

robot coupe®



USA Catalog

January 2, 2017

COMBINATION PROCESSORS:
BOWL CUTTER AND VEGETABLE PREP

DISCS COLLECTION

VEGETABLE PREPARATION
MACHINES

BOWL CUTTER MIXERS

VERTICAL CUTTER MIXERS

BLUXER®

POWER MIXERS

JUICE EXTRACTORS

AUTOMATIC SIEVES



"The inventor & world leader in food processors."



RESTAURANTS

- Fine dining
- Casual dining
- Quick service restaurants



INSTITUTIONS

- Business & Industry
- Education
- Healthcare
- Army
- Prisons



ARTISANS

- Butcheries
- Patisseries
- Bakeries
- Deli shops



CATERING

- Event caterers,
- Airlines
- Cruise lines,
- Supermarkets

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COMBINATION MODELS

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DISCS COLLECTION

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VEGETABLE PREPARATION
MACHINES

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BOWL CUTTER MIXERS

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VERTICAL CUTTER MIXERS

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BLIXER® :
BLENDER-MIXERS

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POWER MIXERS

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JUICE EXTRACTORS

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AUTOMATIC SIEVES

ETL listed for sanitation, electrical and safety
1 year parts and labor warranty

Showroom displays
USA Representatives List

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Authorized Service Agencies
Machine Quick List Reference

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Inside Back Cover



CL 50 Ultra Pizza Page 34

Robot Coupe goes Italian with a brand new comprehensive solution for making all your favorite Pizzas.

- This package includes:
 - A CL 50 Ultra vegetable Preparation Machine
 - A 2 mm (5/64") slicing disc for zucchini, mushrooms, peppers, onions, black olives
 - A 4 mm (5/32") slicing disc for tomatoes, eggplants, etc.
 - A 7 mm (9/32") grating disc for mozzarella or pizza cheese blend
 - A 10mm dicing kit for bruschetta, etc & dice cleaning kit
 - disc holders



CL 50 Ultra Tex-Mex Page 35

New solution for Tex-Mex Restaurants.

To prepare delicious homemade salsa, pico de gallo, refried beans, guacamole, fajitas, enchiladas, mole...

This package includes:

- 2 slicing discs: 3 mm (1/8") & 5 mm (3/16") for lettuce, onions and peppers.
- 2 grating discs: 3 mm (1/8") & 5 mm (3/16") for radishes, jicama and cheese.
- A dicing kit 10x10 mm (3/8"x3/8") for tomatoes and onions & dice cleaning kit
- discs holders



CL 50 Ultra Restaurant Page 36

New solution for Restaurants.

Cut all your vegetables easily and save time to create new recipes thanks to CL 50 Ultra and its discs package.

This package includes:

- 2 slicing discs 3 mm (1/8") & 6 mm (1/4") for tomatoes, pepper, celeriac, leek, lemon, banana, kiwi.
- 2 grating discs 3 mm (1/8") & 9 mm (11/32") for carrots, parsnip, beetroot, cabbage, cheese.
- A julienne 4x4 mm (5/32" x 5/32") for carrot, zucchini, cucumber, sweet potato, radish,
- A French Fry kit 10x10 mm (3/8" x 3/8") for potato, turnip, celeriac, zucchini, sweet potato, parsnip
- A dicing kit 10x10 mm (3/8"x3/8") & dice cleaning kit for tomatoes, zucchini, pepper, onions, apples.
- discs holders

CL 55 WorkStation Page 40

- Processes more than 2600 lbs of fruit and vegetables per hour.
- **Delivered with :**
 - + Automatic stainless steel feed-head
 - + Pusher feed-head - capacity 4.4 quarts with integrated cylindrical hopper
 - + Adjustable cart GN1x1 - 3 heights
 - + Two containers GN 1x1
 - + Mashed Potato Kit 3 mm (1/8")
 - + MultiCut pack of 16 discs



CL 60 WorkStation Page 44

- Processes more than 3900 lbs of fruit and vegetables per hour.
- The Complete Veg Prep Solution for high productivity: Designed as a complete multi-function workstation to optimize production and fast service, this is the perfect answer to what professionals in institutions require in terms of efficiency, operator and ergonomics.
- **Delivered with :**
 - + Automatic stainless steel feed-head
 - + Pusher feed-head - capacity 4.4 quarts with integrated cylindrical hopper
 - + 4 tubes feed-head
 - + Ergo mobile cart with 3 containers GN 1x1
 - + Mashed Potato Kit 3 mm (1/8")
 - + MultiCut pack of 16 discs
- New : Workstation storage cart to place all accessories delivered with the machine also included





MicroMix®Page 75

- The Chefs' Top Choice!
- Small, ultra-compact power mixer.
- Stainless-steel motor unit.
- Patented "Aeromix" tool for instant emulsions.
- Special blade design for sauces.



Mini MPPage 78

- Compact stick blenders for making all your favorite soups and sauces.
- Stainless-steel motor unit.
- Powerful motor for rapid processing



MP 600 Turbo Easy Plug MP 800 Turbo Easy PlugPage 85

- New improved handle ergonomics for greater user comfort.
- The ridge on the housing can also serve as a rest and a pivot on the rim of a pan for improved handling.
- New power cord winding system for easier storage and a longer lifespan.
- New patented "Easy Plug" system to allow replacement of the power cord during after-sales servicing.
- New reinforced bell for longer lifespan.

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.



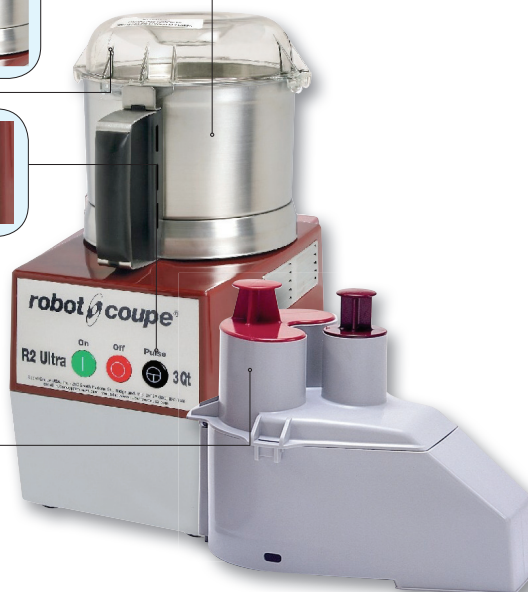
Supplied with a 2-disc set. Complete selection range of 23 discs available.

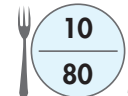
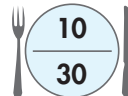
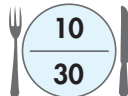
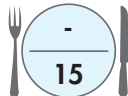


Detachable smooth "S" blade. Coarse and fine serrated "S" blade available as optional accessory.

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...





SLICING, RIPPLE CUT, GRATING AND JULIENNE

**R 2 N Ultra**

Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCSOPTION
3
BLADES

3 Qt.

**R 2 Dice Ultra**

Single phase

1 speed

Juice Extractor Kit

OPTION
26
DISCSOPTION
3
BLADES

3 Qt.

**R 301 Dice Ultra**

Single phase

1 speed

Juice Extractor Kit

OPTION
28
DISCSOPTION
3
BLADES

3.5 Qt.

**R 101 Plus**

Single phase

1 speed

OPTION
23
DISCSOPTION
3
BLADES

2.5 Qt.

**R 2 N CLR**

Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCSOPTION
3
BLADES

3 Qt.

**R 2 Dice CLR**

Single phase

1 speed

Juice Extractor Kit

OPTION
26
DISCSOPTION
3
BLADES

3 Qt.

**R 301 Ultra**

Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCSOPTION
3
BLADES

3.5 Qt.

**R 101**

Single phase

1 speed

OPTION
23
DISCSOPTION
3
BLADES

2.5 Qt.

**R 2 N**

Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCSOPTION
3
BLADES

3 Qt.

**R 2 Dice**

Single phase

1 speed

Juice Extractor Kit

OPTION
26
DISCSOPTION
3
BLADES

3 Qt.

**R 301**

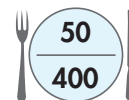
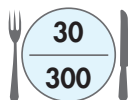
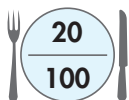
Single phase

1 speed

Juice Extractor Kit

OPTION
23
DISCSOPTION
3
BLADES

3.5 Qt.



SLICING, RIPPLE CUT, GRATING AND JULIENNE

+ DICING AND FRENCH FRIES



OPTION
28
DISCS

OPTION
3
BLADES

4.5 Qt.

R 402

Single phase

2 speeds

Juice Extractor Kit



OPTION
+50
DISCS

OPTION
3
BLADES

5.5 Qt.

R 502

Three phase

2 speeds

Mashed Potato Attachment



OPTION
+50
DISCS

OPTION
3
BLADES

7 Qt.

R 602 V.V.

Single phase

Variable speed

Mashed Potato Attachment



OPTION
23
DISCS

OPTION
3
BLADES

4.5 Qt.

R 401

Single phase

1 speed

Juice Extractor Kit

CUTTER-MIXER FUNCTION

Smooth S blade
Standard



COARSE MINCING



FINE MINCING



SAUCES, EMULSIONS



Coarse serrated S blade
Optional

Special Grinding - Pastry



KNEADING

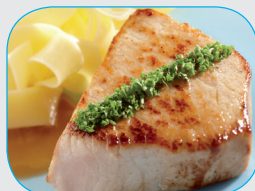


GRINDING



Fine serrated S blade
Optional

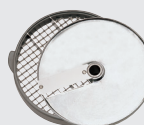
Special Herbs & Spices



HERBS



SPICES

VEGETABLE PREPARATION FUNCTION**SLICING****JULIENNE****RIPPLE CUT****DICING***

For Dicing capability models only.

GRATING**FRENCH FRIES***

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

Models	Maximum quantities processed in Cutter Mixer function	Maximum output per hour in vegetable preparation function	Number of meals per service
R 101 / R 101 Plus	1.75 lbs.	130 lbs.	up to 15
R 2 N / R 2 N Ultra	2.20 lbs.	265 lbs.	10 to 30
R 2 Dice			
R 301 / R 301 Ultra	3.31 lbs.	440 lbs.	10 to 80
R 401 / R 402	5.50 lbs.		20 to 100
R 502	6.60 lbs.	1100 lbs.	30 to 300
R 602 V.V.	7.70 lbs.	1655 lbs.	50 to 400



R 101 - R 101 Plus



MOTOR BASE

Induction motor



CUTTER FUNCTION

Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Internal ejection

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

Stainless steel discs

Nema # : 5-15P



R 101

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

Ref. R 101 120V/60/1

R 101 Plus

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

Ref. R 101 Plus 120V/60/1

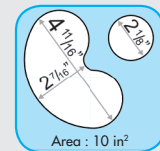
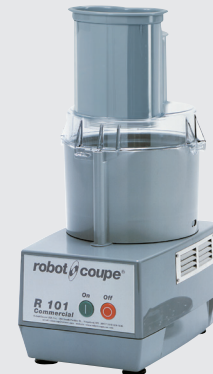
OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry
Additional Smooth "S" blade	
Honing stone	
Free standing disc rack (holds 8 discs)	

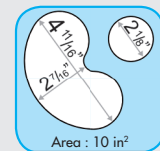
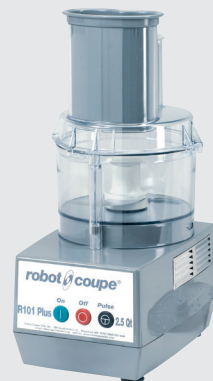
Ref.

27062
27054
502579
R255

R 101



R 101 Plus



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc

**R 2 N****R 2 N CLR****R 2 N - R 2 N CLR****MOTOR BASE**

Induction motor

**CUTTER FUNCTION**

Smooth "S" blade included

**VEGETABLE PREPARATION FUNCTION**

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

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

Stainless steel discs

Nema # : 5-15P

OPTION
23
DISCSOPTION
3
BLADES**3 Qt.****3 year**
motor
warranty**R 2 N**

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

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

OPTIONS

Coarse serrated "S" blade

Special Grinding - Pastry

Fine serrated "S" blade

Special Herbs & Spices

Additional Smooth "S" blade

Ref.

27138

27061

27055

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



R 2 N Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Stainless steel bowl

Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

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

Nema # : 5-15P

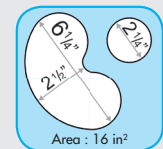


R 2 N Ultra

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

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

R 2 N Ultra



OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry	Ref. 27138
Fine serrated "S" blade	Special Herbs & Spices	Ref. 27061
Additional Smooth "S" blade		Ref. 27055



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



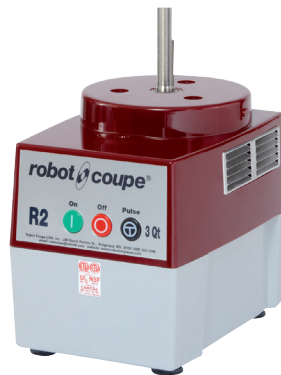
R 2 N Ultra : 4 PROCESSES IN 1!



Cutter function



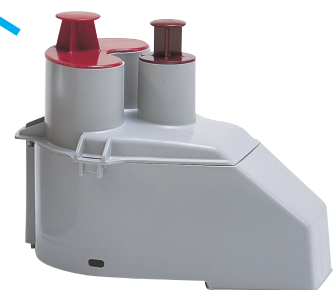
Juice function*



Motor Base



Citrus press function*



Vegetable preparation function

*optional: see page 17



R 2 Dice - R 2 Dice CLR



MOTOR BASE

Induction motor



CUTTER FUNCTION

Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

2 stainless steel discs and dicing Kit included: slicing disc 4 mm (5/32"), grating disc 2 mm (5/64") plus dicing Kit 10 mm (3/8")

Nema # : 5-15P

OPTION 26 DISCS

OPTION 3 BLADES

3 Qt.

3 year motor warranty

Dicing Capabilities

R 2 Dice

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

Ref. R 2 Dice 120V/60/1

R 2 Dice CLR

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

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

R 2 Dice



R 2 Dice CLR



OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry	Ref. 27289
Fine serrated "S" blade	Special Herbs & Spices	Ref. 27262
Additional Smooth "S" blade		Ref. 27263

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



R 2 Dice Ultra

**R 2 Dice Ultra****MOTOR BASE**

Induction motor

**CUTTER FUNCTION**Stainless steel bowl
Smooth "S" blade included**VEGETABLE PREPARATION FUNCTION**2 stainless steel discs and dicing Kit included: slicing
disc 4 mm (5/32"), grating disc 2 mm (5/64") plus
dicing Kit 10 mm (3/8")**Nema # : 5-15P**OPTION
26
DISCSOPTION
3
BLADES**3 Qt.****3 year**
motor
warranty**Dicing**
Capabilities**R 2 Dice Ultra**

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

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

Coarse serrated "S" blade

Special Grinding - Pastry

Fine serrated "S" blade

Special Herbs & Spices

Additional Smooth "S" blade

Ref.

27289

27262

27263

Please add the machine, disc pack or individual disc references on your order**SELECT YOUR PACK OF DISCS**

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")



6 mm (1/4")

Slicers

5 Disc Package - Ref. SP5Disc



R 301 - R 301 Ultra



MOTOR BASE

Induction motor



CUTTER FUNCTION

Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")

Nema # : 5-15P

OPTION
23
DISCS

OPTION
3
BLADES

3.5 Qt.

R 301

Power	1.5 HP
Voltage	Single phase.
Speed	1725 rpm - pulse function
Cutter bowl	Gray
Dimensions (WxDxH)	13 1/16" x 11 15/16" x 21 1/2"
Approx. carton size	22" x 16" x 17" - Cube: 3.46
Approx. shipping weight	34 lbs.

OPTION
23
DISCS

Ref. R 301 120V/60/1

R 301 Ultra

Power	1.5 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Cutter bowl	Stainless steel
Dimensions (WxDxH)	13 1/16" x 11 15/16" x 21 1/2"
Approx. carton size	22" x 16" x 17" - Cube: 3.46
Approx. shipping weight	36 lbs.

OPTION
23
DISCS

Ref. R 301 Ultra 120V/60/1

OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry	Ref. 27288
Fine serrated "S" blade	Special Herbs & Spices	Ref. 27287
Additional Smooth "S" blade		Ref. 27286

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc





R 301 Dice Ultra

**R 301 Dice Ultra****MOTOR BASE**

Induction motor

**CUTTER FUNCTION**

Stainless steel bowl

Smooth "S" blade included

**VEGETABLE PREPARATION FUNCTION**

Large hopper for bulky vegetables and cylindrical

hopper for long vegetables

2 stainless steel discs and dicing Kit included: slicing disc

4 mm (5/32"), grating disc 2 mm (5/64") plus dicing Kit

10 mm (3/8")

Nema # : 5-15P

OPTION
28
DISCSOPTION
3
BLADES**3.5 Qt.****Dicing and
French Fries
capability****R 301 Dice Ultra**

Power	2 HP
Voltage	Single phase
Speed	1725 rpm - pulse function
Dimensions (WxDxH)	13 1/16" x 11 15/16" x 21 1/2"
Approx. carton size	22" x 16" x 17" - Cube: 3.46
Approx. shipping weight	44 lbs

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

OPTIONS

		Ref.
Coarse serrated "S" blade	Special Grinding - Pastry	27288
Fine serrated "S" blade	Special Herbs & Spices	27287
Additional Smooth "S" blade		27286

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc

JUICE EXTRACTOR KIT

Fruit and vegetable juice to make amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

Juice function



Citrus press function



Fruit sauce for ice cream topping



hot or cold soups



Strawberry fruit sauce for jams



Lemon juice



Lemon pie



orange juice

Ref. **27393** Juice Extractor Kit for R 2 N/R 2 Ultra/R 2 N Clear

Ref. **27396** Juice Extractor Kit for R 301/R 301 Ultra/R 301 Dice Ultra/R 401/R 402

Accessories:

	R 2 N / R 2 N CLR R 2 N Ultra		R 2 Dice / R 2 Dice CLR R 2 Dice Ultra		R 301 / R 301 Ultra R 301 Dice Ultra	
	Ref.		Ref.		Ref.	
Vegetable prep attachment	27242		27259		27301	
Clear Cutter bowl Kit	27240		27271			
Gray Cutter bowl Kit	27239		27260			
Stainless steel bowl Kit	27243		27261			
Cutter bowl Kit R 301					27272	
Cutter bowl Kit (stainless steel bowl) R 301 Ultra					27278	
Honing stone	502579		502579		502579	
Free standing disc rack (holds 8 discs)	R255		R255		R255	
Discharge plate	103288		101866		104921	
	R 401/ R402		R 502		R 602 V.V.	
	Ref.		Ref.		Ref.	
Vegetable preparation attachment	27400		27340		27340	
Cutter bowl Kit	27342		27127		27128	
Free standing disc rack (holds 8 discs)	R255		R255		R255	
Honing stone	502579		502579		502579	
Discharge plate	102019		102690		102690	
Robo-cart			R199		R199	
Wall mount stainless steel disc rack (holds 3 discs)			101230		101230	
Free standing disc rack (individual)			27258		27258	



R 401



R 402

**R 401 - R 402****MOTOR BASE**

Induction motor
Metal motor support

**CUTTER FUNCTION**

Stainless steel bowl
Smooth "S" blade included

**VEGETABLE PREPARATION FUNCTION**

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

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

Nema # : 5-15P

OPTION
3
BLADES

4.5 Qt.

R 401

Power	1.5 HP
Voltage	Single phase.
Speed	1725 rpm - pulse function
Dimensions (WxDxH) bowl unit	9" x 12" x 17 1/2"
Vegetable prep attachment	9" x 12" x 22 1/2"
Approx. shipping weight	46 lbs.
Approx. carton size	20 1/2" x 16 1/4" x 24" - Cube: 4.66

OPTION
23
DISCS

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

R 402

Power	2 HP
Voltage	Single phase
Speeds	600 and 1800 rpm - pulse function
Dimensions (WxDxH) bowl unit	9" x 12" x 17 1/2"
Vegetable prep attachment	9" x 12" x 22 1/2"
Approx. shipping weight	49 lbs.
Approx. carton size	20 1/2" x 16 1/4" x 24" - Cube: 4.66

OPTION
28
DISCS

Dicing and
French fries
capability

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

OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry	Ref.	27346
Fine serrated "S" blade	Special Herbs & Spices		27345
Additional Smooth "S" blade			27344

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc

6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



R 502



MOTOR BASE

- Induction motor
- Metal motor support



CUTTER ATTACHMENT

- Stainless steel bowl
- Smooth "S" blade included



VEGETABLE PREPARATION FUNCTION

- Large hopper for bulky vegetables and cylindrical hopper for long vegetables
- 2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
- Nema # : L15-20P

OPTION
+50
DISCS

OPTION
3
BLADES

5.5 Qt.

Dicing and
French fries
capability

R 502

Power	3 HP
Voltage	Three phase
Speeds	850 and 1725 rpm
Dimensions (WxDxH)	14 1/2" x 14 1/4" x 24 3/4"
Approx. shipping weight	81 lbs
Approx. carton size (WxDxH)	17" x 16" x 26.5" - Cube: 4.17

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

OPTIONS

Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	27121
Fine serrated "S" blade	Special Herbs & Spices	27351
Additional smooth stainless steel "S" blade		27120

Mashed Potato Attachment

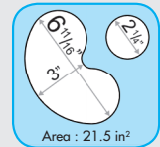
This attachment includes:

- A special blade and mesh
- A special ejector disc for pureed vegetables
- Hopper

Ref. 28207 - Mashed Potato Attachment Ø 3mm

1+2

R 502



+



1

2

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



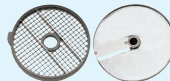
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)



R 602 V.V.

**R 602 V.V.****MOTOR BASE**

Induction motor
Metal motor support

**CUTTER ATTACHMENT**

Stainless steel bowl
All stainless steel smooth "S" blade included

**VEGETABLE PREPARATION FUNCTION**

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")

Nema # : 5-20P

OPTION
+52
DISCS

OPTION
3
BLADES

7 Qt.

Dicing and
French fries
capability

R 602 V.V.

Power	3 HP
Voltage	Single phase
Speeds	300 to 3500 rpm - pulse function
Dimensions (WxDxH)	14 3/4" x 14 1/2" x 28 1/2"
Approx. shipping weight	78 lbs
Approx. carton size (WxDxH)	22 1/4" x 20 3/4" x 29 1/2" Cube: 3.53

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

OPTIONS

Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	Ref. 27125
Fine serrated stainless steel "S" blade	Special Herbs & Spices	Ref. 27352
Additional smooth stainless steel "S" blade		Ref. 27124

Mashed Potato Attachment

This attachment includes:

- A special blade and mesh
- A special ejector disc for pureed vegetables
- Hopper

Ref. 28207 - Mashed Potato Attachment Ø 3mm

1 + 2

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS

5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc

5 mm (3/16")

Grater



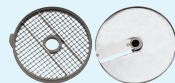
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)

MULTICUT PACK OF 16 DISCS

(FOR USE WITH R502, R 602 V.V., CL50, CL50 GOURMET, CL51, CL55 AND CL60)

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

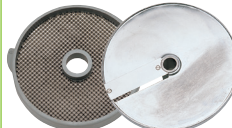
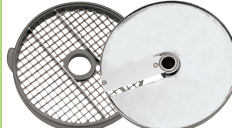
With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.

The aim is to improve the nutritional quality of meals served in school cafeterias, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot Coupe is innovating with its latest launch, the MultiCut Pack, with 16 discs included.

MULTICUT PACK OF 16 DISCS: REF LP16Disc

Slicers		Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.		Beetroot, Zucchini, cucumber, apple, pear, melon, mango.
	1 mm (1/32")		5x5 mm (3/16")	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.		Tomato, Zucchini, pepper, onion, apple.
	2 mm (5/64")		10x10 mm (3/8")	
		Tomato, Zucchini, mushroom, eggplant.		Pepper, Zucchini, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.
	4 mm (5/32")		20x20 mm (25/32")	
Graters		Carrots, celeriac, parsnip.		Carrot, cucumber, Zucchini, beetroot.
	1.5 mm (1/16")		2 x 10mm (5/64" x 3/8")	
		Beetroot, cabbage, carrots, cheese.		Carrot, cucumber, radish, celeriac, Zucchini.
	3 mm (1/8")		2.5x2.5 mm (1/10" x 1/10")	
French Fries		Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.		Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.
	10x10 mm (3/8" x 3/8")		4x4 mm (5/32" x 5/32")	

Dice Cleaning Kit



cleaning tool for dicing grids (5, 8 and 10 mm)

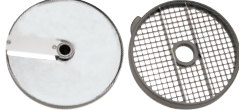
+

Disc holders



Disc holders for 16 discs

			
	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 Dice Ultra / R 402 CL 40	DISCS
			R 502 R 602 V.V. CL 50 / CL 50 Ultra CL 50 Gourmet CL 51 / CL 52 CL 55 / CL 60
SLICERS			
			0.6 mm
			0.8 mm
	27051	27051	1 mm (1/32")
	27555	27555	2 mm (5/64")
	27086	27086	3 mm (1/8")
	27566	27566	4 mm (5/32")
	27087	27087	5 mm (3/16")
	27786	27786	6 mm (1/4")
			8 mm (5/16")
			10 mm (3/8")
			14 mm (9/16")
			20 mm (25/32")
			25 mm (1")
			cooked potatoes 4 mm (5/32")
			cooked potatoes 6 mm (1/4")
RIPPLE CUT SLICERS	27621	27621	2 mm (5/64")
			3 mm (1/8")
			5 mm (3/16")
GRATERS	27588	27588	1.5 mm (1/16")
	27577	27577	2 mm (5/64")
	27511	27511	3 mm (1/8")
			4 mm (5/32")
			5 mm (3/16")
	27046	27046	6 mm (1/4")
			7 mm (9/32")
	27632	27632	9 mm (11/32")
	27191	27191	Röstis potatoes
	27078	27078	Raw potatoes
	27079	27079	Fine Pulping disc
	27764	27764	Pulping disc
	27130	27130	Hard Cheese grate
			Horseradish
JULIENNE			1x8 mm tagliatelle (1/32"x5/16")
			1x26 onion/cabbage (1/32"x1 1/4")
	27599	27599	2x2 mm (5/64" x 5/64")
	27080	27080	2x4 mm (5/64" x 5/32")
	27081	27081	2x6 mm (5/64" x 1/4")
			2x8 mm (5/64" x 5/16")
			2x10 tagliatelle (5/64"x3/8")
			2.5x2.5 mm (1/10" x 1/10")
			3x3 mm (1/8" x 1/8")
	27047	27047	4x4 mm (5/32" x 5/32")
	27610	27610	6x6 mm (1/4" x 1/4")
	27048	27048	8x8 mm (5/16" x 5/16")

			
	R 2 Dice R 2 Dice CLR R 2 Dice Ultra	R 301 Dice Ultra / R 402 CL 40	DISCS R 502 R 602 V.V. CL 50 / CL 50 Ultra CL 50 Gourmet CL 51 / CL 52 CL 55 / CL 60
DICING KITS			
	27264	■ 27113	■ 28110
	27265	■ 27114	■ 28111
	27290	■ 27298	■ 28112
			■ 28197
			■ 28181
			■ 28179
			■ 28113
			■ 28114
			■ 28115
1 DICING GRID			■ 28180
FRENCH FRY KITS		▲ 27116	▲ 28134
			▲ 28159
		▲ 27117	▲ 28135
			▲ 28158
BRUNOISE			● 28174
			● 28175
			● 28176
WAFFLE			● 28198
			● 28199
			● 28177
			● 28178

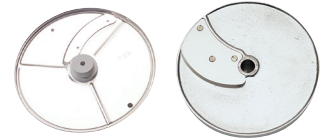
REMINDER



- Dicing Kits delivered with: 1 dicing grid + 1 slicing disc.
- ▲ French fry Kits delivered with: 1 french fry disc + 1 slicing disc.
- For the CL 50 Gourmet ONLY

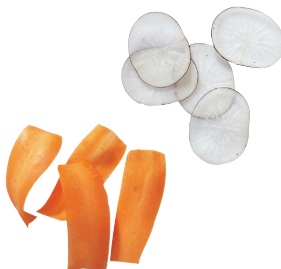
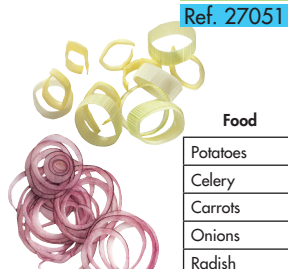
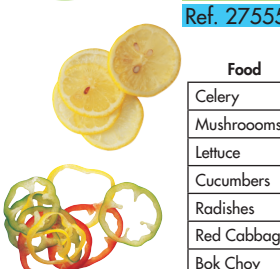
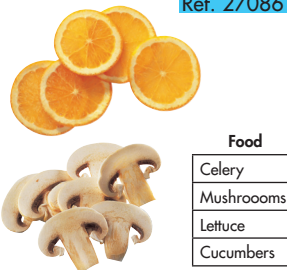
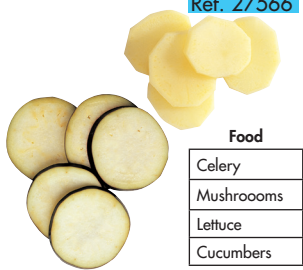
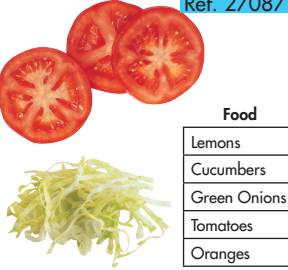
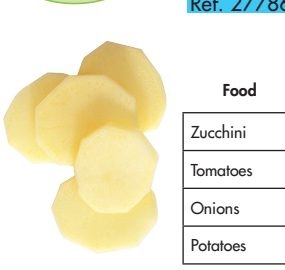
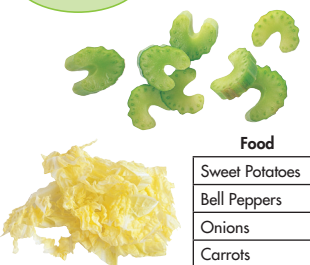
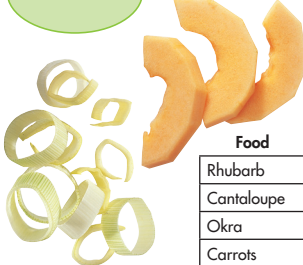
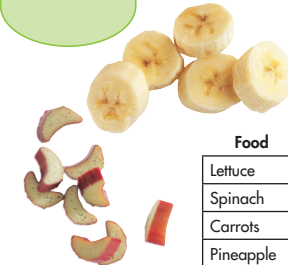
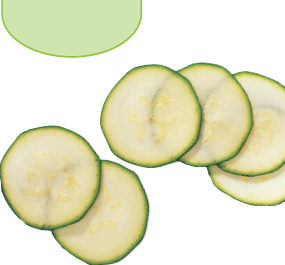
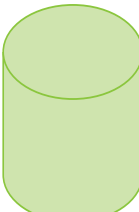
DISC RACKS	REF.	
Wall-mounted blade and disc holder from R101 to R 402 (1 blade and 8 discs) 	107810	
Wall-mounted disc holder with 4 stainless-steel pegs (16 small discs or 8 large discs) 	107812	
For Large Machine Discs 	101230	
For Large Machine Discs 	27258	
Disc Protection For Large Machine Discs 	39726	
Dice Cleaning Kit 	39881	

Slicing



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

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

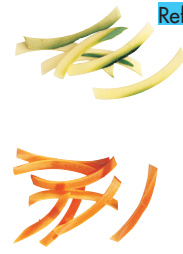
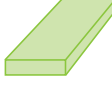
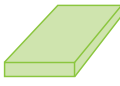
 0.6 mm Ref. 28166 	 0.8 mm Ref. 28069 	 1 mm (1/32") Ref. 28062 Ref. 27051  Food <table><tr><td>Potatoes</td></tr><tr><td>Celery</td></tr><tr><td>Carrots</td></tr><tr><td>Onions</td></tr><tr><td>Radish</td></tr></table>	Potatoes	Celery	Carrots	Onions	Radish	 2 mm (5/64") Ref. 28063 Ref. 27555  Food 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

Julienne



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

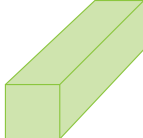
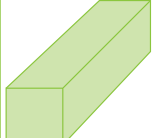
Disc Utilization Chart for R 101, R 101 Plus, R 2 N, R 2 N CLR, R 2 N Ultra, R 2 Dice, R 2 Dice Ultra, R 301, R 301 Ultra, R 301 Dice Ultra, R 401, R 402 and CL 40

 1x8 mm (1/32"x5/16") Ref. 28172 	 1x26 mm (1/32"x1 1/4") Ref. 28153 	 2x2 mm (5/64" x 5/64") Ref. 28051 Ref. 27599  <table><tr><th>Food</th></tr><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></table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage	 2.5x2.5 mm (1/10" x 1/10") Ref. 28195  <table><tr><th>Food</th></tr><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></table>	Food	Zucchini	Potatoes	Beets	Carrots	Cabbage													
Food																												
Zucchini																												
Potatoes																												
Beets																												
Carrots																												
Cabbage																												
Food																												
Zucchini																												
Potatoes																												
Beets																												
Carrots																												
Cabbage																												
 2x4 mm (5/64" x 5/32") Ref. 27072 Ref. 27080  <table><tr><th>Food</th></tr><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></table>	Food	Cabbage	Zucchini	Beets	Carrots	Potatoes	 2x6 mm (5/64" x 1/4") Ref. 27066 Ref. 27081  <table><tr><th>Food</th></tr><tr><td>Carrots</td></tr><tr><td>Cucumbers</td></tr><tr><td>Potatoes</td></tr><tr><td>Radishes</td></tr></table>	Food	Carrots	Cucumbers	Potatoes	Radishes	 2x8 mm (5/64" x 5/16") Ref. 27067  <table><tr><th>Food</th></tr><tr><td>Zucchini</td></tr><tr><td>Potatoes</td></tr><tr><td>Carrots</td></tr><tr><td>Radishes</td></tr></table>	Food	Zucchini	Potatoes	Carrots	Radishes	 2x10 mm (5/64"x3/8") Ref. 28173 									
Food																												
Cabbage																												
Zucchini																												
Beets																												
Carrots																												
Potatoes																												
Food																												
Carrots																												
Cucumbers																												
Potatoes																												
Radishes																												
Food																												
Zucchini																												
Potatoes																												
Carrots																												
Radishes																												
 3x3 mm (1/84" x 1/8") Ref. 28101  <table><tr><th>Food</th></tr><tr><td>Carrots</td></tr><tr><td>Zucchini</td></tr><tr><td>Potatoes</td></tr><tr><td>Tomatoes</td></tr></table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	 4x4 mm (5/32"x 5/32") Ref. 28052 Ref. 27047  <table><tr><th>Food</th></tr><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></table>	Food	Carrots	Zucchini	Potatoes	Tomatoes	Bell Peppers	Minced onion	 6x6 mm (1/4"x 1/4") Ref. 28053 Ref. 27610  <table><tr><th>Food</th></tr><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></table>	Food	Carrots	Eggplant	Minced onion	Potatoes	Bell Peppers	Tomatoes	 8x8 mm (5/16" x 5/16") Ref. 28054 Ref. 27048  <table><tr><th>Food</th></tr><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></table>	Food	Carrots	Potatoes	Eggplant	Onions	Zucchini
Food																												
Carrots																												
Zucchini																												
Potatoes																												
Tomatoes																												
Food																												
Carrots																												
Zucchini																												
Potatoes																												
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Bell Peppers																												
Minced onion																												
Food																												
Carrots																												
Eggplant																												
Minced onion																												
Potatoes																												
Bell Peppers																												
Tomatoes																												
Food																												
Carrots																												
Potatoes																												
Eggplant																												
Onions																												
Zucchini																												

French Fries

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

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

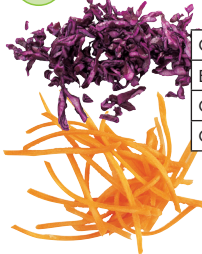
	8x8 mm (5/16" x 5/16") Ref. 28134 Ref. 27116		8x16 mm (5/16" x 5/8") Ref. 28159		10x10 mm (3/8" x 3/8") Ref. 28135 Ref. 27117		10x16 mm (3/8" x 5/8") Ref. 28158																					
	Food <table border="1"><tr><td>Carrots</td></tr><tr><td>Onions</td></tr><tr><td>Potatoes</td></tr><tr><td>Eggplant</td></tr><tr><td>Yellow Squash</td></tr><tr><td>Zucchini</td></tr></table>	Carrots	Onions	Potatoes	Eggplant	Yellow Squash	Zucchini		Food <table border="1"><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></table>	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant		Food <table border="1"><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></table>	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant		Food <table border="1"><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></table>	Sweet potato	Zucchini	Yellow Squash	Potatoes	Eggplant
Carrots																												
Onions																												
Potatoes																												
Eggplant																												
Yellow Squash																												
Zucchini																												
Sweet potato																												
Zucchini																												
Yellow Squash																												
Potatoes																												
Eggplant																												
Sweet potato																												
Zucchini																												
Yellow Squash																												
Potatoes																												
Eggplant																												
Sweet potato																												
Zucchini																												
Yellow Squash																												
Potatoes																												
Eggplant																												

Grating



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

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

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

Ripple cutting

 2 mm (5/64") Ref. 27068 Ref. 27621 Food  <table border="1"> <tr><td>Radishes</td></tr> <tr><td>Cucumbers</td></tr> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Pickles</td></tr> </table>	Radishes	Cucumbers	Carrots	Potatoes	Pickles	 3 mm (1/8") Ref. 27069 Food  <table border="1"> <tr><td>Carrots</td></tr> <tr><td>Potatoes</td></tr> <tr><td>Kiwi</td></tr> <tr><td>Cucumbers</td></tr> </table>	Carrots	Potatoes	Kiwi	Cucumbers	 5 mm (3/16") Ref. 27070 Food  <table border="1"> <tr><td>Radishes</td></tr> <tr><td>Oranges</td></tr> <tr><td>Peppers</td></tr> <tr><td>Potatoes</td></tr> </table>	Radishes	Oranges	Peppers	Potatoes
Radishes															
Cucumbers															
Carrots															
Potatoes															
Pickles															
Carrots															
Potatoes															
Kiwi															
Cucumbers															
Radishes															
Oranges															
Peppers															
Potatoes															

Dicing

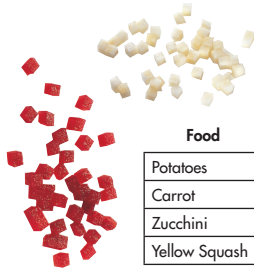


Disc Utilization Chart for R 502, R 602 V.V., CL 50, CL 50 Ultra, CL 50 Gourmet, CL 51, CL 52, CL 55 and CL 60

Disc Utilization Chart for R 301 Dice Ultra, 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

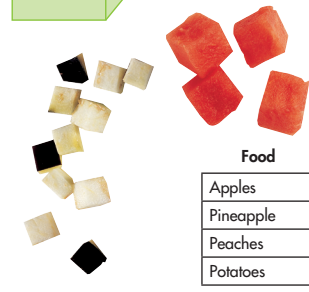
14x14 x5 mm (9/16"x9/16" x3/16")
Ref. 28181



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



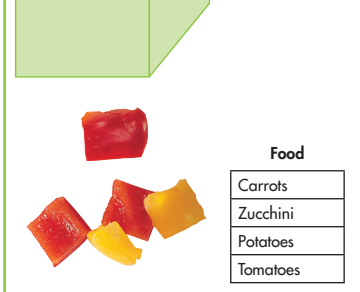
14x14 mm (9/16")
Ref. 28113



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")
Lettuce cut
Ref. 28180



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

Dicing grid cleaning tool

5 mm (3/16"), 8 mm (5/16") or 10 mm (3/8")

Scraper tool

Exclusive Cuts CL 50 Gourmet

Brunoise

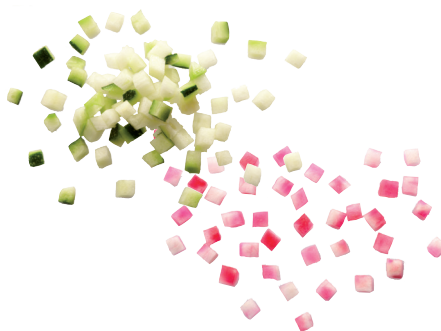


Disc Utilization Chart for CL 50 Gourmet

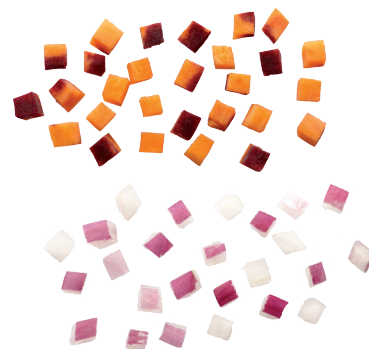
2x2x2 mm
(5/64" x 5/64" x 5/64")
Ref. 28174



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



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

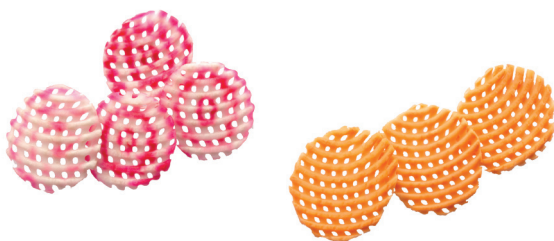


Waffle



Disc Utilization Chart for CL 50 Gourmet

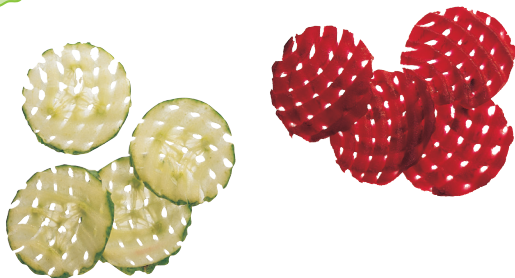
2 mm (5/64")
Ref. 28198



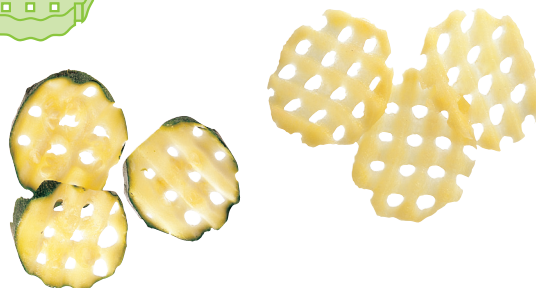
3 mm (1/8")
Ref. 28199



4 mm (5/32")
Ref. 28177



6 mm (1/4")
Ref. 28178



Vegetable preparation machine CL 50 Ultra



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



More than 50 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.





Practical
output per hour

theoretical
output per hour

20
80

Up to
110 lbs

Up to
440 lbs

50
400

220 lbs

1100 lbs

50
400

330 lbs

1100 lbs

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

+ BRUNOISE AND WAFFLE

+ PARSLEY - AROMATIC HERBS



OPTION
+59
DISCS

CL 50 Gourmet
Single phase
1 speed



OPTION
+50
DISCS

CL 50 Ultra
Single phase
1 speed
Mashed Potato Attachment



OPTION
28
DISCS

CL 40
Single phase
1 speed



OPTION
+50
DISCS

CL 50
Single phase
1 speed
Mashed Potato Attachment



OPTION
+50
DISCS

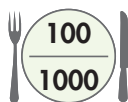
CL 51
Single phase
1 speed
Mashed Potato Attachment

TABLE TOP MODELS



550 lbs

1655 lbs



880 lbs

2645 lbs



1320 lbs

3970 lbs

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



CL 55 Workstation

Single phase

1 speed

Mashed Potato Kit



CL 60 Workstation

Three phase

2 speeds

Mashed Potato Kit



CL 55 2 Feed-Heads

Single phase

1 speed

Mashed Potato Kit



CL 60 2 Feed-Heads

Three phase

2 speeds

Mashed Potato Kit



CL 52

Single phase

1 speed

Mashed Potato Kit



CL 55 Pusher

Single phase

1 speed

Mashed Potato Kit



CL 60 Pusher Feed-Head

Three phase

2 speeds

Mashed Potato Kit

FLOOR STANDING MODELS



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 110 lbs/h.
- Processing time: up to 7 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.



CL 40



MOTOR BASE

Induction motor
Metal motor support



VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables
2 stainless steel discs included: slicing disc 4 mm (5/32") and grating disc 2 mm (5/64")
Nema #: 5-15P

OPTION
28
DISCS

Dicing and French Fries capability

CL 40

Power 1 HP
Voltage Single phase
1 Speed 600 rpm
Dimensions (WxDxH) 15 3/4" x 15" x 24" Cube: 3.28
Approx. shipping weight 40 lbs
Approx. carton size (WxDxH) 15 3/4" x 15" x 24"

Ref. CL 40 120V/60/1

OPTION

CL 40 discharge plate

Ref.

102019

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



1 mm (1/32")

Slicer

3 Disc Package - Ref. SP3Disc



6 mm (1/4")

Grater



6 mm (1/4" x 1/4")

Julienne



2 mm (5/64")



1 mm (1/32")

Slicers



6 mm (1/4")

5 Disc Package - Ref. SP5Disc



CL 50 - CL 50 Ultra



MOTOR BASE

Induction motor


Option:
Mashed Potato
Attachment

Dicing and
french fry
Capabilities


VEGETABLE PREPARATION FUNCTION

Large hopper for bulky vegetables and cylindrical hopper for long vegetables

2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")

Nema #: 5-15P

CL 50

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

Ref. CL 50 E 120V/60/1

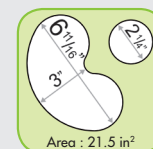
CL 50 Ultra

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

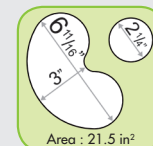
Ref. CL 50 E Ultra 120V/60/1

EXTRA BULKY VEGETABLES

CL 50



CL 50 Ultra



OPTION

Ref.

CL 50 , CL 52, CL 55 , CL 60 discharge plate

102690

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



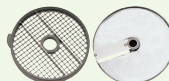
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)



CL 50 Ultra Pizza

Our brand-new package for making Pizza



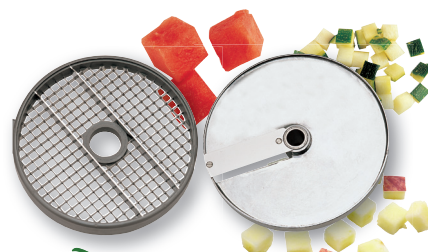
+ 2 mm (5/64") slicing disc for zucchini, mushrooms, peppers, onions, black olives



+ 7 mm (9/32") grating disc for mozzarella or pizza cheese blend



+ 4 mm (5/32") slicing disc for tomatoes, eggplants, etc.



+ 10x10 mm (3/8"x3/8") dicing disc for bruschetta, etc.



+ Disc holder



+ Dice Cleaning Kit for dicing grid



CL 50 Ultra Pizza

Power
Voltage
Speed
Motor support
Chute and lid
Included

Dimensions (WxDxH)
Approx. shipping weight
Approx. carton size (WxDxH)

Nema #: 5-15P

Ref. CL 50 Ultra Pizza 120V/60/1 + 3 discs

1.5 HP
Single phase.
425 rpm.
Stainless steel
Metal
slicing discs 2 mm (5/64") & 4 mm (5/32")
grating disc 7 mm (9/32")
dicing kit 10x10 mm (3/8"x3/8")
14 3/4" x 13 1/2" x 23 7/16"
49 lbs
16" x 15 3/4" x 24 1/2"
Cube: 3.57

New

OPTIONAL
+50
DISCS

Dicing and french fry Capabilities



CL 50 Ultra **TEX-MEX**

New package to prepare all your Tex-Mex dishes

Slicers



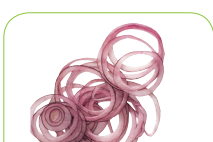
3 mm (1/8")

Lettuce



5 mm (3/16")

Onion and
pepper

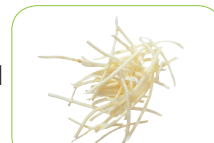


Graters



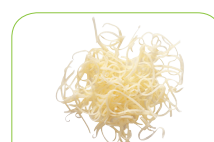
3 mm (1/8")

Radishes and
jicama



5 mm (3/16")

Cheese



Exactitube



Optional
Ref. CLEP50

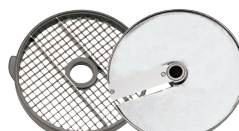


Disc holder **x2**



Dice cleaning kit
for dicing grid

Dicing



10x10 mm (3/8")

Onion and
tomato



CL 50 Ultra Tex-Mex

Power
Voltage
Speed
Motor support
Chute and lid
Included

Dimensions (WxDxH)
Approx. shipping weight
Approx. carton size (WxDxH)

Nema #: 5-15P

Ref. CL 50 Ultra Tex Mex Pack 120V/60/1 + 5 discs

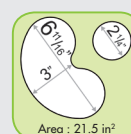
1.5 HP
Single phase.
425 rpm.
Stainless steel
Metal
slicing discs 3 mm (1/8") & 5 mm (3/16")
grating discs 3 mm (1/8") & 5 mm (3/16")
dicing kit 10x10 mm (3/8"x3/8")
14 3/4" x 13 1/2" x 23 7/16"
49 lbs
16" x 15 3/4" x 24 1/2"
Cube: 3.57

New

**OPTION
+50
DISCS**

**Dicing and
french fry
Capabilities**

New



Area : 21.5 in²





CL 50 Ultra Restaurants

New package including:

Slicers



3 mm (1/8")

Cabbage,
onion, parsnip,
Zucchini, turnip,
celeriac, apple.



6 mm (1/4")

Pepper, celeriac,
carrot, leek,
lemon, banana,
kiwi.



Julienne



4x4 mm
(5/32" x 5/32")

Carrot, Zucchini,
cucumber,
celeriac, sweet
potato, radish,
beetroot.



Graters



3 mm (1/8")

Carrots, celeriac,
parsnip.



9 mm (11/32")

Beetroot,
cabbage,
carrots, cheese.



French Fries



10x10 mm
(3/8" x 3/8")

Potato, turnip,
celeriac,
Zucchini, sweet
potato, parsnip.



Dicing



10x10 mm (3/8")

Tomato, Zucchini,
pepper, onion,
apple.



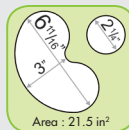
Disc holders x2



Dice cleaning kit
for dicing grid



New



CL 50 Ultra Restaurants

New

OPTION
+50
DISCS

Dicing and
french fry
Capabilities

Power
Voltage
Speed
Motor support
Chute and lid
Included

1.5 HP
Single phase.
425 rpm.
Stainless steel
Metal
slicing discs 3 mm (1/8") & 6 mm (1/4")
grating discs 3 mm (1/8") & 9 mm (11/32")
Julienne 4x4 mm (5/32" x 5/32")
French Fries 10x10 mm (3/8" x 3/8")
dicing kit 10x10 mm (3/8" x 3/8")
dice cleaning kit and 4 disc wall holders
14 3/4" x 13 1/2" x 23 7/16"
49 lbs
Approx. shipping weight
Approx. carton size (WxDxH) 16" x 15 3/4" x 24 1/2"
Cube: 3.57

Dimensions (WxDxH)
Approx. shipping weight
Approx. carton size (WxDxH)

Nema #: 5-15P

Ref. CL 50 Ultra Restaurants 120V/60/1 + 5 discs



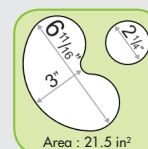
CL 51

Power	1.5 HP
Voltage	Single phase.
Speed	425 rpm
Included	Slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Dimensions (WxDxH)	14 3/4" x 14 1/2" x 28 1/2" Cube: 3.53
Approx. shipping weigh	74 lbs.
Approx. carton size	18" x 30" x 20"
Nema #:	5-15P

Ref. CL 51 120V/60HZ/1

**OPTION
+50
DISCS**
**Option:
Mashed Potato
Attachment**
**Dicing and
french fry
Capabilities**

CL 51



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



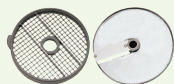
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)



Mashed Potato Attachment

• 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 over 50 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 (For CL 50, CL 50 Ultra and CL 51 only)

Ref. 28207 - Mashed Potato Attachment 3 mm (1/8")
for CL 50 and CL 51

Ref. 28208 - Mashed Potato Kit 3 mm (1/8")
for CL 52 to CL 60

1 + 2

1

Paddle and grid



Feed tube



Discharge Plate



2

1



CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality!



4 Waffle

2 mm (5/64") - 3 mm (1/8")
4 mm (5/32") - 6 mm (1/4")



3 Brunoise

2 mm (5/64") - 3 mm (1/8")
4 mm (5/32")



Parsley

1 mm

Waffle

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

Special aromatic herb insert

Ref. 39727

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")

1 mm special « Parsley Kit »

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

EXTRA BULKY VEGETABLES



CL 50 Gourmet

Power
Voltage
1 Speed
Motor
Motor support
Chute and lid
Included

1.5 HP
Single phase
425 rpm
Induction
Stainless steel
Metal
Brunoise disc 3x3x3 mm (1/8"x1/8"x1/8")
Waffle disc 3 mm (1/8")
Removable collection tray
12" x 14" x 23.5" Cube: 3.65
51 lbs
15" x 15" x 26"

Dimensions (WxDxH)

Approx. shipping weight

Approx. carton size (WxDxH)

Nema # 5-15P

Ref. CL 50 Gourmet 120V/60/1

59 DISCS

3 Brunoise and 4 Waffle discs available

VEGETABLE PREPARATION MACHINES

2017

robot coupe®

Complete selection of discs, refer page 22



CL 52



MOTOR BASE

Induction motor
Metal motor support

OPTION
+50
DISCS

Option:
Mashed Potato
kit

Dicing and
french fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Large full moon hopper for bulky vegetables with integrated cylindrical hopper for long vegetables
2 discs included: slicing disc 3 mm (1/8") and grating disc 3 mm (1/8")
Nema #: 5-15P

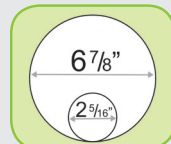
CL 52

Power 2 HP
Voltage Single phase
Speed 425 rpm
Dimensions (WxDxH) 14 3/16" x 13 3/8" x 27 3/16"
Cube: 4.07
Approx. shipping weight 62 lbs
Approx. carton size (WxDxH) 16" x 16" x 27 1/2"

Ref. CL 52 E 120V/60/1

CL 52

EXTRA BULKY
VEGETABLES



OPTION

CL 50 , CL 52, CL 55 , CL 60 discharge plate

Ref.

102690

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



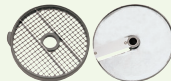
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)



CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

Up to
2645 lbs
of vegetables
per hour



Adjustable cart GN1x1 to collect the vegetables directly from the ejection outlet. Possibility to put 2 containers to transport vegetables or accessories.

Stainless steel mobile stand with its stainless steel container for cutting tools and cabbage ejector.

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



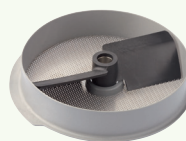
PUSHER FEED HEAD



Specially designed for bulky vegetables (e.g. cabbage or celeriac)



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of fresh potato.



ADJUSTABLE CART GN 1X1



3 heights adjustable trolley for transport, loading and reception. Delivered with 2 containers GN1x1.



CL 55 Workstation



MOTOR BASE

- Induction motor
- Stainless steel motor support

OPTION
+50
DISCS

Dicing and
french fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Metal chute and lid

Included:

- + Stainless steel mobile stand with container for tools
- + Automatic stainless steel feed-head
- + Pusher feed-head - capacity 4.4 quarts with integrated cylindrical hopper
- + Adjustable cart GN 1x1
- + Two containers GN 1x1
- + Mashed Potato Kit 3 mm (1/8")
- + MultiCut pack of 16 discs

Nema #: 5-15P

New



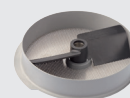
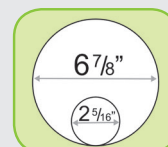
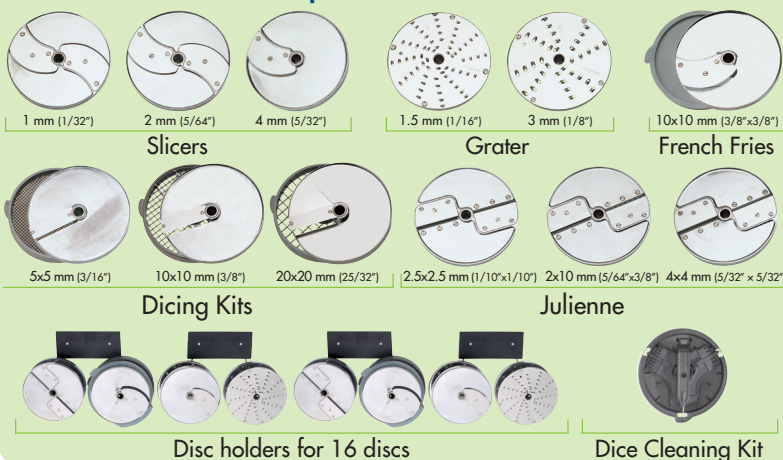
CL 55 Workstation

New

Power	2.5 HP
Voltage	Single phase.
Speed	425 rpm.
Dimensions (WxDxH)	19 5/16" x 15 9/16" x 38 15/16"
Cube	17.87
Approx. shipping weight	135 lbs
Approx. carton size with pallet (WxDxH)	30 1/2" x 18 3/4" x 54"

Ref. CL 55 Workstation 120V/60/1

MultiCut pack of 16 discs included





CL 55 ACCESSORIES



Automatic feed-head

Ref. 28170



Pusher Feed-head with integrated cylindrical hopper

Ref. 39673



4 tube feed head

Ref. 28161



Mashed Potato Kit

Ref. 28208 Ø 3 mm



Adjustable cart GN 1x1
3 heights for transport, reception and loading.
(no container included)

Ref. 49128



Robo-cart
(discs not included)

Ref. R199



Workstation Storage Cart. Can accommodate up to 16 discs, 8 dicing or French fry kits, 3 feed-heads (not included). 1 container GN 1 x 1 for kitchenware included.

Ref. 49132



Food tray cart
(pan & lid included)

Ref. R198



(shown with CL 55 E)

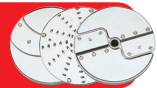


VEGETABLE PREPARATION MACHINES

2017

robot coupe®

Complete selection of discs, refer page 22



CL 55 2 Feed-Heads - CL 55 Pusher



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Option:
Mashed Potato
Kit

Dicing and
french fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Metal chute and lid

Included:

Stainless steel mobile stand
Slicing disc 3mm (1/8")
Grating disc 3mm (1/8")
2 disc racks

Nema #: 5-15P

CL 55 2 Feed-Heads

New

Power 2.5 HP
Voltage Single phase.
Speed 425 rpm.
Feed-Heads Automatic : stainless steel
Pusher : metal
Dimensions (WxDxH) 19 5/16" x 15 9/16" x 38 15/16"
Cube 17.87
Approx. shipping weight 110 lbs
Approx. carton size with pallet (WxDxH) 30 1/2" x 18 3/4" x 54"

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

CL 55 Pusher

New

Power 2.5 HP
Voltage Single phase
Speed 425 rpm
Pusher feed head Metal
Dimensions (WxDxH) 20" x 15 9/16" x 49 3/16"
Cube 17.87
Approx. shipping weight 95 lbs
Approx. carton size with pallet (WxDxH) 30 1/2" x 18 3/4" x 54"

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

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

Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



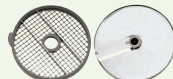
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)

CL 55 2 Feed-Heads

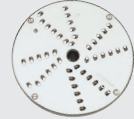
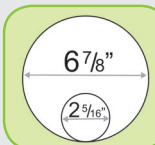
SPECIAL HIGH
OUTPUT

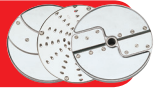
New



CL 55 Pusher

New





CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE TROLLEY



- Place all accessories on the cart!
- Can accommodate 16 discs and 8 dicing or French fry kits
- Container GN 1x1 for kitchenware
- **3 feed-heads:**
 - Pusher
 - 4 Tubes
 - Automatic

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



Specially designed for bulky vegetables (e.g. cabbage or celeriac)



4 TUBES FEED HEAD



Specially designed for long vegetables, like cucumbers or zucchini.



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of fresh potato.



ERGO MOBILE CART



For 3 full-size gastronorm pans (included)



CL 60 Workstation



MOTOR BASE

Induction motor
Stainless steel motor support

OPTION
+50
DISCS

Dicing and
French fry
Capabilities



VEGETABLE PREPARATION FUNCTION

model equipped with :

Adjustable foot : machine stable on all floors
Handle and 2 casters to move the machine easily
Stainless steel container for cutting tools

Included:

- + Automatic stainless steel feed-head
- + Pusher feed-head - capacity 4.4 quarts with integrated cylindrical hopper
- + 4 tubes feed-head
- + Ergo mobile cart with 3 containers GN 1x1
- + Mashed Potato Kit 3 mm (1/8")
- + MultiCut pack of 16 discs
- + Storage cart

Nema #: 15 - 20P

New



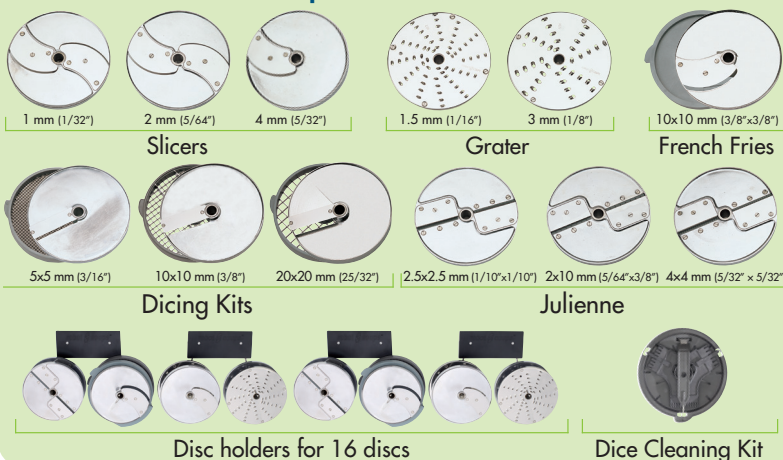
CL 60 Workstation

New

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Dimensions (WxDxH)	18" x 30" x 53"
Gross weight	255 lbs

Ref. CL 60 Workstation Series E 208-240V/60/3

MultiCut pack of 16 discs included



ERGO MOBILE CART



ROTATING LOWER SHELF



CL 60 ACCESSORIES



Automatic feed-heads
With feeding tray.

Ref. 39681



Pusher feed-head
For CL 60 Series E

Ref. 39680



Stainless steel cart Delivered without container. Can accommodate 3 containers GN1x1

Ref. 49066



Workstation Storage Cart. Can accommodate up to 16 discs, 8 dicing or French fry kits, 3 feed-heads (not included). 1 container GN 1 x 1 for kitchenware included.

Ref. 49132



Mashed Potato Kit

Ref. 28208 Ø 3 mm



4 tubes feed-head:
2 tubes Ø 2 inches
2 tubes Ø 2.8 inches

Ref. 28162



Food tray cart
(pan & lid included)

Ref. R198



(shown with CL 55 E)

The widest range of cuts

OPTION
+50
DISCS





CL 60 2 Feed-Heads - CL 60 Pusher



MOTOR BASE

Induction motor
Stainless steel motor support



Option:
Mashed Potato
kit

Dicing and
French fry
Capabilities



VEGETABLE PREPARATION FUNCTION

Model equipped with :

Adjustable foot : machine stable on all floors
Handle and 2 casters to move the machine easily
Stainless steel container for cutting tools

Included:

Slicing disc 3mm (1/8")
Grating disc 3mm (1/8")
2 disc racks
Nema #: 15 - 20P

CL 60 2 Feed-Heads

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Automatic feed head	Stainless steel
Pusher feed head	Metal
Dimensions (WxDxH)	18" x 30" x 53"
Cube	17.87
Approx. shipping weight	187 lbs
Approx. carton size with pallet (WxDxH)	30 1/2" x 18 3/4" x 54"

Ref. CL 60 2 Feed- Heads Series E 208-240V/60/3

CL 60 Pusher

Power	3 HP
Voltage	Three phase
Speeds	425 & 850 rpm
Pusher feed head	Metal
Dimensions (WxDxH)	16" x 24" x 45"
Cube	17.87
Approx. shipping weight	152 lbs
Approx. carton size with pallet (WxDxH)	30 1/2" x 18 3/4" x 54"

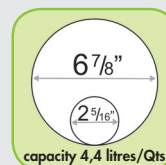
Ref. CL 60 Pusher Series E 208-240V/60/3

CL 60 2 Feed-Heads

SPECIAL HIGH OUTPUT



CL 60 Pusher



Please add the machine, disc pack or individual disc references on your order

SELECT YOUR PACK OF DISCS



5 mm (3/16")

Grater



6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer

3 Disc Package - Ref. LP3Disc



5 mm (3/16")

Grater



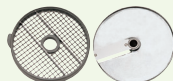
6 mm (1/4" x 1/4")

Julienne



5 mm (3/16")

Slicer



10x10 mm (3/8" x 3/8")

Dicing Kit

5 Disc Package - Ref. LP5Disc

MultiCut pack of 16 discs - Ref. LP16Disc (see page 21)



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



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

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

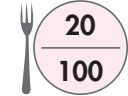
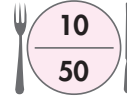
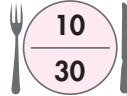
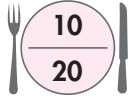


Variable speed selector.



BOWL CUTTER MIXERS

2017 **robot coupe®**



Working quantities per batch

2.2 lbs

3.3 lbs

5.5 lbs

7.7 lbs

VARIABLE SPEED 300 - 3500 rpm



7 Qt.

R 602 V.V. B
Single phase

1 SPEED 1725 rpm



3 Qt.

R 2 B Ultra
Single phase



3.5 Qt.

R 301 B Ultra
Single phase



4.5 Qt.

R 401 B
Single phase

1 SPEED 1725 rpm



3 Qt.

R 2 B
Single phase

1 SPEED 1725 rpm



3 Qt.

R 2 B CLR
Single phase



Smooth blade
Standard



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



Herbs



Spices

Range of possible tasks

Models	Maximum loading capacity per batch				Number of meals per service	Processing time
	Chopping	Emulsions	Kneading*	Grinding		
R 2 B / R 2 B Ultra	1.65 lbs	2.2 lbs	1.1 lbs	.65 lbs	10 to 20	1 to 4 mn
R 301 B Ultra	2.2 lbs	3.3 lbs	2.2 lbs	1.10 lbs	10 to 30	
R 401 B	3.3 lbs	5.5 lbs	3.3 lbs	1.5 lbs	10 to 50	
R 602 V.V. B	5.5 lbs	7.7 lbs	5.5 lbs	3.3 lbs	20 to 100	

*Amount of raised dough at 60% hydration

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



MOTOR BASE

Induction motor
Pulse switch



CUTTER FUNCTION

3 Qt. Cutter bowl with handle
Stainless steel Smooth "S" blade
Nema # : 5-15P

OPTION
3
BLADES

3 Qt.

R 2 B

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

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

R 2 B Ultra

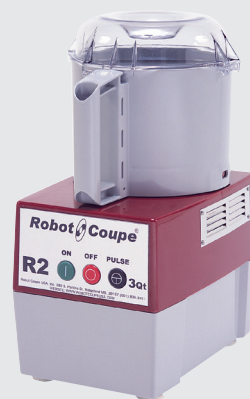
Power	1 HP
Voltage	Single phase
Speed	1725 rpm.
Cutter bowl	stainless steel
Dimensions (WxDxH)	8 11/16" x 11" x 16 9/16"
Approx. shipping weight	30 lbs
Approx. carton size	10" x 15 3/4" x 20 1/4" - Cube: 1.85

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

OPTIONS

Coarse serrated "S" blade	Special Grinding - Pastry	Ref.	27138
Fine serrated "S" blade	Special Herbs & Spices		27061
Additional Smooth "S" blade			27055

R 2 B



R 2 B CLR



R 2 B Ultra



R 301 B Ultra

**R 301 B Ultra - R 401 B****MOTOR BASE**

Induction motor
Pulse switch

**CUTTER FUNCTION**

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

Nema # : 5-15P

OPTION
3
BLADES

R 301 B Ultra

3.5 Qt.

Power 1.5 HP
Voltage Single phase
Speed 1725 rpm
Cutter bowl 3.5 Qt.
Dimensions (WxDxH) 8 1/2" x 11 15/16" x 15 11/16"
Approx. shipping weight 23 lbs
Approx. carton size 22 1/4" x 16" x 17" - 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 (WxDxH) 9" x 12" x 17 1/2"
Approx. shipping weight 32 lbs.
Approx. carton size 20 1/2" x 16 1/4" x 24" - Cube 4.66

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

OPTIONS**R 301 B Ultra****R 401 B**

Coarse serrated "S" blade
Fine serrated "S" blade
Additional Smooth "S" blade

Special Grinding - Pastry
Special Herbs & Spices

Ref.

Ref.

27288

27287

27286

27346

27345

27344

R 602 V.V. B



MOTOR BASE

Metal motor base



CUTTER FUNCTION

7 Qt stainless steel bowl with handle

Stainless steel smooth "S" blade

Nema # 5-20P

OPTION
3
BLADES

7 Qt.

ALL
STAINLESS
STEEL
BLADE

R 602 V.V. B

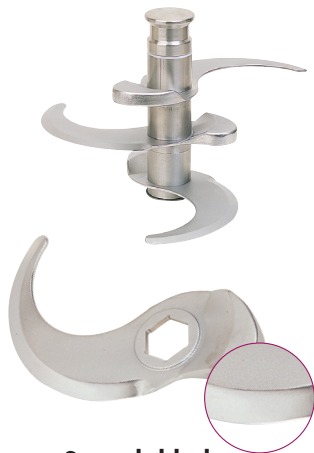
Power	3 HP
Voltage	Single phase
Variable speed	300 - 3500 rpm
Dimensions (WxDxH)	11" x 13 11/16" x 22 7/8"
Approx. shipping weight	77 lbs
Approx. carton size	12.75" x 27.25" x 19.5" - cube 3.92

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



OPTIONS		Ref.
Coarse serrated stainless steel "S" blade	Special Grinding - Pastry	27125
Fine serrated "S" blade	Special Herbs & Spices	27352
Additional smooth stainless steel "S" blade		27124





Smooth blade
Standard



Coarse chopping



Fine chopping



Sauces, Emulsions



Coarse serrated blade
Optional

Special Grinding - Pastry



Kneading



Grinding



Fine serrated blade
Optional

Special Herbs & Spices



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	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 150	1 to 4 min
R 10	8.8 lbs	13 lbs	11 lbs	6.6 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

VERTICAL CUTTER MIXERS

2017 **robot coupe®**

Number of meals
Working quantities per batch

100
400
30 lbs

100
500
34 lbs

200
1000
50 lbs

300
2000
72 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
Working quantities per batch

20
150
11 lbs

50
200
13 lbs

50
250
18 lbs

50
300
24 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

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



CUTTER FUNCTION

Stainless steel cutter bowl with handles and see-thru lid
Minimum Branch Circuit Protection Required : 20 AMP
Nema # : L15-20P

OPTION
3
BLADES

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 "S" blades
Dimensions (WxDxH) 12 3/8" x 21 7/16" x 23 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 "S" blades
Mini bowl 3.5 Qt. stainless steel assembly
Dimensions (WxDxH) 12 3/8" x 21 7/16" x 23 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 "S" blades
Dimensions (WxDxH) 13 9/16" x 22 1/16" x 26 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 "S" blades
Mini bowl 4 Qt. stainless steel assembly
Dimensions (WxDxH) 13 9/16" x 22 1/16" x 26" 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 "S" blade assembly

R 15

15 Qt.

Power 4.5 HP
Voltage 3-phase
Speeds 1800 & 3600 rpm.
Cutter bowl 15 Qt.
Dimensions (WxDxH) 14 1/2" x 24 3/16" x 26 3/4" 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 (WxDxH) 14 1/2" x 24 3/16" x 26 3/4" 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 (WxDxH) 14 15/16" x 24 13/16" x 29 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		R 10 / R 10 Ultra		R 15 / R 15 Ultra		R 20	
ACCESSORIES/OPTIONS	Ref.		Ref.		Ref.		Ref.	
2 Blade Stainless Steel Smooth "S" Blade Assembly Special Grinding - Pastry	27381							
3 Blade Smooth Stainless Steel Adjustable Blade Assembly Special Herbs & Spices			27382		57097		57097	
3 Blade Coarse Serrated Stainless Steel Adjustable Blade Assembly Special Grinding - Pastry			27384		57098		57098	
3 Blade Fine Serrated Stainless Steel Adjus- table Blade Assembly Special Herbs & Spices					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 ingredients 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.



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 "S" Blade Assembly **Special Grinding - Pastry**
- Ref. **27106** - 2 Blade Stainless Steel Smooth "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 retractable wheels included
Lid wiper included
3 stainless steel smooth "S" blade assembly
Cutter Bowl tilts and is removable for easy cleaning.
Digital control panel equipped with a 0-15 minute timer
Nema # : L15-30P

OPTION
3
BLADES

R 23 T

24 Qt.

Power 6 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm.
Cutter bowl 24 Qt.
Dimensions (WxDxH) 26 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight 296 lbs
Approx. carton size 31 1/4" x 27 1/2" x 55" - 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 (WxDxH) 27 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight 310 lbs
Approx. carton size 31 1/4" x 27 1/2" x 55" - Cube 27.35

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

R 23 T



3 retractable wheels included

R 30 T



3 retractable wheels included



**OPTION: R 198
FOOD CART SHOWN WITH VCM**

OPTIONS	R 23 T		R 30 T	
	Ref.		Ref.	
3 blade coarse serrated blade assembly Special Grinding - Pastry	57070		57075	
3 fine serrated blade assembly Special Herbs & Spices	57072		57077	
Additional 3 smooth straight blade assembly	57069		57074	
Coarse serrated blade only	118294		118286	
Fine serrated blade only	118292		118241	
Smooth blade only	118217		117950	
Stainless steel Cutter bowl only	59155		59132	
Food tray cart	R198		R198	



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



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



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



Bowl
Tilting and removable bowl, a Robot Coupe exclusive.
Capacity: 24, 31, 47 or 63 Qt. according to the model.



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



3 retractable wheels included
- To move the appliance easily in the kitchen
- Easy cleaning of the surface underneath the appliance



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 retractable wheels included
Lid wiper included
3 stainless steel smooth "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).
Nema # : L15-30P



R 45 T

47 Qt.

Power 13.5 HP
Voltage 3-phase
Speeds 1800 and 3600 rpm
Cutter bowl 47 Qt.
Dimensions (WxDxH) 28 15/16" x 23 5/8" x 54 5/16"
Approx. shipping weight 420 lbs
Approx. carton size 38 3/4" x 27 1/2" x 60 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 (WxDxH) 30 7/8" x 25 9/16" x 54 1/2"
Approx. shipping weight 423 lbs
Approx. carton size 38 3/4" x 27 1/2" x 60 3/4" - Cube: 37.46

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

R 45 T



3 retractable wheels included

R 60 T



3 retractable wheels included



OPTION: R 198
FOOD CART SHOWN WITH VCM

OPTIONS	R 45 T		R 60 T	
	Ref.		Ref.	
3 blade coarse serrated blade assembly Special Grinding - Pastry	57082		57092	
3 fine serrated blade assembly Special Herbs & Spices	57084		57095	
Additional 3 smooth straight blade assembly	57081		57091	
Coarse serrated blade only	118287		118290	
Fine serrated blade only	118243		118245	
Smooth blade only	117952		117954	
Stainless steel Cutter bowl only	59142		59148	
Food tray cart	R198		R198	



Bowl and lid
scraper
assembly



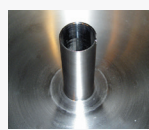
Lid fitted with a
seal to make it
fully leakproof



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.

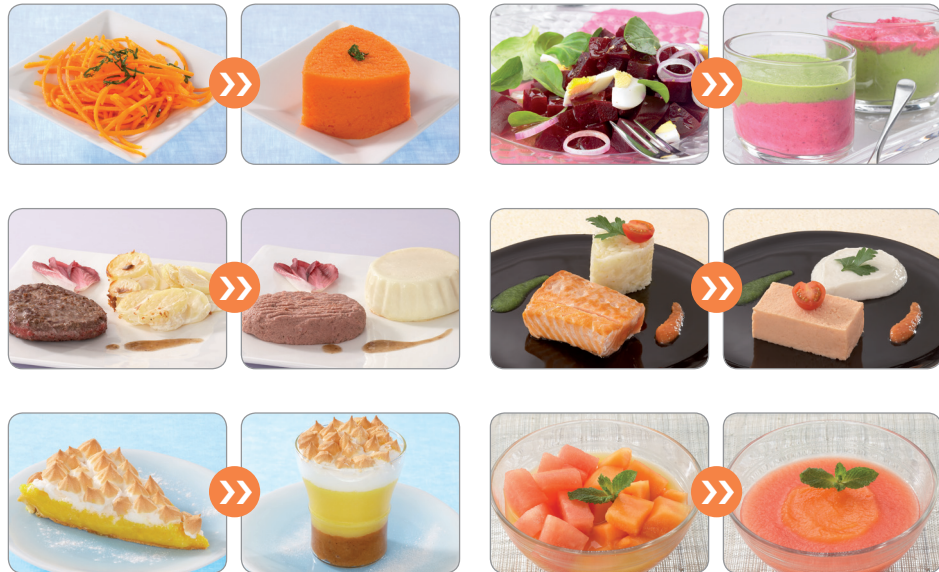




Healthcare - Pureed food

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.

- Carrot purée/emulsion
- 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
- Granny Smith compote
- Rice pudding
- Lemon pie
- ...



HOW TO CHOOSE THE RIGHT BLIXER® ?

1. Calculate the total weight of the texture-modified meals you need to make

	Average portion size		Weight of the portion		Number of portions to produce		Number of 7 oz portions:
Starter	3 oz	x		Portions =		oz	
Meat/Fish	3.5 oz	x		Portions =		oz	
Vegetables	7 oz	x		Portions =		oz	
Dessert	3 oz	x		Portions =		oz	

2. The amounts processed per operation are shown at the top of page 64 and 65



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



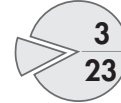
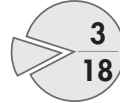
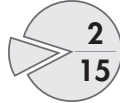
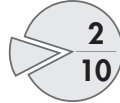
Pear and almond soufflé



Granny Smith apple compote

Range of possible tasks

Models	Bowl capacity (Quarts)	Processing quantities		Number of 7 oz portions	
		Mini	Maxi		
Blixer 2	2.5	Special single portion			
Blixer 3	3.5	50.3	3.5	2 to 10	
Blixer 4 - Blixer 4 V	4.5	0.75	6.5	2 to 15	
Blixer 5 - Blixer 5 V.V.	5.5	0.75	7	3 to 18	
Blixer 6 - Blixer 6 V.V.	7	1	8	3 to 23	
Blixer 8	8	2	11	5 to 25	
Blixer 10	10	4	14	10 to 33	
Blixer 15	15	6	22	15 to 50	
Blixer 20	20	6	28	15 to 65	
Blixer 23	24	8	33	20 to 75	
Blixer 30	31	8	44	20 to 100	
Blixer 45	47	13	66	30 to 150	
Blixer 60	63	13	99	30 to 225	



Working quantities per batch

Spécial 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.V.
Single phase



7 Qt.

Blixer 6 V.V.
Single phase

2 SPEEDS 1725 & 3450 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 stainless steel "S" blade
Stainless steel bowl with handle
Completely sealed lid equipped with a bowl and lid scraper assembly
Nema # : 5-15P



Blixer 2

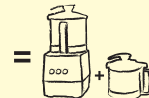
Special for
single portion
menus

2.5 Qt.

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

Ref. BLIXER 2 - 120V/60/1

Ref. BLIXER 2 + additional bowl
assembly - 120V/60/1



Blixer 3



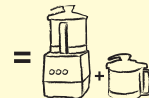
Blixer 3

3.5 Qt.

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

Ref. BLIXER 3 - 120V/60/1

Ref. BLIXER 3 + additional bowl
assembly - 120V/60/1



OPTIONS	Blixer 2		Blixer 3	
	Ref.		Ref.	
Stainless steel bowl assembly	27369		27337	
Replacement stainless steel fine serrated "S" blade	27370		27447	
Coarse serrated stainless steel "S" blade assembly	27371		27448	

Blixer 4 - Blixer 4 V**MOTOR BASE**

Stainless steel motor shaft
Metal motor base
Pulse switch

4.5 Qt.**BLIXER FUNCTION**

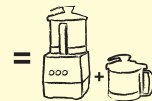
Fine serrated stainless steel "S" blade
4.5 Qt-stainless steel bowl with handle
Completely sealed lid equipped with a bowl and lid scraper assembly
Nema # : 5-15P

Blixer 4

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

Ref. BLIXER 4 - 120V/60/1

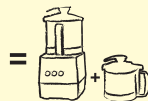
Ref. **BLIXER 4** + additional bowl
assembly - 120V/60/1

**Blixer 4****Blixer 4 V****Blixer 4 V**

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

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

Ref. **BLIXER 4 V** + additional bowl
assembly - 120V/60/1

**OPTIONS**

Stainless steel bowl assembly

Ref.

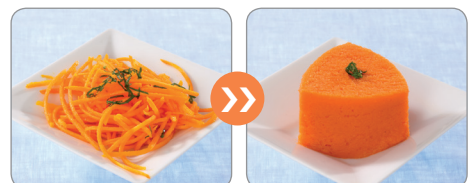
27338

Replacement stainless steel fine serrated "S" blade

27449

Coarse serrated stainless steel "S" blade assembly

27450



Blixer 5



Blixer 5 V.V.



Blixer 5 - Blixer 5 V.V.



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- Metal motor base



BLIXER FUNCTION

- Fine serrated stainless steel "S" blade
- 5.5 Qt-stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly

5.5 Qt.



Blixer 5

Power	3 HP
Voltage	3-phase
Speeds	1725 and 3450 rpm
Dimensions (WxDxH)	11" x 14 7/16" x 19 3/8"
Approx. shipping weight	60 lbs.
Approx. carton size	12 3/4" x 27 1/4" x 19 1/2" - Cube: 3.92
Nema #:	L15-20P

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

Ref. **BLIXER 5** + additional bowl
assembly - 208 - 240V/60/3

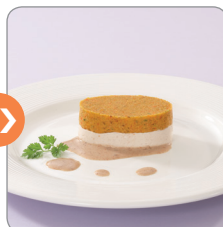
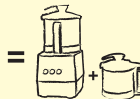


Blixer 5 V.V.

Power	3 HP
Voltage	Single phase
Variable speed	300 - 3500 rpm
Dimensions (WxDxH)	11" x 13 13/16" x 19 11/16"
Approx. shipping weight	56 lbs.
Approx. carton size	12 3/4" x 27 1/4" x 23 1/2" - Cube: 3.92
Nema #:	5-20P

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

Ref. **Blixer 5 V.V.** + additional bowl
assembly - 120V/60/1



OPTIONS

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

Blixer 6 - Blixer 6 V.V.



MOTOR BASE

- Induction motor
- Stainless steel motor shaft
- Metal motor base



BLIXER FUNCTION

- Fine serrated stainless steel "S" blade assembly
- 7 Qt-stainless steel bowl with handle
- Completely sealed lid equipped with a bowl and lid scraper assembly

7 Qt.

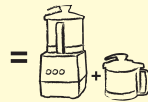


Blixer 6

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

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

Ref. **BLIXER 6 + additional bowl assembly - 208 - 240V/60/3**

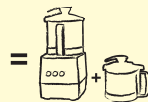


Blixer 6 V.V.

Power	3 HP
Voltage	Single phase
Variable speed	300 - 3500 rpm
Dimensions (WxDxH)	11" x 14 7/16" x 20 13/16"
Approx. shipping weight	78 lbs.
Approx. carton size	12 3/4" x 27 1/4" x 19 1/2" - Cube: 3.92
Nema #:	5-20P

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

Ref. **Blixer 6 V.V. + additional bowl assembly - 120V/60/1**



Blixer 6

ALL
STAINLESS
STEEL
BLADE



Blixer 6 V.V.

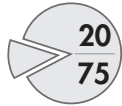
ALL
STAINLESS
STEEL
BLADE



OPTIONS

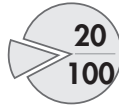
	Ref.
Fine serrated stainless steel "S" blade assembly	27169
Coarse serrated stainless steel "S" blade assembly	28191
7 Qt. Stainless steel bowl assembly	27166
Robo-cart	R199



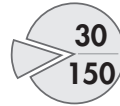


Working quantities per batch

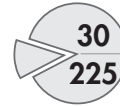
Up to 22 lbs



Up to 30 lbs



Up to 55 lbs



Up to 60 lbs

2 SPEEDS 1800 & 3600 rpm



24 Qt.

Blixer 23
Three phase



31 Qt.

Blixer 30
Three phase



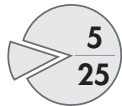
47 Qt.

Blixer 45
Three phase



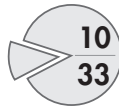
63 Qt.

Blixer 60
Three phase

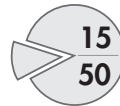


Working quantities per batch

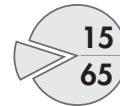
Up to 8 lbs



Up to 10 lbs



Up to 15 lbs



Up to 20 lbs

2 SPEEDS 1800 & 3600 rpm



8 Qt.

Blixer 8
Three phase



10 Qt.

Blixer 10
Three phase



15 Qt.

Blixer 15
Three phase



20 Qt.

Blixer 20
Three phase

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
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 "S" blades
Approx. shipping weight 110 lbs.
Dimensions (WxDxH) 12 7/16" x 21 1/2" x 23 15/16"
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 "S" blades
Approx. shipping weight 117 lbs.
Dimensions (WxDxH) 12 7/16" x 21 1/2" x 26 3/4"
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 Stainless Steel Adjustable Blade Assembly	27377			
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly			27378	
Lid Assembly with seal	59319		59319	
Bowl	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 "S" blade assembly
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 (WxDxH)	12 7/16" x 21 1/2" x 27 9/16" 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 (WxDxH)	14 15/16" x 24 13/16" x 30 3/4" Cube 6.58

Ref. BLIXER 20 - 208-240V/60/3**ACCESSORIES/OPTIONS**

3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly
Lid Assembly with seal
Bowl

Blixer 15		Blixer 20	
Ref.		Ref.	
57102		57102	
59362		59362	
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 "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- Nema # : L15-30P**

**Blixer 23****24 Qt.**

Power	6 HP
Voltage	Three phase
Speeds	1800/3600 rpm.
Bowl	24 Qt.
Dimensions (WxDxH)	26 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight	309 lbs.
Approx. carton size (WxDxH)	31 1/4" x 27 1/2" x 55" 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 (WxDxH)	27 3/8" x 23 5/8" x 48 1/16"
Approx. shipping weight	323 lbs.
Approx. carton size (WxDxH)	31 1/4" x 27 1/2" x 55" Cube: 27.35

Ref. BLIXER 30 A - 208-240V/60/3**Blixer 23****Blixer 30****OPTIONS**

- Fine serrated stainless steel "S" Blade
- Bowl
- Food tray cart

Blixer 23

Ref.
57071
59155
R198

Blixer 30

Ref.
57076
59132
R198

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 "S" blade assembly
- Bowl tilts and is removable for easy cleaning.
- IP65 control panel equipped with a digital 0-15 minute timer
- Retractable casters
- Nema # : L15-50P**

**Blixer 45****47 Qt.**

Power	13.5 HP
Voltage	Three phase
Speeds	1800/3600 rpm.
Bowl	47 Qt.
Dimensions (WxDxH)	28 15/16" x 23 5/8" x 54 5/16"
Approx. shipping weight	434 lbs.
Approx. carton size (WxDxH)	31 1/4" x 27 1/2" x 55" 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 (WxDxH)	29 5/8" x 25 9/16" x 54 1/2"
Approx. shipping weight	443 lbs.
Approx. carton size (WxDxH)	31 1/4" x 27 1/2" x 55" Cube: 37.46

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

- Fine serrated stainless steel "S" Blade
- Bowl
- Food tray cart

Blixer 45		Blixer 60	
Ref.		Ref.	
57083		57093	
59142		59148	
R198		R198	



MicroMix®

The Chefs' Top Choice
A perfect emulsion within seconds

PERFORMANCE

New bell design for even speedier performance.
A powerful and ultra-quiet appliance.

STURDINESS

100% stainless-steel tube, bell, motor unit and tools.

ERGONOMIC

Accurate and conveniently placed speed adjustment knob.

SANITATION

The tube and tools can be detached for easy cleaning
Practical storage solution for both mixer and tools.



AEROMIX

Patented



Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



BLADE

For making small portions of all your favorite soups and sauces.

MicroMix®

Power
Voltage
Variable speed
Blade, Aeromix and shaft
Aeromix and stainless-steel blade
Dimensions L x W
Approx. shipping weight

220 Watts
Single phase.
from 1500 to 14000 rpm
7" length - all stainless steel detachable
17" x 2 43/64"
3 lbs



Ref. MicroMix - 120V/60/1



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

COMPACT

CMP

see page
81

MINI

Mini MP

New

see page
79

New



MicroMix®



Mini MP
160 V.V.



Mini MP
190 V.V.



Mini MP
240 V.V.



Mini MP
190 Combi



Mini MP
240 Combi

Ideal for smaller quantities



CMP 250 V.V.

16 qt.



CMP 400 V.V.

100 qt.



CMP 250 Combi

16 qt.



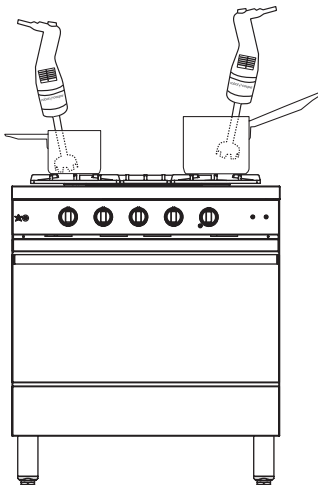
Restaurants

▶ Special for emulsions

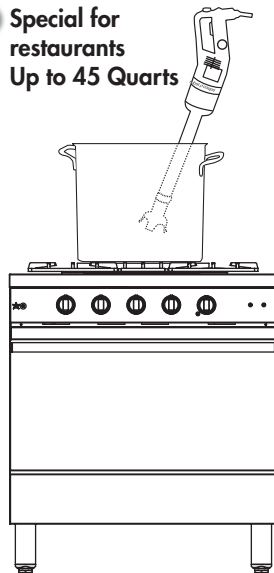
▶ For handling small quantities

▶ Special for restaurants
Up to 45 Quarts

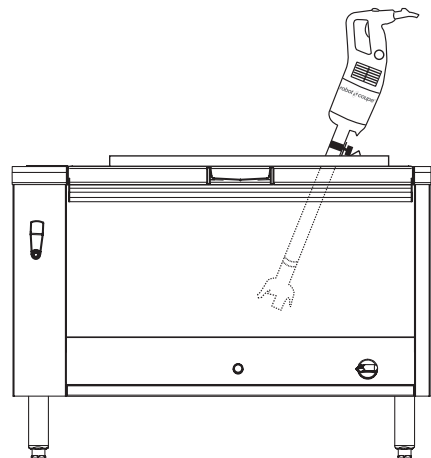
▶ Intended for institutional and commercial caterers. Intensive use.



MicroMix® Mini MP



CMP



MP Turbo

TURBO

MP

Turbo

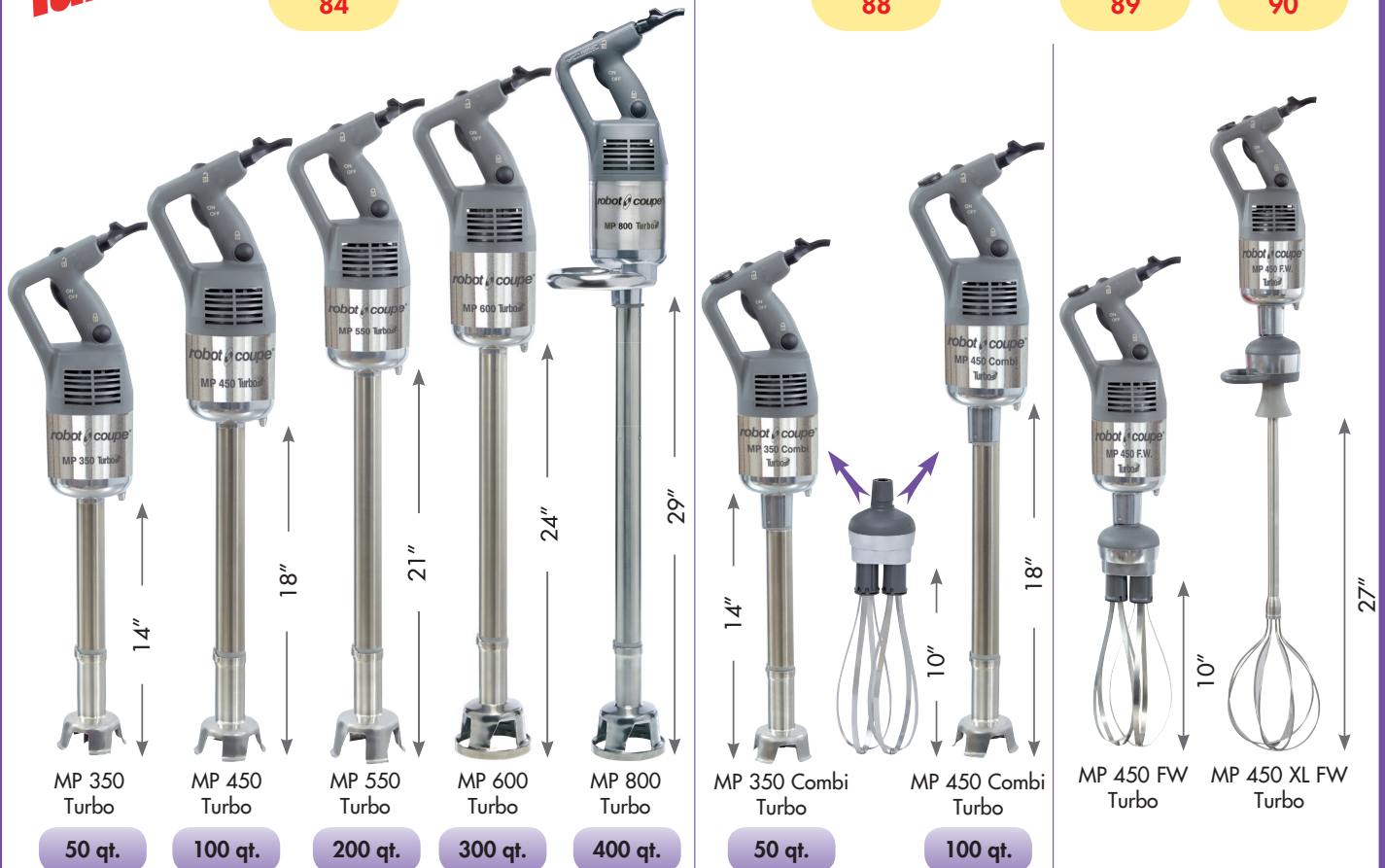
see page
84

New

see page
88

see page
89

see page
90



Large production and institutions



CLEANING

Blade and bell
easily removable



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

1



2



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 (for all pan diameter)

See references page 86

MINI RANGE



Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.
Mini Size, Maxi Performance.
Ideal for “sauces and small quantities”



Handle designed for easy grip and effortless use.

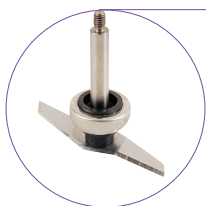
New

Variable speed button for easier use and speed control



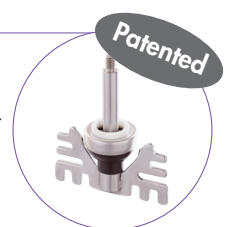
Blades and shaft can all be taken apart for cleaning, to ensure perfect sanitation.

Powerful motor to increase your equipment's lifespan.



Blade designed for an optimum mixing quality

Special **Aeromix** tool for producing instant light and airy emulsions that hold their shape.



MINI RANGE - VARIABLE SPEED MIXERS

MMP 160 V.V. - MMP 190 V.V. - MMP 240 V.V.

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

MMP 160 V.V.

Power	240 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 (WxDxH)	4.5" x 18" x 7.5"

New

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

MMP 190 V.V.

Power	270 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 (WxDxH)	4.5" x 18" x 7.5"
Whisk attachment available	

New

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

MMP 240 V.V.

Power	290 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 (WxDxH)	4.5" x 18" x 7.5"
Whisk attachment available	

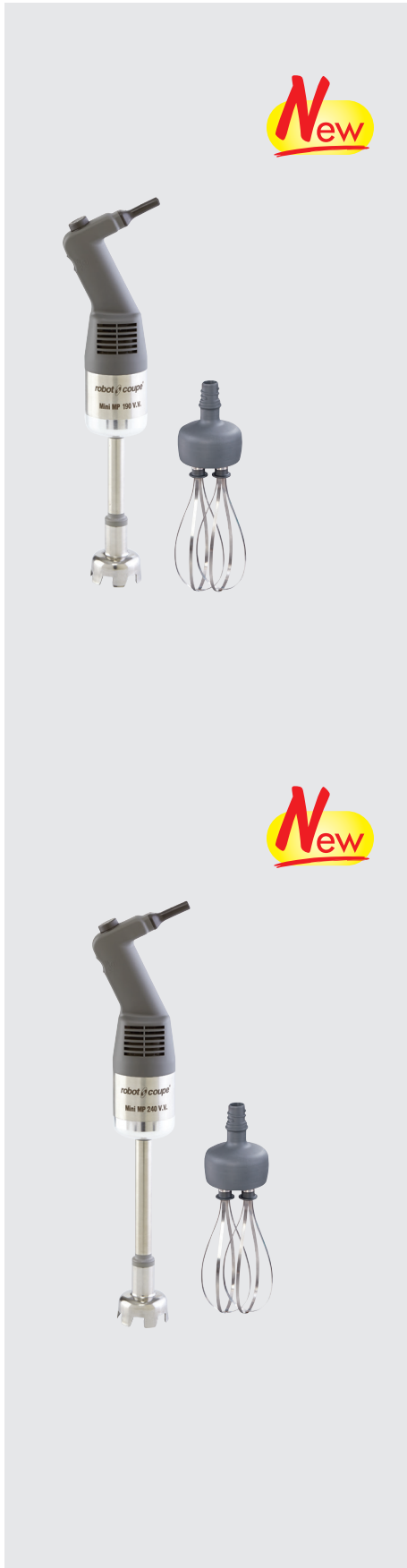
New

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

Ref. 27334 - Whisk attachment for Mini MP



MINI RANGE - COMBI MIXER/WHISK



New

MMP 190 V.V. Combi - MMP 240 V.V. Combi



Automatic speed regulating system
Delivered with stainless steel wall support

Nema #: 5-15P

MMP 190 V.V. Combi

New

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	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)	4.5" x 18.5" x 11.5"

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

New

MMP 240 V.V. Combi

New

Power	290 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)	4.5" x 18.5" x 11.5"

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

COMPACT RANGE

Compact, easy to handle appliance designed to meet catering needs

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.



**NEW
REMOVABLE
100%
STAINLESS
STEEL BELL**

STAINLESS
STEEL

STAINLESS
STEEL



COMPACT RANGE - VARIABLE SPEED MIXERS

ALL STAINLESS
STEEL BELL



CMP 250 V.V. - CMP 400 V.V.



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 V.V. VARIABLE SPEED

Power	310 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 (WxDxH)	4.5" x 27.5" x 9.5"

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

CMP 400 V.V. 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 (WxDxH)	6.5" x 37" x 11"

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

COMPACT RANGE - COMBI MIXER/WHISK

ALL STAINLESS
STEEL BELL



CMP 250 Combi

Power	310 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 (WxDxH)	5.5" x 22" x 14"

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

LARGE RANGE

Easy Plug



ERGONOMIC



New **improved handle ergonomics** for greater user comfort.



The **speed variation button** on the variable-speed and Combi machines can easily be used with one hand.



The **ridge on the housing** can serve as a rest and a pivot on the rim of a pan, making the appliance easier to handle.



New **power cord winding system** for easier storage and a longer lifespan.

DETACHABLE POWER CORD



New **patented Easy Plug system** making it far easier to replace the power cord during after-sales servicing.

SANITATION

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



STAINLESS
STEEL

STAINLESS
STEEL

STAINLESS
STEEL

STAINLESS
STEEL

STAINLESS
STEEL

TURBO RANGE MIXERS

ALL STAINLESS
STEEL BELL

Easy Plug



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.

EBS technology: electronic system optimizing motor output.

ETL electrical and sanitation listed/cETL (Canada)

Nema #: 5-15P

MP 350 Turbo

EBS

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 (WxDxH)	6.5" x 37" x 11"

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

MP 450 Turbo

EBS

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 x L x W)	6.5" x 37" x 11"

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

MP 550 Turbo

EBS

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 x L x W)	6.5" x 37" x 11"

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

ACCESSORIES/OPTIONS	MP 350 / MP 450 Turbo		MP 550 Turbo	
	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.

EBS technology: electronic system optimizing motor output.

ETL electrical and sanitation listed/cETL (Canada)

Nema #: 5-15P

MP 600 Turbo

New

EBS

Power	1.5 HP / 920 watts
Voltage	Single phase
Speed	12000 rpm
Blade, foot and shaft	24" 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 (WxDxH)	6.5" x 37" x 11"

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

MP 800 Turbo

New

EBS

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
Double handle	ergonomic design making it more comfortable to use and move around
Dimensions L x W	44.5" x 5" Cube: 2.43
Approximate shipping weight	21 lbs
Approx. carton size (WxDxH)	9.5" x 28.5" x 15.5"

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



	MP 600		MP 800 Turbo	
ACCESSORIES/OPTIONS	Ref.		Ref.	
Bell cover assembly with removable stainless steel cutting blade	89241		89241	
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	

Stainless steel pan supports

1



2



3 adjustable pan supports

1

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

2

Ref. 27358 - for any pans diameter

TURBO RANGE - VARIABLE SPEED MIXERS



MP 350 Turbo V.V. - MP 450 Turbo V.V.

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

SELF REGULATING SPEED

MP 350 Turbo V.V. VARIABLE SPEED

EBS

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 (WxDxH)	6.5" x 37" x 11"

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

MP 450 Turbo V.V. VARIABLE SPEED

EBS

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 (WxDxH)	6.5" x 37" x 11"

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

ACCESSORIES/OPTIONS

Bell cover assembly with removable stainless steel cutting blade	39335
Blade assembly tool	89662
Wall rack for power Mixers	89629

Stainless steel pan supports



3 adjustable pan supports

1

- 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

2

- Ref. 27358 - for any pans diameter

WHISKS FOR USE WITH THE COMBI AND FW RANGES

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

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...



MP

CMP

Mini MP

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.
EBS technology: electronic system optimizing motor output.
ETL electrical and sanitation listed/cETL (Canada).
Nema #: 5-15P

MP 350 Turbo Combi

EBS

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 (WxDxH)	6.5" x 28" x 15.5"
Ref. MP 350 Turbo Combi - 120V/60/1	

MP 450 Turbo Combi

EBS

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 90 for details

Stainless steel pan supports



3 adjustable pan supports

①

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

②

Ref. 27358 - for any pans diameter

TURBO RANGE - WHISK

MP 450 Turbo FW

SELF REGULATING
SPEED

EBS

Power 1.1 HP / 720 watts
Voltage Single phase
EBS technology electronic system optimizing motor output
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 (WxDxH) 6.5" x 28" x 15.5"

ETL electrical and sanitation listed/cETL (Canada).

Nema #: 5-15P

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



Easy Plug

OPTIONS

MMP 160 V.V., MMP 190 V.V. & MMP 240 V.V.

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

OPTIONS

CMP 250 V.V., CMP 400 V.V. & 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

1



2



3 adjustable pan supports

1

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

2

Ref. 27358 - for any pans diameter



Easy Plug

MP 450 XL FW Turbo

SELF REGULATING
SPEED

EBS

Power	1.1 HP/720 Watts
Voltage	Single phase
EBS technology	electronic system optimizing motor output
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.

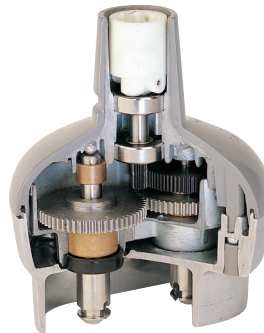
Delivered with	1 stainless steel wall support
Dimensions L x W	47 1/2", diameter 6 15/16"
Approximate shipping weight	20 lbs
Approx. carton size (HxLxW)	2 Cartons: 1. 6.5"x28"x15.5" 2. 7"x32"x9"

ETL electrical and sanitation listed/cETL (Canada).
Nema #: 5-15P

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

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



- Ergonomic handle
- Rubber protection
- 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 100 ULTRA SPECIALLY DESIGNED FOR **INTENSIVE USE**



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.

J 80 Ultra



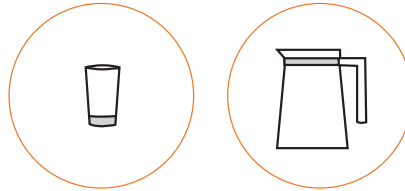
J 80 Ultra - J 100 Ultra

Induction motor
Waste ejection
Table Top model delivered with stainless steel motor base
Centrifugal basket equipped with stainless steel grating disc and sieve
Stainless steel bowl
Nema #: 5-15P

J 80 Ultra - Automatic Centrifugal Juicer

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 (WxDxH) 9 1/4" x 21" x 19 3/4"
Approx. shipping weight 28 lbs

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



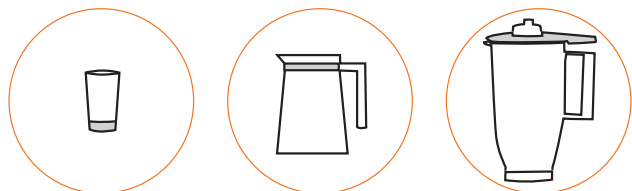
J 100 Ultra



J 100 Ultra - Automatic Centrifugal Juicer

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 (WxDxH) 9 1/4" x 21" x 23 1/2"
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	

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 (WxDxH) 14 1/8" x 24 3/8" x 21 1/2"
Approx. shipping weight 48 lbs

Ref. C 80 - 120V/60/1

C 120

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

Ref. C 120 - 120V/60/1

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

C 80



C 120



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:



Pack of 6 MicroMix
Shipped with 6 Micromix unit orders



MicroMix display
Ref. : 451 007



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

• Register your product online

Online registration now online for your customers.



• Restricted Area for Architects and Consultants

A screenshot of the Robot Coupe website. The top navigation bar includes links for "The company", "Parts Diagram", "Log in", "English - USA", "Español-USA", "Français - QUEBEC", and "More...". A "CALL US NOW! 1-800-824-1646" button is also present. Below the navigation bar is a banner image of various food preparation machines. A callout box highlights the "Log in" link. Another callout box points to the "Restricted Area" section, which contains a login form for architects and dealers. The form includes fields for "Login" and "Password", and a "valid" button. Below the banner, there are sections for "DISCOVER OUR RANGE OF PRODUCTS" and "Combination Processors & Veg Prep Machines".

Use your login and password to access the log in section, where you can view and download all the information you need : Technical manuals, Technical specifications sheets, 2D and 3D drawings.

• Spare Parts

A screenshot of the Robot Coupe website showing the "SALES REPS" section. The top navigation bar includes links for "CATALOG", "SELECTION GUIDE", "PRODUCT INFO", "VIDEOS", "OUR RECIPES", "CONTACT", "SALES REPS", and "SUPPORT". A callout box highlights the "SALES REPS" link. Below the navigation bar, there are sections for "DISCOVER OUR RANGE OF PRODUCTS" and "Combination Processors & Veg Prep Machines". A callout box points to the "Welcome on Robot-Coupe Aftersales Website" section, which includes a login form with fields for "Login*", "Password*", and a "GO" button. Below the banner, there are sections for "Disc Package Collection", "Discover the new video: R 2 N !", and "Discover the new video: R 402!". A "Register your product online @ logo" is also visible.

Log in information will be your Robot Coupe USA customer number and password will be the billing zip code that Robot Coupe USA, Inc. has on file.



Videos also available on www.robotcoupeusa.com

Videos

Select a product family

Function



Video CL50 Ultra - sliced cucumber

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



Video CL50 Ultra - grated cheese

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



Video CL50 Ultra - diced zucchinis

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



Video CL50 Ultra - sliced onion

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



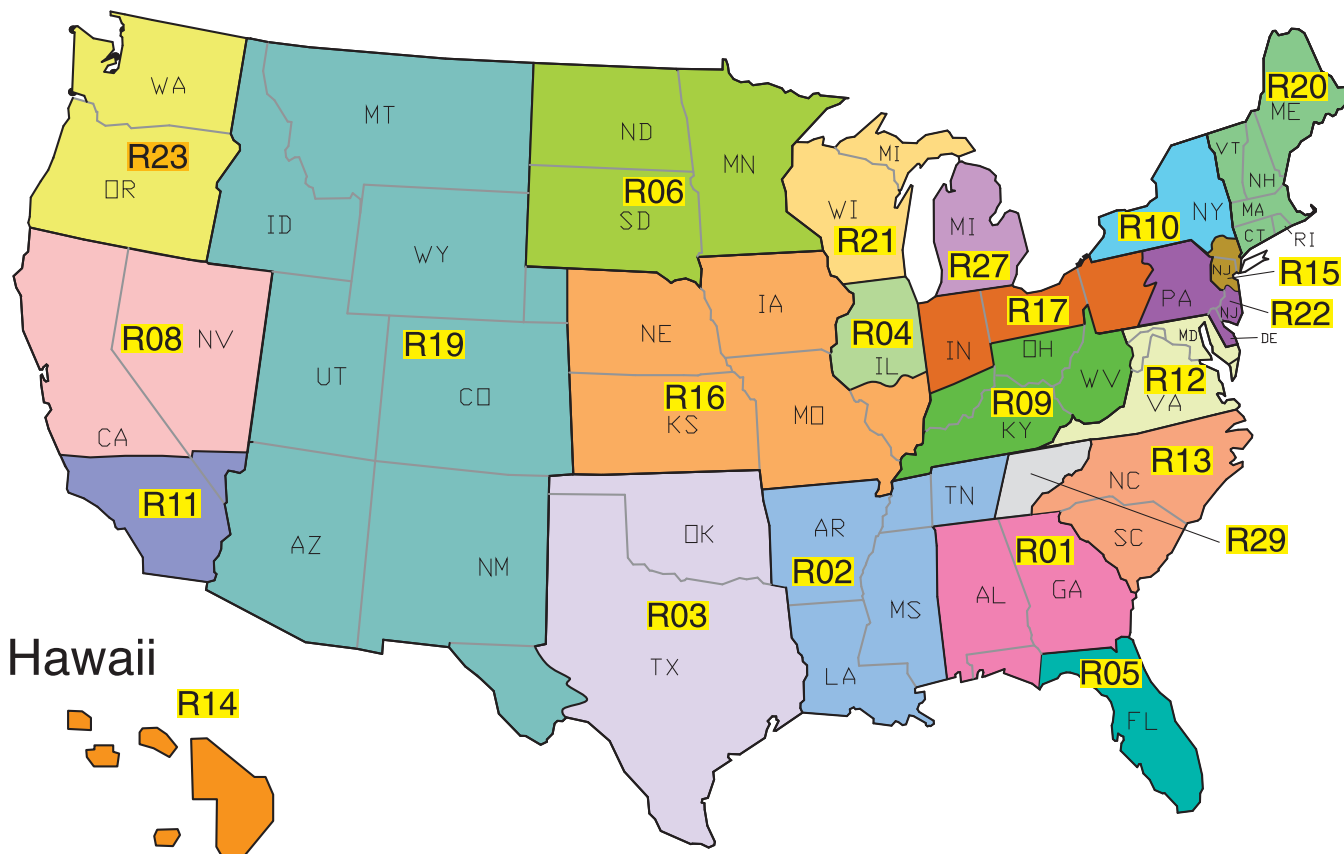
Video CL50 Ultra - sliced cabbage

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



Video CL50 Ultra - sliced pepper

[Food Processors: Cutters and Vegetable Slicers](#)
[Vegetable preparation machines](#)



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

REP #	TERRITORY NAME	STATES COVERED	REP #	TERRITORY NAME	STATES COVERED
R01	CHARLES E PACE ASSOCIATES 430 SENOIA ROAD FAIRBURN, GA 30213 PH: 770-969-0488 FAX: 770-969-7277 paceassoc@mindspring.com www.pacereps.com	Alabama, Georgia, Florida - Panhandle only	R06	NORTH STAR AGENCY, LLC 7348 OHMS LANE EDINA, MN 55439 PH: 763-545-1400 FAX: 763-545-7158 www.northstaragency.com sales@northstaragency.com	North Dakota, South Dakota, Minnesota
R02	MARKETING AGENTS SOUTH 848 CENTRE STREET RIDGELAND, MS 39157 PH: 601-956-4661 FAX: 601-956-4726 sales@masouth.com www.masouth.com	Mississippi, Arkansas, Louisiana, Tennessee - West	R08	R.E.P.S. 26046 EDEN LANDING ROAD, SUITE 3 HAYWARD, CA 94545 PH: 510-785-5566 FAX: 510-785-5588 www.restequipro.com kathea@restequipro.com	California - Northern, Nevada - Northern
R03	BWA REPS, INC 1103 ALEXIS COURT MANSFIELD, TX 76063 PH: 817-842-9059 FAX: 630-792-0080 bradii@bwareps.com www.bwareps.com	Texas - except El Paso, Oklahoma	R09	WAYPOINT 11895 KEMPER SPRINGS CINCINNATI, OH 45240 PH: 614-882-3907 FAX: 614-882-3707 www.asmwaypoint.com lisa.dziatkowicz@asmwaypoint.com	Ohio - Southern, Ken- tucky, Virginia - West
R04	MIRKOVICH-CASPER 1064 GARFIELD DRIVE LOMBARD, IL 60148 PH: 630-792-0080 FAX: 630-792-9914 pat@mirkovich.com www.mirkovich.com	Illinois -Northern	R10	UPSTATE FOOD EQUIPMENT MARKETING 7841 RIVER ROAD BALDWINVILLE, NY 13027 PH: 800-336-3634 FAX: 315-638-4825 www.upstatemarketing.com sales@upstatemarketing.com	New York - Except for NYC and Westchester county
R05	FOOD EQUIP. SLS. & MKTG. AGENTS 512 FIRST AVENUE S.W. LARGO, FL 33770-3408 PH: 727-559-0799 FAX: 727-559-7773 fesma@fesma.net www.fesma.net	Florida - except Panhandle	R11	FOODSERVICE EQUIP. AGENTS 1241 N LAKEVIEW AVENUE, SUITE J ANAHEIM, CA 92807 PH: 714-693-3329 FAX: 714-693-3472 www.feallc.com info@feallc.com	California - Southern, Nevada - Southern
			R12	LANE MARKETING GROUP 582 BELLERIVE ROAD, UNIT 4A ANNAPOLIS, MD 21409 PH: 301-858-5058 (Metro DC) PH: 410-974-1108 (Metro Baltimore) FAX: 410-757-0293 www.lanegroup.com dlane@lanegroup.com	Maryland, Virginia, District Of Columbia , Virginia - Eastern West

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

REP #	TERRITORY NAME	STATES COVERED	REP #	TERRITORY NAME	STATES COVERED
R13	SOUTHERN FOOD EQUIPMENT REPS 101 LAKE FRONT DRIVE COLUMBIA, SC 29212 PH: 803-781-9196 FAX: 803-781-0529 tom.johnson@southernreps.com www.southernreps.com	North Carolina, South Carolina	R20	BUTKEVICH ASSOCIATES INC. 2 NORTH MAIN STREET AVON, MA 02322 PH: 508-584-1818 FAX: 508-583-8401 www.butkevich.com sales@butkevich.com	Connecticut, Massachusetts, Maine, New Hampshire, Rhode Island, Vermont
R14	McGIRR INC. 98-1429 B KAAHUMANU STREET ALEA, HI 96701 PH: 808-486-0053 FAX: 808-486-8058 mcgirr001@hawaii.rr.com	Hawaii	R21	MIRKOVICH-CASPER 1501 PARAMOUNT DRIVE, SUITE. D WAUKESHA, WI 53186 PH: 630-792-0080 FAX: 630-792-9914 www.mirkovich.com tim@mirkovich.com	Wisconsin, Michigan - Upper Peninsula
R15	ADVANTAGE WAYPOINT 1033 RT 46 EAST, SUITE A CLIFTON, NJ 07013 PH: 973-472-3033 FAX: 973-472-6278 www.asmwaypoint.com theresa.kuleta@asmwaypoint.com	New York City, NY - Westchester County, New Jersey - Northern	R22	MAXWELL - MCKENNEY INC. 116 WHITE HORSE PIKE HADDEN HEIGHT, NJ 08035 PH: 856-310-0700 FAX: 856-310-0707 mail@maxmck.com www.maxmck.com	Pennsylvania - Eastern, New Jersey - Southern, Delaware
R16	STELLHORN MARKETING GROUP 1510 PROSPECT AVENUE, SUITE 150 KANSAS CITY, MO 64127 PH: 816-241-0400 FAX: 816-241-0437 www.stellhornmarketing.com mike@stellhornmarketing.com	Kansas, Missouri, Illinois - Southern, Iowa, Nebraska	R23	KELLY - MINCKS AGENCY 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com bill@kelly-mincks.com	Washington, Oregon, Alaska
R17	E. RUFF & ASSOCIATES, INC. 10823 MONTGOMERY ROAD CINCINNATI, OH 45242 PH: 513-530-0061 FAX: 513-530-0789 www.eruffassoc.com office@eruffassoc.com	Indiana - Except Evansville, Ohio - Northern, Pennsylvania - Western	R27	PREMIER MARKETING GROUP 5235 WEST RIVER DRIVE COMSTOCK PARK, MI 49321 PH: 800-393-5183 FAX: 616-647-8645 www.premierfsmg.com louryn@premierfsmg.com	Michigan - Except U.P.
R19	TRC MARKETING 4665 JOLIET STREET DENVER, CO 80239 PH: 303-373-1940 FAX: 303-371-1557 www.trcmarketinginc.com info@trcmarketinginc.com	Arizona, New Mexico, Montana, Utah, Wyoming, Idaho, El Paso, TX	R29	THE HANSEN GROUP 128 HOLIDAY COURT, SUITE 127 FRANKLIN, TN 37067 PH: 615-370-1311 FAX: 615-370-1317 www.thehansengroup.net minman@thehansengroup.net	Tennessee - Central And Eastern

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
ALABAMA							
Jones-McLeod, Inc	1530 Alton Rd	Birmingham	AL	35210	1-205-251-0159	1-800-821-1150	1-205-322-1440
Jones-McLeod, Inc	6017 E Shirley Lane	Montgomery	AL	36117	1-334-395-8300	1-877-395-8340	1-334-395-8334
Jones-McLeod, Inc	854 Lakeside Dr.	Mobile	AL	36693	1-251-666-7278	1-800-237-9859	1-251-661-0223
ALASKA							
K Appliance Sales & Service	100 E Fireweed Lane	Anchorage	AK	99503	1-907-272-0626		
ARIZONA							
Tech 24	1121W. Grant Rd #410	Tucson	AZ	85705	1-520-629-0040	1-800-300-3337	1-520-629-0622
Byassee Equipment Co.	1939 East Washington	Phoenix	AZ	85304	1-602-252-0402	1-800-824-7131	1-602-340-9299
Tuscon Restaurant Equipment Serv.	2003 E. 14th St.	Tucson	AZ	85719	1-520-622-4560	1-800-445-4560	1-520-882-6888
General Parts LLC	4633 South 36th st.	Phoenix	AZ	85040	1-480-214-0600	1-888-686-8404	1-480-214-0601
Tech 24	4832 S. 35th St.	Phoenix	AZ	85040	1-602-234-2443	1-800-824-8875	1-602-232-5862
General Parts LLC	3150 N Freeway Industrial Loop	Tucson	AZ	85705	1-520-622-4560	1-800-448-4560	1-520-882-6888
ARKANSAS							
Bromley Service Company	1000 Ringo St	Little Rock	AR	72202	1-501-374-0281	1-800-482-9269	1-501-374-8352
CALIFORNIA							
P. & D. Appliance Service	100 South Linden Ave.	So San Francisco	CA	94080	1-650-635-1900	1-800-424-1414	1-650-635-1919
Pacific Standard Service	1061 East Shore Hwy Suite 103	Albany	CA	94710	1-510-527-2984		1-510-527-5730
California Electric Service- Concord	1170 Burnett Ave St. G	Concord	CA	94520	1-925-827-1011		1-925-827-5409
Appliance Repair Express	14894 Camden Ave.	San Jose	CA	95124	1-408-371-8853	1-800-439-0422	1-408-371-8854
Cal West Service	1721 Rogers Ave #F	San Jose	CA	95112	1-408-292-3636		1-408-292-1138
Tech 24	17500 Murphy Parkway	Lathrop	CA	95330	1-209-275-1470	1-888-774-4950	
California Electric Service	22500 Muirland Blvd.	Lake forest	CA	92630	1-949-586-9440		1-949-586-9514
3-Wire Golden State Appliance Service	22017 S Vermont Ave	Torrance	CA	90502	1-800-531-1111	1-800-576-0123	1-800-467-0150
Commercial Appliance Service, Inc.	281 Lathrop Way #100	Sacramento	CA	95815	1-916-567-0203	1-800-464-2222	1-916-567-0324
P. & D. Appliance Service	4220-C Roseville Rd.	North Highlands	CA	95660	1-916-974-2772	1-800-824-7219	1-916-974-2774
Diamond Sharp Cutlery Service	513 Mercury Lane	Brea	CA	92821	1-714-990-9402	1-800-400-6414	1-714-990-9404
Diamond Sharp Cutlery Service	4559 B Street	Stockton	CA	95206	1-209-824-1440	1-800-400-6414	
Tech 24	5367 Second St.	Irwindale	CA	91706	1-626-960-9390	1-888-774-4950	1-626-337-4541
Industrial Electric Service	5662 Engineer Dr.	Huntingtin Beach	CA	92649	1-714-379-7100		1-714-379-7109
California Electric Service	612 South Shoppers Lane	Covina	CA	91723	1-949-586-9479	1-626-859-2676	1-626-339-6505
Cal West Service	6405 Golden Gate Dr.	Dublin	CA	94568	1-925-551-6400	1-888-306-6401	1-925-551-6444
Commercial Appliance Service, Inc.	6507 Pacific Avenue #102	Stockton	CA	95207	1-209-234-0200	1-800-464-2222	1-916-567-0324
Sierra Express Parts & Service	661 6th St #100	Lincoln	CA	95648		1-800-726-6431	1-800-726-5293
Industrial Electric Service	6837 Nancy Ridge Drive Ste H	San Diego	CA	92121	1-858-824-1710	1-800-824-6999	1-858-824-1729
Tech 24	8245 Ranson Rd. Suite E & S	San Diego	CA	92111	1-858-751-0390	1-888-774-4950	1-858-751-0399
Ecolab Equipment Care / G.C.S. Service, Inc.		Los Angeles	CA			1-800-822-2303	
Ecolab Equipment Care / G.C.S. Service, Inc.		San Diego	CA			1-800-822-2303	
Cal West Service		San Francisco	CA	94103	1-415-626-3315		
Ecolab Equipment Care / G.C.S. Service, Inc.		San Francisco	CA			1-800-822-2303	
P. & D. Appliance Service		San Jose	CA			1-800-424-1414	
Commercial Appliance Service, Inc.	6507 Pacific Avenue #102	Stockton	CA	95207	1-209-234-0200	1-800-464-2222	
COLORADO							
General Parts LLC	1020 West 124th Ave 200-300	Westminister	CO	80021	1-303-308-1557	1-800-892-0455	1-303-308-1723
Hawkins Electrical Service	3000 South Wyandot St.	Englewood	CO	80110	1-303-781-5548	1-800-624-2117	1-303-761-8861
Hawkins Electrical Service	56 Buchanan	Colorado Springs	CO	80907	719-477-1242		719-477-1513
General Parts LLC		Colorado Springs	CO	80901		1-800-892-0455	
General Parts LLC		Ft Collins	CO	80525		1-800-892-0455	
CONNECTICUT							
Precision Food Service	410 Center St.	Wallingford	CT	6492	1-860-444-6945	1-866-875-3772	1-203-269-5365
Ecolab Equipment Care / G.C.S. Service, Inc.		Hartford	CT	6114		1-800-822-2303	
DELAWARE							
EMR Service Division	263 Quigley Blvd.	New Castle	DE		1-302-322-1179	1-888-687-8080	1-302-322-2207
Elmer Schultz Services, Inc.	36 Belmont Ave.	Wilmington	DE	19804	1-302-655-8900	1-800-225-0599	1-302-656-3673
FLORIDA							
Heritage Service Group	10003 Satellite Blve Suite 208	Orlando	FL	32837	1-407-316-8010	1-888-399-2474	1-407-996-2760
Commercial Appliance Parts & Service	10128 NW 53rd st.	Sunrise	FL	33351	1-954-749-2750	1-800-710-1548	1-954-749-2751
Commercial Appliance Parts & Service	1050 Corporate Ave Suite 100	North Port	FL	34289	941-429-1536	1-800-378-6986	1-941-429-2788
Commercial Appliance Parts & Service	1282 La Quinta Dr. #1;	Orlando	FL	32809	407-850-1012	1-800-827-8103	407-850-1067
TWC Services	150 Maritime Drive	Sanford-Orlando	FL	32771	1-407-695-6700	1-800-432-0565	1-407-330-7451
A & A Discount Service	2152 N. E. 162nd Street	North Miami Beach	FL	33162	1-305-948-6200	1-800-223-8403	1-305-940-2777
Heritage Service Group	3301 NW 22nd Terrace Ste100	Pompano Beach	FL	33069	954-971-0456	1-800-253-0200	1-954-977-7317
Panhandle Restauant Services, Inc.	445 Corday St Suite 2	Pensacola	FL	32503	1-855-835-5777		1-850-432-4148
General Parts LLC	2821 Copter Re. Suite F	Pensacola	FL	32514	1-850-435-7530		1-850-435-7289
Whaley Foodservice Repair	7037 Commonwealth Ave 8-B	Jacksonville	FL	32220	1-904-725-7800	1-800-824-5843	1-904-725-5025
Whaley Foodservice Repair	3835 Valentine Way	Orlando	FL	32811	1-407-757-0851		1-407-455-7661
Commercial Appliance Parts & Service	8416 Laurel Fair Cr Bld 6 # 114	Tampa	FL	33610	1-813-663-0313	1-800-282-4718	1-813-663-0212
Commercial Appliance Parts & Service		Jacksonville	FL			1-800-827-8103	
Ecolab Equipment Care / G.C.S. Service, Inc.		Miami	FL	33056		1-800-822-2303	
Commercial Appliance Parts & Service		Ocala	FL	34472		1-800-282-4718	
Ecolab Equipment Care / G.C.S. Service, Inc.		Tampa	FL			1-800-822-2303	
GEORGIA							
Whaley Foodservice Repairs	109-A Owens Industrial Dr.	Savannah	GA	31405	1-912-447-0827		1-912-447-0826
Heritage Service Group	2100 Norcross Parkway #130	Norcross	GA	30071	1-770-368-1465	1-866-388-9387	1-770-368-2044
SAM Service, Inc	509 11th Ave Suite 12	Albany	GA	31701	229-439-0450	1-855-439-0450	1-229-439-0041
Whaley Foodservice Repairs	5201-D Brookhollow Parkway	Norcross	GA	30071	1-678-243-7973	1-877-248-1501	1-678-243-7974
Ecolab Equipment Care / G.C.S. Service, Inc.		Atlanta	GA			1-800-822-2303	
HAWAII							
Food Equipment Parts # Service	300 Puuhale Road	Honolulu	HI	96819	1-808-847-4871		1-808-842-1560
IDAHO							
General Parts LLC	703 E. 44th St Suite 10	Boise	ID	83714	1-208-375-4073		1-208-375-4402
General Parts LLC	1160 W. Taylor Ave Suite 10	Meridian	MS	83642	1-208-375-4073		1-208-375-4402
ILLINOIS							
General Parts LLC	1068 Garfield St	Lombard (Chicago)	IL	60148	1-630-595-3300	1-800-880-3604	1-630-595-0006
Coker Service, Inc.	125 W North Ave.	Villa Park (Chicago)	IL	60181	630-941-7070	1-888-908-5600	
Consolidated Repair/ Parts Town	1814 Beach St.	Broadview (Chicago)	IL	60155	1-708-345-2800	1-800-438-8898	1-708-345-9496
Eichenauer Service ESI	2465 North 22nd St	Decatur	IL	62552	1-217-429-4229	1-800-252-5892	1-217-429-6557

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
ILLINOIS							
Anderson Brothers Equipment Service	901 Oakton St.	Elk Grove Village	IL	60007	1-847-952-9888		1-847-952-9887
Ecolab Equipment Care / G.C.S. Service, Inc.		Chicago	IL			1-800-822-2303	
INDIANA							
Ecolab Equipment Care / G.C.S. Service, Inc.	3439 N. Shadeland Suite 1	Indianapolis	IN	46226	1-317-549-6286	1-800-822-2303	
General Parts LLC	4102 Merchant Rd	Ft Wayne IN	IN	46818	1-260-755-5303	1-800-410-9479	1-260-755-5512
General Parts LLC	7772 Moller Rd	Indianapolis	IN	46268	1-317-290-8060	1-800-410-9479	1-317-290-8065
General Parts LLC		South Bend	IN			1-855-266-6250	
General Parts LLC		Michigan City	IN			1-800-880-3604	
IOWA							
General Parts, LLC	10623 Aurora Ave	Urbandale	IA	50322	1-515-243-1974	1-800-279-9987	1-515-243-1534
Commercial Food Equipment Service	1113 W. 4th St.	Davenport	IA	52802	1-563-323-1823	1-800-747-1825	
Goodwin Tucker Group	2304 S Lakeview Dr.	Clear Lake	IA	50428	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2884 Devils Glen Rd PMB 205	Bettendorf	IA	52722	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	2900 Delaware Ave.	Des Moines	IA	50317	1-515-262-9308	1-800-372-6066	1-515-262-2936
Goodwin Tucker Group	3366 Center Grove Dr.	Dubuque	IA	52003	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	3450 Wagner Rd Unit 2 #A	Waterloo	IA	50703	1-515-262-9308	1-888-554-5049	
Tech 24	4426 Urbandale Dr	Urbandale	IA	50322	1-515-266-0052	1-888-774-4950	1-515-266-0920
Goodwin Tucker Group	4701 Center St	Soiux City	IA	51108	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5719 Westminster Dr. Ste E	Cedar Falls	IA	50613	1-515-262-9308	1-800-372-6066	
Goodwin Tucker Group	5915 4th st. SW #161	Cedar Rapids	IA	50204	1-515-262-9308	1-800-372-6066	
KANSAS							
Decker Electric/ Consolidated Service	4500 W. Harry Street	Wichita	KS	67209	1-316-858-0779		
General Parts LLC	9212 East 37th St. N	Wichita	KS	67226	1-316-315-0044	1-866-211-5439	1-316-315-0660
General Parts LLC		Topeka	KS			1-800-279-9967	
KENTUCKY							
Tech 24	1051 Goodwin Drive	Lexington	KY	40505-3809	1-859-254-8854	1-888-774-4950	1-859-231-7781
General Parts LLC	2736 River Green Circle	Louisville	KY	40206	1-502-400-7650		1-502-897-5187
Tech 24	4110 Eastmoor Rd	Louisville	KY	40218	1-502-451-5411	1-888-774-4950	1-502-454-5063
Tech 24		Bowling Green	KY			1-888-774-4950	
Ecolab Equipment Care / G.C.S. Service, Inc.		Louisville	KY	40218		1-800-822-2303	
LOUISIANA							
Chandler's Parts & Service, Inc.	11656 Darryl Dr.	Baton Rouge	LA	70815	1-225-272-6620	1-800-349-8888	1-225-272-7168
Heritage Service Group	250 Edwards Ave.	Harahan	LA	70123	1-504-734-8864	1-800-499-2351	1-504-733-2559
MAINE							
MRE/ Maine Restaurant Equipment	170 John Roberts Rd. Unit 3	South Portland	ME	04106	1-207-772-1152	1-800-823-9700	1-207-772-1445
Pine Tree Food Equipment	175 Lewistown Rd.	Gray	ME	04039	1-207-657-6400		1-207-657-5464
Pine Tree Food Equipment	6 State St Suite A	Brewer	ME		1-205-989-4862		1-205-561-9439
MARYLAND							
Pine Heights Commercial Kitchen Ser.	2900 West Patapsco Ave.	Baltimore	MD	21230	1-410-644-8844	1-800-428-7861	1-410-644-1562
EMR Service Division	5316 Sunnyside Ave.	Beltsville	MD	20705	1-301-931-7000	1-800-348-2365	1-301-931-3060
EMR Service	119 W Naylor Mill Rd Suite 2	Salisbury	MD	21801	1-410-543-8080	1-877-753-8080	1-410-548-4038
E.M.R. Service Division	9100 Yellow Brick Road	Rosedale	MD	21237	1-410-467-8080	1-800-879-4994	1-410-467-4191
Ecolab Equipment Care / G.C.S. Service, Inc.		Rockville	MD	20852		1-800-822-2303	
MASSACHUSETTS							
Reliable Electrical Motor Solutions	72 Crystal St	Lenox Dale	MA	2142	1-413-637-1117		
Ace Service Co., Inc.	95 Hampton Ave.	Needham	MA	2494	1-781-449-4220	1-800-225-4510	1-781-444-4789
Ecolab Equipment Care / G.C.S. Service, Inc.		Boston	MA			1-800-822-2303	
Mass Restaurant Equipment Service	34 South St	Somerville	MA	02143	1-617-868-1930		
MICHIGAN							
Midwest Food Equipment Service, Inc.	3055 Dixie	Grandville	MI	49418	1-616-261-2000	1-800-288-7060	1-616-261-2020
Bildon Appliance Parts & Service Inc.	32731 West Eight Mile Rd	Livonia	MI	48152	1-248-478-3320	1-800-292-9898	1-248-478-3801
Midwest Food Equipment Service, Inc.	4501 KL Avenue West	Kalamazoo	MI	49007	1-616-372-1012	1-800-288-7050	1-616-372-1054
Bildon Appliance Parts & Service Inc.	7932 Antler Tr.	Imlay City (Flint)	MI	48444	1-734-216-5589	1-800-292-9898	
Ecolab Equipment Care / G.C.S. Service, Inc.		Livonia	MI			1-800-822-2303	
MINNESOTA							
General Parts LLC	11311 Hampshire Ave.	Bloomington	MN	55438	1-952-944-5800	1-800-279-9980	1-952-944-7101
Ecolab Equipment Care / G.C.S. Service, Inc.	2800 Hedberg Dr	Minnetonka	MN	55305	1-763-546-4221	1-800-822-2303	
MISSISSIPPI							
Marketing Distributors	848 Center St.	Ridgeland	MS	MS 39157	1-601-956-4661	1-800-647-7786	1-601-956-4726
Ecolab Equipment Care / G.C.S. Service, Inc.		Jackson	MS	MS		1-800-822-2303	
Cresco, Inc.	851 35th Sreet	Gulfpport	MS	MS 39501	1-228-864-3950		1-228-864-5134
MISSOURI							
Ecolab Equipment Care / G.C.S. Service, Inc.		Kansas City	MO	64120		1-800-822-2303	
General Parts LLC	1101 East 13th Street	Kansas City	MO	64106	1-816-421-5400	1-800-279-9967	1-816-421-1270
Commercial Kitchen Services, Inc.	808 Hanley Industrial Court	St Louis	MO	63144	1-314-890-0700	1-800-966-2936	1-314-890-0705
Ecolab Equipment Care / G.C.S. Service, Inc.		St Louis	MO			1-800-822-2303	
Commercial Kitchen Services, Inc.	108 South College	Ashland, (Columbia)	MO	65010	1-314-890-0700	1-800-966-2936	
NEBRASKA							
Goodwin Tucker Group	4101 Progressive Ave #1	Lincoln	NE	68504	1-402-397-2880	1-800-372-6066	
General Parts LLC	4408 South 108th St.	Omaha	NE	68137	1-402-408-9990	1-888-831-4031	1-402-408-9991
Goodwin Tucker Group	7535 D Street	Omaha	NE	68124	1-402-397-2880	1-800-228-0342	1-402-397-2881
General Parts LLC		Lincoln	NE	68506	1-402-486-3100		1-402-486-3103
NEVADA							
Meyers' Electric Service	1410 Western	Las Vegas	NV	89102	1-702-384-2300		1-702-382-1866
Burney's Commercial Service	1528 Linda Way	Sparks	NV	89431	1-775-355-9111	1-800-240-9111	1-775-355-9128
Hi.Tech Commercial Service	1840 Stella Lake St.	Las Vegas	NV	89106	702-649-4616	877-924-4832	702-649-4607
Burney's Commercial Service	4480 Aldebarfan Ave.	Las Vegas	NV	89103	1-702-736-0006		1-702-798-7531
Hi.Tech Commercial Service	5454 Louie Ln	Reno	NV	89511	1-775-851-8822	877-924-4832	
NEVADA							
Ecolab Equipment Care / G.C.S. Service, Inc.		Las Vegas	NV			1-800-822-2303	
NEW HAMPSHIRE							
Ace Service, Inc.	500 Harvey Rd.	Manchester	NH	03103	1-603-668-5070	1-800-225-4510	1-603-626-6067
CASCO Food Equipment Service, Inc	8025 S Wuillow St. Unit 102	Manchester	NH	03103	1-603-268-0606		1-603-268-0106
NEW JERSEY							
Elmer Schultz Services, Inc.	201 West Washington Ave.	Pleasantville	NJ	8232	1-609-641-0317	1-800-378-1641	1-609-641-8703
Associated Restaurant Service	48 Ferry St.	Sewarren	NJ	7077	1-732-855-0660	1-800-277-5282	1-732-855-8879

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
NEW JERSEY							
Jay-Hill Repairs	90 Clinton Road	Fairfield	NJ	7004	1-973-575-9145	1-800-836-0643	1-973-575-5890
NEW MEXICO							
Southwest Appliance Repair	10812 Oakland N.E.	Albuquerque	NM	87122	1-505-856-6103		1-505-856-7684
R & B Commercial Service, Inc.	3110 Los Arboles NE	Albuquerque	NM	87107	1-505-889-4090	1-800-376-1821	1-505-889-3845
R & B Commercial Service, Inc.	223 N Guadalupe St.	Santa Fe	NM			1-800-376-1821	
R & B Commercial Service, Inc.		Toas	NM			1-800-376-1821	
NEW YORK							
Southwest Appliance Repair	109 Albion Avenue	Liverpool	NY	13601	1-315-699-2266	1-800-836-1014	1-315-428-8715
A.I.S. Commercial Parts & Service	13 West Main St.	Falconer	NY	14733	1-716-665-6556	1-800-552-6556	1-716-665-4227
PELCO Commercial Food Equip.	130-07 26th Avenue	College Point	NY	11354	1-718-353-7345	1-800-775-7345	1-718-358-8994
Duffy's Equipment Service, Inc.	1310 Clinton St	Buffalo	NY	14206		1-800-836-1014	1-716-824-9442
Duffy's Equipment Service, Inc.	140 Child St.	Rochester	NY	14611		1-800-836-1014	1-585-328-8715
Duffy's Equipment Service, Inc.	1904 East Main St	Endicot (Binghamton)	NY	13760		1-800-836-1014	1-607-754-3343
Appliance Installation & Service Corp.	200 Saline	Liverpool NY	NY	13088	1-315-453-0709	1-800-371-5921	1-315-457-0141
3 Wire Northern Parts & Service	21 Northern Ave.	Plattsburg	NY	12903	1-518-563-3200	1-800-634-5005	1-518-563-3219
Duffy's Equipment Service, Inc.	2D Vatrano Rd	Albany	NY	12205		1-800-836-1014	
Buffalo's Expert Service Technicians BEST	3003 Genessee St	Buffalo	NY	14225	1-716-983-6464	1-800-338-5011	1-716-893-6466
Duffy's Equipment Service, Inc.	3030 Route 430	Bemus Point (Jamestown)	NY	14712		1-800-836-1014	
Duffy's Equipment Service, Inc.	305 State Street	Watertown	NY	13601		1-800-836-1014	
Duffy's Equipment Service, Inc.	3138 Oneida Street	Sauquoit (Utica)	NY	13456	1-315-737-9401	1-800-836-1014	1-315-737-7132
Appliance Installation & Service Corp.	3190 Genesee St	Buffalo	NY	14225	1-716-884-7425	1-800-722-1252	1-716-884-0410
Appliance Installation & Service Corp.	81 Victor Heights Parkway	Victor	NY	14564	1-585-924-1960	1-800-458-4198	1-585-924-1977
J.B. Brady, Inc./ Brady Systems	3212 Watson Blvd	Endwell (Binghamton)	NY	13760	1-315-422-9271		1-607-785-1536
Action Commercial Service, Inc.	45 South Fagan Avenue	Schenectady	NY	12304	1-518-377-0911	1-800-659-8657	1-518-377-1704
Alpro Service Co., Inc.	56-10 Grand Ave	Maspeth	NY	11378	1-718-386-2515	1-800-94-ALPRO	1-718-417-6380
Total Service/Turnpike Appliance	6181 Jerico Tpke	Commack	NY	11725	1-631-499-3355		1-631-499-5458
Kitchen Works	679 Ocean Ave	NYC Freeport	NY	11520	1-516-868-9150		1-516-868-9051
A.I.S. of Rochester	7387 route 96	Victor	NY	14564	1-585-924-1960	1-800-458-4198	1-585-924-1977
J.B. Brady, Inc.	811 North Alford Street	Syracuse	NY	13208	1-315-422-9271	1-800-522-7239	1-315-472-5400
NORTH CAROLINA							
Authorized Commercial Equipment Service	1020 Tuckasegee Road	Charlotte	NC	28208	1-704-377-4501	1-800-532-6127	1-704-377-4504
Authorized Commercial Equipment Service	1611 Castle Hayne Rd Ste F1	Wilmington	NC	28403	1-910-343-4118	1-800-532-6127	1-910-343-5794
Whaley Foodservice Repairs	3020B Thurston Ave.	Greensboro	NC	27406	1-336-333-2333	1-800-800-0807	1-336-333-2533
Whaley Foodservice Repairs	3630 Cessna Dr.	Garner	NC	27259	1-919-779-2266	1-800-849-6011	1-919-779-2224
Authorized Commercial Equipment Service	3809 Frazier Dr. Ste 113	Raleigh	NC	27610	1-919-834-3476	1-800-532-6127	1-919-834-3477
Whaley Foodservice Repairs	6418-101 Amsterdam Way	Wilmington	NC	28405	1-910-791-0000	1-800-758-2314	1-910-791-6020
Whaley Foodservice Repairs	8334-K Arrowridge Blvd.	Charlotte	NC	28273	1-704-529-6242		1-704-529-1558
Authorized Commercial Equipment Service	904 South Marshall St.	Winston Salem	NC	27603	1-336-725-5396	1-800-532-6127	1-336-721-1298
NORTH DAKOTA							
General Parts LLC	10 South 18th St.	Fargo	ND	58103	1-701-235-4161	1-800-279-9987	1-701-235-0539
OHIO							
Commercial Parts & Service	204 Linden Ave	Dayton	OH	45403	937-259-0091	1-800-589-5251	1-937-259-0753
Commercial Parts & Service	5033 Transamerica Dr	Columbus	OH	43228	1-614-221-0057	1-800-837-8327	1-614-221-3622
Electric Appliance Repair Service	5805 Valley Belt Rd.	Cleveland	OH	44131	1-216-459-8700	1-800-621-8259	1-216-459-8707
A.I.S. Commercial Parts & Service, Inc.	5265 Naiman Pkwy	Cleveland	OH	44139	1-440-248-1489		1-440-248-1543
A.I.S. Commercial Parts & Service, Inc.	590 East Western Reserve Rd	Youngstown	OH	44514-3354	1-330-729-9705	1-877-346-6544	1-330-729-9707
Lay Electric Service, Inc.	603 South Ludlow St.	Dayton	OH	45402	1-937-224-9608	1-800-367-0791	1-937-224-0938
Commercial Parts & Service	6940 Plainfield Rd.	Cincinnati	OH	45236	1-513-984-1900	1-800-837-2828	1-513-984-2111
The Wichman Co.	7 North Westwood Ave	Toledo	OH	43607	1-419-385-9121		1-419-385-0202
Tech 24	890 Redna Terrace	Cincinnati	OH	45215-1111	1-513-772-6600	1-888-774-4950	1-513-612-6600
Tech 24		Columbus	OH	43219		1-888-774-4950	
Ecolab Equipment Care / G.C.S. Service, Inc.		Columbus	OH			1-800-822-2303	
OKLAHOMA							
General Parts LLC	10838 E. Newton St Suite 117	Tulsa	OK	74116	1-918-438-3455	1-800-551-3455	1-918-438-3456
Hagar Restaurant Service, Inc.	1229 W. Main St.	Oklahoma City	OK	73106	1-405-235-2184	1-800-445-1791	1-405-236-5592
General Parts LLC	1241 Metropolitan Ave	Oklahoma City	OK	73108	1-405-528-8883	1-800-522-8069	1-405-528-5405
Hagar Restaurant Service, Inc.	4144 South 70th Ave.	Tulsa	OK	74145	1-918-664-4665	1-800-722-0229	1-918-664-1618
OREGON							
General Parts LLC	16364 S.W. 72nd Ave.	Portland	OR	97224	1-503-624-0890		1-503-684-6107
General Parts LLC	201 Bateman Dr Ste 8	Central Point	OR	97502	1-541-665-0410	1-800-851-4118	1-541-665-0411
PENNSYLVANIA							
A.I.S. Commercial Parts & Service, Inc.	1005 Parkway View Drive	Pittsburg	PA	15205	1-412-809-0244	1-800-726-6020	1-412-809-246
K & D Parts and Service Co.	1818 Cedar Lane	Scranton	PA	18505	1-570-342-5135		
K & D Parts and Service Co.	1833 North Cameron St.	Harrisburg	PA	17103	1-717-236-9039	1-800-932-0503	1-717-238-4367
A.I.S. Commercial Parts & Service, Inc.	1911 West 26th Street	Erie	PA	16508	1-814-456-3732	1-800-332-3732	1-814-452-4843
K & D Parts and Service Co.	1913 East Pleasant Valley Suite4	Altoona	PA	16602	1-814-943-1095		1-814-944-2671
F.A.S.T. Commercial Appliance Serv.	2010-38 Wheatseaf Lane	Philadelphia	PA	19124-5027	1-215-288-4800	1-800-352-FAST	1-215-288-8035
American Kitchen Machinery	204 Quarry St.	Philadelphia	PA	19106	1-215-627-7760	1-800-848-7760	1-215-627-1604
K & D Parts and Service Co.	2100 West Market St.	York	PA	17403	1-717-793-8525		1-717-7938523
K & D Parts and Service Co.	2670 Euclid Ave.	Williamsport	PA	17702	1-570-323-8010		1-570-323-3637
K & D Parts and Service Co.	480 Business Park Lane	Allentown	PA	18103	1-610-432-0266		1-717-238-4367
Electric Repair Co.	502-504 North Ninth St.	Reading	PA	19604	1-610-376-5444	1-800-422-8171	1-610-376-1400
Elmer Schultz Services, Inc.	540 North 3rd Street	Philadelphia	PA	19123	1-215-627-5400		1-215-627-5408
MTS Sales and Service	5412 Enterprise Blvd.	Bethel Park (Pittsburg)	PA	15102	1-412-835-9333		1-412-835-4155
K & D Parts and Service Co.	597 Lehigh Ave.	Lancaster	PA	17602	1-717-394-4892		1-717-295-1453
Ecolab Equipment Care / G.C.S. Service, Inc.		Philadelphia	PA			1-800-822-2303	
Ecolab Equipment Care / G.C.S. Service, Inc.		Pittsburg	PA			1-800-822-2303	
RHODE ISLAND							
Marshall Electric Co	200 Broad St	Providence	RI	02903	1-401-331-1163		1-401-521-7880
SOUTH CAROLINA							
Whaley Foodservice Repairs	107 Vera Road	Lexington	SC	29072	1-803-996-9900	1-800-877-2662	803-996-9912
Whaley Foodservice Repairs	1406 C Commerce Place	Myrtle Beach	SC	29577	1-843-626-1866		1-843-651-9231
Authorized Commercial Equipment Service	1811 Taylor St.	Columbia	SC	29202	1-803-254-8414	1-800-532-6127	1-803-254-5146
Whaley Foodservice Repairs	4740-A Franchise St.	North Charleston		29418	1-843-760-2110	1-888-877-2662	1-843-760-2255
Whaley Foodservice Repairs	748 Congaree Rd.	Greenville	SC	29607	1-864-234-7011	1-800-494-2539	1-864-234-6662

Authorized Service Agencies

State/Company Name	Address	City	State	Zip	Local Phone	Toll Free Phone	Fax
SOUTH DAKOTA							
Goodwin Tucker Group	75059 Sunset Blvd unit #4	Tea (Souix Falls)	SD	57064	1-515-262-9308	1-800-372-6066	
TENNESSEE							
FESCO	1106 Elm Hill Pine Suite 105B	Nashville	TN	37210	1-615-724-1118		1-615-724-1121
FESCO	1209 S. Watkins Street	Chattanooga	TN	37404	1-423-624-3381	1-800-727-8447	1-423-624-3383
FESCO	2315 Sycamore Dr	Knoxville	TN	37921	1-865-522-5764	1-800-513-7278	1-865-522-0982
General Parts LLC	33144 Stage Post Dr Suite 105	Memphis (Bartlett)	TN	38133	1-901-384-0313	1-855-588-8148	1-901-384-0672
Ecolab Equipment Care / G.C.S. Service, Inc.		Nashville	TN	37210		1-800-822-2303	
Whaley Foodservice Repairs	4295 Cromwell Re. Suite 207	Chattanooga	TN	37421	1-423-425-9801	1-888-337-9493	1-432-425-9806
Whaley Foodservice Repairs	438 Harding Industrial Dr	Nashville	TN	37211	1-615-690-1400	1-888-258-1134	1-615-882-0827
TEXAS							
Commercial Kitchen Parts & Service	1117 Hendricks St Ste 126	Corpus Christi	TX	78417	1-361-855-0633	1-800-292-2120	1-361-882-4903
Texas Pyrotech	311 W Nakoma	San Antonio	TX	78216		1-800-835-9977	
Commercial Kitchen Parts & Service	1377 North Brazos	San Antonio	TX	78283	1-210-735-2811	1-800-292-2120	1-210-735-7421
Tallis Equipment/ Berkel	1923 Antoine	Houston	TX	77055	1-713-688-9518	1-800-392-5435	1-713-688-9437
Ecolab Equipment Care / G.C.S. Service, Inc.	2120 Solano Street	Fort Worth	TX	76117	800-272-7358	1-800-822-2303	
Commercial Kitchen Parts & Service	221 N McColl Rd	McAllen	TX	78501	1-956-664-8267	1-800-292-212-	1-956-664-8230
Armstrong Repair Center, Inc.	2215 Woodward St	Austin	TX	78744	1-512-416-1101	1-800-392-5322	1-512-416-6912
Hagar Restaurant Service, Inc.	433 Regal Row	Dallas	TX	75247	1-214-574-5200	1-866-919-5200	1-214-420-7658
Armstrong Repair Center, Inc.	5110 Glenmont Dr	Houston	TX	77081	1-713-666-7100	1-800-392-5325	1-713-665-5542
Commercial Kitchen Parts & Service	6205B Burnet Rd	Austin	TX	78757	1-512-454-8544	1-800-292-212-	1-512-454-8553
Ecolab Equipment Care / G.C.S. Service, Inc.		Dallas	TX	75603		1-800-822-2303	
Hagar Restaurant Service, Inc.	6596 Montana Suite A	El Paso	TX		1-214-574-5200	1-866-919-5200	1-214-420-7658
UTAH							
LaMonicas Restaurant Equipment Service	6211 South 380 West	Murray	UT	84107	1-801-263-3221	1-800-527-2561	1-801-263-3229
Ecolab Equipment Care / G.C.S. Service, Inc.		Salt Lake City	UT			1-800-822-2303	
VERMONT							
Service One, Inc.	74 River St.	Rutland	VT	05701	1-802-775-5588	1-800-874-1080	1-802-775-9593
VIRGINIA							
Daubers, Inc.	2407 Ownby Lane	Richmond	VA	23220	804-359-9065	800-273-9593	804-359-4331
Old Dominion Services of Roanoke	340 Salem Ave.	Roanoke	VA	24016	1-540-343-3639		1-540-345-3144
Tech24	3768 Peters Creek Rd NW	Roanoke	VA	24018	1-540-342-1910	1-866-611-9746	1-540-375-6550
Daubers, Inc.	5255 Henneman Dr.	Norfolk	VA	23513	757-855-4097	800-880-7775	757-855-1795
Tech24	5256 Eisenhower Ave	Alexandria	VA	22304	1-703-354-3835	1-866-611-9746	1-703-354-6106
Tech24	534 w. 24th st.	Norfolk	VA	23517	1-757-216-2245	1-866-611-9746	1-757-216-2246
EMR Service	7575 Gary Rd.	Manassas	VA		1-703-631-1575		1-703-369-2082
Daubers, Inc.	7645 Dynatech Court	Springfield	VA	22153	703-866-3600	1-800-554-7788	1-703-866-4071
EMR Service	8198A Terminal Rd Ste 104	Lorton	VA	22079	703-922-3887	800-394-3887	703-922-3889
Tech24	9432 Atlee Commerce Blvc Ste E	Ashland (Richmond)	VA	23005	1-804-422-5871	1-866-611-9746	1-804-422-5872
WASHINGTON							
Swanson Refrigeration & Restaurant Repair	1710 E Trent Ave Ste 4	Spokane	WA	99202-2901	1-509-624-8346		1-509-532-0606
Ajax Electric Inc.	2911 First Avenue South	Seattle	WA	98134	1-206-622-9945	1-800-688-2529	1-206-622-5024
General Parts LLC	810 SW 34th St Building W Suite K	Renton	WA	98057	1-425-434-4082		1-425-434-4158
WEST VIRGINIA							
Statewide Service	1024 South Fayette St	Beckley	WV	25801	304-256-3070	800-355-8715	304-256-3072
Central Service, Inc. (Statewide Svc.)	504 West Washington St.	Charleston	WV	25302	1-304-344-3451	1-800-441-9443	1-304-344-4925
Statewide Service	603 Main Avenue	Nitro	WV	25143	1-304-755-1811	1-800-441-9739	1-304-755-4001
Statewide Service	713 Division St Suite 1 Box 5	Parkersburg	WV	26101	1-304-865-0810	1-866-864-0784	1-304-865-0812
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.	5817 Femrite Dr	Madison	WI	53718	1-608-246-3160	1-800-236-7440	1-608-246-2721
Appliance Service Center, Inc.	6843 West Beloit Rd.	West Allis	WI	53219	1-414-543-6460	1-800-236-6460	1-414-543-6480
Appliance Service Center, Inc.	786 Morris Ave.	Green Bay	WI	54304	1-920-496-9993	1-800-236-0871	1-920-496-9927
General Parts LLC	806 Walsh Rd	Madison	WI	53714	1-608-819-0163	1-800-279-9976	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
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							
LDI Technical Services	12004 149th St. NW	Edmonton	BC	V3N 4A4	1-780-455-0432	1-866-299-9591	1-780-455-0459
LDI Technical Services	4, 3600 21st St NE	Calgary	ON	M4H 1G9	1-403-299-9591	1-866-299-9591	1-403-299-9599
Key Food Equipment	5845 Gateway Blvd	Edmonton	AB	T2E 6V6	1-780-43801690	1-800-665-2655	1-780-436-7999
Key Food Equipment	F-1710 31st St N	Lethbridge	AB	T5V 1P2	1-403-327-7368	1-800-665-2655	1-403-329-1057
Maestro Food Equipment Services, Ltd	#103-6990 Waltham Ave	Burnaby	AB	T6H 2H3	1-604-623-7876		
Key Food Equipment	105-2740 Bridge St.	Victoria	AB	T1H 5H1	250-920-4888	877-435-4888	250-920-4883
Key Food Equipment	145-8528 Glenlyon Parkway	Burnaby	BC	V5J 4V5	1-604-433-4484	1-800-665-2655	1-604-433-4684
(Warehouse) Dennett Enterprises	6750 Cariboo Rd Unit #1	Burnaby	BC	V5J 0B6	1-604-607-8850		
Air Rite Refrigeration and Mechanical	40 Parr St	Winnipeg	BC	V8T 5C5	204-895-2300		204-831-5174
Commercial Kitchen Services	731 Wall St	Winnipeg	MB	R2W 5C3	204-586-8273		
Holt Tech Services	149 Club Rd.	Halifax	MB	R3G 2T6	1-902-430-8324		
Walkers Electric Ltd.	2608 Windsor St.	Halifax	NS	B3K 5C8	1-902-454-0291		1-902-455-9495
Harold Snow Service Group	87 Elizabeth Ave	St John's	NS	B3T 1R1	1-709-754-0330		1-704-754-0358
Heritage/ R.G. Henderson & Son LTD	100 Thorncliffe Park Drive	Toronto	ON	L6W 4S6	1-416-422-5580		1-416-422-5514
Choquette CKS	2710 Lancaster Rd Unit 115	Ottawa	ON	N0H 1G0	1-613-739-8458	1-800-267-2715	1-613-739-3851
HRD Kitchen Service	3625 Weston Rd Unit 1	Weston	ON	K7M 4H4	1-416-740-5678	1-800-668-5889	1-416-740-5009
R.G. Henderson & Son LTD	4478 Montrose Rd. 1C	Niagara Falls	ON	N5V 3N5	905-357-4357		905-357-9735
M.C. Technical Services	6068 Netherhart Rd. Unit 20	Mississauga	ON	L5T 1N3	1-905-670-7887	1-888-510-8969	1-905-670-7345
Advance Catering Equipment	62 Plantation Court	Whitby	ON	L2E 6S5	1-416-269-2424		
FIRE	6-295 Quen St. East	Brampton	ON	L2H 1K8	1-905-838-2060		1-905-838-2050
Service In Motion	660-A Justus Drive	Kingston	ON	K1B4T7	613-384-1718		613-384-4590
Sure Fix	7334 Garner Rd	Niagara Falls	ON	M9L 1V9	905-685-0480		
Serv-Quip Equipment Service	775 Industrial Rd.	London	ON	L1P 1R1	1-519-453-3565		
Kitchenworks	823794 Massie Rd	Chatsworth	ON	N8N 5G2	519-794-3633		519-794-4208
Choquette CKS	2585 Girard Rue	Treos-Rivieres	PQ	H1Z4J2	1-819-371-3666		1-819-371-3406
TS Professional Kitchen Service	2825 Sabourin	Montreal	PQ	H4S 1M9	514-745-1556	1-800-363-0708	514-745-4777
Choquette CKS	8437 19E Avenue	Montreal	PQ	G8Z 2N3	1-514-722-2000	1-800-361-7618	1-514-722-5050
Choquette CKS	900 Boul Pierre Bertrand #220	Villa Vanier	PQ	G1M3K2	1-418-681-3944	1-800-463-5506	1-418-681-3385

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.

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PRICES SUBJECT to change without notice.

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 120volt/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.

USA Machine Quick List Reference

MODEL	VOLTAGE	WEIGHT	MODEL	VOLTAGE	WEIGHT
R 101	120V/60HZ/1	24 Lbs.	R 20 Special Order	208-240V/60HZ/3	194 Lbs.
R 101 Plus	120V/60HZ/1	25 Lbs.	R 23T	208-240V/60HZ/3	296 Lbs.
R 101 B CLR	120V/60HZ/1	22 Lbs.	R 30T	208-240V/60HZ/3	310 Lbs.
R 2 N	120V/60HZ/1	33 Lbs.	R 45T	208-240V/60HZ/3	420 Lbs.
R 2 N CLR	120V/60HZ/1	33 Lbs.	R 60T	208-240V/60HZ/3	423 Lbs.
R 2 N Ultra	120V/60HZ/1	34 Lbs.	Blixer 2	120V/60HZ/1	25 Lbs.
R 2 Dice	120V/60HZ/1	42 Lbs.	Blixer 3	120V/60HZ/1	30 Lbs.
R 2 Dice CLR	120V/60HZ/1	43 Lbs.	Blixer 4	120V/60HZ/1	34 Lbs.
R 2 Dice Ultra	120V/60HZ/1	44 Lbs.	Blixer 4 V	120V/60HZ/1	34 Lbs.
R 301	120V/60HZ/1	34 Lbs.	Blixer 5	208-240V/60HZ/3	60 Lbs.
R 301 Ultra	120V/60HZ/1	36 Lbs.	Blixer 5 V.V.	120V/60HZ/1	74 Lbs.
R 301 Dice Ultra	120V/60HZ/1	44 Lbs.	Blixer 6	208-240V/60HZ/3	63 Lbs.
R 401	120V/60HZ/1	46 Lbs.	Blixer 6 V.V.	120V/60HZ/1	78 Lbs.
R 402	120V/60HZ/1	35 Lbs.	Blixer 8	208-240V/60HZ/3	110 Lbs.
R 502	208-240V/60HZ/3	81 Lbs.	Blixer 10	208-240V/60HZ/3	117 Lbs.
R 602 V.V.	120V/60HZ/1	99 Lbs.	Blixer 15	208-240V/60HZ/3	132 Lbs.
R 602	208-240V/60HZ/3	99 Lbs.	Blixer 20 Special Order	208-240V/60HZ/3	160 Lbs.
CL 40	120V/60HZ/1	40 Lbs.	Blixer 23	208-240V/60HZ/3	309 Lbs.
CL 50 Gourmet	120V/60HZ/1	51 Lbs.	Blixer 30	208-240V/60HZ/3	323 Lbs.
CL 50	120V/60HZ/1	47 Lbs.	Blixer 45	208-240V/60HZ/3	434 Lbs.
CL 50 Ultra	120V/60HZ/1	49 Lbs.	Blixer 60	208-240V/60HZ/3	443 Lbs.
CL 50 Ultra Pizza	120V/60HZ/1	49 Lbs.	MicroMix	120V/60HZ/1	3 Lbs.
CL50 Ultra Tex Mex	120V/60HZ/1	49 Lbs.	MMP 160 V.V.	120V/60HZ/1	5 Lbs.
CL50 Ultra Restaurant	120V/60HZ/1	49 Lbs.	MMP 190 V.V.	120V/60HZ/1	5 Lbs.
CL 51	120V/60HZ/1	74 Lbs.	MMP 240 V.V.	120V/60HZ/1	5 Lbs.
CL 52	120V/60HZ/1	62 Lbs.	MMP 190 V.V. Combi	120V/60HZ/1	7 Lbs.
CL 55 Pusher W/ STAND	120V/60HZ/1	99 Lbs.	MMP 240 V.V. Combi	120V/60HZ/1	7 Lbs.
CL 55 Bulk W/ STAND	120V/60HZ/1	92 Lbs.	CMP 250 V.V.	120V/60HZ/1	10 Lbs.
CL 55 2 Feed-Heads W/ STAND	120V/60HZ/1	113 Lbs.	CMP 400 V.V.	120V/60HZ/1	11 Lbs.
CL 55 Workstation	120V/60HZ/1	113 Lbs.	CMP 250 Combi	120V/60HZ/1	13 Lbs.
CL 60 Pusher Series E	208-240V/60HZ/3	154 Lbs.	MP 350 Turbo	120V/60HZ/1	15 Lbs.
CL 60 Bulk	208-240V/60HZ/3	155 Lbs.	MP 450 Turbo	120V/60HZ/1	15 Lbs.
CL 60 2 Feed-Heads Series E	208-240V/60HZ/3	187 Lbs.	MP 550 Turbo	120V/60HZ/1	16 Lbs.
CL 60 Workstation Series E	208-240V/60HZ/3	234 Lbs.	MP 600 Turbo	120V/60HZ/1	17 Lbs.
R 2 B	120V/60HZ/1	29 Lbs.	MP 800 Turbo	120V/60HZ/1	21 Lbs.
R 2 B CLR	120V/60HZ/1	29 Lbs.	MP 350 Turbo V.V.	120V/60HZ/1	15 Lbs.
R 2 B Ultra	120V/60HZ/1	30 Lbs.	MP 450 Turbo V.V.	120V/60HZ/1	15 Lbs.
R 301 B	120V/60HZ/1	23 Lbs.	MP 350 Turbo Combi	120V/60HZ/1	18 Lbs.
R 301 B Ultra	120V/60HZ/1	25 Lbs.	MP 450 Turbo Combi	120V/60HZ/1	19 Lbs.
R 401 B	120V/60HZ/1	32 Lbs.	MP 450 Turbo FW	120V/60HZ/1	15 Lbs.
R 602 V.V. B	120V/60HZ/1	77 Lbs.	MP 450 XL FW Turbo	120V/60HZ/1	20 Lbs.
R 8	208-240V/60HZ/3	100 Lbs.	J 80 Ultra	120V/60HZ/1	28 Lbs.
R 8 Ultra	208-240V/60HZ/3	105 Lbs.	J 100 Ultra	120V/60HZ/1	35 Lbs.
R 10	208-240V/60HZ/3	155 Lbs.	C 80	120V/60HZ/1	48 Lbs.
R 10 Ultra	208-240V/60HZ/3	160 Lbs.	C 120	120V/60HZ/1	115 Lbs.
R 15	208-240V/60HZ/3	132 Lbs.	C 120A	208-240V/60HZ/3	115 Lbs.
R 15 Ultra	208-240V/60HZ/3	147 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

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