support

OPTION
+50
DISCS

OPTION
3
BLADES

5.5 L



CUTTER ATTACHMENT

Stainless steel bowl
Smooth "S" blade included

Dicing and
French fries
capability



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Nema #: L15-20P

R 502

Power 3 HP
Voltage Three phase
Speeds 850 and 1725 rpm
Dimensions (WxDxH) Cutter function: 11 x 14 9/16" x 18 13/16" Extended: 24 5/16" Veg prep function: 14 1/5" x 14 9/16" x 22" Extended: 28"
Approx. shipping weight 79 lbs
Approx. carton size (WxDxH) 29.5" x 18" x 19.5" - Cube: 5.99

Ref. R502N 208-240V/60/3

OPTIONS

		Ref.
Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	27121
Fine serrated "S" blade	Special Herbs & Spices	27351
Additional smooth stainless steel "S" blade		27120

Mashed Potato Attachment

This attachment includes:
- A special blade and mesh
- A special ejector disc for pureed vegetables
- Hopper

Ref. 28207 - Mashed Potato Attachment Ø 3mm **1+2**

R 502



1

2

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS for R502, R602 & R602 V.V.



5 mm (3/16")
Grater



6 mm (1/4" x 1/4")
Julienne



5 mm (3/16")
Slicer

3 Disc Package - Ref. LP3Disc



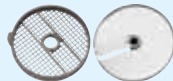
5 mm (3/16")
Grater



6 mm (1/4" x 1/4")
Julienne



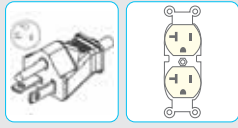
5 mm (3/16")
Slicer



10x10 mm (3/8" x 3/8")
Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)



R 602 V.V. - R 652

MOTOR BASE

Induction motor
Metal motor support

CUTTER ATTACHMENT

Stainless steel bowl
All stainless steel smooth "S" blade included

VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Nema #: 5-20P

OPTION
+50
DISCS

OPTION
3
BLADES

7 L

Dicing and French fries capability

R 602 V.V.

Power 3 HP
Voltage Single phase
Speeds 300 to 3500 rpm - pulse function
R-MIX function for mixing without cutting
Dimensions (WxDxH) Cutter function : 11" x 13 11/16" x 22 7/8" Extended : 29"
Veg prep function : 14 3/4" x 13 11/16" x 28 1/2" Extended : 34 7/8"

Approx. shipping weight 83 lbs
Approx. carton size (WxDxH) 29.5" x 18" x 19.5" - Cube: 5.99


Ref. R602VV - 120V/60/1

R 652

New

Power 3 HP
Voltage Three phase
Speeds 850 and 1725 rpm - pulse function
Dimensions (WxDxH) Cutter function: 11" x 26 5/16" x 20 3/16" Extended: 26 5/16"
Veg prep function: 14 3/4" x 13 1/16" x 25 3/4" Extended: 32 1/8"

Approx. shipping weight 88 lbs
Approx. carton size (WxDxH) 29.5" x 18" x 19.5" - Cube: 5.99

Ref. R652 - 208-240V/60/3 

OPTIONS

		Ref.
Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	27125
Fine serrated stainless steel "S" blade	Special Herbs & Spices	27352
Additional smooth stainless steel "S" blade		27124

Mashed Potato Attachment

Mashed Potato Attachment includes :

- a special grid 3 mm (1/8")
- a paddle
- a special ejector disc for pureed vegetables
- a feed tube to make the continuous output of potatoes easier (For CL 50, CL 50 Ultra and CL 51 only)

Ref. 28207 - Mashed Potato Attachment 3 mm (1/8")
for CL 50, CL 51, R602 and R602VV **1+2**

Ref. 28208 - Mashed Potato Kit 3 mm (1/8")
for R 652 and CL 52 to CL 60 **1**

MULTICUT PACK OF 16 DISCS

(FOR USE WITH R502, R 602 V.V., CL50, CL50 GOURMET, CL51, CL55 AND CL60)

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES







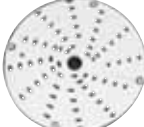





With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.

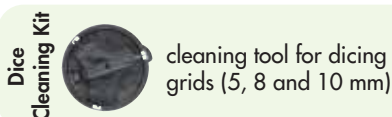
The aim is to improve the nutritional quality of meals served in school cafeterias, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot Coupe is innovating with its latest launch, the MultiCut Pack, with 16 discs included.










MULTICUT PACK OF 16 DISCS: REF LP16Disc

Slicers		Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.		Beetroot, Zucchini, cucumber, apple, pear, melon, mango.
	1 mm (3/64")		5x5 mm (3/16")	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.		Tomato, Zucchini, pepper, onion, apple.
2 mm (5/64")		10x10 mm (3/8")		
	Tomato, Zucchini, mushroom, eggplant.		Pepper, Zucchini, onion, eggplant, water melon, apple, pineapple and iceberg lettuce salad.	
4 mm (5/32")		20x20 mm (25/32")		
Graters		Carrots, celeriac, parsnip.		Carrot, cucumber, Zucchini, beetroot.
	1.5 mm (1/16")		2 x 10mm (5/64" x 3/8")	
		Beetroot, cabbage, carrots, cheese.		Carrot, cucumber, radish, celeriac, Zucchini.
3 mm (1/8")		2.5x2.5 mm (1/10" x 1/10")		
French Fries		Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.		Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.
	10x10 mm (3/8" x 3/8")		4x4 mm (5/32" x 5/32")	

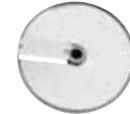





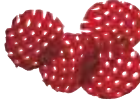
DISCS COLLECTION

2020 **robot coupe®**

			DISCS		
	R101P/R101P Plus/ R 2 N/R 2 N Ultra/ R 2 Dice/R 2 Dice CLR/R 2 Dice Ultra/ R 301/R 301 Ultra/ R 401	R 301 Dice Ultra / R 402		DISC DESIGNATION	R 502 / R 602 V.V. R 652 CL 50 / CL 50 Ultra CL 50 Gourmet CL 51 / CL 52 CL 55 / CL 60
		CL 40			
SLICERS			0.6 mm	S-0.6mm	28166
			0.8 mm	S-0.8mm	28069
	27051	27051	1 mm (3/64")	S-1mm	28062
	27555	27555	2 mm (5/64")	S-2mm	28063
	27086	27086	3 mm (1/8")	S-3mm	28064
	27566	27566	4 mm (5/32")	S-4mm	28004
	27087	27087	5 mm (3/16")	S-5mm	28065
	27786	27786	6 mm (1/4")	S-6mm	28196
			8 mm (5/16")	S-8mm	28066
			10 mm (3/8")	S-10mm	28067
			14 mm (9/16")	S-14mm	28068
			20 mm (25/32")	S-20mm	28132
			25 mm (1")	S-25mm	28133
			cooked potatoes 4 mm (5/32")	C-4mm	27244
			cooked potatoes 6 mm (1/4")	C-6mm	27245
RIPPLE CUT SLICERS	27621	27621	2 mm (5/64")	R-2mm	27068
			3 mm (1/8")	R-3mm	27069
			5 mm (3/16")	R-5mm	27070
GRATERS	27588	27588	1.5 mm (1/16")	G-1.5mm	28056
	27577	27577	2 mm (5/64")	G-2mm	28057
	27511	27511	3 mm (1/8")	G-3mm	28058
			4 mm (5/32")	G-4mm	28136
			5 mm (3/16")	G-5mm	28163
	27046	27046	6 mm (1/4")		
			7 mm (9/32")	G-7mm	28164
	27632	27632	9 mm (11/32")	G-9mm	28165
	27191	27191	Röstis potatoes	-	27164
			Raw potatoes	-	27219
	27078	27078	Fine Pulping disc	-	28055
	27079	27079	Pulping disc		
	27764	27764	Hard Cheese grate	-	28061
	27130	27130	Horseradish		
JULIENNE			1x8 mm tagliatelle (3/64"x5/16")	J-1x8mm	28172
			1x26 onion/cabbage (3/64"x1 1/4")	J-1x26mm	28153
	27599	27599	2x2 mm (5/64" x 5/64")	J-2x2mm	28051
	27080	27080	2x4 mm (5/64" x 5/32")	J-2x4mm	27072
	27081	27081	2x6 mm (5/64" x 1/4")	J-2x6mm	27066
			2x8 mm (5/64" x 5/16")	J-2x8mm	27067
			2x10 tagliatelle (5/64"x3/8")	J-2x10mm	28173
			2.5x2.5 mm (1/10" x 1/10")	J-2.5x2.5mm	28195
			3x3 mm (1/8" x 1/8")	J-3x3mm	28101
	27047	27047	4x4 mm (5/32" x 5/32")	J-4x4mm	28052
	27610	27610	6x6 mm (1/4" x 1/4")	J-6x6mm	28053
	27048	27048	8x8 mm (5/16" x 5/16")	J-8x8mm	28054

DISCS COLLECTION



	R 2 Dice R 2 Dice CLR R 2 Dice Ultra	R 301 Dice Ultra / R 402 CL 40	DISCS	DISC DESIGNATION	GRID DESIGNATION	R 502 / R 602 V.V. R 652 CL 50 / CL 50 Ultra CL 50 Gourmet CL 51 / CL 52 CL 55 / CL 60
DICING KITS 	■ 27264	■ 27113	5x5 mm (3/16")	D-5mm	D-5x5mm	■ 28110
	■ 27265	■ 27114	8x8 mm (5/16")	D-8mm	D-8x8mm	■ 28111
	■ 27290	■ 27298	10x10 mm (3/8")	D-10mm	D-10x10mm	■ 28112
			12x12 mm (15/32")	D-12mm	D-12x12mm	■ 28197
			14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	D-5mm	D-14x14mm	■ 28181
			14x14x10mm (9/16"x9/16"x3/8")	D-10mm	D-14x14mm	■ 28179
			14x14 mm (9/16")	D-14mm	D-14x14mm	■ 28113
			20x20 mm (25/32")	D-20mm	D-20x20mm	■ 28114
1 DICING GRID			25x25 mm (1")	D-25mm	D-25x25mm	■ 28115
			2" Lettuce Cut	D-25mm	D-25x25mm	■ 28180
FRENCH FRY KITS 		▲ 27116	8x8 mm (5/16" x 5/16")	F-8mm	F-8mm	▲ 28134
			8x16 mm (5/16" x 5/8")	F-10mm	F-16mm	▲ 28159
		▲ 27117	10x10 mm (3/8" x 3/8")	F-10mm	F-10mm	▲ 28135
			10x16 mm (3/8" x 5/8")	F-8mm	F-16mm	▲ 28158
BRUNOISE 			2x2 mm (5/64" x 5/64")	B-2x2x2mm		● 28174
			3x3 mm (1/8" x 1/8")	B-3x3x3mm		● 28175
			4x4 mm (5/32" x 5/32")	B-4x4x4mm		● 28176
WAFFLE 			2 mm (5/64")	W-2mm		● 28198
			3 mm (1/8")	W-3mm		● 28199
			4 mm (5/32")	W-4mm		● 28177
			6 mm (1/4")	W-6mm		● 28178

REMINDER

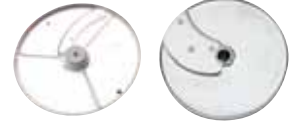


- Dicing Kits delivered with: 1 dicing grid + 1 slicing disc.
- ▲ French fry Kits delivered with: 1 french fry disc + 1 slicing disc.
- For the CL 50 Gourmet ONLY

DISC RACKS		REF.
Wall-mounted blade and disc holder from R101P to R 402 (1 blade and 8 discs)		107810
Wall-mounted disc holder with 4 stainless-steel pegs (16 small discs or 8 large discs)		107812
For Large Machine Discs		101230
For Large Machine Discs		27258
Disc Protection For Large Machine Discs		39726
Dice Cleaning Kit		39881
Dice Protection Disc		49211










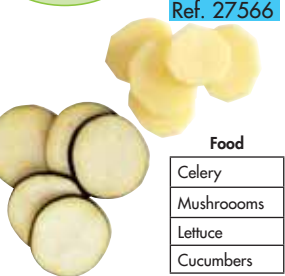

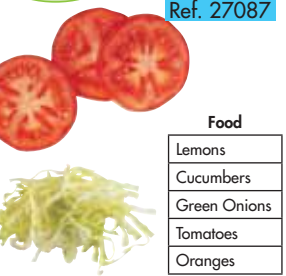



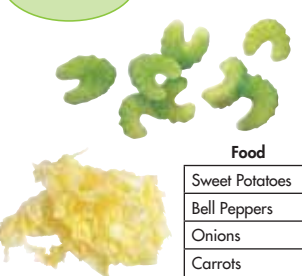

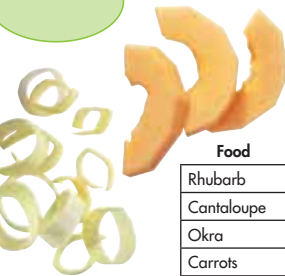

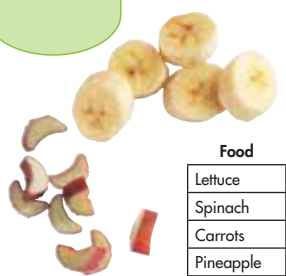










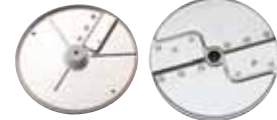
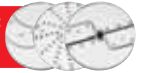
Slicing



Disc Utilization Chart for R 502, R 602 V.V., R 652, CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 101P, R 101P Plus, R 2 N, R 2 N CLR, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Dice Ultra, R 401, R 402 and CL 40

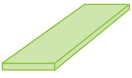




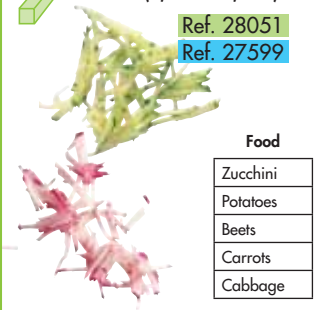

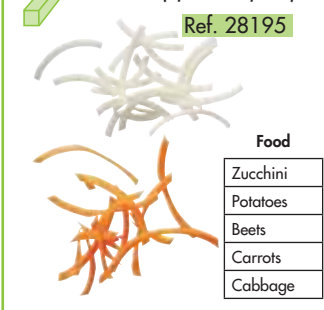

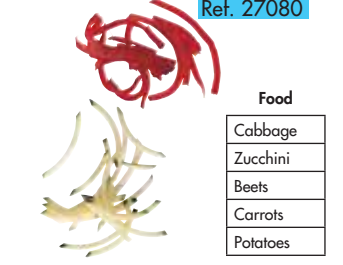

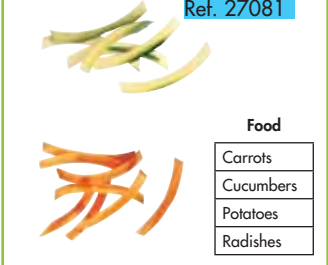

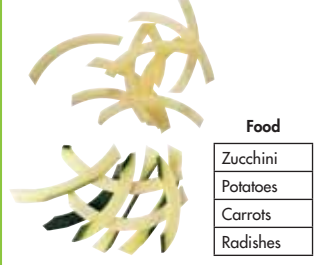
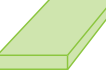




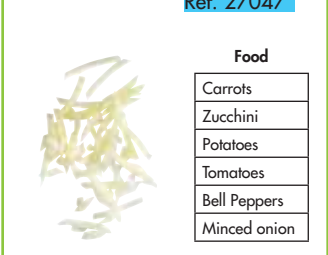

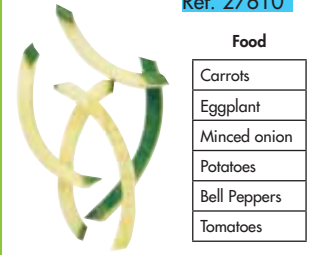


 <p>0.6 mm Ref. 28166</p> 	 <p>0.8 mm Ref. 28069</p> 	 <p>1 mm (3/64") Ref. 28062 Ref. 27051</p> <p>Food</p> <table border="1"> <tr><td>Potatoes</td></tr> <tr><td>Celery</td></tr> <tr><td>Carrots</td></tr> <tr><td>Onions</td></tr> <tr><td>Radish</td></tr> </table>	Potatoes	Celery	Carrots	Onions	Radish	 <p>2 mm (5/64") Ref. 28063 Ref. 27555</p> <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Radishes</td></tr> <tr><td>Red Cabbage</td></tr> <tr><td>Bok Choy</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	Radishes	Red Cabbage	Bok Choy					
Potatoes																				
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 <p>3 mm (1/8") Ref. 28064 Ref. 27086</p>  <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	 <p>4 mm (5/32") Ref. 28004 Ref. 27566</p>  <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	 <p>5 mm (3/16") Ref. 28065 Ref. 27087</p>  <p>Food</p> <table border="1"> <tr><td>Lemons</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Green Onions</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Oranges</td></tr> </table>	Lemons	Cucumbers	Green Onions	Tomatoes	Oranges	 <p>6 mm (1/4") Ref. 28196 Ref. 27786</p>  <p>Food</p> <table border="1"> <tr><td>Zucchini</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Onions</td></tr> <tr><td>Potatoes</td></tr> </table>	Zucchini	Tomatoes	Onions	Potatoes
Celery																				
Mushrooms																				
Lettuce																				
Cucumbers																				
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Zucchini																				
Tomatoes																				
Onions																				
Potatoes																				
 <p>8 mm (5/16") Ref. 28066</p>  <p>Food</p> <table border="1"> <tr><td>Sweet Potatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Onions</td></tr> <tr><td>Carrots</td></tr> </table>	Sweet Potatoes	Bell Peppers	Onions	Carrots	 <p>10 mm (3/8") Ref. 28067</p>  <p>Food</p> <table border="1"> <tr><td>Rhubarb</td></tr> <tr><td>Cantaloupe</td></tr> <tr><td>Okra</td></tr> <tr><td>Carrots</td></tr> </table>	Rhubarb	Cantaloupe	Okra	Carrots	 <p>14 mm (9/16") Ref. 28068</p>  <p>Food</p> <table border="1"> <tr><td>Lettuce</td></tr> <tr><td>Spinach</td></tr> <tr><td>Carrots</td></tr> <tr><td>Pineapple</td></tr> </table>	Lettuce	Spinach	Carrots	Pineapple	 <p>20 mm (25/32") Ref. 28132</p> 					
Sweet Potatoes																				
Bell Peppers																				
Onions																				
Carrots																				
Rhubarb																				
Cantaloupe																				
Okra																				
Carrots																				
Lettuce																				
Spinach																				
Carrots																				
Pineapple																				
 <p>25 mm (1") Ref. 28133</p> 	 <p>cooked potatoes 4 mm (5/32") Ref. 27244</p> 	 <p>cooked potatoes 6 mm (1/4") Ref. 27245</p> 																		



Julienne

Disc Utilization Chart for R 502, R 602 V.V., R 652, CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

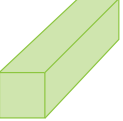
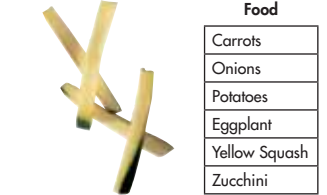
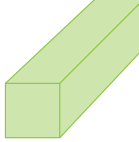
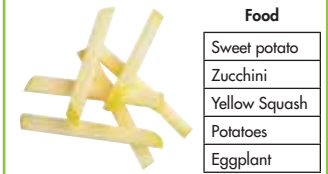
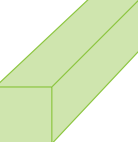
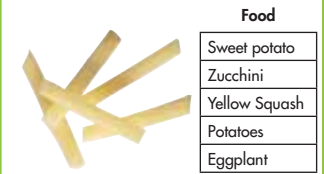
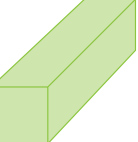
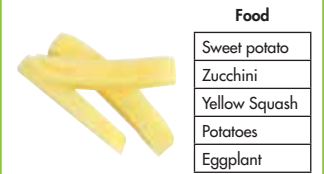
Disc Utilization Chart for R 101P, R 101P Plus, R 2 N, R 2 N CLR, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Dice Ultra, R 401, R 402 and CL 40

 <p>1x8 mm (3/64" x 5/16") Ref. 28172</p> 	 <p>1x26 mm (3/64" x 1 1/4") Ref. 28153</p> 	 <p>2x2 mm (5/64" x 5/64") Ref. 28051 Ref. 27599</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage	 <p>2.5x2.5 mm (1/10" x 1/10") Ref. 28195</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage													
Food																												
Zucchini																												
Potatoes																												
Beets																												
Carrots																												
Cabbage																												
Food																												
Zucchini																												
Potatoes																												
Beets																												
Carrots																												
Cabbage																												
 <p>2x4 mm (5/64" x 5/32") Ref. 27072 Ref. 27080</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Cabbage</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> </tbody> </table>	Food	Cabbage	Zucchini	Beets	Carrots	Potatoes	 <p>2x6 mm (5/64" x 1/4") Ref. 27066 Ref. 27081</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Radishes</td></tr> </tbody> </table>	Food	Carrots	Cucumbers	Potatoes	Radishes	 <p>2x8 mm (5/64" x 5/16") Ref. 27067</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Carrots</td></tr> <tr><td>Radishes</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Carrots	Radishes	 <p>2x10 mm (5/64" x 3/8") Ref. 28173</p> 									
Food																												
Cabbage																												
Zucchini																												
Beets																												
Carrots																												
Potatoes																												
Food																												
Carrots																												
Cucumbers																												
Potatoes																												
Radishes																												
Food																												
Zucchini																												
Potatoes																												
Carrots																												
Radishes																												
 <p>3x3 mm (1/8" x 1/8") Ref. 28101</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Tomatoes</td></tr> </tbody> </table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	 <p>4x4 mm (5/32" x 5/32") Ref. 28052 Ref. 27047</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Minced onion</td></tr> </tbody> </table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	Bell Peppers	Minced onion	 <p>6x6 mm (1/4" x 1/4") Ref. 28053 Ref. 27610</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Minced onion</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Tomatoes</td></tr> </tbody> </table>	Food	Carrots	Eggplant	Minced onion	Potatoes	Bell Peppers	Tomatoes	 <p>8x8 mm (5/16" x 5/16") Ref. 28054 Ref. 27048</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Onions</td></tr> <tr><td>Zucchini</td></tr> </tbody> </table>	Food	Carrots	Potatoes	Eggplant	Onions	Zucchini
Food																												
Carrots																												
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Food																												
Carrots																												
Potatoes																												
Eggplant																												
Onions																												
Zucchini																												

French Fries

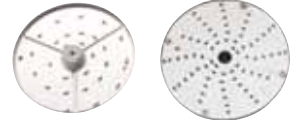
Disc Utilization Chart for R 502, R 602 V.V., R 652, CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 301 Dice Ultra, R 402 and CL 40

 <p>8x8 mm (5/16" x 5/16") Ref. 28134 Ref. 27116</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Onions</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Zucchini</td></tr> </tbody> </table>	Food	Carrots	Onions	Potatoes	Eggplant	Yellow Squash	Zucchini	 <p>8x16 mm (5/16" x 5/8") Ref. 28159</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Sweet potato</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> </tbody> </table>	Food	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant	 <p>10x10 mm (3/8" x 3/8") Ref. 28135 Ref. 27117</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Sweet potato</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> </tbody> </table>	Food	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant	 <p>10x16 mm (3/8" x 5/8") Ref. 28158</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Sweet potato</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> </tbody> </table>	Food	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant
Food																												
Carrots																												
Onions																												
Potatoes																												
Eggplant																												
Yellow Squash																												
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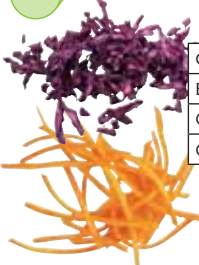
















Grating



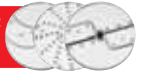
Disc Utilization Chart for R 502, R 602 V.V., R 652, CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 101P, R 101P Plus, R 2 N, R 2 N CLR, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Dice Ultra, R 401, R 402 and CL 40

 <p>1.5 mm (1/16") Ref. 28056 Ref. 27588</p> <p>Food</p> <table border="1"> <tr><td>Graham Crackers</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Coconut</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Cheese</td></tr> <tr><td>Carrots</td></tr> <tr><td>Beets</td></tr> </table> 	Graham Crackers	Chocolate	Nuts Meats	Coconut	Almond powder	Potatoes	Cheese	Carrots	Beets	 <p>2 mm (5/64") Ref. 28057 Ref. 27577</p> <p>Food</p> <table border="1"> <tr><td>Romano</td></tr> <tr><td>Graham Crackers</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Cranberries</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> </table> 	Romano	Graham Crackers	Almond powder	Chocolate	Cranberries	Eggs	Carrots	 <p>3 mm (1/8") Ref. 28058 Ref. 27511</p> <p>Food</p> <table border="1"> <tr><td>Potatoes</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Coconut</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Carrots</td></tr> <tr><td>Melon</td></tr> <tr><td>Beets</td></tr> <tr><td>Cheese</td></tr> </table> 	Potatoes	Nuts Meats	Coconut	Chocolate	Carrots	Melon	Beets	Cheese	 <p>4 mm (5/32") Ref. 28136</p> <p>Food</p> <table border="1"> <tr><td>Nuts Meats</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Coconut</td></tr> </table> 	Nuts Meats	Potatoes	Chocolate	Coconut
Graham Crackers																															
Chocolate																															
Nuts Meats																															
Coconut																															
Almond powder																															
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Cheese																															
Nuts Meats																															
Potatoes																															
Chocolate																															
Coconut																															
 <p>5 mm (3/16") Ref. 28163</p> <p>Food</p> <table border="1"> <tr><td>Eggs</td></tr> <tr><td>Mozzarella</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Cabbage</td></tr> </table> 	Eggs	Mozzarella	Nuts Meats	Cabbage	 <p>6 mm (1/4") Ref. 27046</p> <p>Food</p> <table border="1"> <tr><td>Cheese</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </table> 	Cheese	Eggs	Carrots	Cabbage	 <p>7 mm (9/32") Ref. 28164</p> <p>Food</p> <table border="1"> <tr><td>Cheese</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </table> 	Cheese	Eggs	Carrots	Cabbage	 <p>9 mm (11/32") Ref. 28165 Ref. 27632</p> <p>Food</p> <table border="1"> <tr><td>Onions</td></tr> <tr><td>Provolone</td></tr> <tr><td>Bell peppers</td></tr> <tr><td>Cabbage</td></tr> <tr><td>Cheese</td></tr> </table> 	Onions	Provolone	Bell peppers	Cabbage	Cheese											
Eggs																															
Mozzarella																															
Nuts Meats																															
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Bell peppers																															
Cabbage																															
Cheese																															
 <p>Röstis potatoes Ref. 27164 Ref. 27191</p> 	 <p>Raw potatoes Ref. 27219</p> 	 <p>Fine Pulping Disc Ref. 28055 Ref. 27078</p> <p>Food</p> <table border="1"> <tr><td>Ginger Roots (Shoga)</td></tr> <tr><td>White Radish (Daikon)</td></tr> <tr><td>Lotus Root (Renkon)</td></tr> <tr><td>Burdock/ Root Vegetable (Gobo)</td></tr> <tr><td>Baby Turnips (Kabo)</td></tr> <tr><td>Celery</td></tr> </table> 	Ginger Roots (Shoga)	White Radish (Daikon)	Lotus Root (Renkon)	Burdock/ Root Vegetable (Gobo)	Baby Turnips (Kabo)	Celery	 <p>Pulping Disc Ref. 27079 Ref. 27130</p> <p>Food</p> <table border="1"> <tr><td>Ginger Roots (Shoga)</td></tr> <tr><td>White Radish (Daikon)</td></tr> <tr><td>Lotus Root (Renkon)</td></tr> <tr><td>Burdock/ Root Vegetable (Gobo)</td></tr> </table> 	Ginger Roots (Shoga)	White Radish (Daikon)	Lotus Root (Renkon)	Burdock/ Root Vegetable (Gobo)	 <p>Hard Cheese grate Ref. 28061 Ref. 27764</p> <p>Food</p> <table border="1"> <tr><td>Parmesan</td></tr> <tr><td>Romano</td></tr> <tr><td>Graham Crackers</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Cheese</td></tr> <tr><td>Carrots</td></tr> <tr><td>Nuts</td></tr> <tr><td>Toast Crumbs</td></tr> </table> 	Parmesan	Romano	Graham Crackers	Almond powder	Cheese	Carrots	Nuts	Toast Crumbs									
Ginger Roots (Shoga)																															
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Graham Crackers																															
Almond powder																															
Cheese																															
Carrots																															
Nuts																															
Toast Crumbs																															

Ripple cutting

 <p>2 mm (5/64") Ref. 27068 Ref. 27621</p> <p>Food</p> <table border="1"> <tr><td>Radishes</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Pickles</td></tr> </table> 	Radishes	Cucumbers	Carrots	Potatoes	Pickles	 <p>3 mm (1/8") Ref. 27069</p> <p>Food</p> <table border="1"> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Kiwi</td></tr> <tr><td>Cucumbers</td></tr> </table> 	Carrots	Potatoes	Kiwi	Cucumbers	 <p>5 mm (3/16") Ref. 27070</p> <p>Food</p> <table border="1"> <tr><td>Radishes</td></tr> <tr><td>Oranges</td></tr> <tr><td>Peppers</td></tr> <tr><td>Potatoes</td></tr> </table> 	Radishes	Oranges	Peppers	Potatoes
Radishes															
Cucumbers															
Carrots															
Potatoes															
Pickles															
Carrots															
Potatoes															
Kiwi															
Cucumbers															
Radishes															
Oranges															
Peppers															
Potatoes															



Dicing

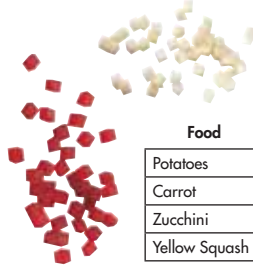


Disc Utilization Chart for R 502, R 602 V.V., R 652, CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 301 Dice Ultra, R 402 and CL 40

Disc Utilization Chart for R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra only

5x5 mm (3/16")
Ref. 28110



Food	
Potatoes	
Carrot	
Zucchini	
Yellow Squash	

8x8 mm (5/16")
Ref. 28111
Ref. 27113
Ref. 27264



Food	
Carrot	Tomatoes
Potatoes	Bell Peppers
Beets	Onions
Celery	

10x10 mm (3/8")
Ref. 28112
Ref. 27114
Ref. 27265



Food	
Celery	
Zucchini	
Tomatoes	
Onions	
Bell Peppers	

12x12 mm (15/32")
Ref. 28197
Ref. 27298
Ref. 27290



Food	
Tomatoes	
Bell Peppers	
Celery	
Onions	

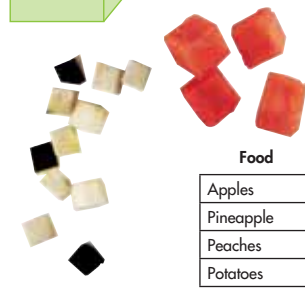
14x14 x5 mm (9/16"x9/16" x3/16")
Ref. 28181



14x14 x10 mm (9/16"x9/16" x3/8")
Ref. 28179

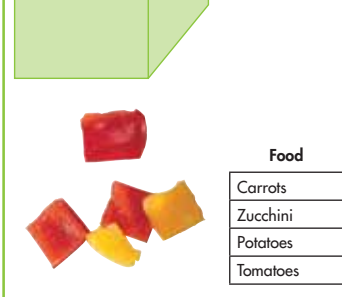


14x14 mm (9/16")
Ref. 28113



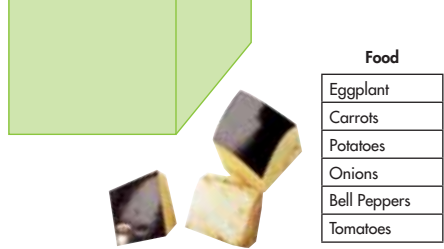
Food	
Apples	
Pineapple	
Peaches	
Potatoes	

20x20 mm (25/32")
Ref. 28114

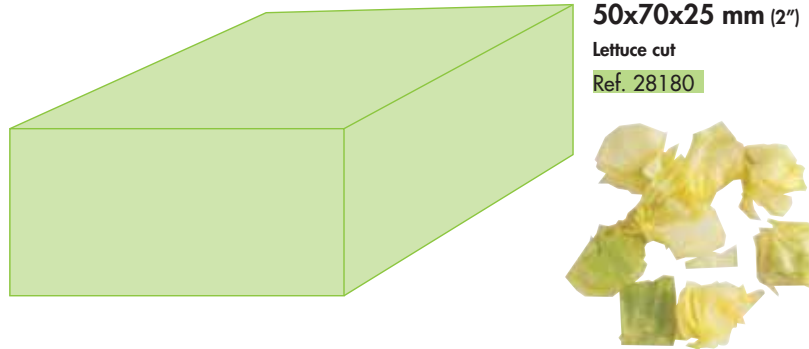


Food	
Carrots	
Zucchini	
Potatoes	
Tomatoes	

25x25x25 mm (1")
Ref. 28115



Food	
Eggplant	
Carrots	
Potatoes	
Onions	
Bell Peppers	
Tomatoes	



50x70x25 mm (2")
Lettuce cut
Ref. 28180

Dice Cleaning Kit

Cleaning tool
dicing grids

Ref. 39881



Reversible grid holder

- One side for Smaller Dicing Unit's discs: R 2 Dice, R 301 Dice Ultra, R 402 and CL 40
- One side for Larger Dicing Unit's discs: R 502, R 602 V.V., R 652, CL 50, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60



Dicing grid cleaning tool

5 mm (3/16"), 8 mm (5/16") or 10 mm (3/8")



Scraper tool



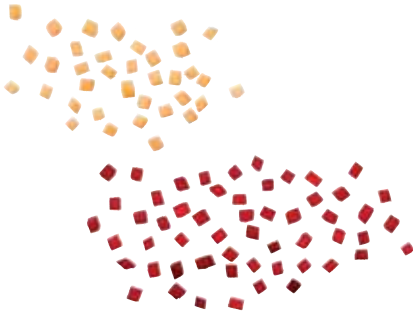
Exclusive Cuts CL 50 Gourmet

Brunoise



Disc Utilization Chart for CL 50 Gourmet

2x2x2 mm
(5/64" x 5/64" x 5/64")
Ref. 28174



3x3x3 mm
(1/8" x 1/8" x 1/8")
Ref. 28175



4x4x4 mm
(5/32" x 5/32" x 5/32")
Ref. 28176



Waffle



Disc Utilization Chart for CL 50 Gourmet

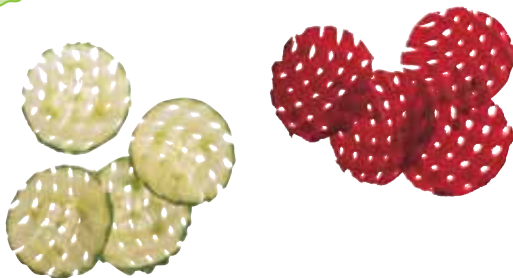
2 mm (5/64")
Ref. 28198



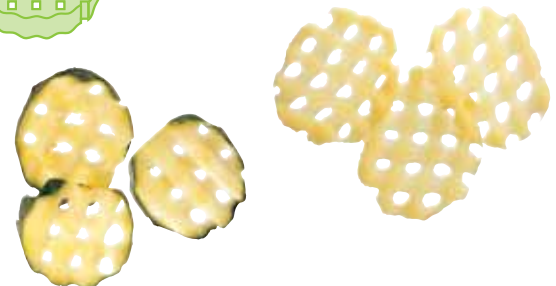
3 mm (1/8")
Ref. 28199



4 mm (5/32")
Ref. 28177



6 mm (1/4")
Ref. 28178



Vegetable preparation machine CL 50 Ultra



Large capacity feed lead to accommodate bulky products, such as cabbages and eggplants, and hold large loads of smaller food items.



More than 50 discs for slicing, ripple-cutting, grating, dicing, shredding and making french fries.

Hinge with removable pin allowing lid to be detached for easier cleaning.



Stainless-steel motor base.

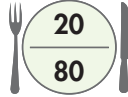


VEGETABLE PREPARATION MACHINES

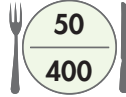
2020 **robot coupe®**



Practical output per hour



Up to 110 lbs



220 lbs



330 lbs

SLICING, RIPPLE CUT, GRATING, JULIENNE, DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE

+ PARSLEY - AROMATIC HERBS



OPTION
+60
DISCS

CL 50 Gourmet
Single phase
1 speed



OPTION
+50
DISCS

CL 50 Ultra
Single phase
1 speed
Mashed Potato Attachment



OPTION
28
DISCS

CL 40
Single phase
1 speed



OPTION
+50
DISCS

CL 50
Single phase
1 speed
Mashed Potato Attachment



OPTION
+50
DISCS

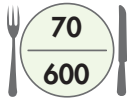
CL 51
Single phase
1 speed
Mashed Potato Attachment

TABLE TOP MODELS

Mashed Potato Attachment and Mashed Potato Kit as an option on some models (See Page 35)

VEGETABLE PREPARATION MACHINES

2020 **robot coupe**®



550 lbs



880 lbs



1320 lbs

SLICING, RIPPLE CUT, GRATING, JULIENNE, DICING AND FRENCH FRIES



CL 55 Workstation
Single phase
1 speed
Mashed Potato Kit



CL 60 Workstation
Three phase
2 speeds
Mashed Potato Kit



CL 55 2 Feed-Heads
Single phase
1 speed
Mashed Potato Kit



CL 60 2 Feed-Heads
Three phase
2 speeds
Mashed Potato Kit



CL 52
Single phase
1 speed
Mashed Potato Kit



CL 55 Pusher
Single phase
1 speed
Mashed Potato Kit



CL 60 Pusher Feed-Head
Three phase
2 speeds
Mashed Potato Kit

FLOOR STANDING MODELS



CL 40 - CL 40 No Disc



MOTOR BASE

- Induction motor
- Metal motor support



VEGETABLE PREPARATION FUNCTION

- Large hopper for bulky vegetables and cylindrical hopper for long vegetables
- Nema #: 5-15P

OPTION
28
DISCS

Dicing and French Fries capability

CL 40

Power	1 HP
Voltage	Single phase
1 Speed	600 rpm
2 discs included	slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")
Dimensions (WxDxH)	15 3/4" x 15" x 24"
Approx. shipping weight	40 lbs
Approx. carton size (WxDxH)	15.5" x 15" x 23.75" - Cube: 3.20

Ref. CL40 - 120V/60/1

CL 40 NO DISC

Power	1 HP
Voltage	Single phase
1 Speed	600 rpm
Dimensions (WxDxH)	15 3/4" x 15" x 24"
Approx. shipping weight	weight 40 lbs
Approx. carton size (WxDxH)	15.5" x 15" x 23.75" - Cube: 3.20

Ref. CL40 NODISC - 120V/60/1

OPTION

CL 40 discharge plate

Ref.

102019

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (3/64")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")

Slicers



1 mm (3/64")

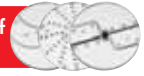
Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc

VEGETABLE PREPARATION MACHINES



CL 50 - CL 50 No Disc



MOTOR BASE

- Induction motor
- Composite material motor support

OPTION
+50
DISCS

Option:
Mashed Potato
Attachment

Dicing and
French Fries
capability

VEGETABLE PREPARATION FUNCTION

- Large hopper for bulky vegetables and cylindrical hopper for long vegetables
- Nema #: 5-15P

CL 50

Power	1.5 HP
Voltage	Single phase
Speed	425 rpm
2 discs included	slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Dimensions (WxDxH)	14 3/4" x 13 1/2" x 23 7/16"
Approx. shipping weight	47 lbs
Approx. carton size (WxDxH)	15.25" x 15.25" x 25" - Cube: 3.36

Ref. CL50E - 120V/60/1

CL 50 NO DISC



Power	1.5 HP
Voltage	Single phase
Speed	425 rpm
Motor support	composite material
Dimensions (WxDxH)	14 3/4" x 13 1/2" x 23 7/16"
Approx. shipping weight	47 lbs
Approx. carton size (WxDxH)	15.25" x 15.25" x 25" - Cube: 3.36

Ref. CL50 NODISC - 120V/60/1

OPTION	Ref.
CL 50, CL 52, CL 55, CL 60 discharge plate	102690S

EXTRA BULKY
VEGETABLES

CL 50



CL 50 NO DISC



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



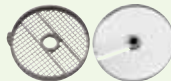
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



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

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)



CL 50 Ultra



EXTRA BULKY VEGETABLES



CL 50 Ultra NO DISC



EXTRA BULKY VEGETABLES



New



Exactitube pusher

CL 50 Ultra - CL 50 Ultra No Disc



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
Attachment

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

Nema #: 5-15P

CL 50 Ultra

Power	1.5 HP
Voltage	Single phase
Speed	425 rpm
2 discs included	slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Chute and lid	Metal
Dimensions (WxDxH)	14 3/4" x 13 1/2" x 23 7/16"
Approx. shipping weight	49 lbs
Approx. carton size (WxDxH)	16" x 16" x 36" - Cube: 5.33

Ref. CL50EULTRA - 120V/60/1

CL 50 Ultra NO DISC

New

Power	1.5 HP
Voltage	Single phase
Speed	425 rpm
Chute and lid	Metal
Dimensions (WxDxH)	14 3/4" x 13 1/2" x 23 7/16"
Approx. shipping weight	49 lbs
Approx. carton size (WxDxH)	16" x 16" x 36" - Cube: 5.33

Ref. CL50EULTRA NODISC - 120V/60/1

Special packages :

Details on next page

CL 50 Ultra **Pizza**

Ref. CL50EUIZZA - 120V/60/1 + 5 disc

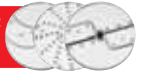
CL 50 Ultra **TEX-MEX**

Ref. CL50EUTEXMEX - 120V/60/1 + 6 disc

CL 50 Ultra Restaurants

Ref. CL50EUREST - 120V/60/1 + 9 disc

OPTION	Ref.
CL 50, CL 52, CL 55, CL 60 discharge plate	102690S
Exactitube	49212



CL 50 Ultra *Pizza*

Our brand-new package for making Pizza

Slicers



2 mm (5/64")

for zucchini, mushrooms, peppers, onions, black olives



4 mm (5/32")

for tomatoes, eggplants, etc.



Disc holder: 107812 pack of 2



Dice cleaning kit for dicing grid

Graters



7 mm (9/32")

for mozzarella or pizza cheese blend



Dicing



10x10 mm (3/8")

for bruschetta, etc.



CL 50 Ultra *TEX-MEX*

New package to prepare all your Tex-Mex dishes

Slicers



3 mm (1/8")

Lettuce

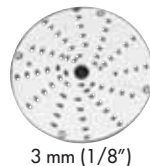


5 mm (3/16")

Onion and pepper



Graters



3 mm (1/8")

Radishes and jicama



5 mm (3/16")

Cheese



Exactitube



Optional Ref. 49212



Disc holder: 107812 pack of 2



Dice cleaning kit for dicing grid

Dicing



10x10 mm (3/8")

Onion and tomato





CL 50 Ultra Restaurants

New package including:

Slicers



3 mm (1/8")

Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



6 mm (1/4")

Pepper, celeriac, carrot, leek, lemon, banana, kiwi.



Julienne

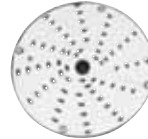


4x4 mm (5/32" x 5/32")

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



Graters



3 mm (1/8")

Carrots, celeriac, parsnip.



9 mm (11/32")

Beetroot, cabbage, carrots, cheese.



French Fries



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

Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



Dicing



10x10 mm (3/8")

Tomato, Zucchini, pepper, onion, apple.



Disc holder X2 : 107812 pack of 2



Dice cleaning kit for dicing grid



CL 50 Ultra Restaurants

New **+50 DISCS** **Dicing and French Fries capability**

- Power 1.5 HP
- Voltage Single phase
- Speed 425 rpm
- Motor support Stainless steel
- Chute and lid Metal
- Included slicing discs 3 mm (1/8") & 6 mm (1/4")
- grating discs 3 mm (1/8") & 9 mm (11/32")
- Julienne 4x4 mm (5/32" x 5/32")
- French Fries 10x10 mm (3/8" x 3/8")
- dicing kit 10x10 mm (3/8" x 3/8")
- dice cleaning kit and 4 disc wall holders
- Dimensions (WxDxH) 14 3/4" x 13 1/2" x 23 7/16"
- Approx. shipping weight 49 lbs
- Approx. carton size (WxDxH) 16" x 16" x 36" - Cube: 5.33
- Nema #: 5-15P
- Ref. CL50EUREST - 120V/60/1 + 9 discs



Mashed Potato Attachment



• **Speed and output**

Capable of producing up to 20 lbs of fresh and flavorful mashed potatoes in just 2 minutes.

• **Ergonomics**

The conveniently wide feed opening allows for the continuous output of potatoes – a great labor-saving feature.

• **Versatility**

In addition to over 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chopping, French Fry and Julienne cuts.) take advantage of the new puréeing attachment for your veg prep machine.



Mashed Potato Attachment

Mashed Potato Attachment includes :

- a special grid 3 mm (1/8")
- a paddle
- a special ejector disc for pureed vegetables
- a feed tube to make the continuous output of potatoes easier (For CL 50, CL 50 Ultra and CL 51 only)

Ref. 28207 - Mashed Potato Attachment 3 mm (1/8") for CL 50 and CL 51

1+2

Ref. 28208 - Mashed Potato Kit 3 mm (1/8") for R 652 and CL 52 to CL 60

1



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



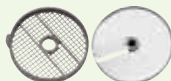
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



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

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)



CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality!
 Slice, Dice, Julienne, French Fry & Wave cuts also available



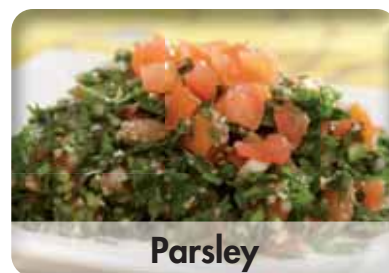
4 Waffle

2 mm (5/64") - 3 mm (1/8")
 4 mm (5/32") - 6 mm (1/4")



3 Brunoise

2 mm (5/64") - 3 mm (1/8")
 4 mm (5/32")



Parsley

1 mm

Waffle

- Ref. 28198 - Waffle 2 mm (5/64")
- Ref. 28199 - Waffle 3 mm (1/8")
- Ref. 28177 - Waffle 4 mm (5/32")
- Ref. 28178 - Waffle 6 mm (1/4")

Brunoise

- Ref. 28174 - Brunoise 2 x 2 x 2 mm (5/64" x 5/64" x 5/64")
- Ref. 28175 - Brunoise 3 x 3 x 3 mm (1/8" x 1/8" x 1/8")
- Ref. 28176 - Brunoise 4 x 4 x 4 mm (5/32" x 5/32" x 5/32")

Special aromatic herb insert

Ref. 39727

1 mm special « Parsley Kit »

Includes one 1-mm slicer and two inserts for guiding parsley while it is being chopped
 Ref. 28194 - 1 mm special « Parsley Kit »



CL 50 Gourmet - CL 50 Gourmet NO DISC



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+60
DISCS

**3 Brunoise
and 4 Waffle
discs
available**



VEGETABLE PREPARATION FUNCTION

Chute and lid Metal
Nema #: 5-15P

CL 50 Gourmet

Power 1.5 HP
Voltage Single phase
1 Speed 425 rpm
Included Brunoise disc 3x3x3 mm (1/8"x1/8"x1/8")
Waffle disc 3 mm (1/8")

Dimensions (WxDxH) 12" x 14" x 23.5"
Approx. shipping weight 51 lbs
Approx. carton size (WxDxH) 15.25" x 15.25" x 25" - Cube: 3.36
Nema # 5-15P

Ref. CL50GOURMET - 120V/60/1

CL 50 Gourmet NO DISC

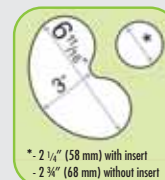


Power 1.5 HP
Voltage Single phase
1 Speed 425 rpm
Included Removable collection bowl
Dimensions (WxDxH) 12" x 14" x 23.5"
Approx. shipping weight 51 lbs
Approx. carton size (WxDxH) 15.25" x 15.25" x 25" - Cube: 3.36
Nema # 5-15P

Ref. CL50GOURMET NODISC - 120V/60/1

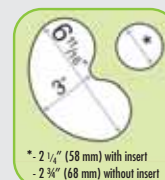
CL 50 Gourmet

EXTRA BULKY
VEGETABLES



CL 50 Gourmet NO DISC

EXTRA BULKY
VEGETABLES





CL 51



CL 51 NO DISC



New



CL 51 - CL 51 No Disc



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
Attachment

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
Nema #: 5-15P

CL 51

Power 1.5 HP
Voltage Single phase
Speed 425 rpm
Included Slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Dimensions (WxDxH) 14 3/4" x 14 1/2" x 28 1/2"
Approx. shipping weight 74 lbs.
Approx. carton size 15" x 15,75" x 31" - Cube: 4.24
Nema #: 5-15P

Ref. CL51 - 120V/60/1

CL 51 NO DISC

New

Power 1.5 HP
Voltage Single phase
Speed 425 rpm
Included Slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Dimensions (WxDxH) 14 3/4" x 14 1/2" x 28 1/2"
Approx. shipping weight 74 lbs.
Approx. carton size 15" x 15,75" x 31" - Cube: 4.24
Nema #: 5-15P

Ref. CL51 NODISC - 120V/60/1

OPTION	Ref.	
CL 50, CL 52, CL 55, CL 60 discharge plate	102690S	
Exactitube	49212	

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")
Grater



6 mm (1/4" x 1/4")
Julienne



5 mm (3/16")
Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")
Grater



6 mm (1/4" x 1/4")
Julienne



5 mm (3/16")
Slicer

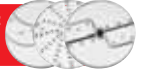


10x10 mm (3/8" x 3/8")
Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)

VEGETABLE PREPARATION MACHINES



CL 52 - CL 52 NO DISC



MOTOR BASE

Induction motor
Metal motor support

OPTION
+50
DISCS

Option:
Mashed Potato
kit

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Large full moon hopper for bulky vegetables with integrated cylindrical hopper for long vegetables
Nema #: 5-15P

CL 52

Power 2 HP
Voltage Single phase
Speed 425 rpm
2 discs included slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Dimensions (WxDxH) 14 3/16" x 13 3/8" x 27 3/16"
Approx. shipping weight 62 lbs
Approx. carton size (WxDxH) 15" x 15.75" x 31" - Cube: 4.24

Ref. CL52E - 120V/60/1

CL 52 NO DISC



Power 2 HP
Voltage Single phase
Speed 425 rpm
Dimensions (WxDxH) 14 3/16" x 13 3/8" x 27 3/16"
Approx. shipping weight 62 lbs
Approx. carton size (WxDxH) 15" x 15.75" x 31" - Cube: 4.24

Ref. CL52E NODISC - 120V/60/1

OPTION	Ref.
CL 50, CL 51, CL 52, CL 55, CL 60 discharge plate	102690S
Exactitube	49221



VEGETABLE PREPARATION MACHINES

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

5 mm (3/16") Grater	6 mm (1/4" x 1/4") Julienne	5 mm (3/16") Slicer	
3 Disc Package - Ref. LP3Disc			
5 mm (3/16") Grater	6 mm (1/4" x 1/4") Julienne	5 mm (3/16") Slicer	10x10 mm (3/8" x 3/8") Dicing Kit
5 Disc Package - Ref. LP5Disc			
MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)			



CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

Up to
1 000 lbs
of vegetables
per hour



Adjustable cart GN1x1 to collect the vegetables directly from the ejection outlet. 2 containers to transport vegetables or accessories.

Stainless steel mobile stand with its stainless steel container for cutting tools and cabbage ejector.

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD

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

PUSHER FEED HEAD

Specially designed for bulky vegetables (e.g. cabbage or celeriac)

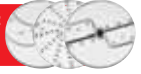
MASHED POTATO KIT 3mm (1/8")

Ideal for mashing large amounts of cooked potato.

ADJUSTABLE CART GN 1X1

3 heights adjustable trolley for transport, loading and reception. Delivered with 2 containers GN1x1.

VEGETABLE PREPARATION MACHINES



CL 55 Workstation



MOTOR BASE

- Induction motor
- Stainless steel motor support

OPTION
+50
DISCS

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Metal chute and lid

Included:

- + Stainless steel mobile stand with container for tools
- + Automatic stainless steel feed-head
- + Pusher feed-head - capacity 4.9 Liters with integrated cylindrical hopper
- + Adjustable cart GN 1x1
- + Two containers GN 1x1
- + Mashed Potato Kit 3 mm (1/8")
- + MultiCut pack of 16 discs

Nema #: 5-15P

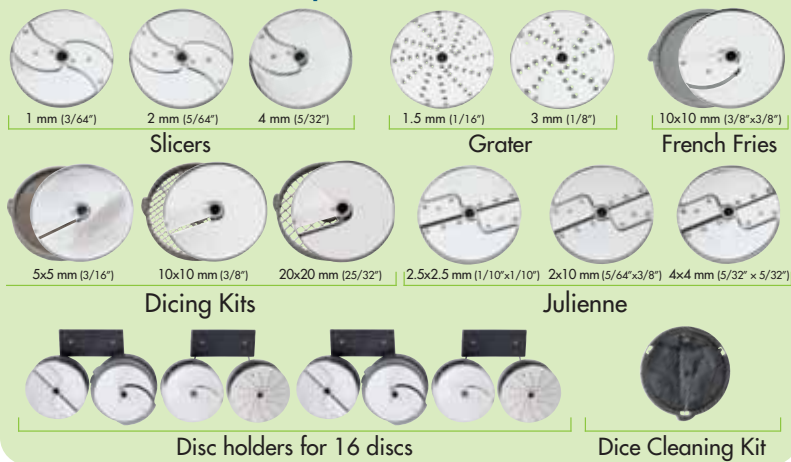
CL 55 Workstation

Power	2.5 HP
Voltage	Single phase
Speed	425 rpm
Dimensions (WxDxH)	19 5/16" x 15 9/16" x 38 15/16"
Cube	110.00
Approx. shipping weight	135 lbs
Approx. carton size with pallet (WxDxH)	60" x 44" x 72"

Ref. CL55WS - 120V/60/1



MultiCut pack of 16 discs included



CL 55 ACCESSORIES



Automatic feed-head

Ref. 28170



Pusher Feed-head with integrated cylindrical hopper

Ref. 39673



4 tube feed head

Ref. 28161



Workstation Storage Cart. Can accommodate up to 16 discs, 8 dicing or French fry kits, 3 feed-heads (not included). 1 container GN 1 x 1 for kitchenware included.

Ref. 49132



Mashed Potato Kit

Ref. 28208 Ø 3 mm



Adjustable cart GN 1x1 3 heights for transport, reception and loading. (no container included)

Ref. 49128



Robot Cart (discs not included)

Ref. R199



Food tray cart (pan & lid included)

Ref. R198



(shown with CL 55 E)



Exactitube

Ref. 49221



VEGETABLE PREPARATION MACHINES



CL 55 2 Feed-Heads - CL 55 Pusher



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
kit

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Metal chute and lid

Included:

Stainless steel mobile stand
Slicing disc 3mm (1/8")
Grating disc 3mm (1/8")
2 disc racks

Nema #: 5-15P

CL 55 2 Feed-Heads

Power 2.5 HP
Voltage Single phase
Speed 425 rpm
Feed-Heads Automatic : stainless steel
Pusher : metal
Dimensions (WxDxH) 19 5/16" x 15 9/16" x 38 15/16"
Cube 32.30
Approx. shipping weight 110 lbs
Approx. carton size with pallet (LxWxH) 22" x 15.75" x 20.25" Cube 4.06

Ref. CL55E2HEAD - 120V/60/1

CL 55 Pusher

Power 2.5 HP
Voltage Single phase
Speed 425 rpm
Pusher feed head Metal
Dimensions (WxDxH) 20" x 15 9/16" x 49 3/16"
Cube 19.67
Approx. shipping weight 95 lbs
Approx. carton size with pallet (LxWxH) 22" x 15.75" x 20.25" Cube 4.06

Ref. CL55E - 120V/60/1

OPTION	Ref.
CL 50, CL 51, CL 52, CL 55, CL 60 discharge plate	102690S

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



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

Dicing Kit

5 Disc Package - Ref. LP5Disc

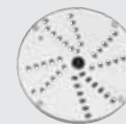
MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)

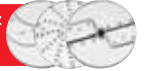
CL 55 2 Feed-Heads

SPECIAL HIGH
OUTPUT



CL 55 Pusher





SPECIAL HIGH OUTPUT

CL 55 2 Feed-Heads No Disc - CL 55 Pusher No Disc

- MOTOR BASE**
Induction motor
Stainless steel motor support
- VEGETABLE PREPARATION FUNCTION**
Metal chute and lid
Nema #: 5-15P
- OPTION +50 DISCS**
- Option: Mashed Potato kit**
- Dicing and French Fries capability**

CL 55 2 Feed-Heads NO DISC

New

Power 2.5 HP
Voltage Single phase
Speed 425 rpm
Feed-Heads Automatic : stainless steel
Pusher : metal
Dimensions (WxDxH) 19 5/16" x 15 9/16" x 38 15/16"
Cube 32.30
Approx. shipping weight 110 lbs
Approx. carton size with pallet (LxWxH) 22" x 15.75" x 20.25" Cube 4.06

Ref. CL55E2FEEDHEADS NODISC - 120V/60/1

CL 55 Pusher

CL 55 Pusher NO DISC

New

Power 2.5 HP
Voltage Single phase
Speed 425 rpm
Pusher feed head Metal
Dimensions (WxDxH) 20" x 15 9/16" x 49 3/16"
Cube 19.67
Approx. shipping weight 95 lbs
Approx. carton size with pallet (LxWxH) 22" x 15.75" x 20.25" Cube 4.06

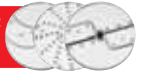
Ref. CL55E NODISC - 120V/60/1

OPTION	Ref.
CL 50, CL 51, CL 52, CL 55, CL 60 discharge plate	102690S

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

5 mm (3/16") Grater	6 mm (1/4" x 1/4") Julienne	5 mm (3/16") Slicer	
3 Disc Package - Ref. LP3Disc			
5 mm (3/16") Grater	6 mm (1/4" x 1/4") Julienne	5 mm (3/16") Slicer	10x10 mm (3/8" x 3/8") Dicing Kit
5 Disc Package - Ref. LP5Disc			
MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)			



CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION



Up to
3 000 lbs
of vegetables
per hour

WORKSTATION STORAGE CART



- Place all accessories on the cart!
- Can accommodate 16 discs and 8 dicing or French fry kits
- Container GN 1x1 for kitchenware
- **3 feed-heads:**
 - Pusher
 - 4 Tubes
 - Automatic

ADJUSTABLE FOOT
Machine stable on all floors

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



Specially designed for bulky vegetables (e.g. cabbage or celeriac)



4 TUBES FEED HEAD



Specially designed for long vegetables, like cucumbers or zucchini.



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of cooked potato.



ERGO MOBILE CART



For 3 full-size gastronorm pans (included)



CL 60 Workstation



MOTOR BASE

Induction motor
Stainless steel motor support



VEGETABLE PREPARATION FUNCTION

model equipped with :

Adjustable foot : machine stable on all floors
Handle and 2 casters to move the machine easily
Stainless steel container for cutting tools

Included:

- + Automatic stainless steel feed-head
- + Pusher feed-head - capacity 4.4 quarts with integrated cylindrical hopper
- + 4 tubes feed-head
- + Ergo mobile cart with 3 containers GN 1x1
- + Mashed Potato Kit 3 mm (1/8")
- + MultiCut pack of 16 discs
- + Storage cart

Nema #: L15-20P

OPTION
+50
DISCS

Dicing and
French Fries
capability

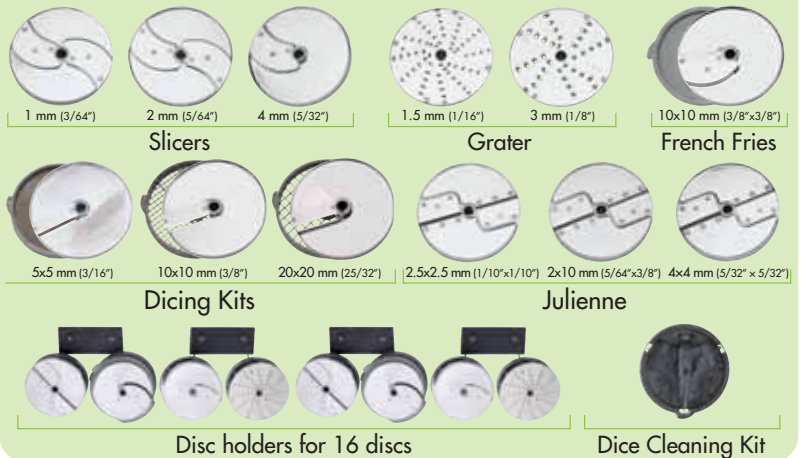


CL 60 Workstation

Power 3 HP
Voltage Three phase
Speeds 425 & 850 rpm
Dimensions (WxDxH) 18" x 30" x 53"
Gross weight 255 lbs
Approx. carton size with pallet (WxDxH) 60" x 44" x 72" - Cube: 110.00

Ref. CL60WS - 208-240V/60/3

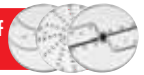
MultiCut pack of 16 discs included



ERGO MOBILE CART



ROTATING LOWER SHELF



CL 60 ACCESSORIES



Automatic feed-heads
With feeding tray.

Ref. 39681



Pusher feed-head
For CL 60 Series E

Ref. 39680



Stainless steel cart
Delivered without container.
Can accommodate
3 containers GN1x1

Ref. 49066



Exactitube

Ref. 49221



Workstation Storage Cart. Can accommodate up to 16 discs, 8 dicing or French fry kits, 3 feed-heads (not included). 1 container GN 1 x 1 for kitchenware included.

Ref. 49132



Mashed Potato Kit

Ref. 28208 Ø 3 mm



4 tubes feed-head:
2 tubes Ø 2 inches
2 tubes Ø 2.8 inches

Ref. 28162



Food tray cart
(pan & lid included)

Ref. R198

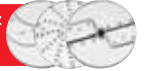


(shown with CL 55 E)

The widest range of cuts

OPTION
+50
DISCS





CL 60 2 Feed-Heads

SPECIAL HIGH OUTPUT

CL 60 Pusher

CL 60 2 Feed-Heads - CL 60 Pusher



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
kit

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Model equipped with :

Adjustable foot : machine stable on all floors
Handle and 2 casters to move the machine easily
Stainless steel container for cutting tools

Included:

Slicing disc 3mm (1/8")
Grating disc 3mm (1/8")
2 disc racks

Nema #: L15-20P

CL 60 2 Feed-Heads

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Automatic feed head	Stainless steel
Pusher feed head	Metal
Dimensions (WxDxH)	18" x 30" x 53"
Cube	32.30
Approx. shipping weight	187 lbs
Approx. carton size with pallet (LxWxH)	44" x 31.5" x 40.5" Cube 32.48

Ref. CL60E2HEAD - 208-240V/60/3

CL 60 Pusher

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Pusher feed head	Metal
Dimensions (WxDxH)	16" x 24" x 45"
Cube	32.30
Approx. shipping weight	152 lbs
Approx. carton size with pallet (LxWxH)	44" x 31.5" x 40.5" Cube 32.48

Ref. CL60E - 208-240V/60/3

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



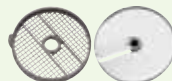
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



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

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)

VEGETABLE PREPARATION MACHINES



CL 60 2 Feed-Heads No Disc - CL 60 Pusher No Disc



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
kit

Dicing and
French Fries
capability



VEGETABLE PREPARATION FUNCTION

Model equipped with :

Adjustable foot : machine stable on all floors
Handle and 2 casters to move the machine easily
Stainless steel container for cutting tools

Nema #: L15-20P

CL 60 2 Feed-Heads NO DISC

New

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Automatic feed head	Stainless steel
Pusher feed head	Metal
Dimensions (WxDxH)	18" x 30" x 53"
Cube	32.30
Approx. shipping weight	187 lbs
Approx. carton size with pallet (LxWxH)	44" x 31.5" x 40.5" Cube 32.48

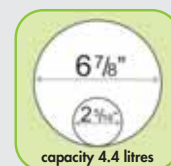
Ref. CL60E2FEEDHEADS NODISC - 208-240V/60/3

CL 60 2 Feed-Heads No Disc

SPECIAL HIGH
OUTPUT



CL 60 Pusher No Disc



CL 60 Pusher NO DISC

New

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Pusher feed head	Metal
Dimensions (WxDxH)	16" x 24" x 45"
Cube	32.30
Approx. shipping weight	152 lbs
Approx. carton size with pallet (LxWxH)	44" x 31.5" x 40.5" Cube 32.48

Ref. CL60E NODISC - 208-240V/60/3



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



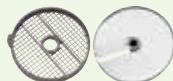
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



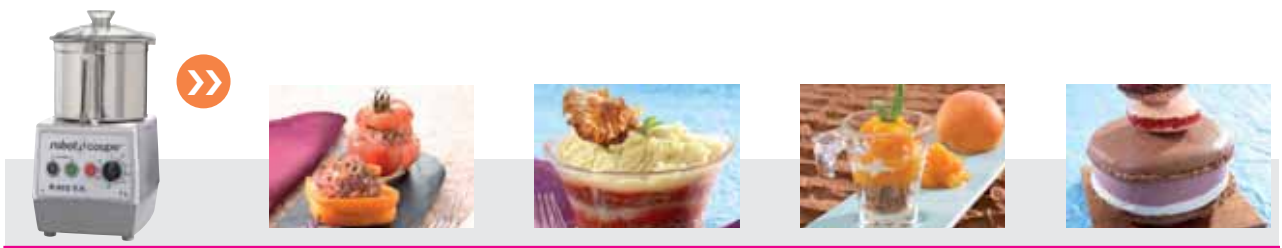
10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 19)

BOWL CUTTER MIXERS

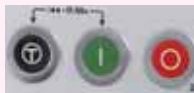


See-thru lid with funnel to view processing and add ingredients without stopping or opening machine.



Delivered with stainless steel Smooth "S" blade. Optional fine serrated and coarse serrated blades available.

SWITCHING:
Control panel with push-type Pulse, on and off buttons

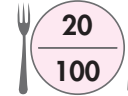
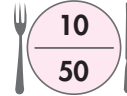
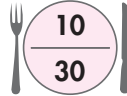
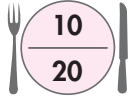


Variable speed selector.



BOWL CUTTER MIXERS

2020 **robot coupe**



Working quantities per batch

2.2 lbs

3.3 lbs

5.5 lbs

7.7 lbs

VARIABLE SPEED 300 - 3500 rpm



7 L

R 602 V.V. B
Single phase

1 SPEED 1725 rpm



2.9 L

R 2 B Ultra
Single phase



3.7 L

R 301 B Ultra
Single phase



4.5 L

R 401 B
Single phase

1 SPEED 1725 rpm



2.9 L

R 2 B
Single phase

1 SPEED 1725 rpm



2.9 L

R 2 B CLR
Single phase

BOWL CUTTER MIXERS



Smooth blade
Standard



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



Herbs



Spices

Range of possible tasks

Models	Maximum loading capacity per batch				Number of meals per service	Processing time
	Chopping	Emulsions	Kneading*	Grinding		
R 2 B / R 2 B Ultra	1.65 lbs	2.2 lbs	1.1 lbs	.65 lbs	10 to 20	1 to 4 mn
R 301 B Ultra	2.2 lbs	3.3 lbs	2.2 lbs	1.10 lbs	10 to 30	
R 401 B	3.3 lbs	5.5 lbs	3.3 lbs	1.5 lbs	10 to 50	
R 602 V.V. B	5.5 lbs	7.7 lbs	5.5 lbs	3.3 lbs	20 to 100	

*Amount of raised dough at 60% hydration

BOWL CUTTER MIXERS

R 2 B - R 2 B CLR - R 2 B Ultra



MOTOR BASE

Induction motor
Pulse switch



CUTTER FUNCTION

3 L Cutter bowl with handle
Stainless steel Smooth "S" blade
Nema # : 5-15P



R 2 B

Power	1 HP
Voltage	Single phase
Speed	1725 rpm - pulse
Cutter bowl	Gray
Dimensions (WxDxH)	8 11/16" x 11" x 16 9/16"
Approx. shipping weight	25 lbs
Approx. carton size	21" x 11.5" x 18" - Cube: 2.52

Ref. R2B - 120V/60/1

R 2 B CLR

Power	1 HP
Voltage	Single phase
Speed	1725 rpm
Cutter bowl	Clear
Dimensions (WxDxH)	8 11/16" x 11" x 16 9/16"
Approx. shipping weight	25 lbs
Approx. carton size	21" x 11.5" x 18" - Cube: 2.52

Ref. R2BCLR - 120V/60/1

R 2 B Ultra

Power	1 HP
Voltage	Single phase
Speed	1725 rpm
Cutter bowl	stainless steel
Dimensions (WxDxH)	8 11/16" x 11" x 16 9/16"
Approx. shipping weight	30 lbs
Approx. carton size	21" x 11.5" x 18" - Cube: 2.52

Ref. R2UB - 120V/60/1

OPTIONS

		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27138
Fine serrated "S" blade	Special Herbs & Spices	27061
Additional Smooth "S" blade		27055

R 2 B



R 2 B CLR



R 2 B Ultra





R 301 B Ultra - R 401 B



MOTOR BASE

- Induction motor
- Pulse switch



CUTTER FUNCTION

- Stainless steel bowl with handle
- Stainless steel smooth "S" blade
- Nema # : 5-15P**



R 301 B Ultra

3.7 L

- Power: 1.5 HP
- Voltage: Single phase
- Speed: 1725 rpm
- Cutter bowl: 3.7 L
- Dimensions (WxDxH): 8 1/2" x 11 15/16" x 15 11/16"
- Approx. shipping weight: 23 lbs
- Approx. carton size: 15.5" x 12" x 20" - Cube: 2.15

Ref. R301UB - 120V/60/1

R 401 B

4.5 L

- Power: 1.5 HP
- Voltage: Single phase
- Speed: 1725 rpm
- Motor base: Metal
- Cutter bowl: 4.5 L
- Dimensions (WxDxH): 9" x 12" x 17 1/2"
- Approx. shipping weight: 32 lbs.
- Approx. carton size: 15.5" x 11.75" x 20" - Cube: 2.11

Ref. R401B - 120V/60/1

OPTIONS	R 301 B Ultra		R 401 B	
	Ref.		Ref.	
Coarse serrated "S" blade	Special Grinding - Pastry	27288		27346
Fine serrated "S" blade	Special Herbs & Spices	27287		27345
Additional Smooth "S" blade		27286		27344

BOWL CUTTER MIXERS

2020 **robot coupe**

R 602 V.V. B



MOTOR BASE

Metal motor base

OPTION
3
BLADES

7 L



CUTTER FUNCTION

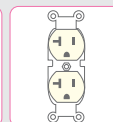
7 L stainless steel bowl with handle

Stainless steel smooth "S" blade

Nema # 5-20P

ALL
STAINLESS
STEEL
BLADE

R 602 V.V. B



R 602 V.V. B

Power	3 HP
Voltage	Single phase
Variable speed	300 - 3500 rpm
Cutter bowl	7 L
Dimensions (WxDxH)	11" x 13 11/16" x 22 7/8"
Approx. shipping weight	77 lbs
Approx. carton size	29.5" x 18" x 19.5" - Cube: 5.99

Ref. R602VVB - 120V/60/1

OPTIONS		Ref.
Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	27125
Fine serrated "S" blade	Special Herbs & Spices	27352
Additional smooth stainless steel "S" blade		27124



VERTICAL CUTTER MIXERS



Smooth blade
Standard



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



Herbs



Spices

Range of possible tasks

Models	Maximum loading capacity ⁽¹⁾				Number of meals per service	Processing time
	Coarse Chopping (Up to)	Emulsions (Up to)	Kneading ⁽²⁾ (Up to)	Grinding (Up to)		
R 8	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 150	1 to 4 min
R 10	8.8 lbs	13 lbs	11 lbs	6.6 lbs	50 to 200	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	50 to 250	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	50 to 300	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	50 to 400	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	100 to 500	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	200 to 1000	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	300 to 2000	

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

VERTICAL CUTTER MIXERS

2020 *robot coupe*®

Number of meals
Working quantities per batch

100
400
30 lbs

100
500
34 lbs

200
1000
50 lbs

300
2000
72 lbs

2 SPEEDS 1800 & 3600 rpm

23 L



R 23 T
Three phase

28 L



R 30 T
Three phase

45 L



R 45 T
Three phase

60 L



R 60 T
Three phase

Number of meals
Working quantities per batch

20
150
11 lbs

50
200
13 lbs

50
250
18 lbs

50
300
24 lbs

2 SPEEDS 1800 & 3600 rpm

8 L



R 8
Three phase

11.5 L



R 10
Three phase

15 L



R 15
Three phase

20 L



R 20
Three phase

VERTICAL CUTTER MIXERS

R 8



Shown with mini bowl assembly

R 8 - R 8 Ultra



MOTOR BASE

Induction motor
Pulse switch

8 L

OPTION
3
BLADES



CUTTER FUNCTION

8 L stainless steel cutter bowl with handles and see-thru lid
2 adjustable stainless steel smooth "S" blade assembly
Minimum Branch Circuit Protection Required : 20 AMP
Nema # : L15-20P

R 8

Power 3 HP
Voltage 3-phase
Speed 1800 & 3600 rpm
Dimensions (WxDxH) 12 3/8" x 21 7/16" x 23
Approx. shipping weight 100 lbs.
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. R8 - 208-240V/60/3 ☺

R 8 Ultra

Power 3 HP
Voltage 3-phase
Speed 1800 & 3600 rpm
Mini bowl 3.5 L stainless steel assembly
Dimensions (WxDxH) 12 3/8" x 21 7/16" x 23
Approx. shipping weight 105 lbs
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. R8U - 208-240V/60/3 ☺



VERTICAL CUTTER MIXERS

R 10 - R 10 Ultra



MOTOR BASE

Induction motor
Pulse switch

11.5L



CUTTER FUNCTION

11.5 L stainless steel cutter bowl with handles and see-thru lid
3 adjustable stainless steel smooth "S" blade assembly
Minimum Branch Circuit Protection Required : 20 AMP
Nema # : L15-20P

R 10

Power 4.5 HP
Voltage 3-phase
Speed 1800 and 3600 rpm
Dimensions (WxDxH) 13 9/16" x 22 1/16" x 26"
Approx. shipping weight 155 lbs.
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. R10 - 208-240V/60/3

R 10 Ultra

Power 4.5 HP
Voltage 3-phase
Speed 1800 and 3600 rpm
Mini bowl 4 L stainless steel assembly
Dimensions (WxDxH) 13 9/16" x 22 1/16" x 26"
Approx. shipping weight 160 lbs.
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. R10U - 208-240V/60/3



R 10

Shown with mini bowl assembly

	R 8 / R 8 Ultra		R10 / R 10 Ultra		R 15 / R 15 Ultra		R 20	
ACCESSORIES/OPTIONS	Ref.		Ref.		Ref.		Ref.	
2 Blade Stainless Steel Smooth "S" Blade Assembly Special Grinding - Pastry	27381							
3 Blade Smooth Stainless Steel Adjustable Blade Assembly Special Herbs & Spices			27382		57097		57097	
3 Blade Coarse Serrated Stainless Steel Adjustable Blade Assembly Special Grinding - Pastry			27384		57098		57098	
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly Special Herbs & Spices					57099		57099	
Lid Assembly with seal	59319		59319		59362		59362	
Stainless Steel Bowl	59264		59265		59266		59267	
Robo-cart	R199		R199					

R 15



R 15 - R 15 Ultra - R 20

MOTOR BASE
Induction motor
Pulse switch

OPTION
3
BLADES

CUTTER FUNCTION
Stainless steel cutter bowl with handles and see-thru lid
3 adjustable stainless steel smooth "S" blade assembly

R 15

15 L

Power 4.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm
Cutter bowl 15 L
Dimensions (WxDxH) 14 1/2" x 24 3/16" x 26 3/4"
Approx. shipping weight 132 lbs
Approx. carton size 30" x 19" x 35.5" - Cube: 11.71
Nema #: L15-20P

Ref. R15 - 208-240V/60/3

R 15 Ultra

15 L

Power 4.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm
Cutter bowl 15 L
Mini bowl 4 L stainless steel assembly
Dimensions (WxDxH) 14 1/2" x 24 3/16" x 26 3/4"
Approx. shipping weight 147 lbs
Approx. carton size 30" x 19" x 35.5" - Cube: 11.71
Nema #: L15-20P

Ref. R15U - 208-240V/60/3

R 20



R 20

20 L

Power 5.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm
Cutter bowl 20 L
Dimensions (WxDxH) 14 15/16" x 24 13/16" x 29 15/16"
Approx. shipping weight 194 lbs
Approx. carton size 30" x 19" x 35.5" - Cube: 11.71
Nema #: L15-30P

Ref. R20 - 208-240V/60/3



Shown with
mini bowl
assembly

VERTICAL CUTTER MIXERS

2020 **robot coupe**

Transparent lid allows observation of the contents being processed and greater control. Dishwasher safe.



Optional coarse serrated blade for grinding and kneading.

Liquids or ingredients can be easily added during processing.



Brushed stainless steel bowl with handles.



Optional fine serrated blade for cutting parsley and emulsifying.

High bowl shaft allows for greater liquid volume processing.



New profile patented blades for an optimal cut quality and absolute consistency.



VERTICAL CUTTER MIXERS

OPTION: ADDITIONAL 3.5 AND 4 L BOWL AND ACCESSORIES

- Ref. **59430** - 3.5 L Stainless Steel Mini Bowl for R 8
- Ref. **59435** - 4 L Stainless Steel Mini Bowl for R 10 / R 15
- Ref. **27374** - All Stainless Steel 3.5 L Mini Bowl with complete Smooth "S" blade assembly for R 8
- Ref. **27375** - All Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly for R 10 / 15
- Ref. **27107** - 2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly for R8 Special Grinding - Pastry
- Ref. **27106** - 2 Blade Stainless Steel Smooth "S" Blade Assembly for R8
- Ref. **101801S** - Coarse serrated blade for R10/R15
- Ref. **101800S** - Smooth blade for R10/R15



VERTICAL CUTTER MIXERS

2020 **robot coupe**



Transparent lid for perfect control of the process. Ergonomic locking device of the lid bowl. **Lid and seal designed to be removed** simply and quickly for easy cleaning.



Lid wiper to wipe the inside of the lid, thereby ensuring perfect visibility during processing.



Control panel
Built in Stainless Steel control buttons, 0-15 minute timer and pulse control for greater cutting precision.



Tilting Mechanism
Ergonomic lever enabling the user to tilt the bowl at various angles for easier transfer of product.



Blade
Adjustable 3-blade assembly. New patented blade profile for an optimum cutting quality.



Bowl
Tilting and removable bowl, a Robot Coupe exclusive.
Capacity: 23, 28, 45 or 60 L according to the model.



Frame
100% Stainless Steel, Perfect stability on the floor, Compact and easy cleaning.



3 retractable wheels included
- To move the appliance easily in the kitchen
- Easy cleaning of the surface underneath the appliance



VERTICAL CUTTER MIXERS

2020 **robot coupe**

R 23 T - R 30 T



MOTOR BASE

Induction motor
All stainless steel construction
480 Volt models available (Call for Pricing)



CUTTER FUNCTION

Stainless steel bowl with handles and see-thru lid
3 retractable wheels included
Lid wiper included
3 stainless steel smooth "S" blade assembly
Cutter Bowl tilts and is removable for easy cleaning.
Digital control panel equipped with a 0-15 minute timer
Nema # : L15-30P

R 23 T

23 L

Power 6 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 23 L
Dimensions (WxDxH) 26 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight 296 lbs
Approx. carton size 31.5" x 27.5" x 58.5" - Cube: 29.33

Ref. R23T - 208-240V/60/3

R 30 T

28 L

Power 7 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 28 L
Dimensions (WxDxH) 27 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight 310 lbs
Approx. carton size 31.5" x 27.5" x 58.5" - Cube: 29.33

Ref. R30T - 208-240V/60/3

R 23 T



3 retractable wheels included

R 30 T



3 retractable wheels included



OPTION: R 198
FOOD CART SHOWN WITH VCM

OPTIONS	R 23 T		R 30 T	
	Ref.		Ref.	
3 blade coarse serrated blade assembly Special Grinding - Pastry	57070		57075	
3 fine serrated blade assembly Special Herbs & Spices	57072		57077	
Additional 3 smooth straight blade assembly	57069		57074	
Coarse serrated blade only	118294S		118286S	
Fine serrated blade only	118292S		118241S	
Smooth blade only	118217S		117950S	
Stainless steel Cutter bowl only	59155		59132	
Food tray cart	R198		R198	

VERTICAL CUTTER MIXERS

R 45 T



3 retractable wheels included

R 60 T



3 retractable wheels included



OPTION: R 198
FOOD CART SHOWN WITH VCM

R 45 T - R 60 T



MOTOR BASE

Induction motor
All stainless steel construction
480 Volt models available (Call for Pricing)



CUTTER FUNCTION

Stainless steel bowl with handles and see-thru lid
3 retractable wheels included
Lid wiper included
3 stainless steel smooth "S" blade assembly
Cutter Bowl tilts and is removable for easy cleaning.
Digital control panel equipped with a 0-15 minute timer
ETL electrical and sanitation listed/cETL (Canada).
Nema # : 15-50P

R 45 T

45 L

Power 13.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 45 L
Dimensions (WxDxH) 28 15/16" x 23 5/8" x 54 5/16"
Approx. shipping weight 420 lbs
Approx. carton size 38.75" x 27" x 61" - Cube: 36.93

Ref. R45T - 208-240V/60/3

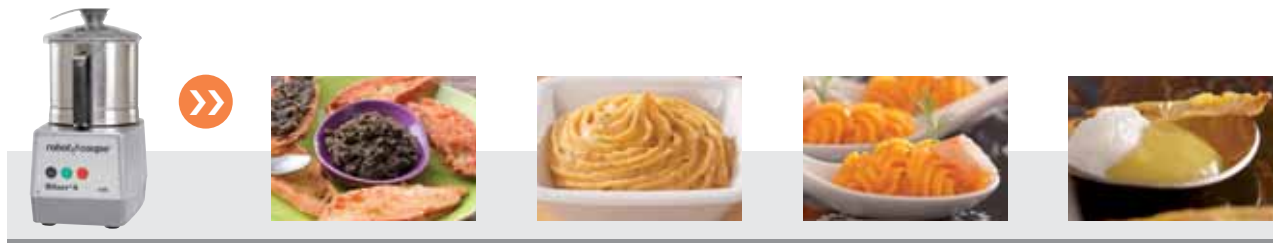
R 60 T

60 L

Power 16 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 60 L
Dimensions (WxDxH) 30 7/8" x 25 9/16" x 54 1/2"
Approx. shipping weight 440 lbs
Approx. carton size 38.75" x 27" x 61" - Cube: 36.93

Ref. R60T - 208-240V/60/3

	R 45 T		R 60 T	
OPTIONS	Ref.		Ref.	
3 blade coarse serrated blade assembly <small>Special Grinding - Pastry</small>	57082		57092	
3 fine serrated blade assembly <small>Special Herbs & Spices</small>	57084		57095	
Additional 3 smooth straight blade assembly	57081		57091	
Coarse serrated blade only	118287S		118290S	
Fine serrated blade only	118243S		118245S	
Smooth blade only	117952S		117954S	
Stainless steel Cutter bowl only	59142		59148	
Food tray cart	R198		R198	



Bowl and lid scraper assembly



Lid fitted with a seal to make it fully leakproof



Stainless-steel, fine serrated blades



High hub in bowl for processing large quantities of liquid ingredients



Control panel with push-type on, off and pulse buttons.

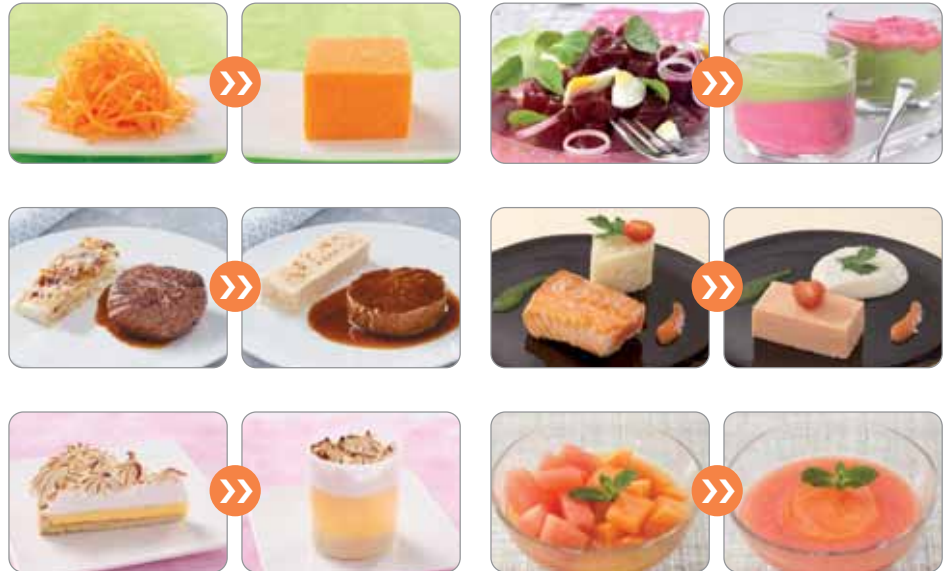




Healthcare - Pureed food

Robot Coupe has solutions to your every need, with its comprehensive range of 16 Blixers®. These blender-mixers are ideal for preparing texture-modified meals. Not only is the composition of a normal meal retained - starter, main course, dessert, either raw or cooked - but also its full nutritional value, without loss of essential vitamins.

- Carrot purée/emulsion
- Celery and red cabbage pureed food
- Variation on a raw cucumber and tomato theme
- Stuffed tomato
- Salmon steak with rice
- Meat Stews
- Couscous
- Pear and almond soufflé
- Granny Smith compote
- Rice pudding
- Lemon pie



HOW TO CHOOSE THE RIGHT BLIXER® ?

1. Calculate the total weight of the texture-modified meals you need to make

	Average portion size		Number of portions		Number of 7 oz portions:
Starter	3 oz	x	<input type="text"/>	Portions	
Meat/Fish	3.5 oz	x	<input type="text"/>	Portions	
Vegetables	7 oz	x	<input type="text"/>	Portions	
Dessert	3 oz	x	<input type="text"/>	Portions	

2. - If the result is between 2 and 20, go to page 68
 - If the result is between 20 and 225, go to page 73



Modified textures

STARTER



Celeriac and red cabbage pureed food



Variation on a raw cucumber and tomato theme

MAIN DISH



Salmon steak with rice



Blanquette

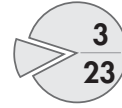
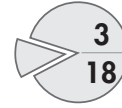
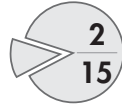
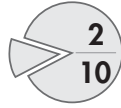
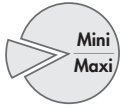
DESSERT



Pear and almond soufflé



Granny Smith apple compote



VARIABLE SPEED 300 - 3500 rpm



Blixer 5 V.V.
Single phase



Blixer 6 V.V.
Single phase

2 SPEEDS 1800 & 3600 rpm



Blixer 5
Three phase



Blixer 6
Three phase

1 SPEED 3450 rpm



Blixer 2
Single phase



Blixer 3
Single phase



Blixer 4
Single phase

Blixer 2 - Blixer 3



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- Pulse switch



BLIXER FUNCTION

- Fine serrated stainless steel "S" blade
 - Stainless steel bowl with handle
 - Completely sealed lid equipped with a bowl and lid scraper assembly
- Nema # : 5-15P**



Blixer 2

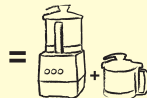
Special for single portion menus

3 L

- Power: 1 HP
- Voltage: Single phase
- Speed: 3450 rpm
- Bowl: 3 L
- Dimensions (WxDxH): 8 1/4" x 11" x 15 1/4"
- Approx. shipping weight: 25 lbs.
- Approx. carton size: 15.5" x 11.75" x 20" - Cube: 2.11

Ref. **BLIXER2 - 120V/60/1**

Ref. **BLIXER2** + additional bowl assembly - 120V/60/1



Blixer 2



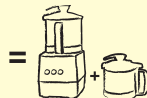
Blixer 3

3.7 L

- Power: 1.5 HP
- Voltage: Single phase
- Speed: 3450 rpm
- Bowl: 3.7 L
- Dimensions (WxDxH): 8 3/4" x 11 13/16" x 16 15/16"
- Approx. shipping weight: 30 lbs.
- Approx. carton size: 15.5" x 11.75" x 20.5" - Cube: 2.16

Ref. **BLIXER3 - 120V/60/1**

Ref. **BLIXER3** + additional bowl assembly - 120V/60/1



Blixer 3



OPTIONS	Blixer 2		Blixer 3	
	Ref.		Ref.	
Stainless steel bowl assembly	27369		27337	
Replacement stainless steel fine serrated "S" blade	27370		27447	
Coarse serrated stainless steel "S" blade assembly	27371		27448	

Blixer 4



Blixer 4



MOTOR BASE

- Stainless steel motor shaft
- Metal motor base
- Pulse switch

4.5 L



BLIXER FUNCTION

- Fine serrated stainless steel "S" blade
- 4.5 L-stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly
- Nema # : 5-15P**

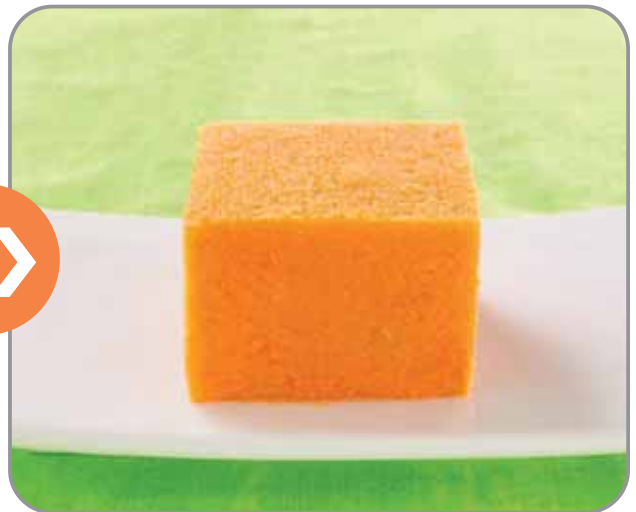
Blixer 4

- Power 1.5 HP
- Motor Induction
- Voltage Single phase
- Speed 3450 rpm
- Dimensions (WxDxH) 8 11/16" x 11 7/8" x 18 1/2"
- Approx. shipping weight 34 lbs.
- Approx. carton size 15.5" x 11.75" x 20" - Cube: 2.11

Ref. BLIXER4 - 120V/60/1

Ref. **BLIXER4** + additional bowl assembly – 120V/60/1 =

OPTIONS	Ref.
Stainless steel bowl assembly	27338
Replacement stainless steel fine serrated "S" blade	27449
Coarse serrated stainless steel "S" blade assembly	27450



Blixer 5 - Blixer 5 V.V.



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- Metal motor base

5.5 L



BLIXER FUNCTION

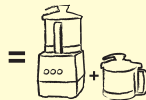
- Fine serrated stainless steel "S" blade
- 5.5 L-stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly

Blixer 5

- Power: 3 HP
- Voltage: 3-phase
- Speeds: 1800 & 3600 rpm
- Dimensions (WxDxH): 11" x 14 7/16" x 19 3/8"
- Approx. shipping weight: 57 lbs.
- Approx. carton size: 12.25" x 27" x 19.25" - Cube: 3.68
- Nema #: L15-20P

Ref. BLIXER5 - 208-240V/60/3

Ref. BLIXER5 + additional bowl assembly - 208-240V/60/3

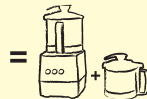


Blixer 5 V.V.

- Power: 3 HP
- Voltage: Single phase
- Variable speed: 300 - 3500 rpm
- Dimensions (WxDxH): 11" x 13 13/16" x 19 11/16"
- Approx. shipping weight: 57 lbs.
- Approx. carton size: 12.25" x 27" x 19.25" - Cube: 3.68
- Nema #: 5-20P

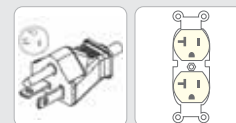
Ref. BLIXER5VV - 120V/60/1

Ref. BLIXER5VV + additional bowl assembly - 120V/60/1



Blixer 5

Blixer 5 V.V.



OPTIONS	Ref.
Fine serrated stainless steel "S" blade assembly	27155
Coarse serrated stainless steel "S" blade assembly	27180
5.5 L Stainless steel bowl assembly	27165
Robo-cart	R199



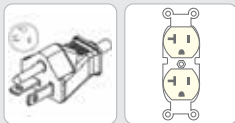
Blixer 6

**ALL
STAINLESS
STEEL
BLADE**



Blixer 6 V.V.

**ALL
STAINLESS
STEEL
BLADE**



Blixer 6 - Blixer 6 V.V.



MOTOR BASE
 Induction motor
 Stainless steel motor shaft
 Metal motor base

BLIXER FUNCTION
 Fine serrated stainless steel "S" blade assembly
 7 L-stainless steel bowl with handle
 Completely sealed lid equipped with a bowl and lid scraper assembly

Blixer 6

Power 3 HP
 Voltage 3-phase
 Speeds 1800 & 3600 rpm
 Dimensions (WxDxH) 11" x 14 7/16" x 20 13/16"
 Approx. shipping weight 56 lbs.
 Approx. carton size 12.25" x 27" x 19.25" - Cube: 3.68
 Nema #: L15-20P

Ref. **BLIXER6 - 208-240V/60/3**

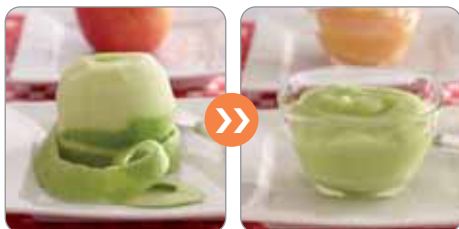
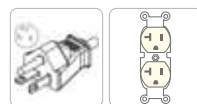
Ref. **BLIXER6 + additional bowl assembly - 208-240V/60/3** = +

Blixer 6 V.V.

Power 3 HP
 Voltage Single phase
 Variable speed 300 - 3500 rpm
 Dimensions (WxDxH) 11" x 14 7/16" x 20 13/16"
 Approx. shipping weight 58 lbs.
 Approx. carton size 12.25" x 27" x 19.25" - Cube: 3.68
 Nema #: 5-20P

Ref. **BLIXER6VV - 120V/60/1**

Ref. **BLIXER6VV + additional bowl assembly - 120V/60/1** = +

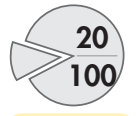


OPTIONS	Ref.
Fine serrated stainless steel "S" blade assembly	27169
Coarse serrated stainless steel "S" blade assembly	28191
7 L Stainless steel bowl assembly	27166
Robo-cart	R199

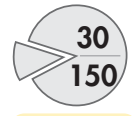


Working quantities per batch

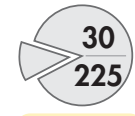
Up to 22 lbs



Up to 30 lbs



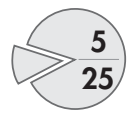
Up to 55 lbs



Up to 60 lbs

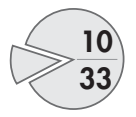
2 SPEEDS 1800 & 3600 rpm

 <p>23 L</p> <p>Blixer 23 Three phase</p>	 <p>28 L</p> <p>Blixer 30 Three phase</p>	 <p>45 L</p> <p>Blixer 45 Three phase</p>	 <p>60 L</p> <p>Blixer 60 Three phase</p>
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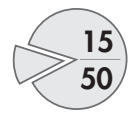


Working quantities per batch

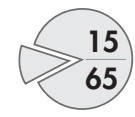
Up to 8 lbs



Up to 10 lbs



Up to 15 lbs



Up to 20 lbs

2 SPEEDS 1800 & 3600 rpm

 <p>8 L</p> <p>Blixer 8 Three phase</p>	 <p>11.5 L</p> <p>Blixer 10 Three phase</p>	 <p>15 L</p> <p>Blixer 15 Three phase</p>	 <p>20 L</p> <p>Blixer 20 Three phase</p>
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Blixer 8

Blixer 8 - Blixer 10



MOTOR BASE

Induction motor
Pulse switch.



BLIXER FUNCTION

Stainless steel bowl with handles
Completely sealed lid equipped with a bowl and lid scraper assembly
Nema #: L15-20P



Blixer 8

8 L

Power 3 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 8 L
Blade assembly 2 adjustable stainless steel fine serrated "S" blades
Dimensions (WxDxH) 12 7/16" x 21 1/2" x 23 15/16"
Approx. shipping weight 110 lbs.
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. BLIXER8 - 208-240V/60/3



Blixer 10

Blixer 10

11.5 L

Power 4.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 11.5 L
Blade assembly 3 adjustable stainless steel fine serrated "S" blades
Dimensions (WxDxH) 12 7/16" x 21 1/2" x 26 3/4"
Approx. shipping weight 117 lbs.
Approx. carton size 19" x 31.5" x 31" - Cube: 10.74

Ref. BLIXER10 - 208-240V/60/3

OPTIONS	Blixer 8		Blixer 10	
	Ref.		Ref.	
2 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	27377			
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly			27378	
Lid Assembly with seal	59319		59319	
Bowl	59264		59265	

Blixer 15 - Blixer 20



MOTOR BASE

Induction motor
Pulse switch



BLIXER FUNCTION

Stainless steel bowl with handles
Completely sealed lid equipped with a bowl and lid scraper assembly
3 adjustable stainless steel fine serrated "S" blade assembly



Blixer 15

15 L

Power 4.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 15 L
Dimensions (WxDxH) 12 7/16" x 21 1/2" x 27 9/16" Cube 4.28
Approx. shipping weight 132 lbs.
Approx. carton size 30" x 19" x 35.5" - Cube: 11.71
Nema # L15-20P

Ref. BLIXER15 - 208-240V/60/3

Blixer 15



Blixer 20



Blixer 20

20 L

Power 5.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 20 L
Dimensions (WxDxH) 14 15/16" x 24 13/16" x 30 3/4"
Approx. shipping weight 160 lbs.
Approx. carton size 30" x 19" x 35.5" - Cube: 11.71
Nema # L15-30P

Ref. BLIXER20 - 208-240V/60/3

ACCESSORIES/OPTIONS	Blixer 15		Blixer 20	
	Ref.		Ref.	
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	57102		57102	
Lid Assembly with seal	59362		59362	
Bowl	59266		59267	

Blixer 23



Blixer 30



Blixer 23 - Blixer 30



MOTOR BASE

- Induction motor
- All stainless steel construction
- Pulse switch
- 480 Volt models available (Call for Pricing)



BLIXER FUNCTION

- Stainless steel bowl with handles
- Completely sealed lid equipped with a bowl and lid scraper assembly
- 2 stainless steel fine serrated "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- Nema # : L15-30P**

Blixer 23

23 L

- Power 6 HP
- Voltage Three phase
- Speeds 1800/3600 rpm
- Bowl 23 L
- Dimensions (WxDxH) 26 3/8" x 23 5/8" x 48 1/16"
- Approx. shipping weight 309 lbs.
- Approx. carton size (WxDxH) 31.5" x 27.5" x 58.5" - Cube: 29.33

Ref. BLIXER23 - 208-240V/60/3

Blixer 30

28 L

- Power 7 HP
- Voltage Three phase
- Speeds 1800/3600 rpm
- Bowl 28 L
- Dimensions (WxDxH) 27 3/8" x 23 5/8" x 48 1/16"
- Approx. shipping weight 323 lbs.
- Approx. carton size (WxDxH) 31.5" x 27.5" x 58.5" - Cube: 29.33

Ref. BLIXER30 - 208-240V/60/3

OPTIONS	Blixer 23		Blixer 30	
	Ref.		Ref.	
Fine serrated stainless steel "S" Blade	57071		57076	
Bowl	59155		59132	
Food tray cart	R198		R198	

Blixer 45 - Blixer 60



MOTOR BASE

- Induction motor
- All stainless steel construction
- Pulse switch
- 480 Volt models available (Call for Pricing)



BLIXER FUNCTION

- Stainless steel bowl with handles
- Completely sealed lid equipped with a bowl and lid scraper assembly
- 2 stainless steel fine serrated "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- Nema # : 15-50P**



Blixer 45

45 L

- Power 13.5 HP
- Voltage Three phase
- Speeds 1800/3600 rpm
- Bowl 45 L
- Dimensions (WxDxH) 28 15/16" x 23 5/8" x 54 5/16"
- Approx. shipping weight 434 lbs.
- Approx. carton size (WxDxH) 38.5" x 27" x 61" - Cube: 36.70

Ref. BLIXER45 - 208-240V/60/3

Blixer 60

60 L

- Power 16 HP
- Voltage Three phase
- Speeds 1800/3600 rpm
- Bowl 60 L
- Dimensions (WxDxH) 29 5/8" x 25 9/16" x 54 1/2"
- Approx. shipping weight 443 lbs.
- Approx. carton size (WxDxH) 38.5" x 27" x 61" - Cube: 36.70

Ref. BLIXER60 - 208-240V/60/3



OPTIONS	Blixer 45		Blixer 60	
	Ref.		Ref.	
Fine serrated stainless steel "S" Blade	57083		57093	
Bowl	59142		59148	
Food tray cart	R198		R198	

POWER MIXERS

2020 **robot coupe**

COMPACT

All Robot Coupe Power Mixers
have 1 Year "No Hassle"
one time replacement Warranty.

U.S.A & CANADA

CMP

see page
84

MINI

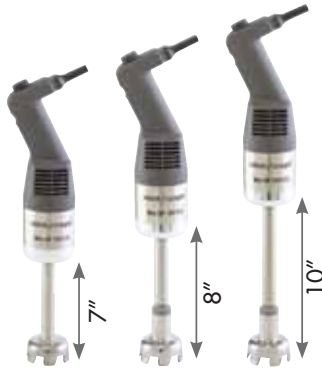
Mini MP

see page
81

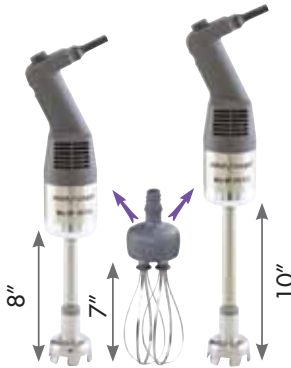
New



MicroMix®



Mini MP 160 V.V.
Mini MP 190 V.V.
Mini MP 240 V.V.



Mini MP 190 Combi
Mini MP 240 Combi

Ideal for smaller quantities



CMP 250 V.V.
CMP 400 V.V.
CMP 250 Combi

15 L

73 L

15 L

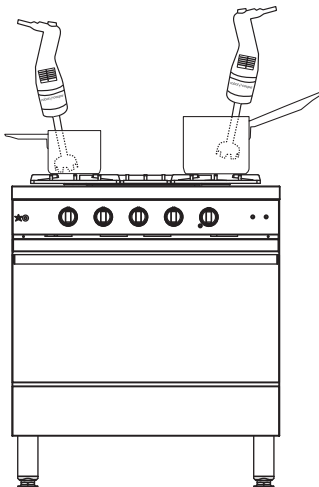
Restaurants

▶ Special for emulsions

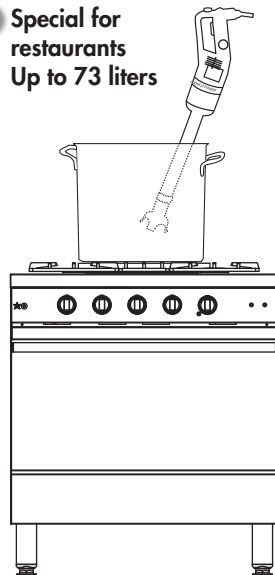
▶ For handling small quantities

▶ Special for restaurants
Up to 73 liters

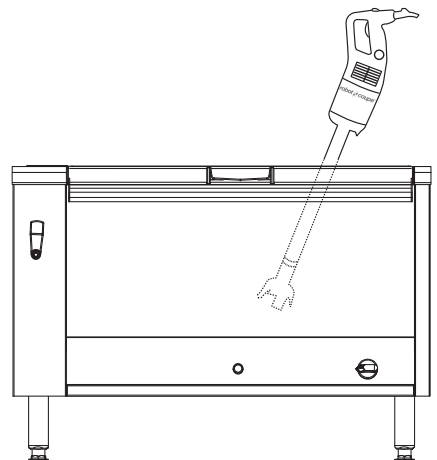
▶ Intended for institutional and commercial caterers. Intensive use.



MicroMix® Mini MP



CMP



MP Turbo

TURBO

MP

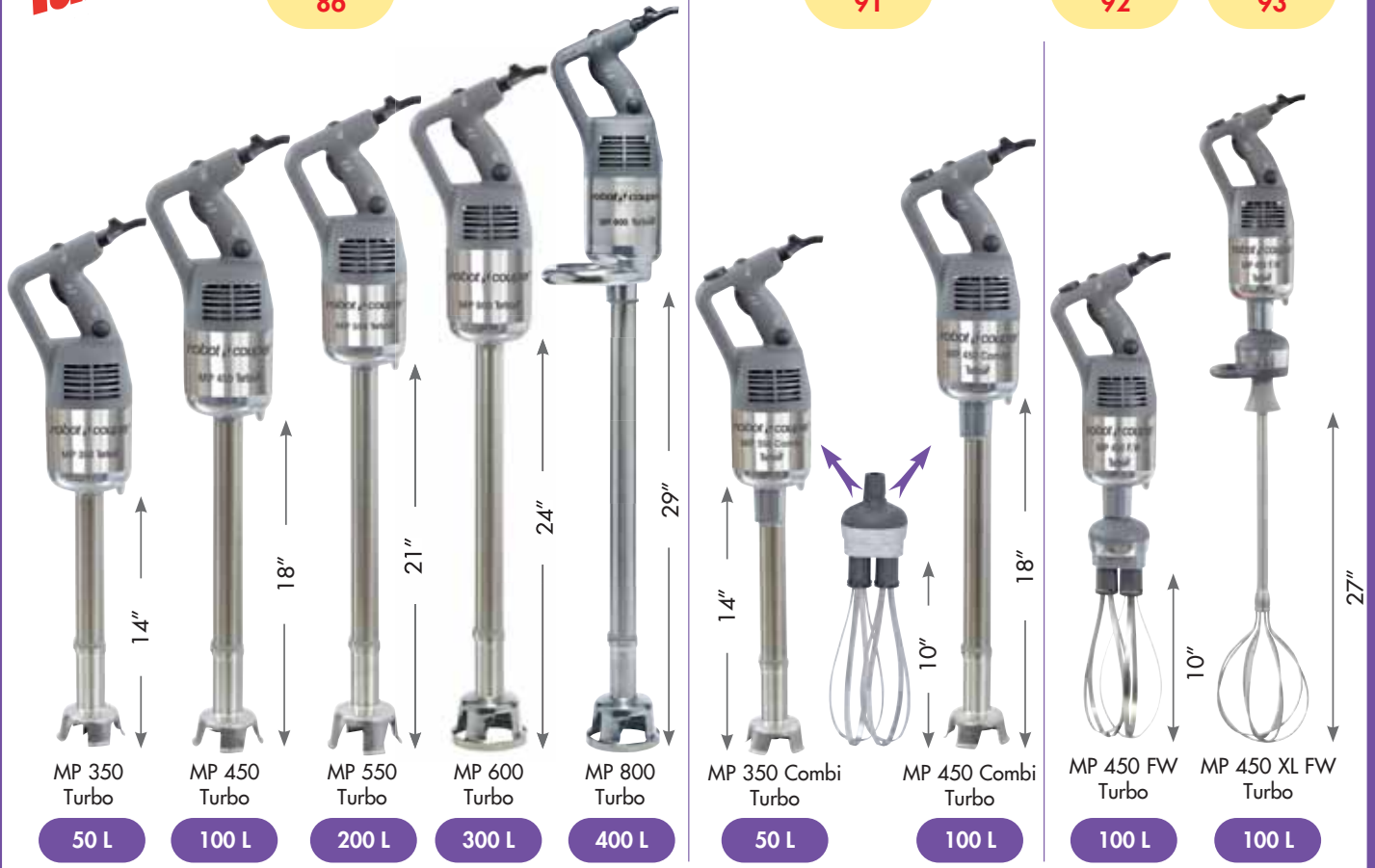
Turbo

see page 86

see page 91

see page 92

see page 93



Large production and institutions

CLEANING

Blade and bell easily removable

HACCP Advice

Within the HACCP procedure, we advise users to stock the bell and the knife in cold room after cleaning.



MicroMix®

The Chefs' Top Choice. A perfect emulsion within seconds.

PERFORMANCE

New bell design for even speedier performance. A powerful and ultra-quiet appliance.

STURDINESS

100% stainless steel shaft, bell, motor unit and tools.

ERGONOMIC

Accurate and conveniently placed speed adjustment knob.


SANITATION

The shaft and tools can be detached for easy cleaning. Practical storage solution for both mixer and tools.




Patented

AEROMIX



Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



BLADE

For making small portions of all your favorite soups and sauces.



MicroMix®

Power	220 Watts
Voltage	Single phase
Variable speed	from 1500 to 14000 rpm
Blade, Aeromix and shaft	7" length - all stainless steel
Aeromix and stainless-steel blade	detachable
Dimensions L x W	17" x 2 43/64"
Approx. shipping weight	3 lbs
Approx. carton size (WxDxH)	17" x 6" x 3" - Cube: 0.18

Ref. MICROMIX - 120V/60/1



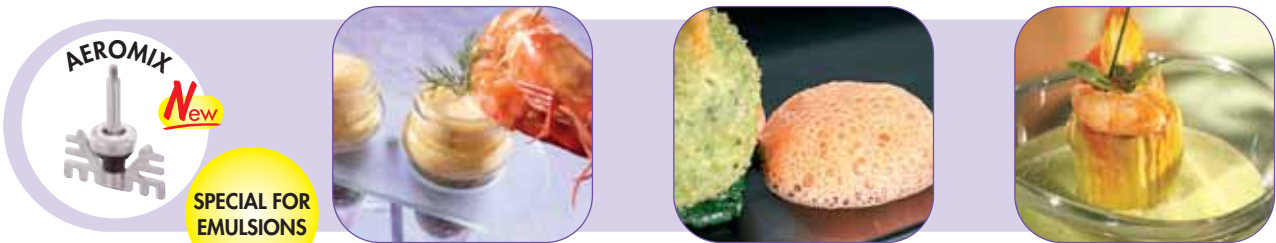
Pack of 6 MicroMix®

Special merchandising pack to display 6 MicroMix in showrooms.



Ref.	Sales Unit	Packed Per	
MICROMIX - 120V/60/1	1	1	
Pack of 6 MicroMix 120V/60/1	1	6	

MINI RANGE



Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.
Mini Size, Maxi Performance.
Ideal for “sauces and small quantities”



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



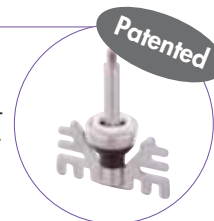
Blades and shaft can all be taken apart for cleaning, to ensure perfect sanitation.



Powerful motor to increase your equipment's lifespan.



Blade designed for an optimum mixing quality



Special **Aeromix** tool for producing instant light and airy emulsions that hold their shape.



MINI RANGE - VARIABLE SPEED MIXERS

Shipped with 2 accessories: One for cutting and one for stirring.



Whisk function



MMP 160 V.V. - MMP 190 V.V. - MMP 240 V.V.

- Removable blade and emulsifying disc
- Delivered with: stainless steel wall support
- ETL electrical and sanitation listed/cETL (Canada)**
- Nema #: 5-15P**

MMP 160 V.V.

Power	240 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	7" length - all stainless steel
Removable shaft	a Robot-Coupe exclusive
Dimensions L x W	18 1/3" x 3"
Approx. shipping weight	5 lbs
Approx. carton size (WxDxH)	18" x 7.5" x 4.25" - Cube: 0.33

Ref. MMP160VV - 120V/60/1

MMP 190 V.V.

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	8" length - all stainless steel
Removable shaft and bell	a Robot Coupe exclusive
Dimensions L x W	20 1/5" x 3"
Approx. shipping weight	5 lbs
Approx. carton size (WxDxH)	18" x 7.5" x 4.25" - Cube: 0.33
Whisk attachment available	

Ref. MMP190VV - 120V/60/1

MMP 240 V.V.


Power	290 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	10" length - all stainless steel
Removable shaft and bell	a Robot Coupe exclusive
Dimensions L x W	22 1/3" x 3"
Approx. shipping weight	5 lbs
Approx. carton size (WxDxH)	18" x 7.5" x 4.25" - Cube: 0.33
Whisk attachment available	

Ref. MMP240VV - 120V/60/1

Ref. 27334 - Whisk attachment for Mini MP

MINI RANGE - COMBI MIXER/WHISK

MMP 190 V.V. Combi - MMP 240 V.V. Combi

 Automatic speed regulating system
 Delivered with stainless steel wall support
 Shipped with 2 accessories: One for cutting and one for stirring
Nema #: 5-15P

MMP 190 V.V. Combi

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm (mixer attachment) from 350 to 1560 rpm (whisk attachment)
Blade, foot and shaft	8" length - all stainless steel
Removable shaft and bell	a Robot-Coupe exclusive
Whisk	7" length
Dimensions L x W	20 1/5" x 3"
Approx. shipping weight	7 lbs
Approx. carton size (HxLxW)	18.25" x 11.5" x 4.25" - Cube: 0.52

Ref. MMP190COMBI - 120V/60/1

MMP 240 V.V. Combi

Power	290 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm (mixer attachment) from 350 to 1560 rpm (whisk attachment)
Blade, foot and shaft	10" length - all stainless steel
Removable shaft and bell	a Robot-Coupe exclusive
Whisk	7" length
Dimensions L x W	20 1/5" x 3"
Approx. shipping weight	7 lbs
Approx. carton size (HxLxW)	18.25" x 11.5" x 4.25" - Cube: 0.52

Ref. MMP240COMBI - 120V/60/1

Shipped with 2 accessories:
One for cutting and one for stirring.



COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs



**NEW
REMOVABLE
100%
STAINLESS
STEEL BELL**



POWER

More powerful motor :
+ 15% for even more efficient machine.



COMFORT

Variable speed system allowing more flexible use - ideal for sophisticated preparations



ERGONOMIC

Compact, lightweight appliance that is easy to handle



SANITATION

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



MULTIPURPOSE

The CMP Combi models (Mixer+whisk) also boast a new 100% Stainless Steel bell




PERFORMANCE

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



COMPACT RANGE - VARIABLE SPEED MIXERS

CMP 250 V.V. - CMP 400 V.V.

 Automatic speed regulating system
 Delivered with 1 stainless steel wall support and
 blade disassembly tool.
ETL electrical and sanitation listed/cETL (Canada)
Nema #: 5-15P

SELF REGULATING
SPEED

CMP 250 V.V. VARIABLE SPEED

Power	310 Watts
Voltage	Single phase
Variable speed	from 5000 to 10000 rpm
Blade, foot and shaft	10" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	26" x 3 9/16" - Cube: .68
Approx. shipping weight	10 lbs
Approx. carton size (WxDxH)	27.25" x 9" x 4.5" - Cube: 0.64

Ref. CMP250VV - 120V/60/1

CMP 400 V.V. VARIABLE SPEED

Power	420 Watts
Voltage	Single phase
Variable speed	from 5000 to 10000 rpm
Blade, foot and shaft	16" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	30" x 3 9/16"
Approx. shipping weight	11 lbs
Approx. carton size (WxDxH)	36.75" x 11" x 6" - Cube: 1.40

Ref. CMP400VV - 120V/60/1



COMPACT RANGE - COMBI MIXER/WHISK

CMP 250 Combi

Power	310 Watts
Voltage	Single phase
Variable speed	2300 to 10000 rpm (Mixer attachment) from 500 to 1800 rpm (whisk attachment)
Whisk	8" length
Blade, foot and shaft	10" length - all stainless steel
Removable shaft and bell	a Robot Coupe exclusive
Dimensions L x W	29 15/16" - 3 9/16"
Approx. shipping weight	13 lbs
Approx. carton size (WxDxH)	22" x 13.5" x 5" - Cube: 0.86

Ref. CMP250COMBI - 120V/60/1

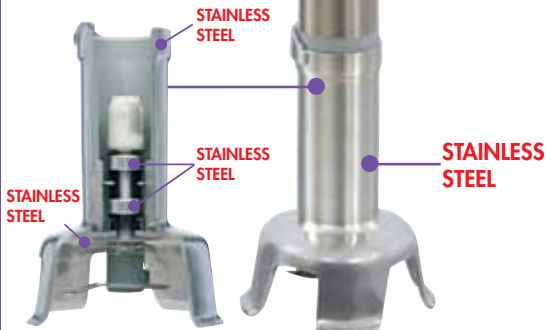


LARGE RANGE

Easy Plug



STAINLESS STEEL



ERGONOMIC



New improved handle ergonomics for greater user comfort.



The speed variation button on the variable-speed and Combi machines can easily be used with one hand.



Power cord winding system for easier storage and longer lifespan.

DETACHABLE POWER CORD



New patented Easy Plug system making it far easier to replace the power cord during after-sales servicing.



Indicator light: To make sure that the machine is plugged properly and ready to start.


SANITATION

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



TURBO RANGE MIXERS

MP 350 Turbo - MP 450 Turbo - MP 550 Turbo


 Removable foot and blade, a Robot Coupe exclusive patented system. Delivered with 1 stainless steel wall support and blade disassembly tool.

EBS technology: electronic system optimizing motor output.

ETL electrical and sanitation listed/cETL (Canada)


Nema #: 5-15P

MP 350 Turbo

Power	1 HP / 660 watts	
Voltage	Single phase	
Speed	12000 rpm	
Blade, foot and shaft	14" length - all stainless steel	
Removable bell	a Robot Coupe exclusive	
Dimensions L x W	30 7/8" x 5"	
Approximate shipping weight	15 lbs	
Approx. carton size (WxDxH)	36.75" x 10.75" x 6.25" - Cube: 1.43	


Ref. MP350 - 120V/60/1

MP 450 Turbo

Power	1.1 HP / 720 watts	
Voltage	Single phase	
Speed	12000 rpm	
Blade, foot and shaft	18" length - all stainless steel	
Removable bell	a Robot Coupe exclusive	
Dimensions L x W	34 3/4" x 5"	
Approximate shipping weight	15 lbs	
Approx. carton size (WxDxH)	36.75" x 10.75" x 6.25" - Cube: 1.43	

Ref. MP450 - 120V/60/1

MP 550 Turbo

Power	1.2 HP / 840 watts	
Voltage	Single phase	
Speed	12000 rpm	
Blade, foot and shaft	21" length - all stainless steel	
Removable bell	a Robot Coupe exclusive	
Dimensions L x W	36 7/16" x 5"	
Approximate shipping weight	16 lbs	
Approx. carton size (WxDxH)	36.75" x 10.75" x 6.25" - Cube: 1.43	

Ref. MP550 - 120V/60/1



ACCESSORIES/OPTIONS	MP 350 / MP 450 Turbo		MP 550 Turbo	
	Ref.		Ref.	
Bell cover assembly with removable stainless steel cutting blade	39335		39455	
Blade assembly tool	89662		89662	
Wall rack for power Mixers for Non Combi Models	89629		89629	


TURBO RANGE MIXERS



ALL STAINLESS STEEL BELL

Easy Plug

MP 600 Turbo - MP 800 Turbo

 Removable foot and blade, a Robot Coupe exclusive patented system
 Delivered with 1 stainless steel wall support and blade disassembly tool.
 EBS technology: electronic system optimizing motor output.
ETL electrical and sanitation listed/cETL (Canada)
Nema #: 5-15P

MP 600 Turbo

EBS

Power 1.5 HP / 920 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 24" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 38" x 5"
 Approximate shipping weight 17 lbs
 Approx. carton size (WxDxH) 36.75" x 10.75" x 6.25" - Cube: 1.43

Ref. MP600 - 120V/60/1

MP 800 Turbo

EBS

Power 1.6 HP / 1000 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 29" length - all stainless steel
 Removable shaft and bell a Robot Coupe exclusive
 Double handle ergonomic design making it more comfortable to use and move around
 Dimensions L x W 44.5" x 5"
 Approximate shipping weight 21 lbs
 Approx. carton size (WxDxH) 27.25" x 15.25" x 9.25" - Cube: 2.22

Ref. MP800 - 120V/60/1

ACCESSORIES/OPTIONS	MP 600		MP 800 Turbo	
	Ref.		Ref.	
Bell cover assembly with removable stainless steel cutting blade	89241		89241	
Blade assembly tool	89662		89662	
Wall rack for power Mixers for Non Combi Models	89629		89629	
Wall rack for power Mixers (MP 800 Turbo ONLY)			89007	

TURBO RANGE - VARIABLE SPEED MIXERS

MP 350 Turbo V.V. - MP 450 Turbo V.V.



Removable foot, blade and shaft, a Robot Coupe exclusive patented system
Delivered with 1 stainless steel wall support and blade disassembly tool.

EBS technology: electronic system optimizing motor output.

ETL electrical and sanitation listed/cETL (Canada)

Nema #: 5-15P

SELF REGULATING
SPEED

ALL STAINLESS
STEEL BELL

Easy Plug



MP 350 Turbo V.V. VARIABLE SPEED

EBS

Power 1 HP / 660 watts
Voltage Single phase
Variable speed 3000 to 10000 rpm
Blade, foot and shaft 14" length - all stainless steel
Removable shaft and bell a Robot Coupe exclusive
Dimensions L x W 30 7/8" - 5"
Approximate shipping weight 15 lbs
Approx. carton size (WxDxH) 36.75" x 10.75" x 6.25" - Cube: 1.43

Ref. MP350VV - 120V/60/1

MP 450 Turbo V.V. VARIABLE SPEED

EBS

Power 1.1 HP / 720 watts
Voltage Single phase
Variable speed 3000 to 10000 rpm
Blade, foot and shaft 18" length - all stainless steel
Removable shaft and bell a Robot Coupe exclusive
Dimensions L x W 34 3/4" - 5"
Approximate shipping weight 15 lbs
Approx. carton size (WxDxH) 36.75" x 10.75" x 6.25" - Cube: 1.43

Ref. MP450VV - 120V/60/1



ACCESSORIES/OPTIONS

Bell cover assembly with removable stainless steel cutting blade

Blade assembly tool

Wall rack for power Mixers

Ref.

39335

89662

89629

WHISKS FOR USE WITH THE COMBI AND FW RANGES

The Robot Coupe whisk attachments available on our Mini MP Combi, CMP Combi, MP Combi Turbo and FW ranges allows you to...

EMULSIFY

mayonnaise or any salad dressing...



BLEND

tomato purée, vinaigrette...



MIX

to mix ingredients for cous cous and rice salads...



BEAT

egg whites, chocolate mousse...



MASH/KNEAD

creamy mashed potatoes, doughnut dough...



MP

CMP

Mini MP

TURBO RANGE - COMBI MIXER / WHISK

MP 350 Turbo Combi - MP 450 Turbo Combi

Removable foot, blade and shaft, a Robot Coupe exclusive patented system
 Patented metal gear box protects from stress when processing pancakes or mashed potatoes.
 Delivered with 1 stainless steel wall support and blade disassembly tool.
 EBS technology: electronic system optimizing motor output.
ETL electrical and sanitation listed/cETL (Canada).
Nema #: 5-15P

MP 350 Turbo Combi

EBS

Power	1 HP / 660 watts
Voltage	Single phase
Variable speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, foot and shaft	14" length - all stainless steel
Whisk	10" length
Removable shaft and bell	a Robot Coupe exclusive
Dimensions L x W	30 7/8" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)
Approximate shipping weight	18 lbs
Approx. carton size (WxDxH)	27.5" x 15.5" x 6" - Cube: 1.48

Ref. MP350COMBI - 120V/60/1

MP 450 Turbo Combi

EBS

Power	1.1 HP / 720 watts
Voltage	Single phase
Variable speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, foot and shaft	18" length - all stainless steel
Whisk	10" length
Removable shaft and bell	a Robot Coupe exclusive
Dimensions L x W	34 3/4" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)
Approximate shipping weight	19 lbs
Approx. carton size (WxDxH)	27.5" x 15.5" x 6" - Cube: 1.48

Ref. MP450COMBI - 120V/60/1

Mixing Tool

Accessory for MP 350 Turbo Combi, MP 450 Turbo Combi and MP 450 Turbo FW
 Ideal for Mashed Potato Flakes, Dehydrated Soups and Pastry Mixes

Ref. 27355 - See page 93 for details



TURBO RANGE - WHISK



MP 450 Turbo FW

SELF REGULATING SPEED

EBS

Power 1.1 HP / 720 watts
 Voltage Single phase
 EBS technology electronic system optimizing motor output
 Variable speed 250 to 1500 rpm
 Whisk 10" length
 Gear box patented metal gear box protects from stress when processing pancakes or mashed potatoes.

Delivered with 1 stainless steel wall support
 Dimensions L x W 31 3/4" - 5"

Approximate shipping weight 15 lbs
 Approx. carton size (WxDxH) 27.5" x 15.5" x 6" - Cube: 1.48

ETL electrical and sanitation listed/cETL (Canada).

Nema #: 5-15P

Ref. MP450FW - 120V/60/1

OPTIONS

MMP 160 V.V., MMP 190 V.V. & MMP 240 V.V.

	Ref.
Bell Cover assembly with removable stainless steel cutting blade	
For the MMP 160 V.V.	89101
For the MMP 190 V.V. & MMP 240 V.V.	89053
Blade assembly tool	89058
Wall rack for power Mixers	89614
Whisk Attachment (for MMP 190 V.V. & MMP 240 V.V. only)	27334

OPTIONS

CMP 250 V.V., CMP 400 V.V. & CMP 250 Combi

	Ref.
Bell Cover assembly with removable stainless steel cutting blade	89678
Blade assembly tool	89662
Wall rack for power Mixers for regular models	89637
Wall rack for power Mixers for Combi models	89630
Whisk assembly (Set of 2) (Combi Models Only)	89649

ACCESSORIES/OPTIONS

MP 350 & MP 450 Turbo Combi

	Ref.
Bell cover assembly with removable stainless steel cutting blade	39335
Blade assembly tool	89662
Wall rack for power Mixers (Combi Models Only)	89630
Whisk assembly (Combi Models Only, Set of 2)	89553
Mixing Tool (Combi Models and MP450 Turbo FW Only)	27355

MP 450 XL FW Turbo

SELF REGULATING SPEED

EBS

Easy Plug

Power	1.1 HP/720 Watts
Voltage	Single phase
EBS technology	electronic system optimizing motor output
Variable speed	150 to 510 rpm
Whisk	27" length
Gear box	ultra-resistant patented metal gear box protects from stress when processing pancakes or mashed potatoes.
Delivered with	1 stainless steel wall support
Dimensions L x W	47 1/2", diameter 6 15/16"
Approximate shipping weight	20 lbs
Approx. carton size (LxWxH)	Carton 1: 27.5"x15.25"x6" - Cube: 1.46
	Motor base
	Carton 2: 31.75"x9.25"x7" - Cube: 1.19
	Whip

ETL electrical and sanitation listed/cETL (Canada).

Nema #: 5-15P

Ref. MP450XLFW - 120V/60/1

Metal Gear Box

Reinforced Gear Box.



- **The only all-metal Gear Box in the industry.**
- Gears are contained **within 2 separate metal casings** which makes the Gear Box resistant to moisture.
- **Rapid attachment** of the whisks to the housing and the housing to the motor base allows for easy assembly and dismantling.
- **Overmoulded whisks** to ensure perfect sanitation (machine is designed without any recesses).

- Reinforced stainless steel bands helps to prevent whisks from being damaged when preparing thick mixtures.
- **Removable sleeve** on the whisk strands for perfect sanitation.

MIXING TOOL ATTACHMENT



Ergonomic handle
Rubber protection

- Gearbox with all-metal gears and flange for increased wear resistance.
- **Variable speed** from 150 to 510 rpm
- Total length of the tool: **27 inches**
- Accessory for MP 350 Combi Turbo, MP 450 Combi Turbo and MP 450 FW Turbo models.

Uses :

- Potato flakes • Dry soups
- Dehydrated base for sauce
- Spices + sauces
- Dehydrated mixes for pastry



27 inches



J 100 SPECIALLY DESIGNED FOR INTENSIVE USE : Juice bars, supermarkets...

New



2 ways of using your juicer:

- 1 Continuous pulp ejection

Ejection chute sending continuous flow of pulp directly into bin under worktop.



- 2 Pulp ejected into container

7 L large-capacity translucent pulp container



Ultra-powerful 1 000 W motor for nonstop juicing.

Heavy duty grating disc

79mm **BIG FEED AUTOMATIC HOPPER**
To process entire fruits and vegetables effortless

XL **BIG CAPACITY DRIP TRAY**
For a clean worktop

STAINLESS STEEL BASKET
Easy grip, twohanded requiring no special tools for removal.

2 sizes no-splash spouts:

- 1 For blender bowls
- 2 For jugs

JUICE EXTRACTORS

J 80 - Automatic Centrifugal Juicer

New

Coming Soon

Power 1 HP
 Voltage Single phase
 Constant velocity 3450 rpm
 Output Up to 120 liters/hour
 Usable height 6.38" under the spout
 Delivered with
 - 6.5 liters translucent waste container fitting under the ejection opening
 - drip tray
 Dimensions (WxDxH) 9 1/4" x 21" x 19 3/4"
 Approx. shipping weight 28 lbs
 Approx. carton size 18.75" x 11.25" x 19.5" - Cube: 2.38

Ref. J80 - 120V/60/1

J 80 Buffet - Automatic Centrifugal Juicer For Self-Service

New

Coming Soon

Power 1 HP
 Voltage Single phase
 Constant velocity 3450 rpm
 Output Up to 120 liters/hour
 Usable height
 - Short spout :
 - Long spout :
 Delivered with
 - 6.5 liters translucent waste container fitting under the ejection opening
 - Base and drip tray
 - 2 spouts
 Dimensions (WxDxH) 10 5/16" x 22 9/32" x 23 27/64"
 Approx. shipping weight 28 lbs
 Approx. carton size 18.75" x 11.25" x 19.5" - Cube: 2.38

Ref. J80 BUFFET - 120V/60/1

J 100 - Automatic Centrifugal Juicer

New

Coming Soon

Power 1.3 HP
 Voltage Single phase
 Constant velocity 3450 rpm
 Output Up to 160 liters/hour
 Usable height
 - Short spout :
 - Long spout :
 Delivered with
 - Pulp continuous ejection chute
 - 7 liters translucent waste container fitting under the ejection opening
 - Base and drip tray
 - 2 spouts
 - Heavy duty grating plate
 Dimensions (WxDxH) 10 5/16" x 22 9/32" x 24 23/32"
 Approx. shipping weight 35 lbs
 Approx. carton size 28" x 11.25" x 21" - Cube: 3.83

Ref. J100 - 120V/60/1

OPTION	Ref.
Basket assembly	39910
2.5 mm Grating disc	39911
Short spout	39916
Long spout	49226
Pusher	39283
Base assembly	49230

J 80



No heating of ingredients Preserve vitamins

J 80 Buffet



No heating of ingredients Preserve vitamins

J 100



No heating of ingredients Preserve vitamins

J 80 BUFFET SPECIALLY DESIGNED FOR SELF-SERVICE



New



2 sizes no-splash spouts:

1 Glasses



2 Jugs



Ø 79mm

BIG FEED AUTOMATIC HOPPER

To process entire fruits and vegetables effortlessly



STAINLESS STEEL BASKET

Easy grip, twohanded requiring no special tools for removal.

XL



BIG CAPACITY DRIP TRAY
For a clean worktop

6,5 L TRANSLUCENT PULP CONTAINER



6.5L

AUTOMATIC SIEVES

C 80 - C 120

- All stainless steel strainer
- Continuous ejection of waste
- Continuous feeding machine
- Automatic separation of by-product
- Delivered with perforated basket 1 mm (1/32")
- Nema #: 5-15P**

C 80

- Power: 3/4 HP
- Voltage: Single phase
- Speed: 1725 rpm
- Dimensions (WxDxH): 14 1/8" x 24 3/8" x 21 1/2"
- Approx. shipping weight: 48 lbs
- Approx. carton size: 26" x 18.5" x 22.5" - Cube: 6.26

Ref. C80 - 120V/60/1

C 120

- Power: 1 HP
- Voltage: Single phase
- Speed: 1725 rpm
- Floor model: with stainless steel legs and rubber feet
- Dimensions (WxDxH): 34 1/8" x 16" x 41"
- Approx. shipping weight: 115 lbs
- Approx. carton size: 34.5" x 23" x 40" - Cube: 18.37

Ref. C120 - 120V/60/1

Ref. C120A - 220V/60/3 

C 80



C 120



ACCESSORIES/OPTIONS	C 80		C 120	
	Ref.		Ref.	
Perforated basket 0.5 mm (1/64")	57009		57211	
Perforated basket 1 mm (1/32")	57007		57145	
Perforated basket 2 mm (5/64")			57019	
Perforated basket 3 mm (1/8")	57008		57156	
Additional rubber scraper	100327		100702S	



Soup



Jam



Ice cream



Tomato sauce

Showroom displays Available:

New



Pack of 6 MicroMix
Shipped with 6 Micromix unit orders



Table Talkers (for dealer showroom shelves)
Ref : R2N - R2Dice
R 301 Ultra - R 402
CL 50 - CL 50 Ultra
Blixer 3 - Blixer 4
J 80 - J 100



MP Hang Tags
Ref :
Mini MP Range - 451578
CMP Range - 451579
Large Range - 451580



3 Machines display
Ref. : 407 818



R301 discs display
Ref. : 450 367
Cardboard



CL 50 discs display
Ref. : 450 366
Cardboard



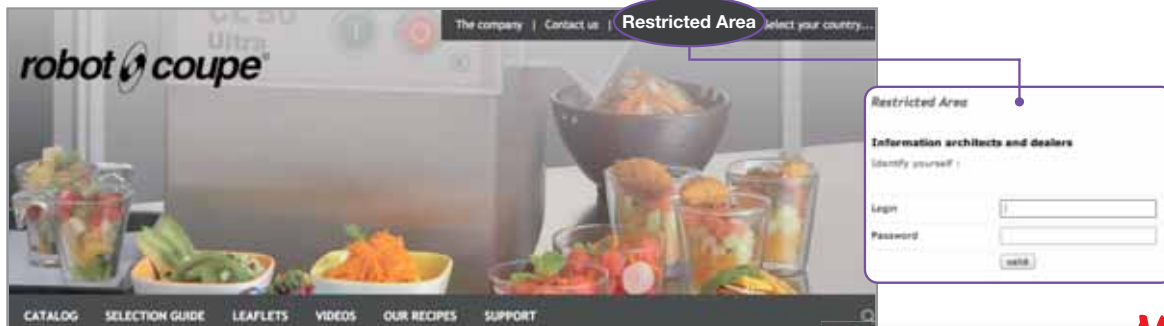
Mixed display stand
Ref. : 450 421



Power Mixers display
Ref. : 407 435

• Restricted Area for Consultants & Kitchen Planners

Use your login and password to access the restricted area, where you can consult and download all the information you need : Technical manuals, Technical specifications sheets, 2D and 3D drawings.



• Free no obligation demos on request

DISCOVER OUR RANGE OF PRODUCTS

- Food Processors: Cutters and Vegetable Slicers
- Vegetable preparation machines
- Discs Collection
- Table-top cutters
- Vertical Cutter Mixers

TO HAVE A FREE DEMO IN YOUR KITCHEN

[Click here !](#)

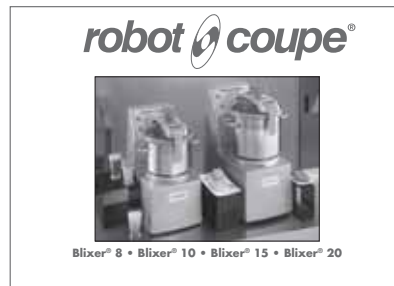
The must for pastry preparations !

See the internet catalogue Rob Coupe!

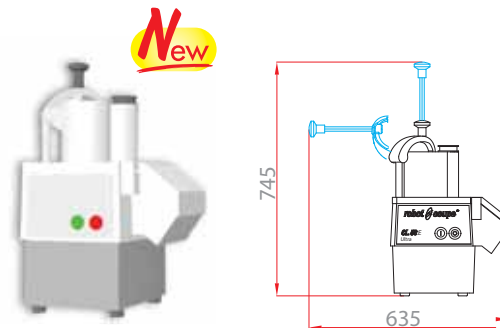
ASK FOR A FREE NO OBLIGATION DEMO IN YOUR OWN KITCHEN!



Technical specifications sheets



Technical manuals



3D BIM drawings

• Free access website



Videos



Brochure



Recipe Books

robot coupe

Robot-Coupe

Accueil Vidéos Playlists Chaînes Discussion & propos

R 402

Robot-Coupe R402 Food Processor : Cutter & Vegetable Preparation Machine
781 vues il y a 1 mois

Robot-Coupe R 402 Food Processor : Cutter & Vegetable Preparation Machine
<http://www.youtube.com/c/Robo...>
Visit our website for more information on R 402:
<http://www.robot-coupe.com>

<https://www.youtube.com/c/RobotCoupeOfficialChannel>

New

Watch our videos on



Videos also available on www.robot-coupe.com

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New

robot coupe Robot-Coupe (Official)
10 mois

Gaetano-Chef of Pizza Restaurant- East Mamma-France
<https://lnkd.in/dSew26q>

TERMS AND CONDITIONS OF SALES

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

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

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

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

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PRICES SUBJECT to change without notice.

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

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

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

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

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

MAILING AND FACTORY ADDRESS:

ROBOT COUPE USA, INC.

264 South Perkins,

Ridgeland, MS 39157

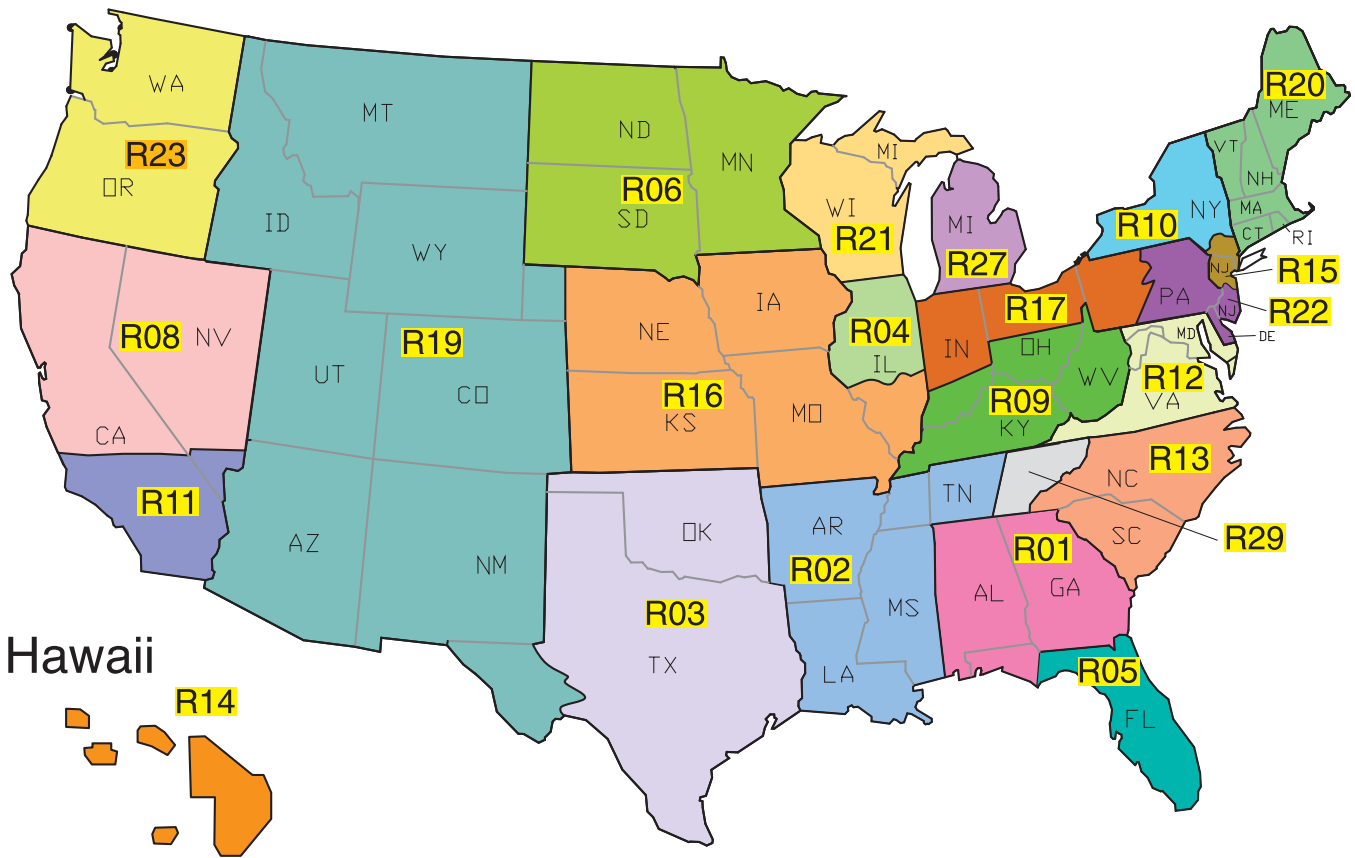
1-601-898-8411

1-800-824-1646

Fax: 1-601-898-9134

E-Mail Address: info@robotcoupeusa.com

Web Address: www.robot-coupe.com



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

REP #	TERRITORY NAME	STATES COVERED	REP #	TERRITORY NAME	STATES COVERED
R01	CHARLES E PACE ASSOCIATES 430 SENOIA ROAD FAIRBURN, GA 30213 PH: 770-969-0488 FAX: 770-969-7277 pace@pacereps.com www.pacereps.com	Alabama, Georgia, Florida - Panhandle only	R06	NORTH STAR AGENCY, LLC 1408 NORTHLAND DR., SUITE 405 MENDOTA HEIGHTS, MN 55120 PH: 763-545-1400 FAX: 763-545-7158 www.northstaragency.com sales@northstaragency.com	North Dakota, South Dakota, Minnesota
R02	MARKETING AGENTS SOUTH 848 CENTRE STREET RIDGELAND, MS 39157 PH: 601-956-4661 FAX: 601-956-4726 sales@masouth.com www.masouth.com	Mississippi, Arkansas, Louisiana, Tennessee - West	R08	R.E.P.S. 26046 EDEN LANDING ROAD, SUITE 3 HAYWARD, CA 94545 PH: 510-785-5566 FAX: 510-785-5588 www.restequippro.com seano@restequippro.com	California - Northern, Nevada - Northern
R03	BWA REPS, INC 1103 ALEXIS COURT, SUITE 101 MANSFIELD, TX 76063 PH: 817-842-9059 FAX: 817-842-9039 bradii@bwareps.com www.bwareps.com	Texas - except El Paso, Oklahoma	R09	WAYPOINT 11895 KEMPER SPRINGS CINCINNATI, OH 45240 PH: 614-882-3907 FAX: 614-882-3707 www.asmwaypoint.com lisa.dziatkowicz@asmwaypoint.com	Ohio - Southern, Ken- tucky, Virginia - West
R04	MIRKOVICH-CASPER 1064 GARFIELD STREET LOMBARD, IL 60148 PH: 630-792-0080 FAX: 630-792-9914 pat@mirkovich.com www.mirkovich.com	Illinois -Northern	R10	UPSTATE FOOD EQUIPMENT MARKETING 7841 RIVER ROAD BALDWINVILLE, NY 13027 PH: 800-336-3634 FAX: 315-638-4825 www.upstatemarketing.com sales@upstatemarketing.com	New York - Except for NYC and Westchester county
R05	FOOD EQUIP. SLS. & MKTG. AGENTS 512 FIRST AVENUE S.W. LARGO, FL 33770-3408 PH: 727-559-0799 FAX: 727-559-7773 fesma@fesma.net www.fesma.net	Florida - except Panhandle	R11	FOODSERVICE EQUIP. AGENTS 1241 N LAKEVIEW AVENUE, SUITE J ANAHEIM, CA 92807 PH: 714-693-3329 FAX: 714-693-3472 www.feallc.com info@feallc.com	California - Southern, Nevada - Southern
			R12	LANE MARKETING GROUP 582 BELLERIVE ROAD, UNIT 4A ANNAPOLIS, MD 21409 PH: 301-858-5058 (Metro DC) PH: 410-974-1108 (Metro Baltimore) FAX: 410-757-0293 www.lanegroup.com dlane@lanegroup.com	Maryland, Virginia, District Of Columbia, Virginia - Eastern West

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

REP # TERRITORY NAME	STATES COVERED	REP # TERRITORY NAME	STATES COVERED
R13 SOUTHERN FOOD EQUIPMENT REPS 101 LAKE FRONT DRIVE COLUMBIA, SC 29212 PH: 803-781-9196 FAX: 803-781-0529 tom.johnson@southernreps.com www.southernreps.com	North Carolina, South Carolina	R20 BUTKEVICH ASSOCIATES INC. 2 NORTH MAIN STREET AVON, MA 02322 PH: 508-584-1818 FAX: 508-583-8401 http://butkevich.com/ sales@butkevich.com	Connecticut, Massachusetts, Maine, New Hampshire, Rhode Island, Vermont
R14 KELLY - MINCKS AGENCY 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com pete@kelly-mincks.com	Hawaii	R21 MIRKOVICH-CASPER 1501 PARAMOUNT DRIVE, SUITE. D WAUKESHA, WI 53186 PH: 630-792-0080 FAX: 630-792-9914 www.mirkovich.com tim@mirkovich.com	Wisconsin, Michigan - Upper Peninsula
R15 Call Robot-Coupe Customer Service 800-824-1646	New York City, NY - Westchester County, New Jersey - Northern	R22 MAXWELL - MCKENNEY INC. 116 WHITE HORSE PIKE HADDON HEIGHT, NJ 08035 PH: 856-310-0700 FAX: 856-310-0707 mail@maxmck.com www.maxmck.com	Pennsylvania - Eastern, New Jersey - Southern, Delaware
R16 STELLHORN MARKETING GROUP 1510 PROSPECT AVENUE KANSAS CITY, MO 64127 PH: 816-241-0400 FAX: 816-241-0437 www.stellhornmarketing.com mike@stellhornmarketing.com	Kansas, Missouri, Illinois - Southern, Iowa, Nebraska	R23 KELLY - MINCKS AGENCY 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com pete@kelly-mincks.com	Washington, Oregon, Alaska
R17 E. RUFF & ASSOCIATES, INC. 10823 MONTGOMERY ROAD CINCINNATI, OH 45242 PH: 513-530-0061 FAX: 513-530-0789 www.eruffassoc.com office@eruffassoc.com	Indiana - Except Evansville, Ohio - Northern, Pennsylvania - Western	R24 GREENFIELD WORLD TRADE 3355 ENTERPRISE AVE, SUITE 160 FT. LAUDERDALE, FL 33331 PH: 954-202-7336 FAX: 954-202-7337 www.greenfieldworld.com sales@thelegacycompanies.com	Mexico, Caribbean, Central America, Puerto Rico
R19 TRC MARKETING 4665 JOLIET STREET DENVER, CO 80239 PH: 303-373-1940 FAX: 303-371-1557 www.trcmarketinginc.com info@trcmarketinginc.com	Arizona, New Mexico, Montana, Utah, Wyoming, Idaho, El Paso, TX, Colorado	R27 PREMIER MARKETING GROUP 5235 WEST RIVER DRIVE COMSTOCK PARK, MI 49321 PH: 800-393-5183 FAX: 616-647-8645 www.premierfsmg.com louryn@premierfsmg.com	Michigan - Except U.P.
		R29 THE HANSEN GROUP 128 HOLIDAY COURT, SUITE 127 FRANKLIN, TN 37067 PH: 615-370-1311 FAX: 615-370-1317 www.thehansengroup.net minman@thehansengroup.net	Tennessee - Central And Eastern

Visit Robot Coupe's New Website at www.robot-coupe.com !



Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
ALABAMA							
Jones-McLeod, Inc	1530 Alton Rd	Birmingham	AL	35210	1-205-251-0159	1-800-821-1150	1-205-322-1440
Jones-McLeod, Inc	6017 E Shirley Lane	Mongomery	AL	36117	1-334-395-8300	1-877-395-8340	1-334-395-8334
Jones-McLeod, Inc	854 Lakeside Dr.	Mobile	AL	36693	1-251-666-7278	1-800-237-9859	1-251-661-0223
ALASKA							
K Appliance Sales & Service	100 E, Fireweed Lane	Anchorage	AK	99503	1-907-272-0626		
ARIZONA							
Tech24	1121W. Grant Rd #410	Tucson	AZ	85705	1-520-629-0040	1-800-300-3337	1-520-629-0622
Byassee Equipment Co.	1939 East Washington	Phoenix	AZ	85304	1-602-252-0402	1-800-824-7131	1-602-340-9299
Tucson Restaurant Equipment Se	2003 E. 14th St.	Tucson	AZ	85719	1-520-622-4560	1-800-445-4560	1-520-882-6888
General Parts LLC	4633 South 36th st.	Phoenix	AZ	85040	1-480-214-0600	1-888-686-8404	1-480-214-0601
Tech24	4832 S. 35th St.	Phoenix	AZ	85040	1-602-234-2443	1-800-824-8875	1-602-232-5862
General Parts LLC	818 S Plumer Ave.	Tucson	AZ	85719	1-520-622-4560	1-800-448-4560	1-520-882-6888
General Parts LLC		Yuma	AZ	85364	1-928-299-7001		
Smart Care Equipment Solutions		Phoenix	AZ			1-800-822-2303	
Tech 24	1131 West Grant Road, Suite 135	Tucson	AZ	85705	1-888-774-4950		
ARKANSAS							
Bromley Service Company	1000 Ringo St	Little Rock	AR	72202	1-501-374-0281	1-800-482-9269	1-501-374-8352
CALIFORNIA							
P. & D. Appliance Service	100 South Linden Ave.	So San Francisco	CA	94080	1-650-635-1900	1-800-424-1414	1-650-635-1919
Pacific Standard Service	1061 East Shore Hwy Suite 103	Albany	CA	94710	1-510-527-2984		1-510-527-5730
Cal West Service	1721 Rogers Ave #F	San Jose	CA	95112	1-408-292-3636		1-408-292-1138
Tech24	17500 Murphy Parkway	Lathrop	CA	95330	1-209-275-1470	1-888-774-4950	
California Electric Service	22500 Muirland Blvd.	Lake forest,	CA	92630	1-949-586-9440		1-949-586-9514
3-Wire Golden State Appliance	22107 Vermont Ave	Torrance	CA	90502	1-800-531-1111	1-800-576-0123	1-800-467-0150
Commercial Appliance Service,	281 Lathrop Way #100	Sacramento	CA	95815	1-916-567-0203	1-800-464-2222	1-916-567-0324
P. & D. Appliance Service	4220-C Roseville Rd.	North Highlands	CA	95660	1-916-974-2772	1-800-824-7219	1-916-974-2774
Diamond Sharp Cutlery Service	513 Mercury Lane	Brea	CA	92821	1-714-990-9402	1-800-400-6414	1-714-990-9404
Tech24	5367 Second St.	Irwindale	CA	91706	1-626-960-9390	1-888-774-4950	1-626-337-4541
Industrial Electric Service	5662 Engineer Dr.	Huntingtin Beach	CA	92649	1-714-379-7100		1-714-379-7109
Cal West Service	6405 Golden Gate Dr.	Dublin	CA	94568	1-925-551-6400	1-888-306-6401	1-925-551-6444
Commercial Appliance Service,	6507 Pacific Avenue, #102	Stockton	CA	95207	1-209.234.0200	1-800-464-2222	1-916-567-0324
Sierra Express Parts & Service	661 6th St #100	Lincoln	CA	95648		1-800-726-6431	1-800-726-5293
Industrial Electric Service	6837 Nancy Ridge Drive Ste H	San Diego	CA	92121	1-858-824-1710	1-800-824-6999	1-858-824-1729
Tech24	8245 Ronson Rd. Suite E & S	San Diego	CA	92111	1-858-751-0390	1-888-774-4950	1-858-751-0399
Smart Care Equipment Solutions		Los Angeles	CA			1-800-822-2303	
Smart Care Equipment Solutions		San Diego	CA			1-800-822-2303	
Cal West Service		San Francisco	CA	94103	1-415-626-3315		
Smart Care Equipment Solutions		San Francisco	CA			1-800-822-2303	
Smart Care Equipment Solutions		San Jose	CA			1-800-822-2303	
FEA Service		Placentia	CA		1-714-579-6621		
Tech Services	1482 N 4th Street	San Jose	CA	95112	1-408-371-0210		1-408-610-2828
COLORADO							
General Parts LLC	1020 West 124th Ave, 200-300	Westminster	CO	80021	1-303-308-1557	1-800-892-0455	1-303-308-1723
Hawkins Electrical Service	3000 South Wyandot St.	Englewood	CO	80110	1-303-781-5548	1-800-624-2117	1-303-761-8861
Hawkins Electrical Service	56 Buchanan	Colorado Springs	CO	80907	719-477-1242		719-477-1513
General Parts LLC		Colorado Springs	CO	80901		1-800-892-0455	
General Parts LLC		Ft Collins	CO	80525		1-800-892-0455	
Smart Care Equipment Solutions		Denver	CO			1-800-822-2303	
CONNECTICUT							
Precision Food Service	410 Center St.	Wallingford	CT	6492	1-860-444-6945	1-866-875-3772	1-203-269-5365
SmartCare		Hartford	CT	6114		1-800-822-2303	
DELAWARE							
EMR Service Division	263 Quigley Blvd.	New Castle	DE		1-302-322-1179	1-888-687-8080	1-302-322-2207
Smart Care Equipment Solutions		Delaware	DE			1-800-822-2303	
DISTRICT OF COLUMBIA							
Smart Care Equipment Solutions		Washington	DC			1-800-822-2303	
FLORIDA							
Heritage Service Group	10003 Satelite Blve Suite 208	Orlando	FL	32837	1-407-316-8010	1-888-399-2474	1-407-996-2760
Commercial Appliance Parts & S	10128 NW 53rd st.	Sunrise	FL	33351	1-954-749-2750	1-800-710-1548	1-954-749-2751
Commercial Appliance Parts & S	10550 Corporate Ave Suite 100	North Port	FL	34289	941-429-1536	1-800-378-6986	1-941-429-2788
Commercial Appliance Parts & S	1282 La Quinta Dr. #1	Orlando	FL	32809	407-850-1012	1-800-827-8103	407-850-1067
TWC Services	150 Maritime Drive	Sanford-Orlando	FL	32771	1-407-695-6700	1-800-432-0565	1-407-330-7451
A & A Discount Service	2152 N. E. 162nd Street	North Miami Beach	FL	33162	1-305-948-6200	1-800-223-8403	1-305-940-2777
Heritage Service Group	3301 NW 22nd Terrace Ste100	Pompano Beach	FL	33069	954-971-0456	1-800-253-0200	1-954-977-7317
Panhandle Restauant Services,	445 Corday St, Suite 2	Pensacola	FL	32503	1-855-835-5777		1-850-432-4148
Whaley Foodservice Repair	7037 Commonwealth Ave 8-B	Jackson ville	FL	32220	1-904-725-7800	1-800-824-5843	1-904-725-5025
Commercial Appliance Parts & S	8416 Laurel Fair Cr Bld 6 # 114	Tampa	FL	33610	1-813-663-0313	1-800-282-4718	1-813-663-0212
Commercial Appliance Parts & S		Jacksonville	FL			1-800-827-8103	
Smart Care Equipment Solutions		Miami	FL	33056		1-800-822-2303	
Commercial Appliance Parts & S		Ocala	FL	34472		1-800-282-4718	
Smart Care Equipment Solutions		Tampa	FL			1-800-822-2303	
General Parts LLC		Pensacola	FL	32514	1-850-435-7530		
FAS Parts & Service	6315 Blounstown Hwy	Tallahassee	FL	32310	1-850-576-3582		
Smart Care Equipment Solutions		Orlando	FL			1-800-822-2303	
Chef Tech Service	14231 Jetport Loop W Suite 14	Fort Myers	FL	33913		239-247-2433	
GEORGIA							
Whaley Foodservice Repairs	109-A Owens Industrial Dr	Savannah	GA	31405	1-912-447-0827		1-912-447-0826
Heritage Service Group	2100 Norcross Parkway #130	Norcross	GA	30071	1-770-368-1465	1-866-388-9387	1-770-368-2044
SAM Service, Inc	509 11th Ave, Suite 12	Albany	GA	31701	229-439-0450	1-855-439-0450	1-229-439-0041
Whaley Foodservice Repairs	5201-D Brookhallow Parkway	Norcross	GA	30071	1-678-243-7973	1-877-248-1501	1-678-243-7974
Smart Care Equipment Solutions		Atlanta	GA			1-800-822-2303	
HAWAII							
Food Equipment Parts # Service	300 Puuhale Road	Honolulu	HI	96819	1-808-847-4871		1-808-842-1560
IDAHO							
Ron's Service, Inc.	703 E. 44th St, Suite	Boise	ID	83714	1-208-375-4073		1-208-375-4402
General Parts LLC		Bosie	ID	83701	1-208-375-4073		
General Parts LLC		Twin Falls	ID	83301	1-208-375-4073		
ILLINOIS							
Eichenauer Service ESI	106 East McClure	Peoria	IL	61603	1-309-682-0112	1-800-252-5892	1-309-682-9728
General Parts LLC	1068 Garfield St	Lombard (Chicago)	IL	60148	1-630-595-3300	1-800-880-3604	1-630-595-0006
Coker Service, Inc,	125 W North Ave.	Villa Park (Chicago)	IL	60181	630-941-7070	1-888-908-5600	
Consolidated Repair/ Parts Tow	1814 Beach St.	Broadview (Chicago)	IL	60155	1-708-345-2800	1-800-438-8898	1-708-345-9496
Eichenauer Service ESI	2465 North 22nd St	Decatur	IL	62552	1-217-429-4229	1-800-252-5892	1-217-429-6557
Eichenauer Service ESI	405 B South Neil St.	Champaign	IL	61820	1-217-359-4200	1-800-252-5892	1-217-398-2960

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
ILLINOIS							
City Food EquipmUnt Co	376 W. North Ave	Lombard	IL	60148	630-613-8535		331-307-7966
Smart Care Equipment Solutions		Chicago	IL			1-800-822-2303	
Great Lakes Services		Lombard	IL		1-800-860-7550		
INDIANA							
Smart Care Equipment Solutions	3439 N. Shadeland Suite 1	Indianapolis	IN	46226	1-317-549-6286	1-800-822-2303	
General Parts LLC	4102 Merchant Rd	Ft Wayne	IN	46818	1-260-755-5303	1-800-410-9479	1-260-755-5512
General Parts LLC	7772 Moller Rd	Indianapolis	IN	46268	1-317-290-8060	1-800-410-9479	1-317-290-8065
General Parts LLC		South Bend	IN			1-855-266-6250	
General Parts LLC		Michigan City	IN			1-800-880-3604	
Smart Care Equipment Solutions		Folrt Wayne	IN			1-800-822-2303	
Smart Care Equipment Solutions		Lafayette	IN			1-800-822-2303	
IOWA							
General Parts, LLC	10623 Aurora Ave	Urbandale	IA	50322	1-515-243-1974	1-800-279-9987	1-515-243-1534
Commercial Food Equipment Serv	1113 W. 4th St.	Davenport	IA	52802	1-563-323-1823	1-800-747-1825	
Goodwin Tucker Group	2304 S Lakeview Dr.	Clear Lake	IA	50428	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2884 Devils Glen Rd PMB 205	Bettendorf	IA	52722	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2900 Delaware Ave.	Des Moines	IA	50317	1-515-262-9308	1-800-372-6066	1-515-262-2936
Goodwin Tucker Group	3366 Center Grove Dr.	Dubuque	IA	52003	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	3450 Wagner Rd, Unit 2 #A	Waterloo	IA	50703	1-515-262-9308	1-888-554-5049	
Tech24	4426 Urbandale Dr	Urbandale	IA	50322	1-515-266-0052	1-888-774-4950	1-515-266-0920
Goodwin Tucker Group	4701 Center St	Souix City	IA	51108	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5719 Westminster Dr. Ste E	Cedar Falls	IA	50613	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5915 4th st. SW #161	Cedar Rapids	IA	50204	1-515-262-9308	1-800-372-6066	
KANSAS							
Decker Electric/ Consolidated	4500 W. Harry Street	Wichita	KS	67209	1-316-858-0779		
General Parts LLC	9212 East 37th St. N	Wichita	KS	67226	1-316-315-0044	1-866-211-5439	1-316-315-0660
General Parts LLC		Topeka	KS			1-800-279-9967	
KENTUCKY							
Tech24	1051 Goodwin Drive	Lexington	KY	40505-3809	1-859-254-8854	1-888-774-4950	1-859-231-7781
General Parts LLC	2736 River Green Circle	Louisville	KY	40206	1-502-400-7650		1-502-897-5187
Tech24	4110 Eastmoor Rd	Louisville	KY	40218	1-502-451-5411	1-888-774-4950	1-502-454-5063
Tech24		Bowling Green	KY			1-888-774-4950	
Smart Care Equipment Solutions		Louisville	KY	40218		1-800-822-2303	
Smart Care Equipment Solutions		Lexington	KY			1-800-822-2303	
LOUISIANA							
Chandler's Parts & Service, In	11656 Darryl Dr.	Baton Rouge	LA	70815	1-225-272-6620	1-800-349-8888	1-225-272-7168
Heritage Service Group	250 Edwards Ave.	Harahan	LA	70123	1-504-734-8864	1-800-499-2351	1-504-733-2559
Smart Care Equipment Solutions		Baton Rouge	LA			1-800-822-2303	
All Temp Refrigeration Services	271 Highway 1085	Madisonville	LA	70447	1-985-898-1967		1-985-898-2263
Smart Care Equipment Solutions		New Orleans	LA			1-800-822-2303	
MAINE							
MRE/ Maine Restaurant Equipmen	170 John Roberts Rd. Unit 3	South Portland	ME	4106	1-207-772-1152	1-800-823-9700	1-207-772-1445
MARYLAND							
Pine Heights Commercial Kitche	2900 West Patapsco Ave.	Baltimore	MD	21230	1-410-644-8844	1-800-428-7861	1-410-644-1562
EMR Service Division	5316 Sunnyside Ave.	Beltsville	MD	20705	1-301-931-7000	1-800-348-2365	1-301-931-3060
EMR Service	805 N Salisbury Rd.	Salisbury	MD	21804	1-410-543-8080	1-877-753-8080	1-410-548-4038
E.M.R. Service Division	9100 Yellow Brick Road	Rosedale	MD	21237	1-410-467-8080	1-800-879-4994	1-410-467-4191
Smart Care Equipment Solutions		Rockville	MD	20852		1-800-822-2303	
MASSACHUSETTS							
Reliable Electrical Motor Solu	72 Crystal St	Lenox Dale	MA	2142	1-413-637-1117		
Ace Service Co., Inc.	95 Hampton Ave.	Needham	MA	2494	1-781-449-4220	1-800-225-4510	1-781-444-4789
Smart Care Equipment Solutions		Boston	MA			1-800-822-2303	
Interstate Food Equipment Service	43 Sharon St	Malden	MA	02148	800-388-6737		617-868-5331
MICHIGAN							
Midwest Food Equipment Service	3055 Dixie	Grandville	MI	49418	1-616-261-2000	1-800-288-7060	1-616-261-2020
Bildon Appliance Parts & Servi	32731 West Eight Mile Rd	Livonia	MI	48152	1-248-478-3320	1-800-292-9898	1-248-478-3801
Midwest Food Equipment Service	4501 KL Avenue, West	Kalamazoo	MI	49007	1-616-372-1012	1-800-288-7050	1-616-372-1054
Bildon Appliance Parts & Servi	7932 Antler Tr.	Imlay City (Flint)	MI	48444	1-734-216-5589	1-800-292-9898	
Smart Care Equipment Solutions		Livonia	MI			1-800-822-2303	
Smart Care Equipment Solutions		Detroit	MI			1-800-822-2303	
AR Repairs Bakers & Kneads	26352 Lawerence	Centerline	MI	48015	586-758-4440		586-758-0740
Jackson Service Co.	3218 Old Farm Lane, Commerce Charter	Township	MI	48390	1-248-363-4159		
MINNESOTA							
General Parts LLC	11311 Hampshire Ave.	Bloomington,	MN	55438	1-952-944-5800	1-800-279-9980	1-952-944-7101
Smart Care Equipment Solutions	2800 Hedberg Dr	Minnetonka	MN	55305	1-763-546-4221	1-800-822-2303	
MISSISSIPPI							
Marketing Distributors	848 Center St.	Ridgeland	MS	39157	1-601-956-4661	1-800-647-7786	1-601-956-4726
Smart Care Equipment Solutions		Jackson	MS			1-800-822-2303	
Smart Care Equipment Solutions		Gulfport	MS			1-800-822-2303	
Camp Service and Parts		Jackson	MS			1-601-353-9700	
MISSOURI							
Commercial Kitchen Services, I	108 South College	Ashland, (Columbia)	MO	65010	1-314-890-0700	1-800-966-2936	
General Parts LLC	1101 East 13th Street	Kansas City	MO	64106	1-816-421-5400	1-800-279-9967	1-816-421-1270
Commercial Kitchen Services, I	808 Hanley Industrial Court	St Louis	MO	63144	1-314-890-0700	1-800-966-2936	1-314-890-0705
Smart Care Equipment Solutions		Kansas City	MO	64120		1-800-822-2303	
Smart Care Equipment Solutions		St Louis	MO			1-800-822-2303	
General Parts LLC		St Louis	MO	63101	1-314-888-0667		
NEBRASKA							
Goodwin Tucker Group	4101 Progressive Ave #1	Lincoln	NE	68504	1-402-397-2880	1-800-372-6066	
General Parts LLC	4408 South 108th St.	Omaha	NE	68137	1-402-408-9990	1-888-831-4031	1-402-408-9991
Goodwin Tucker Group	7535 D Street	Omaha	NE	68124	1-402-397-2880	1-800-228-0342	1-402-397-2881
General Parts LLC	PO Box 67065	Lincoln	NE	68506	1-402-486-3100		1-402-486-3103
Restaurant Service and Maintenance (RSM)	5330 F Street	Omaha	NE	68117	1-402-731-7635		
NEVADA							
Meyers' Electric Service	1410 Western	Las Vegas	NV	89102	1-702-384-2300		1-702-382-1866
Burney's Commercial Service	1528 Linda Way	Sparks	NV	89431	1-775-355-9111	1-800-240-9111	1-775-355-9128
Hi.Tech Commercial Service	1840 Stella Lake St.	Las Vegas	NV	89106	702-649-4616	877-924-4832	702-649-4607
Burney's Commercial Service	4480 Aldebaran Ave.	Las Vegas	NV	89103	1-702-736-0006		1-702-798-7531
Hi.Tech Commercial Service	5454 Louie Ln	Reno	NV	89511	1-775-851-8822	877-924-4832	
Smart Care Equipment Solutions		Las Vegas	NV			1-800-822-2303	
NEW HAMPSHIRE							
Ace Service, Inc.	500 Harvey Rd.	Manchester	NH	03103	1-603-668-5070	1-800-225-4510	1-603-626-6067
NEW JERSEY							
Associated Restaurant Service	48 Ferry St.	Sewarren	NJ	7077	1-732-855-0660	1-800-277-5282	1-732-855-8879

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
NEW JERSEY							
Jay-Hill Repairs	90 Clinton Road	Fairfield	NJ	7004	1-973-575-9145	1-800-836-0643	1-973-575-5890
Smart Care Equipment Solutions		New York	NJ			1-800-822-2303	
NEW MEXICO							
Southwest Appliance Repair	10812 Oakland N.E.	Albuquerque	NM	87122	1-505-856-6103		1-505-856-7684
R & B Commercial Service, Inc.	3110 Los Arboles NE	Albuquerque	NM	87107	1-505-889-4090	1-800-376-1821	1-505-889-3845
R & B Commercial Service, Inc.		Santa Fe	NM			1-800-376-1821	
R & B Commercial Service, Inc.		Taos	NM			1-800-376-1821	
NEW YORK							
PELCO Commercial Food Equip.	130-07 26th Avenue	College Point	NY	11354	1-718-353-7345	1-800-775-7345	1-718-358-8994
3 Wire Northern Parts & Serv	21 Northern Ave.	Plattsburg	NY	12903	1-518-563-3200	1-800-634-5005	1-518-563-3219
Buffalo's Expert Service Techn	3003 Genessee St	Buffalo	NY	14225	1-716-983-6464	1-800-338-5011	1-716-893-6466
J.B. Brady, Inc./ Brady System	3212 Watson Blvd	Endwell (Binghamton)	NY	13760	1-607-748-8275		1-607-785-1536
Action Commercial Service, Inc	45 South Fagan Avenue	Schenectady	NY	12304	1-518-377-0911	1-800-659-8657	1-518-377-1704
Alpro Service Co., Inc.	56-10 Grand Ave	Maspeeth	NY	11378	1-718-386-2515	1-800-94-ALPRO	1-718-417-6380
Total Service/Turnpike Applian	6181 Jerico Tpke	Commack	NY	11725	1-631-499-3355		1-631-499-5458
Kitchen Works	679 Ocean Ave 11520	NYC Freeport	NY	11520	1-516-868-9150		1-516-868-9051
J.B. Brady, Inc.	811 North Alvord Street	Syracuse	NY	13208	1-315-422-9271	1-800-522-7239	1-315-472-5400
Pro-Tech of NY Inc		Plainview	NY		1-866-773-7717		
Spark Tech Service	2361 Nostrand Ave	Brooklyn	NY	11210	1-800-218-0296		
NORTH CAROLINA							
Authorized Commercial Equipmen	1020 Tuckaseegee Road	Charlotte	NC	28208	1-704-377-4501	1-800-532-6127	1-704-377-4504
Authorized Commercial Equipmen	1611 Castle Hayne Rd Ste F1	Wilmington	NC	28403	1-910-343-4118	1-800-532-6127	1-910-343-5794
Whaley Foodservice Repairs	3020B Thurston Ave.	Greensboro	NC	27406	1-336-333-2333	1-800-800-0807	1-336-333-2533
Whaley Foodservice Repairs	3630 Cessna Dr. Garner	Garner	NC	27259	1-919-779-2266	1-800-849-6011	1-919-779-2224
Authorized Commercial Equipmen	3809 Frazier Dr. Ste 113	Raleigh	NC	27610	1-919-834-3476	1-800-532-6127	1-919-834-3477
Whaley Foodservice Repairs	6418-101 Amsterdam Way,	Wilmington	NC	28405	1-910-791-0000	1-800-758-2314	1-910-791-6020
Whaley Foodservice Repairs	8334-K Arrowridge Blvd.	Charlotte	NC	28273	1-704-529-6242		1-704-529-1558
Authorized Commercial Equipmen	904 South Marshall St.	Winston Salem	NC	27603	1-336-725-5396	1-800-532-6127	1-336-721-1298
NORTH DAKOTA							
General Parts LLC	10 South 18th St.	Fargo	ND	58103	1-701-235-4161	1-800-279-9987	1-701-235-0539
Smart Care Equipment Solutions		Fargo	ND			1-800-822-2303	
OHIO							
Commercial Parts & Service	204 Linden Ave	Dayton	OH	45403	937-259-0091	1-800-589-5251	1-937-259-0753
Commercial Parts & Service	5033 Transamerica Dr	Columbus	OH	43228	1-614-221-0057	1-800-837-8327	1-614-221-3622
Electric Appliance Repair Serv	5805 Valley Belt Rd.	Cleveland	OH	44131	1-216-459-8700	1-800-621-8259	1-216-459-8707
A.I.S. Commercial Parts & Serv	590 East Western Reserve Rd	Youngstown	OH	44514-3354	1-330-729-9705	1-877-346-6544	1-330-729-9707
Layr Electric Service, Inc.	603 South Ludlow St.	Dayton	OH	45402	1-937-224-9608	1-800-367-0791	1-937-224-0938
Commercial Parts & Service	10671 Techwood Cir	Cincinnati	OH	45242	1-513-984-1900	1-800-837-2828	1-513-984-2111
The Wichman Co.	7 North Westwood Ave	Toledo	OH	43607	1-419-385-9121		1-419-385-0202
Tech24	890 Redna Terrace	Cincinnati	OH	45215-1111	1-513-772-6600	1-888-774-4950	1-513-612-6600
Smart Care Equipment Solutions		Columbus	OH			1-800-822-2303	
General Parts LLC		Cleveland	OH	44101	1-216-328-0600		
Smart Care Equipment Solutions		Cincinnati	OH			1-800-822-2303	
Smart Care Equipment Solutions		Dayton	OH			1-800-822-2303	
OKLAHOMA							
General Parts LLC	10838 E. Newton St, Suite 117	Tulsa	OK	74116	1-918-438-3455	1-800-551-3455	1-918-438-3456
Hagar Restaurant Service, Inc.	1229 W. Main St.	Oklahoma City	OK	73106	1-405-235-2184	1-800-445-1791	1-405-236-5592
General Parts LLC	1241 Metropolitan Ave	Oklahoma City	OK	73108	1-405-528-8883	1-800-522-8069	1-405-528-5405
Hagar Restaurant Service, Inc.	4144 South 70th Ave.	Tulsa	OK	74145	1-918-664-4665	1-800-722-0229	1-918-664-1618
OREGON							
Ron's Service, Inc.	16364 S.W. 72nd Ave.	Portland	OR	97224	1-503-624-0890		1-503-684-6107
Ron's Service, Inc.	201 Bateman Dr, Ste 8	Central Point	OR	97502	1-541-665-0410	1-800-851-4118	1-541-665-0411
General Parts LLC		Portland	OR	97224	1-800-851-4118		
General Parts LLC		Medford	OR	97501	1-541-665-0410		
Smart Care Equipment Solutions		Portland	OR	97224		1-800-822-2303	
PENNSYLVANIA							
A.I.S. Commercial Parts & Serv	1005 Parkway View Drive	Pittsburg	PA	15205	1-412-809-0244	1-800-726-6020	1-412-809--246
A.I.S. Commercial Parts & Serv	1911 West 26th Street	Erie	PA	16508	1-814-456-3732	1-800-332-3732	1-814-452-4843
F.A.S.T. Commercial Appliance	2010-38 Wheatshaeaf Lane	Philadelphia	PA	19124-5027	1-215-288-4800	FAS Parts & Service	1-215-288-8035
Commercial Kitchen Repair Inc.	51 South 14th Street	Quakertown	PA	215-538-3400			
American Kitchen Machinery	204 Quarry St.	Philadelphia	PA	19106	1-215-627-7760	1-800-848-7760	1-215-627-1604
Electric Repair Co.	502-504 North Ninth St.	Reading	PA	19604	1-610-376-5444	1-800-422-8171	1-610-376-1400
MTS Sales and Service	5412 Enterprise Blvd.	Bethel Park (Pittsburg)	PA	15102	1-412-835-9333		1-412-835-4155
Smart Care Equipment Solutions		Philadelphia	PA			1-800-822-2303	
Smart Care Equipment Solutions		Pittsburg	PA			1-800-822-2303	
Smart Care Equipment Solutions		Harrisburg	PA			1-800-822-2303	
Smart Care Equipment Solutions		Pocono	PA			1-800-822-2303	
RMS Mechanical Services		Aliquippa	PA		1-877-560-7090		
Dave The Wiz	227 B Service Road	Effort	PA	18330	1-570-688-9460		1-570-6468
PUERTO RICO							
Gas Repair Equipment & Parts,	Calle 7NE #332 Puerto Nuevo	San Juan	PR	920	1-787-749-8055		1-787-748-8044
RHODE ISLAND							
Marshall Electric Co Inc	200 Broad St	Providence	RI	02903	401-331-1163		
SOUTH CAROLINA							
Whaley Foodservice Repairs	137 Cedar Rd.	Lexington/ Columbia	SC	29073	1-803-996-9900	1-800-877-2662	803-996-9912
Whaley Foodservice Repairs	1406 C Commerce Place	Myrtle Beach	SC	29577	1-843-626-1866		1-843-651-9231
Authorized Commercial Equipmen	1811 Taylor St.	Columbia	SC	29202	1-803-254-8414	1-800-532-6127	1-803-254-5146
Whaley Foodservice Repairs	4740-A Franchise St.	North Charleston	SC	29418	1-843-760-2110	1-888-877-2662	1-843-760-2255
Whaley Foodservice Repairs	748 Congaree Rd.	Greenville	SC	29607	1-864-234-7011	1-800-494-2539	1-864-234-6662
SOUTH DAKOTA							
Goodwin Tucker Group	75059 Sunset Blvd ujnit #4	Tea (Souix Falls)	SD	57064	1-515-262-9308	1-800-372-6066	
TENNESSEE							
FESCO	1106 Elm Hill Pine Suite 105B	Nashville	TN	37210	1-615-724-1118		1-615-724-1121
FESCO	1209 S. Watkins Street	Chattanooga	TN	37404	1-423-624-3381	1-800-727-8447	1-423-624-3383
FESCO	2315 Sycamore Dr Knoxville	Knoxville	TN	37921	1-865-522-5764	1-800-513-7278	1-865-522-0982
General Parts LLC	33144 Stage Post Dr Suite 105	Memphis (Bartlett)	TN	38133	1-901-384-0313	1-855-588-8148	1-901-384-0672
Smart Care Equipment Solutions		Nashville	TN	37210		1-800-822-2303	
Smart Care Equipment Solutions		Memphis	TN			1-800-822-2303	
TEXAS							
Texas Pyrotech	11600 Manchaca Rd. #301	Austin	TX	78748	1-512-623-0650	1-800-835-9977	
Commercial Kitchen Parts & Ser	1377 North Brazos	San Antonio	TX	78283	1-210-735-2811	1-800-292-2120	1-210-735-7421
Tallis Equipment/ Berkel	1923 Antoine Houston	Houston	TX	77055	1-713-688-9518	1-800-392-5435	1-713-688-9437
Smart Care Equipment Solutions	2120 Solano Street	Fort Worth	TX	76117	800-272-7358	1-800-822-2303	
Commercial Kitchen Parts & Ser	221 N McColl Rd	McAllen	TX	78501	1-956-664-8267	1-800-292-212-	1-956-664-8230
Armstrong Repair Center, Inc.	2215 Woodward St	Austin	TX	78744	1-512-416-1101	1-800-392-5322	1-512-416-6912

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
TEXAS							
Hagar Restaurant Service, Inc.	433 Regal Row	Dallas	TX	75247	1-214-574-5200	1-866-919-5200	1-214-420-7658
Armstrong Repair Center, Inc.	5110 Glenmont Dr	Houston	TX	77081	1-713-666-7100	1-800-392-5325	1-713-665-5542
Commercial Kitchen Parts & Ser	6205-B Burnet Rd	Austin	TX	78757	1-512-454-8544	1-800-292-212-	1-512-454-8553
Smart Care Equipment Solutions		Dallas	TX	75603		1-800-822-2303	
Hagar Restaurant Service, Inc.		El Paso,	TX		1-214-574-5200	1-866-919-5200	1-214-420-7658
General Parts LLC		Dallas	TX	75603	1-972-457-9055		
General Parts LLC		Houston	TX	77001	1-281-502-7053		
Smart Care Equipment Solutions		Houston	TX	77001		1-800-822-2303	
SOUTH TEXAS RESTAURANT EQUIPMENT INC	433 MCCAMPBELL RD	Corpus Christy	TX	78408	361-299-1200		361-299-1259
UTAH							
LaMonicas Restaurant Equipment	6211 South 380 West	Murray	UT	84107	1-801-263-3221	1-800-527-2561	1-801-263-3229
Smart Care Equipment Solutions		Salt Lake City	UT			1-800-822-2303	
VERMONT							
Service One, Inc.	74 River St.	Rutland	VT	05701	1-802-775-5588	1-800-874-1080	1-802-775-9593
VIRGINIA							
Daubers, Inc.	2407 Ownby Lane	Richmond	VA	23220	804-359-9065	800-273-9593	804-359-4331
Old Dominion Services of Roano	340 Salem Ave.	Roanoke	VA	24016	1-540-343-3639		1-540-345-3144
Tech24	3768 Peters Creek Rd NW	Roanoke	VA	24018	1-540-342-1910	1-866-611-9746	1-540-375-6550
Tech24	5256 Eisenhower Ave	Alexandria	VA	22304	1-703-354-3835	1-866-611-9746	1-703-354-6106
Tech24	534 w. 24th st.	Norfolk	VA	23517	1-757-216-2245	1-866-611-9746	1-757-216-2246
EMR Service	7575 Gary Rd.	Manassas	VA		1-703-631-1575		1-703-369-2082
Daubers, Inc.	7645 Dynatech Court	Springfield	VA	22153	703-866-3600	1-800-554-7788	1-703-866-4071
EMR Service	8198A Terminal Rd Ste 104	Lorton	VA	22079	703-922-3887	800-394-3887	703-922-3889
Tech24	9432 Atlee Commerce Blvc Ste E	Ashland (Richmond)	VA	23005	1-804-422-5871	1-866-611-9746	1-804-422-5872
Smart Care Equipment Solutions	Richmond, VA	Richmond	VA			1-800-822-2303	
WASHINGTON							
Swanson Refrigeration & Restau	1710 E Trent Ave Ste	Spokane	WA	99202-2901	1-509-624-8346		1-509-532-0606
Ajax Electric Inc.	2911 First Avenue South	Seattle	WA	98134	1-206-622-9945	1-800-688-2529	1-206-622-5024
General Parts LLC		Renton	WA	98057	1-425-434-4082		
Smart Care Equipment Solutions		Seattle,	WA			1-800-822-2303	
TNR Appliance		Vancouver	WA		1-360-721-7901		
WEST VIRGINIA							
Statewide Service	1024 South Fayette St	Beckley	WV	25801	304-256-3070	800-355-8715	304-256-3072
Central Service, Inc. (Staterwi	504 West Washington St.	Charleston	WV	25302	1-304-344-3451	1-800-441-9443	1-304-344-4925
Statewide Service	417 First Avenue South	Nitro	WV	25143	1-304-755-1811	1-800-441-9739	1-304-755-4001
Statewide Service	713 Division St Suite 1 Box 5	Parkersburg	WV	26101	1-304-865-0810	1-866-864-0784	1-304-865-0812
WISCONSIN							
Metropolitan Service/ ASCI	3210 London Rd.	Eau Claire	WI	54701	1-715-832-0555	1-800-848-3945	1-715-832-7812
Appliance Service Center, Inc.	5817 Femrite Dr	Madison	WI	53718	1-608-246-3160	1-800-236-7440	1-608-246-2721
Appliance Service Center, Inc.	6843 West Beloit Rd.	West Allis	WI	53219	1-414-543-6460	1-800-236-6460	1-414-543-6480
Appliance Service Center, Inc.	786 Morris Ave.	Green Bay	WI	54304	1-920-496-9993	1-800-236-0871	1-920-496-9927
General Parts LLC	806 Walsh Rd	Madison	WI	53714	1-608-819-0163	1-800-279-9976	1-608-819-0103
General Parts LLC	W223 N735 Saratoga Drive	Waukesha	WI	53186	1-262-650-6666	1-800-279-9976	1-262-650-6660
General Parts LLC		Green Bay	WI	54303	1-800-279-9976		
General Parts LLC		Rhineland	WI	54501	1-800-279-9976		
General Parts LLC		Wausau	WI		1-800-279-9976		
CANADA							
LDI Technical Services	12004 149th St.	Edmonton	AB	T5V 1P2	1-780-455-0432	1-866-299-9591	1-780-455-0459
LDI Technical Services	4,3600 21st St	Calgary	AB	T2E 6V6	1-403-299-9591	1-866-299-9591	1-403-299-9599
Key Food Equipment	5845 Gateway Blvd	Edmonton	AB	T6H 2H3	1-780-43801690	1-800-665-2655	1-780-436-7999
Key Food Equipment	F-1710 31st St	Lethbridge	AB	T1H 5H1	1-403-327-7368	1-800-665-2655	1-403-329-1057
Maestro Food Equipment Service	#103-6990 Waltham Ave	Burnaby	BC	V5J 4V5	1-604-623-7876		
Key Food Equipment	105-2740 Bridge St.	Victoria	BC	V8T 5C5	250-920-4888	877-435-4888	250-920-4883
Key Food Equipment	145-8528 Glenlyon Parkway	Burnaby	BC	V5J 0B6	1-604-433-4484	1-800-665-2655	1-604-433-4684
(Warehouse) Dennett Enterprise	6750 Cariboo Rd Unit #1	Burnaby	BC	V3N 4A4	1-604-607-8850		
Air Rite Refrigeration and Mec	40 Parr St	Winnipeg	MB	R2W 5C3	204-895-2300		204-831-5174
Commercial Kitchen Services	731 Wall St	Winnipeg	MB	R3G 2T6	204-586-8273		
Holt Tech Services	149 Club Rd.	Halifax	NS	B3T 1R1	1-902-430-8324		
Walkers Electric Ltd.	2608 Windsor St.	Halifax	NS	B3K 5C8	1-902-454-0291		1-902-455-9495
Heritage/ R.G. Henderson & Son	100 Thorncliffe Park Drive	Toronto	ON	M4H 1G9	1-416-422-5580		1-416-422-5514
Choquette CKS	2710 Lanchaster Rd, Unit 115	Ottawa	ON	K1B4T7	1-613-739-8458	1-800-267-2715	1-613-739-3851
HRD Kitchen Service	3625 Weston Rd Unit 1	Weston	ON	M9L 1V9	1-416-740-5678	1-800-668-5889	1-416-740-5009
R.G. Henderson & Son LTD	4478 Montrose Rd. 1C	Niagara Falls	ON	L2H 1K8	905-357-4357		905-357-9735
MC Technical Services	6068 Netherhart Rd. Unit 20	Mississauga	ON	L5T 1N3	1-905-670-7887	1-888-510-8969	1-905-670-7345
Advance Catering Equipment	62 Plantation Court	Whitby	ON	L1P 1R1	1-416-269-2424		
FIRES	6-295 Quen St.	East Brampton	ON	L6W 4S6	1-905-838-2060		1-905-838-2050
Service In Motion	660-A Justus Drive	Kingston	ON	K7M 4H4	613-384-1718		613-384-4590
Sure Fix	7334 Garner Rd	Niagara Falls	ON	L2E 6S5	905-685-0480		
Serv-Quip Equipment Service	775 Industrial Rd.	London	ON	N5V 3N5	1-519-453-3565		
Kitchenworks	823794 Massie Rd	Chatsworth	ON	N0H 1G0	519-794-3633		519-794-4208
Choquette CKS	2585 Girard Rue	Treos-Rivieres	QC	G8Z 2N3	1-819-371-3666		1-819-371-3406
TS Professional Kitchen Servic	2825 Sabourin	Montreal	QC	H4S 1M9	514-745-1556	1-800-363-0708	514-745-4777
Choquette CKS	8437 19E Avenue	Montreal	QC	H1Z4J2	1-514-722-2000	1-800-361-7618	1-514-722-5050
Choquette CKS	900 Boul Pierre Bertrand #220	Villa Vanier	QC	G1M3K2	1-418-681-3944	1-800-463-5506	1-418-681-3385

NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R 502	3 HP	L15-20P
	R 652	3 HP	L15-20P
	CL 60 Workstation	3 HP	L15-20P
	CL 60 2 Feed-Heads	3 HP	L15-20P
	CL 60 Pusher	3 HP	L15-20P
	R 8	3 HP	L15-20P
	R 8 Ultra	3 HP	L15-20P
	R 10	4.5 HP	L15-20P
	R 10 Ultra	4.5 HP	L15-20P
	R 15	4.5 HP	L15-20P
	R 15 Ultra	4.5 HP	L15-20P
	R 20	5.5 HP	L15-30P
	R 23 T	6 HP	L15-30P
	R 30 T	7 HP	L15-30P
	R 45 T	13.5 HP	15-50P
	R 60 T	16 HP	15-50P
	Blixer 5	3 HP	L15-20P
	Blixer 6	3 HP	L15-20P
	Blixer 8	3 HP	L15-20P
	Blixer 10	4.5 HP	L15-20P
	Blixer 15	4.5 HP	L15-20P
	Blixer 20	5.5 HP	L15-30P
	Blixer 23	6 HP	L15-30P
	Blixer 30	7 HP	L15-30P
	Blixer 45	13.5 HP	15-50P
	Blixer 60	16 HP	15-50P
	C 120 A	1 HP	L15-20P



ENVIRONMENTAL PERFORMANCE

ENERGY CONSERVATION & CODE OF ETHICS



DESIGN

Built to last

Thanks to their design and their components, Robot Coupe machines are truly built to last. Their longer lifespan helps to cut waste and save natural resources.

Energy-saving

Robot Coupe invests heavily in R&D in order to ensure that all our machines combine high performance with low energy consumption. By selecting proven technologies, we are able to guarantee the energy efficiency of our machines.



PRODUCTION

Our machines exceed the most stringent standards. Among other things, our electronic components comply with the new Restriction of Hazardous Substances directive restricting the use of hazardous substances. Many of our machines anticipate future requirements, such as EuP Directive (Energy-using Products).

Packaging

Robot Coupe is constantly working to reduce packaging and actively promotes solutions based on recycled cardboard which minimize fossil fuel use.



END OF LIFE

Repairability

Our products are 100% repairable. Robot Coupe maintains spare part availability for at least ten years.

Recycling

All our products are more than 95% recyclable.



ROBOT COUPE, A RESPONSIBLE COMPANY

We also implement this principle of responsibility in other areas:

- Promoting Robot Coupe values on a daily basis, especially our code of ethics.
- Fostering the individual development of our employees.
- Adhering to the International Labor Organization's standards and helping our subcontractors to do likewise.

USA Machine Quick List Reference

MODEL	VOLTAGE	WEIGHT	MODEL	VOLTAGE	WEIGHT
R101P	120V/60HZ/1	24 Lbs.	R8	208-240V/60HZ/3	100 Lbs.
R101PLUS	120V/60HZ/1	25 Lbs.	R8U	208-240V/60HZ/3	105 Lbs.
R2N	120V/60HZ/1	33 Lbs.	R10	208-240V/60HZ/3	155 Lbs.
R2NCLR	120V/60HZ/1	33 Lbs.	R10U	208-240V/60HZ/3	160 Lbs.
R2U	120V/60HZ/1	34 Lbs.	R15	208-240V/60HZ/3	132 Lbs.
R2DICE	120V/60HZ/1	43 Lbs.	R15U	208-240V/60HZ/3	147 Lbs.
R2CLR DICE	120V/60HZ/1	43 Lbs.	R20	208-240V/60HZ/3	194 Lbs.
R2UDICE	120V/60HZ/1	44 Lbs.	R23T	208-240V/60HZ/3	296 Lbs.
R301	120V/60HZ/1	34 Lbs.	R30T	208-240V/60HZ/3	310 Lbs.
R301U	120V/60HZ/1	36 Lbs.	R45T	208-240V/60HZ/3	420 Lbs.
R301UDICE	120V/60HZ/1	44 Lbs.	R60T	208-240V/60HZ/3	440 Lbs.
R401	120V/60HZ/1	46 Lbs.	BLIXER2	120V/60HZ/1	25 Lbs.
R402A	120V/60HZ/1	50 Lbs.	BLIXER3	120V/60HZ/1	30 Lbs.
R502N	208-240V/60HZ/3	81 Lbs.	BLIXER4	120V/60HZ/1	34 Lbs.
R602VV	120V/60HZ/1	83 Lbs.	BLIXER5	208-240V/60HZ/3	56 Lbs.
R602N	208-240V/60HZ/3	83 Lbs.	BLIXER5VV	120V/60HZ/1	56 Lbs.
R652	208-240V/60HZ/3	88 Lbs.	BLIXER6	208-240V/60HZ/3	56 Lbs.
CL40	120V/60HZ/1	40 Lbs.	BLIXER6VV	120V/60HZ/1	58 Lbs.
CL40 NODISC	120V/60HZ/1	40 Lbs.	BLIXER8	208-240V/60HZ/3	110 Lbs.
CL50GOURMET	120V/60HZ/1	51 Lbs.	BLIXER10	208-240V/60HZ/3	117 Lbs.
CL50GOURMET NODISC	120V/60HZ/1	51 Lbs.	BLIXER15	208-240V/60HZ/3	132 Lbs.
CL50E	120V/60HZ/1	47 Lbs.	BLIXER20	208-240V/60HZ/3	160 Lbs.
CL50 NODISC	120V/60HZ/1	47 Lbs.	BLIXER23	208-240V/60HZ/3	309 Lbs.
CL50EULTRA	120V/60HZ/1	49 Lbs.	BLIXER30	208-240V/60HZ/3	323 Lbs.
CL50EULTRA NODISC	120V/60HZ/1	49 Lbs.	BLIXER45	208-240V/60HZ/3	434 Lbs.
CL50EUIZZA	120V/60HZ/1	49 Lbs.	BLIXER60	208-240V/60HZ/3	443 Lbs.
CL50EUTEXMEX	120V/60HZ/1	49 Lbs.	MICROMIX	120V/60HZ/1	3 Lbs.
CL50EUREST	120V/60HZ/1	49 Lbs.	MMP160VV	120V/60HZ/1	5 Lbs.
CL51	120V/60HZ/1	74 Lbs.	MMP190VV	120V/60HZ/1	5 Lbs.
CL51 NODISC	120V/60HZ/1	74 Lbs.	MMP240VV	120V/60HZ/1	5 Lbs.
CL52E	120V/60HZ/1	62 Lbs.	MMP190COMBI	120V/60HZ/1	7 Lbs.
CL52E NODISC	120V/60HZ/1	62 Lbs.	MMP240COMBI	120V/60HZ/1	7 Lbs.
CL55E	120V/60HZ/1	99 Lbs.	CMP250VV	120V/60HZ/1	10 Lbs.
CL55E NODISC	120V/60HZ/1	95 Lbs.	CMP400VV	120V/60HZ/1	11 Lbs.
CL55B	120V/60HZ/1	92 Lbs.	CMP250COMBI	120V/60HZ/1	13 Lbs.
CL55B NODISC	120V/60HZ/1	92 Lbs.	MP350	120V/60HZ/1	15 Lbs.
CL55E2HEAD	120V/60HZ/1	113 Lbs.	MP450	120V/60HZ/1	15 Lbs.
CL55E2HEAD NODISC	120V/60HZ/1	110 Lbs.	MP550	120V/60HZ/1	16 Lbs.
CL55WS	120V/60HZ/1	113 Lbs.	MP600	120V/60HZ/1	17 Lbs.
CL60E	208-240V/60HZ/3	154 lbs.	MP800	120V/60HZ/1	21 Lbs.
CL60E NODISC	208-240V/60HZ/3	152 lbs.	MP350VV	120V/60HZ/1	15 Lbs.
CL60B	208-240V/60HZ/3	155 lbs.	MP450VV	120V/60HZ/1	15 Lbs.
CL60B NODISC	208-240V/60HZ/3	155 lbs.	MP350COMBI	120V/60HZ/1	18 Lbs.
CL60E2HEAD	208-240V/60HZ/3	187 lbs.	MP450COMBI	120V/60HZ/1	19 Lbs.
CL60E2HEAD NODISC	208-240V/60HZ/3	187 lbs.	MP450FW	120V/60HZ/1	15 Lbs.
CL60WS	208-240V/60HZ/3	234 Lbs.	MP450XLFW	120V/60HZ/1	20 Lbs.
R101BCLR	120V/60HZ/1	22 Lbs.	J80	120V/60HZ/1	28 Lbs.
R2B	120V/60HZ/1	29 Lbs.	J80 BUFFET	120V/60HZ/1	28 Lbs.
R2BCLR	120V/60HZ/1	29 Lbs.	J100	120V/60HZ/1	35 Lbs.
R2UB	120V/60HZ/1	30 Lbs.	C80	120V/60HZ/1	48 Lbs.
R301B	120V/60HZ/1	23 Lbs.	C120	120V/60HZ/1	115 Lbs.
R301UB	120V/60HZ/1	25 Lbs.	C120A	208-240V/60HZ/3	115 Lbs.
R401B	120V/60HZ/1	32 Lbs.			
R602VVB	120V/60HZ/1	77 Lbs.			
			R198 - Food Tray Cart for VCM's		23 Lbs.
			R199 - Robot Cart		35 Lbs.

FAMILY COLOR CODES

■ Combination Models	■ Vertical Cutter Models	■ Automatic centrifugal Juicer
■ Vegetable Preparation Models	■ Blixer Models	■ Automatic Sieves-Juicers
■ Bowl Cutter Models	■ Power Mixer Models	

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

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

**Specification
Aids**



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