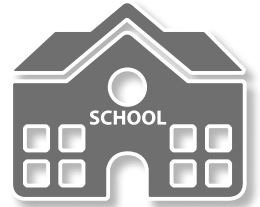
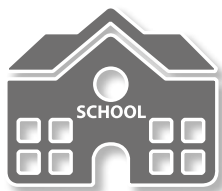


robot coupe®

STUDENT FOODSERVICE SOLUTIONS



Select your Robot Coupe package



How to choose your package ?

1. Type of preparation
2. Number of meals

Number of meals	50 - 300	300 - 600	600 - 1000	1000 - 3000
Preparation type				
Fruits & Vegetables Processing	CL 50 Ultra	CL 52 Ultra	CL 55 Workstation	CL 60 Workstation
Mincing, grinding, mixing, kneading	R 15	R 30	R 45	R 60
Soups, sauces and dressings	CMP 400 V.V	MP 450 Combi	MP 600 Ultra + MP 450 XL FW	MP 800 Turbo + MP 450 XL FW
Fresh Fruits & Vegetables Juices	J 80 Buffet	J 100	J 100	-
Special need diets	Blixer 3	Blixer 5 - 2V*	Blixer 8	Blixer 15

*2V - 2 speed



Vegetable Preparation Machines

Process large volumes of fruits & vegetables in no time !

- Serve fresh nutritious meals to students by offering vegetables and fruits in various shapes and sizes
- Slicing, ripple cutting, grating, julienne, dicing and French fry: The high precision-sharpened disc blades guarantee a flawless result every time
- Perfect solution to reduce labour costs and improve productivity

Select your model :



Bowl Cutters

Mix, grind, chop and knead quickly and efficiently with consistent and high-quality results

- In many kitchens, it is necessary to perform bowl processing - mix, chop, blend and knead dough. With the bowl cutter, you can make all these preparations in no time.
- Save time in your daily preparation of meat processing, herbs and spices grinding and sauces, batters mixing.
- Achieve a precise and consistent output in no time !

Select your model :



50
300

15 L



R 15 - 400V/50/3

Includes :

- 3 adjustable stainless steel smooth blades

Coarse and fine serrated blades available as option

300
600

30 L



R 30 - 400V/50/3

Includes :

- 3 adjustable stainless steel smooth blades

Coarse and fine serrated blades available as option

600
1000

45 L



R 45 - 400V/50/3

Includes :

- 3 adjustable stainless steel smooth blades

Coarse and fine serrated blades available as option

1000
3000

60 L



R 60 - 400V/50/3

Includes :

- 3 adjustable stainless steel smooth blades

Coarse and fine serrated blades available as option

Power Mixers

Mix soups, sauces and much more

- Mix your soups in seconds with a reliable piece of equipment
- Create smooth dressings and sauces and make your own tomato sauce using fresh ingredients
- Easily mix egg whites for meringue and perfect for whipped creams
- Mix dehydrated bases and potatoes flakes in seconds

Select your model :



CMP 400 V.V. - 230V/50/1

50
-
300



MP 450 Ultra Combi - 230V/50/1

300
-
600



MP 600 Ultra - 230V/50/1
+ **MP 450 XL FW - 230V/50/1**

600
-
1000



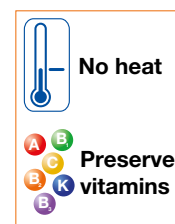
MP 800 Turbo - 230V/50/1
+ **MP 450 XL FW - 230V/50/1**

1000
-
3000

Juice extractors

Ultra-Fresh flavourful juices in seconds !

- Ultra fresh juices make delicious drinks : Naturally sweet, bursting with flavour. Drink straight from the glass or through a straw, they are popular with young people
- Dare to mix ! A great way of getting children to consume vegetables as well as fruit without them noticing.
- Treat children to a wide range of flavours in a rainbow of colour that look as good as they taste.



Select your model :



J 80 Buffet - 230V/50/1



J 100 - 230V/50/1

Blixer®

The best solution for your pureed food and texture modified meals

- The only machine capable of processing both cooked and raw ingredients without having to add liquid, which dilutes their nutritional value.
- Save time : Mix raw vegetables, cooked vegetables, meats and desserts in seconds !
- Save vitamins : Each child's daily nutritional needs can easily be met : Calories, proteins, calcium ...

Select your model :

50
300



3.7 L

Blixer 3 - 230V/50/1
+ additional bowl assembly

=

Diagram showing the Blixer 3 machine and its accessories, including a bowl and a blade. The machine is labeled "robot coupe Blixer 3".

300
600

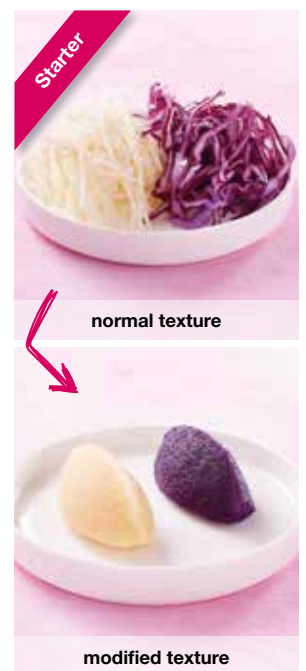


5.9 L

Blixer 5-2V - 400V/50/3
+ additional bowl assembly

=

Diagram showing the Blixer 5 machine and its accessories, including a bowl and a blade. The machine is labeled "robot coupe Blixer 5".



600
1000



8 L

BLIXER 8 - 400V/50/3

Diagram showing the BLIXER 8 machine and its accessories, including a bowl and a blade. The machine is labeled "robot coupe Blixer 8".

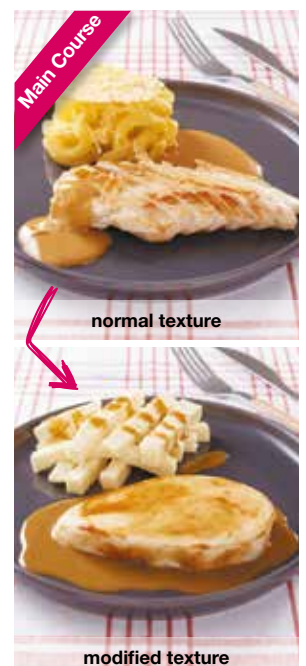
1000
3000



15 L

BLIXER 15 - 400V/50/3

Diagram showing the BLIXER 15 machine and its accessories, including a bowl and a blade. The machine is labeled "robot coupe Blixer 15".



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