







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**[®] 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.

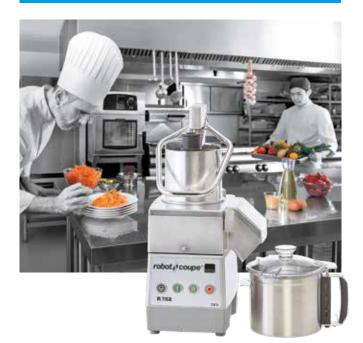


2 minutes are all you need to make up to 4 L of mayonnaise!

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[®], 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[®] arm to optimise turbulence in the bowl for more homogeneous results.
- Serrated blade to produce the finest possible texture.



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