

robot coupe®



USA Catalogue

January 2, 2014

“The inventor & world leader in food processors.”

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PRICES SUBJECT to change without notice.



robot  coupe®



COMBINATION MODELS



DISCS COLLECTION



VEGETABLE PREPARATION MACHINES



BOWL CUTTER MIXERS



VERTICAL CUTTER MIXERS



BLIXER® : BLENDER-MIXERS



POWER MIXERS



AUTOMATIC CENTRIFUGAL JUICERS



AUTOMATIC SIEVES-JUICERS

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CL 51 Page 32

- Metal motor block.
- All metal vegetable prep attachment with a half moon hopper (L x W — 1/4" x 3 9/16") and a cylindrical hopper (diameter 2 1/4")
- Detachable bowl and lid for easy cleaning.
- Complete selection of 52 discs for slicing, ripplecutting, grating and cutting into sticks, French fries, strips or dice with optimum quality and precision every time.



CL 52 Page 33

Designed to process large amounts of vegetables in no time at all

- Power lever to decrease strain and increase throughput
- The extra large hopper can accommodate up to 15 tomatoes at a time
- Ultra-powerful, ultra-quiet, commercial motor
- Complete selection of 52 discs for slicing, ripplecutting, grating and cutting into sticks, French fries, strips or dice with optimum quality and precision every time.

CL 55 Page 35

- New ergonomic lever-fitted feed-head is designed with an articulated arm support allowing for ease of operation and minimum effort on the part of the operator, and increases output
- The XL volume of the lever-fitted feed-head can process up to 15 tomatoes or 1 whole cabbage at a time
- The machine can adapt to the height of the operator for ease of operation and minimum effort.
- The CL 55 model can be fitted with an automatic feed-head for volume processing and continuous feeding.
- Complete selection of 52 discs for slicing, ripplecutting, grating and cutting into sticks, French fries, strips or dice with optimum quality and precision every time.



R 401 / R 402 Page 14

- Better quality of cut for fragile food products
- Even easier to clean
- Detachable, dishwasher-safe lid and bowl
- Complete selection of 23 to 28 discs depending on the model
- 4.5 Qt. stainless steel cutter bowl with smooth blade



CL 40 Page 28

- Better quality of cut for fragile food products
- Even easier to clean
- Detachable, dishwasher-safe lid and bowl
- Complete selection of 28 discs to choose from

R 2 N Ultra



Introduction port: Allows ingredients to be added while processing



Ergonomic handle gives the bowl a more comfortable grip.



Pulse switch for absolute cutting precision.



Supplied with a 2-disc set. Complete selection range of 23 discs available.



Detachable smooth "S" blade. Coarse and fine serrated "S" blade available as optional accessory.



Two feed hoppers:

- One large hopper for large products such as cabbage, potatoes etc...
- One round feed hopper designed for long and fragile vegetables for perfect slicing of cucumbers, carrots, celery etc...



CUTTER-MIXER FUNCTION



Smooth



COARSE MINCING



FINE MINCING



SAUCES, EMULSIONS



Coarse serrated



KNEADING



GRINDING



Fine serrated



HERBS



SPICES

VEGETABLE PREPARATION FUNCTION

SLICING



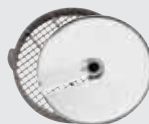
JULIENNE



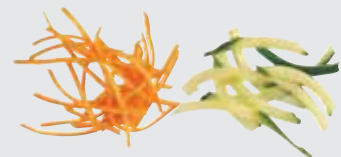
RIPPLE CUT



DICING*



GRATING

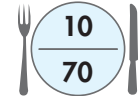
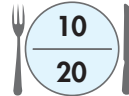
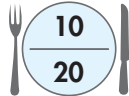
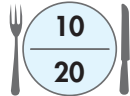


FRENCH FRIES*



*For R 301 Ultra Dice - R 402 - CL 40A - R 502 - R 602

Models	Quantities processed in Cutter Mixer function	Output per hour in vegetable preparation function	Number of meals per service
R 2 N / R 2 N Ultra	1 to 3 lbs.	10 to 25 lbs.	10 to 20
R 2 Dice			
R 301 / R 301 Ultra	1 to 5 lbs.	40 to 100 lbs.	10 to 70
R 401 / R 402			
R 502	1 to 8 lbs.	250 to 500 lbs.	30 to 300
R 602 / R 602V			



SLICING, RIPPLE CUT, GRATING AND JULIENNE



23 DISCS
3 BLADES
2.5 Qt.

R 101 Plus
Single phase
1 speed



23 DISCS
3 BLADES
2.5 Qt.

R 101
Single phase
1 speed



23 DISCS
3 BLADES
3 Qt.

R 2 N CLR
Single phase
1 speed
Cuisine kit



23 DISCS
3 BLADES
3 Qt.

R 2 N
Single phase
1 speed
Cuisine kit



26 DISCS
3 BLADES
3 Qt.

R 2 Dice CLR
Single phase
1 speed



26 DISCS
3 BLADES
3 Qt.

R 2 Dice
Single phase
1 speed



26 DISCS
3 BLADES
3 Qt.

R 2 Dice Ultra
Single phase
1 speed



28 DISCS
3 BLADES
3.5 Qt.

R 301 Ultra Dice
Single phase
1 speed
Cuisine kit



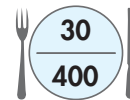
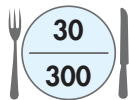
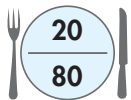
23 DISCS
3 BLADES
3.5 Qt.

R 301 Ultra
Single phase
1 speed
Cuisine kit



23 DISCS
3 BLADES
3.5 Qt.

R 301
Single phase
1 speed
Cuisine kit



SLICING, RIPPLE CUT, GRATING AND JULIENNE

+ DICING AND FRENCH FRIES



New

28
DISCS
3
BLADES
4.5 Qt.

R 402

Single phase

2 speeds

Cuisine kit



52
DISCS
3
BLADES
5.5 Qt.

R 502

Three phase

2 speeds



52
DISCS
3
BLADES
7 Qt.

R 602 V

Single phase

Variable speed



52
DISCS
3
BLADES
7 Qt.

R 602

Three phase

2 speeds



New

23
DISCS
3
BLADES
4.5 Qt.

R 401

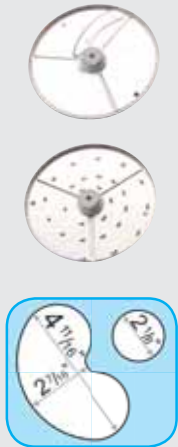
Single phase

1 speed

Cuisine kit



R 101



R 101 - R 101 Plus



MOTOR BASE
Induction motor



CUTTER FUNCTION
2.5 qt. bowl
Stainless steel smooth "S" blade



VEGETABLE PREPARATION FUNCTION
Internal ejection
ETL electrical and sanitation Listed/cETL (Canada)
1 year parts and labor warranty
Nema # : 5-15P



R 101

Power 3/4 HP
Voltage Single phase
Speed 1725 rpm
Cutter bowl Gray polycarbonate
2 stainless steel discs included 27577 (2 mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc
Dimensions (HxLxW) 19" x 8 11/16" x 11"
Approx. carton size 9" x 14" x 26" - Cube: 1.9
Approx. shipping weight 24 lbs.

Ref. R 101 120V/60/1

R 101 Plus



R 101 Plus

Power 3/4 HP
Voltage Single phase.
Speed 1725 rpm - pulse switch
Cutter bowl Clear polycarbonate
3 stainless steel discs included 27577 (2 mm) 5/64" grating disc 27566 (4 mm) 5/32" slicing disc and 27610 (6 mm) 1/4" julienne disc
Dimensions (HxLxW) 19" x 8 11/16" x 11"
Approx. carton size 9" x 14" x 26" - Cube: 1.9
Approx. shipping weight 25 lbs.

Ref. R 101 120V/60/1



OPTIONS

OPTIONS	Ref.
Serrated "S" blade	27062
Additional straight blade	27054
Honing stone	502579
Free standing disc rack (holds 8 discs)	R255



R 2 N - R 2 N CLR - R 2 N Ultra



MOTOR BASE

Induction motor.

23 DISCS 3 BLADES 3 Qt.



CUTTER FUNCTION

3 qt. bowl with handle
Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

2 stainless steel discs included: 27577 (2 mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc

Complete selection of 23 stainless steel discs available

3 year motor warranty, 1 year parts and labor

ETL electrical and sanitation Listed/cETL (Canada)

Nema # : 5-15P

R 2 N

Power	1 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Cutter bowl	Gray polycarbonate
Dimensions (HxLxW)	19" x 8 11/16" x 11"
Approx. carton size	9" x 14" x 26" - Cube: 1.85
Approx. shipping weight	33 lbs.

Ref. R 2 N 120V/60/1

R 2 N CLR

Power	1 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Cutter bowl	clear polycarbonate
Dimensions (HxLxW)	19 1/4" x 15 3/4" x 8 3/4" Extended H 25 1/4"
Approx. carton size	20 1/4" x 15 3/4" x 10" - Cube: 1.85
Approx. shipping weight	33 lbs

Ref. R 2 N CLR 120V/60/1

R 2 N Ultra

Power	1 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Cutter bowl	Stainless steel
Dimensions (HxLxW)	19 1/4" x 15 3/4" x 8 3/4" Extended H 25 1/4"
Approx. carton size	20 1/4" x 15 3/4" x 10" - Cube: 1.85
Approx. shipping weight	34 lbs

Ref. R 2 N Ultra 120V/60/1

OPTIONS

	Ref.
Vegetable prep attachment	27242
Smooth "S" blade	27055
Fine serrated "S" blade	27061
Coarse serrated "S" blade	27138
Clear Cutter bowl Kit (one each: 112203, 27055, 106458S)	27240
Gray Cutter bowl Kit (one each: 112204, 27055, 106458S)	27239
Stainless steel bowl Kit (one each: 39795, 27055, 106458S)	27243
Honing stone	502579
Free standing disc rack (holds 8 discs)	R255
Discharge plate	103288

R 2 N



R 2 N CLR



R 2 N Ultra





R 2 Dice



R 2 CLR Dice



R 2 Dice Ultra



R 2 Dice - R 2 CLR Dice - R 2 Dice Ultra

MOTOR BASE

Induction motor.

CUTTER FUNCTION

3 qt. bowl with handle

Stainless steel smooth "S" blade included

VEGETABLE PREPARATION FUNCTION

2 discs and dicing Kit included: 27577 (2 mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc plus 27265 dicing Kit (10 mm) 3/8"

Complete selection of 26 stainless steel discs available including 3 dicing kits

ETL electrical and sanitation Listed/cETL (Canada)

3 year motor warranty, 1 year parts and labor

Nema # : 5-15P

26
DISCS

3
BLADES

3 Qt.

Dicing Capabilities

R 2 Dice

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Gray polycarbonate
Dimensions (HxLxW) Bowl Unit 16 9/16" x 11" x 8 11/16"
Vegetable prep attachment 20 3/4" x 17" x 9 1/8"
Approx. shipping weight 42 lbs.
Approx. carton size 19" x 25" x 16 1/2" - Cube 1.89

Ref. R 2 Dice 120V/60/1

R 2 CLR Dice

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Clear polycarbonate
Dimensions (HxLxW) Bowl Unit 16 9/16" x 11" x 8 11/16"
Vegetable prep attachment 20 3/4" x 17" x 9 1/8"
Approx. shipping weight 43 lbs.
Approx. carton size 19" x 25" x 16 1/2" - Cube 1.89

Ref. R 2 CLR Dice 120V/60/1

R 2 Dice Ultra

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Stainless steel
Dimensions (HxLxW) Bowl Unit 16 9/16" x 11" x 8 11/16"
Vegetable prep attachment 20 3/4" x 17" x 9 1/8"
Approx. shipping weight 44 lbs.
Approx. carton size 19" x 25" x 16 1/2" - Cube 1.89

Ref. R 2 Dice Ultra 120V/60/1

OPTIONS

OPTIONS	Ref.
8mm Dicing Kit	27264
10mm Dicing Kit	27265
12mm Dicing Kit	27290
Gray Cutter bowl Kit (one each: 112204, 106458S, 27263)	27260
Clear Cutter bowl Kit (one each: 112203, 106458S, 27263)	27271
Stainless steel bowl Kit (one each: 39795, 106458S, 27263)	27261
Smooth edge "S" blade	27263
Fine serrated edge "S" blade	27262
Veg prep attachment	27259
Honing stone	502579
Free standing disc rack (holds 8 discs)	R255
Discharge plate	101866



R 301 - R 301 Ultra - R 301 Ultra Dice



MOTOR BASE

Induction motor.



CUTTER FUNCTION

3.5 Qt. bowl with handle
Stainless steel smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large Kidney shaped hopper (12 square inches) and cylindrical hopper (2")

ETL electrical and sanitation Listed/cETL (Canada)

1 year parts and labor warranty

Nema # : 5-15P

3
BLADES

3.5 Qt.

R 301

23
DISCS

Power 1.5 HP
Voltage Single phase.
Speed 1725 rpm - pulse function
Cutter bowl Gray polycarbonate
2 discs included 27577 (2 mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc
Disc collection 23 stainless steel discs available
Dimensions (HxLxW) 21 1/2" x 11 15/16" x 13 1/16"
Approx. carton size 17" x 16" x 22" - Cube: 3.46
Approx. shipping weight 34 lbs.

Ref. R 301 120V/60/1

R 301 Ultra

23
DISCS

Power 1.5 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Stainless steel
2 discs included 27577 (2 mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc
Disc collection 23 stainless steel discs available
Dimensions (HxLxW) 21 1/2" x 11 15/16" x 13 1/16"
Approx. carton size 17" x 16" x 22" - Cube: 3.46
Approx. shipping weight 36 lbs.

Ref. R 301 120V/60/1

R 301 Ultra Dice

28
DISCS

Dicing and French Fries capability

Power 2 HP
Voltage Single phase
Speed 1725 rpm - pulse function
Cutter bowl Stainless steel
2 discs 27577 (2mm) 5/64" grating disc and 27566 (4mm) 5/32" slicing disc and 27114 (10mm)
1 dicing Kit included
Disc collection 28 stainless steel discs available
Dimensions (HxLxW) 21 1/2" x 11 15/16" x 13 1/16"
Approx. carton size 17" x 16" x 22" - Cube: 3.46
Approx. shipping weight 44 lbs

Ref. R 301 Ultra Dice 120V/60/1

OPTIONS

	Ref.
Additional straight edge stainless steel "S" blade	27286
Fine serrated edge "S" blade	27287
Coarse serrated edge "S" blade	27288
Cutter bowl Kit R 301	27272
Cutter bowl Kit (stainless steel bowl) R 301 Ultra	27281
Vegetable prep attachment	27301
Honing stone	502579
Free standing disc rack (holds 8 discs)	R255
Discharge plate	104921

R 301



R 301 Ultra



R 301 Ultra Dice





R 2 N Ultra : 4 PROCESSES IN 1!



Cutter function



Fruit sauce function
(as an accessory)



Motor Base



Citrus press function
(as an accessory)



Vegetable preparation function

NEW FUNCTION: 4 PROCESSES IN 1!



CUISINE KIT

With this new attachment you can prepare fruit sauces and citrus fruit juice to make amuse-bouche, in-a-glass preparations sauces, soups, sorbets, ice cream, smoothies, jam, fruit pastes, pastilles...

Fruit sauce function



Large capacity feed tube



Fruit sauce for ice cream topping



hot or cold soups



Strawberry fruit sauce for jams

Citrus press function



Lemon juice



Lemon pie



orange juice

Ref. **27393** Cuisine kit for R 2 N/R 2 Ultra/R 2 N Clear

Ref. **27396** Cuisine kit for R 301/R 301 Ultra/R 301 Ultra Dice/R 401/R 402



R 401



R 401 - R 402



MOTOR BASE

- Metal motor base
- Pulse switch
- Induction motor

3
BLADES

4.5 Qt.



CUTTER FUNCTION

- 4.5 Qt. stainless steel bowl with handle
- stainless steel smooth "S" blade



VEGETABLE PREPARATION FUNCTION

- Large kidney shaped hopper (area 6 1/16" x 2 9/16") and cylindrical hopper (2 7/16")
- 2 stainless steel discs included: 27577 (2mm) 5/64" grating disc and 27566 (4 mm) 5/32" slicing disc
- ETL electrical and sanitation Listed/cETL (Canada)**
- 1 year parts and labor warranty**
- Nema # : 5-15P**

R 401

23
DISCS

- Power 1.5 HP
- Voltage Single phase.
- Speed 1725 rpm
- Disc collection 23 stainless steel discs available
- Dimensions (HxLxW) bowl unit 17 1/2" x 12" x 9"
- Vegetable prep attachment 22 1/2" x 12" x 9"
- Approx. shipping weight 46 lbs.
- Approx. carton size 24" x 16 1/4" x 20 1/2" - Cube: 4.66

Ref. R 401 Series A 120V/60/1

R 402



R 402

28
DISCS

Dicing and French Fries capability

- Power 2 HP
- Voltage Single phase
- Speeds 600 and 1800 rpm
- Disc collection 28 stainless steel discs available including 3 dicing and 2 fry Kits
- Dimensions (HxLxW) bowl unit 17 1/2" x 12" x 9"
- Vegetable prep attachment 22 1/2" x 12" x 9"
- Approx. shipping weight 49 lbs.
- Approx. carton size 24" x 16 1/4" x 20 1/2" - Cube: 4.66

Ref. R 402 Series A 120V/60/1



OPTIONS	R 401 / R 402	
	Ref.	
Coarse serrated edge "S" blade	27346	
Fine serrated edge "S" blade	27345	
Additional smooth edge "S" blade	27344	
Cutter bowl Kit	27342	
Vegetable prep attachment	27400	
Free standing disc rack (holds 8 discs)	R255	
Honing stone	502579	
Discharge plate	102019	



R 502

Power 3 HP
 Voltage Three phase
 Speeds 850 and 1725 rpm
 Motor base Metal
 Motor Induction
 Cutter bowl 5.5 Qt. stainless steel bowl with handle and Stainless steel smooth edge "S" blade
 Large hopper Kidney shaped (L x W) 7 1/4" x 3 9/16"
 Cylindrical hopper (diameter) 2 1/4"
 2 discs included 28064 (3 mm) 1/8" slicing disc and 28058 (3 mm) 1/8" grating disc.
 Disc selection 52 discs available including 8 dicing and 3 fry kits
 Dimensions (HxLxW) 24 3/4" x 14 1/4" x 14 1/2"
 Approx. shipping weight 81 lbs
 Approx. carton size (HxLxW) 26.5" x 16" x 17" - Cube: 4.17
 ETL electrical and sanitation listed/cETL (Canada)
 1 year parts and labor warranty
 Nema # : L15-20P

52 DISCS 3 BLADES 5.5 Qt. Dicing and French Fries capability

Ref. R 502 208-240V/60/3

OPTIONS	Ref.
Coarse serrated edge stainless steel "S" blade	27121
Additional straight edge stainless steel "S" blade	27120
Stainless steel Cutter bowl Kit	27127
Vegetable preparation attachment	27340
Robo-cart	R199
Free standing disc rack (holds 8 discs)	R255
Wall mount stainless steel disc rack (holds 3 discs)	101230
Free standing disc rack (individual)	27258
Honing stone	502579
Discharge plate	102690



Complete selection of discs, refer page 18



R 602



R 602 - R 602 V



MOTOR BASE

Metal motor base
Induction motor

52
DISCS

3
BLADES

7 Qt.



CUTTER ATTACHMENT

7 Qt. stainless steel bowl with handle
stainless steel smooth "S" blade assembly.

Dicing and French Fries capability



VEGETABLE PREPARATION FUNCTION

Large kidney shaped hopper (L x W) 7 1/4" x 3 9/16" and cylindrical hopper (2 1/4")
2 stainless steel discs included: 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc
Complete selection of 52 discs available including 8 dicing and 3 fry kits

ETL electrical and sanitation Listed/cETL (Canada)

R 602

Power 3 HP
Voltage Three phase
Speeds 850 and 1725 rpm
Dimensions (HxLxW) 28 1/2" x 14 1/2" x 14 3/4"
Approx. shipping weight 80 lbs
Approx. carton size (HxLxW) 29 1/2" x 20 3/4" x 22 1/4" Cube: 3.53
NEMA # : L15 - 20P

Ref. R 602 208-240V/60/3

R 602 V



R 602 V

Power 3 HP
Voltage Single phase
Motor DC
Speeds 370 to 3450 rpm
Dimensions (HxLxW) 28 1/2" x 14 1/2" x 14 3/4"
Approx. shipping weight 99 lbs
Approx. carton size (HxLxW) 29 1/2" x 20 3/4" x 22 1/4" Cube: 3.53
NEMA #: 5 - 15P

Ref. R 602 V 120V/60/1

OPTIONS

	Ref.
Coarse serrated edge stainless steel "S" blade	27125
Additional straight edge stainless steel "S" blade	27124
Stainless steel Cutter bowl Kit	27128
Vegetable preparation attachment	27340
Robo-cart	R199
Free standing disc rack (holds 8 discs)	R255
Wall mount stainless steel disc rack (holds 3 discs)	101230
Free standing disc rack (individual)	27258
Honing stone	502579
Discharge plate	102690

Suggested pack of discs

SMALL PROCESSOR: R 101, R 101 Plus, R 2 N, R 2 N Ultra, R 2 Dice, R 301, R 301 Ultra, R 301 Ultra Dice, R 401, R 402.

3 DISC PACKAGE

Ref. **27046** - (6.5 mm). 1/4" Coarse grating disc, recommended for: Green and Purple Cabbage, Mozzarella and Jack Cheeses, Eggs, Chocolate, Potatoes, Nuts, Beets and Carrots.

Ref. **27610** - (6 mm). 1/4" x 1/4" julienne disc recommended for: Yellow Squash, Zucchini, Potato, Onion, Bell Pepper and Tomato.

Ref. **27051** - (1 mm). 1/32" slicing disc recommended for: Carrots, Potatoes, Radishes, Lettuce, Cucumbers, Mushrooms, Celery, Nuts and Zucchini.

5 DISC PACKAGE same as above with:

Ref. **27599** - (2 mm). 5/64" julienne disc recommended for: Carrots, Zucchini, Cabbage, Potatoes, Yellow Squash, Beets and Radishes.

Ref. **27786** - (6 mm). 1/4" slicing disc recommended for: Tomatoes, Zucchini, Potatoes, Yellow Squash, Lettuce and Cabbage.

Dice Cleaning Kit

Cleaning tool dicing grids

Ref. **39881**



Reversible grid holder

- One side for Smaller Dicing Unit's discs: R 2 Dice, R 301 Ultra Dice, R 402 and CL 40
- One side for Larger Dicing Unit's discs: R 502, R 602, CL 50, CL 50 Gourmet, R 602 X, CL 51, CL 52, CL 55 and CL 60



Dicing grid cleaning tool

(5 mm, 8 mm or 10 mm)



Scraper tool

LARGE PROCESSOR: CL 50, R 602 X, CL 51, CL 52, CL 55, CL 60, R 502, R 602.

3 DISC PACKAGE

Ref. **28065** - (5mm) - 3/16" Slicing Disc recommended for: Tomatoes, Onions, Bell Peppers, Lemons, Limes, Oranges, Melons, Lettuce, and Celery.

Ref. **28163** - (5mm) - 3/16" Medium Coarse Grating disc recommended for: Green and Purple Cabbage, Carrots, Nuts, Beets, Mozzarella and Jack Cheese, Eggs, Chocolate.

Ref. **28053** - (6mm) - 1/4" Julienne disc recommended for: Onions, Bell Peppers, Tomatoes and Celery, Carrots, Potatoes, Yellow Squash, and Zucchini.

5 DISC PACKAGE same as above with dicing kit (2 discs):

Ref. **28112** - (10mm) - 3/8" Slicing disc recommended for: Lettuce, Melon, Honey Dew, Egg Plant, Okra, Pineapple, Onion, Celery.

- (10mm x 10mm) - 3/8" x 3/8" dicing grid (Use in combination with 10mm - 3/8" Slicing disc). Recommended for : Celery, Potatoes, Zucchini, Yellow Squash, and Cabbage.









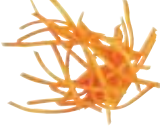
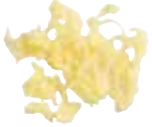



R 101/R 101 Plus/
R 2 N/R 2 N Ultra/
R 2 Dice/R 2 Dice
CLR/R 2 Dice Ultra
R 301/R 301 Ultra/
R 401



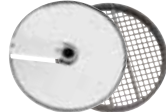



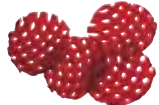
R 301 Ultra
Dice / R 402

CL 40

DISCS


R 502/
R 602/R 602 V.
CL 50/CL 50 Ultra/
CL 50 Gourmet/
R 602 X/ CL 51/
CL 52/CL 55/CL 60

SLICERS					
				0.6 mm	28166
				0.8 mm	28069
	27051		27051	1 mm (1/32")	28062
	27555		27555	2 mm (5/64")	28063
	27086		27086	3 mm (1/8")	28064
	27566		27566	4 mm (5/32")	28004
	27087		27087	5 mm (3/16")	28065
	27786		27786	6 mm (1/4")	28196
				8 mm (5/16")	28066
				10 mm (3/8")	28067
				14 mm (9/16")	28068
				20 mm (25/32")	28132
				25 mm (1")	28133
				cooked potatoes 4 mm (5/32")	27244
				cooked potatoes 6 mm (1/4")	27245
RIPPLE CUT SLICERS	27621		27621	2 mm (5/64")	27068
				3 mm (1/8")	27069
				5 mm (3/16")	27070
GRATERS	27588		27588	1.5 mm (1/16")	28056
	27577		27577	2 mm (5/64")	28057
	27511		27511	3 mm (1/8")	28058
				4 mm (5/32")	28136
				5 mm (3/16")	28163
	27046		27046	6 mm (1/4")	
				7 mm (9/32")	28164
	27632		27632	9 mm (11/32")	28165
	27191		27191	Röstis potatoes	27164
				Raw potatoes	27219
	27078		27078	Fine Pulping disc	28055
	27079		27079	Pulping disc	
	27764		27764	Hard Cheese grate	28061
	27130		27130	Horseradish	
JULIENNE				1x8 mm tagliatelle (1/32"x5/16")	28172
				1x26 onion/cabbage (1/32"x1 1/4")	28153
	27599		27599	2x2 mm (5/64" x 5/64")	28051
	27080		27080	2x4 mm (5/64" x 5/32")	27072
	27081		27081	2x6 mm (5/64" x 1/4")	27066
				2x8 mm (5/64" x 5/16")	27067
				2x10 tagliatelle (5/64"x3/8")	28173
				2.5x2.5 mm (1/10" x 1/10")	28195
				3x3 mm (1/8" x 1/8")	28101
	27047		27047	4x4 mm (5/32" x 5/32")	28052
	27610		27610	6x6 mm (1/4" x 1/4")	28053
	27048		27048	8x8 mm (5/16" x 5/16")	28054

				
	R 2 Dice/ R 2 Dice CLR/ R 2 Dice Ultra	R 301 Ultra Dice / R 402 CL 40	DISCS R 502/ R 602/R 602 V. CL 50/CL 50 Ultra/ CL 50 Gourmet/ R 602 X/ CL 51/ CL 52/CL 55/CL 60	
DICING KITS  1 DICING GRID	27264	■ 27113	5x5 mm (3/16")	■ 28110
	27265	■ 27114	8x8 mm (5/16")	■ 28111
	27290	■ 27298	10x10 mm (3/8")	■ 28112
			12x12 mm (15/32")	■ 28197
			14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	■ 28181
			14x14x10mm (9/16"x9/16"x3/8")	■ 28179
			14x14 mm (9/16")	■ 28113
			20x20 mm (25/32")	■ 28114
			25x25 mm (1")	■ 28115
		2" Lettuce Cut	■ 28180	
FRENCH FRY KITS 		▲ 27116	8x8 mm (5/16" x 5/16")	▲ 28134
		▲ 27117	10x10 mm (3/8"x 3/8")	▲ 28135
			10x16 mm (3/8" x 5/8")	▲ 28158
BRUNOISE 			2x2 mm (5/64" x 5/64")	● 28174
			3x3 mm (1/8" x 1/8")	● 28175
			4x4 mm (5/32" x 5/32")	● 28176
WAFFLE 			2 mm (5/64")	● 28198
			3 mm (1/8")	● 28199
			4 mm (5/32")	● 28177
			6 mm (1/4")	● 28178

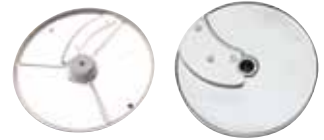
REMINDER

- Dicing Kits delivered with: 1 dicing grid + 1 slicing disc.
- ▲ French fry Kits delivered with: 1 french fry disc + 1 slicing disc.
Does not work on CL 55 Pusher Series D and 60 Pusher
- For the CL 50 Gourmet ONLY








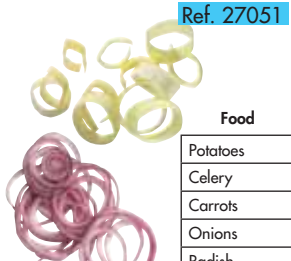

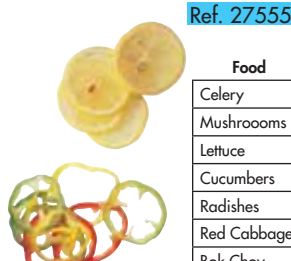



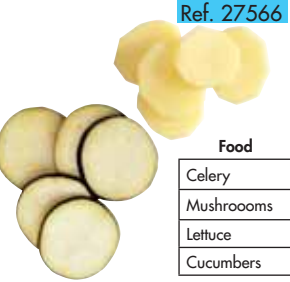

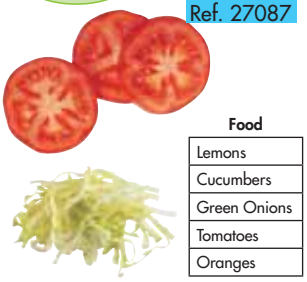

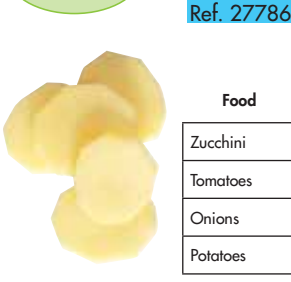

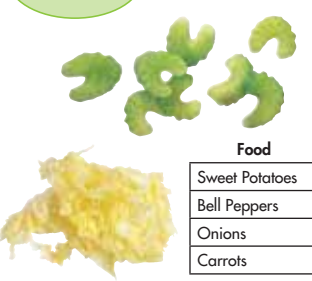

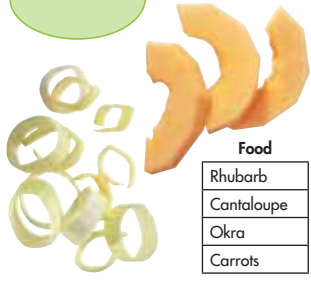

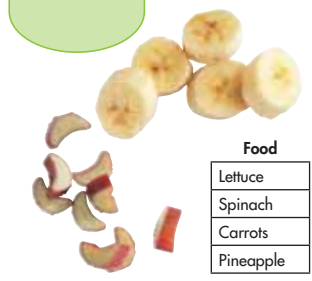

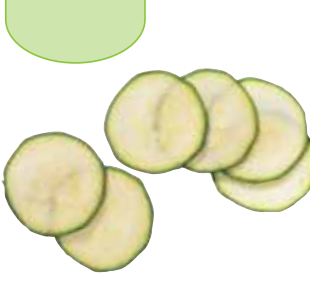






DISC RACKS		REF.
For Large Machine Discs		101230
For Large Machine Discs		27258
Disc Protection For Large Machine Discs		39726
Dice Cleaning Kit		39881

Slicing

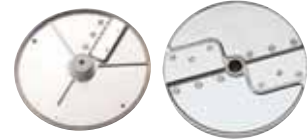


Disc Utilization Chart for R 502, R 602, R 602V, CL 50, CL 50 Ultra, CL 50 Gourmet, R 602X, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 101, R 101 Plus, R 2 N, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Ultra Dice, R 401, R 402 and CL 40

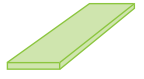

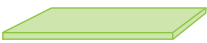


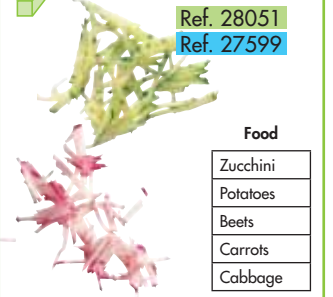

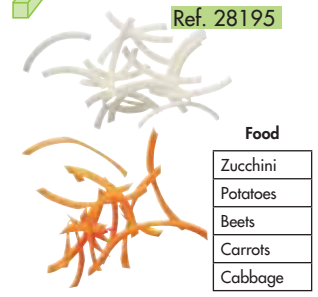

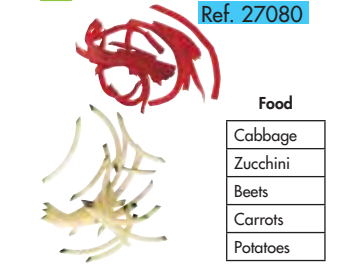

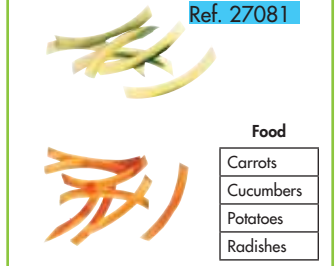

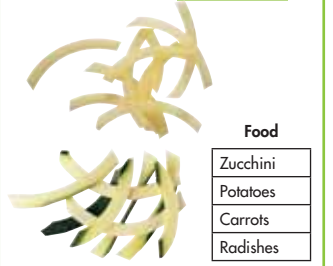
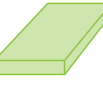




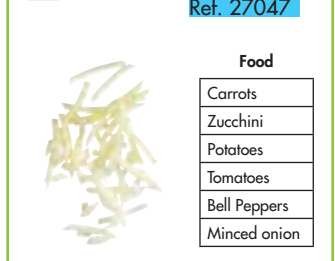

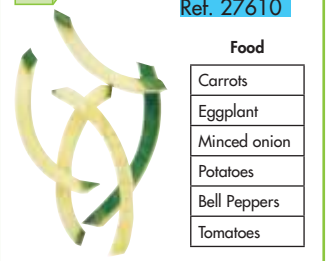
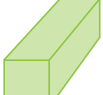

 <p>0.6 mm Ref. 28166</p> 	 <p>0.8 mm Ref. 28069</p> 	 <p>1 mm (1/32") Ref. 28062 Ref. 27051</p>  <p>Food</p> <table border="1"> <tr><td>Potatoes</td></tr> <tr><td>Celery</td></tr> <tr><td>Carrots</td></tr> <tr><td>Onions</td></tr> <tr><td>Radish</td></tr> </table>	Potatoes	Celery	Carrots	Onions	Radish	 <p>2 mm (5/64") Ref. 28063 Ref. 27555</p>  <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Radishes</td></tr> <tr><td>Red Cabbage</td></tr> <tr><td>Bok Choy</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	Radishes	Red Cabbage	Bok Choy					
Potatoes																				
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 <p>3 mm (1/8") Ref. 28064 Ref. 27086</p>  <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	 <p>4 mm (5/32") Ref. 28004 Ref. 27566</p>  <p>Food</p> <table border="1"> <tr><td>Celery</td></tr> <tr><td>Mushrooms</td></tr> <tr><td>Lettuce</td></tr> <tr><td>Cucumbers</td></tr> </table>	Celery	Mushrooms	Lettuce	Cucumbers	 <p>5 mm (3/16") Ref. 28065 Ref. 27087</p>  <p>Food</p> <table border="1"> <tr><td>Lemons</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Green Onions</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Oranges</td></tr> </table>	Lemons	Cucumbers	Green Onions	Tomatoes	Oranges	 <p>6 mm (1/4") Ref. 28196 Ref. 27786</p>  <p>Food</p> <table border="1"> <tr><td>Zucchini</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Onions</td></tr> <tr><td>Potatoes</td></tr> </table>	Zucchini	Tomatoes	Onions	Potatoes
Celery																				
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Potatoes																				
 <p>8 mm (5/16") Ref. 28066</p>  <p>Food</p> <table border="1"> <tr><td>Sweet Potatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Onions</td></tr> <tr><td>Carrots</td></tr> </table>	Sweet Potatoes	Bell Peppers	Onions	Carrots	 <p>10 mm (3/8") Ref. 28067</p>  <p>Food</p> <table border="1"> <tr><td>Rhubarb</td></tr> <tr><td>Cantaloupe</td></tr> <tr><td>Okra</td></tr> <tr><td>Carrots</td></tr> </table>	Rhubarb	Cantaloupe	Okra	Carrots	 <p>14 mm (9/16") Ref. 28068</p>  <p>Food</p> <table border="1"> <tr><td>Lettuce</td></tr> <tr><td>Spinach</td></tr> <tr><td>Carrots</td></tr> <tr><td>Pineapple</td></tr> </table>	Lettuce	Spinach	Carrots	Pineapple	 <p>20 mm (25/32") Ref. 28132</p> 					
Sweet Potatoes																				
Bell Peppers																				
Onions																				
Carrots																				
Rhubarb																				
Cantaloupe																				
Okra																				
Carrots																				
Lettuce																				
Spinach																				
Carrots																				
Pineapple																				
 <p>25 mm (1") Ref. 28133</p> 	 <p>cooked potatoes 4 mm (5/32") Ref. 27244</p> 	 <p>cooked potatoes 6 mm (1/4") Ref. 27245</p> 																		

Julienne



Disc Utilization Chart for R 502, R 602, R 602V, CL 50, CL 50 Ultra, CL 50 Gourmet, R 602X, CL 51, CL 52, CL 55 and CL 60

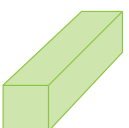
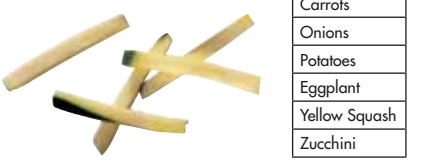
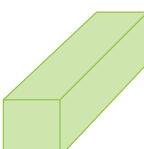
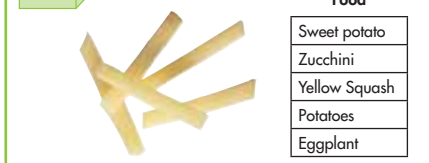
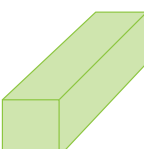

Disc Utilization Chart for R 101, R 101 Plus, R 2 N, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Ultra Dice, R 401, R 402 and CL 40

 <p>1x8 mm (1/32" x 5/16") Ref. 28172</p> 	 <p>1x26 mm (1/32" x 1 1/4") Ref. 28153</p> 	 <p>2x2 mm (5/64" x 5/64") Ref. 28051 Ref. 27599</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage	 <p>2.5x2.5 mm (1/10" x 1/10") Ref. 28195</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage													
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 <p>2x4 mm (5/64" x 5/32") Ref. 27072 Ref. 27080</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Cabbage</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Beets</td></tr> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> </tbody> </table>	Food	Cabbage	Zucchini	Beets	Carrots	Potatoes	 <p>2x6 mm (5/64" x 1/4") Ref. 27066 Ref. 27081</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Radishes</td></tr> </tbody> </table>	Food	Carrots	Cucumbers	Potatoes	Radishes	 <p>2x8 mm (5/64" x 5/16") Ref. 27067</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Carrots</td></tr> <tr><td>Radishes</td></tr> </tbody> </table>	Food	Zucchini	Potatoes	Carrots	Radishes	 <p>2x10 mm (5/64" x 3/8") Ref. 28173</p> 									
Food																												
Cabbage																												
Zucchini																												
Beets																												
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Carrots																												
Radishes																												
 <p>3x3 mm (1/84" x 1/8") Ref. 28101</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Tomatoes</td></tr> </tbody> </table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	 <p>4x4 mm (5/32" x 5/32") Ref. 28052 Ref. 27047</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Tomatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Minced onion</td></tr> </tbody> </table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	Bell Peppers	Minced onion	 <p>6x6 mm (1/4" x 1/4") Ref. 28053 Ref. 27610</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Minced onion</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Bell Peppers</td></tr> <tr><td>Tomatoes</td></tr> </tbody> </table>	Food	Carrots	Eggplant	Minced onion	Potatoes	Bell Peppers	Tomatoes	 <p>8x8 mm (5/16" x 5/16") Ref. 28054 Ref. 27048</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Onions</td></tr> <tr><td>Zucchini</td></tr> </tbody> </table>	Food	Carrots	Potatoes	Eggplant	Onions	Zucchini
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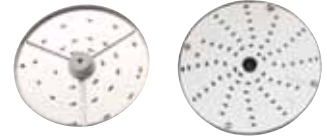
French Fries

Disc Utilization Chart for R 502, R 602, R 602V, CL 50, CL 50 Ultra, CL 50 Gourmet, R 602X, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 301 Ultra Dice, R 402 and CL 40










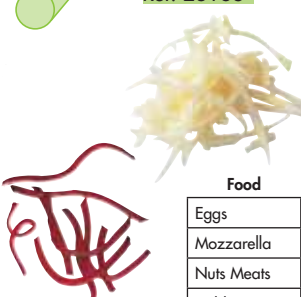

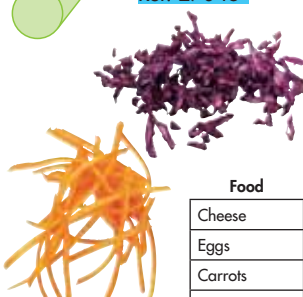

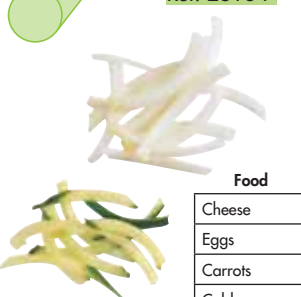









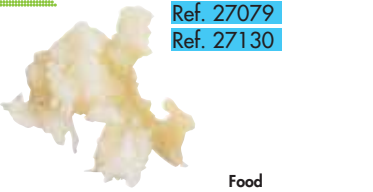

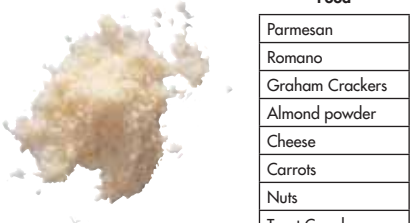
 <p>8x8 mm (5/16" x 5/16") Ref. 28134 Ref. 27116</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Carrots</td></tr> <tr><td>Onions</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Zucchini</td></tr> </tbody> </table>	Food	Carrots	Onions	Potatoes	Eggplant	Yellow Squash	Zucchini	 <p>10x10 mm (3/8" x 3/8") Ref. 28135 Ref. 27117</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Sweet potato</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> </tbody> </table>	Food	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant	 <p>10x16 mm (3/8" x 5/8") Ref. 28158</p>  <table border="1"> <thead> <tr><th>Food</th></tr> </thead> <tbody> <tr><td>Sweet potato</td></tr> <tr><td>Zucchini</td></tr> <tr><td>Yellow Squash</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Eggplant</td></tr> </tbody> </table>	Food	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant
Food																					
Carrots																					
Onions																					
Potatoes																					
Eggplant																					
Yellow Squash																					
Zucchini																					
Food																					
Sweet potato																					
Zucchini																					
Yellow Squash																					
Potatoes																					
Eggplant																					
Food																					
Sweet potato																					
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Eggplant																					

Grating



Disc Utilization Chart for R 502, R 602, R 602V, CL 50, CL 50 Ultra, CL 50 Gourmet, R 602X, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 101, R 101 Plus, R 2 N, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Ultra Dice, R 401, R 402 and CL 40

 <p>1.5 mm (1/16") Ref. 28056 Ref. 27588</p> <p>Food</p> <table border="1"> <tr><td>Graham Crackers</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Coconut</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Cheese</td></tr> <tr><td>Carrots</td></tr> <tr><td>Beets</td></tr> </table> 	Graham Crackers	Chocolate	Nuts Meats	Coconut	Almond powder	Potatoes	Cheese	Carrots	Beets	 <p>2 mm (5/64") Ref. 28057 Ref. 27577</p> <p>Food</p> <table border="1"> <tr><td>Romano</td></tr> <tr><td>Graham Crackers</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Cranberries</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> </table> 	Romano	Graham Crackers	Almond powder	Chocolate	Cranberries	Eggs	Carrots	 <p>3 mm (1/8") Ref. 28058 Ref. 27511</p> <p>Food</p> <table border="1"> <tr><td>Potatoes</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Coconut</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Carrots</td></tr> <tr><td>Melon</td></tr> <tr><td>Beets</td></tr> <tr><td>Cheese</td></tr> </table> 	Potatoes	Nuts Meats	Coconut	Chocolate	Carrots	Melon	Beets	Cheese
Graham Crackers																										
Chocolate																										
Nuts Meats																										
Coconut																										
Almond powder																										
Potatoes																										
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Carrots																										
Beets																										
Romano																										
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Coconut																										
Chocolate																										
Carrots																										
Melon																										
Beets																										
Cheese																										
 <p>4 mm (5/32") Ref. 28136</p> <p>Food</p> <table border="1"> <tr><td>Nuts Meats</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Chocolate</td></tr> <tr><td>Coconut</td></tr> </table> 	Nuts Meats	Potatoes	Chocolate	Coconut	 <p>5 mm (3/16") Ref. 28163</p> <p>Food</p> <table border="1"> <tr><td>Eggs</td></tr> <tr><td>Mozzarella</td></tr> <tr><td>Nuts Meats</td></tr> <tr><td>Cabbage</td></tr> </table> 	Eggs	Mozzarella	Nuts Meats	Cabbage	 <p>6 mm (1/4") Ref. 27046</p> <p>Food</p> <table border="1"> <tr><td>Cheese</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </table> 	Cheese	Eggs	Carrots	Cabbage	 <p>7 mm (9/32") Ref. 28164</p> <p>Food</p> <table border="1"> <tr><td>Cheese</td></tr> <tr><td>Eggs</td></tr> <tr><td>Carrots</td></tr> <tr><td>Cabbage</td></tr> </table> 	Cheese	Eggs	Carrots	Cabbage							
Nuts Meats																										
Potatoes																										
Chocolate																										
Coconut																										
Eggs																										
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Carrots																										
Cabbage																										
Cheese																										
Eggs																										
Carrots																										
Cabbage																										
 <p>9 mm (11/32") Ref. 28165 Ref. 27632</p> <p>Food</p> <table border="1"> <tr><td>Onions</td></tr> <tr><td>Provolone</td></tr> <tr><td>Bell peppers</td></tr> <tr><td>Cabbage</td></tr> <tr><td>Cheese</td></tr> </table> 	Onions	Provolone	Bell peppers	Cabbage	Cheese	 <p>Röstis potatoes Ref. 27164 Ref. 27191</p> 	 <p>Raw potatoes Ref. 27219</p> 																			
Onions																										
Provolone																										
Bell peppers																										
Cabbage																										
Cheese																										
 <p>Fine Pulping Disc Ref. 28055 Ref. 27078</p> <p>Food</p> <table border="1"> <tr><td>Ginger Roots (Shoga)</td></tr> <tr><td>White Radish (Daikon)</td></tr> <tr><td>Lotus Root (Renkon)</td></tr> <tr><td>Burdock/ Root Vegetable (Gabo)</td></tr> <tr><td>Baby Turnips (Kabo)</td></tr> <tr><td>Celery</td></tr> </table> 	Ginger Roots (Shoga)	White Radish (Daikon)	Lotus Root (Renkon)	Burdock/ Root Vegetable (Gabo)	Baby Turnips (Kabo)	Celery	 <p>Pulping Disc Ref. 27079 Ref. 27130</p> <p>Food</p> <table border="1"> <tr><td>Ginger Roots (Shoga)</td></tr> <tr><td>White Radish (Daikon)</td></tr> <tr><td>Lotus Root (Renkon)</td></tr> <tr><td>Burdock/ Root Vegetable (Gabo)</td></tr> </table> 	Ginger Roots (Shoga)	White Radish (Daikon)	Lotus Root (Renkon)	Burdock/ Root Vegetable (Gabo)	 <p>Hard Cheese grate Ref. 28061 Ref. 27764</p> <p>Food</p> <table border="1"> <tr><td>Parmesan</td></tr> <tr><td>Romano</td></tr> <tr><td>Graham Crackers</td></tr> <tr><td>Almond powder</td></tr> <tr><td>Cheese</td></tr> <tr><td>Carrots</td></tr> <tr><td>Nuts</td></tr> <tr><td>Toast Crumbs</td></tr> </table> 	Parmesan	Romano	Graham Crackers	Almond powder	Cheese	Carrots	Nuts	Toast Crumbs						
Ginger Roots (Shoga)																										
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Cheese																										
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Toast Crumbs																										



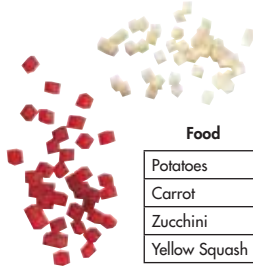
Dicing

Disc Utilization Chart for R 502, R 602, R 602V, CL 50, CL 50 Ultra, CL 50 Gourmet, R 602X, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 301 Ultra Dice, R 402 and CL 40

Disc Utilization Chart for R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra only

5x5 mm (3/16")
Ref. 28110



Food	
Potatoes	
Carrot	
Zucchini	
Yellow Squash	

8x8 mm (5/16")
Ref. 28111
Ref. 27264
Ref. 27113



Food	
Carrot	Tomatoes
Potatoes	Bell Peppers
Beets	Onions
Celery	

10x10 mm (3/8")
Ref. 28112
Ref. 27265
Ref. 27114



Food	
Celery	
Zucchini	
Tomatoes	
Onions	
Bell Peppers	

12x12 mm (15/32")
Ref. 28197
Ref. 27290
Ref. 27298



Food	
Tomatoes	
Bell Peppers	
Celery	
Onions	

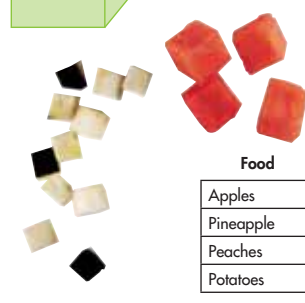
14x14 x5 mm (9/16" x9/16" x3/16")
Ref. 28181



14x14 x10 mm (9/16" x9/16" x3/8")
Ref. 28179

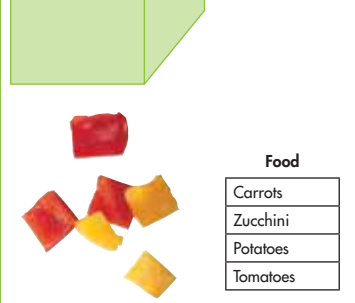


14x14 mm (9/16")
Ref. 28113



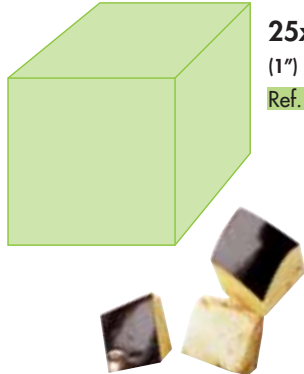
Food	
Apples	
Pineapple	
Peaches	
Potatoes	

20x20 mm (25/32")
Ref. 28114



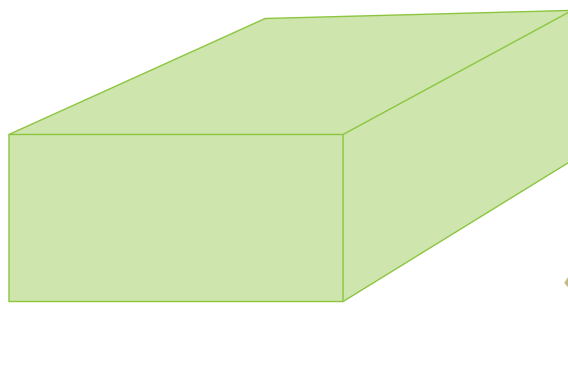
Food	
Carrots	
Zucchini	
Potatoes	
Tomatoes	

25x25x25 mm (1")
Ref. 28115



Food	
Eggplant	
Carrots	
Potatoes	
Onions	
Bell Peppers	
Tomatoes	

50x70x25 mm (2")
Ref. 28180



Ripple cutting

2 mm (5/64")
Ref. 27068
Ref. 27621



Food	
Radishes	
Cucumbers	
Carrots	
Potatoes	
Pickles	

3 mm (1/8")
Ref. 27069



Food	
Carrots	
Potatoes	
Kiwi	
Cucumbers	

5 mm (3/16")
Ref. 27070



Food	
Radishes	
Oranges	
Peppers	
Potatoes	

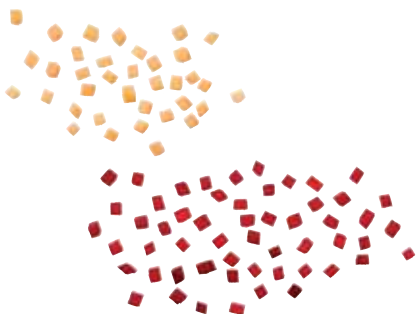
Exclusive Cuts CL 50 Gourmet

Brunoise



Disc Utilization Chart for CL 50 Gourmet

2x2x2 mm
(5/64" x 5/64" x 5/64")
Ref. 28174



3x3x3 mm
(1/8" x 1/8" x 1/8")
Ref. 28175



4x4x4 mm
(5/32" x 5/32" x 5/32")
Ref. 28176



Waffle



Disc Utilization Chart for CL 50 Gourmet

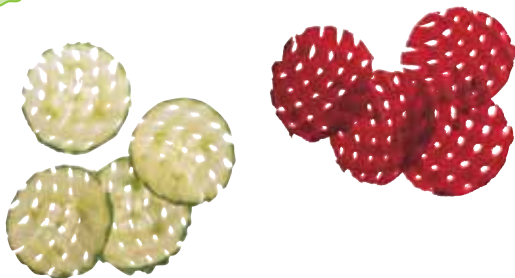
2 mm (5/64")
Ref. 28198



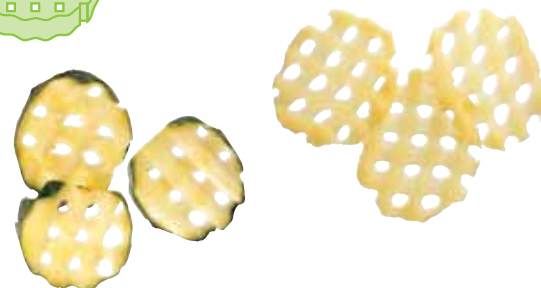
3 mm (1/8")
Ref. 28199



4 mm (5/32")
Ref. 28177



6 mm (1/4")
Ref. 28178



Vegetable preparation machine CL 50 Ultra



Large capacity feed lead to accommodate bulky veg, such as cabbages and eggplants, and hold large loads of smaller food items.



52 discs for slicing, ripple-cutting, grating, dicing, shredding and making french fries.

Hinge with removable pin allowing lid to be detached for easier cleaning.



Stainless-steel motor base.



Number of meals per service

20
60

20
300

20
300

Practical output per hour

Up to 8 lbs

10 lbs

10 lbs

theoretical output per hour

Up to 300 lbs

500 lbs

500 lbs

SLICING, RIPPLE CUT, GRATING, JULIENNE, DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE



59
Discs

CL 50 Gourmet
Single phase
1 speed



52
Discs

CL 50 Ultra
Single phase
1 speed
Mashed Potato Attachment

New



52
Discs

CL 51
Single phase
1 speed



28
Discs
New

CL 40
Single phase
1 speed



52
Discs

CL 50
Single phase
1 speed
Mashed Potato Attachment



52
Discs

R 602 X
Single phase
1 speed

TABLE TOP MODELS

50
400

15 lbs

600 lbs

100
700

30 lbs

1000 lbs

300
3000

60 lbs

2000 lbs

SLICING, RIPPLE CUT, GRATING, JULIENNE, DICING AND FRENCH FRIES

New



52
Discs

2 Feed-Heads
Single phase
1 speed
Mashed Potato Kit



52
Discs

CL 60 Bulk
Three phase
2 speeds
Mashed Potato Kit



52
Discs

CL 52
Single phase
1 speed

New



52
Discs

CL 55 Pusher Series E
Single phase
1 speed
Mashed Potato Kit

SLICING, RIPPLE CUT, GRATING, JULIENNE AND DICING



49
Discs

CL 60 Pusher
Three phase
2 speeds
Mashed Potato Kit

FLOOR STANDING MODELS



CL 40

28
DISCS

Dicing and french fry Capabilities

Power 1 HP
 Voltage Single phase
 1 Speed 600 rpm
 Motor base Metal
 Motor Induction
 Large hopper Kidney shaped (L x W) 6 1/4" x 2 1/2"
 Cylindrical hopper (diameter) 2 1/4"
 2 discs included 27577 (2mm) 5/64" grating disc and
 27566 (4mm) 5/32" slicing disc.
 Disc selection 28 discs available including 3 dicing and
 2 French fry Kits
 Dimensions (HxLxW) 24" x 15" x 15 3/4" Cube: 3.28
 Approx. shipping weight 40 lbs
 Approx. carton size (HxLxW) 24" x 15" x 15 3/4"
 ETL electrical and sanitation listed/cETL (Canada)
 1 year parts and labor warranty
 Nema #: 5-15P

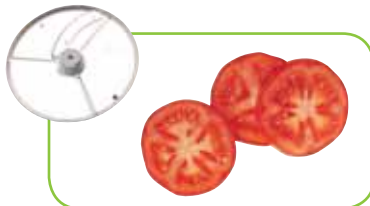
Ref. CL 40 120V/60/1

OPTION	Ref.
CL 40 discharge plate	102019

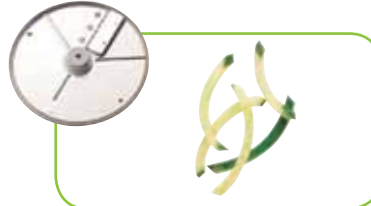
28
DISCS

Exceptional cutting quality:

With the CL 40, you can choose between a wide variety of cuts, even when dealing with delicate vegetables - slicing or dicing tomatoes is no longer a problem! The stainless-steel discs are dishwasher compatible



Slicing



Julienne



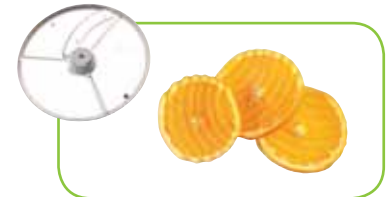
French Fries



Grating



Dicing



Ripple cut

TWO FEED HOPPERS



- The large hopper (surface area: 4 inches) can hold up to 7 tomatoes.
- The cylindrical feed tube (Ø 2 1/4") ensures uniform cutting of long, thin fruit and vegetables

THROUGHPUT



- Operating time: up to 176 lbs/ h.
- Processing time: up to 6.5 lbs / mn.
- 1 speed: 600 rpm.

LATERAL EJECTION



Space-saving

COMPACT



Compact table-top model, easy to clean and simple to store - even in the tiniest of kitchens.

Complete selection of discs, refer page 18



CL 50 Gourmet

Power 1.5 HP
 Voltage Single phase
 1 Speed 425 rpm
 Motor Induction
 Motor base Stainless steel
 Bowl and lid Metal
 Large hopper Kidney shaped (L x W) 6 3/16" x 3"
 Cylindrical hopper (diameter) 2 5/16"
 2 discs included 28175 3 x 3 x 3 mm (1/8" x 1/8" x 1/8")
 Brunoise disc and 28199 3 mm (1/8")
 Waffle disc

Also included removable collection tray
 Disc selection 59 discs available including 8 dicing, 3
 French fry Kits, 3 brunoise and 4 waffle discs

Dimensions (HxLxW) 23.5" x 14" x 12" Cube: 3.65
 Approx. shipping weight 51 lbs
 Approx. carton size (HxLxW) 26" x 15" x 15"
 ETL electrical and sanitation listed/cETL (Canada)
 1 year parts and labor warranty
 Nema #: 5-15P

59 Discs

3 Brunoise and 4 Waffle discs available

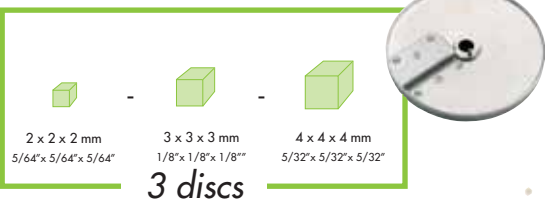


* - 2 1/4" (58 mm) with insert
 - 2 3/4" (68 mm) without insert

VEGETABLE PREPARATION MACHINES

Ref. CL 50 Gourmet 120V/60/1

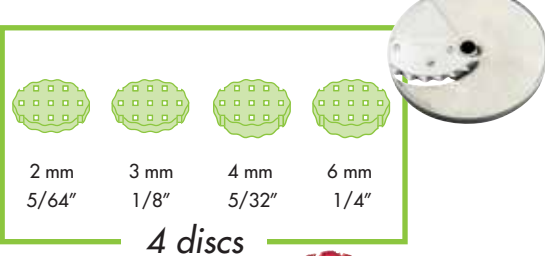
Brunoise



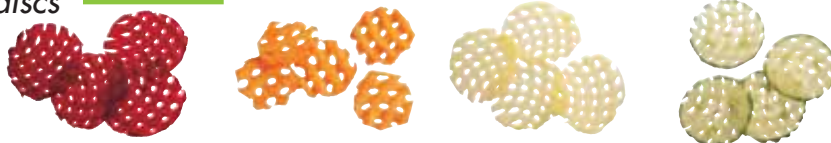
Ref. 28174 - Brunoise 2 x 2 x 2 mm (5/64" x 5/64" x 5/64")
 Ref. 28175 - Brunoise 3 x 3 x 3 mm (1/8" x 1/8" x 1/8")
 Ref. 28176 - Brunoise 4 x 4 x 4 mm (5/32" x 5/32" x 5/32")



Waffle



Ref. 28198 - Waffle 2 mm (5/64") **New**
 Ref. 28199 - Waffle 3 mm (1/8") **New**
 Ref. 28177 - Waffle 4 mm (5/32")
 Ref. 28178 - Waffle 6 mm (1/4")



Special aromatic herb insert

New



Ref. 39727

1 mm special « Parsley Kit »

New



Includes one 1-mm slicer and two inserts for guiding parsley while it is being chopped
 Ref. 28194 - 1 mm special « Parsley Kit »



Mashed Potato Attachment



- Feed tube
(For CL 50 and CL 50 Ultra only)



- Paddle and grid



- Discharge Plate for puréed vegetables



- Speed and output
Capable of producing up to 20 lbs of fresh and flavorful mashed potatoes in just 2 minutes.

- Ergonomics
The conveniently wide feed opening allows for the continuous output of potatoes – a great labor-saving feature.

- Versatility
In addition to the 52 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment for your veg prep machine.

Mashed Potato Attachment

Mashed Potato Attachment includes :

- a special grid 3 mm (1/8")
- a paddle
- a special ejector disc for pureed vegetables
- a feed tube to make the continuous output of potatoes easier

Ref. 28190 - Mashed Potato Attachment 3 mm (1/8")

Ref. 28188 - Mashed Potato Kit 3 mm (1/8")



VEGETABLE PREPARATION MACHINES

2014

Complete selection of discs, refer page 18



CL 50 - CL 50 Ultra



MOTOR BASE

Induction motor.

52
DISCS

Option:
Mashed Potato
Attachment

Dicing and
french fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Metal bowl and lid

All metal vegetable prep attachment with a kidney shaped hopper (LxW - 6 3/16" x 3") and a cylindrical hopper (2 5/16")

Included: 28064 (3mm) 1/8" slicing disc, 28058 (3mm) 1/8" grating disc and 2 disc rack

Complete selection of 52 discs available including 8 dicing kits and 3 french fry kits

ETL electrical and sanitation Listed/cETL (Canada)

1 year parts and labor warranty

Nema #: 5-15P

CL 50

Power	1.5 HP
Voltage	Single phase.
Speed	425 rpm.
Motor base	Polycarbonate
Dimensions (HxLxW)	23 7/16" x 13 1/2" x 14 3/4"
	Cube: 3.57
Approx. shipping weight	47 lbs
Approx. carton size (HxLxW)	24 1/2" x 15 3/4" x 16"

Ref. CL 50 E 120V/60/1

CL 50 Ultra

Power	1.5 HP
Voltage	Single phase.
Speed	425 rpm.
Motor base	Stainless steel
Dimensions (HxLxW)	23 7/16" x 13 1/2" x 14 3/4"
	Cube: 3.57
Approx. shipping weight	49 lbs
Approx. carton size (HxLxW)	24 1/2" x 15 3/4" x 16"

Ref. CL 50 E Ultra 120V/60/1

EXTRA BULKY
VEGETABLES

CL 50



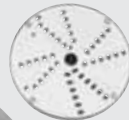
CL 50 Ultra





R 602 X

EXTRA BULKY VEGETABLES



R602 X - CL 51



MOTOR BASE

Induction motor.
Metal motor base.

52 DISCS

Option: Mashed Potato Attachment

Dicing and french fry Capabilities



VEGETABLE PREPARATION FUNCTION

Metal bowl and lid
Kidney shaped hopper (LxW - 7 1/4" x 3 9/16")
Cylindrical hopper (diameter 2 1/4")
2 discs included 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc
Complete selection of 52 discs available including 8 dicing kits and 3 french fry kits
ETL electrical and sanitation Listed/cETL (Canada)
1 year parts and labor warranty
Nema #: 5-15P

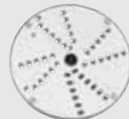
R 602 X

Power	2.5 HP
Voltage	Single phase.
Speed	850 rpm.
Dimensions (HxLxW)	28 1/2" x 14 1/2" x 14 3/4" Cube: 3.53
Approx. shipping weigh	74 lbs.
Approx. carton size	20" x 30" x 18"

Ref. R 602 X 120V/60/1

CL 51

New



CL 51

Coming Soon

Power	1.5 HP
Voltage	Single phase.
Speed	425 rpm.
Dimensions (HxLxW)	28 1/2" x 14 1/2" x 14 3/4" Cube: 3.53
Approx. shipping weigh	74 lbs.
Approx. carton size	20" x 30" x 18"

Ref. CL 51 120V/60/1

OPTION

Ref.

Discharge plate

102690



CL 52 Veg Prep Machine

New

Designed to process large amounts of vegetables in no time at all

Extremely Ergonomic

EXTRA PRECISE



Cylindrical feed tube (Ø 2.3 inches) for uniform cutting of long vegetables.

EXTRA WIDE



The XL hopper can accommodate up to 15 tomatoes at a time.

EXTRA POWERFUL

Stainless-steel motor unit for easy aftercare ultra-powerful, ultra-quiet, commercial-grade 2 HP motor.



EXTRAORDINARILY USER FRIENDLY!



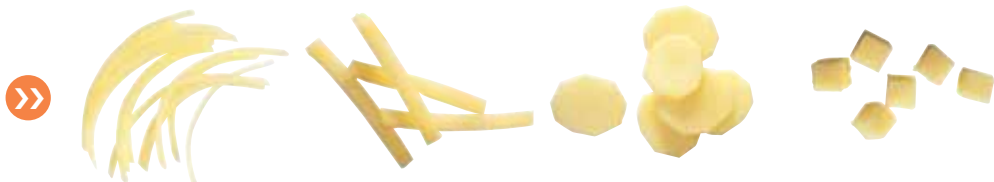
Power lever to take the strain and increase throughput.

EFFICIENT EJECTION

Convenient and space-saving lateral ejection.

The widest range of slicers available

52 DISCS





CL 52

New



EXTRA BULKY VEGETABLES



CL 52 - CL 55 2 Feed-Heads



MOTOR BASE

Induction motor.
Stainless steel motor base.

52
DISCS

Option:
Mashed Potato
Attachment

Dicing and
french fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Metal bowl and lid
2 discs included: 28064 (3mm) 1/8" slicing disc and
28058 (3mm) 1/8" grating disc
Complete selection of 52 discs available including 8 dicing kits
and 3 french fry kits
ETL electrical and sanitation Listed/cETL (Canada)
1 year parts and labor warranty
Nema #: 5-15P

CL 52

New

Power 2 HP
Voltage Single phase
1 Speed 425 rpm
Full moon hopper (diameter 6 7/8")
Cylindrical hopper (diameter 2 5/16")
Dimensions (HxLxW) 27 3/16" x 13 3/8" x 14 3/16"
Cube: 4.07
Approx. shipping weight 62 lbs
Approx. carton size (HxLxW) 27 1/2" x 16" x 16"

Ref. CL 52 E 120V/60/1

CL 55 2 Feed-Heads

SPECIAL HIGH OUTPUT

New



CL 55 2 Feed-Heads

Coming Soon

New

Power 2.5 HP
Voltage Single phase.
Speed 425 rpm.
Automatic feed head Stainless steel
Pusher feed head diameter 6 7/8"
Included 2 disc racks
Stainless steel stand
Dimensions (HxLxW) 38 15/16" x 15 9/16" x 19 5/16"
Cube 17.87
Approx. shipping weight 113 lbs
Approx. carton size with pallet (HxLxW) 54" x 18 3/4" x 30 1/2"

Ref. CL 55 2 FeedHeads Series E 120V/60/1

OPTION	Ref.
CL 50 , CL 52, CL 55 , CL 60 discharge plate	102690



CL 55 Pusher Series D - CL 55 Pusher Series E

MOTOR BASE

- Induction motor
- Metal motor support

VEGETABLE PREPARATION FUNCTION

- Included :
- 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc.
 - 2 disc racks
 - stainless steel stand
- ETL electrical and sanitation Listed/cETL (Canada)
1 year parts and labor warranty
Nema #: 5-15P

CL 55 Pusher Series D

49 Discs

Dicing Capabilities

Power	2.5 HP
Voltage	Single phase
Speed	425 rpm
Pusher feed head	Metal (diameter 6 7/8")
Feed tube	(diameter 2 5/16").
Disc selection	49 including 7 dicing Kits
Dimensions (HxLxW)	49 3/16" x 15 9/16" x 20"
Cube	17.87
Approx. shipping weight	88 lbs
Approx. carton size with pallet (HxLxW)	54" x 18 3/4" x 30 1/2"

Ref. CL 55 Pusher Series D 120V/60/1

CL 55 Pusher Series D



CL 55 Pusher Series E

New

CL 55 Pusher Series E

Coming Soon

52 Discs

Dicing and french fry Capabilities

Power	2.5 HP
Voltage	Single phase
Speed	425 rpm
Pusher feed head	Metal (diameter 6 7/8")
Feed tube	(diameter 2 5/16").
Disc selection	52 including 8 dicing kits and 3 french fry kits
Dimensions (HxLxW)	49 3/16" x 15 9/16" x 20"
Cube	17.87
Approx. shipping weight	99 lbs
Approx. carton size with pallet (HxLxW)	54" x 18 3/4" x 30 1/2"

Ref. CL 55 Pusher Series E 120V/60/1



OPTION	Ref.
CL 50 , CL 52, CL 55 , CL 60 discharge plate	102690



CL 55



Automatic feed head (area 48") with agitator.
Ref. 28170



Pusher feed head with tube included. (area 89")
Ref. 39673



Pusher feed head with feed tube included. (area 89")
Ref. 28103



Feeding tray Automatic "Bulk" Feeding tray.a
Ref. 27154



Robo-cart (discs not included)
Ref. R 199

CL 60



Automatic feed head With feeding tray and agitator.
Ref. 28108



Pusher feed head
Ref. 28104



Straight hole feed head with cylinder diameter of 2"-3"
Ref. 28162



Straight and bias cut hole feed head with cylinder diameter of 2"-3"
Ref. 28157

CL 55 and CL 60



Mashed Potato Kit
Ref. 28188 3 mm



Food tray cart (pan & lid included)
Ref. R198



(shown with CL 55D)



Stainless steel food cart
Delivered without container.
Ref. 27056 - 4 casters

CL 55 Pusher Series E



French Fries Capabilities*



8 x 8 mm



10 x 10 mm



16 x 16 mm

* Except for CL 55 Pusher Series D and CL 60 Pusher



CL 60 Bulk - CL 60 Pusher



MOTOR BASE

Induction motor
Metal motor support



VEGETABLE PREPARATION FUNCTION

Included :
- 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc.
- 2 disc racks
- stainless steel stand
ETL electrical and sanitation Listed/cETL (Canada)
1 year parts and labor warranty
NEMA #: 15 - 20P

CL 60 Bulk

52
DISCS

Dicing and french fry Capabilities

Power	3 HP
Voltage	Three phase.
Speeds	425 and 850 rpm.
Automatic feed head	Stainless steel with feeding tray
Disc selection	52 including 8 dicing Kits and 3 french fry kits
Dimensions (HxLxW)	26 3/8" x 13 11/16" x 19 5/16"
Approx. shipping weight	155 lbs
Approx. carton size: (HxLxW)	55 1/2" x 19 1/2" x 30 1/2" -
Cube	19.10

Ref. CL 60 Bulk Series D 208-240V/60/3

CL 60 Pusher

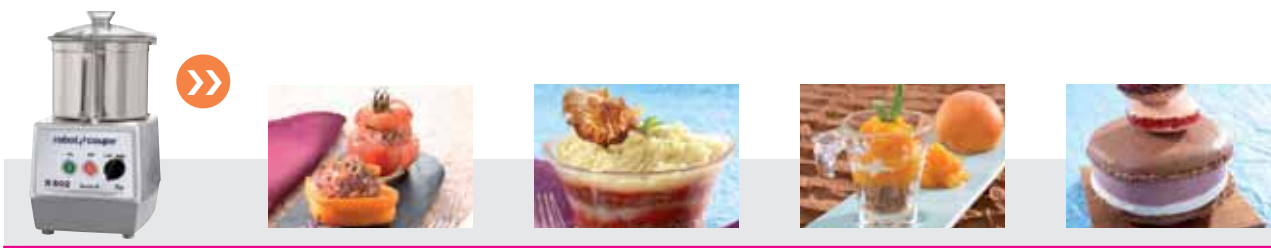
49
DISCS

Dicing Capabilities

Power	3 HP
Voltage	Three phase.
Speeds	425 and 850 rpm.
Pusher feed head	Metal (diameter 7")
Feed tube	(diameter 3").
Disc selection	49 including 8 dicing Kits
Dimensions (HxLxW)	59" x 16 " x 24 1/8" Cube: 19.10
Approx. shipping weight	165 lbs
Approx. carton size: (HxLxW)	55 1/2" x 19 1/2" x 30 1/2"
Cube	19.10

Ref. CL 60 Pusher Series D 208-240V/60/3





See-thru lid with funnel to view processing and add ingredients without stopping or opening machine.



Delivered with stainless steel smooth edge "S" blade. Optional fine serrated and coarse serrated blades available.

SWITCHING:
Control panel with push-type on and off buttons"

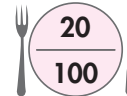
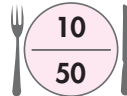
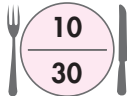
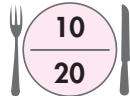


LOW-HIGH speed selector.



BOWL CUTTER MIXERS

2014 **robot coupe®**



Working quantities per batch

2 lbs

3 lbs

4 lbs

7 lbs

VARIABLE SPEED 370 & 3450 rpm



7 Qt.

R 602 VB
Single phase

1 SPEED 1725 rpm



3 Qt.

R 2 Ultra B
Single phase



3.5 Qt.

R 301 Ultra B
Single phase



4.5 Qt.

R 401 B
Single phase

2 SPEEDS 850 & 1725 rpm



7 Qt.

R 602 B
Three phase

1 SPEED 1725 rpm



3 Qt.

R 2 B
Single phase

1 SPEED 1725 rpm



3 Qt.

R 2 B CLR
Single phase



Straight blade knife



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade knife



Kneading



Grinding



Fine serrated blade knife



Herbs



Spices

Range of possible tasks

Models	Maximum loading capacity				Number of meals per service	Processing time
	Chopping	Emulsions	Kneading*	Grinding		
R 2 B / R 2 Ultra B	1.5 lbs	2 lbs	1 lbs	.75 lbs	10 to 20	1 to 4 mn
R 301 Ultra B	2 lbs	3 lbs	2 lbs	.75 lbs	10 to 30	
R 401 B	2.5 lbs	5 lbs	3 lbs	1 lbs	10 to 50	
R 602 B / R 602 VB	4 lbs	7 lbs	4.5 lbs	2 lbs	20 to 100	

*Amount of raised dough at 60% hydration

R 2 B - R 2 B CLR - R 2 Ultra B



MOTOR BASE

Induction motor.
Pulse switch



CUTTER FUNCTION

3 Qt. Cutter bowl with handle
Stainless steel smooth edge "S" blade
ETL electrical and sanitation listed/cETL (Canada)
3 year motor warranty, 1 year parts and labor.
Nema # : 5-15P

R 2 B

Power	1 HP
Voltage	Single phase
Speed	1725 rpm.
Cutter bowl	Gray ABS.
Dimensions (HxLxW)	16 9/16" x 11" x 8 11/16"
Approx. shipping weight	25 lbs
Approx. carton size	20 1/4" x 15 3/4" x 10" - Cube: 1.85

Ref. R 2 B 120V/60/1

R 2 B CLR

Power	1 HP
Voltage	Single phase
Speed	1725 rpm.
Cutter bowl	Clear polycarbonate.
Dimensions (HxLxW)	16 9/16" x 11" x 8 11/16"
Approx. shipping weight	29 lbs
Approx. carton size	20 1/4" x 15 3/4" x 10" - Cube: 1.85

Ref. R 2 B CLR 120V/60/1

R 2 Ultra B

Power	1 HP
Voltage	Single phase
Speed	1725 rpm.
Cutter bowl	stainless steel
Dimensions (HxLxW)	16 9/16" x 11" x 8 11/16"
Approx. shipping weight	30 lbs
Approx. carton size	20 1/4" x 15 3/4" x 10" - Cube: 1.85

Ref. R 2 Ultra B 120V/60/1

R 2 B



R 2 B CLR



R 2 Ultra B



R 301 Ultra B



R 301 Ultra B - R 401 B



MOTOR BASE

Induction motor.
Pulse switch

3
BLADES



CUTTER FUNCTION

Stainless steel bowl with handle
Stainless steel smooth edge "S" blade

ETL electrical and sanitation listed/cETL (Canada).

1 year parts and labor warranty

Nema # : 5-15P

R 301 Ultra B

3.5 Qt.

Power	1.5 HP
Voltage	Single phase
Speed	1725 rpm
Cutter bowl	3.5 Qt.
Dimensions (HxLxW)	15 11/16" x 11 15/16" x 8 1/2"
Approx. shipping weight	23 lbs
Approx. carton size	17" x 16" x 22 1/4" - Cube: 3.50

Ref. R 301 U B 120V/60/1

R 401 B



R 401 B

4.5 Qt.

Power	1.5 HP
Voltage	Single phase
Speed	1725 rpm
Motor base	Metal
Cutter bowl	4.5 Qt.
Dimensions (HxLxW)	17 1/2" x 12" x 9"
Approx. shipping weight	32 lbs.
Approx. carton size	24" x 16 1/4" x 20 1/2" - Cube 4.66

Ref. R 401 B Series A 120V/60/1

R 602 B - R 602 VB



MOTOR BASE

Metal motor base



CUTTER FUNCTION

7 Qt stainless steel bowl with handle

Stainless steel smooth edge "S" blade

ETL electrical and sanitation listed/cETL (Canada)

1 year motor warranty, 1 year parts and labor.

Nema # : L15-15P

**ALL
STAINLESS
STEEL
BLADE**

R 602 B

Power	3 HP
Motor	Induction
Voltage	3-phase
Speeds	850 and 1725 rpm
Dimensions (HxLxW)	20 13/16" x 13 11/16" x 11"
Approx. shipping weight	61 lbs
Approx. carton size	29 1/2" x 30 3/4" x 22" - Cube: 4.75

Ref. R 602 B - 208 - 240V/60/3

R 602 VB

Power	3 HP
Motor	DC
Voltage	Single phase
Variable speed	370 - 3450 rpm.
Dimensions (HxLxW)	22 7/8" x 13 11/16" x 11"
Approx. shipping weight	77 lbs
Approx. carton size	29 1/2" x 30 3/4" x 22" - Cube: 11.54

Ref. R 602 VB - 120V/60/1

R 602 B



R 602 VB



Number of meals

100
400

100
500

200
1000

300
2000

Working quantities per batch

22 lbs

30 lbs

55 lbs

70 lbs

2 SPEEDS 1800 & 3600 rpm

24 Qt.



R 23 T
Three phase

31 Qt.



R 30 T
Three phase

47 Qt.



R 45 T
Three phase

63 Qt.



R 60 T
Three phase

Number of meals

20
150

50
200

50
250

50
300

Working quantities per batch

8 lbs

10 lbs

12 lbs

14 lbs

2 SPEEDS 1800 & 3600 rpm

8 Qt.



R 8
Three phase

10 Qt.



R 10
Three phase

15 Qt.



R 15
Three phase

20 Qt.



R 20
Three phase



Smooth



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated



Kneading



Grinding



Fine serrated



Herbs



Spices

Range of possible tasks

Models	Maximum loading capacity ⁽¹⁾				Number of meals per service	Processing time
	Coarse Chopping (Up to)	Emulsions (Up to)	Kneading ⁽²⁾ (Up to)	Grinding (Up to)		
R 8	6 lbs	8 lbs	6 lbs	4 lbs	20 to 150	1 to 4 min
R 10	8 lbs	11 lbs	10 lbs	5 lbs	50 to 200	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	50 to 250	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	50 to 300	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	50 to 400	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	100 to 500	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	200 to 1000	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	300 to 2000	

(1) Maximum working capacity (figure intended for information only - not contractually binding) - (2) Amount of raised dough at 60% hydration

R 8



R 10



Shown with mini bowl assembly

R 8 - R 8 Ultra - R 10 - R 10 Ultra



MOTOR BASE

Induction motor
Pulse switch

3
BLADES



CUTTER FUNCTION

Stainless steel cutter bowl with handles and see-thru lid
ETL electrical and sanitation listed.

Minimum Branch Circuit Protection Required : 20 AMP

1 year parts and labor warranty

Nema # : L15-20P

R 8

8 Qt.

Power 3 HP
Voltage 3-phase
Speed 1800 & 3600 rpm.
Cutter bowl 8 Qt.
Blade assembly 2 adjustable stainless steel smooth edge "S" blades
Dimensions (HxLxW) 23 x 21 7/16" x 12 3/8" Cube: 3.52
Approx. shipping weight 100 lbs.

Ref. R 8 - 208 - 240V/60/3

R 8 Ultra

8 Qt.

Power 3 HP
Voltage 3-phase
Speed 1800 & 3600 rpm.
Cutter bowl 8 Qt.
Blade assembly 2 adjustable stainless steel smooth edge "S" blades
Mini bowl 3.5 Qt. stainless steel assembly
Dimensions (HxLxW) 23 x 21 7/16" x 12 3/8" Cube: 3.52
Approx. shipping weight 105 lbs

Ref. R 8 Ultra - 208 - 240V/60/3

R 10

10 Qt.

Power 4.5 HP
Voltage 3-phase
Speed 1800 and 3600 rpm.
Cutter bowl 10 Qt.
Blade assembly 3 adjustable stainless steel smooth edge "S" blades
Dimensions (HxLxW) 26 x 22 1/16" x 13 9/16" Cube: 4.52
Approx. shipping weight 155 lbs.

Ref. R 10 - 208 - 240V/60/3

R 10 Ultra

10 Qt.

Power 4.5 HP
Voltage 3-phase
Speed 1800 and 3600 rpm.
Cutter bowl 10 Qt.
Blade assembly 3 adjustable stainless steel smooth edge "S" blades
Mini bowl 4 Qt. stainless steel assembly
Dimensions (HxLxW) 26" x 22 1/16" x 13 9/16" Cube: 4.52
Approx. shipping weight 160 lbs.

Ref. R 10 Ultra - 208 - 240V/60/3

R 15 - R 15 Ultra - R 20



MOTOR BASE

Induction motor
Pulse switch



CUTTER FUNCTION

Stainless steel cutter bowl with handles and see-thru lid
3 adjustable stainless steel smooth edge "S" blade assembly
ETL electrical and sanitation listed.
1 year parts and labor warranty

R 15

15 Qt.

Power 4.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm.
Cutter bowl 15 Qt.
Dimensions (HxLxW) 26 3/4" x 24 3/16" x 14 1/2" Cube: 5.46
Approx. shipping weight 132 lbs
NEMA #: L15-20P

Ref. R 15 - 208 - 240V/60/3

R 15 Ultra

15 Qt.

Power 4.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm.
Cutter bowl 15 Qt.
Mini bowl 4 Qt. stainless steel assembly
Dimensions (HxLxW) 26 3/4" x 24 3/16" x 14 1/2" Cube: 5.46
Approx. shipping weight 147 lbs
NEMA #: L15-20P

Ref. R 15 Ultra - 208 - 240V/60/3

R 20 Special Order - Extended lead time may apply.

20 Qt.

Power 5.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm.
Cutter bowl 20 Qt.
Dimensions (HxLxW) 29 15/16" x 24 13/16" x 14 15/16"
Cube: 6.45
Approx. shipping weight 194 lbs
NEMA #: L15-30P

Ref. R 20 - 208 - 240V/60/3



Shown with mini bowl assembly

	R 8 / R 8 Ultra		R10 / R 10 Ultra		R 15 / R 15 Ultra		R 20	
ACCESSORIES/OPTIONS	Ref.		Ref.		Ref.		Ref.	
2 Blade Stainless Steel Smooth Edge "S" Blade Assembly	27381							
3 Blade Smooth Edge Stainless Steel Adjustable Blade Assembly			27382		57097		57097	
3 Blade Coarse Serrated Edge Stainless Steel Adjustable Blade Assembly			27384		57098		57098	
3 Blade Fine Serrated Edge Stainless Steel Adjustable Blade Assembly					57099		57099	
Lid Assembly with seal	59319		59319		59362		59362	
Stainless Steel Bowl	59264		59265		59266		59267	
Robo-cart	R199		R199					

Transparent lid allows observation of the contents being processed and greater control. Dishwasher safe.



Optional coarse serrated blade for grinding and kneading.

Liquids or ingredient can be easily added during processing.



Brushed stainless steel bowl with handles.



Optional fine serrated blade for cutting parsley and emulsifying.

High bowl shaft allows for greater liquid volume processing.



New profile patented blades for an optimal cut quality and absolute consistency.



VACUUM PROCESSING



The R-VAC® system, designed to fit the R 8, R 10 and R 15, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables, terrines, foie gras pâté and ganache.

The advantages of vacuum processing :

- Better food preservation,
- Better presentation,
- Better development of flavors and aromas,
- Better cooking.

OPTION: ADDITIONAL 3.5 AND 4 QT. BOWL



- Ref. **59430** - 3.5 Qt. Stainless Steel Mini Bowl for R 8
- Ref. **59435** - 4 Qt. Stainless Steel Mini Bowl for R 10 / R 15
- Ref. **27374** - All Stainless Steel 3.5 Qt. Mini Bowl with complete Smooth "S" blade assembly for R 8
- Ref. **27375** - All Stainless Steel 4 Qt. Mini Bowl with complete Smooth "S" blade assembly for R 10 / 15
- Ref. **27107** - 2 Blade Stainless Steel Coarse Serrated Edge "S" Blade Assembly
- Ref. **27106** - 2 Blade Stainless Steel Smooth Edge "S" Blade Assembly
- Ref. **101801** - Coarse serrated blade
- Ref. **101800** - Smooth blade

R 23 T - R 30 T



MOTOR BASE

Induction motor
All stainless steel construction
480 Volt models available (Call for Pricing)



CUTTER FUNCTION

Stainless steel bowl with handles and see-thru lid
3 stainless steel smooth edge "S" blade assembly
Cutter Bowl tilts and is removable for easy cleaning.
Digital control panel equipped with a 0-15 minute timer
ETL electrical and sanitation listed/cETL (Canada).
1 year parts and labor warranty
Nema # : L15-30P

Optional BLIXER parts available including:

- Bowl scraper assembly.
- Fine serrated edge blade assembly (stainless steel 2 blade configuration).

R 23 T

24 Qt.

Power 6 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm.
Cutter bowl 24 Qt.
Dimensions (HxLxW) 48 1/16" x 23 5/8" x 26 3/8"
Approx. shipping weight 296 lbs
Approx. carton size 55" x 27 1/2" x 31 1/4" - Cube 27.35

Ref. R 23 T A - 208 - 240V/60/3

R 30 T

31 Qt.

Power 7 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 31 Qt.
Dimensions (HxLxW) 48 1/16" x 23 5/8" x 27 3/8"
Approx. shipping weight 310 lbs
Approx. carton size 55" x 27 1/2" x 31 1/4" - Cube 27.35

Ref. R 30 T A - 208 - 240V/60/3



OPTION: R 198
FOOD CART SHOWN WITH VCM



OPTIONS	R 23 T		R 30 T	
	Ref.		Ref.	
3 blade coarse serrated edge blade assembly	57070		57075	
3 fine serrated blade assembly	57072		57077	
Additional 3 smooth edge straight blade assembly	57069		57074	
Coarse serrated edge blade only	118294		118286	
Fine serrated edge blade only	118292		118241	
Smooth edge blade only	118217		117950	
Stainless steel Cutter bowl only	59155		59132	
Food tray cart	R 198		R 198	



Transparent lid for perfect control of the process. Ergonomic locking device of the lid bowl. **Lid and seal designed to be removed** simply and quickly for easy cleaning.



Lid wiper to wipe the inside of the lid, thereby ensuring perfect visibility during processing.



Control panel
Build in Stainless Steel control buttons, 0-15 minute timer and pulse control for greater cutting precision.



Tilting Mecanism
Ergonomic lever enabling the user to tilt the bowl at various angles for easier transfer of product.



Blade
Adjustable 3-blade knife. New patented blade profile for an optimum cutting quality.



Bowl
Tilting and removable bowl, a Robot Coupe exclusive. **Capacity:** 24, 31, 47 or 60 Qt. according to the model.



Frame
100% Stainless Steel, Perfect stability on the floor, Compact and easy cleaning.



Wheels (optional)
3 retractable wheels making it easier to move the VCM in order to clean the surface underneath.



R 45 T - R 60 T



MOTOR BASE

Induction motor
All stainless steel construction
480 Volt models available (Call for Pricing)



CUTTER FUNCTION

Stainless steel bowl with handles and see-thru lid
3 stainless steel smooth edge "S" blade assembly
Cutter Bowl tilts and is removable for easy cleaning.
Digital control panel equipped with a 0-15 minute timer
ETL electrical and sanitation listed/cETL (Canada).
1 year parts and labor warranty
Nema # : L15-50P

Optional BLIXER parts available including:

- Bowl and lid scraper assembly.
- Fine serrated edge blade assembly (stainless steel 2 blade configuration).



R 45 T

47 Qt.

Power 13.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 47 Qt.
Dimensions (HxLxW) 54 5/16" x 23 5/8" x 28 15/16"
Approx. shipping weight 420 lbs
Approx. carton size 60 3/4" x 27 1/2" x 38 3/4" - Cube: 37.46

Ref. R 45 T A - 208 - 240V/60/3

R 60 T

63 Qt.

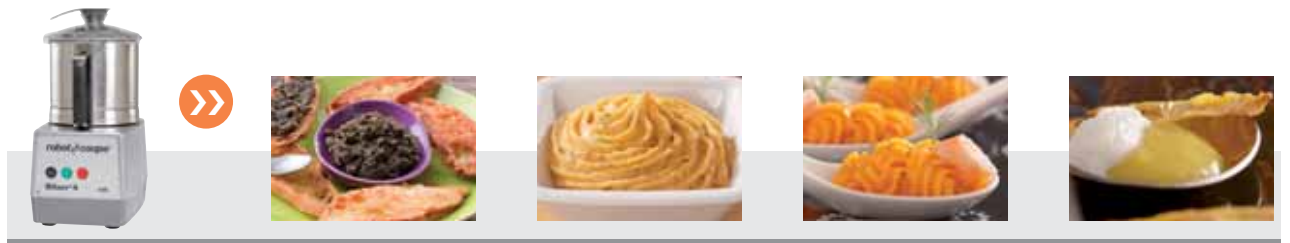
Power 16 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 63 Qt.
Dimensions (HxLxW) 54 1/2" x 25 9/16" x 30 7/8"
Approx. shipping weight 423 lbs
Approx. carton size 60 3/4" x 27 1/2" x 38 3/4" - Cube: 37.46

Ref. R 60 T A - 208 - 240V/60/3

OPTION: R 198
FOOD CART SHOWN WITH VCM



OPTIONS	R 45 T		R 60 T	
	Ref.		Ref.	
3 blade coarse serrated edge blade assembly	57082		57092	
3 fine serrated blade assembly	57084		57095	
Additional 3 smooth edge straight blade assembly	57081		57091	
Coarse serrated edge blade only	118287		118290	
Fine serrated edge blade only	118243		118245	
Smooth edge blade only	117952		117954	
Stainless steel Cutter bowl only	59142		59148	
Food tray cart	R 198		R 198	



Bowl and lid scraper assembly



Lid fitted with a seal to make it fully leakproof



Stainless-steel, fine-serrated blades



High hub in bowl for processing large quantities of liquid ingredients



Control panel with push-type on, off and pulse buttons.

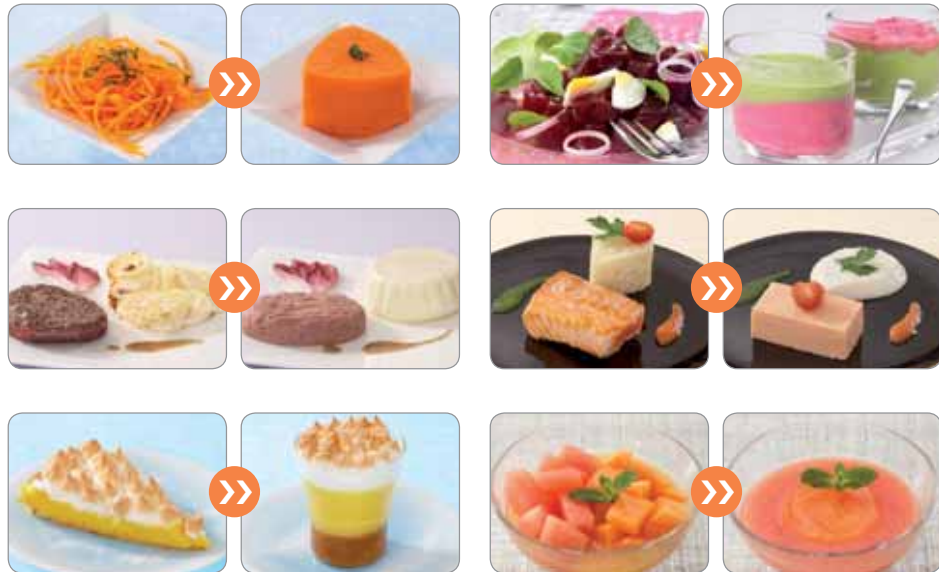




Healthcare - Pureed food

Robot Coupe has solutions to your every need, with its comprehensive range of 16 Blixers®. These blender-Mixers are ideal for preparing texture-modified meals. Not only is the composition of a normal meal retained - starter, main course, dessert, either raw or cooked - but also its full nutritional value, without loss of essential vitamins.

- Blended carrots
- Celery and red cabbage pureed food
- Variation on a raw cucumber and tomato theme
- Stuffed tomato
- Salmon steak with rice
- Meat Stews
- Couscous
- Pear and almond soufflé
- Blended Granny Smith apples
- Blended rice pudding
- Lemon pie
- ...



Calculate the total weight of pureed preparations per meal

	Portion weight			Number of blended meals		
Starter or dessert	<input type="text"/>	oz	X	<input type="text"/>	Meal	= <input type="text"/> oz

Example : 3 oz X 10 Meals = 30 oz

	Portion weight			Number of blended meals		
Main course	<input type="text"/>	oz	X	<input type="text"/>	oz	= <input type="text"/> oz

Example : 11 oz X 10 Meals = 110 oz

*Divide oz by 16 to convert to lbs.



Modified textures

STARTER



Celeriac and red cabbage pureed food

Variation on a raw cucumber and tomato theme

MAIN DISH



Salmon steak with rice



Blanquette

DESSERT



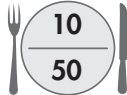
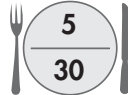
Pear and almond soufflé



Blended Granny Smith apple

Range of possible tasks

Models	Bowl capacity (litre)	Processing quantities	Number of meals per service
Blixer 2	2,9	8 oz to 1.5 lbs	1 to 15
Blixer 3	3,7	0.5 lb to 3.5 lbs	5 to 30
Blixer 4 - Blixer 4 V	4,5	0.75 lb to 6.5 lbs	10 to 50
Blixer 5 - Blixer 5 V	5,5	0.75 lb to 7 lbs	15 to 80
Blixer 6 - Blixer 6 V	7	1 lb to 8 lbs	20 to 100
Blixer 8	8	Up to 8 lbs	25 to 150
Blixer 10	10	Up to 10 lbs	30 to 200
Blixer 15	15	Up to 15 lbs	40 to 300
Blixer 20	20	Up to 20 lbs	50 to 400
Blixer 23	23	Up to 22 lbs	100 to 450 +
Blixer 30	28	Up to 30 lbs	100 to 500 +
Blixer 45	45	Up to 55 lbs	100 to 1000 +
Blixer 60	60	Up to 60 lbs	100 to 3000 +



Working quantities per batch

Special Single Portion

0.5 to 3.5 lbs

0.75 to 6.5 lbs

0.75 to 7 lbs

1 to 8 lbs

VARIABLE SPEED 370 - 3450 rpm



4.5 Qt.

Blixer 4 V
Single phase



5.5 Qt.

Blixer 5 V
Single phase



7 Qt.

Blixer 6 V
Single phase

2 SPEEDS 1800 & 3600 rpm



5.5 Qt.

Blixer 5
Three phase



7 Qt.

Blixer 6
Three phase

1 SPEED 3450 rpm



2.5 Qt.

Blixer 2
Single phase



3.5 Qt.

Blixer 3
Single phase



4.5 Qt.

Blixer 4
Single phase

Blixer 2



Blixer 2 - Blixer 3



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- Pulse switch



BLIXER FUNCTION

- Fine serrated edge stainless steel "S" blade
- Stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly
- ETL electrical and sanitation approved/cETL (Canada)
- 1 year parts and labor warranty
- Nema # : 5-15P

Blixer 2

Special for single portion menus **2.5 Qt.**

- Power 1 HP
- Voltage Single phase
- Speed 3450 rpm
- Bowl 2.5 Qt.
- Dimensions (HxLxW) 15 1/4" x 11" x 8 1/4" Cube: 2.28
- Approx. shipping weight 25 lbs.
- Approx. carton size 20 1/2" x 12" x 16"

Blixer 3



Ref. BLIXER 2 - 120V/60/1

Blixer 3

3.5 Qt.

- Power 1.5 HP
- Voltage Single phase
- Speed 3450 rpm
- Bowl 3.5 Qt.
- Dimensions (HxLxW) 16 15/16" x 11 13/16" x 8 3/4"
- Approx. shipping weight 30 lbs.
- Approx. carton size 17 1/2" x 12" x 15 3/4" - Cube: 1.90

Ref. BLIXER 3 - 120V/60/1

OPTIONS	Blixer 2		Blixer 3	
	Ref.		Ref.	
Stainless steel bowl assembly	27369		27337	
Replacement stainless steel fine serrated edge "S" blade	27370		27347	

Blixer 4 - Blixer 4 V



MOTOR BASE

- Stainless steel motor shaft
- Metal motor base
- Pulse switch

4.5 Qt.



BLIXER FUNCTION

- Fine serrated edge stainless steel "S" blade
- 4.5 Qt-stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly
- ETL electrical and sanitation approved/cETL (Canada)
- 1 year parts and labor warranty
- Nema # : 5-15P

Blixer 4

Power	1.5 HP
Motor	Induction
Voltage	Single phase
Speed	3450 rpm
Dimensions (HxLxW)	18 1/2" x 11 7/8" x 8 11/16"
Approx. shipping weight	34 lbs.
Approx. carton size	20 1/4" x 12" x 15 3/4" - Cube: 2.18

Ref. BLIXER 4 V - 120V/60/1

Blixer 4 V

Power	2 HP
Motor	DC
Voltage	Single phase
Variable speed	370-3450 rpm
Dimensions (HxLxW)	18 1/2" x 11 7/8" x 8 11/16"
Approx. shipping weight	34 lbs.
Approx. carton size	20 1/4" x 12" x 15 3/4" - Cube: 2.18

Ref. BLIXER 4 V - 120V/60/1

Blixer 4



Blixer 4 V



OPTIONS	Ref.
Stainless steel bowl assembly	27338
Replacement stainless steel fine serrated edge "S" blade	27349

Blixer 5



Blixer 5 - Blixer 5 V



MOTOR BASE

Stainless steel motor shaft
Metal motor base

5.5 Qt.



BLIXER FUNCTION

Fine serrated edge stainless steel "S" blade
5.5 Qt-stainless steel bowl with handle
Completely sealed lid equipped with a bowl and lid scraper assembly
ETL electrical and sanitation approved/cETL (Canada)
1 year parts and labor warranty

Blixer 5

Power 3 HP
Motor Induction
Voltage 3-phase
Speeds 1750 and 3450 rpm
Dimensions (HxLxW) 19 3/8" x 14 7/16" x 11"
Approx. shipping weight 60 lbs.
Approx. carton size 19 1/2" x 27 1/4" x 12 3/4" - Cube: 3.92
NEMA #: L15-20P

Ref. BLIXER 5 - 208-240V/60/3

Blixer 5 V



Blixer 5 V

Power 3 HP
Motor DC
Voltage Single phase
Variable speed 370-3450 rpm
Dimensions (HxLxW) 19 3/8" x 14 7/16" x 11"
Approx. shipping weight 74 lbs.
Approx. carton size 23 1/2" x 27 1/4" x 12 3/4" - Cube: 3.92
NEMA #: L15-15P

Ref. BLIXER 5 V - 120V/60/1

OPTIONS	Ref.
Fine serrated edge stainless steel "S" blade assembly	27155
Coarse serrated edge stainless steel "S" blade assembly	27180
5.5 Qt. Stainless steel bowl assembly	27165
Robo-cart	R199

Blixer 6 - Blixer 6 V



MOTOR BASE

Stainless steel motor shaft
Metal motor base

7 Qt.



BLIXER FUNCTION

Fine serrated edge stainless steel "S" blade assembly
7 Qt-stainless steel bowl with handle
Completely sealed lid equipped with a bowl and lid scraper assembly
ETL electrical and sanitation approved/cETL (Canada)
1 year parts and labor warranty

Blixer 6

Power 3 HP
Motor Induction
Voltage 3-phase
Speeds 1725 & 3450 rpm
Dimensions (HxLxW) 20 13/16" x 14 7/16" x 11"
Approx. shipping weight 63 lbs.
Approx. carton size 19 1/2" x 27 1/4" x 12 3/4" - Cube: 3.92
NEMA #: L15-20P

Ref. **BLIXER 6 - 208-240V/60/3**

Blixer 6 V

Power 3 HP
Motor DC
Voltage Single phase
Variable speed 370-3450 rpm
Dimensions (HxLxW) 20 13/16" x 14 7/16" x 11"
Approx. shipping weight 78 lbs.
Approx. carton size 19 1/2" x 27 1/4" x 12 3/4" - Cube: 3.92
NEMA #: L15-15P

Ref. **BLIXER 6 V - 120V/60/1**

Blixer 6

**ALL
STAINLESS
STEEL
BLADE**



Blixer 6 V

**ALL
STAINLESS
STEEL
BLADE**



OPTIONS	Ref.	
Fine serrated edge stainless steel "S" blade assembly	27169	
5.5 Qt. Stainless steel bowl assembly	27166	
Robo-cart	R199	

Number of meals per service

100
400

100
500

200
1000

300
2000

Working quantities per batch

Upt to 22 lbs

Upt to 30 lbs

Upt to 55 lbs

Upt to 60 lbs

2 SPEEDS 1800 & 3600 rpm

<p>24 Qt.</p>  <p>Blixer 23 Three phase</p>	<p>31 Qt.</p>  <p>Blixer 30 Three phase</p>	<p>47 Qt.</p>  <p>Blixer 45 Three phase</p>	<p>63 Qt.</p>  <p>Blixer 60 Three phase</p>
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Number of meals

25
150

30
200

50
250

50
250

Working quantities per batch

Upt to 8 lbs

Upt to 10 lbs

Upt to 15 lbs

Upt to 20 lbs

2 SPEEDS 1800 & 3600 rpm

<p>8 Qt.</p>  <p>Blixer 8 Three phase</p>	<p>10 Qt.</p>  <p>Blixer 10 Three phase</p>	<p>15 Qt.</p>  <p>Blixer 15 Three phase</p>	<p>20 Qt.</p>  <p>Blixer 20 Three phase</p>
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Blixer 8 - Blixer 10



MOTOR BASE

Induction motor
Pulse switch.



BLIXER FUNCTION

Stainless steel bowl with handles
Completely sealed lid equipped with a bowl and lid scraper assembly
ETL electrical and sanitation approved/cETL (Canada)
1 year parts and labor warranty
Nema #: L15-20P

Blixer 8

8 Qt.

Power 3 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 8 Qts
Blade assembly 2 adjustable stainless steel fine serrated edge "S" blades
Approx. shipping weight 110 lbs.
Dimensions (HxLxW) 23 15/16" x 21 1/2" x 12 7/16"
Cube 3.73

Ref. BLIXER 8 - 208-240V/60/3

Blixer 10

10 Qt.

Power 4.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 10 Qts
Blade assembly 3 adjustable stainless steel fine serrated edge "S" blades
Approx. shipping weight 117 lbs.
Dimensions (HxLxW) 26 3/4" x 21 1/2" x 12 7/16"
Cube 4.16

Ref. BLIXER 10 - 208-240V/60/3

Blixer 8



Blixer 10



OPTIONS	Blixer 8		Blixer 10	
	Ref.		Ref.	
2 Blade Fine Serrated Edge Stainless Steel Adjustable Blade Assembly	27377			
3 Blade Fine Serrated Edge Stainless Steel Adjustable Blade Assembly			27378	
Lid Assembly with seal	59319		59319	
Complete Bowl Assembly	59264		59265	

Blixer 15



Blixer 15 - Blixer 20



MOTOR BASE

Induction motor
Pulse switch.



BLIXER FUNCTION

Stainless steel bowl with handles
Completely sealed lid equipped with a bowl and lid scraper assembly
3 adjustable stainless steel fine serrated edge "S" blade assembly
ETL electrical and sanitation approved/cETL (Canada)
1 year parts and labor warranty
Nema #: L15-20P

Blixer 15

15 Qt.

Power 4.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 15 Qts
Approx. shipping weight 132 lbs.
Dimensions (HxLxW) 27 9/16" x 21 1/2" x 12 7/16" Cube 4.28

Ref. BLIXER 15 - 208-240V/60/3

Blixer 20



Blixer 20 Special Order - Extended lead time may apply

20 Qt.

Power 5.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Bowl 20 Qts
Approx. shipping weight 160 lbs.
Dimensions (HxLxW) 30 3/4" x 24 13/16" x 14 15/16"
Cube 6.58

Ref. BLIXER 20 - 208-240V/60/3

ACCESSORIES/OPTIONS	Blixer 15		Blixer 20	
	Ref.		Ref.	
3 Blade Fine Serrated Edge Stainless Steel Adjustable Blade Assembly	57102		57102	
Lid Assembly with seal	59362		59362	
Complete Bowl Assembly	59266		59267	

Blixer 23 - Blixer 30



MOTOR BASE

- Induction motor
- All stainless steel construction
- Pulse switch
- 480 Volt models available (Call for Pricing)



BLIXER FUNCTION

- Stainless steel bowl with handles
- Completely sealed lid equipped with a bowl and lid scraper assembly
- 2 stainless steel fine serrated edge "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- ETL electrical and sanitation listed/cETL (Canada).
- 1 year parts and labor warranty
- Nema # : L15-30P

Blixer 23

24 Qt.

- Power 6 HP
- Voltage Three phase
- Speeds 1800/3600 rpm.
- Bowl 24 Qt.
- Dimensions (HxLxW) 48 1/16" x 23 5/8" x 26 3/8"
- Approx. shipping weight 309 lbs.
- Approx. carton size (HxLxW) 55" x 27 1/2" x 31 1/4" Cube: 27.35

Ref. BLIXER 23 A - 208-240V/60/3

Blixer 30

31 Qt.

- Power 7 HP
- Voltage Three phase
- Speeds 1800/3600 rpm.
- Bowl 31 Qt.
- Dimensions (HxLxW) 48 1/16" x 23 5/8" x 27 3/8"
- Approx. shipping weight 323 lbs.
- Approx. carton size (HxLxW) 55" x 27 1/2" x 31 1/4" Cube: 27.35

Ref. BLIXER 30 A - 208-240V/60/3

Blixer 23



Blixer 30



	Blixer 23		Blixer 30	
OPTIONS	Ref.		Ref.	
Fine serrated edge stainless steel "S" Blade	57071		57076	
Complete bowl assembly	59155		59132	
Food tray cart	R 198		R 198	

Blixer 45



Blixer 60



Blixer 45 - Blixer 60



MOTOR BASE

- Induction motor
- All stainless steel construction
- Pulse switch
- 480 Volt models available (Call for Pricing)



BLIXER FUNCTION

- Stainless steel bowl with handles
- Completely sealed lid equipped with a bowl and lid scraper assembly
- 2 stainless steel fine serrated edge "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- ETL electrical and sanitation listed/cETL (Canada).
- 1 year parts and labor warranty
- Nema # : L15-50P

Blixer 45

47 Qt.

Power	13.5 HP
Voltage	Three phase
Speeds	1800/3600 rpm.
Bowl	47 Qt.
Dimensions (HxLxW)	54 5/16" x 23 5/8" x 28 15/16"
Approx. shipping weight	434 lbs.
Approx. carton size (HxLxW)	55" x 27 1/2" x 31 1/4" Cube: 37.46

Ref. BLIXER 45 A - 208-240V/60/3

Blixer 60

63 Qt.

Power	16 HP
Voltage	Three phase
Speeds	1800/3600 rpm.
Bowl	63 Qt.
Dimensions (HxLxW)	54 1/2" x 25 9/16" x 29 5/8"
Approx. shipping weight	443 lbs.
Approx. carton size (HxLxW)	55" x 27 1/2" x 31 1/4" Cube: 37.46

Ref. BLIXER 60 A - 208-240V/60/3

OPTIONS	Blixer 45		Blixer 60	
	Ref.		Ref.	
Fine serrated edge stainless steel "S" Blade	57083		57093	
Complete bowl assembly	59142		59148	
Food tray cart	R 198		R 198	

Turbo

MP TURBO



STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

POWER

More powerful motor :
+ 20% for even more efficient machine.

DURABILITY

Sturdy construction thanks to its **stainless steel motor base**.

PERFORMANCE

Increased performance for **optimized mixing time**.

SANITATION

Removable stainless steel blade and bell for easy cleaning and maintenance.

ERGONOMIC

Ergonomic handle for a better grip of the machine.

COMFORT

4 pan supports available reducing user fatigue.

STAINLESS STEEL PAN SUPPORTS



3 adjustable stainless steel pan supports



Stainless steel universal pan support

See page 78 for pricing

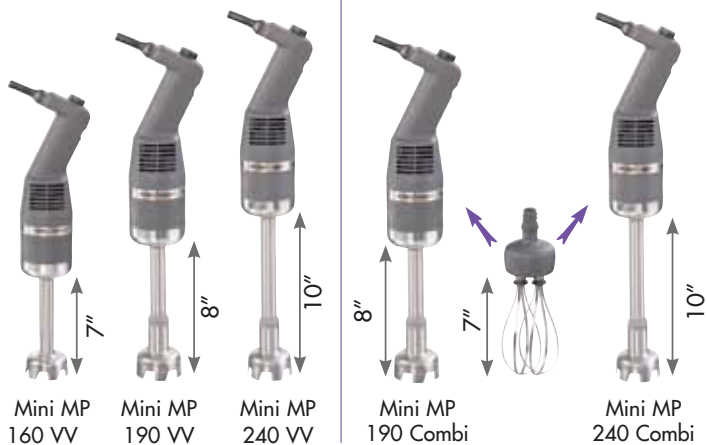
"All Robot Coupe Power Mixers
have One Year "No Hassle"
Replacement Warranty"

COMPACT

MINI

Mini MP

see page
69



Mini MP 160 VV Mini MP 190 VV Mini MP 240 VV Mini MP 190 Combi Mini MP 240 Combi

Ideal for smaller quantities

CMP

see page
71



CMP 250 VV CMP 400 VV CMP 250 Combi

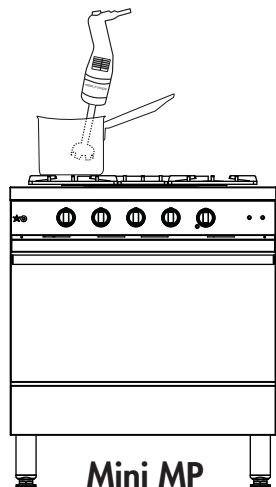
16 qt.

100 qt.

16 qt.

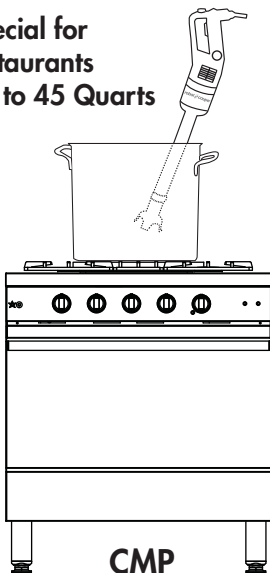
Restaurants

▶ For handling
small quantities



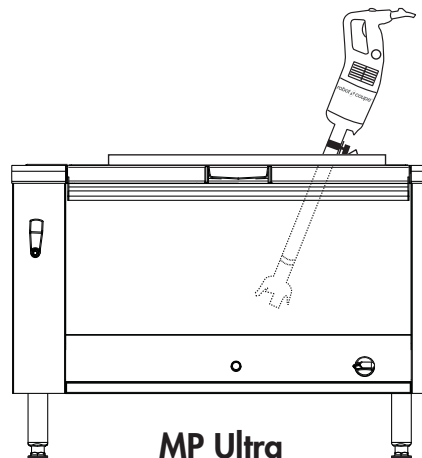
Mini MP

▶ Special for
restaurants
Up to 45 Quarts



CMP

▶ Intended for institutional and
commercial caterers. Intensive
use.



MP Ultra

TURBO

MP

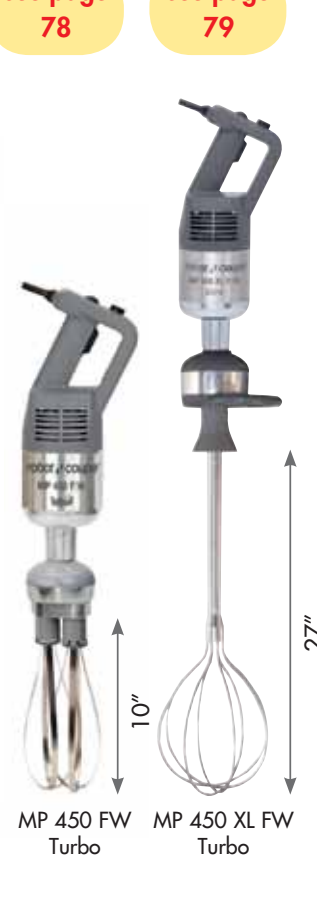
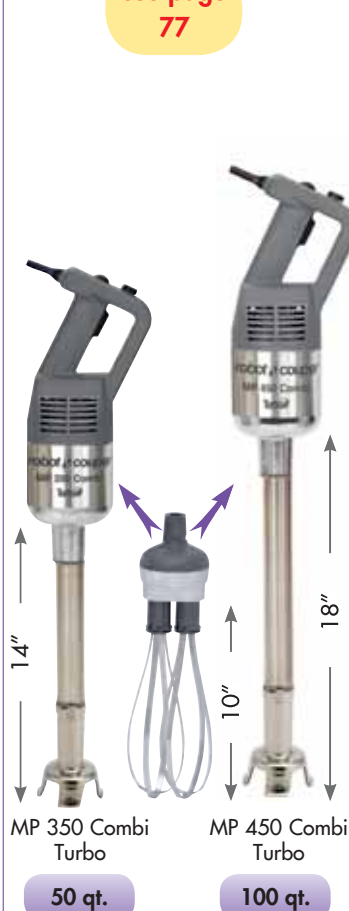
Turbo

see page 73

see page 77

see page 78

see page 79



Large production and institutions

CLEANING

Blade and bell easily removable

HACCP Advice

Within the HACCP procedure, we advise users to stock the bell and the knife in cold room after cleaning.



USER COMFORT

Pan supports easy to use for easy process

1 3 stainless steel adjustable pan supports

- Diameter of the pan: 13" to 26" diameter
- Diameter of the pan: 20" to 39" diameter
- Diameter of the pan: 33" to 51" diameter

2 1 stainless steel universal pan support

to fix on the edge of the pan
 See references page 78

MINI RANGE



SPECIAL FOR EMULSIONS

Mini MP 160 VV, Mini MP 190 VV, Mini MP 240 VV
Mini size, Maxi Performance.
Ideal for "sauces and small quantities"



Handle designed for easy grip and effortless use.



Variable speed button for easier use and speed control



Blades and shaft can all be taken apart for cleaning, to ensure perfect sanitation.



Powerful motor to increase your equipment's lifespan.



Blade designed for an optimum mixing quality



Emulsifying disc to lighten fresh or warm sauces and give them a mous consistency.



MINI RANGE - VARIABLE SPEED MIXERS

MMP 160 VV - MMP 190 VV - MMP 240 VV

- ✦ Removable blade and emulsifying disc
- Delivered with: stainless steel wall support
- ETL electrical and sanitation listed/cETL (Canada)
- Nema #: 5-15P

MMP 160 VV

Power	220 Watts
Voltage	Single phase.
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	7" length - all stainless steel
Dimensions L x W	18 1/3" x 3" Cube: .35
Approx. shipping weight	5 lbs
Approx. carton size (HxLxW)	4.5" x 18" x 7.5"

Ref. MMP 160 VV - 120V/60/1

MMP 190 VV

Power	250 Watts
Voltage	Single phase.
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	8" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	20 1/5" x 3" Cube: .35
Approx. shipping weight	5 lbs
Approx. carton size (HxLxW)	45.5" x 18" x 7.5"
Whisk attachment available	

Ref. MMP 190 VV - 120V/60/1

MMP 240 VV

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm
Blade, foot and shaft	10" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	22 1/3" x 3" Cube: .35
Approx. shipping weight	5 lbs
Approx. carton size (HxLxW)	45.5" x 18" x 7.5"
Whisk attachment available	

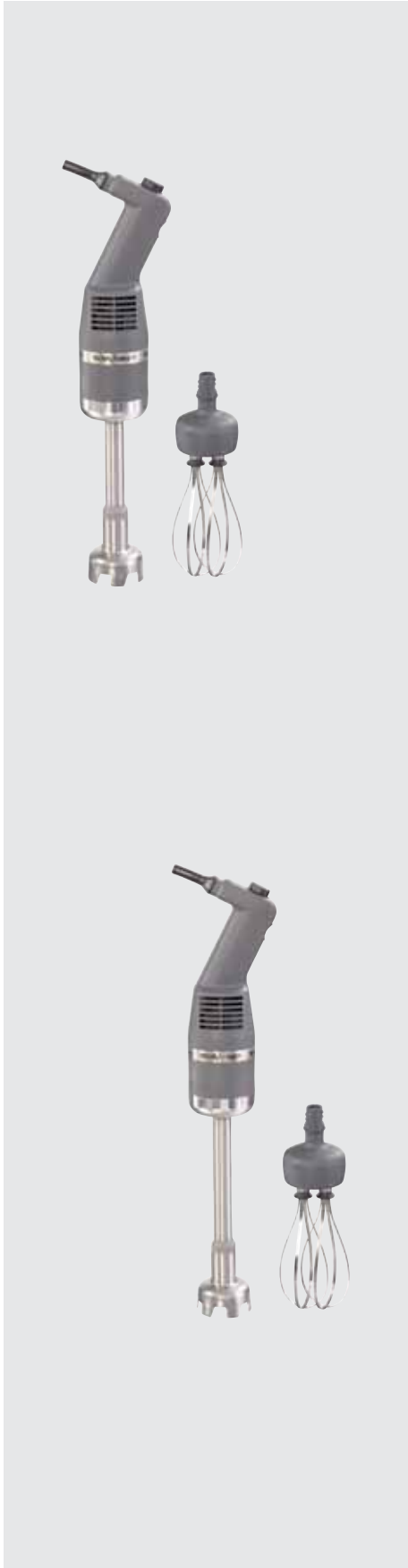
Ref. MMP 240 VV - 120V/60/1

Ref. 27334 - Whisk attachment for Mini MP




Whisk function

MINI RANGE - COMBI MIXER/WHISK



MMP 190 VV Combi - MMP 240 VV Combi

-  Automatic speed regulating system
- Delivered with stainless steel wall support
- Nema #: 5-15P

MMP 190 VV Combi

Power	250 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm (mixer attachment) from 350 to 1560 rpm (whisk attachment)
Blade, foot and shaft	8" length - all stainless steel
Whisk	7" length
Dimensions L x W	20 1/5" x 3" Cube: .55
Approx. shipping weight	7 lbs
Approx. carton size (HxLxW)	45.5" x 18.5" x 11.5"

Ref. MMP 190 VV Combi - 120V/60/1

MMP 240 VV Combi

Power	270 Watts
Voltage	Single phase
Variable speed	from 2000 to 12500 rpm (mixer attachment) from 350 to 1560 rpm (whisk attachment)
Blade, foot and shaft	10" length - all stainless steel
Whisk	7" length
Dimensions L x W	20 1/5" x 3" Cube: .55
Approx. shipping weight	7 lbs
Approx. carton size (HxLxW)	45.5" x 18.5" x 11.5"

Ref. MMP 240 VV Combi - 120V/60/1

COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs



NEW
REMOVABLE
100%
STAINLESS
STEEL BELL



POWER

More powerful motor :
+ 15% for even more efficient machine.



COMFORT

Variable speed system allowing more flexible use - ideal for sophisticated preparations



ERGONOMIC

Compact, lightweight appliance that is easy to handle



SANITATION

Removable stainless steel blade and bell for easy cleaning and maintenance.



MULTIPURPOSE

The CMP Combi models (Mixer+whisk) also boast a new 100% Stainless Steel bell



PERFORMANCE

Optimum blending quality for a fine-textured end product in a minimum amount of time.



COMPACT RANGE - VARIABLE SPEED MIXERS

ALL STAINLESS
STEEL BELL



CMP 250 VV - CMP 400 VV

- Automatic speed regulating system
- Delivered with 1 stainless steel wall support and blade disassembly tool.
- ETL electrical and sanitation listed/cETL (Canada)
- Nema #: 5-15P

SELF REGULATING
SPEED

CMP 250 VV VARIABLE SPEED

Power	280 Watts
Voltage	Single phase
Variable speed	from 5000 to 10000 rpm
Blade, foot and shaft	10" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	26" x 3 9/16" Cube: .68
Approx. shipping weight	10 lbs
Approx. carton size (HxLxW)	4.5" x 27.5" x 9.5"

Ref. CMP 250 VV - 120V/60/1

CMP 400 VV VARIABLE SPEED

Power	420 Watts
Voltage	Single phase
Variable speed	from 5000 to 10000 rpm
Blade, foot and shaft	16" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	30" x 3 9/16" Cube: 1.58
Approx. shipping weight	11 lbs
Approx. carton size (HxLxW)	6.5" x 37" x 11"

Ref. CMP 400 VV - 120V/60/1

COMPACT RANGE - COMBI MIXER/WHISK

ALL STAINLESS
STEEL BELL




CMP 250 Combi

Power	280 Watts
Voltage	Single phase
Variable speed	2300 to 10000 rpm (Mixer attachment) from 500 to 1800 rpm (whisk attachment)
Whisk	8" length
Blade, foot and shaft	10" length - all stainless steel
Removable bell	a Robot Coupe exclusive
Dimensions L x W	29 15/16" - 3 9/16" Cube: .98
Approx. shipping weight	13 lbs
Approx. carton size (HxLxW)	5.5" x 22" x 14"

Ref. CMP 250 Combi - 120V/60/1

TURBO RANGE MIXERS

MP 350 Turbo - MP 450 Turbo - MP 550 Turbo

 Removable foot and blade, a Robot Coupe exclusive patented system
 Delivered with 1 stainless steel wall support and blade disassembly tool.
 ETL electrical and sanitation listed/cETL (Canada)
 Nema #: 5-15P

MP 350 Turbo

Power 1 HP / 660 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 14" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 30 7/8" x 5" Cube: 1.53
 Approximate shipping weight 15 lbs
 Approx. carton size (HxLxW) 6.5" x 37" x 11"

Ref. MP 350 Turbo - 120V/60/1

MP 450 Turbo

Power 1.1 HP / 720 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 18" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 34 3/4" x 5" Cube: 1.53
 Approximate shipping weight 15 lbs
 Approx. carton size (H xLxW) 6.5" x 37" x 11"

Ref. MP 450 Turbo - 120V/60/1

MP 550 Turbo

Power 1.2 HP / 840 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 21" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 36 7/16" x 5" Cube: 1.53
 Approximate shipping weight 16 lbs
 Approx. carton size (H xLxW) 6.5" x 37" x 11"

Ref. MP 550 Turbo - 120V/60/1



	MP 350 / MP 450 Turbo		MP 550 Turbo	
ACCESSORIES/OPTIONS	Ref.		Ref.	
Bell cover assembly with removable stainless steel cutting blade	39335		39455	
Blade assembly tool	89662		89662	
Wall rack for power Mixers for Non Combi Models	89629		89629	

TURBO RANGE MIXERS



MP 600 Turbo - MP 800 Turbo

Removable foot and blade, a Robot Coupe exclusive patented system
 Delivered with 1 stainless steel wall support and blade disassembly tool.
 ETL electrical and sanitation listed/cETL (Canada)
 Nema #: 5-15P

MP 600 Turbo

Power 1.5 HP / 920 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 23" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 38" x 5" Cube: 1.53
 Approximate shipping weight 17 lbs
 Approx. carton size (HxLxW) 6.5" x 37" x 11"

Ref. MP 600 Turbo - 120V/60/1

MP 800 Turbo

Power 1.6 HP / 1000 watts
 Voltage Single phase
 Speed 12000 rpm
 Blade, foot and shaft 29" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 44.5" x 5" Cube: 2.43
 Approximate shipping weight 21 lbs
 Approx. carton size (HxLxW) 9.5" x 28.5" x 15.5"

Ref. MP 800 Turbo - 120V/60/1

ACCESSORIES/OPTIONS	MP 600		MP 800 Turbo	
	Ref.		Ref.	
Bell cover assembly with removable stainless steel cutting blade	39344		39344	
Blade assembly tool	89662		89662	
Wall rack for power Mixers for Non Combi Models	89629		89629	
Wall rack for power Mixers (MP 800 Turbo ONLY)			89007	

TURBO RANGE - VARIABLE SPEED MIXERS

MP 350 Turbo VV - MP 450 Turbo VV

Removable foot and blade, a Robot Coupe exclusive patented system
 Delivered with 1 stainless steel wall support and blade disassembly tool.
 ETL electrical and sanitation listed/cETL (Canada)

SELF REGULATING SPEED

ALL STAINLESS STEEL BELL

MP 350 Turbo VV VARIABLE SPEED

Power 1 HP / 660 watts
 Voltage Single phase
 Variable speed 3000 to 10000 rpm
 Blade, foot and shaft 14" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 30 7/8" - 5" Cube: 1.53
 Approximate shipping weight 15 lbs
 Approx. carton size (HxLxW) 6.5" x 37" x 11"

Ref. MP350 Turbo VV - 120V/60/1

MP 450 Turbo VV VARIABLE SPEED

Power 1.1 HP / 720 watts
 Voltage Single phase
 Variable speed 3000 to 10000 rpm
 Blade, foot and shaft 18" length - all stainless steel
 Removable bell a Robot Coupe exclusive
 Dimensions L x W 34 3/4" - 5" Cube: 1.53
 Approximate shipping weight 15 lbs
 Approx. carton size (HxLxW) 6.5" x 37" x 11"

Ref. MP 450 Turbo VV - 120V/60/1



ACCESSORIES/OPTIONS

Bell cover assembly with removable stainless steel cutting blade
 Blade assembly tool
 Wall rack for power Mixers

Ref.

39335
 89662
 89629

WHISKS FOR USE WITH THE COMBI AND FW RANGES

The Robot Coupe whisk attachments available on our Mini MP Combi, CMP Combi, MP Combi Ultra and FW ranges allows you to...



MP

CMP

Mini MP

EMULSIFY

mayonnaise or any salad dressing...



BLEND

tomato purée, vinaigrette...



MIX

to mix ingredients for cous cous and rice salads...



BEAT

egg whites, chocolate mousse...



MASH/KNEAD

creamy mashed potatoes, doughnut dough...



TURBO RANGE - COMBI MIXER / WHISK

MP 350 Turbo Combi - MP 450 Turbo Combi

- Removable foot and blade, a Robot Coupe exclusive patented system
- Patented metal gear box protects from stress when processing pancakes or mashed potatoes.
- Delivered with 1 stainless steel wall support and blade disassembly tool.
- ETL electrical and sanitation listed/cETL (Canada).
- Nema #: 5-15P

MP 350 Turbo Combi

Power	1 HP / 660 watts
Voltage	Single phase
Variable speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, foot and shaft	14" length - all stainless steel
Whisk	10" length
Removable bell	a Robot Coupe exclusive
Dimensions L x W	30 7/8" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly) Cube 1.63
Approximate shipping weight	18 lbs
Approx. carton size (HxLxW)	6.5" x 28" x 15.5"

Ref. MP 350 Turbo Combi - 120V/60/1

MP 450 Turbo Combi

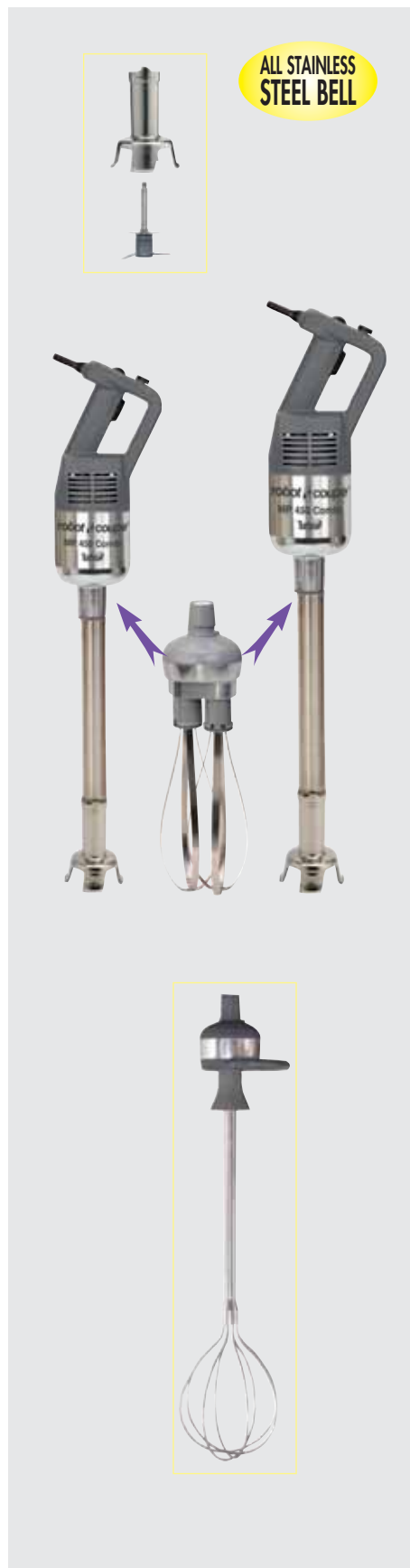
Power	1.1 HP / 720 watts
Voltage	Single phase
Variable speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, foot and shaft	18" length - all stainless steel
Whisk	10" length
Removable bell	a Robot Coupe exclusive
Dimensions L x W	34 3/4" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly) Cube 1.63
Approximate shipping weight	19 lbs
Approx. carton size (HxLxW)	6.5" x 28" x 15.5"

Ref. MP 450 Turbo Combi - 120V/60/1

Mixing Tool

Accessory for MP 350 Turbo Combi, MP 450 Turbo Combi and MP 450 Turbo FW
Ideal for Mashed Potato Flakes, Dehydrated Soups and Pastry Mixes

Ref. 27355 - See page 79 for details



TURBO RANGE - WHISK



MP 450 Turbo FW

SELF REGULATING SPEED

Power 1.1 HP / 720 watts
 Voltage Single phase
 Variable speed 250 to 1500 rpm
 Whisk 10" length
 Gear box patented metal gear box protects from stress when processing pancakes or mashed potatoes.
 Delivered with 1 stainless steel wall support
 Dimensions L x W 31 3/4" - 5" Cube 1.63
 Approximate shipping weight 15 lbs
 Approx. carton size (HxLxW) 6.5" x 28" x 15.5"
 ETL electrical and sanitation listed/cETL (Canada).

Ref. MP 450 Turbo FW - 120V/60/1

OPTIONS

MMP 160 VV, MMP 190 VV & MMP 240 VV

	Ref.	
Bell Cover assembly with removable stainless steel cutting blade		
For the MMP 160 VV	89101	
For the MMP 190 VV & MMP 240 VV	89053	
Blade assembly tool	89058	
Wall rack for power Mixers	89614	
Whisk Attachment (for MMP 190 VV & MMP 240 VV only)	27334	

OPTIONS

CMP 250 VV, CMP 400 VV & CMP 250 Combi

	Ref.	
Bell Cover assembly with removable stainless steel cutting blade	89678	
Blade assembly tool	89662	
Wall rack for power Mixers for regular models	89637	
Wall rack for power Mixers for Combi models	89630	
Whisk assembly (Set of 2) (Combi Models Only)	89649	

ACCESSORIES/OPTIONS

MP 350 & MP 450 Turbo Combi

	Ref.	
Bell cover assembly with removable stainless steel cutting blade	39335	
Blade assembly tool	89662	
Wall rack for power Mixers (Combi Models Only)	89630	
Whisk assembly (Combi Models Only, Set of 2)	89553	
Mixing Tool (Combi Models and MP450 Turbo FW Only)	27355	

Stainless steel pan supports



3 adjustable pan supports

- Ref. 27363** - for pan from 13" to 26" diameter
- Ref. 27364** - for pan from 20" to 39" diameter
- Ref. 27365** - for pan from 33" to 51" diameter

Universal pan support

- Ref. 27354** - for any pans diameter

MP 450 XL FW Turbo

SELF REGULATING
SPEED

Power	1.1 HP/720 Watts
Voltage	Single phase
Variable speed	150 to 510 rpm
Whisk	27" length
Gear box	ultra-resistant patented metal gear box protects from stress when processing pancakes or mashed potatoes.
Delivered with	1 stainless steel wall support
Dimensions L x W	47 1/2", diameter 6 15/16"
Approximate shipping weight	20 lbs
ETL electrical and sanitation listed/cETL (Canada).	
Nema #: 5-15P	

Ref. MP 450 XL FW Turbo

Metal Gear Box

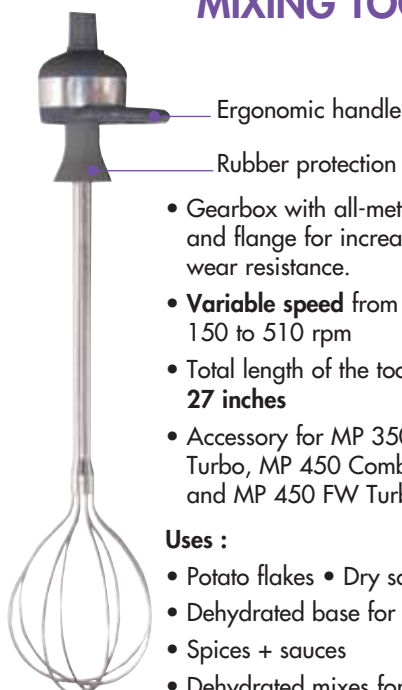
Reinforced Gear Box.



- **The only all-metal Gear Box in the industry.**
- Gears are contained **within 2 separate metal** casings which makes the Gear Box resistant to moisture.
- **Rapid attachment** of the whisks to the housing and the housing to the motor base allows for easy assembly and dismantling.
- **Overmoulded whisks** to ensure perfect sanitation (machine is designed without any recesses).

- Reinforced stainless steel bands helps to prevent whisks from being damaged when preparing thick mixtures.
- **Removable sleeve** on the whisk strands for perfect sanitation.

MIXING TOOL ATTACHMENT



- Gearbox with all-metal gears and flange for increased wear resistance.
- **Variable speed** from 150 to 510 rpm
- Total length of the tool: **27 inches**
- Accessory for MP 350 Combi Turbo, MP 450 Combi Turbo and MP 450 FW Turbo models.

Uses :


- Potato flakes • Dry soups
- Dehydrated base for sauce
- Spices + sauces
- Dehydrated mixes for pastry



J 80 Ultra



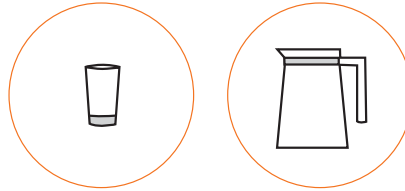
J 80 Ultra - J 100 Ultra

-  Induction motor
- Waste ejection
- 3 inches diameter patented automatic feed system
- Table Top model delivered with stainless steel motor base
- Centrifugal basket equipped with stainless steel grating disc and sieve
- Stainless steel bowl

J 80 Ultra

- Power 1 HP
- Voltage Single phase
- Constant velocity 3450 rpm
- Output Up to 120qts/hour
- Usable height 6.38" under the spout
- Delivered with
 - 6.5 Qt translucent waste container fitting under the ejection opening
 - drip tray
- Dimensions (HxLxW) 19 3/4" x 21" x 9 1/4"
- Approx. shipping weight 28 lbs

Ref. J 80A Ultra - 120V/60/1



J 100 Ultra

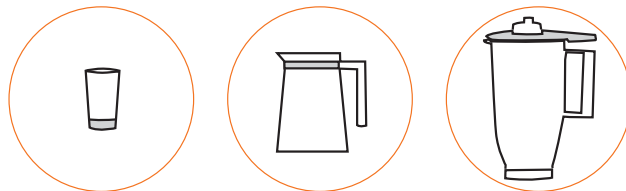


J 100 Ultra



- Power 1.3 HP
- Voltage Single phase
- Constant velocity 3450 rpm
- Output Up to 160qts/hour
- Usable height 10" under the spout
- Delivered with
 - Pulp continuous ejection chute
 - 7 Qt translucent waste container fitting under the ejection opening
 - drip tray
- Dimensions (HxLxW) 23 1/2" x 21" x 9 1/4"
- Approx. shipping weight 35 lbs

Ref. J 100A Ultra - 120V/60/1



OPTION	Ref.
Basket assembly	39910
2.5 mm Grating disc	39911
Spout	39916
Pusher	39006

**J 100 ULTRA AUTOMATIC JUICER
SPECIALLY DESIGNED FOR INTENSIVE USE**

New

The unique design of the Auto Feed system (Ø 3 inches) allows fruit and vegetables to be introduced without using the pusher.

Tall enough for a blender bowl to be positioned under its juice spout.

Ultra-powerful 1.3 HP motor for nonstop juicing.

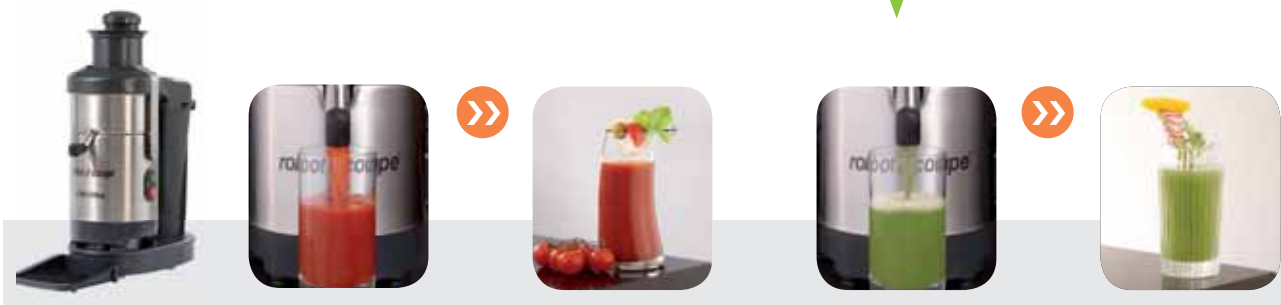


2 ways of using your juicer:

1 Continuous pulp ejection.
Ejection chute sending continuous flow of pulp directly into bin under worktop.

2 Pulp ejected into container
7 Qt large-capacity translucent pulp container

1 Pulp ejected directly into a bin beneath the worktop:



TALL ENOUGH FOR A BLENDER BOWL TO BE POSITIONED UNDER ITS JUICE SPOUT



Easy-clean, easy grip, two handled basket requiring no special tools for removal.



Drip tray ensuring that the worktop stays clean at all times.



No-splash juice spout.



Auto Feed system (Ø 3 inches) allowing fruit and vegetables to be introduced without using the pusher.

C 80



C 80 - C 120

All stainless steel strainer.
 Continuous ejection of waste.
 Continuous feeding machine.
 Automatic separation of by-product.
 Delivered with perforated basket 1 mm (1/32")

C 80

Power 3/4 HP
 Voltage Single phase
 Speed 1725 rpm
 Dimensions (HxLxW) 21 1/2" x 24 3/8" x 14 1/8"
 Approx. shipping weight 48 lbs

Ref. C 80 - 120V/60/1

C 120



C 120

Power 1 HP
 Voltage Single phase.
 Speed 1725 rpm
 Floor model with stainless steel legs and rubber feet
 Dimensions (HxLxW) 41" x 16" x 34 1/8".
 Approx. shipping weight 115 lbs

Ref. C 120 - 120V/60/1

Ref. C 120 A - 220V/60/3

ACCESSORIES/OPTIONS	C 80		C 120	
	Ref.		Ref.	
Perforated basket 0.5 mm (1/64")	57009		57211	
Perforated basket 1 mm (1/32")	57007		57145	
Perforated basket 2 mm (5/64")*			57019	
Perforated basket 3 mm (1/8")	57008		57156	
Additional rubber scraper	100327		100702	



Soup



Jam



Ice cream



Tomato sauce

Showroom displays Available:



CL 50 display
Ref. : 430 416



R 2 Dice display
Ref. : 100 100



2 sided poster 550 x 1200 mm
Ref. : 450 507



3 Machines display
Ref. : 407 818



R301 discs display
Ref. : 450 367
Cardboard



CL 50 discs display
Ref. : 450 366
Cardboard



Mixed display stand
Ref. : 450 421



Power Mixers display
Ref. : 407 435

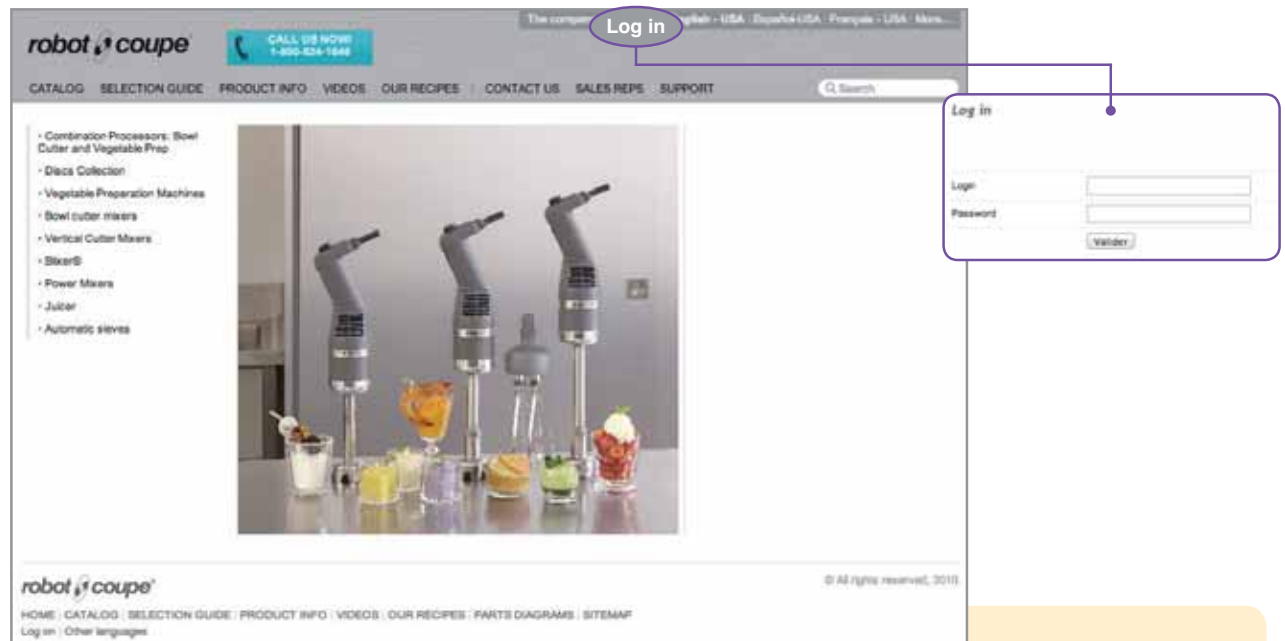
Web site www.robotcoupeusa.com

Visit our new website!



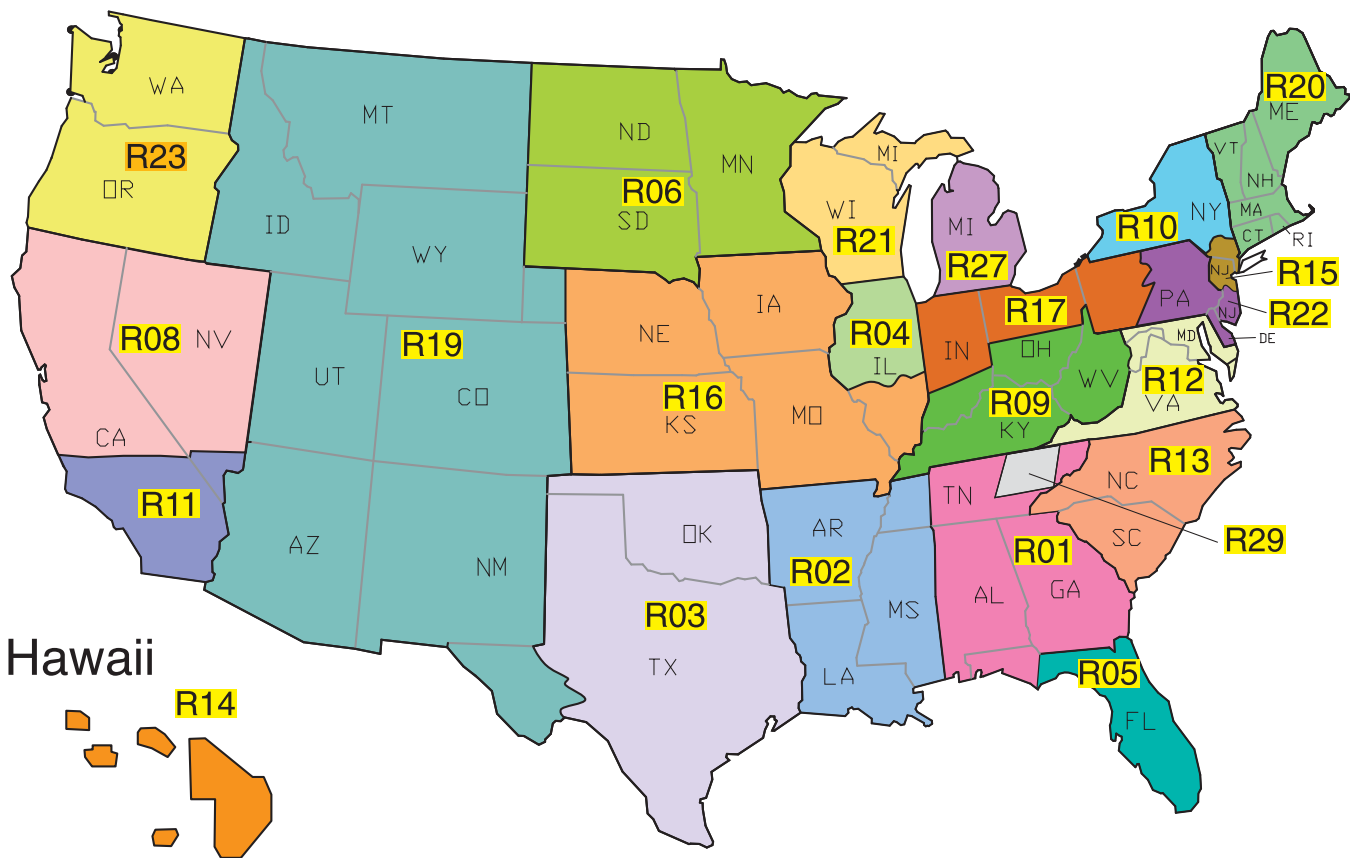
Along with a new look we have included some ergonomic features to improve your navigation.

Restricted Area for Kitchen Planners and Consultants



Dear Dealer/Consultant, use your login and password to access the restricted area, where you can consult and download all the information you need about Robot-Coupe products:

- Marketing literature
- Technical manuals
- Special technical specifications
- 2D and 3D figurines



U.S. REPRESENTATIVES FOR ROBOT COUPE U.S.A.

REP #	TERRITORY NAME	STATES COVERED	R06	NORTH STAR AGENCY, INC.	North Dakota, South Dakota, Minnesota
R01	CHARLES E. PACE ASSOCIATES 430 Senoia Rd Fairburn, GA 30213 PH # 770-969-0488 FAX # 770-969-7277 paceassoc@mindspring.com	Georgia, Alabama, Florida Panhandle	R08	R.E.P.S. 24046 Eden Landing Rd., Ste # 3 Hayward, CA 94545 PH # 510-785-5566 FAX # 510-785-5588 info@restequippro.com www.restequippro.com	Northern California, Northern Nevada
R02	MARKETING AGENTS SOUTH 848 Centre Street Ridgeland, MS 39157 PO Box 16645 Jackson, MS 39236 PH # 601-956-4661 FAX # 601-956-4726 1-800-647-7786 sales@masouth.com www.masouth.com	Mississippi, Arkansas, Louisiana, West Tennessee	R09	R Z MARKETING (CINCINNATI CORPORATE) 11895 Kemper Springs Drive Cincinnati, OH 45240 PH # 513-891-2090 FAX # 513-891-5272 tbeaty@rzm.com	Kentucky, Western West Virginia, Southern Ohio, Evansville, Indiana
R03	BRAD WALLER & ASSOCIATES 99 Regency Parkway Suite #207 Mansfield, TX 76063 PH # 817-842-9059 FAX # 817-842-9039 bradii@bwareps.com	Texas, (except El Paso) Oklahoma	R10	KEN LEVEY ASSOCIATES, INC PO Box 600 Equipment Only 7841 River Road Baldwinsville, NY 13027 PH# 315-635-7254 FAX # 315-638-4825 sales@upstatemarketing.com	New York (except NYC & Westchester County)
R04	MIRKOVICH & ASSOCIATES 1064 Garfield St Lombard, IL 60148 PH # 630-792-0080 FAX # 630-792-9914 QUOTE FAX # 630-792-9915 www.mirkovich.com	Northern Illinois	R11	FOODSERVICE EQUIPMENT AGENTS 1241 N. Lakeview Ave. Suite J Anaheim, CA 92807 PH # 714-693-3329 FAX # 714-693-3472 carolynk@feallc.com www.feallc.com	Southern California, Southern Nevada
R05	FOOD EQUIP. SLS. & MKTG. AGENTS INC. 512 1st Avenue South West Largo, FL 33770 PH # 727-559-0799 FAX # 727-559-7773 TOLL FREE # 800-799-9597 www.fesma.net fesma@fesma.net	Florida, except for the Panhandle	R12	LANE MARKETING GROUP 582 Bellerive Road, Unit # 4A Annapolis, MD 21409 PH # 410-349-8134 (Baltimore Metro) PH # 301-858-5058 (D.C. Metro) FAX # 410-757-0293 dlane@lanegroup.com www.lanegroup.com	Maryland, Virginia, D.C., Eastern West Virginia

U.S. REPRESENTATIVES FOR ROBOT COUPE U.S.A.

- | | | | |
|---|---|--|--|
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 PH # 919-732-8757
 FAX # 919-732-1045
 burels@aol.com</p> | <p>North Carolina, South Carolina</p> | <p>R20
  B. F. BUTKEVICH ASSOCIATES
 PO Box 73
 2 North Main Street
 Avon, MA 02322
 PH # 508-584-1818
 800-462-5013 Mass Watts
 800-225-6012 N.E. Watts
 FAX # 508-583-8401
 sales@butkevich.com</p> | <p>Maine, Vermont, Connecticut,
 New Hampshire, Massachusetts,
 Rhode Island</p> |
| <p>R14
  McGIRR INC.
 98 - 1429 B Kaahumana Street
 Aiea, HI 96701
 PH # 808-486-0053
 FAX # 808-486-8058
 mcgirrk001@hawaii.rr.com
 mcgirrjo@hawaii.rr.com</p> | <p>Hawaii</p> | <p>R21
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 FAX # 630-792-9914
 info@mirkovich.com</p> | <p>Wisconsin, U.P. of Michigan</p> |
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  FRAIN - BOVASSO & ASSOCIATES
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 Ste A107
 1033 Rt 46 East
 Clifton, NJ 07013
 PH # 973-472-3033
 FAX # 973-472-6278
 frainbovasso@frainbovasso.com
 www.frainbovasso.com</p> | <p>New York City & Westchester County
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  MAXWELL - MCKENNEY INC.
 116 White Horse Pike
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 PH # 856-310-0700
 FAX # 856-310-0707
 mail@maxmck.com</p> | <p>Eastern Pennsylvania,
 Southern New Jersey
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| <p>R16
  STELLHORN MARKETING GROUP
 1510 Prospect Avenue
 Kansas City, MO 64127
 PH # 913-345-9600
 FAX # 913-345-9951
 mstellhorn@stellhorngroup.com</p> | <p>Kansas, Missouri
 Southern Illinois,
 Iowa, Nebraska</p> | <p>R23
  KELLY-MINCKS AGENCY
 18800 - 142nd Avenue NE
 Suite 3B
 Woodinville, WA 98072
 PH # 425-481-9036
 FAX NUMBER: 425-806-5283
 bill@kelly-mincks.com
 www.kelly-mincks.com</p> | <p>Washington, Oregon, Alaska</p> |
| <p>R17
  E. RUFF & ASSOCIATES, INC
 Cincinnati Office
 10823 Montgomery Road
 Cincinnati, Ohio 45242
 PH # (513)-530-0061
 FAX # (513)-530-0789
 office@eruffassoc.com
 www.eruffassoc.com</p> | <p>Indiana (except Evansville),
 Northern Ohio,
 Western Pennsylvania</p> | <p>R27
  GMD FOOD SERVICES
 5235 West River Drive NE
 Comstock Park, MI 49321
 PH# 800-582-9148
 FAX # 616-647-8645
 mcrowe@g-m-d.com
 www.g-m-d.com</p> | <p>Michigan (except U.P.)</p> |
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 4665 Joliet Street
 Denver, CO 80239
 PH # 303-373-1940
 800-748-2290
 FAX # 303-371-1557
 info@trcmarketinginc.com</p> | <p>Montana, Idaho, Utah, Wyoming,
 Colorado, Arizona, New Mexico,
 El Paso, Texas</p> | <p>R29
  REPSSOUTH, INC.
 Brentwood, Tennessee Office
 278 Franklin Road, Suite 294
 Brentwood, TN 37024-3348
 PH # 615-370-1311
 800-617-5579
 FAX # 615-370-1317
 Mailing: P. O. Box 3348
 Brentwood, TN 37024-3348
 jennifer@repssouth.com</p> | <p>Central & Eastern Tennessee</p> |

Visit Robot Coupe's New Website at www.robotcoupeusa.com!



Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
UTAH							
LaMonicas Restaurant Equipment Service	6211 South 380 West	Murray	UT	84107	1-801-263-3221	1-800-527-2561	1-801-263-3229
VERMONT							
Service One, Inc.	74 River St.	Rutland	VT	05701	1-802-775-5588	1-800-874-1080	1-802-775-9593
VIRGINIA							
EMR Service	5875 Barclay Dr.	Alexandria	VA	22315	703-922-3887	800-394-3887	703-922-3889
Tech24	5256 Eisenhower Ave	Alexandria	VA	22304	1-703-354-3835	1-866-611-9746	1-703-354-6106
Tech24	9432 Atlee Commerce Blvc Ste E	Ashland (Richmond)	VA	23005	1-804-422-5871	1-866-611-9746	1-804-422-5872
EMR Service	7575 Gary Rd.	Manassas	VA		1-703-631-1575		1-703-369-2082
Daubers, Inc.	5255 Henneman Dr.	Norfolk	VA	23513	757-855-4097	800-880-7775	757-855-1795
Tech24	534 w. 24th st.	Norfolk	VA	23517	1-757-216-2245	1-866-611-9746	1-757-216-2246
Daubers, Inc.	2407 Ownby Lane	Richmond	VA	23220	804-359-9065	800-273-9593	804-359-4331
Tech24	3768 Peters Creek Rd NW	Roanoke	VA	24018	1-540-342-1910	1-866-611-9746	1-540-375-6550
Old Dominion Services of Roanoke	340 Salem Ave.	Roanoke	VA	24016	1-540-343-3639		1-540-345-3144
Daubers, Inc.	7645 Dynatech Court	Springfield	VA	22153	703-866-3600	1-800-554-7788	1-703-866-4071
WASHINGTON							
Ajax Electric Inc.	2911 First Avenue South	Seattle	WA	98134	1-206-622-9945	1-800-688-2529	1-206-622-5024
Swanson Refrigeration & Restaurant Repair	1710 E Trent Ave Ste 4	Spokane	WA	99202-2901	1-509-624-8346		1-509-532-0606
WEST VIRGINIA							
Statewide Service	603 Main Avenue	Nitro	WV	25143	1-304-755-1811	1-800-441-9739	1-304-755-4001
Statewide Service	1024 South Fayette St	Beckley	WV	25801	304-256-3070	800-355-8715	304-256-3072
Statewide Service	713 Division St Suite 1 Box 5	Parkersburg	WV	26101	1-304-865-0810	1-866-864-0784	1-304-865-0812
Central Service, Inc. (Statewide Svc.)	504 West Washington St.	Charleston	WV	25302	1-304-344-3451	1-800-441-9443	1-304-344-4925
WISCONSIN							
Metropolitan Service/ ASCI	3210 London Rd.	Eau Claire	WI	54701	1-715-832-0555	1-800-848-3945	1-715-832-7812
Appliance Service Center, Inc.	786 Morris Ave.	Green Bay	WI	54304	1-920-496-9993	1-800-236-0871	1-920-496-9927
Appliance Service Center, Inc.	5817 Femrite Dr	Madison	WI	53718	1-608-246-3160	1-800-236-7440	1-608-246-2721
General Parts LLC	806 Walsh Rd	Madison	WI	53714	1-608-819-0163		1-608-819-0103
General Parts LLC	W223 N735 Saratoga Drive	Waukesha	WI	53186	1-262-650-6666	1-800-279-9976	1-262-650-6660
Appliance Service Center, Inc.	6843 West Beloit Rd.	West Allis	WI	53219	1-414-543-6460	1-800-236-6460	1-414-543-6480
PUERTO RICO							
Gas Repair Equipment & Parts, Inc.	Calle 7NE #332 Puerto Nuevo	San Juan	PR	00920	1-787-749-8055		1-787-748-8044
CANADA							
(Warehouse) Dennett Enterprises	6750 Cariboo Rd Unit #1	Burnaby	BC	V3N 4A4	1-604-607-8850		
Heritage/ R.G. Henderson & Son LTD	100 Thorncliffe Park Drive	Toronto	ON	M4H 1G9	1-416-422-5580		1-416-422-5514
LDI Technical Services		Calgary	Alb			1-866-299-9591	1-403-299-9599
Maestro Food Equipment Services, Ltd	#103-6990 Waltham Ave	Burnaby	BC	V5J 4V5	1-604-623-7876		
Key Food Equipment	#105-3728 North Fraser Way	Burnaby	BC	V5J 5G1	1-604-433-4484	1-800-665-2655	1-604-433-4684
Key Food Equipment	105-2740 Bridge St.	Victoria	BC	V8T 5C5	250-920-4888	877-435-4888	250-920-4883
Walkers Electric Ltd.	2608 Windsor St.	Halifax	N.S.	B3K 5C8	1-902-454-0291		1-902-455-9495
Choquette CKS	8437 19E Avenue	Montreal	PQ	H1Z4J2	1-514-722-2000	1-800-361-7618	1-514-722-5050
Choquette CKS	2585 Girard Rue	Treos-Rivieres	PQ	G8Z 2N3	1-819-371-3666		1-819-371-3406
Choquette CKS	900 Boul Pierre Bertrand #220	Villa Vanier	PQ	G1M3K2	1-418-681-3944	1-800-463-5506	1-418-681-3385
Choquette CKS	2710 Lanchaster, Unit 119	Ottawa,	ON	K1B4T7	1-613-739-8458	1-800-267-2715	1-613-739-3851
HRD Kitchen Service	3625 Weston Rd Unit 1	Weston	ON	M9L 1V9	1-416-740-5678	1-800-668-5889	1-416-740-5009
MC Technical Services	6068 Netherhart Rd. Unit 20	Mississauga	ON	L5T 1N3	1-905-670-7887	1-888-510-8969	1-905-670-7345
FIRES	6-295 Quen St. East	Brampton	ON	L6W 4S6	1-905-838-2060		10905-838-2050
Serv-Quip Equipment Service	775 Industrial Rd.	London	Ont.	N5V 3N5	1-519-453-3565		
R.G. Henderson & Son LTD	4478 Montrose Rd. 1C	Niagara Falls	Ont.	L2H 1K8	905-357-4357		905-357-9735
Air Rite Refrigeration and Mechanical	40 Parr St	WINNIPEG	MB	R2W 5C3	204-895-2300		204-831-5174
TS Professional Kitchen Service	2825 SABOURIN	Montreal	PQ	H4S 1M9	514-745-1556	1-800-363-0708	514-745-4777
Sure Fix	7334 Garner Rd	Niagara Falls	ON	L2E 6S5	905-685-0480		
Commercial Kitchen	731 Wall St	Winnipeg,	MB	R3G 2T6	204-586-8273		
Service In Motion	660-A Justus Drive	Kingston	ON	K7M 4H4	613-384-1718		613-384-4590
Kitchenworks	823794 Massie Rd	Chatsworth	ON	N0H 1G0	519-794-3633		519-794-4208

**Visit Robot Coupe's New Website at
www.robotcoupeusa.com!**



TERMS AND CONDITIONS OF SALES

DISCLAIMER: As careful and thorough as we are, descriptive, typographic and photographic errors may occur. If so, they are subject to correction. **PRICES SUBJECT to change without notice.**

TERMS: Net 30 days for credit approved customers or Cash with Delivery Prices are F.O.B. Factory, Mississippi warehouse. Freight shipping classification code is "85". **All invoices not paid in full within terms are subject to 1% per month finance charge.**

MINIMUM ORDER: NONE; we will accept any size order. **However, for ALL orders that net under \$25 there will be a \$5 Handling Fee added.**

RETURNS: No merchandise should be returned without written authorization. Returns without written authority and Returned Merchandise Authorization (RMA) number will not be considered for credit. Only new and unused merchandise will be considered and subject up to a 20% restocking fee. All returns must be sent freight prepaid.

WARRANTY: One year limited warranty to the original purchaser from date of purchase against defects in parts and workmanship, includes coverage on parts and labor for all repairs: F.O.B. Factory, Jackson, Mississippi or authorized Service Agency. All shipping charges paid by owner. Parts used in repair or ordered separately-have a warranty of 90 days. For warranty coverage, customer must provide a copy of dated sales or delivery receipt before warranty repairs are begun. We proudly provide warranty service in the U.S. and Canada.

ALL ORDERS: All orders are deemed offers and not valid until approved and accepted by Robot Coupe USA, Inc.

PARTS ORDERS: All parts request must be accompanied by the Serial Number of the unit for which the parts are required as proper parts are identified by Serial Number series.

ELECTRICAL NOTE: electrical Voltage, frequency (cycles or Hertz) and phase for Robot Coupe USA machines are for use in the United States, Canada, and Mexico Only. Electric supply sources in other countries, on islands or on cruise ships are usually different. The dealer or distributor is responsible for getting the correct power information for the customer/user location.

Standard Robot Coupe USA machines are built to use 115volt/60Hz/1phase or 208-240 volt/60Hz/3 phase, depending on the model. Other voltages and frequencies are available for an additional charge and extended lead-time on most Robot Coupe Models.

In-Warranty replacement parts will be credited only upon receipt and inspection of defective parts at the factory or by an authorized factory agent. All parts requested without Serial Number identification of unit provided will be chargeable.

MAILING AND FACTORY ADDRESS:

ROBOT COUPE USA, INC.

264 South Perkins,
Ridgeland, MS 39157

1-601-898-8411

1-800-824-1646

Fax: 1-601-898-9134

E-Mail Address: info@robotcoupeusa.com

Web Address: www.robotcoupeusa.com



ENVIRONMENTAL PERFORMANCE

ENERGY CONSERVATION & CODE OF ETHICS



DESIGN

Built to last

Thanks to their design and their components, Robot Coupe machines are truly built to last.

Their longer lifespan helps to cut waste and save natural resources.

Energy-saving

Robot Coupe invests heavily in R&D in order to ensure that all our machines combine high performance with low energy consumption.

By selecting proven technologies, we are able to guarantee the energy efficiency of our machines.



PRODUCTION

Our machines exceed the most stringent standards. Among other things, our electronic components comply with the new Restriction of Hazardous Substances directive restricting the use of hazardous substances

Many of our machines anticipate future requirements, such as EuP Directive (Energy-using Products).

Packaging

Robot Coupe is constantly working to reduce packaging and actively promotes solutions based on recycled cardboard which minimize fossil fuel use.



END OF LIFE

Repairability

Our products are 100% repairable. Robot Coupe maintains spare part availability for at least ten years.

Recycling

All our products are more than 95% recyclable.



ROBOT COUPE, A RESPONSIBLE COMPANY

We also implement this principle of responsibility in other areas:

- Promoting Robot Coupe values on a daily basis, especially our code of ethics.
- Fostering the individual development of our employees.
- Adhering to the International Labor Organization's standards and helping our subcontractors to do likewise.

January 2, 2014 USA Machine Quick List Reference

MODEL	VOLTAGE	WEIGHT	MODEL	VOLTAGE	WEIGHT
R 101	120V/60HZ/1	24 Lbs.	BLIXER 5	208-240V/60HZ/3	60 Lbs.
R 101 B CLR	120V/60HZ/1	22 Lbs.	BLIXER 5 V	120V/60HZ/1	74 Lbs.
R 101 Plus	120V/60HZ/1	25 Lbs.	BLIXER 6	208-240V/60HZ/3	63 Lbs.
R 2 N	120V/60HZ/1	33 Lbs.	BLIXER 6 V	208-240V/60HZ/3	78 Lbs.
R 2 N CLR	120V/60HZ/1	33 Lbs.	BLIXER 8	208-240V/60HZ/3	110 Lbs.
R 2 N Ultra	120V/60HZ/1	34 Lbs.	BLIXER 10	208-240V/60HZ/3	117 Lbs.
R 2 B	120V/60HZ/1	29 Lbs.	BLIXER 15	208-240V/60HZ/3	132 Lbs.
R 2 B CLR	120V/60HZ/1	29 Lbs.	BLIXER 20 Special Order	208-240V/60HZ/3	160 Lbs.
R 2 Ultra B	120V/60HZ/1	30 Lbs.	BLIXER 23	208-240V/60HZ/3	309 Lbs.
R 2 C	120V/60HZ/1	31 Lbs.	BLIXER 30	208-240V/60HZ/3	323 Lbs.
R 2 Dice	120V/60HZ/1	42 Lbs.	BLIXER 45	208-240V/60HZ/3	434 Lbs.
R 2 CLR Dice	120V/60HZ/1	43 Lbs.	BLIXER 60	208-240V/60HZ/3	443 Lbs.
R 2 C Dice	120V/60HZ/1	41 Lbs.	MMP 160 VV	120V/60HZ/1	5 Lbs.
R 2 Dice Ultra	120V/60HZ/1	44 Lbs.	MMP 190 VV	120V/60HZ/1	5 Lbs.
R 301	120V/60HZ/1	34 Lbs.	MMP 240 VV	120V/60HZ/1	5 Lbs.
R 301B	120V/60HZ/1	23 Lbs.	MMP 190 VV Combi	120V/60HZ/1	7 Lbs.
R 301 C	120V/60HZ/1	29 Lbs.	MMP 240 VV Combi	120V/60HZ/1	7 Lbs.
R 301 Ultra	120V/60HZ/1	36 Lbs.	CMP 250 VV	120V/60HZ/1	10 Lbs.
R 301 Ultra B	120V/60HZ/1	25 Lbs.	CMP 250 Combi	120V/60HZ/1	13 Lbs.
R301 Ultra Dice	120V/60HZ/1	44 Lbs.	CMP 400 VV	120V/60HZ/1	11 Lbs.
R 401	120V/60HZ/1	46 Lbs.	MP 350 Turbo	120V/60HZ/1	15 Lbs.
R 401 B	120V/60HZ/1	32 Lbs.	MP 350 Turbo Combi	120V/60HZ/1	18 Lbs.
R 401 C	120V/60HZ/1	38 Lbs.	MP 350 Turbo VV	120V/60HZ/1	15 Lbs.
R 402	120V/60HZ/1	35 Lbs.	MP 450 Turbo	120V/60HZ/1	15 Lbs.
R 502	208-240V/60HZ/3	81 Lbs.	MP 450 Turbo Combi	120V/60HZ/1	19 Lbs.
R 602	208-240V/60HZ/3	80 Lbs.	MP 450 Turbo FW	120V/60HZ/1	15 Lbs.
R 602 X	120V/60HZ/1	74 Lbs.	MP 450 XL FW Turbo	120V/60HZ/1	20 Lbs.
R 602 B	208-240V/60HZ/3	61 Lbs.	MP 450 Turbo VV	120V/60HZ/1	15 Lbs.
R 602 Y	120V/60HZ/1	63 Lbs.	MP 550 Turbo	120V/60HZ/1	16 Lbs.
R 602 V	120V/60HZ/1	99 Lbs.	MP 600 Turbo	120V/60HZ/1	17 Lbs.
R 602 VC	120V/60HZ/1	91 Lbs.	MP 800 Turbo	120V/60HZ/1	21 Lbs.
R 602 VB	120V/60HZ/1	77 Lbs.	R 8	208-240V/60HZ/3	100 Lbs.
CL 40	120V/60HZ/1	40 Lbs.	R 8 Ultra	208-240V/60HZ/3	105 Lbs.
CL 50	120V/60HZ/1	47 Lbs.	R 10	208-240V/60HZ/3	155 Lbs.
CL 50 Ultra	120V/60HZ/1	49 Lbs.	R 10 Ultra	208-240V/60HZ/3	160 Lbs.
CL 50 Gourmet	120V/60HZ/1	51 Lbs.	R 15	208-240V/60HZ/3	132 Lbs.
CL 51	120V/60HZ/1	74 Lbs.	R 15 Ultra	208-240V/60HZ/3	147 Lbs.
CL 52	120V/60HZ/1	62 Lbs.	R 20 Special Order	208-240V/60HZ/3	194 Lbs.
CL 55 Series E Bulk W/ STAND	120V/60HZ/1	92 Lbs.	R 23T	208-240V/60HZ/3	296 Lbs.
CL 55 Series D Pusher W/ STAND	120V/60HZ/1	99 Lbs.	R 30T	208-240V/60HZ/3	310 Lbs.
CL 55 Series E Pusher W/ STAND	120V/60HZ/1	99 Lbs.	R 45T	208-240V/60HZ/3	420 Lbs.
CL 55 Series E 2 Feed-Heads W/ STAND	120V/60HZ/1	113 Lbs.	R 60T	208-240V/60HZ/3	423 Lbs.
CL 60 Pusher	208-240V/60HZ/3	165 Lbs.	J 80 Ultra	120V/60HZ/1	28 Lbs.
CL 60 Bulk	208-240V/60HZ/3	155 Lbs.	J 100 Ultra	120V/60HZ/1	35 Lbs.
BLIXER 2	120V/60HZ/1	25 Lbs.	C 80	120V/60HZ/1	48 Lbs.
BLIXER 3	120V/60HZ/1	30 Lbs.	C 120	120V/60HZ/1	115 Lbs.
BLIXER 4	120V/60HZ/1	34 Lbs.	C 120A	208-240V/60HZ/3	115 Lbs.
BLIXER 4 V	120V/60HZ/1	34 Lbs.			
			R198 - Food Tray Cart for VCM's		23 Lbs.
			R199 - Robot Cart		35 Lbs.

FAMILY COLOR CODES

- Combination Models
- Vegetable Preparation Models
- Bowl Cutter Models
- Vertical Cutter Models
- Blixer Models
- Power Mixer Models
- Automatic centrifugal Juicer
- Automatic Sieves-Juicers

GUIDE TO ROBOT COUPE MODEL NUMBERS

B	CUTTER BOWL ATTACHMENT ONLY
C	CONTINUOUS FEED ONLY
N	COMBINATION UNITS (BOWL & VEG. PREP)
V	VARIABLE SPEED
VV	VARIABLE VELOCITY
X	CONTINUOUS FEED ONLY
Y	CUTTER BOWL ATTACHMENT ONLY



In order to help us serve you always remember to include on your purchase orders:

- 1) Your account number.
- 2) Promotion number for any specials (Flyers, Buy Group Specials).

**Specification
Aids**



Our Product Line Is On



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