

R 20 / R 20 SV

R-VAC®

Recommended for 50 to 300 meals and more
From 3 to 10 kg quantities processed by operation

Motor base : 4400 W - three phase - 2 speeds 1500/3000 rpm

pulse function - **Cutter :** stainless steel bowl 17.5 litre capacity, smooth blade assembly included (3 blades).

In option : serrated blade assembly, vacuum kit R-VAC®

Dimensions : 705 x 375 x 635 mm.



R 20 V.V. / R 20 V.V. SV

Recommended for 50 to 300 meals and more
From 3 to 10 kg quantities processed by operation

Motor base : 4000 W - Single phase - Variable speed from 50 to 3000 rpm - R-mix function

Other characteristics same as above.

R-MIX®



R 23

Recommended for 50 to 400 meals and more
From 4 to 13 kg quantities processed by operation

Motor base : 4500 W - three phase - 2 speeds : 1500/3000 rpm

IP65 control panel equipped with a digital 0-15 timer - pulse function - **Cutter :** tilting and removable 23 litre stainless steel bowl for easy cleaning - Smooth blade assembly included (3 blades) - **In option :** serrated blade assembly, kit blixer

Dimensions : 1250 x 700 x 600 mm



R 30

Recommended for 100 to 500 meals and more
From 4 to 16 kg quantities processed by operation

Motor base : 5400 W - **Cutter :** stainless steel bowl 30 litre capacity.

Other characteristics same as model R 23.

Dimensions : 1250 x 720 x 600 mm.



R 45

Recommended for 200 to 1000 meals and more
From 6 to 25 kg quantities processed by operation

Motor base : 10 000 W - **Cutter :** stainless steel bowl 45 litre capacity

Other characteristics same as model R 23.

Dimensions : 1400 x 760 x 600 mm.



R 60

Recommended for 300 to 3000 meals and more
From 6 to 35 kg quantities processed by operation

Motor base : 11 000 W - **Cutter :** stainless steel bowl 60 litre capacity.

Other characteristics same as model R 23.

Dimensions : 1400 x 810 x 600 mm.

NB : dimensions (HxLxW)



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 perfect cleaning.



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



Control panel
Build in stainless-steel control buttons, 0-15 minute **timer** and Pulse control for greater cutting precision.



Tilting Mecanism
Ergonomic lever enabling the user to tilt the bowl at various angles.



Blade
New patented blade profile for an optimum cutting quality.



Bowl
Tilting and removable bowl, a Robot-Coupe exclusivity.
Capacity: 23, 28, 45 or 60 litre according the model.

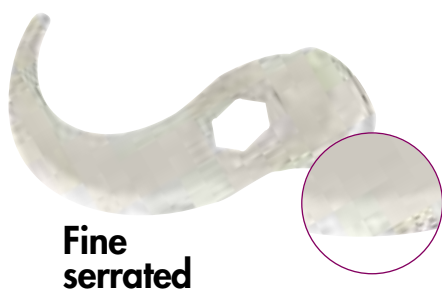
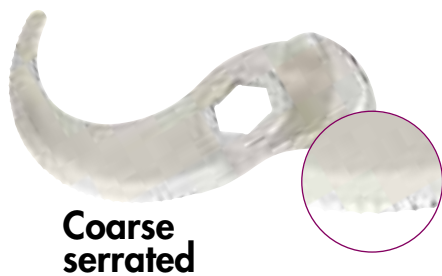


Frame
100% stainless-steel, Perfect stability on the floor, Compact and easy cleaning.



Wheels (optional)
3 retractable wheels making it easier to move the appliance in order to clean the surface underneath.





Range of possible tasks

Models	Maximum loading capacity (1)				Number of meals	Processing time
	Coarse chopping (up to)	Emulsions (up to)	Dough (2) (up to)	Grinding (up to)		
R 20	6 kg	8 kg	6 kg	3 kg	from 50 to 300	1 to 4 mn
R 23	10 kg	14 kg	11.5 kg	7 kg	from 50 to 400	
R 30	12 kg	17 kg	14 kg	8.5 kg	from 100 to 500	
R 45	18 kg	25 kg	22.5 kg	13.5 kg	from 200 to 1000	
R 60	25 kg	36 kg	30 kg	18 kg	from 300 to 3000	

(1) Maximum working capacity (figure intended for information only - not contractually binding)

(2) Amount of raised dough at 60% hydration



R 20 / R 20 SV

17.5 L

R-VAC®

- **Power** : 4400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse function. Electromechanical safety system and motor brake.
- **Delivered with** :
 - Stainless steel bowl 17.5 litre capacity
 - Smooth blade assembly included (3 blades)
- **Dimensions** (HxLxW) : 705 x 375 x 635 mm.
- **R 20 SV same characteristics but equipped with a vacuum kit R-VAC®.**

R 20 V.V. / R 20 V.V. SV

17.5 L

R-MIX®

- **Power** : 4000 Watts - Single phase.
- **Variable speed** from 50 to 3000 rpm.
- **Rmix function**: reverse speed 60 to 500 rpm to mix gently the ingredients.
- **R 20 V.V. SV same characteristics as above but equipped with a vacuum kit R-VAC®.**

Voltages	R 20 LINE 5	R 20	R 20 SV	R 20 V.V.	R 20 V.V. SV
	Ref.	Ref.	Ref.	Ref.	Ref.
230/400V/50/3	21088	21099	21104		
400V/50/3	21089	21100			
220V/60/3	21091	21102			
380V/60/3	21092				
230V/50-60/1				21105	21106



OPTIONS

R 20 / R20 V.V. SV

	Ref.
Coarse serrated blade assembly (2 blades)	57045
Smooth blade assembly (2 blades)	57044
Coarse serrated blade assembly (3 blades)	57055
Additional smooth blade assembly (3 blades)	57054
Coarse serrated blade	119167
Smooth blade	119166
Vacuum pump 550 W - 16 m ² /h 230V/50/1	69012
Vacuum adaptation kit R-VAC®	29076



R 23

23 L

- **Power** : 4500 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with** :
 - **Stainless steel tilting and removable 23 litre bowl.**
 - **Smooth blade assembly included (3 blades). Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 700 x 600 mm.
- **In option** :
 - Blixer kit including : - Scraper for both bowl and lid
 - Serrated blade assembly (2 blades).

R 30

28 L

- **Power** : 5400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with** :
 - **Stainless steel tilting and removable 28 litre bowl.**
 - **Smooth blade assembly included (3 blades). Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 720 x 600 mm.
- **In option** :
 - Blixer kit including : - Scraper for both bowl and lid
 - Serrated blade assembly (2 blades).

Voltages	R 23		R 30		Option : Blixer kit	Ref.	
	Ref.		Ref.		Blixer 23 Kit	57058	
400V/50/3	51033		52066		Additional fine serrated blade	118292	
230V/50/3	51039		52069		Blixer 30 kit	57059	
220V/60/3	51034		52067		Additional fine serrated blade	118241	
380V/60/3	51038		52068				

OPTIONS	R 23		R 30	
	Ref.		Ref.	
Coarse serrated blade assembly (3 blades)	57070		57075	
Fine serrated blade assembly (3 blades) Special parsley	57072		57077	
Additional smooth blade assembly (3 blades)	57069		57074	
Coarse serrated blade	118294		118286	
Fine serrated blade	118292		118241	
Smooth blade	118217		117950	
3 retractable wheels	57062		57062	

VACUUM MODELS AVAILABLE ON REQUEST



R 45

45 L

- **Power** : 10000 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with** :
 - **Stainless steel tilting and removable 45 litre bowl.**
 - **Smooth blade assembly (3 blades). Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1400 x 760 x 600 mm.
- **In option** :
 - Blixer kit including :
 - Scraper for both bowl and lid
 - Serrated blade assembly.

R 60

60 L

- **Power** : 11000 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with** :
 - **Stainless steel tilting and removable 60 litre bowl.**
 - **Smooth blade assembly (3 blades). Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1400 x 810 x 600 mm.
- **In option** :
 - Blixer kit including :
 - Scraper for both bowl and lid
 - Serrated blade assembly (2 blades).

Voltages	R 45		R 60		Option : Blixer Kit	Ref.	
	Ref.		Ref.				
400V/50/3	53037		54166		Blixer 45 Kit	57060	
230V/50/3	53069		54169		Additionnal fine serrated blade	118243	
220V/60/3	53067		54167		Blixer 60 kit	57061	
380V/60/3	53068		54168		Additionnal fine serrated blade	118245	



OPTIONS

R 45

R 60

	Ref.		Ref.
Coarse serrated blade assembly (3 blades)	57082		57092
Fine serrated blade assembly (3 blades)	57084		57095
Additional smooth blade assembly (3 blades)	57081		57091
Coarse serrated blade	118287		118290
Fine serrated blade	118243		118245
Smooth blade	117952		117954
3 retractable wheels	57062		57062

VACUUM MODELS AVAILABLE ON REQUEST



Bowl and lid
scraper arm



Lid fitted with a
seal to make it fully
leakproof



Stainless-
steel, fine-
serrated
blades



High chimney in bowl
for processing large
quantities of liquid
ingredients



Available with a variable-speed system
(300-3,500 rpm) for greater flexibility





Healthcare - Pureed food

Robot-Coupe has solutions to your every need, with its comprehensive range of 17 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, not least the essential vitamins.

- Blended carrots
- Celeriac and red cabbage pureed food
- Variation on a raw cucumber and tomato theme
- Stuffed tomato
- Salmon steak with rice
- Blanquette
- Couscous
- Pear and almond soufflé
- Blended Granny Smith apple
- Blended rice pudding
- Lemon pie
- ...



Catering - Gastronomy

Chefs in traditional catering settings already use the Blixer® to perform their many different tasks:

- In-a-glass-preparations
- Mises en bouche
- Zakouskis
- Siphons
- Cromesquis
- Emulsions
- Tapenade
- Houmous
- Tarama
- Guacamole
- Pesto
- Anchoyade
- Bell pepper dip
- ...



- Special «powders» for dry or dehydrated food : snails, mushrooms, ham, etc...

Blixer 2

NEW

2.9 L

From 0.2 to 1.5 kg quantities processed by operation.

Special
for portion
menus

Motor base : 700 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 2,9 litre capacity maximum liquid capacity of 1 litre - delivered with a fine serrated blade - **Dimensions :** 420 x 210 x 330 mm.



Blixer 3

3.7 L

From 0.3 to 2 kg quantities processed by operation.

Motor base : 750 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 3.7 litre capacity maximum liquid capacity of 2 litre - delivered with a fine serrated blade - **Dimensions :** 420 x 210 x 330 mm.



Blixer 4

4.5 L

From 0.4 to 3 kg quantities processed by operation.

Motor base : 1000 W - three phase - 2 speeds : 1500/3000 rpm - **Blixer :** stainless steel 4.5 litre capacity bowl with handle - Maximum liquid capacity of 3 litre - Metal motor base - delivered with a fine serrated blade
Dimensions : 460 x 226 x 304 mm.



Blixer 4 V.V.

4.5 L

From 0.4 to 3 kg quantities processed by operation.

Motor base : 1100 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above. **Dimensions :** 480 x 226 x 304 mm.



Blixer 5 Plus

5.5 L

From 0.5 to 3.5 kg quantities processed by operation.

Motor base : 1300 W - three phase - Metal motor base - 2 speeds : 1500/3000 rpm delivered with 1 fine serrated blade - **Blixer :** stainless steel bowl 5.5 litre capacity - maximum liquid capacity of 3.5 litre.
Dimensions : 500 x 270 x 340 mm.



Blixer 5 V.V.

5.5 L

From 0.5 to 3.5 kg quantities processed by operation.

Motor base : 1400 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.



Blixer 6

7 L

From 0.6 to 4.5 kg quantities processed by operation.

Motor base : 1300 W - Single phase 230 V - Metal motor base - 2 speeds : 1500/3000 rpm.
Blixer : stainless steel bowl 7 litre capacity - maximum liquid capacity of 4.5 litre - delivered with 1 fine serrated blade.
Dimensions : 535 x 270 x 370 mm.



Blixer 6 V.V.

7 L

From 0.6 to 4.5 kg quantities processed by operation.

Motor base : 1500 W - three phase 400 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.

Since 1991, Robot-Coupe has always been improving the Blixer® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow. With a Blixer®, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients.

Robot-Coupe Blixers® allow you to make any starter, main dish or dessert you choose!

For all
your spices



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



Blended Granny Smith apple

Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)	Number of blended meals
Blixer 2	2.9	0.2 to 1.5	1 to 15
Blixer 3	3.7	0.3 to 2	5 to 30
Blixer 4	4.5	0.4 to 3	10 to 50
Blixer 4 V.V.			
Blixer 5 Plus	5.5	0.5 to 3.5	15 to 80
Blixer 5 V.V.			
Blixer 6	7	0.6 to 4.5	20 to 100
Blixer 6 V.V.			



Blixer 2

2.9 L

- **Power** : 700 Watts - Single phase.
- **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **Stainless steel 2.9 litre capacity bowl** with handle.
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 3

3.7 L

- **Power** : 750 Watts - Single phase. • **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **Stainless steel 3.7 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade.**
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 4-3000 Single phase

4.5 L

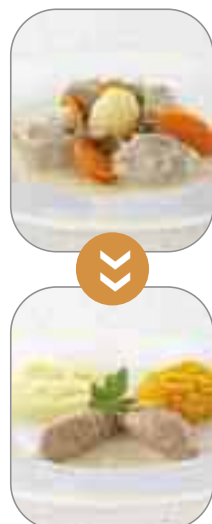
- **Power** : 900 Watts - Single phase. • **1 speed** : 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor support.**
- **Delivered with:**
 - **Stainless steel 4.5 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade.**
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 460 x 226 x 304 mm.

Blixer 4 Three phase

- **Power** : 1000 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- Other characteristics same as above.

Blixer 4 V.V. VARIABLE SPEED

- **Power** : 1100 Watts - Single phase. • **Variable speed** from 300 to 3000 rpm.
 - **Dimensions (HxLxW)** : 480 x 226 x 304 mm.
- Other characteristics same as above.



Voltages	Blixer 2	Blixer 3	Blixer 4	Blixer 4 V.V.
	Ref.	Ref.	Ref.	Ref.
400V/50/3			33215	
220V/60/3			33216	
380V/60/3			33217	
220V/50/3			33218	
230V/50/1	33228	33197	33208	
230V/50/1 UK plug	33232	33198	33209	
120V/60/1	33234	33202	33210	
220V/60/1	33233	33201	33211	
230V/50-60/1				33220

OPTIONS	Blixer 2	Blixer 3	Blixer 4
	Ref.	Ref.	Ref.
Coarse serrated blade	27371	27348	27349
Additional fine serrated blade	27370	27347	27350



Blixer 5 Plus Three phase

5.5 L

- **Power** : 1300 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Delivered with :**
 - **Stainless steel 5.5 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade.**
 - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW)** : 500 x 270 x 340 mm.

Blixer 5 Plus Single phase

- **Power** : 1300 Watts - Single phase.
 - **1 speed** : 3000 rpm - without pulse function.
- Other characteristics same as above.

Blixer 5 V.V. VARIABLE SPEED

- **Power** : 1400 Watts - Single phase.
 - **Variable speed** from 300 to 3000 rpm.
- Other characteristics same as above.



Blixer 6

7 L

- **Power** : 1300 Watts - Single phase. • **2 speeds** : 1500/3000 rpm
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **Stainless steel 7 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade assembly.**
 - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW)** : 535 x 270 x 370 mm.

Blixer 6 V.V. VARIABLE SPEED

- **Power** : 1500 Watts - Single phase.
 - **Variable speed** from 300 to 3000 rpm.
- Other characteristics same as above.



Voltages	Blixer 5 Plus	Blixer 5 V.V.	Blixer 6	Blixer 6 V.V.
	Ref.	Ref.	Ref.	Ref.
230-400V/50/3	33166		33226	
400V/50/3	33164		33227	
220V/60/3	33162			
380V/60/3	33163			
230V/50/1	33160			
220V/60/1	33161			
230V/50-60/1		33171		33155

OPTIONS

	Blixer 5 Plus / 5 V.V.	Blixer 6 / Blixer 6 V.V.
	Ref.	Ref.
Coarse serrated blade	27180	
Additional fine serrated blade	27155	27169
Additional upper fine serrated blade		117193
Additional lower fine serrated blade		117194

MP Ultra



POWER

More powerful motor :
+ 20% for even more
efficient machine.

DURABILITY

Sturdy construction thanks
to its **stainless steel motor
base**.

PERFORMANCE

Increased performance for
optimized mixing time.

HYGIENE

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

ERGONOMIC

Ergonomic handle for a
better grip of the machine.

COMFORT

4 pan supports available
reducing user fatigue.

STAINLESS STEEL PAN SUPPORTS



**3 adjustable stainless
steel pan supports**



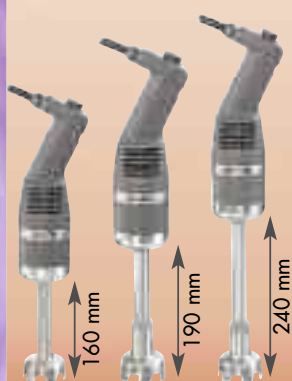
**Stainless steel univer-
sal pan support**

* Patented system available on the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra and MP 450 Combi Ultra.

MINI

Mini MP

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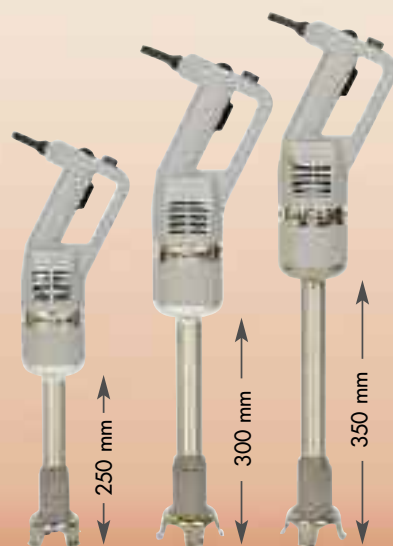


Mini MP 160 V.V. Mini MP 190 V.V. Mini MP 240 V.V.

COMPACT

CMP

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CMP 250 V.V. CMP 300 V.V. CMP 350 V.V.

15 l 30 l 45 l

LARGE

MP

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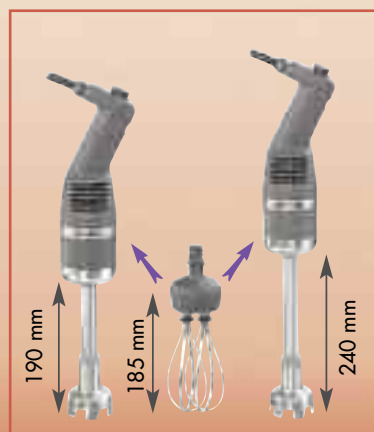
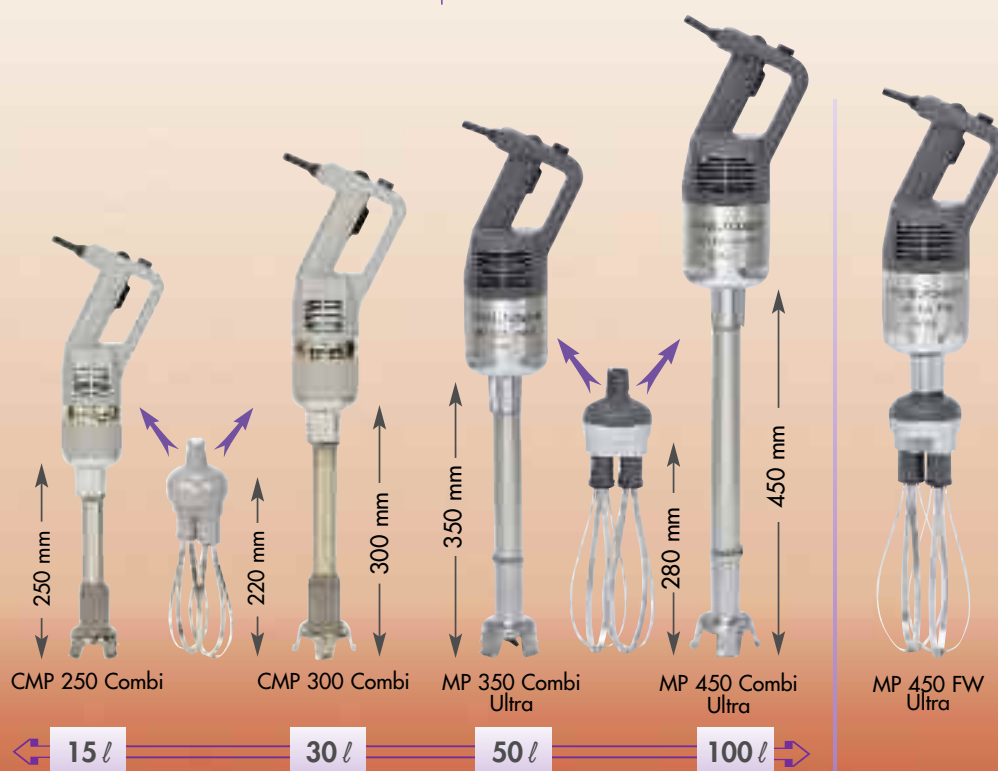
MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra MP 800 Turbo

50 l 100 l 200 l 300 l 400 l

ℓ: Maximum capacity in litre



COMBI

see
page 59see
page 59see
page 60Mini MP
190 CombiMini MP
240 Combi

CMP 250 Combi

CMP 300 Combi

MP 350 Combi
UltraMP 450 Combi
UltraMP 450 FW
Ultra

15 l

30 l

50 l

100 l



CLEANING

Blade and bell
easily removable

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

USER COMFORT

Pan supports easy to use for easy process

3 stainless steel adjustable pan supports

- Diameter of the pan : 330 mm to 650 mm
- Diameter of the pan : 500 mm to 1000 mm
- Diameter of the pan : 850 mm to 1300 mm

1 stainless steel universal pan support

to fix on the edge of the pan



MINI RANGE



**SPECIAL FOR
EMULSIONS**



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.

NEW



**Variable speed
button** for
easier use and
speed control



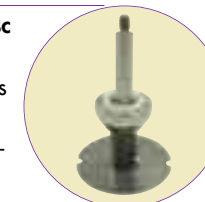
Blades and tube
can all be taken
apart for clean-
ing, to ensure
perfect hygiene.

Powerful motor
to increase your
appliance's
lifespan.



Blade designed
for an optimum
mixing quality

Emulsifying disc
to lighten fresh
or warm sauces
and give them
a mouss consistency.



**ALL STAINLESS
STEEL BELL**


Mini MP 160 V.V. VARIABLE SPEED

**SPEED SELF
REGULATION
SYSTEM**

- **Power** : 220 Watts.- Single phase
- **Ideal for small quantities**
- **Variable speed** from 2000 to 12500 rpm.
- **Stainless steel blade, bell disc and tube.**
- **Removable blade and emulsifying disc**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- **Tube length** : 160 mm - **Total length** : 455 mm - Ø 78 mm.

 Ref. **34690** - Mini MP 160 V.V. 230V/50/1

 Ref. **34691** - Mini MP 160 V.V. 240V/50/1 UK plug

 Ref. **34695** - Mini MP 160 V.V. 120V/60/1

 Ref. **34694** - Mini MP 160 V.V. 220V/60/1

Mini MP 190 V.V. VARIABLE SPEED

**SPEED SELF
REGULATION
SYSTEM**

- **Power** : 250 Watts.
 - **Stainless steel blade, bell disc and tube.**
 - **Removable blade and emulsifying disc**, a Robot-Coupe exclusive patented system.
 - **Tube length** : 190 mm - **Total length** : 485 mm - Ø 78 mm.
- Other characteristics same as above.

 Ref. **34700** - Mini MP 190 V.V. 230V/50/1

 Ref. **34701** - Mini MP 190 V.V. 240V/50/1 UK plug

 Ref. **34705** - Mini MP 190 V.V. 120V/60/1

 Ref. **34704** - Mini MP 190 V.V. 220V/60/1

 Ref. **27333** - Whisk attachment for Mini MP

Mini MP 240 V.V. VARIABLE SPEED

**SPEED SELF
REGULATION
SYSTEM**

- **Power** : 270 Watts.- Single phase
 - **Tube length** : 240 mm - **Total length** : 535 mm - Ø 78 mm.
- Other characteristics same as above.

 Ref. **34710** - Mini MP 240 V.V. 230V/50/1

 Ref. **34711** - Mini MP 240 V.V. 240V/50/1 UK plug

 Ref. **34715** - Mini MP 240 V.V. 120V/60/1

 Ref. **34714** - Mini MP 240 V.V. 220V/60/1

 Ref. **27333** - Whisk attachment for Mini MP

Whisk function



Mini MP 190 Combi

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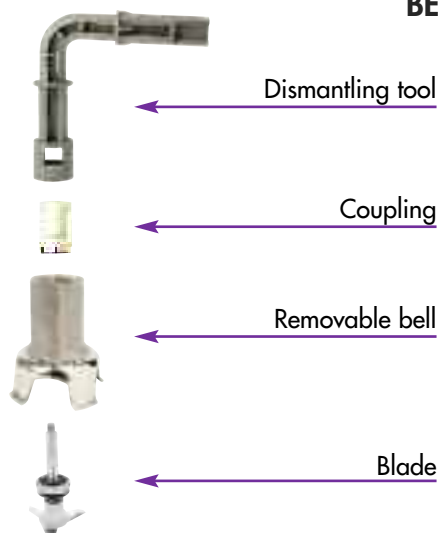
Mini MP 240 Combi

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COMPACT RANGE CMP



BELL AND BLADE DISMANTLING



Robot-Coupe power mixers are the only one to be equipped with removable knife and bell. This exclusive patented system guarantees a perfect cleaning.



• COMPACT RANGE - VARIABLE SPEED MIXERS



* These models can not be equipped with a whisk.

CMP 250 V.V.* VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 270 Watts. Single phase.
- **Variable speed** from 2300 to 9600 rpm.
- **Speed self regulation system.**
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 250 mm - Total length : 650 mm - Ø 94 mm.

CMP 300 V.V.* VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 300 Watts.
 - **Stainless steel blade, bell and tube.**
 - Tube length : 300 mm - Total length : 660 mm - Ø 94 mm.
- Other characteristics same as above.

CMP 350 V.V.* VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 350 Watts.
 - **Stainless steel blade, bell and tube.**
 - Tube length : 350 mm - Total length : 700 mm - Ø 94 mm.
- Other characteristics same as above.

CMP 400 V.V.* VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 380 Watts.
 - **Stainless steel blade, bell and tube.**
 - Tube length : 400 mm - Total length : 750 mm - Ø 94 mm.
- Other characteristics same as above.

Voltages	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.	CMP 400 V.V.
	Ref.	Ref.	Ref.	Ref.
230V/50/1	34240	34230	34250	34260
230V/50/1 UK plug	34241	34231	34251	34261
120V/60/1	34245	34235	34255	
220V/60/1	34244	34234	34254	

Whisk function



CMP 250 Combi

See page 59

CMP 300 Combi

See page 59

• LARGE RANGE- MIXERS



MP 350 Ultra

- **Power** : 440 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 350 mm - Total length : 740 mm - Ø 125 mm.
- Stainless steel motor base.

MP 350 V.V. Ultra VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 440 Watts. Single phase.
- **Variable speed** from 1500 to 9000 rpm.
- **Speed self regulation system.**

Other characteristics same as above.

MP 450 Ultra

- **Power** : 500 Watts.
- **Stainless steel blade, bell and tube.**
- Tube length : 450 mm - Total length : 840 mm - Ø 125 mm.
- Stainless steel motor base.

Other characteristics same as above.

MP 450 V.V. Ultra VARIABLE SPEED

SPEED SELF
REGULATION
SYSTEM

- **Power** : 500 Watts.
- **Variable speed** from 1500 to 9000 rpm.
- **Speed self regulation system.**

Other characteristics same as above.

Whisk function



MP 350 Combi Ultra

See page 60

MP 450 Combi Ultra

See page 60

Voltages	MP 350 Ultra	MP 350 V.V. Ultra	MP 450 Ultra	MP 450 V.V. Ultra
	Ref.	Ref.	Ref.	Ref.
230V/50/1	34600	34640	34610	34650
230V/50/1 UK plug	34601	34641	34611	34651
120V/60/1	34605	34645	34615	34655
220V/60/1	34604	34644	34614	34654

• LARGE RANGE- MIXERS



MP 550 Ultra

- **Power** : 750 Watts.
- **Stainless steel blade, bell and tube.**
- **Removable foot and blade**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- **1 speed** 9000 rpm.
- It is recommended to use the MP 550 with a pan support.
- Tube length : 550 mm - Total length : 940 mm - Ø 125 mm.
- Stainless steel motor base.

MP 600 Ultra

- **Power** : 850 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel blade, bell and tube.**
- It is recommended to use the MP 600 with a pan support.
- Tube length : 600 mm - Total length : 980 mm - Ø 125 mm.
- Stainless steel motor base.

Other characteristics same as above.

MP 800 Turbo

EBS

- **Power** : 1000 Watts. Single phase.
 - **1 speed** 9500 rpm.
 - **Stainless steel blade, bell and tube.**
 - Tube length : 740 mm - Total length : 1130 mm - Ø 125 mm.
 - Stainless steel motor housing.
 - **EBS new technology** : Electronic booster system, which improves motor performance
 - **Double ergonomic handle** for a better user comfort during processing.
- Other characteristics same as above.

Stainless steel pan supports



3 adjustable pan supports

- Ref. **27363** - for pan from 330 to 650 mm diameter
 Ref. **27364** - for pan from 500 to 1000 mm diameter
 Ref. **27365** - for pan from 850 to 1300 mm diameter

Universal pan support

- Ref. **27354** - for any pans diameter

Voltages

230V/50/1
230V/50/1 UK plug
120V/60/1
220V/60/1

MP 550 Ultra

Ref.	
34620	
34621	
34625	
34624	

MP 600 Ultra

Ref.	
34630	
34631	
34635	
34634	

MP 800 Turbo

Ref.	
34490	
34491	
34495	
34494	

WHISKS USED WITH THE COMBI RANGE

The Robot-Coupe whisk available on Mini MP Combi, CMP Combi, MP Combi Ultra, and MP FW will allow you to...

**MP****CMP****Mini MP****EMULSIFY**

any salad
dressing,
mayonnaise

**MIX**

pancake dough,
tomato pulp,
seasoning...

**SEED**

semolina, rice,
wheat, quinoa...

**BEAT**

egg whites,
chocolate mousse,
whipped cream...



MIX/KNEAD
mashed potatoes,
doughnuts dough for
fried preparation...



• COMBI MIXER/WHISK



Mini MP 190 Combi

- **Power** : 220 Watts. Single phase.
- **Variable speed** : from 2 000 à 12 500 rpm in mixer function.
from 350 à 1 560 rpm in whisk function.
- **Speed self regulation system.**
- Total length with tube : 485 mm - with whisk : 550 mm, Ø 78 mm.
- **Stainless steel removable blade, bell, tube and whisk (185 mm).**
- Whisk gear box with heavy duty metal parts.

Ref. **34720** - Mini MP 190 Combi 230V/50/1

Ref. **34721** - Mini MP 190 Combi 230V/50/1 UK plug

Ref. **34724** - Mini MP 190 Combi 220V/60/1

Ref. **34725** - Mini MP 190 Combi 120V/60/1

Mini MP 240 Combi

- **Power** : 250 Watts.
- Total length with tube : 535 mm - with whisk : 550 mm, Ø 78 mm.
- Other characteristics same as above.

Ref. **34730** - Mini MP 240 Combi 230V/50/1

Ref. **34731** - Mini MP 240 Combi 230V/50/1 UK plug

Ref. **34734** - Mini MP 240 Combi 220V/60/1

Ref. **34735** - Mini MP 240 Combi 120V/60/1

• COMBI MIXER/WHISK



CMP 250 Combi

SPEED SELF
REGULATION
SYSTEM

- **Power** : 270 Watts. Single phase.
- **Variable speed** : from 2300 to 9600 rpm in mixer function.
from 500 to 1800 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable blade, bell, whisk and tube. Gear box with heavy duty metal parts.**
- Tube length : 250 mm - Whisk length : 220 mm
Total length with tube : 640 mm - with whisk : 610 mm - Ø 125 mm.

CMP 300 Combi

SPEED SELF
REGULATION
SYSTEM

- **Power** : 300 Watts.
- Tube length : 300 mm - Whisk length : 220 mm
Total length with tube : 700 mm - with whisk : 610 mm - Ø 125 mm.
- Other characteristics same as above.

Voltages	CMP 250 Combi		CMP 300 Combi	
	Ref.		Ref.	
230V/50/1	34300		34310	
230V/50/1 UK plug	34301		34311	
120V/60/1	34305		34315	
220V/60/1	34304		34314	
OPTIONS				
	Ref.		Ref.	
Motor base : 230V/50/1	29819		29820	
120V/60/1	29841		29842	
220V/60/1	29833		29834	
Mixer attachment (tube + foot)	27249		27250	
Whisk attachment	27248		27248	

• LARGE RANGE- VARIABLE SPEED MIXERS



MP 350 Combi Ultra

SPEED SELF
REGULATION
SYSTEM

- **Power** : 440 Watts. Single phase.
- **Variable speed** : from 1500 to 9000 rpm in mixer function.
from 250 to 1500 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable blade, bell, whisk and tube.**
- **Foot equipped with a 3 level watertightness system.**
- **Metal gearbox** even more resistant when processing pan cakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Tube length : 350 mm - Whisk length : 280 mm
Total length with tube : 790 mm - with whisk : 805 mm - Ø 125 mm.
- Stainless steel motor base.

MP 450 Combi Ultra

SPEED SELF
REGULATION
SYSTEM

- **Power** : 500 Watts.
- **Stainless steel removable blade, bell, whisk and tube**
- Tube length : 450 mm - Whisk length : 280 mm
Total length with tube : 890 mm - with whisk : 840 mm - Ø 125 mm.
- Other characteristics same as above.

• LARGE RANGE - WHISK



MP 450 FW Ultra

SPEED SELF
REGULATION
SYSTEM

- **Power** : 500 Watts - Single phase.
- **Variable speed** from 250 to 1500 rpm.
- **Speed self regulation system.**
- **Removable whisk.**
- **Metal gearbox** even more resistant when processing pancakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Whisk length : 280 mm - Total length : 800 mm - Ø 125 mm.
- Stainless steel motor base.

Stainless steel pan supports



3 adjustable pan supports

- Ref. **27363** - for pan from 330 to 650 mm diameter
Ref. **27364** - for pan from 500 to 1000 mm diameter
Ref. **27365** - for pan from 850 to 1300 mm diameter

Universal pan support

- Ref. **27354** - for any pans diameter

Voltages	MP 450 FW Ultra	MP 350 Combi Ultra	MP 450 Combi Ultra
	Ref.	Ref.	Ref.
230V/50/1	34680	34660	34670
230V/50/1 UK plug	34681	34661	34671
120V/60/1	34685	34665	34675
220V/60/1	34684	34664	34674

OPTIONS	MP 350 Combi Ultra	MP 450 Combi Ultra
	Ref.	Ref.
Motor base : 230V/50/1	89028	89029
120V/60/1	89055	89057
220V/60/1	89050	89051
Mixer attachment (tube + foot)	39354	39355
Whisk attachment equipped with heavy duty metal parts	27210	27210
Mixing tool Attachment 3	27355	27355

MP 450 XL FW Ultra

 SPEED SELF
REGULATION
SYSTEM

NEW

- **Power:** 500 Watts - Single phase.
- **Variable speed** from 150 to 510 rpm.
- **Speed self regulation system.**
- Detachable, 690 mm-long mixing tool.
- Ultra-resistant whisk housing designed to withstand tough tasks such as pureeing potatoes.
- **Delivered with:** 1 stainless steel wall support.
- **Dimensions :** Length 1210 mm, Ø 175 mm.

 Ref. **34080** - MP 450 XL FW Ultra 230V/50/1

Metal Gear Box

ROBUSTESSE

- Gears contained **within 2 separate metal** casings which make the gearbox resistant to support heavy strenghts



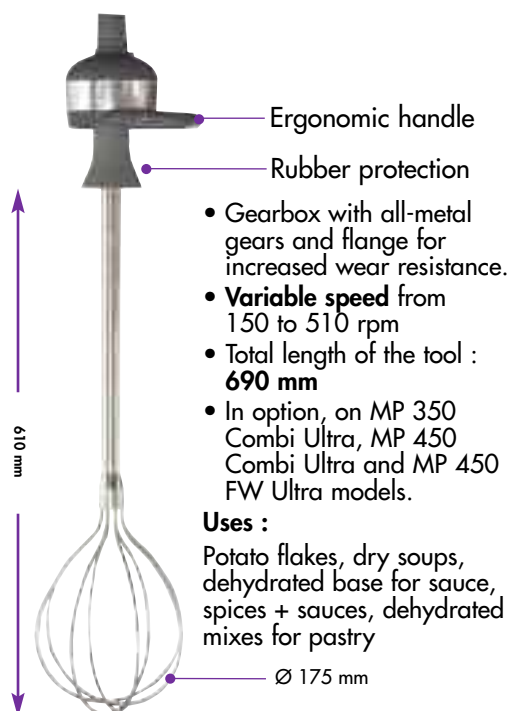
ERGONOMIE

- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

HYGIENE

Overmoulded whisks to ensure a perfect hygiene (machine design without any hidden corner).

MIXING TOOL ATTACHMENT



- Gearbox with all-metal gears and flange for increased wear resistance.
- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **690 mm**
- In option, on MP 350 Combi Ultra, MP 450 Combi Ultra and MP 450 FW Ultra models.

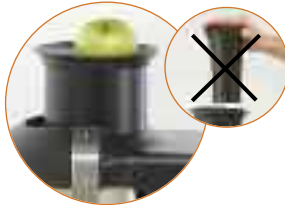
Uses :

Potato flakes, dry soups, dehydrated base for sauce, spices + sauces, dehydrated mixes for pastry





**PATENTED AUTOMATIC FEED SYSTEM EXCLUSIVELY AVAILABLE
ON THE J 80 CENTRIFUGAL JUICER.
ITS UNIQUE DESIGN ALLOWS FOR A HIGH THROUGHPUT
WITHOUT USING THE PUSHER!**



Patented automatic feed tube
with a diameter of 79 mm for
continuous throughput

Removable (no
special tool requi-
red) stainless steel
basket for quick
and easy cleaning



Quiet and powerful
induction motor



Cuve inox brossée facile
à démonter et à nettoyer.

6.5-litre large-
capacity pulp
container



Stainless steel motor
housing for longer life
and easy cleaning



NEW



J 80 Ultra - Automatic Centrifugal Juicer

- **Power:** 700 Watts
- **Voltage:** single phase 240V
- **Induction motor**
- **1 speed:** 3000 rpm
- Patented **automatic feed system**, Ø 79mm
- Continuous pulp ejection
- **6.5-litre container** slots neatly under the ejector
- Removable **stainless steel basket** for easy cleaning
- **Stainless steel bowl**
- **Dimensions:** (HxWxD) 505 x 235 x 420mm

Ref. **56000 - J 80 Ultra**



The J 80 Ultra Automatic Centrifugal Juicer is applicable to the following market segments

- **Takeaways**

- Fast-food outlets
- Juice bars
- Sandwich bars



- **Institutions**

- Aged care facilities
- Day nurseries
- Hospitals



- **Traditional catering**

- Classic bar / Pubs
- Buffet



- **Kitchen**

- Fruit, vegetable and herb juices for flavouring sauces (e.g beetroot, parsley, ginger)





C 40 PressCoulis AUTOMATIC CHINOIS

- **Power** : 500 Watts.
- **Voltage** : single phase 230 V.
- **Speed** : 1500 rpm.
- **Metal motor base.**
- **Removable lid and bowl.**
- **Delivered with** : Citrus-press accessory, PressCoulis and juice extractor. Cleaning brush.
- **Dimensions** (HxWxD) : 502 x 237 x 223mm.

Ref. **55023** - PressCoulis C 40 230V/50/1

C40 PressCoulis from Robot Coupe - 3 machines in 1

The C40 PressCoulis can extract all the goodness from fruits and vegetables thanks to its 3 functions...

Citrus press



For citrus fruit:
oranges, lemons,
grapefruit...
Seedless and pulp-free
citrus juice

Juice extractor



For hard fruit and
vegetables:
apples, carrots, raw
beetroot...
Clear, pulp-free juice

Automatic chinois



For soft fruit and
vegetables:
raspberries,
blackcurrants, tomatoes
Thick, seedless and pulp-
free coulis and juice



C 80

- **Power** : 650 Watts - Single phase.
- **Speed** 1500 rpm.
- **Table top model.** Stainless steel sieve. Continuous feeding of the machine. Automatic ejection of waste.
- **Delivered with :**
 - **Perforated basket Ø 1 mm.**
- **Dimensions (HxLxW)** : 540 x 610 x 360 mm.



C 120

- **Power** : 900 Watts - Three phase.
 - **Dimensions (HxLxW)** : 860 x 1030 x 400 mm.
 - **Floor model delivered with stainless steel feet.**
- Other characteristics same as above.

C 200 SPECIAL INDUSTRY

- **Power** : 1800 Watts - Three phase.
 - **Delivered with :**
 - **Perforated basket Ø 1 mm and Ø 3 mm.**
 - **Dimensions (HxLxW)** : 860 x 1030 x 400 mm.
- Other characteristics same as above.

C 200 V.V. VARIABLE SPEED

- **Power** : 1800 Watts - Single phase.
 - Available with a speed variation from 100 to 1800 rpm.
- Other characteristics same as above.



Voltages	C 80	C 120	C 200	C 200 V.V.
	Ref.	Ref.	Ref.	Ref.
230-400V/50/3		55000	55006	
220V/60/3		55009	55007	
230V/50/1	55012	55011		
115V/60/1	55014	55022		
220V/60/1	55017			
230V/50-60/1				55018



OPTIONS	C 80	C 120/C 200
	Ref.	Ref.
Perforated basket Ø 0,5 mm	57009	57211
Perforated basket Ø 1,5 mm		57042
Perforated basket Ø 2 mm		57019
Perforated basket Ø 3 mm	57008	57156
Perforated basket Ø 5 mm (on request)	57023	57020
Additional perforated basket Ø 1 mm	57007	57145
Additional rubber scraper (per unit)	100338	100702



TP180 Bread Slicer

- **Power** : 350 Watts. Single phase.
- **Stainless steel construction.** Induction motor
- **Adjustable tray** that allows cutting from 8 to 80 mm slices.
- **Stainless steel blade** very easily removable for cleaning.
- **Infrared security system, Robot-Coupe patented.**
- **Output** : 180 to 360 slices per minute.
- **In option** : Stainless steel movable stand.
- **Dimensions (HxLxW)** : 920 x 335 x 385 mm.

Ref. **23001** - TP 180 230V/50/1

Ref. **23002** - TP 180 220V/60/1

Ref. **27187** - Stainless steel movable stand



THE PRODUCT'S PLUS

The bread slicer can cut **180-360 slices of bread per minute**, each **perfectly even** and measuring between 8 and 80 mm thick.



Its stainless-steel blade can be easily removed for cleaning without the need of any special tools.

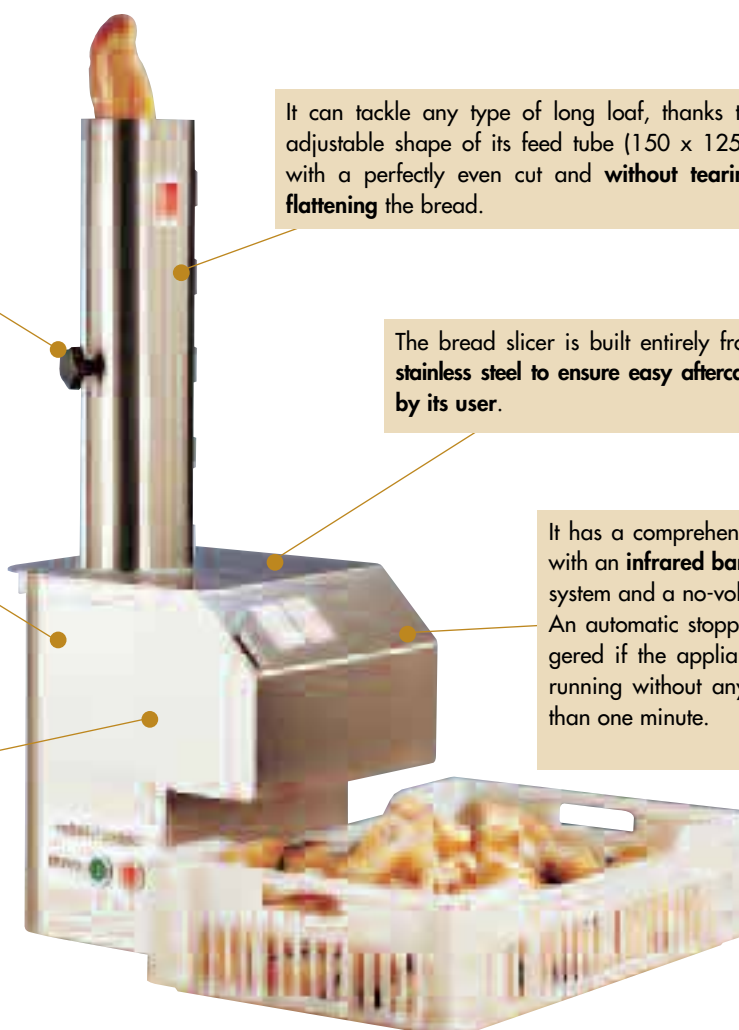


Removable breadcrumbs tray

It can tackle any type of long loaf, thanks to the adjustable shape of its feed tube (150 x 125 mm) with a perfectly even cut and **without tearing or flattening** the bread.

The bread slicer is built entirely from **stainless steel** to ensure **easy aftercare** by its user.

It has a comprehensive safety system with an **infrared barrier**, a lid-locking system and a no-volt control device. An automatic stopping device is triggered if the appliance has been left running without any bread for more than one minute.













YOU REQUIRE A FOOD PROCESSOR



How many covers
do you serve per day ?



 $\frac{10}{20}$ 	 $\frac{10}{70}$ 	 $\frac{20}{100}$ 	 $\frac{30}{300+}$ 	 $\frac{30}{400+}$ 
---	---	--	---	---



Do you require dicing
or French fries ?



No	No	No	No	Yes	Yes	Yes
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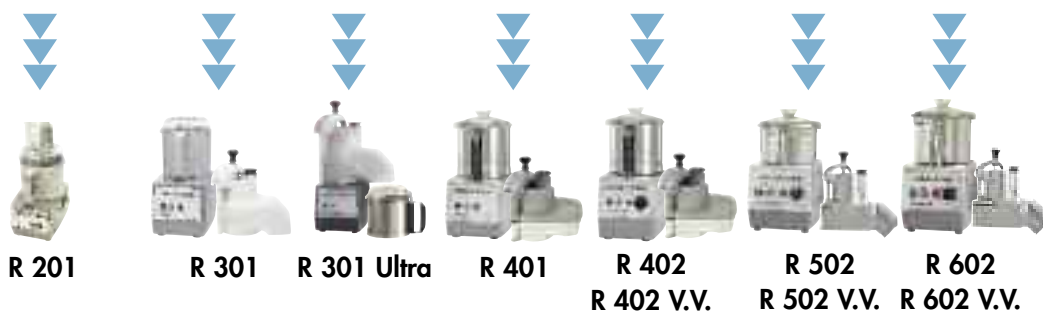


Do you require stain-
less steel bowl ?



No	No	Yes	Yes	Yes	Yes	Yes
----	----	-----	-----	-----	-----	-----

HERE IS YOUR
FOOD PROCESSOR



YOU REQUIRE A VEG'PREP ONLY,
SEE PAGE 68
YOU REQUIRE A CUTTER MIXER ONLY,
SEE PAGE 69
YOU REQUIRE A BLIXER ONLY,
SEE PAGE 70



YOU REQUIRE A VEG'PREP ONLY

How many covers
do you serve per day ?

20
60

20
80

20
300+

50
400+

100
1000+

300
1000+

What output do you
require (Operating
time kg/h) ?

Processing time (kg/h)



up to 40

up to 40

up to 250

up to
300up to
700up to
900

up to 120

up to 180

up to 300

up to
420up to
900up to
1800Do you require dicing
or French fries ?

No

No

Yes

Yes

Yes

Yes

Yes

Do you require
Brunoise or waffles ?

No

No

No

No

No

No

No

HERE IS YOUR
VEG'PREP
MACHINE

CL 20



CL 25



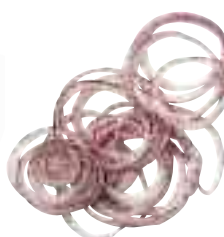
CL 30

CL 50
CL 50 Ultra

CL 52



CL 55

CL 60
CL 60 V.V.



YOU REQUIRE A CUTTER MIXER ONLY



How many covers
do you serve per day ?



 $\frac{10}{20}$ 	 $\frac{10}{30}$ 	 $\frac{10}{40}$ 	 $\frac{20}{80}$ 	 $\frac{20}{100}$ 	 $\frac{20}{150}$ 	 $\frac{50}{200}$ 
---	---	---	---	--	--	--



What maximum bowl
load per batch do you
require ?



1 kg

1.5 kg

2 kg

3 kg

3.5 kg

4 kg

5.5 kg



R 2



R 3

R 4
R 4 V.V.R 5 Plus
R 5 V.V.

R 6 V.V.



R 8

R 10
R 10 V.V.

HERE IS YOUR CUTTER
MIXER



How many covers
do you serve per day ?



 $\frac{50}{300}$ 	 $\frac{100}{400}$ 	 $\frac{100}{500}$ 	 $\frac{200}{1000}$ 	 $\frac{300}{3000}$ 
--	---	---	--	--



What maximum bowl
load per batch do you
require ?



8 kg

10 kg

12 kg

18 kg

25 kg

R 20
R 20 V.V.

R 23



R 30



R 45



R 60

HERE IS YOUR VERTICAL
CUTTER MIXER





CALCULATE THE TOTAL WEIGHT OF PUREED PREPARATIONS PER MEAL

	Portion weight		Number of blended meals	
Starter or dessert	<input type="text"/> gr	X	<input type="text"/> Meal	= <input type="text"/> gr

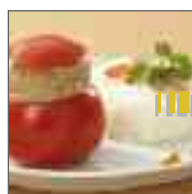
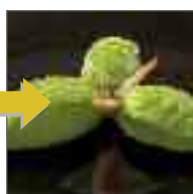
Example : 80 gr X 10 Meals = 800 gr

	Portion weight		Number of blended meals	
Main course	<input type="text"/> gr	X	<input type="text"/> Meal	= <input type="text"/> gr

Example 300 gr X 10 Meals = 3 000 gr



YOU NEED A BLIXER!



What amounts do you need to process?



0.2 gr
to
1.5 kg

0.3 gr
to
2 kg

0.4 gr
to
3 kg

0.5 gr
to
3.5 kg

0.6 gr
to
4.5 kg



Do you have a 3-phase power supply?



No

No

Yes

No

No

Yes

No

Yes

No

THIS IS THE BLIXER FOR YOU!"



Blixer 2



Blixer 3



Blixer 4



Blixer 4-3000



Blixer 4 V.V.



Blixer 5 Plus



Blixer 5 V.V.



Blixer 6



Blixer 6 V.V.



At your service

Disc selection guide



First side

CD-ROM



Reverse side

Recipe books



CD ROM N°160
- For Architects and consultants
- For Distributors



CD ROM N°161
SAV



Ref. : 430 415



Ref. : 430 354



Ref. : 430 183

www.robot-coupe.fr **NEW WEB SITE**

To access to the after sales service on the web, ask now your access code and password to our sales department.

For your showrooms and stores

Plastic whisk support
Ref. : 430 437



Mini MP Display
New presentation
Ref. : 407 881



R301 discs display
Ref. : 450 367



CL 50 discs display
Ref. : 450 366



3 Machines Display
Ref. : 407 818



Mixed display stand
Ref. : 450 421



Power Mixers
Display
Ref. : 407 435



R 301 Display
Ref. : 430 393



CL 50 Display
Ref. : 430 416



ENERGY CONSERVATION, ENVIRONMENTAL PERFORMANCE & 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 ROHS 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.

Transportation

All our products are manufactured in Europe, close to our main markets. By limiting the number of miles our products have to travel, we also limit their carbon footprint.



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 and our company actively participates in the collection and recycling schemes operated in different countries.



ROBOT-COUPÉ, 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 Labour Organization's standards and helping our subcontractors to do likewise.

GENERAL CONDITIONS OF SALE

PREAMBLE

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

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

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

GENERAL POINTS

Article 1 :

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

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

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

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

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list drawn up each year on January 1st and valid for one year.

Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS

Article 3 :

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

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages.

It shall not justify the customer's refusal of a delivery.

Article 4 :

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

SHIPMENT – DELIVERY

Article 5 :

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

CLAIMS – RETURNS

Article 6 :

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

Article 7 :

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

Article 8 :

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

PAYMENTS

Article 9 :

All invoices for an amount below €153 before tax shall be paid cash and all invoices for an amount equal to or above €153 before tax shall be paid within 30 days of the date of the invoice.

Should an invoice be paid within 20 days, the purchaser may apply a discount to his/her payment equivalent to the legal rate. In which case only VAT corresponding to the price that is actually paid can be deducted.

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

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

- in the immediate payability of all sums due, whatever their intended mode of payment.
- the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.

Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUPÉ has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material. This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

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

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

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds. The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

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

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

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

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

RESERVATION OF TITLE

Article 12 :

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

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

Transfer of risk :

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

Resale :

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

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

Shipment or warehousing :

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

Seizure or requisition :

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

Receivership or liquidation :

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

USE OF THE ROBOT-COUPÉ TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

Article 13 :

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

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

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

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

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

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

CLAIMS

Article 15 :

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

FORCE MAJEURE

Article 16 :

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

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

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

Article 17 :

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

DISPUTES

Article 18 :

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

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



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Made in France by ROBOT-COUPÉ s.n.c.

Head Office, French, Export and Marketing Department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26

48, rue des Vignerons - 94305 Vincennes Cedex - France

<http://www.robot-coupe.com> - email : international@robot-coupe.com