

robot *coupe*®

Dedicated solutions

for all food preparation needs in

supermarkets



ROBOT-COUPPE IS #THESOLUTION



- ① Fresh Fruit and Vegetables



- ② Fresh Juice



- ③ Ready-made meals



FOR FRESH PRODUCE OFFERED IN SUPERMARKETS.



④ Bakery
pastry

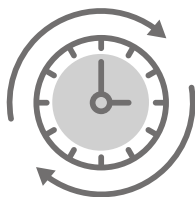


⑤ Soups



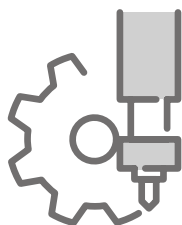
⑥ Pizza

THE ADVANTAGES OF ROBOT-COUPÉ SOLUTIONS



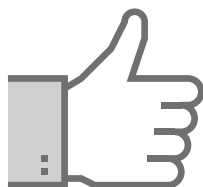
SAVE TIME

Reduce manual tasks
and increase productivity.



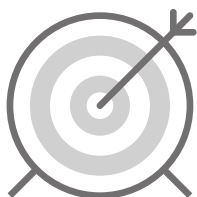
RELIABLE AND DURABLE

Heavy-duty motors
designed for intensive use.



EASY TO USE

Simple and user-friendly.



PRECISION

Consistent results =
controlled food costs.



HOME MADE

Easily create
and offer homemade dishes
to your customers.



EASY CLEANING

All elements in contact
with food are easily removable
and cleanable. HACCP compatible.

Fresh Vegetables



robot coupe®

THE WIDEST RANGE OF CUTS

VEGETABLE PREPARATION MACHINE



CL50 Ultra



CL52

OPTIONAL
+
50
DISCS

High output... slice, grate, dice, French fry and julienne :

- 10 kg of dicing or brunoise in 2 minutes
- 50 kg of sliced vegetables in less than 10 minutes
- 15 kg of julienne vegetables in 3 minutes

For more information on products, please use QR code.

Fresh Juice



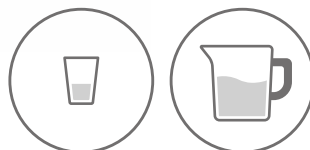
robot coupe

NUTRITIOUS FRESH JUICE IN SECONDS !

JUICE EXTRACTOR J100



J100



Ultra fresh juice on demand or pre-bottled :

- 250 ml in a glass in 6 seconds
- 2 L in a jug in 1 minute

For more information on products, please use QR code.

Ready-made meals



robot coupe

A COMPACT AND VERSATILE SOLUTION

FOOD PROCESSORS



R502
5.9L

Produced in a matter of minutes :

- 5 liters of mayonnaise in 1 minute 30
- 4 kg of fish tartare in 1 minute
- 15 kg of julienne vegetables in 3 minutes
- 10 kg of mashed potatoes in 2 minutes

For more information on products, please use QR code.



R752 V.V.
7.5L

Bakery-Pastry



CUTTER : THE MUST HAVE FOR ALL YOUR PASTRY PREPARATIONS !

CUTTERS R5 V.V. & R7 V.V.



R5 V.V.
5.9L



R7 V.V.
7.5L

Example of preparations :

Praline, macaron, ganache, marzipan, almond flour...

- 3 kg of marzipan ready in 3 minutes
- 4 kg of hazelnut powder in less than 2 minutes

For more information on products, please use QR code.

Soups



robot coupe

FRESH & FULL OF VITAMINS

IMMERSION BLENDER MP 450 Combi



**Make fresh soups and sauces
in minimum time !**

- 50 liters of hot or cold soup in 5 minutes
- 3 liters of dressing in 1 minute 30



**MP 450
combi**

For more information on products, please use QR code.

Pizza



A COMPREHENSIVE SOLUTION FOR YOUR PIZZA PREP

VEGETABLE PREPARATION MACHINE

- 50 kg of sliced vegetable, sausages or grating cheese in less than 10 minutes



2-mm slicing disc
for zucchini,
mushrooms,
onions & salami



4-mm slicing disc
for tomatoes,
egg plant, chicken,
peppers



7-mm grating disc
for mozzarella or pizza
cheese blend

OPTIONAL
+
50
DISCS



IMMERSION BLENDER MP450

- 50 liters of tomato
sauce in 3 minutes



MP450



CL50 Ultra



CL52



CUTTER R5 V.V.

- 2.5 kg of dough
in 2 minutes



R5 V.V.

Production Kitchen



LARGE QUANTITIES IN RECORD TIME !

VEGETABLE PREPARATION MACHINE CL60 WORKSTATION

- Up to 1,800 kg of sliced vegetables in 1 hour
- Large amount of fresh mashed potatoes in minimum time



CL60

VERTICAL CUTTER MIXERS R30

- 12 kg of dips (hummus, pesto, etc...) in 4 minutes
- 17 kg of mayonnaise in 2 minutes 30



R30



Ask for a demonstration
on our website :

robot-coupe.com

Dealer STAMP

Discover our product range.



robot  coupe®

Robot Coupe U.S.A.:

Tel.: 1-800-824-1646 - email: info@robotcoupeusa.com
www.robot-coupe.com