







## Put time on your side







## **ROBOT-COUPE LAUNCHES** 10 NEW MODELS

More than ever, Robot-Coupe is the Chef's key ally to save the kitchen staff valuable time and effort with new developments in its Food **Processor, Table-Top Cutter Mixer** and **Blixer**<sup>®</sup> product ranges. All are now equipped with a larger bowl, a timer and the more ergonomic Soft Touch handle.



### Food Processors Cutters & Vegetable Slicers

### **Produce in-house dishes - a guarantee of quality!**

Both compact and multi-functional, Robot-Coupe Processors, Cutter Mixers and Vegetable Preparation Machines adapt to every kitchen, even the smallest, for a wide range of preparations including chopping, grinding, kneading, making sauces and cutting fruit and vegetables in a large variety of ways.

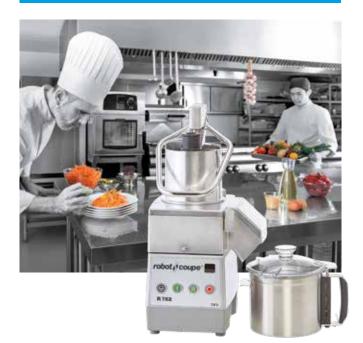


2 minutes are all you need to make up to 4 L of mayonnaise!

4 minutes are all you need to turn 20 kg of potatoes into French fries!



### 2 machines in 1



#### 4 new models

- The **R 502** with a 5.9 L bowl available in two versions: 2 speeds (2V) and variable speed (V.V.).
- The **R 752** with a 7.5 L bowl available in two versions: 2 speeds (2V) and variable speed (V.V.).

These models all have:

- A scraper arm: for easy scraping of the lid and the sides of the bowl (Cutter Mixer).
  - The new Exactitube pusher designed to cut small ingredients into regular slices (Vegetable Preparation Machine).

### **Table Top Cutter Mixers**

## Working with raw ingredients = more than 40% savings!

The Cutter Mixer, the chef's ideal assistant, grinds, kneads, emulsifies and chops to prepare healthy, delicious, house-made mains and desserts.



Less than **2 minutes** to grind **2.5 kg** of meat!

Less than **3 minutes** to knead **2 kg** of dough!



## The must for pastry and kitchen chefs!



### 3 new models

- The **R 5** with a 5.9 L bowl available in variable speed (V.V.).
- The **R 7** with a 7.5 L bowl available in variable speed (V.V.).

These models all have:

- Bowl-base twin-blade assembly to process both large and small quantities.
- The opening in the lid means that ingredients can be added easily during processing.

## Blixer®

# Cultivate the pleasure of eating in health-care establishments: a significant issue!

The Blixer<sup>®</sup>, especially dedicated to cooking in the healthcare sector, turns raw materials - cooked or raw, hard, liquid, semi-liquid or thick - into texture-modified foods (rough chopped, fine-chopped, mixed) while preserving their vitamins, nutritional properties and, most of all, taste!



**1 minute** is all you need to obtain **up to 4.8 kg** of texture-modified carrots. **1.5 minutes** are all you need to turn a dish of veal blanquette stew into a texture-modified dish!



### Achieving today's balanced diet



### 3 new models

- The **Blixer® 5** with a 5.9 L bowl available in variable speed (V.V.).
- The **Blixer® 7** with a 7.5 L bowl available in variable speed (V.V.).

These models all have:

- Blixer<sup>®</sup> arm to optimise turbulence in the bowl for more homogeneous results.
- Serrated blade to produce the finest possible texture.



ROBOT COUPE AUSTRALIA PTY LTD: Unit 3/43 Herbert St Artarmon NSW 2064 Australia T (02) 9478 0300 Email: info@robotcoupe.com.au

www.robotcoupe.com.au