

robot coupe®



NEW

**Put time
on your
side**



Combination Processors Bowl Cutter and Vegetable Prep



R 502
R 502 V.V.

OPTIONAL
+ 50
DISCS
OPTIONAL
3
BLADES

5.9 L



R 702,
R 702 V.V.

OPTIONAL
+ 50
DISCS
OPTIONAL
3
BLADES

7.5 L



R 752 V.V.

OPTIONAL
+ 50
DISCS
OPTIONAL
3
BLADES

7.5 L

Table Top Cutter Mixers



R 5 V.V.

OPTIONAL
3
BLADES

5.9 L



R 7 V.V.

OPTIONAL
3
BLADES

7.5 L

Blixer®



Blixer 5,
Blixer 5 V.V.

OPTIONAL
2
BLADES

5.9 L



Blixer 7,
Blixer 7 V.V.

OPTIONAL
2
BLADES

7.5 L

NEW PRODUCTS & FEATURES



Stainless steel bowl

- Large capacity 5.9 L or 7.5 L
- Ergonomic Soft Touch handle



Timer

countdown and stopwatch.
Essential for standardising your recipes
with maximum precision.

AN OFFERING TO SUIT EVERY CHEF AND WIN OVER THE KITCHEN STAFF

	Combination Processors	Cutters	Blixer®
COMMERCIAL FOODSERVICE 	✓	✓	
CONTRACT CATERING 		✓	
CATERING IN THE HEALTHCARE SECTOR 			✓
ARTISANS 	✓	✓	

1 ✓ Reduce the labor



2 ⌚ Save time and money



HOUSE-MADE CHIPS
40 lbs = 4 min

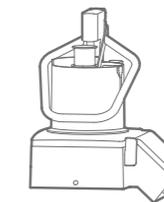


MAYONNAISE
3L = 1min



TEXTURE-MODIFIED
CARROTS
4.5 lbs = 1min

3 📈 Increase efficiency



Up to:
550 lbs/h
400 covers



Up to:
8.3 lbs
100 covers



Up to:
5.3L
25 portions

4 💡 Boost creativity



Cutter applications



Emulsions



Chopping



Grinding



Chopping



Kneading



Fine chopping

Vegetable preparation applications



Slicers



Julienne



Ripple cuts



Diced Vegetables



Graters



French Fries

Blixer® applications



Turn raw products into texture-modified foods



Duo of raw red cabbage and celeriac



Salmon steak and cabbage



Raw granny smith apple compote

2 machines in 1!



Combination Processors Bowl Cutter and Vegetable Prep

R 502 - R 502 V.V. - R 702 - R 702 V.V. - R 752 V.V.

R 502 - R 502 V.V. - R 702 - R 702 V.V. Feed heads for fruit and vegetables of every shape and size.



Exactitube pusher
Ø 1 17/32"



Cylindrical hopper
Ø 2 1/4"



Large feed head
Large vegetables



Extra large hopper
Large vegetables



Cylindrical hopper
Ø 2 1/4"



Exactitube pusher
Ø 1 17/32"

R 752 V.V. Feed heads for fruit and vegetables of every shape and size.

R 752 V.V.
Lever with assisted movement:



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

Timer: countdown and stopwatch. For precise working.



Industrial induction motor: Intensive use.



R 702 - R 702 V.V. - R 752 V.V. Stainless steel blade: Detachable, adjustable blades.



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

Stainless steel bowl: Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed.

Ergonomic Soft Touch handle: Greater convenience.

*Musculoskeletal disorders

A must-have in the kitchen



Table Top Cutter Mixers

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

Bowl-base twin-blade assembly:
even consistency for both small
and large quantities.



Stainless steel blade:
Detachable, adjustable blades.



**Industrial induction
motor:**
Intensive use.

R-Mix function:
to mix without cutting.

The opening in the lid means
that ingredients can be added
easily during processing.

Stainless steel bowl:
Large capacity 7.5 L.
Save time by increasing the
quantities processed.

**Ergonomic Soft Touch
handle:**
Greater convenience.

Timer:
countdown and stopwatch.
For precise working.



The Solution for Texture Modified food



Blixer®

Blixer 5 - 5 V.V. - 7 - 7 V.V.



Fine serrated blade:
to turn all cooked and raw ingredients into texture-modified foods.

Blixer® arm:
for finer, more homogeneous results.



Bowl-base twin-blade assembly:
to work with small and large quantities for better menu management.



Stainless steel bowl:
Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed. The high bowl shaft is designed to produce liquid textures.

Removable attachments:
for easy cleaning of parts in contact with food.



Industrial induction motor:
Intensive use.

Ergonomic Soft Touch handle:
Greater convenience.

Timer:
countdown and stopwatch. For precise work.





Combination Processors Bowl Cutter and Vegetable Prep



Features

Model	Bowl capacity	Maximum quantity for cutter function	Throughput* for vegetable preparation function	Number of covers per service	Speeds	Single phase	Three phase
R 502	5.9 L	Up to 7 lbs	330 lbs	30 - 300	900 - 1800 rpm		●
R 502 V.V.	5.9 L	Up to 7 lbs	330 lbs	30 - 300	300 to 3500 rpm	●	
R 702	7.5 L	Up to 8.3 lbs	330 lbs	50 - 400	900 & 1 800 rpm		●
R 702 V.V.	7.5 L	Up to 8.3 lbs	550 lbs	50 - 400	300 to 3500 rpm	●	
R 752 V.V.	7.5 L	Up to 8.3 lbs	550 lbs	50 - 400	300 to 3500 rpm	●	



Table Top Cutter Mixers



Model	Bowl capacity	Maximum quantity per operation	Number of covers per service	Speeds	Single phase	Three phase
R 7 V.V.	7.5 L	Up to 7 lbs	20 - 80	300 to 3500 rpm	●	
R 7 V.V.	7.5 L	Up to 8.3 lbs	20 - 100	300 to 3500 rpm	●	

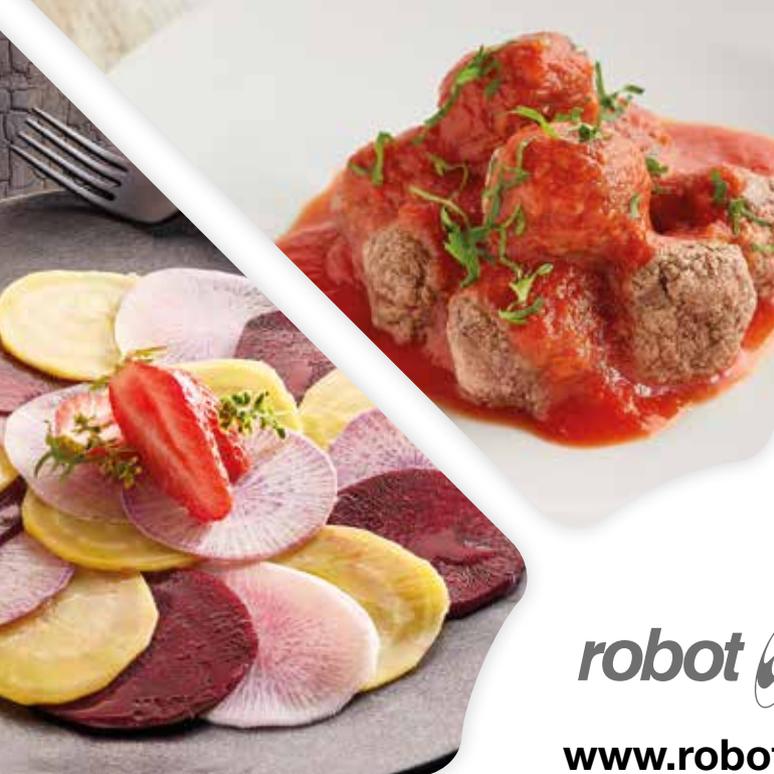


Blixer®



Model	Bowl capacity	Maximum quantity per operation	Number of 200 g portions	Speeds	Single phase	Three phase
Blixer 5	5.9 L	0.75 to 7 lbs	3 - 20	1800 and 3600 rpm		●
Blixer 5 V.V.	5.9 L	0.75 to 7 lbs	3 - 20	300 to 3500 rpm	●	
Blixer 7	7.5 L	1 to 8 lbs	3 - 25	1800 and 3600 rpm		●
Blixer 7 V.V.	7.5 L	1 to 8 lbs	3 - 25	300 to 3500 rpm	●	

* including loading operations



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www.robot-coupe.com

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Ref.: 451 851 - 10/2021 - USA