

robot coupe®



**Put time
on your
side**



ROBOT-COUCPE LAUNCHES 13 NEW MODELS

In 2020, 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.

NEW



Work with larger quantities

With 5.9 to 7.5 litre bowls.

Work more comfortably

Thanks to the Soft Touch ergonomic handle.

Work with greater precision

Using the timer.

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 702 & R 702 V.V** with a **7.5 L bowl** available in two versions: 2 speeds (2V) and variable speed (V.V.).
- The **R 752 V.V** with a **7.5 L bowl** available in 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!



2 new models

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

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



4 new models

- The **Blixer® 5** & **Blixer® 5 V.V.** with a 5.9 L bowl available in two versions: 2 speeds (2V) and variable speed (V.V.).
- The **Blixer® 7** & **Blixer® 7 V.V.** with a 7.5 L bowl available in two versions: 2 speeds (2V) and 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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