robot coupe®

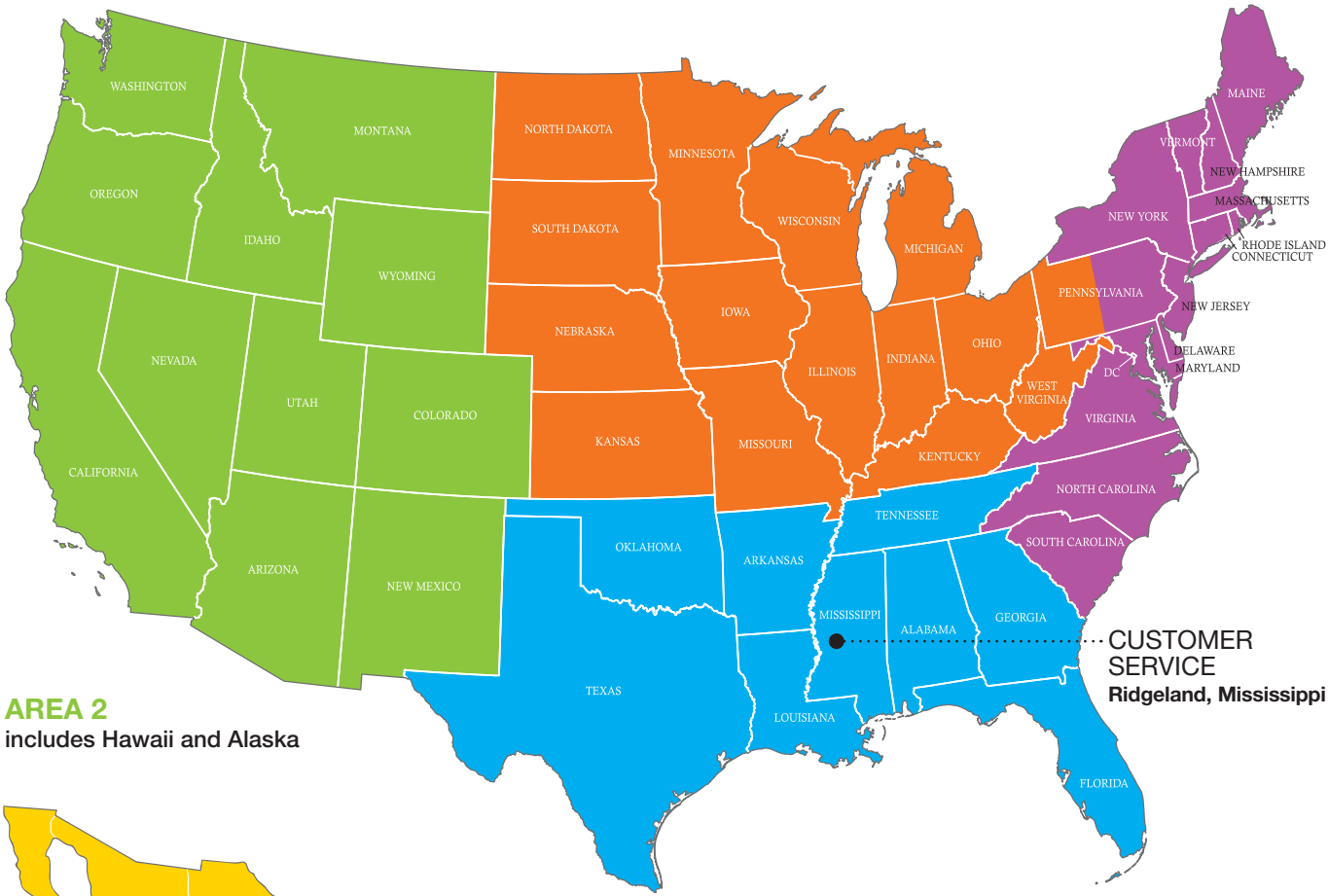


SELECTION GUIDE 2025

COMBINATION PROCESSORS
DISCS
VEG PREP MACHINES
CUTTER MIXERS
BLIXER®
IMMERSION BLENDERS
JUICE EXTRACTORS
AUTOMATIC SIEVES

robot coupe®

OUR MARKET SOLUTIONS ADVISORS TEAM AT YOUR SIDE



AREA 2
includes Hawaii and Alaska



MEXICO
Joel Garza
joel@robotcoupeusa.com

AREA 1
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jayj@robotcoupeusa.com

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AREA 3
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AREA 4
Michael Kalajian
mk@robotcoupeusa.com

CUSTOMER SERVICE :
Robot Coupe USA Inc.
264 South Perkins, Ridgeland, MS 39157
info@robotcoupeusa.com - www.robot-coupe.com

NEW PRODUCTS AND FEATURES

FOOD PROCESSORS AND VEG PREP MACHINES: THE READY-TO-USE SOLUTION

For years Robot-Coupe has been offering machines with discs included for immediate use. The range is expanding: discover all our new products

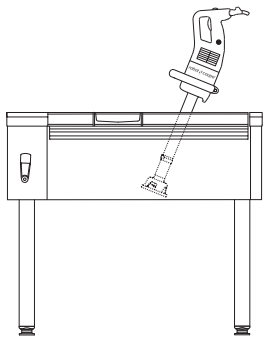


PAGE 135

SPECIAL RANGE FOR TILTING PANS

New Special Immersion range perfectly suited for use with tilting pans, from the smallest to the largest.







NEW ACCESSORIES AND FEATURES

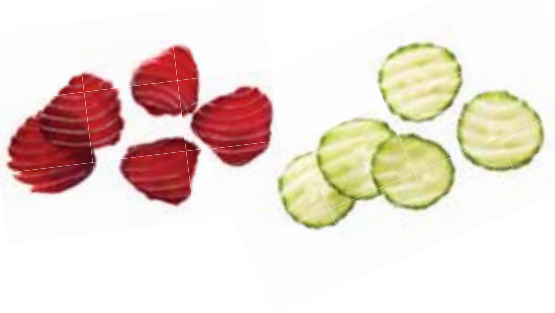
PAGE 44

THE SOLUTION FOR A PERFECT RIPPLE CUT

NEW

Boost your creativity with two new discs sizes!







PAGE 50

THE SOLUTION FOR SLICED TOMATOES

Discover them all.







PAGE 51

THE SOLUTION TO PREPARE FRENCH FRIES

EasyLoader for continuous loading of long and crispy French fries with optimized cutting along the length of the potato. New French fries size 6x6 mm.





Industry Premier
1 YEAR
Hassle-free
USA only
Easy Warranty
Motor Base Replacement Warranty
Contact Robot-Coupe for details

EASY WARRANTY

1-4 MODELS:

R 1 series, R 2 series, R 3 series, R 4 series, Blixer® 2, Blixer® 3, Blixer® 4



1 YEAR
Hassle-free
Replacement Warranty
USA & Canada only

IMMERSION BLENDERS:

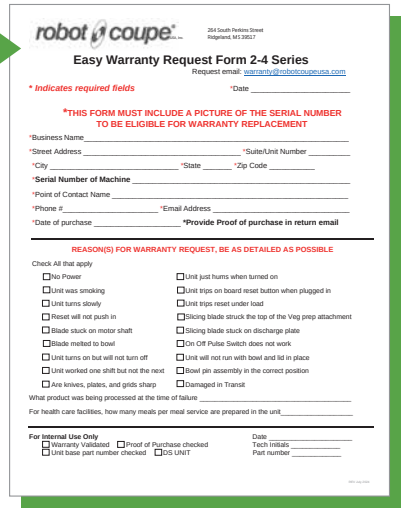
Mini MP, CMP, MP, MP TP, MP Combi



WITH THE BELOW ADVANTAGES :

- **EASY COMMUNICATION WITH ROBOT-COUPE**
- **QUICKLY RESTORED TO NORMAL OPERATIONS**

FORM TO BE FILLED IN BY YOUR END-USER



robot coupe
264 South Perkins Street
Ridgeland, MS 39157

Easy Warranty Request Form 2-4 Series

Request email: warranty@robotcoupeusa.com

** Indicates required fields* *Date _____

***THIS FORM MUST INCLUDE A PICTURE OF THE SERIAL NUMBER TO BE ELIGIBLE FOR WARRANTY REPLACEMENT**

*Business Name_____
*Street Address _____ *Suite/Unit Number _____
*City _____ *State _____ *Zip Code _____
***Serial Number of Machine** _____
*Point of Contact Name _____
*Phone #_____ *Email Address _____
*Date of purchase _____ ***Provide Proof of purchase in return email**

REASON(S) FOR WARRANTY REQUEST, BE AS DETAILED AS POSSIBLE

Check All that apply

- ☐ No Power
- ☐ Unit was smoking
- ☐ Unit turns slowly
- ☐ Reset will not push in
- ☐ Blade stuck on motor shaft
- ☐ Blade melted to bowl
- ☐ Unit turns on but will not turn off
- ☐ Unit worked one shift but not the next
- ☐ Are knives, plates, and grids sharp
- ☐ Unit just hums when turned on
- ☐ Unit trips on board reset button when plugged in
- ☐ Unit trips reset under load
- ☐ Slicing blade struck the top of the Veg prep attachment
- ☐ Slicing blade stuck on discharge plate
- ☐ On Off Pulse Switch does not work
- ☐ Unit will not run with bowl and lid in place
- ☐ Bowl pin assembly in the correct position
- ☐ Damaged in Transit

What product was being processed at the time of failure _____

For health care facilities, how many meals per meal service are prepared in the unit_____

For Internal Use Only
☐ Warranty Validated ☐ Proof of Purchase checked
☐ Unit base part number checked ☐ DS UNIT
Date _____
Tech Initials _____
Part number _____

INNOVATION AT THE HEART OF OUR HISTORY

Since 1961, Robot Coupe has designed, developed and manufactured all its products.



"Our facilities in France and in the USA cultivate the excellence of a world leader at the service of the greatest talents in the foodservice industry."



Montceau-en-Bourgogne, France

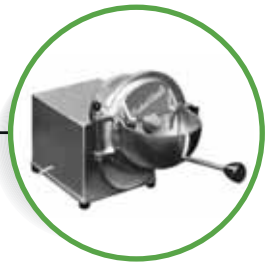


Ridgeland, Mississippi, USA

MORE THAN 60 YEARS OF INNOVATION

SEVERAL HUNDRED EXCLUSIVE PATENTS

1960 / 1970



1961: 1st free standing vegetable slicer
1966: 1st Vertical Cutter Mixer

1970 / 1980



1970: 1st Food Processor
1975: Expanded ranges of Cutter Mixers and Food Processors



1980: 1st Blixer - Blender Mixer
1986: 1st CL 50 vegetable preparation workstation

1990 / 2000



1990: Expanded range of Vegetable Preparation machines
1996: 1st immersion blender with removable foot



2000: Expanded range of Immersion Blenders
2008: 1st Automatic Juice Extractor



2020: Launch of new Juice Extractor range and 9 new large-capacity table-top models of Food Processors, Cutter Mixers and Blixer®.







2024 : MP TP
EasyStacker
EasyLoader

All the latest Robot-Coupe® innovations are indicated with the INNOVATION pictogram.

WORLD LEADER PRESENT IN THE USA FOR OVER 50 YEARS

BOTH GLOBAL AND LOCAL COMMITMENT

Present in more than 130 countries, Robot Coupe uses its expertise and know-how as a world leader to constantly adapt to different types of local cuisine. Across the globe, our teams provide ongoing support to distributors and catering professionals to meet their specific needs.











A CULTURE OF COMMITMENT



DESIGN AND MANUFACTURE

Robot Coupe products are designed and made in our factories in France to guarantee the best level of quality and ensure unbeatable performance. Our products are always at the cutting edge of modernity and excellence.

INNOVATIVE AND DURABLE

Because our goal is to meet your needs, innovation is at the center of our action to anticipate your every requirement.
We commit to offering you high-performance, durable products over and above the requirements, with technical and industrial choices designed to guarantee the durability, maintenance and repairability of our products.





INSPIRING AND SATISFYING

Being your partner in the kitchen stimulates our research and development to imagine, improve and create new ways of using our products.
Your satisfaction is our priority to build a lasting relationship of trust and allow you to express your full culinary creativity.

A COMPANY COMMITTED TO SUSTAINABLE DEVELOPMENT

Throughout the decades, Robot Coupe has been committed to a policy of social and ethical responsibility with four focuses.

" Our heavy duty machines
are designed to last "

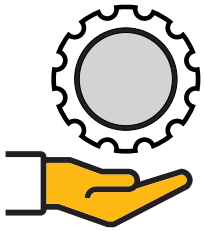
" We go beyond the requirements to guarantee
the highest levels
of performance "



" Our partners are based globally
and we support them in developing
a sustainable approach "

" 100% of our machines
can be repaired and more
than 95% recyclable "

STRONG COMMITMENTS THROUGHOUT THE SERVICE LIFE OF PRODUCTS



DESIGN

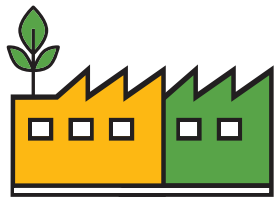
Products designed to last

- The materials used for our machines are high quality and long lasting.
- Our machines provide energy efficiency and savings throughout their service life.
- 100% of our products can be repaired.
- Spare parts are available for more than 10 years after a product is discontinued.

PRODUCTION

Ethical and responsible practice

- Compliance with the most stringent standards.
- Application of the ROHS directive (Restriction Of Hazardous Substances) and incorporation of future standards such as the EuP (Energy Using Product).
- The choice of European supply partners to reduce transport and its impact on the environment.





RESOURCES

Sustainable resource management:

- Reduction in packaging from design onwards and decrease in production waste.
- High precision machines to reduce waste in the kitchen.
- Our products are more than 95% recyclable.
- Participation in waste collection and recycling schemes in each country.

PEOPLE

A socially committed company:

- An individual employee development policy and promotion of ethics.
- Respect of International Labor Organization standards.
- Sharing of our CSR requirements with our partners with corresponding support and backing.





AT YOUR SERVICE



BY YOUR SIDE IN THE FIELD

- Machine demonstrations
- Inspection of existing material
- Technical in-restaurant training
- Support for machine repairs, maintenance and spare parts
- Sharing of experience.

REQUEST A DEMO

TO IMPROVE USERS' DAILY LIFE

Machine QR code to access full product information on robot-coupe.com: videos, manuals, documentation, maintenance, accessories, safety information...

Easy Guide



A TRUSTED PARTNER



CUSTOMER SERVICE TO ASSIST YOU

- A dedicated team answers questions about your order, quotation, invoice or shipping
- Delivery of products and accessories within 48 hours / Spare parts within 24 hours

HIGH-PERFORMANCE LOGISTICS CENTRE

- Warehouse with 90% of our references in stock
- A dedicated team tracks and organises orders and ensures shipment traceability

HIGH-TECH ASSISTANCE

- Dedicated team
- Help with trouble-shooting, repairs, maintenance
- Video tutorials

EFFICIENT AFTER-SALES SERVICE

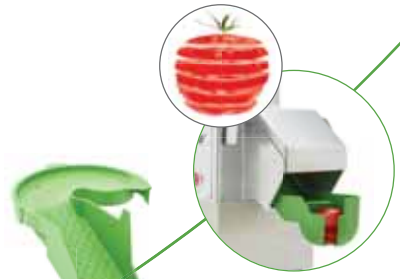
- After-sales service website where you can:
  - Consult exploded views and wiring diagrams of spare parts
  - Search for references & prices
  - Place orders in real time



EASY LIFE

FOR A PERFECTLY EVEN & PRECISE CUT

Vegetable Preparation Machines
Food Processors



EasyStacker
For perfectly sliced and stacked tomatoes



EasyLoader
To continuously make long and perfectly formed French fries



Exactitube
To cut small ingredients into regular slices

REDUCE STRAIN → PREVENT MSDs*

Immersion Blenders - Juice Extractors

EASY TO REPAIR

Immersion Blenders



EasyPlug
Easier replacement of power cord



EasyGrip
Removable handle for better grip



Automatic feed tube
With the exclusive automatic feed system, fruit and vegetables can be processed effortlessly

* Musculoskeletal disorders

MAKES LIFE EASIER

EASY CLEANING

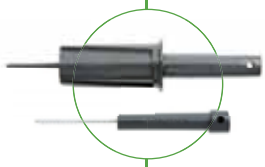
BLADES



Removable stainless steel blades



Dishwasher-safe blades



Blade-cleaning tools



EasyBell

Immersion Blenders

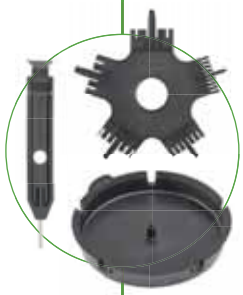
Removable bell and blades

DISCS



Discs Mineral+

Easy to clean in dishwasher



D-Clean Kit

Dicing grid cleaning tool



EasyClean XPress

Zero-waste solution to clean dicing grids

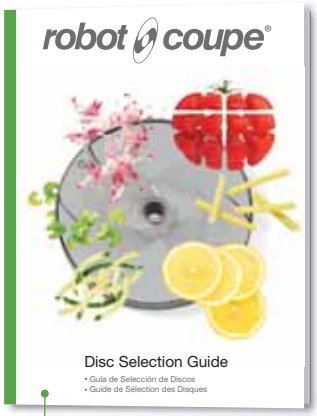


robot coupe®

IS AT YOUR SIDE



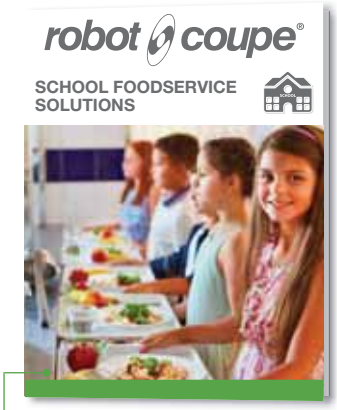
MINI CATALOG USA



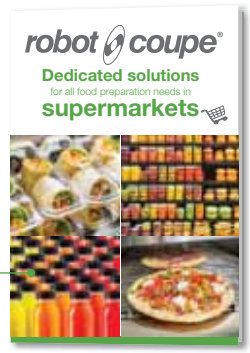
SELECTION GUIDE Discs



SELECTION GUIDE Healthcare USA



SELECTION GUIDE School Brochure



SELECTION GUIDE Supermarket Brochure

AT TRADE SHOWS IN 2025



IN YOUR STORES AND SHOWROOMS



Set of 3 displays
Ref. 451 581 / **Price: $250**



Spiral Machine POP
Ref. 407 818 / **Price: $630**

ILV Discs R301
Ref. 450 367





ILV Discs CL 50
Ref. 450 366



Combination display stand
Ref. 450 421 / **Price: $590**



Immersion Blenders display stand
Ref. 407 435 / **Price: $740**

robot coupe®

IS AT YOUR SIDE

FIND ALL OUR VIDEOS ON THE OFFICIAL ROBOT-COUPE CHANNEL:

YouTube





Robot-Coupe R 301 Ultra video



Robot-Coupe CL 50 Ultra video



Robot-Coupe J 100 video

VIDEOS ALSO ON
robot-coupe.com

ALSO FOLLOW US ON THE OFFICIAL ROBOT-COUPE SOCIAL MEDIA:



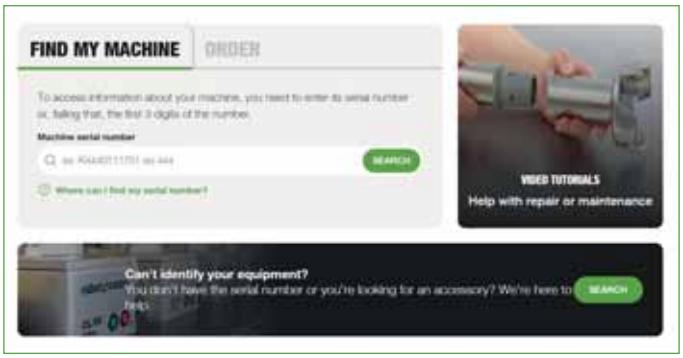
Linkedin
robot-coupe-official

Facebook
RobotCoupeOfficial

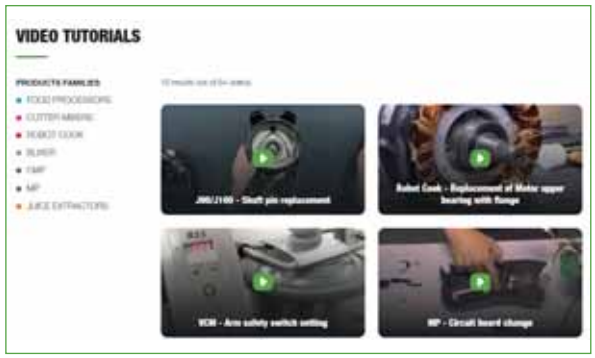
Youtube
Robot-Coupe Official

Instagram
robotcoupe_official

AFTER SALES SERVICE



Online support
To report non compliant orders, transport damage, or to request technical assistance.



After Sales Service videos
To train your technicians on maintenance and repair operations.

A COMPREHENSIVE WEBSITE

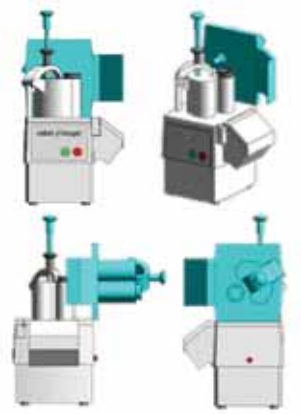


NEW ROBOT COUPE WEBSITE

- **Responsive design** and **user friendly : easy access to information** no matter your device (desktop computer, mobile, tablet)
- **Videos :** discover our products live and train yourself

FOR YOU, DEALERS AND KITCHEN PLANNERS

- **Dedicated access :** consult and download technical instructions, specifications, 2D, 3D & BIM drawings





FOR YOUR CUSTOMERS

- **Selection guide :** find the right machine in just a few clicks
- **Product registration :** download user' manuals and safety instructions sheets

SOLUTIONS FOR EVERY FOOD SECTOR

COMMERCIAL FOODSERVICE



FAST FOOD

Fast-Food
Fast-Casual
Juice Bars
Takeaway
Salad & Sandwich Bars
Cafeterias
Food Courts



CONTRACT CATERING



CATERING FOR THE EDUCATIONAL SECTOR

Day care
Pre-school
Primary school
High school
University
Central kitchens



ARTISANS AND SUPERMARKETS



BAKERS AND CONFECTIONERS

Bakers
Confectioners
Tea rooms
Ice-cream parlors
Chocolate makers
Pie shops



COMMERCIAL FOODSERVICE



FULL SERVICE

Casual dining
Traditional restaurants
Theme restaurants
Chains
Bistro cuisine
Gourmet cuisine

HOTEL CATERING

All categories of hotels
Banquets
Holiday centers
Camping grounds
Staff canteens



CONTRACT CATERING



SOCIAL FOOD SERVICE

Company restaurants
Institutional restaurants
Camps
Army
Prisons
Central kitchens

CATERING IN THE HEALTHCARE SECTOR

Retirement / Nursing Homes
Hospitals
Specialized reception centers
Central kitchens



ARTISANS AND SUPERMARKETS



DELICATESSEN CATERING

Delicatessens
Caterers

SUPERMARKETS

Freshly-cut food
Fresh Markets
Juice bars
Delicatessens
Snack bars
Food Courts



#THEsolution

robot coupe

MAKE LIFE EASIER FOR THE USER

Fewer manual tasks to take away the strain











SAVE TIME

Increase productivity

ULTRA FRESH JUICE
2 L = 1 min



SOUP
45 L = 6 mins



HOME MADE FRENCH FRIES
40 lbs = 4 mins



MAYONNAISE
2 L = 1 min



CHOPPED VEGETABLE SALAD
22 lbs = 2 mins



COLESLAW
660 lbs = 1 hr



SAVE MONEY

Return-on-investment in less than 6 months!

Examples:



Invest in a CL 50
= Save one hour of work a day.



Invest in a bowl cutter
= Save 20 minutes per service.

coupe®

#THEsolution

DECREASE WASTE



BOOST YOUR CREATIVITY

Let your imagination run wild



SATISFY YOUR CUSTOMERS



FRESHNESS AND ORIGINS OF PRODUCT

HOMEMADE

LOCAL

SEASONAL PRODUCT





PAGE 26

COMBINATION PROCESSORS

R 2 N Ultra





PAGE 62

VEGETABLE PREPARATION MACHINES

CL 50 Ultra







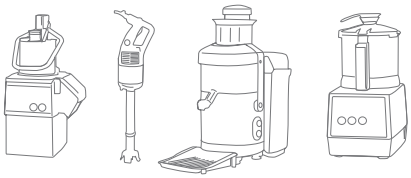
PAGE 122

IMMERSION BLENDERS

MP 450 Combi

CONTENTS

COMBINATION PROCESSORS
PAGE 24



DISC COLLECTION
PAGE 44

VEGETABLE PREPARATION MACHINES
PAGE 60

CUTTER MIXERS
PAGE 86

BLIXER®
PAGE 104

IMMERSION BLENDERS
PAGE 120

JUICE EXTRACTORS
PAGE 140

AUTOMATIC SIEVES
PAGE 146

TECHNICAL DATA
(dimensions, weight, etc) PAGE 150

COMBINATION PROCESSORS

BOWL CUTTER AND VEGETABLE PREP



BACK TO SUMMARY



2 MACHINES IN ONE!

Space-saving and multifunctional, the Robot Coupe Food Processor is one of the Chef's greatest allies even in a very small kitchen.



COMBINATION PROCESSORS

BOWL CUTTER AND VEGETABLE PREP

Introduction port:
Allows **ingredients to be added** while processing.

Handle:
Ergonomic to make it **easy to grasp the bowl.**

Pulse switch:
Absolute **cutting precision.**



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...





INNOVATION

Bowl-base twin-blade assembly to process both large and small quantities. Removable smooth blade included. Coarse- and fine serrated blades available as options.



Supplied with a 2-disc set. Complete sélection range of 24 discs available.

CUTTER FUNCTION



Smooth blade
Supplied as standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated blade

Designed for grinding & kneading



KNEADING



GRINDING



Fine serrated blade

Designed for herbs & spices



CHOPPING HERBS



GRINDING SPICES

VEGETABLE PREPARATION FUNCTION



SLICING





JULIENNE



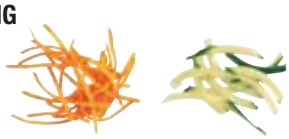


RIPPLE CUT





GRATING



NEW

Mineral+

+ DICING*



Mineral+

+ FRENCH FRIES*



* For R 301 Dice, R 301 Dice Ultra, R 402, R 502, R 502 V.V. R 702, R 702 V.V., R 752 V.V.

JUICE AND COULIS EXTRACTION FUNCTION*

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice-cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.



* Available for R2N, R 301, R 301 Dice Ultra, R 301 Ultra, R 401, R 402

BACK TO SUMMARY

NUMBER OF COVERS: 1/50 | 1/50 | 1/50 | 1/100

GRATING / SLICING / RIPPLE CUT / JULIENNE — OPTIONAL 24 DISCS, OPTIONAL 3 BLADES

+ DICING — OPTIONAL 27 DISCS, OPTIONAL 3 BLADES

Up to OPTIONAL 29 DISCS, OPTIONAL 3 BLADES

NEW READY

R 301 Dice Ultra

3.7 L — READY 4



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 N Ultra

3 L — READY 2



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 Dice Ultra

3 L — READY 4



- Single phase
- 1 speed

R 301 Dice

3.7 L — READY 4



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R101P Plus

1.9 L — READY 5



- Single phase
- 1 speed

R 2 N CLR

3 L — READY 2



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 Dice CLR

3 L — READY 4



- Single phase
- 1 speed

R 301 Ultra

3.7 L — READY 2



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R101P

1.9 L — READY 5



- Single phase
- 1 speed

R 2 N

3 L — READY 2



- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 Dice

3 L — READY 4



- Single phase
- 1 speed

R 301

3.7 L — READY 2



- Single phase
- 1 speed
- Juice and coulis extractor kit*

BACK TO SUMMARY

1/100 | 50/300 | 200/600

GRATING / SLICING / RIPPLE CUT / JULIENNE

Up to OPTIONAL 29 DISCS OPTIONAL 3 BLADES + DICING + FRENCH FRIES OPTIONAL +50 DISCS OPTIONAL 3 BLADES

R 402



NEW

4.5 L READY 4

- Single phase
- 2 speeds
- Juice and coulis extractor kit*

R 502



5.9 L READY 2

- 3 phase
- 2 speeds
- Mashed Potato Attachment*

R 702



7.5 L READY 2

- 3 phase
- 2 speeds
- Mashed Potato Attachment*

R 401



NEW

4.5 L READY 2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 502 V.V.



5.9 L READY 2

- Single phase
- Variable speed
- Mashed Potato Attachment*

R 702 V.V.



7.5 L READY 2

- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Attachment*

*Optional attachment

R 752 V.V.



7.5 L READY 2

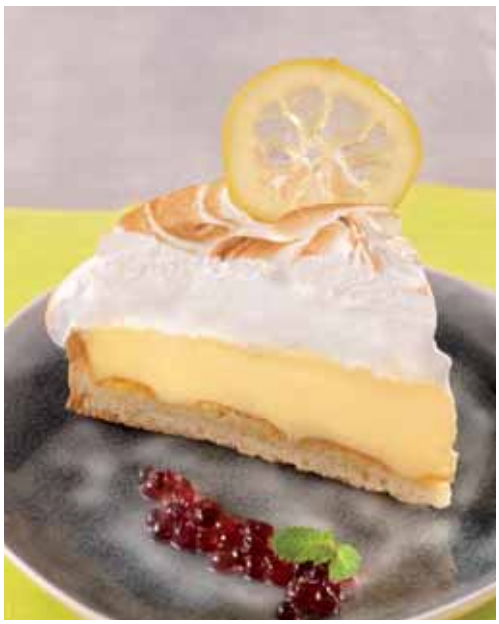
- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Kit*

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R101P / R101P Plus	1.75 lbs.	55 lbs	1 to 50
R 2 N / R 2 N Ultra	2.20 lbs.	88 lbs	1 to 50
R 2 Dice / R 2 Dice Ultra	2.20 lbs.	110 lbs	1 to 50
R 301 / R 301 Ultra / R 301 Dice / R 301 Dice Ultra	3.31 lbs.	110 lbs	1 to 100
R 401 / R 402	5.50 lbs.	330 lbs	1 to 100
R 502 / R 502 V.V.	6.60 lbs.	330 lbs	50 to 300
R 702 / R 702 V.V / R 752 V.V	7.70 lbs.	550 lbs	200 to 600

BACK TO SUMMARY







Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty
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READY





R 101 P

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	-
Cutter	1.9L gray composite bowl
Blade	Stainless steel smooth "S" blade **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
Discs	Slicing 1 mm (3/64") & 4 mm (5/32"), Grating 2 mm (5/64") & 6 mm (1/4"), Julienne 6 mm (1/4") + disc holder **- Included**

Choose your model:

R 101 P - 5 discs	Ref.	$
120V/60/1 + 5 discs	R101P	**1 100**

Discover our selection of discs and packs on page 44

Choose your options:



Options	R 101 P Ref.	$
Fine serrated "S" blade	27062	**151**
Additional Smooth "S" blade	27054	**131**
Honing stone	502579	**43**
Free standing disc rack (holds 8 discs)	R255	**24**

BACK TO SUMMARY











R 101 P Plus

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	1.9L clear composite bowl
Blade	Stainless steel smooth "S" blade - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
Discs	Slicing 1 mm (3/64") & 4 mm (5/32"), Grating 2 mm (5/64") & 6 mm (1/4"), Julienne 6 mm (1/4") + disc holder - **Included**

Choose your model:

R 101 P Plus - 5 discs	Ref.	$
120V/60/1 + 5 discs	R101P PLUS	**1 185**

Discover our selection of discs and packs on page 44

Choose your options:



	R 101 P Plus	
Options	**Ref.**	**$**
Fine serrated "S" blade	27062	**151**
Additional Smooth "S" blade	27054	**131**
Honing stone	502579	**43**
Free standing disc rack (holds 8 discs)	R255	**24**







BACK TO SUMMARY







R 2 N

R 2 N CLR

	R 2 N	R 2 N CLR
Induction motor	✓	✓
Power	1 HP	1 HP
Voltage	Single phase 120 V	Single phase 120 V
Speed	1725 rpm	1725 rpm
Pulse	✓	✓
Cutter	3 L gray composite bowl	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder **- Included**	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder **- Included**

Choose your model:

R 2 N - 2 discs	Ref.	$
120V/60/1 + 2 discs	R2N	**1 622**

R 2 N CLR - 2 discs	Ref.	$
120V/60/1 + 2 discs	R2NCLR	**1 622**

Discover our selection of discs and packs on page 44

Choose your options:

	R 2 N all models	
Options	**Ref.**	**$**
Coarse serrated "S" blade **Special Grinding - Pastry**	27138	**190**
Fine serrated "S" blade **Special Herbs & Spices**	27061	**190**
Additional Smooth "S" blade	27055	**121**
Gray Cutter bowl Kit	27239	**340**
Clear Cutter bowl Kit	27240	**340**
Stainless steel cutter bowl Kit	27232	**585**
Cuisine Kit	27393	**537**
Free standing disc rack (holds 8 discs)	R255	**24**





Area : 16 in²





R 2 N Ultra

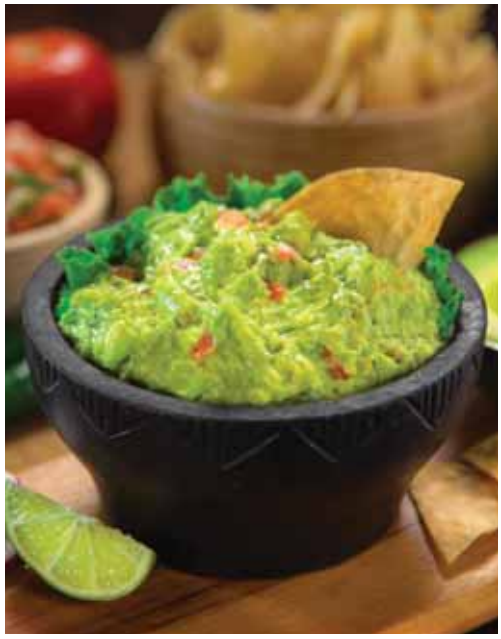
Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - **Included**

Choose your model:

R 2 N Ultra - 2 discs	Ref.	$
120V/60/1 + 2 discs	R2U	**2 064**

Discover our selection of discs and packs on page 44

	R 2 N Ultra	
Options	**Ref.**	**$**
Coarse serrated "S" blade **Special Grinding - Pastry**	27138	**190**
Fine serrated "S" blade **Special Herbs & Spices**	27061	**190**
Additional Smooth "S" blade	27055	**121**
Stainless steel cutter bowl Kit	27232	**585**
Cuisine Kit	27393	**537**
Free standing disc rack (holds 8 discs)	R255	**24**







BACK TO SUMMARY

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty
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D-Clean Kit



Area : 16 in²




D-Clean Kit



Area : 16 in²



R 2 Dice

R 2 Dice CLR

	R 2 Dice	R 2 Dice CLR
Induction motor	✓	✓
Power	2 HP	2 HP
Voltage	Single phase 120 V	Single phase 120 V
Speed	1725 rpm	1725 rpm
Pulse	✓	✓
Cutter	3 L gray composite bowl	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓	✓
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder **- Included**	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder **- Included**

Choose your model:

R 2 Dice - 4 discs	Ref.	$
120V/60/1 + 4 discs	R2DICE	**2 251**

R 2 Dice CLR - 4 discs	Ref.	$
120V/60/1 + 4 discs	R2CLRDICE	**2 251**

Discover our selection of discs and packs on page 44

Choose your options:

Options	R 2 Dice all models Ref.	$
Fine serrated "S" blade **Special Herbs & Spices**	27262	**190**
Additional Smooth "S" blade	27263	**163**
Gray Cutter bowl Kit	27260	**384**
Clear Cutter bowl Kit	27271	**384**
Stainless steel cutter bowl Kit	27261	**734**
Free standing disc rack (holds 8 discs)	R255	**24**

BACK TO SUMMARY




D-Clean Kit


Area : 16 in²







R 2 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
D-Clean Kit	**Included** (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder **- Included**

Choose your model:

R 2 Dice Ulra - 4 discs	Ref.	$
120V/60/1 + 4 discs	R2UDICE	**2 580**

Discover our selection of discs and packs on page 44

	R 2 Dice Ultra	
Options	**Ref.**	**$**
Fine serrated "S" blade **Special Herbs & Spices**	27262	**190**
Additional Smooth "S" blade	27263	**163**
Stainless steel cutter bowl Kit	27261	**734**
Free standing disc rack (holds 8 discs)	R255	**24**







BACK TO SUMMARY

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty
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R 301

R 301 Ultra

	R 301	R 301 Ultra
Induction motor	✓	✓
Power	1.5 HP	1.5 HP
Voltage	Single Phase 120 V	Single Phase 120 V
Speed	1725 rpm	1725 rpm
Pulse	✓	✓
Cutter	3.7 L gray composite bowl	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	-	-
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder **- Included**	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder **- Included**

Choose your model:

R 301 - 2 discs	Ref.	$
120V/60/1 + 2 discs	R301	**2 142**

R 301 Ultra - 2 discs	Ref.	$
120V/60/1 + 2 discs	R301U	**2 516**

Discover our selection of discs and packs on page 44

Choose your options:

Options	R 301 all models Ref.	$
Coarse serrated "S" blade **Special Grinding - Pastry**	27288	**192**
Fine serrated "S" blade **Special Herbs & Spices**	27287	**192**
Additional Smooth "S" blade	27286	**165**
Cutter bowl kit (R 301)	27272	**469**
Stainless steel cutter bowl kit (R 301 Ultra)	27278	**1 013**
Cuisine Kit	27396	**589**
Free standing disc rack (holds 8 discs)	R255	**24**

BACK TO SUMMARY



R 301 Dice

R 301 Dice Ultra

	R 301 Dice	R 301 Dice Ultra
Induction motor	✓	✓
Power	2 HP	2 HP
Voltage	Single Phase 120 V	Single Phase 120 V
Speed	1725 rpm	1725 rpm
Pulse	✓	✓
Cutter	3.7 L gray composite bowl	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - **Included**	Stainless steel smooth "S" blade - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓	✓
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - **Included**	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - **Included**

Choose your model:

R 301 Dice - 4 discs	Ref.	$
120V/60/1 + 4 discs	R301DICE	**2 935**

R 301 Dice Ultra - 4 discs	Ref.	$
120V/60/1 + 4 discs	R301UDICE	**3 290**

Discover our selection of discs and packs on page 44

Choose your options:



Options	R 301 Dice all models Ref.	$
Coarse serrated "S" blade **Special Grinding - Pastry**	27288	**192**
Fine serrated "S" blade **Special Herbs & Spices**	27287	**192**
Additional Smooth "S" blade	27286	**165**
Stainless steel cutter bowl Kit	27278	**1 013**
Cuisine Kit	27396	**589**
Free standing disc rack (holds 8 discs)	R255	**24**

BACK TO SUMMARY

JUICE AND COULIS EXTRACTOR KIT

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.
- Replaces numerous manual tools:

COULIS FUNCTION + CITRUS PRESS FUNCTION





RASPBERRY COULIS FOR SORBETS



COULIS FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



	Ref.	$
Cuisine Kit for R 2 N / R 2 Ultra / R 2 N Clear	27393	**537**
Cuisine Kit for R 301 / R 301 Ultra / R301 Dice / R 301 Dice Ultra / R 401 / R 402	27396	**589**

BACK TO SUMMARY

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty
Contact Robot-Coupe for details

NEW



Area : 16 in²

READY





NEW



D-Clean Kit



Area : 16 in²

READY





R 401

R 402

	R 401	R 402
Induction motor	✓	✓
Power	1.5 HP	2 HP
Voltage	Single phase 120 V	Single phase 120 V
Speed	1725 rpm	600 rpm - 1800 rpm
Pulse	✓	✓
Motor support	Metal	Metal
Cutter	4.5 L stainless steel bowl	4.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - **Included**	Stainless steel smooth "S" blade - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4" Exactitube pusher - **Included** Stainless steel	Half-moon hopper Cylindrical hopper Ø 2 1/4" Exactitube pusher - **Included** Stainless steel
Dicing & French fry capabilities	-	✓
D-Clean Kit	-	**Included** (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - **Included**	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - **Included**

Choose your model:

R 401 - 2 discs	Ref.	$
120V/60/1 + 2 discs	R401	**3 213**

R 402 - 4 discs	Ref.	$
120V/60/1 + 4 discs	R402A	**4 450**

Discover our selection of discs and packs on page 44

Choose your options:

	R 401		R 402	
Options	**Ref.**	**$**	**Ref.**	**$**
Coarse serrated "S" blade **Special Grinding - Pastry**	27346	**197**	27346	**197**
Fine serrated "S" blade **Special Herbs & Spices**	27345	**197**	27345	**197**
Additional Smooth "S" blade	27344	**167**	27344	**167**
Stainless steel cutter bowl kit	27342	**1 132**	27342	**1 132**
Cuisine Kit	27396	**589**	27396	**589**
Free standing disc rack (holds 8 discs)	R255	**24**	-	**-**

BACK TO SUMMARY





MASHED POTATO

MODELS R 502, R 702, R 702 V.V., R 752 V.V.





The Mashed Potato Attachment consists of:

- a feed hopper to handle large quantities of potatoes (R 502, R 502 V.V., R 702 & R 702 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.




		Ref.	$
Mashed Potato Attachment Ø 3mm (R 502, R 502 V.V., R 702 & R 702 V.V.)	1 + 2	28207	**1 073**
Mashed Potato Kit Ø 3mm (R 752 V.V.)	2	28208	**712**

BACK TO SUMMARY





R 502

R 502 V.V.

	R 502	R 502 V.V.
Induction motor	✓	✓
Power	1.2 HP	2 HP
Voltage	3 phase 208V-240V	Single Phase 120 V
Speed	900 rpm - 1800 rpm	300 to 3500 rpm
Pulse	✓	✓
Motor support	Metal	Metal
Cutter	5.9 L stainless steel bowl	5.9 L stainless steel bowl
Scraper arm	✓	✓
Blade	Stainless steel smooth "S" blade **- Included** Blade cleaning tool **- Included**	Stainless steel smooth "S" blade **- Included** Blade cleaning tool **- Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓	✓
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder **- Included**	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder **- Included**

Choose your model:

R 502 - 2 discs	Ref.	$
208-240V/60/3 + 2 discs	R502	**6 274**

R 502 V.V. - 2 discs	Ref.	$
120V/60/1 + 2 discs	R502VV	**6 730**

Discover our selection of discs and packs on page 44

Choose your options:



Options	R 502 / R 502 V.V. Ref.	$
Coarse serrated "S" blade **Special Grinding - Pastry**	27305	**465**
Fine serrated "S" blade **Special Herbs & Spices**	27304	**465**
Additional Smooth "S" blade	27303	**442**
Stainless steel cutter bowl kit	27320	**1 349**
Blade cleaning tool	49258	**62**

BACK TO SUMMARY

R 702, R 702 V.V., R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!

Adjustable hopper to suit all size fruit and vegetables!

- **Requires less effort**
- **Prevents MSD**
- **Takes away the tediousness**



Extra large hopper: Up to 15 tomatoes or 1 whole cabbage*.



Cylindrical hopper Ø 58 mm: For uniform cutting of long vegetables.



Exactitube pusher: Cylindrical hopper with **Ø 39 mm** Exactitube pusher to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc.

Lateral ejection: Space saving and convenient to use.

Lid: Liquids and other ingredients can be adding during processing.



INNOVATION

Extra ergonomic: Lever with assisted movement = less effort for the operator*.

Timer: Less effort, greater precision and more regular results no matter what the recipe.

Motor power: Ideal for demanding preparations.



Scraper arm: Designed to easily scrape the lid and edges of the bowl without stopping the machine.

7.5 L large capacity bowl with ergonomic handle: Saves time by increasing the quantities processed.*



Delivered with all stainless steel smooth blade: 2 detachable adjustable blades.



Range of **more than 50 discs available** as options.





		Ref.	$
Mashed Potato Attachment Ø 3mm (R 502, R 702 & R 702 V.V.)	1 + 2	28207	**1 073**
Mashed Potato Kit Ø 3mm (R 752 V.V.)	2	28208	**712**

*5.9 L bowl for R 502 / R 502 V.V and 7.5 L for R 702 / R 702 V.V. / R 752 V.V.
* Extra ergonomic handle only available for R 752 V.V.
* Extra large hopper only available for R 752 V.V.

BACK TO SUMMARY



R 702

R 702 V.V.

R 752 V.V.

	R 702	R 702 V.V.	R 752 V.V.
Induction motor	✓	✓	✓
Power	2.4 HP	2 HP	2 HP
Voltage	3 phase 240 V	Single phase 120 V	Single phase 120 V
Speed	900 rpm - 1800 rpm	300 to 3500 rpm	300 to 3500 rpm
Pulse	✓	✓	✓
Motor support	Metal	Metal	Metal
Cutter	7.5 L stainless steel bowl	7.5 L stainless steel bowl	7.5 L stainless steel bowl
Scraper arm	✓	✓	✓
Blade	All stainless steel detachable, adjustable smooth "S" blade assembly - **Included**	All stainless steel detachable, adjustable smooth "S" blade assembly - **Included**	All stainless steel detachable, adjustable smooth "S" blade assembly - **Included**
Accessories	Motor shaft brush - **Included**	Motor shaft brush - **Included**	Motor shaft brush - **Included**
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Full Moon Hopper Cylindrical hopper Ø 2 5/16"
Dicing & French fry capabilities	✓	✓	✓
D-Clean Kit	**Included** (page 57)	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**

Choose your model:

R 702 - 2 discs	Ref.	$
208-240V/60/3 + 2 discs	R702	**6 615**

R 702 V.V. - 2 discs	Ref.	$
120V/60/1 + 2 discs	R702W	**7 072**

R 752 V.V. - 2 discs	Ref.	$
120V/60/1 + 2 discs	R752W	**7 358**

Discover our selection of discs and packs on page 44

Choose your options:



Options	Ref.	$
		R 702 / R 702 V.V. / R 752 V.V.
Coarse serrated "S" blade **Special Grinding - Pastry**	27308	**805**
Fine serrated "S" blade **Special Herbs & Spices**	27307	**782**
Additional Smooth "S" blade	27306	**782**
Stainless steel cutter bowl kit	27318	**1 689**
Motor shaft brush	49257	**40**

BACK TO SUMMARY

DISCS COLLECTION



BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

More than 50 discs to choose from to slice, grate, julienne, dice, chop, shred, waffle cut and French fry with perfection in next to no time. Save hours of work each day using Robot Coupe Food Processors and Vegetable Slicers.

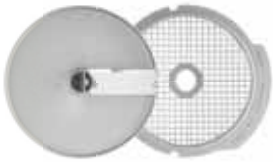






	ESSENTIAL Series 1-4					EXPERT Series 5-7			
	R101P/R101P Plus/R 2 N/R 2 N Ultra/R 2 Dice/R 2 Dice CLR/R 2 Dice Ultra/R 301/R 301 Ultra/R 401	Price $	R301 Dice R 301 Dice Ultra R 402 CL 40	Price $	**DISCS**	R 502/R 502 V.V. R 702/R 702 V.V. R 752 V.V. CL 50/CL 50 Ultra CL 52 CL 55/CL 60	Price $	CL 50 Gourmet	Price $
SLICERS					0.6 mm	28166W	270	28166W	270
					0.8 mm	28069W	270	28069W	270
	27051	96	27051	96	1 mm (3/64")	28062W	270	28062W	270
	27555	96	27555	96	2 mm (5/64")	28063W	270	28063W	270
	27086	96	27086	96	3 mm (1/8")	28064W	270	28064W	270
	27566	96	27566	96	4 mm (5/32")	28004W	270	28004W	270
	27087	96	27087	96	5 mm (3/16")	28065W	270	28065W	270
	27786	96	27786	96	6 mm (1/4")	28196W	270	28196W	270
					8 mm (5/16")	28066W	270	28066W	270
					10 mm (3/8")	28067W	270	28067W	270
					14 mm (9/16")	28068W	270	28068W	270
					20 mm (25/32")	28132W	291	28132W	291
					25 mm (1")	28133W	291	28133W	291
					cooked potatoes 4 mm (5/32")	27244W	893	27244W	893
					cooked potatoes 6 mm (1/4")	27245W	893	27245W	893
RIPPLE CUT	27621	111	27621	111	2 mm (5/64")	27068W	292	27068W	292
	NEW 27622	111	NEW 27622	111	3 mm (1/8")	27069W	292	27069W	292
	27623	111	27623	111	5 mm (3/16")	27070W	292	27070W	292
GRATERS	27588	96	27588	96	1.5 mm (1/16")	28056W	270	28056W	270
	27577	96	27577	96	2 mm (5/64")	28057W	270	28057W	270
	27511	96	27511	96	3 mm (1/8")	28058W	270	28058W	270
					4 mm (5/32")	28073W	270	28073W	270
					5 mm (3/16")	28059W	270	28059W	270
	27046	96	27046	96	6 mm (1/4")				
					7 mm (9/32")	28016W	270	28016W	270
	27632	96	27632	96	9 mm (11/32")	28060W	270	28060W	270
	27764	96	27764	96	Parmesan cheese	28061W	270	28061W	270
	27191	130	27191	130	Röstis potatoes	27164W	455	27164W	455
					Raw potatoes	27219W	455	27219W	455
	27078	130	27078	130	0.7 mm horseradish paste				
	27079	130	27079	130	1 mm horseradish paste	28055W	351	28055W	351
	27130	96	27130	96	1.3 mm horseradish paste				
JULIENNE					1x8 mm tagliatelle (3/64"x5/16")	28172W	288	28172W	288
					1x26 onion/cabbage (3/64"x1")	28153W	504	28153W	504
	27599	114	27599	114	2×2 mm (5/64" x 5/64")	28051W	288	28051W	288
	27080	114	27080	114	2×4 mm (5/64" × 5/32")	27072W	288	27072W	288
	27081	114	27081	114	2×6 mm (5/64" × 1/4")	27066W	288	27066W	288
					2×8 mm (5/64" × 5/16")	27067W	288	27067W	288
					2x10 tagliatelle (5/64"x3/8")	28173W	288	28173W	288
					2.5×2.5 mm (1/10" × 1/10")	28195W	288	28195W	288
					3×3 mm (1/8" × 1/8")	28101W	288	28101W	288
	27047	114	27047	114	4×4 mm (5/32" × 5/32")	28052W	288	28052W	288
	27610	114	27610	114	6×6 mm (1/4" × 1/4")	28053W	288	28053W	288
	27048	114	27048	114	8×8 mm (5/16" × 5/16")	28054W	288	28054W	288

BACK TO SUMMARY





	ESSENTIAL Series 1-4					EXPERT Series 5-7			
	R 2 Dice R 2 Dice CLR R 2 Dice Ultra	Price $	R 301 Dice Ultra / R 402 CL 40	Price $	**DISCS**	R 502/R 502 V.V. R 702/R 702 V.V. R 752 V.V. CL 50/CL 50 Ultra CL 52 CL 55/CL 60	Price $	CL 50 Gourmet	Price $
DICING EQUIPMENT					**5×5 mm (3/16")**	■ 28110W	**547**	■ 28110W	**547**
	■ 27264	**476**	■ 27513W	**476**	**8×8 mm (5/16")**	■ 28111W	**547**	■ 28111W	**547**
	■ 27265	**476**	■ 27514W	**476**	**10×10 mm (3/8")**	■ 28112W	**547**	■ 28112W	**547**
	■ 27290	**476**	■ 27515W	**476**	**12x12 mm (15/32")**	■ 28197W	**547**	■ 28197W	**547**
					14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	■ 28181W	**547**	■ 28181W	**547**
					14x14x10 mm (9/16"x9/16"x3/8")	■ 28179W	**547**	■ 28179W	**547**
DICING GRID + SLICER					**14x14x14 mm (9/16")**	■ 28113W	**547**	■ 28113W	**547**
					20 x 20 x 20 mm (25/32")	■ 28114W	**547**	■ 28114W	**547**
					25 x 25 x 25 mm (1")	■ 28115W	**547**	■ 28115W	**547**
					50 x 70 x 25 mm Lettuce Cut (1")	■ 28180W	**547**	■ 28180W	**547**
FRENCH FRY					**6x6 mm (1/4" x 1/4")*** NEW	▲ 29230W	**547**		
			▲ 27116W	**476**	**8x8 mm (5/16" x 5/16")**	▲ 28134W	**464**	▲ 28134W	**464**
					8x16 mm (5/16" x 5/8")	▲ 28159W	**464**	▲ 28159W	**464**
			▲ 27117W	**476**	**10x10 mm (3/8"x 3/8")**	▲ 28135W	**464**	▲ 28135W	**464**
					10x16 mm (3/8" x 5/8")	▲ 28158W	**464**	▲ 28158W	**464**
BRUNOISE					**2×2 mm (5/64" x 5/64")**			28174W	**349**
					3×3 mm (1/8" × 1/8")			28175W	**349**
					4×4 mm (5/32" × 5/32")			28176W	**349**
WAFFLE CUTS					**2 mm (5/64")**			28198W	**349**
					3 mm (1/8")			28199W	**349**
					4 mm (5/32")			28177W	**349**
					6 mm (1/4")			28178W	**349**
PACK OF DISCS	SP3Disc	**306**	SP3Disc	**306**	**3 disc package**	LP3Disc	**828**		
	SP5Disc	**516**	SP5Disc	**516**	**5 disc package**	LP5Disc	**1 375**		
					Multicut Pack of 16 discs	LP16Disc	**4 747**		

■ **DICING equipment consisting of:** 1 dicing grid + 1 slicing disc.

▲ **FRENCH FRY equipment consisting of:** 1 French fry grid + special French fry slicing disc.

***6x6 mm French Fries equipment:**

- Compatible with the machines :
  - CL 50, CL 50 Ultra, R 502, R 502 V.V., R 702, R 702 V.V. With those machines, it must be used in addition to EasyLoader (page 51)
  - CL 55 and CL 60 with Automatic Feed Head
- Not compatible with the machines :
  - R 752 V.V., CL 50 Gourmet, CL 52
  - CL 55 and CL 60 with Pusher Feed Head

ACCESSORIES

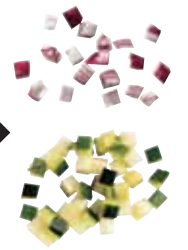
NEW

EasyClean Xpress

The zero waste solution to clean EXPERT dicing grids R 502 to R 752 V.V. and CL 50 to CL 60

- Fast, easy cleaning
- Zero waste
- Save 250 g / grid





For dicing grids	Ref.	$
8 mm	49305	**350**
10 mm	49309	**350**
12 mm	49313	**350**
14 mm	49314	**350**

NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder
- ESSENTIAL R 402 - CL 40
- EXPERT R 502 to R 752 V.V. - CL 50 to CL 60

+



Dicing grid cleaning tool
5 mm, 8 mm, 10 mm, 12 mm and 14 mm

+

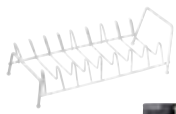


Scraper tool

	Ref.	$
D-Clean Kit	29246	**228**

STANDING DISC RACK
8 DISCS
> R101P to R 401

Ref.	$
R255	**24**



WALL MOUNTED BLADE AND DISC HOLDER:
1 BLADE and 8 DISCS
> R101P to R 402

Ref.	$
107810	**93**



WALL MOUNTED DISC HOLDER WITH 4 STAINLESS STEEL HOOKS:
> 16 small discs or 8 large discs

Ref.	$
107812	**100**



DISC RACK:
> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	$
27258	**31**



WALL MOUNTED DISC HOLDER STAINLESS STEEL

Ref.	$
101230	**158**



DISC PROTECTOR:
> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	$
39726	**23**



DICE PROTECTOR DISC:
> R 502 to R 752 V.V.
> CL 50 to CL 60

Ref.	$
49211	**23**



MINI BOWL
> EXPERT range from R 502 to R 752 V.V. and CL 50 to CL 60
> Not compatible with dicing and French fries equipment.

Ref.	$
39716	**95**

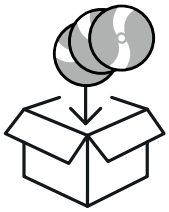


BACK TO SUMMARY

THE TURNKEY SOLUTION FOR ALL KITCHENS

ESSENTIAL Series 1-4

PACK OF 3 DISCS



Slicers
1 mm (3/64")

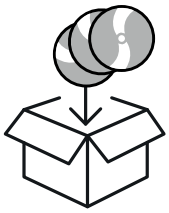
Graters
6 mm (1/4")

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



	Ref.	$
3 disc package	SP3Disc	**306**

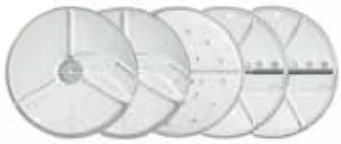
PACK OF 5 DISCS



Slicers
1 mm (3/64") & 6 mm (1/4")

Graters
6 mm (1/4")

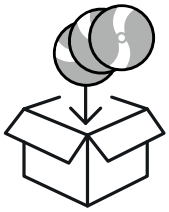
Julienne
2 mm (5/64") & 6 mm (1/4" x 1/4")



	Ref.	$
5 disc package	SP5Disc	**516**

EXPERT Series 5-7

PACK OF 3 DISCS



Slicers
5 mm (3/16")

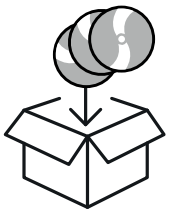
Graters
5 mm (3/16")

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



	Ref.	$
3 disc package	LP3Disc	**828**

PACK OF 5 DISCS

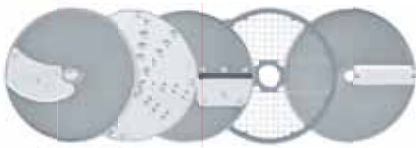


Slicers
5 mm (3/16")

Graters
5 mm (3/16")

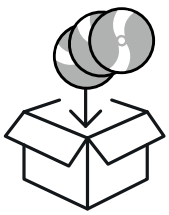
Julienne
6 mm (1/4" x 1/4")

Dicing
10x10 mm (3/8")



	Ref.	$
5 disc package	LP5Disc	**1 375**

MULTICUT PACK OF 16 DISCS



Slicers
1 mm (3/64"), 2 mm (5/64"), 4 mm (5/32")

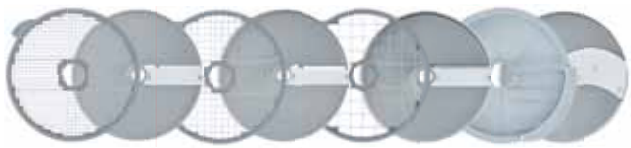
Graters
1.5 mm (1/16"), 3 mm (1/8")

Julienne
2.5×2.5 mm (1/10"), 4x4 mm (5/32") 2x10 mm (5/64"x 3/8")



Dicing Equipment
5x5 mm (3/16"), 10x10 mm (3/8"), 20x20 mm (25/32")

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



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.

	Ref.	$
Multicut Pack of 16 discs	LP16Disc	**4 747**

BACK TO SUMMARY

3 Solutions from Robot-Coupe To slice tomatoes and achieve A flawless glazed cut





1 CL 50 Continuous ejection

Small and large quantities









2 CL 50 + Mini bowl

Slice up to 9 tomatoes ready to use





	Ref.	$
Mini Bowl (R 502 - R 502 V.V. - R 702 - R 702 V.V. CL 50 - CL 50 Ultra - CL 50 Gourmet)	39716	**95**





3 CL 50 + EasyStacker

Slice and stack 1 tomato at one time



NEW



	Ref.	$
EasyStacker (R 502 - R 502 V.V. - R 702 - R 702 V.V. CL 50 - CL 50 Ultra - CL 50 Gourmet)	49332	**289**





BACK TO SUMMARY

Robot-Coupe's French fry solutions

5 sizes = the widest range of cuts



NEW

French fry equipment 6x6 mm : Fresh fries for all your cravings!



6 kg/min

- **Extremely quick cooking time**
- **Fries that are crisper than ever**
- **Higher yield**





NEW

EasyLoader

- **Continuous feeding for increased productivity.**
- **Perfect position of potatoes to cut long fries.**





1

Kg

Up to 55 Lbs in 4 minutes !



2

		Only for	Ref.	$
EasyLoader	1	R 502, R 502 V.V., R 702, R 702 V.V., CL 50, CL 50 Ultra	49323	**361**
6x6 mm French Fry attachment	1+2	R 502, R 502 V.V., R 702, R 702 V.V. CL 50, CL 50 Ultra	49324	**711**
8x8 mm French Fry attachment	1+2		49325	**672**
8x16 mm French Fry attachment	1+2		49326	**672**
10x10 mm French Fry attachment	1+2		49327	**672**
10x16 mm French Fry attachment	1+2		49328	**672**
6x6 mm French Fry equipment*	2	CL 55 & CL 60 Auto	29230W	**547**

*None of the following machines are compatible with these accessories: CL 50 Gourmet, CL 52, CL 55 Pusher, CL 60 Pusher, R 752 V.V.

BACK TO SUMMARY

THE WIDEST
range of cuts

+50 DISCS



NEW

Surface treatment:
Mineral+® Series 5-7



High Resistance
This mineral-based treatment provides optimum protection of the disc surface.



Freshness is preserved
This treatment reduces friction on the disc, ensures perfect cutting and keeps fruit and vegetables fresh.



Easy Cleaning
Dishwasher resistant.

These new discs can be identified: new appearance and letter W included in the item code.

MASHED POTATO

R 502 - R 502 V.V. - R 702 - R 702 V.V. -R 752 V.V.
CL 50 - CL 52 - CL 55 - CL 60

- **High output**
  Can produce up to 20 lbs of delicious fresh mashed potatoes in just 2 minutes.
- **Ergonomic**
  The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.
- **Versatile**
  In addition to the 50+ existing ways of processing fruit and vegetables, you can also make puree.









Feed hopper
(for R 502, R 502 V.V., R 702, R 702 V.V., CL 50 and CL 50 Ultra only).

Mashed Potato Attachment



Paddle

Puree grid:
3 mm

Special ejection disc

Mashed Potato Kit



The Mashed Potato Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for R 502, R 502 V.V., R 702, R 702 V.V., CL 50 and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.	$
Mashed Potato Attachment Ø 3mm (R 502, R 502 V.V. R 702, R 702 V.V., CL 50 and CL 50 Ultra)	1 + 2	28207	**1 073**
Mashed Potato Kit Ø 3mm (R 752 V.V., CL 52, CL 55 and CL 60)	2	28208	**712**

BACK TO SUMMARY

Complete disc collection page 46

THE WIDEST RANGE OF CUTS

SLICERS

0.6 mm to 3 mm or 3 mm to 14 mm

EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

ESSENTIAL CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402

Almonds 0.6 mm
Ref. 28166W



0.8 mm
Ref. 28069W



1 mm
Ref. 28062W
Ref. 27051



2 mm
Ref. 28063W
Ref. 27555



3 mm
Ref. 28064W
Ref. 27086



4 mm
Ref. 28004W
Ref. 27566



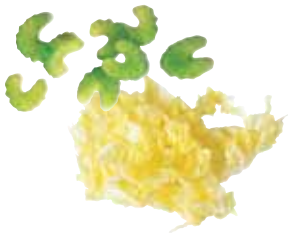
5 mm
Ref. 28065W
Ref. 27087



6 mm
Ref. 28196W
Ref. 27786



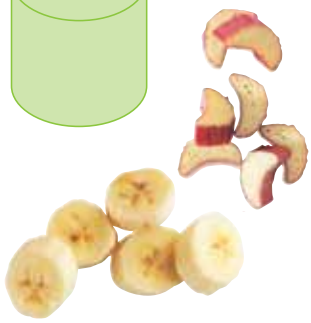
8 mm
Ref. 28066W



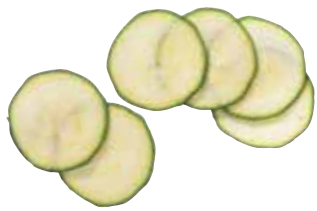
10 mm
Ref. 28067W



14 mm
Ref. 28068W



20 mm
Ref. 28132W



25 mm
Ref. 28133W



Cooked potatoes 4 mm
Ref. 27244W



Cooked potatoes 6 mm
Ref. 27245W



The green drawings show the actual size

BACK TO SUMMARY

Complete disc collection page 46



GRATERS

1.5 mm to 9 mm





EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

ESSENTIAL CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402

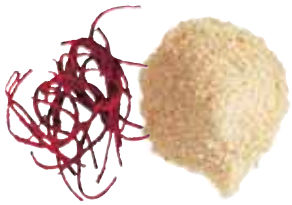


1.5 mm
Ref. 28056W
Ref. 27588



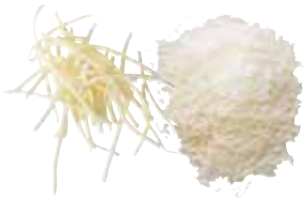


2 mm
Ref. 28057W
Ref. 27577





3 mm
Ref. 28058W
Ref. 27511





4 mm
Ref. 28073W





5 mm
Ref. 28059W





6 mm
Ref. 27046





7 mm
Ref. 28016W





9 mm
Ref. 28060W
Ref. 27632





Parmesan cheese
Ref. 28061W
Ref. 27764





Röstis potatoes
Ref. 27164W
Ref. 27191



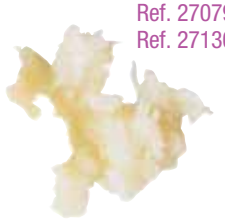


Raw potatoes
Ref. 27219W





1 mm horseradish
Ref. 28055W
Ref. 27078 0.7 mm
Ref. 27079 1 mm
Ref. 27130 1.3 mm



RIPPLE CUT

2 and 3 mm or 5 mm



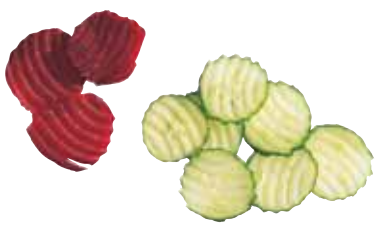


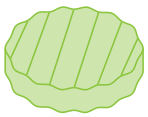
EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

ESSENTIAL CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402



2 mm
Ref. 27068W
Ref. 27621





3 mm
Ref. 27069W
Ref. 27622 NEW





5 mm
Ref. 27070W
Ref. 27623 NEW



The green drawings show the actual size

BACK TO SUMMARY

Complete disc collection page 46

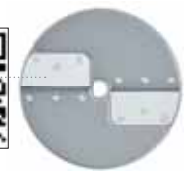
THE WIDEST RANGE OF CUTS

JULIENNE

1 x 8 mm to 8 x 8 mm

EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

ESSENTIAL CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402



1 x 8 mm ribbons
Ref. 28172W



1 x 26 mm onions & cabbage
Ref. 28153W



2 x 4 mm
Ref. 27072W
Ref. 27080



2 x 6 mm
Ref. 27066W
Ref. 27081



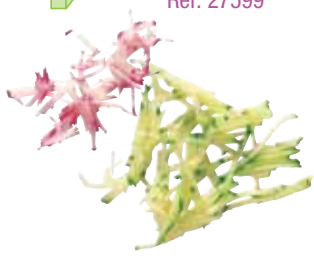
2 x 8 mm
Ref. 27067W



2 x 10 mm Tagliatelles
Ref. 28173W



2 x 2 mm
Ref. 28051W
Ref. 27599



2.5 x 2.5 mm
Ref. 28195W



3 x 3 mm
Ref. 28101W



4 x 4 mm
Ref. 28052W
Ref. 27047



6 x 6 mm
Ref. 28053W
Ref. 27610



8 x 8 mm
Ref. 28054W
Ref. 27048



FRENCH FRY

6 x 6 mm to 10 x 16 mm

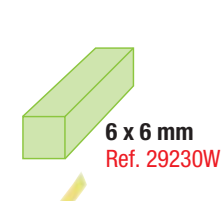
EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

EXPERT CL 55 Auto, CL 60 Auto, CL 60 Auto V.V. (French fry Equipment only)

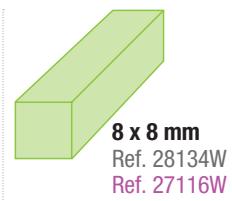
ESSENTIAL CL 40, R 301 Dice, R 301 Dice Ultra, R 402



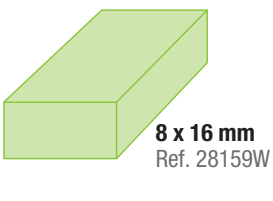
6 x 6 mm
Ref. 29230W



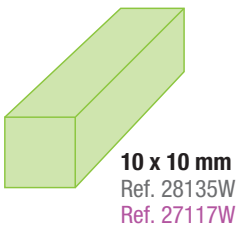
8 x 8 mm
Ref. 28134W
Ref. 27116W



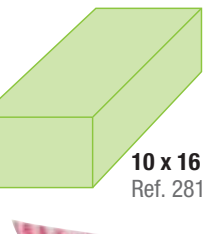
8 x 16 mm
Ref. 28159W



10 x 10 mm
Ref. 28135W
Ref. 27117W



10 x 16 mm
Ref. 28158W



*Discover EasyLoader page 45

BACK TO SUMMARY

Complete disc collection page 46



DICING EQUIPMENT

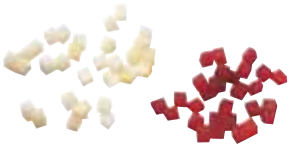
EXPERT CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

ESSENTIAL CL 40, R 301 Dice, R 301 Dice Ultra, R 402

ESSENTIAL R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra



5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W
Ref. 27264



10x10x10 mm
Ref. 28112W
Ref. 27514W
Ref. 27265



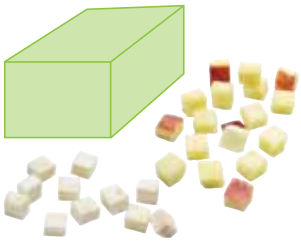
12x12x12 mm
Ref. 28197W
Ref. 27515W
Ref. 27290



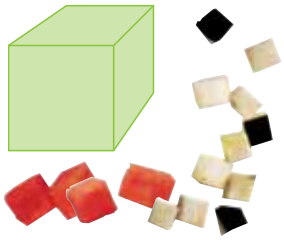
14x14x5 mm
Ref. 28181W



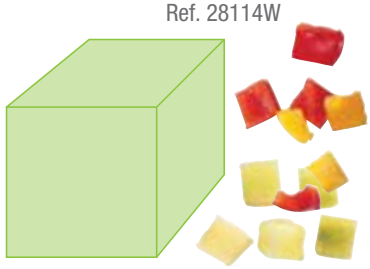
14x14x10 mm
Ref. 28179W



14x14x14 mm
Ref. 28113W



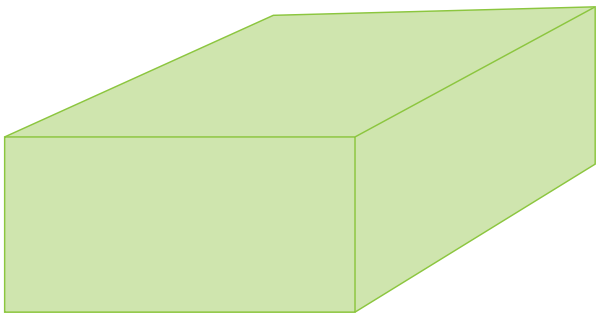
20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



50x70x25 mm
Salads
Ref. 28180W



NEW

EasyClean Xpress

The zero waste solution to clean EXPERT dicing grids R 502 to R 752 V.V. and CL 50 to CL 60

For dicing grids	Ref.	$
8 mm	49305	**350**
10 mm	49309	**350**
12 mm	49313	**350**
14 mm	49314	**350**



- Fast, easy cleaning
- Zero waste
- Save 250 g / grid



NEW

D-Clean Kit

Dicing grid cleaning tool



Grid holder

- ESSENTIAL R 402 - CL 40
- EXPERT R 502 to R 752 V.V. - CL 50 to CL 60

+



Dicing grid cleaning tool
5 mm, 8 mm, 10 mm, 12 mm and 14 mm

+

Scraper tool

	Ref.	$
D-Clean Kit	29246	**228**

BACK TO SUMMARY

Complete disc collection page 46

EXCLUSIVE CUTS

BRUNOISE



CL50 GOURMET

CL 50 Gourmet

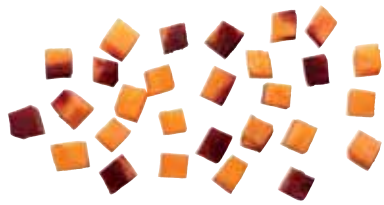
2x2x2 mm
Ref. 28174W



3x3x3 mm
Ref. 28175W



4x4x4 mm
Ref. 28176W



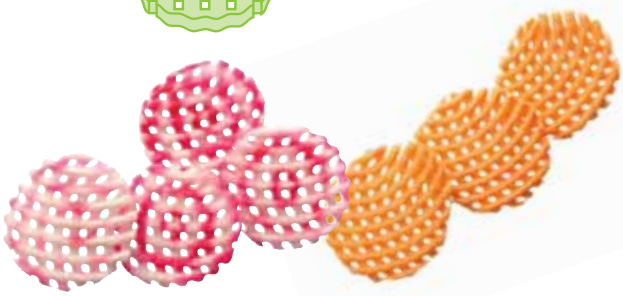
WAFFLE CUTS



CL50 GOURMET

CL 50 Gourmet

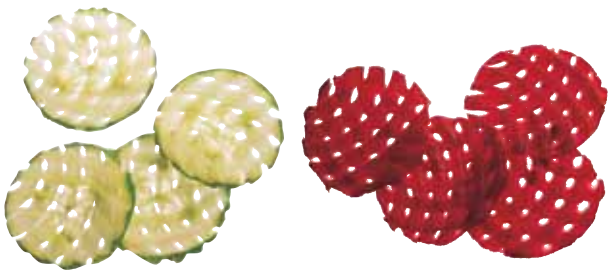
2 mm
Ref. 28198W



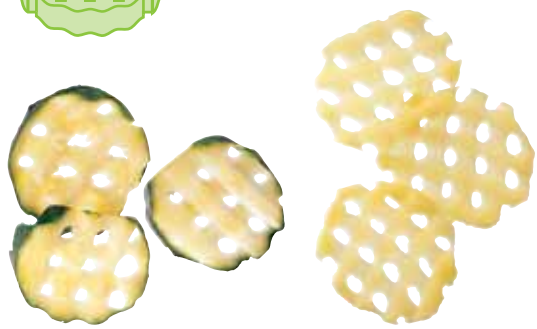
3 mm
Ref. 28199W



4 mm
Ref. 28177W



6 mm
Ref. 28178W



The green drawings show the actual size

BACK TO SUMMARY



HOUSE-MADE WITH ROBOT COUPE

Prepare your own potato dishes and add that all-important “house-made" claim.









Although there is no legislation on the subject in the U.S., it is commonly assumed that a house-made dish is prepared and cooked on the premises using raw products. Deep-frozen french fries, for example, would not be considered “house-made".

Robot Coupe offers many solutions for preparing house-made potato dishes with and without the skin:

French fry of every shape and size!



6 x 6 mm | 8 x 8 mm | 8 x 16 mm | 10 x 10 mm | 10 x 16 mm

Shoestring fries

2 x 2 mm

Potato straws



4 x 4 mm



6 x 6 mm

Waffle-cut chips



2 x 2 mm

Pan-fried potatoes



14 x 14 mm or 20 x 20 mm

Potato chips



1 or 2 mm

Scalloped Potatoes



5 mm

Mashed potatoes



BACK TO SUMMARY

VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES p.62
FLOOR STANDING VEGETABLE PREPARATION MACHINES p.74



BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Slicers, you can save hours of preparation in the kitchen: slicing, dicing, grating, chopping, shredding, julienne, brunoises, french fries, waffle-cuts.







BACK TO SUMMARY

TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper
to insert large vegetables such as cabbage and eggplant... and optimised loading of other vegetables.

Cylindrical hopper
- **Ø 2 9/32"** uniform cutting of long ingredients.
- **Ø 1 17/32"** to cut up small fruit and vegetables such as chillis, pickles, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.



Hinge and stem system
designed for instant removal of the lid for easy cleaning.



INDUCTION MOTOR



Easy Guide

Stainless steel **motor body**

Lateral ejection
Space saving and convenient to use.



More than 50 optional discs for slicing, dicing, ripple-cutting, grating, chopping, french fries and julienne.

INNOVATION

EXACTITUBE PUSHER

The secret of exclusive cuts!
For slicing small-size ingredients such as chillis, pickles, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

Robot Coupe vegetable preparation machines have more than 50 discs to process not only fruit and vegetables but also cheese and sausage.











MASHED POTATO

CL 50, CL 52, CL 55, CL 60





1 **Feed hopper**
(for CL 50 and CL 50 Ultra only).

Mashed Potato Attachment



2 **Paddle**
Puree grid:
3 mm
Special ejection disc

Mashed Potato Kit

The Mashed Potato Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for CL 50 and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.





		Ref.	$
Mashed Potato Attachment Ø 3mm (CL 50 and CL 50 Ultra)	1 + 2	28207	**1 073**
Mashed Potato Kit Ø 3mm	2	28208	**712**

BACK TO SUMMARY

Effective throughput per hour:

1 / 100 — Up to 110 lbs

50 / 300 — Up to 220 lbs

OPTIONAL 29 DISCS — GRATED / SLICED / RIPPLE-CUT / JULIENNE + DICED VEGETABLES + FRENCH FRIES — OPTIONAL + 50 DISCS

NEW READY

+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet

READY 2



- Single phase
- 1 speed

CL 50 Ultra - 5 discs

READY 5



- Single phase
- 1 speed
- Mashed potato attachment*

CL 40

READY 2



- Single phase
- 1 speed

CL 50 - 5 discs

READY 5



- Single phase
- 1 speed
- Mashed potato attachment*

Find all our floor standing models on page 76

*Optional attachments

BACK TO SUMMARY

50 / 300

Up to 220 lbs

200 / 600

Up to 550 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

OPTIONAL + 50 DISCS

+ DICED VEGETABLES + FRENCH FRIES

CL 50 Ultra Pizza

READY 4



CL 50 Ultra Tex Mex

READY 5



CL 50 Ultra Restaurants

READY 7



CL 52

READY 2



- Single phase
- 1 speed
- Mashed Potato Kit*









CL 40

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	600 rpm
Feed hoppers	Half-moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Composite lid and stainless steel bowl
Motor base	Metal
D-Clean Kit	**Included** (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - **Included**

Choose your model:

CL 40 - 2 discs	Ref.	$
120V/60/1 + 2 discs	CL40	**2 149**

CL 40	Ref.	$
120V/60/1 - NO DISC	CL40 NODISC	**1 960**

Discover our selection of discs and packs on page 44

BACK TO SUMMARY





CL 50 - 5 discs

CL 50 Ultra - 5 discs

	CL 50 - 5 discs	CL 50 Ultra - 5 discs
Induction motor	✓	✓
Power	1.5 HP	1.5 HP
Voltage	Single phase 120 V	Single phase 120 V
Speed	425 rpm	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher **- Included**	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher **- Included**
Lid and bowl	Metal	Metal
Motor base	Composite material	Stainless steel
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
5 Discs	Slicing 3 mm (1/8") & 6 mm (1/4"), Grating 3 mm (1/8"), Dicing Kit 10 mm (3/8") + disc holder **- Included**	Slicing 3 mm (1/8") & 6 mm (1/4"), Grating 3 mm (1/8"), Dicing Kit 10 mm (3/8") + disc holder **- Included**
or		
2 Discs	Slicing and grating 3 mm (1/8")	Slicing and grating 3 mm (1/8")

Choose your model:

CL 50 - 5 discs	Ref.	$
120V/60/1 + 5 discs	CL50E5DISCS	**3 532**

CL 50 - 2 discs	Ref.	$
120V/60/1 + 2 discs	CL50E	**2 715**

CL 50	Ref.	$
120V/60/1 - NO DISC	CL50ENODISC	**2 175**

CL 50 Ultra - 5 discs	Ref.	$
120V/60/1 + 5 discs	CL50EULTRA5DISCS	**3 815**

CL 50 Ultra - 2 discs	Ref.	$
120V/60/1 + 2 discs	CL50EULTRA	**2 998**

CL 50 Ultra	Ref.	$
120V/60/1 - NO DISC	CL50EULTRA NODISC	**2 458**

Discover our selection of discs and packs on page 44

Choose your options:

	CL 50 / CL 50 Ultra	
Options	**Ref.**	**$**
Easy Stacker	49332	**289**
Additional Exactitube pusher	49212	**45**
Mashed Potato Attachment Ø 3mm (1/8")	28207	**1 073**
Mashed Potato Kit Ø 6mm (1/4")	28210	**712**
Motor shaft brush	49257	**40**

BACK TO SUMMARY

CL 50 Ultra Pizza

Our brand-new package for making Pizza



Area : 21.5 in²

READY

Slicers



2 mm (5/64")
zucchini, mushrooms, peppers, onions, black olives



4 mm (5/32")
tomatoes, eggplants, etc.





Graters



7 mm (9/32")
mozzarella or pizza cheese blend



Dicing



10x10 mm (3/8"x 3/8")
bruschetta, etc.



Dice Cleaning Kit

Dicing grid cleaning tool



Pack of 2 disc wall holders

for 8 discs



CL 50 Ultra Pizza

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Included: Slicing 2 mm (5/64") & 4 mm (5/32") Grating 7 mm (9/32") Dicing kit 10x10 mm (3/8"x3/8") D-Clean Kit and pack of 2 wall holders

Choose your model:

CL 50 Ultra Pizza	Ref.	$
120V/60/1 + 5 discs	CL50UPIZZA	**3 915**

Discover our selection of discs and packs on page 44

Choose your options:

Options	Ref.	$
Mini bowl	39716	**95**

BACK TO SUMMARY

CL 50 Ultra TEX-MEX

New package to prepare all your Tex-Mex dishes



Area : 21.5 in²

READY

Slicers



3 mm (1/8")
Lettuce



5 mm (3/16")
Onion and pepper





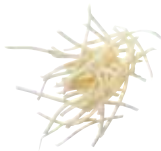
Graters

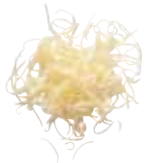


3 mm (1/8")
Radishes and jicama



5 mm (3/16")
Cheese

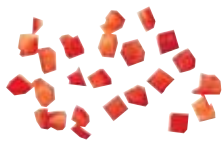




Dicing



10x10 mm
(3/8"x 3/8")
Onion and tomato



Dice Cleaning Kit

Dicing grid cleaning tool



Pack of 2 disc wall holders

for 8 discs



CL 50 Ultra Tex-Mex

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Included: Slicing 3 mm (1/8") & 5 mm (3/16") Grating 3 mm (1/8") & 5 mm (3/16") Dicing kit 10x10 mm (3/8"x3/8") D-Clean Kit and pack of 2 wall holders

Choose your model:

CL 50 Ultra Tex Mex	Ref.	$
120V/60/1 + 6 discs	CL50UTEXMEX	**4 185**

Discover our selection of discs and packs on page 44

Choose your options:

Options	Ref.	$
Mini bowl	39716	**95**

BACK TO SUMMARY

CL 50 Ultra Restaurants



Area : 21.5 in²

READY

CL 50 Ultra Restaurants

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Included: Slicing 3 mm (1/8") & 6 mm (1/4") Grating 3 mm (1/8") & 9 mm (11/32") Julienne 4x4 mm (5/32" × 5/32") French fry 10x10 mm (3/8"x 3/8") Dicing kit 10x10 mm (3/8"x3/8") D-Clean Kit and pack of 4 wall holders

Choose your model:

CL 50 Ultra Restaurants	Ref.	$
120V/60/1 + 9 discs	CL50UREST	**5 037**

Discover our selection of discs and packs on page 44



Choose your options:

Options	Ref.	$
Mini bowl	39716	**95**

Slicers



3 mm (1/8")
Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



6 mm (1/4")
Pepper, celeriac, carrot, leek, lemon, banana, kiwi.





Graters



3 mm (1/8")
Carrots, celeriac, parsnip.



9 mm (11/32")
Beetroot, cabbage, carrots, cheese.





French fry



10x10 mm (3/8"x 3/8")
Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



Dicing



10x10 mm (3/8"x 3/8")
Tomato, Zucchini, pepper, onion, apple.



Julienne



4x4 mm (5/32"×5/32")
Carrots, Zucchini, cucumber, radish, beetroot.



Dice Cleaning Kit

Dicing grid cleaning tool



4 wall-mounted disc holders

for 16 discs





BACK TO SUMMARY

CL 50 GOURMET

Choosing excellence



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

READY





D-Clean Kit

CL 50 Gourmet

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 2 9/32" and Ø 2 43/64"
Lid and bowl	Metal
Motor base	Stainless Steel
D-Clean Kit	**Included**
Mini Bowl	**Included**
Discs	Brunoise 3x3x3 mm (1/8"x1/8"x1/8"), Waffle 3 mm (1/8") + disc holder **- Included**

Choose your model:

CL 50 Gourmet	Ref.	$
120V/60/1 + 2 discs	CL50GOURMET	**5 041**
120V/60/1 - NO DISC	CL50GOURMET NODISC	**4 343**

Discover our selection of discs and packs on page 44

Choose your options:

Options	Ref.	$
Mini bowl	39716	**95**

3 brunoise discs

2 mm - 3 mm - 4 mm



Options	Brunoise Ref.	$
Brunoise 2x2x2 mm (5/64"x5/64"x5/64")	28174W	**349**
Brunoise 3x3x3 mm (1/8"x1/8"x1/8")	28175W	**349**
Brunoise 4x4x4 mm (5/32"x5/32"x5/32")	28176W	**349**

4 waffle discs

2 mm - 3 mm - 4 mm - 6 mm



Options	Waffle cut Ref.	$
Waffle 2 mm (5/64")	28198W	**349**
Waffle 3 mm (1/8")	28199W	**349**
Waffle 4 mm (5/32")	28177W	**349**
Waffle 6 mm (1/4")	28178W	**349**

Parsley and herb kit





1 mm parsley and herb kit including:

1 slicing disc 1 mm (3/64") and 2 inserts to guide herbs during chopping.

	Ref.	$
Parsley Kit	28194W	**346**

	Ref.	$
Special Aromatic Herb insert	39727	**65**

BACK TO SUMMARY

CL 52

Designed to cut up large amounts of vegetables in no time at all.

- Requires less effort
- Prevents MSD's*
- Takes away the tediousness

* MSD's : Musculoskeletal disorders





HIGH PRECISION

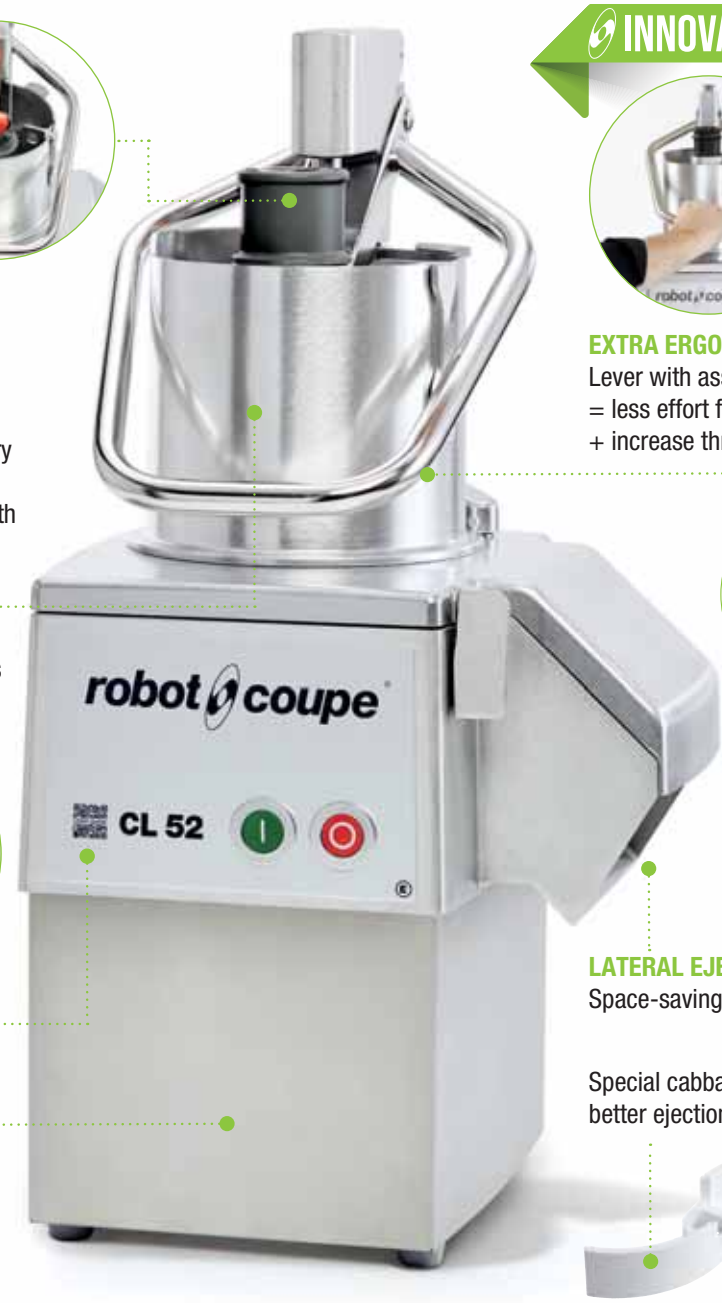
Cylindrical hopper

- **Ø 2 9/32"** uniform cutting of long ingredients.
- **Ø 1 17/32"** to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.





Easy Guide

EXTRA POWERFUL

Stainless steel motor base for easy maintenance.
2 HP ultra-powerful quiet commercial-grade motor.

INNOVATION

EXTRA ERGONOMIC

Lever with assisted movement
= less effort for the operator
+ increase throughput.



INDUCTION MOTOR

LATERAL EJECTION

Space-saving and less strain.

Special cabbage tool for better ejection.



BACK TO SUMMARY



D-Clean Kit



Area : 35 in²





CL 52

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	425 rpm
Vegetable slicer	Full moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Metal
Motor base	Metal
Accessories	Motor shaft brush - **Included**
D-Clean Kit	**Included** (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**

Choose your model:

CL 52	Ref.	$
120V/60/1 + 2 discs	CL52E	**4 896**
120V/60/1 - NO DISC	CL52E NODISC	**4 356**

Discover our selection of discs and packs on page 44

Choose your options:

	CL 52	
Options	**Ref.**	**$**
Additional Exactitube pusher	49221	**53**
Mashed Potato Kit Ø 3mm (1/8")	28208	**712**
Mashed Potato Kit Ø 6mm (1/4")	28210	**712**







BACK TO SUMMARY

FLOOR STANDING

VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

- **Ø 2 9/32"** uniform cutting of long ingredients.
- **Ø 1 17/32"** to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

- Requires less effort
- Prevents MSD's*
- Takes away the tediousness

* MSD's : Musculoskeletal disorders

INNOVATION

EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.

LATERAL EJECTION

Space-saving and user comfort.

EXTRA POWERFUL

Ultra-powerful, quiet 2.5 HP commercial-grade motor for intensive use.
Stainless steel motor base for easy maintenance.



CL 55 **automatic feed-head**



CL 55 **pusher feed-head** (Surface area 35 in²) with built-in tube



BACK TO SUMMARY

THE WIDEST RANGE OF CUTS

Efficient, heavy duty, easy to use and clean, Robot Coupe vegetable preparation workstations are designed for institutions, central kitchens, caterers, ghost, dark or cloud kitchens and the agri-food industry.











NUMBER OF COVERS

Practical throughput per hour: 300 / 1200 880 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

OPTIONAL + 50 DISCS

+ DICED VEGETABLES + FRENCH FRIES

CL 55 Pusher

READY 2



- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 2 Feed-Heads

READY 2



- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 Workstation

READY 16



- Single phase
- 1 speed
- Mashed Potato Kit
- Multipack of 16 Disc

*Optional attachments

Find all our table-top models on page 64

BACK TO SUMMARY

600
1200+
1320 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

OPTIONAL + 50 DISCS

CL 60 Pusher

READY 2



- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 2 Feed-Heads

READY 2



- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 Workstation

READY 16





- 3 phase
- 2 speeds
- Mashed Potato Kit
- Multipack of 16 Disc





CL 55 Pusher

CL 55 2 Feed-Heads

	CL 55 Pusher	CL 55 2 Feed-Heads
Induction motor	✓	✓
Power	2.5 HP	2.5 HP
Voltage	Single phase 120 V	Single phase 120 V
Speed	425 rpm	425 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Metal	Metal
Motor base	Stainless steel	Stainless steel
Mobile stand	Stainless steel - Equipped with 2 wheels and brake	Stainless steel - Equipped with 2 wheels and brake
Accessories	Motor shaft brush - **Included**	Motor shaft brush - **Included**
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**

Choose your model:

CL 55 Pusher	Ref.	$
120V/60/1 + 2 discs	CL55E	**7 244**
120V/60/1 - NO DISC	CL55 NODISC	**6 704**

CL 55 2 Feed-Heads	Ref.	$
120V/60/1 + 2 discs	CL55E2FEEDHEADS	**10 244**
120V/60/1 - NO DISC	CL552FEEDHEADS NODISC	**9 704**

Discover our selection of discs and packs on page 44

CL 55 ACCESSORIES



Automatic feed head
Ref. 28170 - **$ 3 179**



Pusher feed head
with built-in tube
(surface area 35 in²)
Ref. 39673 - **$ 2 299**



4 tube feed head
2 Ø 1 31/32" tubes
2 Ø 2 3/4" tubes
Ref. 28161 - **$ 3 705**



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - **$ 53**



Mashed potato kit
Ref. 28208 Ø 3 mm (1/8") - **$ 712**
Ref. 28210 Ø 6 mm (1/4") - **$ 712**



Cart
Ref. 27023 - **$ 1 397**



Motor shaft brush
Ref. 49257 - **$ 40**



3-height adjustable **cart GN1x1**
Delivered without pan
Ref. 49128 - **$ 1 641**



Storage cart for 16 discs,
8 attachments and 3 feed heads,
delivered with 1 GN1x1 pan
(attachments not included)
Ref. 49132 - **$ 2 955**







BACK TO SUMMARY

CL 55 Workstation

Up to 1000 lbs of vegetables an hour



Area : 35 in²



D-Clean Kit

3-height ADJUSTABLE CART
For easy transport and loading of fruit and vegetables and storing of attachments.



CL 55 Workstation

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Stainless steel mobile stand - Equipped with 2 wheels with brake - Included Adjustable cart GN1x1, 3 heights + 2 GN1x1 pans - Included 3 mm mashed potato kit - Included Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	MultiCut pack of 16 discs - Included

CL 55 Workstation	Ref.	$
120V/60/1	CL55WS	**17 848**

BACK TO SUMMARY

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed head
For all bulk vegetables (tomatoes, onions, potatoes, etc.).

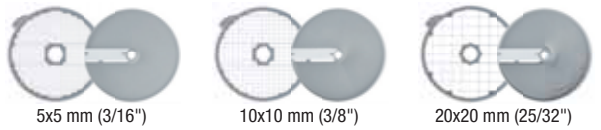


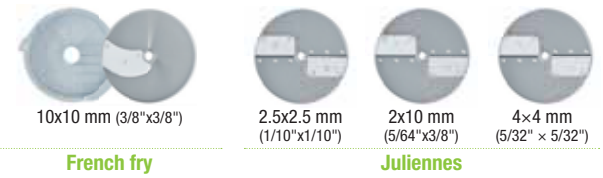
Pusher feed head
Especially designed for bulky vegetables such as cabbage and lettuce.



MultiCut pack of 16 discs
16 discs included.









Exactitube pusher
For slicing small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm (1/8") mashed potato kit
To easily produce large quantities of quality, delicious mashed potato.



Motor shaft brush



GN1x1 adjustable cart
To transport, load and store accessories
2 GN1x1 pans provided.


Production mode


Storage mode

BACK TO SUMMARY





CL 60 Pusher

CL 60 2 Feed-Heads

	CL 60 Pusher	CL 60 2 Feed-Heads
Induction motor	✓	✓
Power	3 HP	3 HP
Voltage	3 phase 208-240 V	3 phase 208-240 V
Speed	425 & 850 rpm	425 & 850 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included**
Lid and bowl	Stainless steel	Stainless steel
Motor base	Stainless steel	Stainless steel
Mobile stand	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments
Accessories	Motor shaft brush - **Included**	Motor shaft brush - **Included**
D-Clean Kit	**Included** (page 57)	**Included** (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - **Included**

Choose your model:

CL 60 Pusher	Ref.	$
208-240V/60/3 + 2 discs	CL60E	**13 050**
208-240V/60/3 - NO DISC	CL60 NODISC	**12 510**

CL 60 2 Feed-Heads	Ref.	$
208-240V/60/3 + 2 discs	CL60E2FEEDHEADS	**19 203**
208-240V/60/3 - NO DISC	CL602FEEDHEADS NODISC	**18 663**

Discover our selection of discs and packs on page 44

CL 60 ACCESSORIES



Automatic feed head
With feeding tray
Ref. 39681 - **$ 6 153**



Pusher feed head
Ref. 39680 - **$ 4 266**



4 tube feed head
2 Ø 1 31/32" tubes
2 Ø 2 3/4" tubes
Ref. 28162 - **$ 3 755**



Robot Cart
Ref. R199 - **$ 775**



Mashed potato kit
Ref. 28208 Ø 3 mm (1/8") - **$ 712**
Ref. 28210 Ø 6 mm (1/4") - **$ 712**



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - **$ 53**



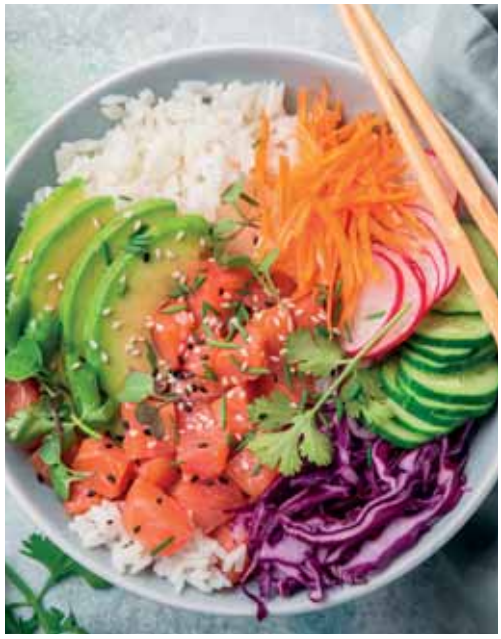
Motor shaft brush
Ref. 49257 - **$ 40**



Ergo mobile cart
Supplied without pan.
Designed to take 3 GN1x1 gastronorm pans
Ref. 49066 - **$ 2 242**



Storage cart for 16 discs, 8 attachments and 3 feed heads, delivered with 1 GN1x1 pan (attachments not included)
Ref. 49132 - **$ 2 955**







BACK TO SUMMARY

CL 60 Workstation

Up to 3000 lbs of vegetables an hour

STORAGE CART





D-Clean Kit

Adjustable stand
so it can be adapted to different floor heights.

CL 60 Workstation

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed heads	Stainless steel automatic feed head 4.9 L full moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - **Included** 4 tubes: 2 Ø 1 31/32" tubes and 2 Ø 2 3/4" tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments.
Accessories	Ergo mobile cart with 3 GN1x1 gastronorm pans - **Included** Storage cart with 1 GN1x1 gastronorm pan - **Included** 3 mm mashed potato kit - **Included** Motor shaft brush - **Included**
D-Clean Kit	**Included** (page 57)
Discs	MultiCut pack of 16 discs - **Included**

CL 60 Workstation	Ref.	$
208-240V/60/3	CL60WS	**34 370**

BACK TO SUMMARY

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed head
For all bulk vegetables (tomatoes, onions, potatoes, etc.).



Pusher feed head
Especially designed for bulky vegetables such as cabbage and lettuce.



4 tube feed head
Especially designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher
For cutting up small sized fruit and vegetables such as chillies, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm (1/8") mashed potato kit
To easily produce large quantities of quality, delicious mashed potatoes.



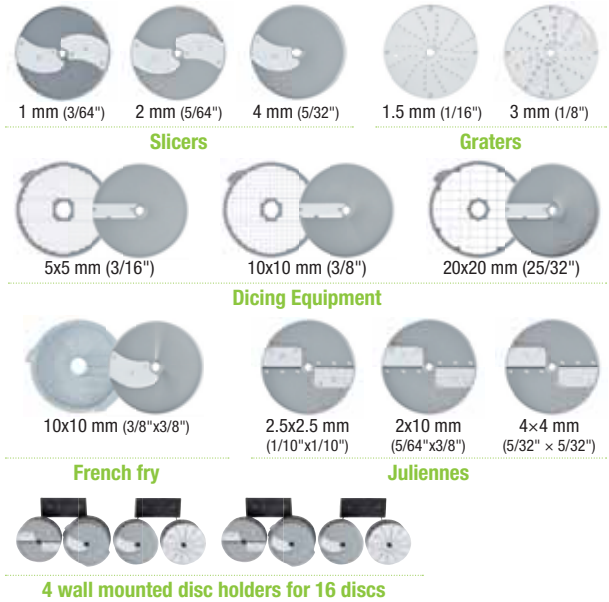
Storage cart
To store and transport all the Nutrition processing attachments! Tray for 16 discs + 8 discs equipments. GN1X1 pan for kitchen utensils.



Motor shaft brush



MultiCut pack of 16 discs
16 discs included.



Ergo Mobile Cart
To transport, load and store accessories.
3 GN1x1 gastronorm pans provided.



BACK TO SUMMARY

CUTTERS MIXERS

TABLE TOP CUTTER MIXERS p.88
FLOOR STANDING VERTICAL CUTTER MIXERS p.94



BACK TO SUMMARY

THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantitites, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.



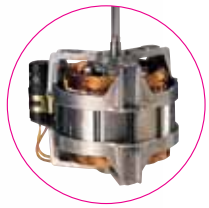
TABLE-TOP
CUTTER MIXERS

LID
Liquids and other ingredients can be adding during processing.

BOWL
7.5 L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE
Soft touch handle designed for more comfort and for a firm and secure grip.





INDUCTION MOTOR

TIMER
Less effort, greater precision and more regular results no matter what the recipe.

Easy Guide



INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY
To process both large and small quantities.
All stainless steel with detachable smooth blade.
Optional coarse and fine serrated blade.

Variable speed models:
300 to 3 500 rpm for more flexible use and a greater variety of applications.

BACK TO SUMMARY



Smooth blade
As standard



COARSE CHOPPING



FINE CHOPPING

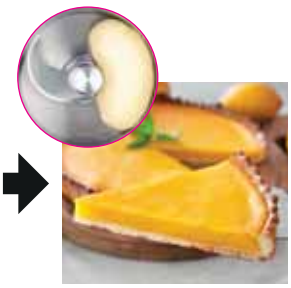


SAUCES, EMULSIONS



Coarse serrated blade

ESPECIALLY for grinding & kneading



KNEADING



GRINDING



Fine serrated blade

ESPECIALLY for herbs & spices



CHOPPING HERBS



GRINDING SPICES

R-MIX FUNCTION

R-Mix®

On R 7 V.V.

- **To blend delicate ingredients without chopping.**
- The **R-Mix®** function is designed for reverse rotation blending at **variable speeds from 60 to 500 rpm** to incorporate whole pieces of meat, crayfish tails, brunoises and diced vegetables to pâtés and terrines, whole raisins to buns, etc.



TABLE-TOP CUTTER MIXERS

Quantities*	2.2 lbs	3.3 lbs	5.5 lbs	7.7 lbs
NUMBER OF COVERS	1 / 50	1 / 50	50 / 100	100 / 200

VARIABLE SPEED FROM 300 to 3500 rpm

R 5 V.V.



OPTIONAL 3 BLADES

5.9 L

- Single phase

R 7 V.V.



OPTIONAL 3 BLADES

7.5 L

- Single phase

1 SPEED 1725 rpm

R 2 B Ultra



OPTIONAL 3 BLADES

3 L

- Single phase

R 301 B Ultra



OPTIONAL 3 BLADES

3.7 L

- Single phase

R 401 B



OPTIONAL 3 BLADES

4.5 L

- Single phase

1 SPEED 1725 rpm

R 2 B CLR



OPTIONAL 3 BLADES

3 L

- Single phase

1 SPEED 1725 rpm

R 2 B



OPTIONAL 3 BLADES

3 L

- Single phase

Find all our floor standing models on page 96

*Maximum quantities processed at a time

BACK TO SUMMARY

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty
Contact Robot-Coupe for details







	R 2 B	R 2 B CLR	R 2 B Ultra
Induction motor	✓	✓	✓
Power	1 HP	1 HP	1 HP
Voltage	Single phase 120 V	Single phase 120 V	Single phase 120 V
Speed	1725 rpm	1725 rpm	1725 rpm
Pulse	✓	✓	✓
Bowl	3 L gray composite bowl	3 L clear composite bowl	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**

Choose your model:

R 2 B	Ref.	$
120V/60/1	R2B	**1 407**

R 2 B CLR	Ref.	$
120V/60/1	R2BCLR	**1 407**

R 2 B Ultra	Ref.	$
120V/60/1	R2UB	**1 724**

Choose your options:



Options	R 2 B all models Ref.	$
Coarse serrated "S" blade **Special Grinding - Pastry**	27138	**190**
Fine serrated "S" blade **Special Herbs & Spices**	27061	**190**
Stainless steel cutter bowl Kit	27232	**585**
Gray Cutter bowl Kit	27239	**340**
Clear Cutter bowl Kit	27240	**340**
Additional Smooth "S" blade	27055	**121**

BACK TO SUMMARY

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty Contact Robot-Coupe for details





R 301 B Ultra

R 401 B

	R 301 B Ultra	R 401 B
Induction motor	✓	✓
Power	1.5 HP	1.5 HP
Voltage	Single Phase 120 V	Single Phase 120 V
Speed	1725 rpm	1725 rpm
Pulse	✓	✓
Motor support	Composite	Metal
Bowl	3.7 L stainless steel bowl	4.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade **- Included**	Stainless steel smooth "S" blade **- Included**

Choose your model:

R 301 B Ultra	Ref.	$
120V/60/1	R301UB	**2 380**

R 401 B	Ref.	$
120V/60/1	R401B	**2 633**

Choose your options:



	R 301 B Ultra		R 401 B	
Options	**Ref.**	**$**	**Ref.**	**$**
Coarse serrated "S" blade **Special Grinding - Pastry**	27288	**192**	27346	**197**
Fine serrated "S" blade **Special Herbs & Spices**	27287	**192**	27345	**197**
Additional Smooth "S" blade	27286	**165**	27344	**167**

BACK TO SUMMARY





R 5 V.V.

R 7 V.V.

	R 5 V.V.	R 7 V.V.
Induction motor	✓	✓
Power	2 HP	2 HP
Voltage	Single Phase 120 V	Single Phase 120 V
Speed	300 to 3500 rpm	300 to 3500 rpm
Timer	✓	✓
Pulse	✓	✓
Motor support	Metal	Metal
Bowl	5.9 L stainless steel bowl	7.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade **- Included** Blade cleaning tool **- Included**	All stainless steel detachable, adjustable smooth "S" blade assembly **- Included** Switch with a Stainless steel smooth "S" blade, ref 27303 for $150 extra cost.

Choose your model:

R 5 V.V.	Ref.	$
120V/60/1	R5VV	**5 373**

R 7 V.V.	Ref.	$
120V/60/1	R7VV	**5 715**

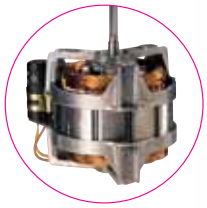
Choose your options:



	R 5 V.V.		R 7 V.V.	
Options	**Ref.**	**$**	**Ref.**	**$**
Coarse serrated "S" blade **Special Grinding - Pastry**	27305	**465**	27308	**805**
Fine serrated "S" blade **Special Herbs & Spices**	27304	**465**	27307	**782**
Additional Smooth "S" blade	27303	**442**	27306	**782**
Scraper arm	49552	**154**	49552	**154**
Blade cleaning tool	49258	**62**	-	**-**

BACK TO SUMMARY

FLOOR STANDING
VERTICAL CUTTER MIXERS



INDUCTION MOTOR

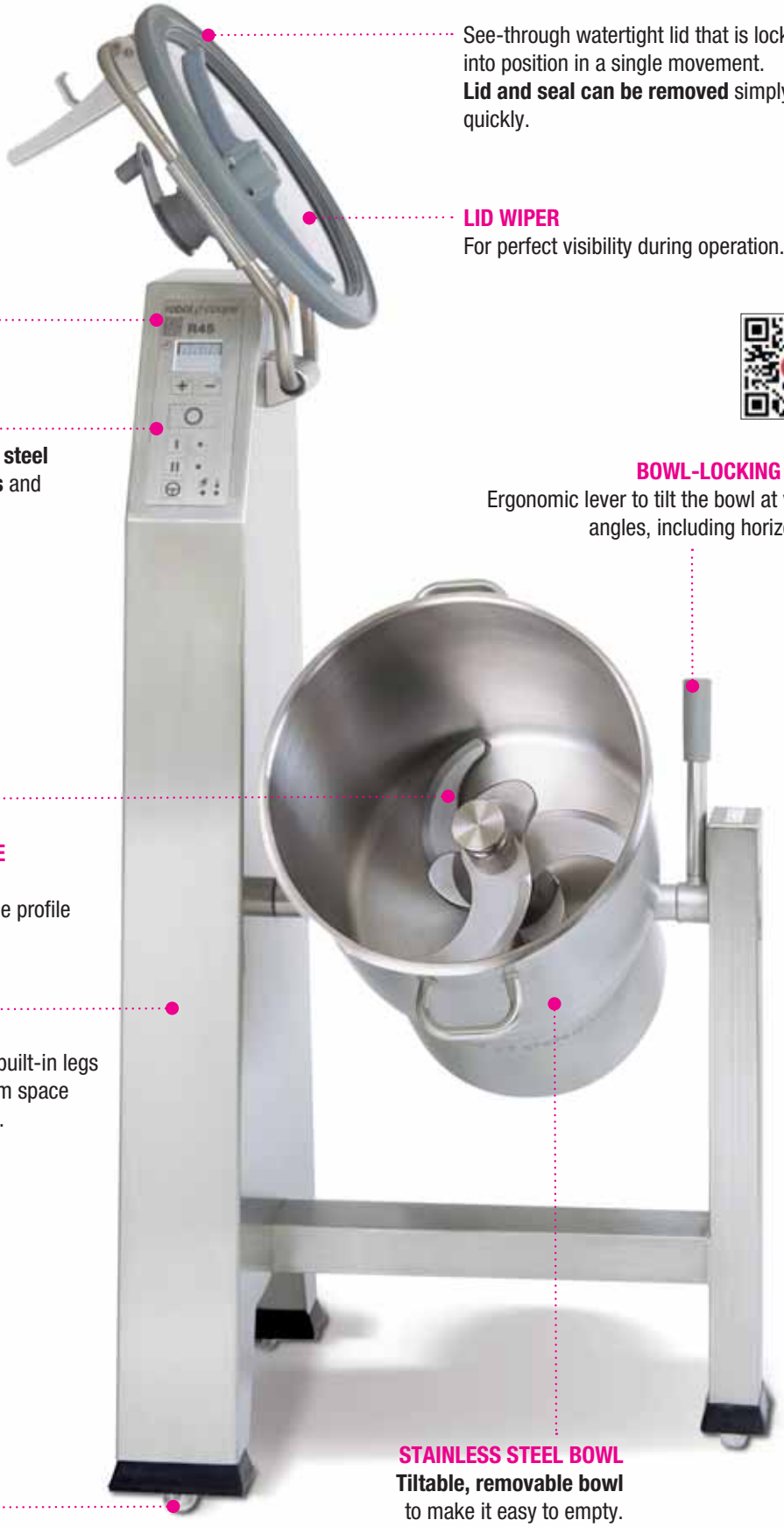
See-through watertight lid that is locked into position in a single movement. **Lid and seal can be removed** simply and quickly.

LID WIPER
For perfect visibility during operation.

Easy Guide

CONTROL PANEL
0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse** control for greater cutting precision.

BOWL-LOCKING LEVER
Ergonomic lever to tilt the bowl at various angles, including horizontally.



INNOVATION

STAINLESS STEEL BOWL-BASE THREE-BLADE ASSEMBLY
New Robot Coupe patented blade profile for optimum cutting quality.

STAINLESS STEEL FRAME
All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

WHEELS INCLUDED
3 retractable wheels for easy moving and cleaning.

STAINLESS STEEL BOWL
Tiltable, removable bowl to make it easy to empty.

3 BLADES FOR BEST RESULTS



Smooth blade
As standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated blade

ESPECIALLY for grinding & kneading



KNEADING



GRINDING



Fine serrated blade

ESPECIALLY for herbs & spices



CHOPPING HERBS



GRINDING SPICES

FLOOR STANDING VERTICAL CUTTER MIXERS

Quantities*	11 lbs	13 lbs	18 lbs	24 lbs
NUMBER OF COVERS	20 / 300	20 / 300	300 / 600	300 / 600

2 SPEEDS 1800 and 3600 rpm

R 8	R 10	R 15	R 20
OPTIONAL 3 BLADES	OPTIONAL 3 BLADES	OPTIONAL 3 BLADES	OPTIONAL 3 BLADES
8 L	11.5 L	15 L	20 L
			
• 3 phase	• 3 phase	• 3 phase	• 3 phase

*Quantities processed at the same time

Find all our table-top models on page 90



30 lbs



34 lbs



50 lbs



72 lbs

2 SPEEDS 1800 and 3600 rpm

R 23T



23 L



• 3 phase

R 30T



28 L



• 3 phase

R 45T



45 L



• 3 phase

R 60T



60 L



• 3 phase

PERFORMANCE RATES

Models	Maximum capacity[1]				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough[2] (up to)	Grinding (up to)		
R 8	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 300	**1 to 4 minutes**
R 10	8.8 lbs	13 lbs	11 lbs	6.6 lbs	20 to 300	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	300 to 600	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	300 to 600	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	600 to 1200	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	600 to 1200	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	1200+	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	1200+	

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

BACK TO SUMMARY





Mini Bowl

R 8

R 8 Ultra

	R 8	R 8 Ultra
Induction motor	✓	✓
Power	3 HP	3 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
Bowl	8 L stainless steel bowl	8 L stainless steel bowl
Mini Bowl	-	✓
Blade	2 adjustable stainless steel smooth "S" blade assembly **- Included**	2 adjustable stainless steel smooth "S" blade assembly **- Included**

Choose your model:

R 8	Ref.	$
208-240V/60/3	R8	**8 813**

R 8 Ultra	Ref.	$
208-240V/60/3	R8U	**9 599**

Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



Options	R 8 all models Ref.	$
2 Blade Stainless Steel Smooth "S" blade assembly	27381	**1 126**
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly **Special Grinding - Pastry**	27383	**1 153**
2 Blade Stainless Steel Fine Serrated "S" Blade Assembly **Special Herbs & Spices**	27385	**1 153**
Lid Assembly with seal	59319	**727**
Stainless Steel Bowl	59264	**1 691**
Robo-cart	R199	**775**



Option : Additional Mini Bowl and Accessories	Ref.	$
3.5 L Stainless Steel Mini Bowl	59430	**1 177**
Stainless Steel 3.5 L Mini Bowl with complete Smooth "S" blade assembly	27374	**1 704**
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly - **Special Grinding - Pastry**	27107	**621**
2 Blade Stainless Steel Smooth "S" Blade Assembly	27106	**601**





Mini Bowl

	R 10	R 10 Ultra
Induction motor	✓	✓
Power	4.5 HP	4.5 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
Bowl	11.5 L stainless steel bowl	11.5 L stainless steel bowl
Mini Bowl	-	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly **- Included**	3 adjustable stainless steel smooth "S" blade assembly **- Included**

Choose your model:

R 10	Ref.	$
208-240V/60/3	R10	**10 258**

R 10 Ultra	Ref.	$
208-240V/60/3	R10U	**11 045**

Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



Options	Ref.	R 10 all models $
3 Blade Stainless Steel Smooth "S" Blade Assembly	27382	**1 571**
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly **Special Grinding - Pastry**	27384	**1 606**
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly **Special Herbs & Spices**	27386	**1 706**
Lid Assembly with seal	59319	**727**
Stainless Steel Bowl	59265	**1 779**
Robo-cart	R199	**775**



Option : Additional Mini Bowl and Accessories	Ref.	$
4 L Stainless Steel Mini Bowl	59435	**1 261**
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	**1 828**
Coarse serrated blade	101801S	**96**
Smooth blade	101800S	**88**

BACK TO SUMMARY





Mini Bowl

	R 15	R 15 Ultra
Induction motor	✓	✓
Power	4.5 HP	4.5 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
Bowl	15 L stainless steel bowl	15 L stainless steel bowl
Mini Bowl	-	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly **- Included**	3 adjustable stainless steel smooth "S" blade assembly **- Included**

Choose your model:

R 15	Ref.	$
208-240V/60/3	R15	**11 836**

R 15 Ultra	Ref.	$
208-240V/60/3	R15U	**12 494**

Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



Options	R 15 all models Ref.	$
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	**1 736**
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly **Special Grinding - Pastry**	57098	**1 781**
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly **Special Herbs & Spices**	57099	**1 781**
Lid Assembly with seal	59362	**752**
Stainless Steel Bowl	59266	**1 957**



Option : Additional Mini Bowl and Accessories	Ref.	$
4 L Stainless Steel Mini Bowl	59435	**1 261**
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	**1 828**
Coarse serrated blade	101801S	**96**
Smooth blade	101800S	**88**



R 20

Induction motor	✓
Power	5.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	20 L stainless steel bowl
Blade	3 adjustable stainless steel smooth "S" blade assembly **- Included**

Choose your model:

R 20	Ref.	$
208-240V/60/3	R20	**13 540**

Minimum Branch Circuit Protection Required : 30 Amp

	R 20	
Options	**Ref.**	**$**
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	**1 736**
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly **Special Grinding - Pastry**	57098	**1 781**
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly **Special Herbs & Spices**	57099	**1 781**
Lid Assembly with seal	59362	**752**
Stainless Steel Bowl	59267	**2 150**







BACK TO SUMMARY



R 23 T

R 30 T

	R 23 T	R 30 T
Induction motor	✓	✓
Power	6 HP	7 HP
Voltage	3 phase 208 - 240 V	3 phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	23 L stainless steel bowl	28 L stainless steel bowl
Lid wiper	✓	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly **- Included**	3 adjustable stainless steel smooth "S" blade assembly **- Included**
3 retractable wheels	✓	✓

Choose your model:

R 23 T	Ref.	$
208-240V/60/3	R23T	**15 543**

Minimum Branch Circuit Protection Required : 30 Amp

R 30 T	Ref.	$
208-240V/60/3	R30T	**18 669**

Minimum Branch Circuit Protection Required : 40 Amp

Choose your options:

	R 23 T		R 30 T	
Options	**Ref.**	**$**	**Ref.**	**$**
3 coarse serrated blade assembly **Special Grinding - Pastry**	57070	**1 669**	57075	**1 736**
3 fine serrated blade assembly **Special Herbs & Spices**	57072	**1 734**	57077	**1 806**
Additional 3 smooth straight blade assembly	57069	**1 602**	57074	**1 670**
Coarse serrated blade only	118294S	**292**	118286S	**303**
Fine serrated blade only	118292S	**270**	118241S	**266**
Smooth blade only	118217S	**258**	117950S	**272**
Stainless steel Cutter bowl only	59155	**1 737**	59132	**2 094**
Food tray cart	R198	**726**	R198	**726**



Food tray cart



	R 45 T	R 60 T
Induction motor	✓	✓
Power	13.5 HP	16 HP
Voltage	3 phase 208 - 240 V	3 phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	45 L stainless steel bowl	60 L stainless steel bowl
Lid wiper	✓	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly **- Included**	3 adjustable stainless steel smooth "S" blade assembly **- Included**
3 retractable wheels	✓	✓

Choose your model:

R 45 T	Ref.	$
208-240V/60/3	R45T	**22 541**

Minimum Branch Circuit Protection Required : 60 Amp

R 60 T	Ref.	$
208-240V/60/3	R60T	**31 996**

Minimum Branch Circuit Protection Required : 60 Amp

Choose your options:

	R 45 T		R 60 T	
Options	**Ref.**	**$**	**Ref.**	**$**
3 coarse serrated blade assembly **Special Grinding - Pastry**	57082	**1 799**	57092	**2 775**
3 fine serrated blade assembly **Special Herbs & Spices**	57084	**1 881**	57095	**2 887**
Additional 3 smooth straight blade assembly	57081	**1 737**	57091	**2 671**
Coarse serrated blade only	118287S	**258**	118290S	**484**
Fine serrated blade only	118243S	**291**	118245S	**444**
Smooth blade only	117952S	**270**	117954S	**429**
Stainless steel Cutter bowl only	59142	**2 722**	59148	**3 669**
Food tray cart	R198	**726**	R198	**726**



Food tray cart

BACK TO SUMMARY

Blixer®

TABLE-TOP Blixer® p.106
FLOOR-STANDING Blixer® p.116



BACK TO SUMMARY

ACHIEVING TODAY'S BALANCED DIET!

The Blixer®, especially designed for the healthcare sector, turns raw products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.



TABLE-TOP
Blixer®

INNOVATION



Blixer® ARM
For a more even **consistency**.
Easy to remove and clean for **perfect sanitation.**

OPENING
So that liquids and solid ingredients can be added **during use.**

LID
Equipped with a seal for **perfect watertightness.**



HIGH BOWL SHAFT
High bowl shaft to process **large liquid quantities.**



INDUCTION MOTOR

INDUCTION MOTOR
Very powerful, to withstand intensive use over a long period of time.



Easy Guide

Standard speed of 3450 rpm for **perfectly even consistency.**



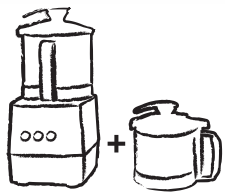
Fine serrated blade.



Blade cleaning tool

WHY HAVE A SECOND PROCESSING BOWL?

- **Better organization in the kitchen**
- **Reduces waiting time between 2 wash-ups**





1 bowl for cold preparations



1 bowl for hot preparations

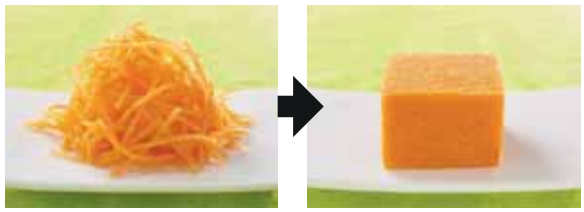
BACK TO SUMMARY

HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

Entrees

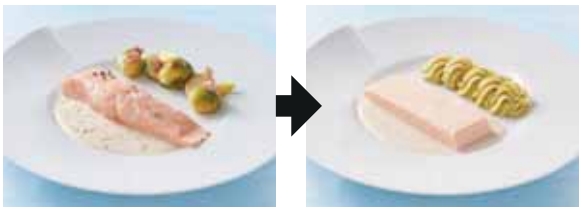


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

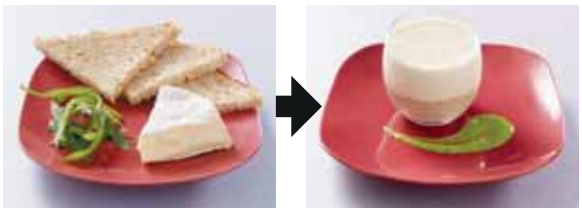


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



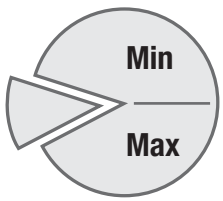
RAW GRANNY SMITH APPLE COMPOTE

HOW TO CHOOSE YOUR Blixer®

1 > Calculate the total weight of the texture-modified portions required.

	Average portion	Number of portions required	Total weight
Entree	**80 g**	**x** ..... **Portions** = ...	**g**
Meat / fish	**100 g**	**x** ..... **Portions** = ...	**g**
Vegetables / Carbs	**200 g**	**x** ..... **Portions** = ...	**g**
Dessert	**80 g**	**x** ..... **Portions** = ...	**g**

Number of 200 g portions



2 > Refer to the indications of the amounts processed per operation given in the product description.

RESTAURANTS - GASTRONOMY

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

Emulsions, appetizers, tapenade, hummus, taramasalata, pesto, etc.







Dry grinding, special "powders" for dry and dehydrated foods





BACK TO SUMMARY

TABLE-TOP Blixer®

Number of 200 g portions (Min / Max)	Single portion model	2 / 10	2 / 15	3 / 20	3 / 25
Quantities processed per operation		0.6 to 4.5 lbs	0.8 to 6.6 lbs	1.1 to 7.7 lbs	1.3 to 9.9 lbs

VARIABLE SPEED FROM 300 to 3600 rpm

Blixer® 5 V.V.

5.9 L



- Single phase

Blixer® 7 V.V.

7.5 L



- Single phase

2 SPEEDS 1800 and 3600 rpm

Blixer® 5

5.9 L



- 3 phase

Blixer® 7

7.5 L



- 3 phase

1 SPEED 3450 rpm

Blixer® 2

2.9 L



- Single phase

Blixer® 3

3.7 L



- Single phase

Blixer® 4

4.5 L



- Single phase



	Blixer® 2	Blixer® 3	Blixer® 4
Induction motor	✓	✓	✓
Power	1 HP	1.5 HP	1.5 HP
Voltage	Single phase 120 V	Single phase 120 V	Single phase 120 V
Speed	3450 rpm	3450 rpm	3450 rpm
Pulse	✓	✓	✓
Motor support	Composite	Composite	Composite
Bowl	2.9 L stainless steel bowl	3.7 L stainless steel bowl	4.5 L stainless steel bowl
Watertight lid	✓	✓	✓
Blixer® arm	✓	✓	✓
Blade	Fine serrated stainless steel "S" blade - Included Blade cleaning tool - Included	Fine serrated stainless steel "S" blade - Included Blade cleaning tool - Included	Fine serrated stainless steel "S" blade - Included Blade cleaning tool - Included
Number of 200 g portions	Single portion	2-10	2-15

Choose your model:

Blixer® 2	Ref.	$
120V/60/1	BLIXER2	**2 387**
120V/60/1	BLIXER2 + additional bowl assembly	**3 639**

Blixer® 3	Ref.	$
120V/60/1	BLIXER3	**2 652**
120V/60/1	BLIXER3 + additional bowl assembly	**4 184**

Blixer® 4	Ref.	$
120V/60/1	BLIXER4	**3 180**
120V/60/1	BLIXER4 + additional bowl assembly	**4 874**

Choose your options:

	Blixer® 2		Blixer® 3		Blixer® 4	
Options	**Ref.**	**$**	**Ref.**	**$**	**Ref.**	**$**
Stainless steel bowl assembly	27369	**1 252**	27337	**1 532**	27338	**1 694**
Fine serrated stainless steel "S" blade assembly	27370	**222**	27447	**222**	27449	**222**
Coarse serrated stainless steel "S" blade assembly	27371	**245**	27448	**245**	27450	**245**

BACK TO SUMMARY





	Blixer® 5	Blixer® 5 V.V
Induction motor	✓	✓
Power	3 HP	2 HP
Voltage	3-phase 208-240 V	Single phase 120 V
Speed	1800 - 3600 rpm	300 to 3600 rpm
Timer	✓	✓
Pulse	✓	✓
Motor support	Metal	Metal
Bowl	5.9 L	5.9 L
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	Fine serrated stainless steel "S" blade With removable cap - **Included** Blade cleaning tool - **Included**	Fine serrated stainless steel "S" blade With removable cap - **Included** Blade cleaning tool - **Included**
Number of 200 g portions	3 - 20	3 - 20

Choose your model:

Blixer® 5	Ref.	$
208-240V/60/3	BLIXER5	**5 487**
208-240V/60/3	BLIXER5 + additional bowl assembly	**7 380**

Blixer® 5 V.V	Ref.	$
120V/60/1	BLIXER5VV	**5 943**
120V/60/1	BLIXER5VV + additional bowl assembly	**7 836**

Choose your options:

Options	Blixer® 5 all models Ref.	$
5.9 L Stainless steel bowl assembly	27322	**1 893**
Fine serrated stainless steel "S" blade assembly	27310	**476**
Coarse serrated stainless steel "S" blade assembly	27311	**476**
Blade cleaning tool	49258	**62**
Robo-cart	R199	**775**

BACK TO SUMMARY





Blixer® 7

Blixer® 7 V.V

	Blixer® 7	Blixer® 7 V.V
Induction motor	✓	✓
Power	3 HP	2 HP
Voltage	3-phase 208-240 V	Single phase 120 V
Speed	1800 - 3600 rpm	300 to 3600 rpm
Timer	✓	✓
Pulse	✓	✓
Motor support	Metal	Metal
Bowl	7.5 L	7.5 L
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	Fine serrated stainless steel "S" blade With removable cap - **Included** Blade cleaning tool - **Included**	Fine serrated stainless steel "S" blade With removable cap - **Included** Blade cleaning tool - **Included**
Number of 200 g portions	3 - 25	3 - 25

Choose your model:

Blixer® 7	Ref.	$
208-240V/60/3	BLIXER7	**5 829**
208-240V/60/3	BLIXER7 + additional bowl assembly	**8 039**

Blixer® 7 V.V	Ref.	$
120V/60/1	BLIXER7VV	**6 285**
120V/60/1	BLIXER7VV + additional bowl assembly	**8 495**

Choose your options:

	Blixer® 7 all models	
Options	**Ref.**	**$**
7.5 L Stainless steel bowl assembly	27323	**2 210**
Fine serrated blade knife	27316	**578**
Serrated blade knife	27317	**578**
Fine serrated stainless steel "S" blade assembly	27313	**794**
Coarse serrated stainless steel "S" blade assembly	27314	**816**
Blade cleaning tool	49258	**62**
Robo-cart	R199	**775**

BACK TO SUMMARY

FLOOR-STANDING
Blixer®



INNOVATION

Blixer® ARM
To improve turbulence and thus produce finer-textured preparations.



Easy Guide

CONTROL PANEL
0 to 15 minute **timer,** stainless steel flush-mounted control buttons and **pulse** control for greater cutting precision.

INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY
A Robot Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

STAINLESS STEEL FRAME
All stainless steel with 3 sturdy built in legs to ensure total stability, minimum space requirements and easy cleaning.



INDUCTION MOTOR

WHEELS INCLUDED
3 retractable wheels for easy moving and cleaning.

See-through watertight lid requiring a single movement to lock it into position. **Lid and seal can be removed** simply and quickly.

LID WIPER
For perfect visibility during operation.

BOWL LOCKING LEVER
Ergonomic lever to tilt the bowl at various angles, including horizontally.

INNOVATION

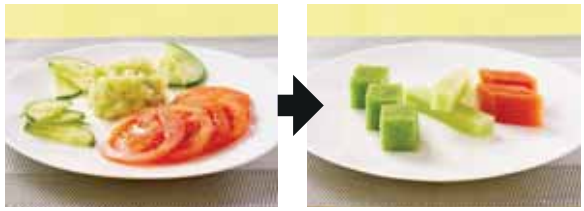
STAINLESS STEEL BOWL
Tiltable, removable bowl, a Robot Coupe exclusivity.
Capacity: 23, 28, 45 or 60 liters, depending on the model.

BACK TO SUMMARY

Entrees

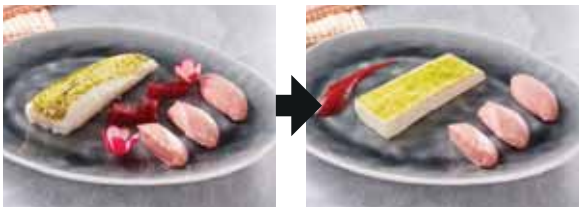


DUO OF RAW RED CABBAGE AND TURNIP

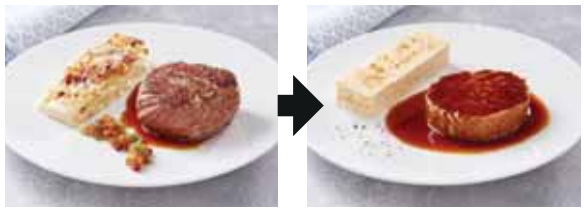


CUCUMBER AND TOMATO VARIATION

Mains

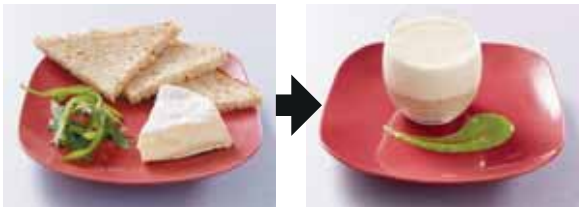


WHITE FISH AND RADISH QUENELLES



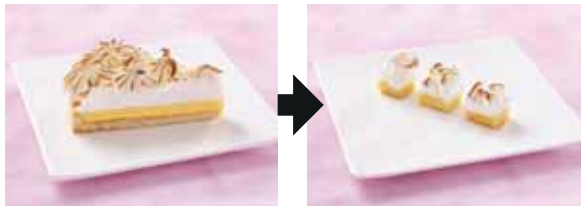
STEAK AND POTATO GRATIN

Cheese

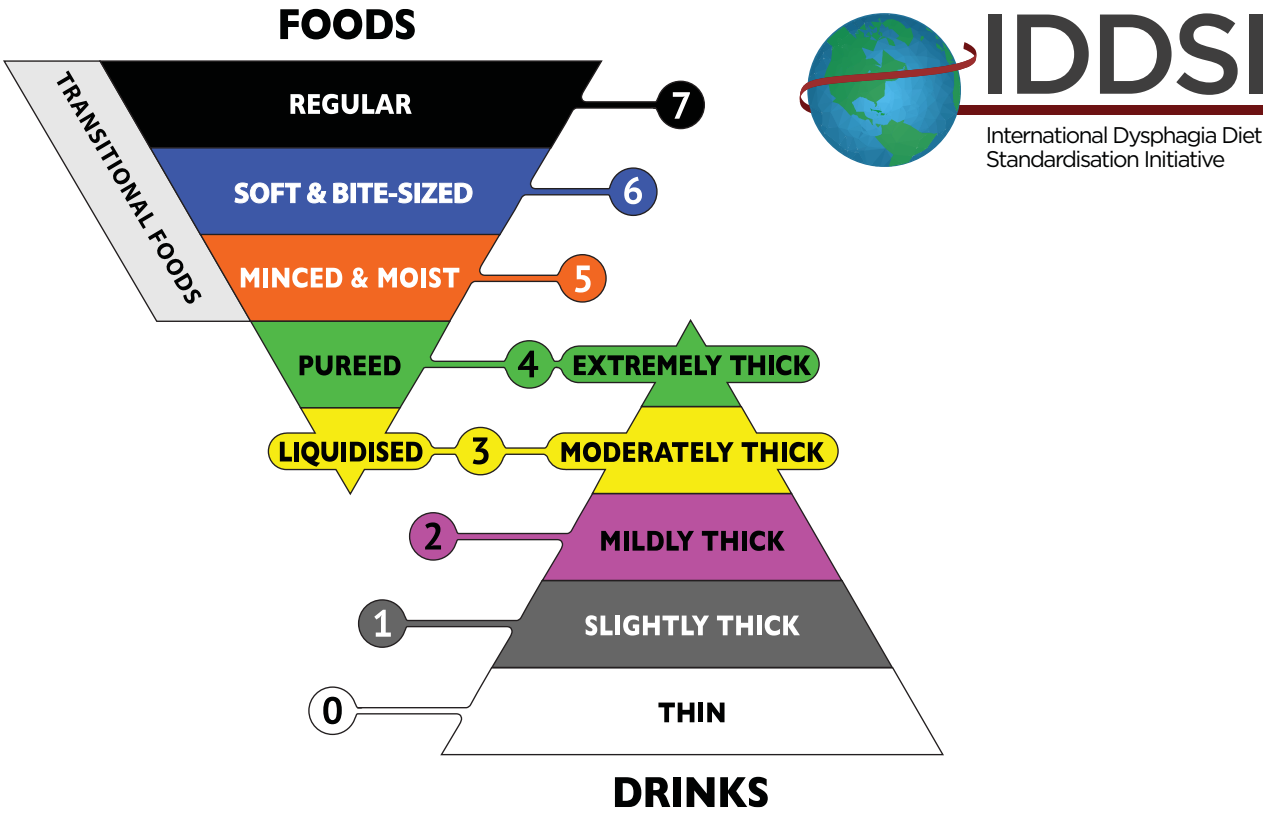


CHEESE AND BREAD

Dessert



LEMON TART



IDDSI
International Dysphagia Diet Standardisation Initiative

For more information visit **http://iddsi.org**

Number of 200 g portions	5 / 28	10 / 33	15 / 50	15 / 65
Quantities processed per operation	2 to 11 lbs	4 to 13 lbs	7 to 22 lbs	7 to 29 lbs

2 SPEEDS 1800 to 3600 rpm

Blixer® 8

8 L



- 3 phase

Blixer® 10

11.5 L



- 3 phase

Blixer® 15

15 L



- 3 phase

Blixer® 20

20 L



- 3 phase

Find all our table-top models on page 108

BACK TO SUMMARY

20/75 — 9 to 33 lbs

20/100 — 9 to 44 lbs

30/150 — 13 to 66 lbs

30/225 — 13 to 99 lbs

2 SPEEDS 1800 to 3600 rpm

Blixer® 23

23 L



• 3 phase

Blixer® 30

28 L



• 3 phase

Blixer® 45

45 L



• 3 phase

Blixer® 60

60 L



• 3 phase

PERFORMANCE RATES

Models	Quantities processed (lbs)			Number of 200 g portions
	Bowl capacity (liters)	Min	Max	
Blixer 8	8	2	11	5 to 28
Blixer 10	11.5	4.4	13.2	10 to 33
Blixer 15	15	6.6	22	15 to 50
Blixer 20	20	6.6	28.6	15 to 65
Blixer 23	23	8.8	33	20 to 75
Blixer 30	28	8.8	44	20 to 100
Blixer 45	45	13.2	66	30 to 150
Blixer 60	60	13.2	99	30 to 225

BACK TO SUMMARY





Blixer® 8

Blixer® 10

	Blixer® 8	Blixer® 10
Induction motor	✓	✓
Power	3 HP	4.5 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
Motor support	Composite	Composite
Bowl	8 L stainless steel bowl	11.5 L stainless steel bowl
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	2 adjustable stainless steel fine serrated "S" blade - **Included**	3 adjustable stainless steel fine serrated "S" blades - **Included**
Number of 200 g portions	5 - 28	10 - 33

Choose your model:

Blixer® 8	Ref.	$
208-240V/60/3	BLIXER8	**9 334**

Blixer® 10	Ref.	$
208-240V/60/3	BLIXER10	**10 786**

Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:

	Blixer® 8		Blixer® 10	
Options	**Ref.**	**$**	**Ref.**	**$**
Stainless steel bowl assembly	59264	**1 691**	59265	**1 779**
2 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	27377	**1 159**	-	**-**
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	-	**-**	27378	**1 606**
Lid Assembly with seal	59319	**727**	59319	**727**





Blixer® 15

Blixer® 20

	Blixer® 15	Blixer® 20
Induction motor	✓	✓
Power	4.5 HP	5.5 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
Motor support	Composite	Composite
Bowl	15 L stainless steel bowl	20 L stainless steel bowl
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	3 adjustable stainless steel fine serrated "S" blade - **Included**	3 adjustable stainless steel fine serrated "S" blade - **Included**
Number of 200 g portions	15 - 50	15 - 65

Choose your model:

Blixer® 15	Ref.	$
208-240V/60/3	BLIXER15	**12 366**

Minimum Branch Circuit Protection Required : 20 Amp

Blixer® 20	Ref.	$
208-240V/60/3	BLIXER20	**14 349**

Minimum Branch Circuit Protection Required : 30 Amp

Choose your options:

	Blixer® 15		Blixer® 20	
Options	**Ref.**	**$**	**Ref.**	**$**
Stainless steel bowl assembly	59266	**1 957**	59267	**2 150**
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	57102	**1 781**	57102	**1 781**
Lid Assembly with seal	59362	**752**	59362	**752**

BACK TO SUMMARY



Blixer® 23

Blixer® 30

	Blixer® 23	Blixer® 30
Induction motor	✓	✓
Power	6 HP	7 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	23 L stainless steel bowl	28 L stainless steel bowl
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	2 stainless steel fine serrated "S" blade assembly - **Included**	2 stainless steel fine serrated "S" blade assembly - **Included**
3 retractable wheels	✓	✓
Number of 200 g portions	20-75	20-100

Choose your model:

Blixer® 23	Ref.	$
208-240V/60/3	BLIXER23	**16 323**

Minimum Branch Circuit Protection Required : 30 Amp

Blixer® 30	Ref.	$
208-240V/60/3	BLIXER30	**19 606**

Minimum Branch Circuit Protection Required : 40 Amp

Choose your options:

	Blixer® 23		Blixer® 30	
Options	**Ref.**	**$**	**Ref.**	**$**
Fine serrated steel "S" Blade	57071	**1 471**	57076	**1 491**
Stainless steel bowl assembly	59155	**1 737**	59132	**2 094**
Robo-cart	R198	**726**	R198	**726**





Blixer® 45

Blixer® 60

	Blixer® 45	Blixer® 60
Induction motor	✓	✓
Power	13.5 HP	16 HP
Voltage	3-Phase 208 - 240 V	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm	1800 - 3600 rpm
Pulse	✓	✓
IP65 control panel with digital timer	✓	✓
Bowl	45 L stainless steel bowl	60 L stainless steel bowl
Watertight lid	✓	✓
Blixer® arm	✓	✓
Blade	2 stainless steel fine serrated "S" blade assembly - **Included**	2 stainless steel fine serrated "S" blade assembly - **Included**
3 retractable wheels	✓	✓
Number of 200 g portions	30-150	30-225

Choose your model:

Blixer® 45	Ref.	$
208-240V/60/3	BLIXER45	**24 761**

Minimum Branch Circuit Protection Required : 60 Amp

Blixer® 60	Ref.	$
208-240V/60/3	BLIXER60	**33 608**

Minimum Branch Circuit Protection Required : 60 Amp

Choose your options:

	Blixer® 45		Blixer® 60	
Options	**Ref.**	**$**	**Ref.**	**$**
Fine serrated steel "S" Blade	57083	**2 450**	57093	**2 603**
Stainless steel bowl assembly	59142	**2 722**	59148	**3 669**
Robo-cart	R198	**726**	R198	**726**

BACK TO SUMMARY

IMMERSION BLENDERS



OPTIMUM RESULTS, NO MATTER THE QUANTITY...

...no matter the receptacle, no matter the intended use, Robot-Coupe Immersion Blenders will meet all your needs!
They can mix, blend, emulsify, whip or knead your preparations in no time!
Their performance in terms of hygiene, ease of use, versatility and durability makes them the best on the market.



IMMERSION BLENDERS



ERGONOMICS
Ergonomic handle for greater user comfort.

PERFORMANCE
High-power motor and increased performance to **optimise blending time.**

LONG SERVICE LIFE
Stainless steel motor base for intensive use.



The MP V.V. and MP Combi models feature an **ergonomic variable speed button** for greater user comfort.

INNOVATION



ERGONOMICS
New cord winding system to make it easier to store and prevent wear and tear.

TUBE
All stainless steel.

STAINLESS STEEL BELL

INNOVATION





CLEANING
Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.

NEW



New EasyGrip removable handle. The machine's weight is distributed better making it even easier to use!

AFTER SALES SERVICE: DETACHABLE POWER CORD

1. **The patented "EasyPlug"** system means that the power cord can be easily replaced by the customer or the end-user.
2. **Run Indicator light :** Indicates the machine is in use.



INNOVATION



BACK TO SUMMARY



SOUPS





SAUCES





COULIS







EMULSIONS





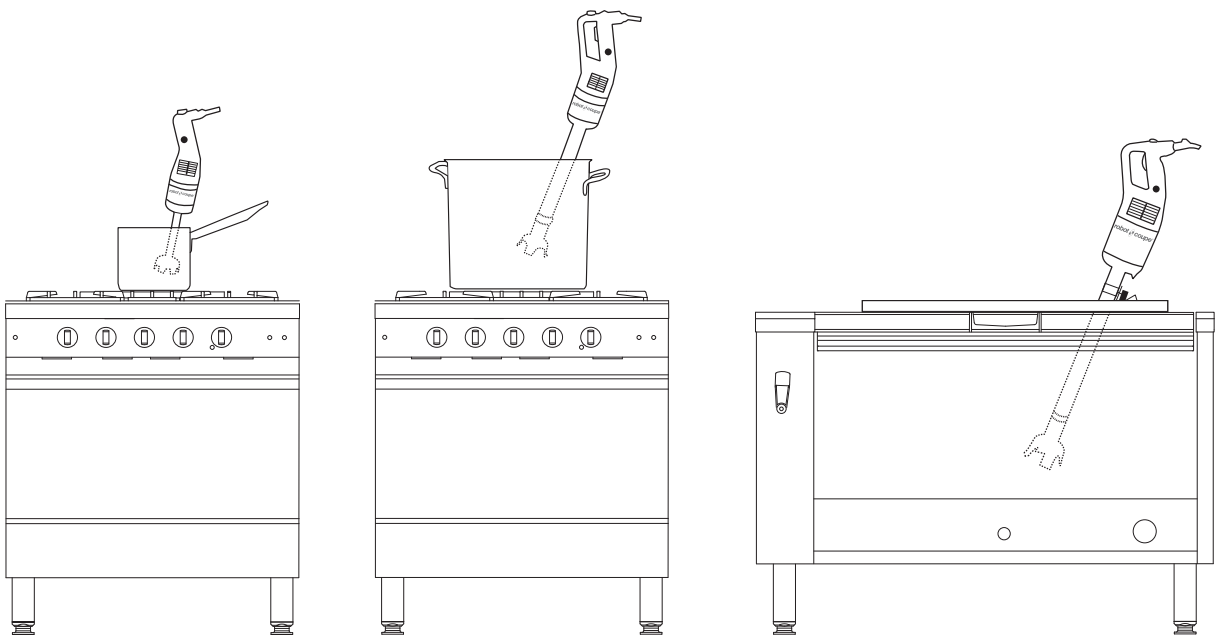
The emulsifying disc is available on the Mini and Micromix product lines.

MINI	COMPACT	LARGE
Mini MP See page 126	**CMP** See page 128	**MP** See page 130

1 YEAR Hassle-free Replacement Warranty USA & Canada only



240 W	270 W	290 W	310 W	420 W	660 W	720 W	840 W	920 W	1000 W
Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.	CMP 250 V.V.	CMP 400 V.V.	MP 350	MP 450	MP 550	MP 600	MP 800
			15 litres	73 litres	50 litres	100 litres	200 litres	300 litres	400 litres
Commercial foodservice					Institutions, caterers, intensive use				
Small portions			Regular use		Large receptacles				



BACK TO SUMMARY

SPECIAL FOR TILTING PAN

MP

See page 134

1 YEAR Hassle-free Replacement Warranty USA & Canada only



660 W
MP 350 TP
50 litres

1000 W
MP 800 TP
100+ litres

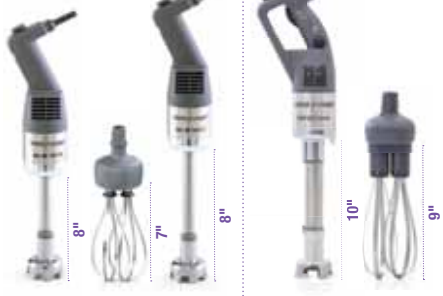
Commercial foodservice, institutions

Special for Tilting Pan

COMBI

MINI MP - CMP - MP - MP FW

See page 136



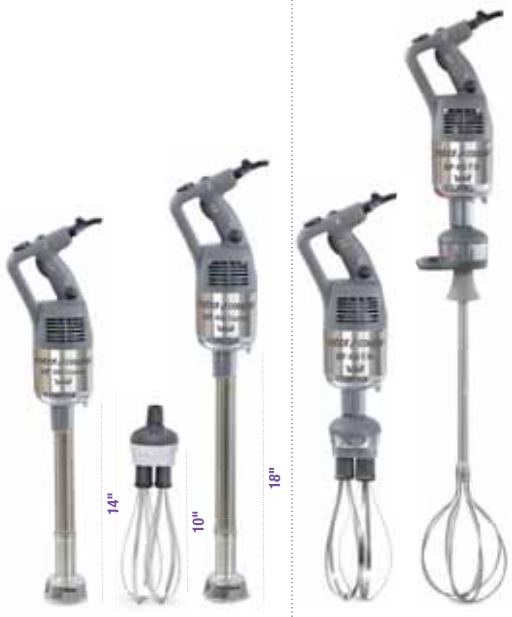
270 W
Mini MP 190 Combi

290 W
Mini MP 240 Combi

310 W
CMP 250 Combi
15 litres

Commercial foodservice

Regular use



660 W
MP 350 Combi
50 litres

720 W
MP 450 Combi
100 litres

720 W
MP 450 FW
100 litres

720 W
MP 450 XL FW
100 litres

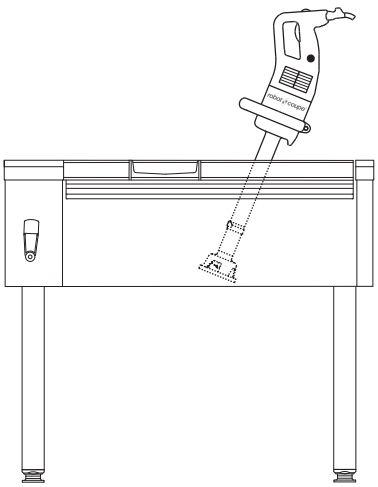
Institutions, caterers

Intensive use

CLEANING

Quick and easy to clean:

1. The stainless steel blade and bell are easy to remove.
2. Each machine comes with a disassembling tool.









BACK TO SUMMARY

MINI PRODUCT RANGE

Minimum size, maximum performance!

For sauces, emulsions and small preparations.

1 YEAR Hassle-free Replacement Warranty USA & Canada only



VARIABLE SPEED BUTTON
Easy to see and adjust.

HANDLE DESIGN
for easy grip and **effortless use.**

STAINLESS STEEL MOTOR HOUSING
To make the immersion blender last longer.



Detachable stainless steel blade and shaft for perfect sanitation.



Blade designed for optimum blending.

INNOVATION

AEROMIX
Patented emulsifying tool designed to make instant light fluffy **emulsions** that always keep their shape on the plate.



BLADE









AEROMIX

For emulsions











	Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.
Power	240 W	270 W	290 W
Voltage	Single Phase - 120 V	Single Phase - 120 V	Single Phase - 120 V
Speed	2000 to 12500 rpm	2000 to 12500 rpm	2000 to 12500 rpm
Blade, bell and shaft	7" length	8" length	10" length
Detachable stainless steel blade	✓	✓	✓
Detachable bell	No	✓	✓
Detachable tube	✓	✓	✓
Dimensions	18 1/3" × 3"	20 1/5" × 3"	22 1/3" × 3"
Weight	5 lbs	5 lbs	5 lbs
Accessories	Aeromix stainless steel **Included** Wall support **- Included**	Aeromix stainless steel **Included** Wall support **- Included**	Aeromix stainless steel **Included** Wall support **- Included**

Choose your model:

Mini MP 160 V.V.	Ref.	$
120V/60/1	MMP160VV	**407**

Mini MP 190 V.V.	Ref.	$
120V/60/1	MMP190VV	**451**

Mini MP 240 V.V.	Ref.	$
120V/60/1	MMP240VV	**524**

Choose your options:

	Mini MP 160 V.V.		Mini MP 190 V.V.		Mini MP 240 V.V.	
Options	**Ref.**	**$**	**Ref.**	**$**	**Ref.**	**$**
Bell Cover assembly with removable stainless steel blade	89101	**280**	89053	**255**	89053	**255**
Blade assembly tool	89058	**52**	89058	**52**	89058	**52**
Wall rack for Immersion Blenders	89614	**55**	89614	**55**	89614	**55**



Whisk function

Mini MP 190 Combi

See page 137



Whisk function

Mini MP 240 Combi

See page 137

BACK TO SUMMARY

CMP COMPACT PRODUCT RANGE

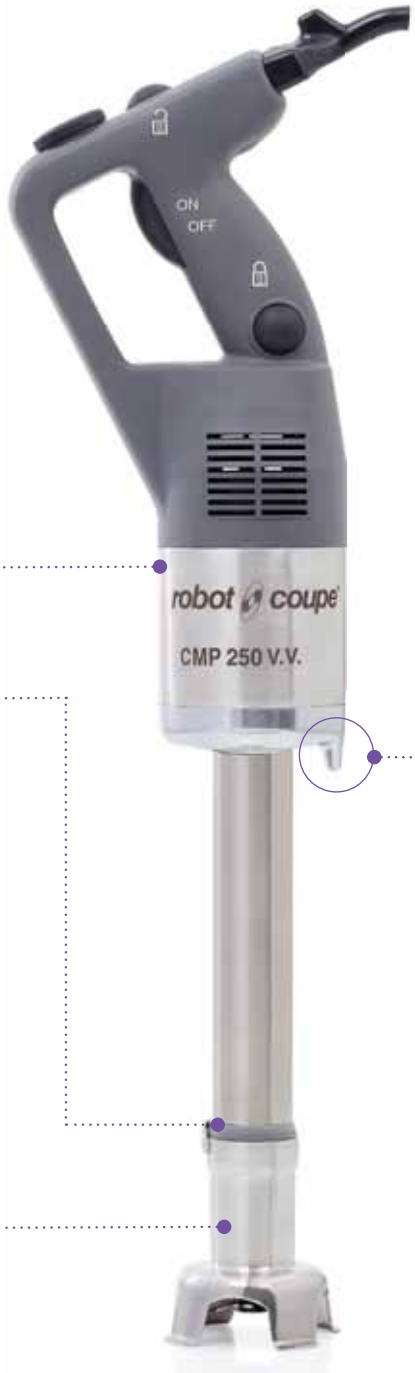
Compact, easy-to-handle, high-performance.
For restaurants & cafés

1 YEAR Hassle-free Replacement Warranty USA & Canada only



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

Easy Guide



POWERFUL
High-strength motor:
+15 % for greater efficiency.

COMFORT
Variable speed for greater flexibility when making sophisticated preparations.

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

DURABILITY
Equipped with a 3-level watertightness system.

INNOVATION



ERGONOMICS
Light, compact, easy-to-handle appliance.

The lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle and remove some of the strain.

New cord winder to make it easier to store and prevent wear and tear.

STAINLESS STEEL BELL

INNOVATION





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

AFTER SALES SERVICE: DETACHABLE POWER CORD

1. **The patented "EasyPlug"** system means that the power cord can be easily replaced by the customer or the end-user.
2. **Run Indicator light :** Indicates the machine is in use.



INNOVATION



BACK TO SUMMARY



Wall support



Wall support

CMP 250 V.V.

CMP 400 V.V.

	CMP 250 V.V.	CMP 400 V.V.
Power	310 W	420 W
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	5000 to 10000 rpm with automatic speed regulating system	5000 to 10000 rpm with automatic speed regulating system
Blade, bell and shaft	10" length	16" length
Detachable stainless steel blade	✓	✓
Detachable bell	✓	✓
Detachable tube	No	No
EasyPlug	✓	✓
Dimensions	26" × 3 9/16"	30" × 3 9/16"
Weight	11 lbs	13 lbs
Accessories	Wall support - **Included**	Wall support - **Included**

Choose your model:

CMP 250 V.V.	Ref.	$
120V/60/1	CMP250VV	**669**

CMP 400 V.V.	Ref.	$
120V/60/1	CMP400VV	**881**

Choose your options:

	CMP All models	
Options	**Ref.**	**$**
Bell Cover assembly with removable stainless steel blade	89678	**332**
Blade assembly tool	89662	**42**
Wall rack for Immersion Blenders	89629	**55**



Whisk function

CMP 250 Combi

See page 137

MP LARGE PRODUCT RANGE

Even better performance and ergonomics!

1 YEAR Hassle-free Replacement Warranty
USA & Canada only

ERGONOMICS
Ergonomic handle for greater convenience.

PERFORMANCE
High-power motor and increased performance to **optimise blending time.**

Easy Guide

LONG SERVICE LIFE
Stainless steel motor base for intensive use.





For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

INNOVATION



ERGONOMICS
New cord winding system to make it easier to store and prevent wear and tear.

TUBE
All stainless steel.

STAINLESS STEEL BELL

INNOVATION





CLEANING
Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.

NEW

New EasyGrip removable handle. The machine's weight is distributed better making it even easier to use!



AFTER SALES SERVICE: DETACHABLE POWER CORD*

1. **The patented "EasyPlug"** system means that the power cord can be easily replaced by the customer or the end-user.
2. **Run Indicator light :** Indicates the machine is in use.



INNOVATION



BACK TO SUMMARY


Wall support


Wall support


Wall support

EasyGrip handle

	MP 350	MP 450	MP 550
Power	1 HP / 660 W	1.1 HP / 720 W	1.2 HP / 840 W
Voltage	Single Phase - 120 V	Single Phase - 120 V	Single Phase - 120 V
Speed	12000 rpm	12000 rpm	12000 rpm
Blade, bell and shaft	14" length	18" length	21" length
Detachable stainless steel blade	✓	✓	✓
Detachable bell	✓	✓	✓
Detachable tube	No	No	No
Second handle	No	No	Removable **EasyGrip** handle
Electronic Booster System (EBS)	✓	✓	✓
Dimensions	30 7/8" x 5"	34 3/4" x 5"	36 7/16" x 5"
Weight	15 lbs	15 lbs	16 lbs
Accessories	Wall support **- Included**	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 350	Ref.	$
120V/60/1	MP350	**869**

MP 450	Ref.	$
120V/60/1	MP450	**1 036**

MP 550	Ref.	$
120V/60/1	MP550	**1 562**

Choose your options:

	MP 350		MP 450		MP 550	
Options	**Ref.**	**$**	**Ref.**	**$**	**Ref.**	**$**
Bell Cover assembly with removable stainless steel blade	39335	**301**	39335	**301**	39455	**302**
Blade assembly tool	89662	**42**	89662	**42**	89662	**42**
Wall rack for Immersion Blenders	89629	**55**	89629	**55**	89629	**55**
EasyGrip removable handle	27359	**181**	27359	**181**	-	**-**

BACK TO SUMMARY

1 YEAR Hassle-free Replacement Warranty USA & Canada only



Wall support

EasyGrip handle



Wall support

MP 600

MP 800

	MP 600	MP 800
Power	1.5 HP / 920 W	1.6 HP / 1000 W
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	12000 rpm	12000 rpm
Blade, bell and shaft	24" length	29" length
Detachable stainless steel blade	✓	✓
Detachable bell	✓	✓
Detachable tube	No	No
Second handle	Removable **EasyGrip** handle	Integrated stainless steel handle
Electronic Booster System (EBS)	✓	✓
Dimensions	38" × 5"	44.5" × 5"
Weight	17 lbs	21 lbs
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 600	Ref.	$
120V/60/1	MP600	**1 990**

MP 800	Ref.	$
120V/60/1	MP800	**2 421**

Choose your options:

	MP 600		MP 800	
Options	**Ref.**	**$**	**Ref.**	**$**
Bell cover assembly with removable stainless steel cutting blade	89241	**338**	89241	**338**
Blade assembly tool	89662	**42**	89662	**42**
Wall rack for Immersion Blenders for Non Combi Models	89629	**55**	-	**-**
Wall rack for Immersion Blenders	-	**-**	89007	**55**





MP 350 V.V.

MP 450 V.V.

	MP 350 V.V.	MP 450 V.V.
Power	1 H / 660 W	1.1 HP / 720 W
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	3000 to 10000 rpm	3000 to 10000 rpm
Blade, bell and shaft	14" length	18" length
Detachable stainless steel blade	✓	✓
Detachable bell	✓	✓
Detachable tube	No	No
Electronic Booster System (EBS)	✓	✓
Dimensions	30 7/8" x 5"	34 3/4" x 5"
Weight	15 lbs	15 lbs
Accessories	Wall support - **Included**	Wall support - **Included**

Choose your model:

MP 350 V.V.	Ref.	$
120V/60/1	MP350VV	**983**

MP 450 V.V.	Ref.	$
120V/60/1	MP450VV	**1 126**

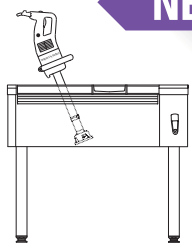
Choose your options:

	MP 350 V.V.		MP 450 V.V.	
Options	**Ref.**	**$**	**Ref.**	**$**
Bell Cover assembly with removable stainless steel blade	39335	**301**	39335	**301**
Blade assembly tool	89662	**42**	89662	**42**
Wall rack for Immersion Blenders	89629	**55**	89629	**55**
EasyGrip removable handle	27359	**181**	27359	**181**

BACK TO SUMMARY

SPECIAL RANGE FOR TILTING PANS

NEW



Your culinary equipment evolves, so do our Immersion Blenders.
New Special MP range for Tilting Pans is pefectly suited for use with tilting pans, from the smallest to the largest.
These new shorter and easier-to-handle Robot-Coupe Immersion Blenders are #THEsolution for even more convenient and comfortable use.



PERFORMANCE
High-power motor to **optimise blending time.**

LONG SERVICE LIFE
Stainless steel motor base for intensive use. Stainless steel shaft, bell and blade. Reinforced bell.

Easy Guide

DURABILITY
Equipped with a 6-level watertightness system.

INNOVATION

CLEANING
Removable stainless steel bell and blade for easy cleaning and maintenance.
Patented Robot-Coupe system.

ERGONOMICS
Double handle - Maximum comfort!
Ergonomic handles for optimum user comfort, easy to use thanks to better distribution of the machine's weight!

SHORT TUBE 14" length
Machine perfectly adapted for use in a tilting pan.

EASY TO USE
Reinforced bell with a stainless steel ring that makes the appliance easy to glide in a tilting pan, with excellent manoeuvrability.

AFTER SALES SERVICE: DETACHABLE POWER CORD

1. **The new patented "EasyPlug"** system means that the power cord can be easily replaced by the customer or the end-user.
2. **Run Indicator light :** Indicates the machine is in use.



INNOVATION



BACK TO SUMMARY

1 YEAR Hassle-free Replacement Warranty USA & Canada only

NEW



Wall support

NEW



Wall support

MP 350 TP

MP 800 TP

	MP 350 TP	MP 800 TP
Wattage	1 HP / 660 W	1.6 HP / 1000 W
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	12000 rpm	12000 rpm
Blade, bell and shaft	14" length	14" length
Detachable blade	✓	✓
Reinforced bell.	✓	✓
Detachable bell	✓	✓
Detachable foot	No	✓
Second handle	Removable **EasyGrip** handle	Integrated stainless steel handle
Electronic Booster System (EBS)	No	✓
Dimensions	30 7/8" x 5"	30 7/8" x 5"
Weight	18 lbs	18 lbs
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 350 TP - Coming soon	Ref.	$
120V/60/1	MP350TP	**922**

MP 800 TP - Coming soon	Ref.	$
120V/60/1	MP800TP	**2 179**

WHICH MACHINE FOR YOUR TILTING PAN?

	Tilting pan height 25-30+ cm	
Volume (L)	50-100	100+
Motor base	MP 350 TP	MP 800 TP

BACK TO SUMMARY

COMBI PRODUCT RANGE

The Robot Coupe whisk attachment available for Mini MP Combi, CMP Combi, MP Combi and MP FW mixers is designed to emulsify, mix, shell, beat and knead.

1 YEAR Hassle-free Replacement Warranty USA & Canada only

POWERFUL
High-strength motor: +15 % for greater efficiency.

EASY TO OPERATE
Variable speed button easy to use with one hand.

ERGONOMIC
Ergonomic handle for easier grasping.

CONVENIENT
Self regulating speed system for sophisticated preparations.



EMULSIFY



Salad dressing, mayonnaise, sauces, etc.

MIX



Pancake batter, tomato pulp, seasoning, etc.

SEPARATING



Semolina, rice, wheat, quinoa, etc.

BEAT



Egg whites, chocolate mousse, whipped cream, etc.

KNEAD/MASH



Mashed potatoes, doughnut dough, batter, etc.

INNOVATION



METAL WHISK BOX

HEAVY DUTY
Metal gears inside 2 metal housings to stand up to heavy duty use.

CLEANING
Overmolded whisks to ensure perfect sanitation.

ERGONOMIC
Fast coupling of whisks to the gearbox and the gearbox to the motor housing for easy assembly and disassembly.

BACK TO SUMMARY

1 YEAR Hassle-free Replacement Warranty USA & Canada only





NEW



	MMP 190 V.V. Combi	MMP 240 V.V. Combi	CMP 250 Combi
Power	270 W	290 W	310 W
Voltage	Single Phase - 120 V	Single Phase - 120 V	Single Phase - 120 V
Speed	2000 to 12500 rpm (mixer attachment) 350 to 1560 rpm (whisk attachment)	2000 to 12500 rpm (mixer attachment) 350 to 1560 rpm (whisk attachment)	2300 to 10000 rpm (mixer attachment) from 500 to 1800 rpm (whisk attachment)
Blade, bell and shaft	8" length	10" length	10" length
Wisk	7" length	7" length	9" length
Detachable stainless steel blade	✓	✓	✓
Detachable bell	✓	✓	✓
Detachable tube	✓	✓	✓
Metal wisk box	✓	✓	✓
Detachable whisk	✓	✓	✓
EasyPlug	No	No	✓
Dimensions	20 1/5" × 3"	20 1/5" × 3"	29 15/16" - 3 9/16"
Weight	7 lbs	7 lbs	13 lbs
Accessories	Aeromix stainless steel - **Included** Wall support - **Included**	Aeromix stainless steel - **Included** Wall support - **Included**	Wall support - **Included**

Choose your model:

MMP 190 V.V. Combi	Ref.	$
120V/60/1	MMP-190COMBI	**702**

MMP 240 V.V. Combi	Ref.	$
120V/60/1	MMP-240COMBI	**785**

CMP 250 Combi	Ref.	$
120V/60/1	CMP-250COMBI	**1 233**

Choose your options:

	MMP 190 V.V. Combi		MMP 240 V.V. Combi		CMP 250 Combi	
Options	**Ref.**	**$**	**Ref.**	**$**	**Ref.**	**$**
Whisk Attachment	27334	**274**	27334	**274**	-	**-**
Whisk Assembly	-	**-**	-	**-**	89649	**193**
Wall rack	-	**-**	-	**-**	89630	**54**

BACK TO SUMMARY

1 YEAR Hassle-free Replacement Warranty USA & Canada only



Wall support



Wall support

MP 350 Combi

MP 450 Combi

	MP 350 Combi	MP 450 Combi
Power	1 HP / 660 watts	1.1 HP / 720 watts
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)	3000 to 10000 rpm (Mixer assembly) 500 to 1500 rpm (Whisk assembly)
Blade, bell and shaft	14" length	18" length
Wisk	10" length	10" length
Detachable stainless steel blade	✓	✓
Detachable bell	✓	✓
Detachable tube	✓	✓
Detachable whisk	✓	✓
Metal wisk box	✓	✓
Electronic Booster System (EBS)	✓	✓
Dimensions	30 7/8" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)	34 3/4" - 5" (Mixer assembly) 31 3/4" - 4 3/4" (Whisk assembly)
Weight	18 lbs	19 lbs
Accessories	Wall support **- Included**	Wall support **- Included**

Choose your model:

MP 350 Combi	Ref.	$
120V/60/1	MP350COMBI	**1 503**

MP 450 Combi	Ref.	$
120V/60/1	MP450COMBI	**1 703**

Choose your options:

	MP 350 Combi		MP 450 Combi	
Options	**Ref.**	**$**	**Ref.**	**$**
Whisk Asembly	89553	**236**	89553	**236**
Wall rack	89630	**54**	89630	**54**
Mixing Tool	27355	**1 164**	27355	**1 164**
EasyGrip removable handle	27359	**181**	27359	**181**



Wall support





Wall support



1 YEAR Hassle-free Replacement Warranty USA & Canada only

MP 450 FW

MP 450 XL FW

	MP 450 FW	MP 450 XL FW
Power	1.1 HP / 720 watts	1.1 HP / 720 watts
Voltage	Single Phase - 120 V	Single Phase - 120 V
Speed	250 to 1500 rpm	150 to 510 rpm
Wisk	10" length	27" length
Metal wisk box	✓	✓
EasyPlug	✓	✓
Electronic Booster System (EBS)	✓	✓
Dimensions	31 3/4" - 5"	47 1/2", diameter 6 15/16"
Weight	15 lbs	20 lbs
Accessories	Wall support - **Included**	Wall support - **Included**

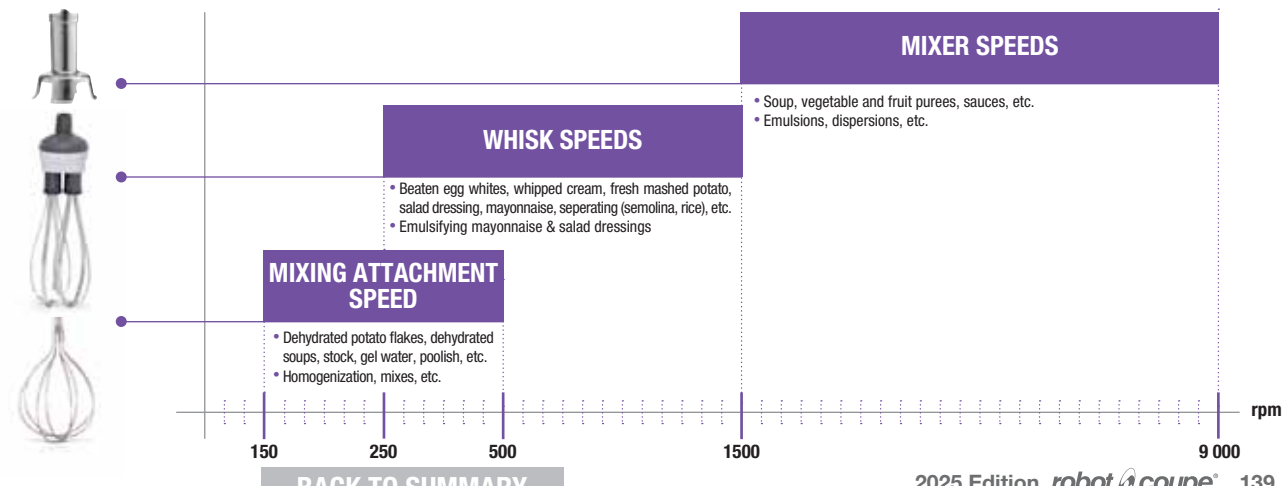
Choose your model:

MP 450 FW	Ref.	$
120V/60/1	MP450FW	**1 312**

MP 450 XL FW	Ref.	$
120V/60/1	MP450XLFW	**1 754**

Choose your options:

	MP 450 FW		MP 450 XL FW	
Options	**Ref.**	**$**	**Ref.**	**$**
Whisk Assembly/Mixing Tool	89553	**236**	27355	**1 164**



BACK TO SUMMARY

AUTOMATIC
JUICE EXTRACTORS



BACK TO SUMMARY



ULTRA FRESH FRUIT JUICE IN JUST A FEW SECONDS!

Robot Coupe juice extractors partner professionals in a wide variety of sectors: bars, restaurants, hotels, institutions and supermarkets.

Quick, efficient and heavy duty with a fast ROI, they provide the ideal solution for making large quantities of ultra-fresh fruit and vegetable juices.

AUTOMATIC
JUICE EXTRACTORS

INNOVATION



Ø 79 mm **FEED-HEAD**
For whole fruit
and vegetables.

AUTOMATIC FEED TUBE
- With the exclusive automatic feed system, fruit and vegetables are processed effortlessly.
- Fast: 25 cl (8 ounces) in just 6 seconds.



BASKET
Two handles for a better grip, can be removed without tools and is easy to clean.

Easy Guide

NEW

Anti-splash spouts in 2 different sizes*:
1. Pitcher / Blender bowl
2. Served by the glass



NEW

DRIP TRAY*
Large capacity so the worktop is always clean.



NEW

SLOPING BASE*
For optimum flow of juice.

MOTOR
- Quiet so it can be used right in front of the customer.
- 1.3 HP designed for intensive use throughout the day**.



Pulp is ejected under the worktop

Two ways of using the juicer:



1. **Pulp ejected into a container.**
Large capacity translucent pulp collector.

2. **Continuous pulp ejection**.**
Pulp ejection chute:
continuous pulp ejection directly into a bin under the worktop.



*J 80 Buffet and J 100
**J 100 only

BACK TO SUMMARY

OUR USERS



BARS, RESTAURANTS AND HEALTHCARE FACILITIES

Fresh fruit and vegetable juices are a way of adding a touch of freshness to bar and restaurant menus. They are also highly appreciated in hospitals and retirement homes to prevent residents from being dehydrated.



HOTELS, CANTEENS AND CAFETERIAS

Quiet and easy to operate, Robot Coupe juice extractors provide self-service in hotel breakfast bars and school canteens.



JUICE BARS AND SUPERMARKETS

Especially designed for intensive use, our juice extractor range is perfect for the production of large quantities.

Rapid return on investment:

- On average the sale of 500 glasses of juice will write off the cost of a J100 juice extractor.
- Most efficient juicer on the market for the most frequently used ingredients.





	J 80	J 80 Buffet
Induction motor	✓	✓
Power	1 HP	1 HP
Constant velocity	3450 rpm	3450 rpm
Voltage	Single Phase 120 V	Single Phase 120 V
Output up to	120 L/h	120 L/h
Bowl	Stainless steel	Stainless steel
Hopper	✓ - **Automatic** Ø 79 mm	✓ - **Automatic** Ø 79 mm
Filter	Stainless steel	Stainless steel
Grating disc	Stainless steel	Stainless steel
Useful height under spout	155 mm	177 mm
TYPE OF SERVICE: Glass	✓	✓
Pitcher	✓	✓
Blender bowl	-	-
No-splash spout	✓ - **1 size**	✓ - **2 sizes**
Inclined base	-	✓ - **Big capacity**
Automatic pulp ejection	✓	✓
Translucent pulp container	6.5 L	6.5 L
Continuous pulp ejection chute	-	-

Choose your model:

J 80	Ref.	$
120V/60/1	J80	**2 384**

J 80 Buffet	Ref.	$
120V/60/1	J80 BUFFET	**2 753**

Choose your options:

	J 80		J 80 Buffet	
Options	**Ref.**	**$**	**Ref.**	**$**
Basket assembly	39910	**297**	39910	**297**
2.5 mm Grating disc	39911	**90**	39911	**90**
Short spout	39916	**19**	39916	**19**
Long spout	-	**-**	49226	**21**
Base assembly	-	**-**	49230	**373**

BACK TO SUMMARY



J 100

Induction motor	✓
Power	1.3 HP
Constant velocity	3450 rpm
Voltage	Single Phase 120 V
Output up to	160 L/h
Bowl	Stainless steel
Hopper	✓ **- Automatic** Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel **- For intensive use**
Useful height under spout	251 mm
TYPE OF SERVICE: Glass	✓
Pitcher	✓
Blender bowl	✓
No-splash spout	✓ **- 2 sizes**
Inclined base	✓ **- Big capacity**
Automatic pulp ejection	✓
Translucent pulp container	7.5 L
Continuous pulp ejection chute	✓

Choose your model:

J 100	Ref.	$
120V/60/1	J100	**3 121**

Choose your options:

	J 100	
Options	**Ref.**	**$**
Basket assembly	49057	**333**
2.5 mm Grating disc	49048	**134**
Short spout	39916	**19**
Long spout	49226	**21**
Base assembly	49230	**373**







BACK TO SUMMARY

AUTOMATIC SIEVES

Our multi-purpose, heavy duty, automatic sieves are designed to make fruit coulis and pulp, vegetable mousse, stock, fish soups, etc. by separating seeds, stones, fibers and shells without grinding them.
The continuous feed system makes it easy to use and a great time saver, especially for homemade dishes.



BACK TO SUMMARY

HOPPER
Continuous feeding of washed ingredients that have not been shelled, seeded or cooked.

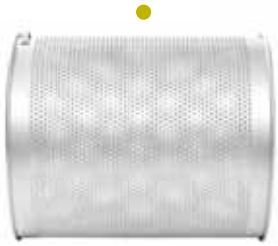
PERFORATED BASKET
The products fall inside the basket where they are centrifuged.

PADDLES
System of paddles rotating at 1725 rpm, causing the ingredients inside the basket to be separated by centrifugal force.



INDUCTION MOTOR









FINISHED PRODUCT EJECTION CHUTE
There is no bitter taste in the finished product when it comes out the chute because the seeds, stones, bones and shells are not ground.

WASTE EJECTION CHUTE
That is, skins, seeds, stones, tails, shells, fibres, etc.

Easy Guide



1 mm (1/32”)
(Standard)



TOMATO, PEPPERS, APPLE COMPOTE, etc.



FISH AND SHELLFISH SOUP



2 mm (5/64”)



3 mm (1/8”)



OLIVES



CHERRIES, PLUMS, etc.



0.5 mm (1/64”)
To filter fibers and very fine impurities. Used in addition to the 1 mm perforated basket.



BERRIES, CHESTNUTS, etc.



PLANT-BASED BEVERAGES (COCONUT MILK, ALMOND MILK, etc.)

For more applications, contact your local Robot Coupe Representative.





	C 80	C 120 / C 120 A
Induction Motor	✓	✓
Power	3 / 4 HP	1 HP
Voltage	Single Phase 120 V	Single Phase 120 V or 3 phase 220 V
Speed	1725 rpm	1725 rpm
Output up to	60 kg/h	120 kg/h
Continuous feed	✓	✓
Continuous waste ejection	✓	✓
Motor support	Stainless steel	Stainless steel
Bowl	Stainless steel	Stainless steel
Feet	-	Stainless steel
Hopper	Stainless steel	Stainless steel
Table-top model	✓	-
Floor-standing model	-	✓
Perforated basket	1 mm perforated basket - **Included**	1 mm perforated basket - **Included**

Choose your model:

C 80	Ref.	$
120V/60/1	C80	**4 436**

C 120	Ref.	$
120V/60/1	C120	**8 537**
220V/60/3	C120A	**9 343**

Choose your options:

	C 80		C 120	
Options	**Ref.**	**$**	**Ref.**	**$**
Perforated basket 0.5 mm (1/64")	57009	**776**	57211	**1 144**
Perforated basket 1 mm (1/32")	57007	**541**	57145	**465**
Perforated basket 2 mm (5/64")	-	**-**	57019	**724**
Perforated basket 3 mm (1/8")	57008	**597**	57156	**465**
Additional rubber scraper	100338S	**87**	100702S	**82**

BACK TO SUMMARY

NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R502	1.2 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

TECHNICAL DATA

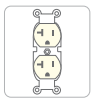
FOOD PROCESSORS

Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	CUTTER FUNCTION W	CUTTER FUNCTION D	CUTTER FUNCTION H	CUTTER FUNCTION H (extented)	VEG PREP FUNCTION W	VEG PREP FUNCTION D	VEG PREP FUNCTION H	VEG PREP FUNCTION H (extented)	BOX 1 - BOX 2 W	BOX 1 - BOX 2 D	BOX 1 - BOX 2 H	BOX 1 - BOX 2 Cube	Shipping Weight (Lbs) BOX 1 - BOX 2
R101P - 120V/60/1	3/4 HP	•		5-15P	11"	8 11/16"	19"	-	-	-	-	-	15.5"	11.75"	20.5"	2.16	24
R101PPLUS - 120V/60/1	3/4 HP	•		5-15P	11"	8 11/16"	19"	-	-	-	-	-	15.5"	11.75"	20.5"	2.16	25
R2N - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2NCLR - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2U - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2DICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2CLRDICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2UDICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	44
R301 - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	34
R301U - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.70	36
R301DICE - 120V/60/1	2 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R301UDICE - 120V/60/1	2 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R401 - 120V/60/1	1.5 HP	•		5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	46
R402A - 120V/60/1	2 HP	•		5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	49
R502 - 208-240V/60/3	1.2 HP		•	L15-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	19" - 19"	16" - 16"	26" - 13"	5.99	54 - 24
R502VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	19" - 19"	16" - 16"	26" - 13"	5.99	54 - 24
R702 - 208-240V/60/3	2.4 HP		•	L15-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	64 - 24
R702VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	64 - 24
R752VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	28 1/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	60 - 30

(1) Requires 20 Amp plug





VEGETABLE PREPARATION MACHINES

Dimensions (mm)

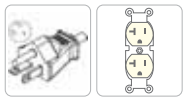
Reference	Power	1 Phase	3 Phase	NEMA #	MACHINE W	MACHINE D	MACHINE H	BOX 1 - BOX 2 W	BOX 1 - BOX 2 D	BOX 1 - BOX 2 H	BOX 1 - BOX 2 Cube	Shipping Weight (Lbs) BOX 1 - BOX 2
CL40 - 120V/60/1	1 HP	•		5-15P	15 3/4"	15"	24"	15.5"	15"	23.75"	3.20	40
CL50E - 120V/60/1	1.5 HP	•		5-15P	14 3/4"	13 1/2"	23 7/16"	15.25"	15.25"	25"	3.36	47
CL50EULTRA - 120V/60/1	1.5 HP	•		5-15P	14 3/4"	13 1/2"	23 7/16"	16"	16"	36"	5.33	49
CL50GOURMET - 120V/60/1	1.5 HP	•		5-15P	12"	14"	23.5"	15.25"	15.25"	25"	3.36	51
CL52E - 120V/60/1	2 HP	•		5-15P	14 3/16"	13 3/8"	27 3/16"	15"	15.75"	31"	4.24	62
CL55WS - 120V/60/1	2.5 HP	•		5-15P	19 5/16"	15 9/16"	38 15/16"	60"	44"	72"	-	135
CL55E2HEAD - 120V/60/1	2.5 HP	•		5-15P	19 5/16"	15 9/16"	38 15/16"	22"	15.75"	20.25"	4.06	110
CL55E - 120V/60/1	2.5 HP	•		5-15P	20"	15 9/16"	49 3/16"	22"	15.75"	20.25"	4.06	95
CL60WS - 208-240V/60/3	3 HP		•	L15-20P	18"	30"	53"	47" - 73"	40" - 32"	40" - 30"	110	321 - 68
CL60E2HEAD - 208-240V/60/3	3 HP		•	L15-20P	18"	30"	53"	44"	31.5"	40.5"	32.48	187
CL60E - 208-240V/60/3	3 HP		•	L15-20P	16"	24"	45"	44"	31.5"	40.5"	32.48	152

TECHNICAL DATA

CUTTER MIXERS

Reference	Power	1 Phase	3 Phase	NEMA #	Dimensions (mm) MACHINE W	MACHINE D	MACHINE H	BOX W	BOX D	BOX H	BOX Cube	Shipping Weight (Lbs)
R2B - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	16 9/16"	21"	11.5"	18"	2.52	25
R2BCLR - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	16 9/16"	21"	11.5"	18"	2.52	25
R2UB - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	16 9/16"	21"	11.5"	18"	2.52	30
R301UB - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 15/16"	15 11/16"	15.5"	12"	20"	2.15	23
R401B - 120V/60/1	1.5 HP	•		5-15P	9"	12"	17 1/2"	15.5"	11.75"	20"	2.11	32
R5VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	21 1/4"	15,39"	19,41"	25,59"	5.99	55
R7VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	22 7/16"	15,39"	19,41"	25,59"	5.99	77
R8 - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	100
R8U - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	105
R10 - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	155
R10U - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	160
R15 - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	132
R15U - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	147
R20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	29 15/16"	30"	19"	35.5"	11.71	194
R23T - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	296
R30T - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	310
R45T - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.75"	27"	61"	36.93	420
R60T - 208-240V/60/3	16 HP		•	15-50P	30 7/8"	25 9/16"	54 1/2"	38.75"	27"	61"	36.93	440

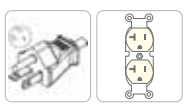
(1) Requires 20 Amp plug



BLIXER®

Reference	Power	1 Phase	3 Phase	NEMA #	Dimensions (mm) MACHINE W	MACHINE D	MACHINE H	BOX W	BOX D	BOX H	BOX Cube	Shipping Weight (Lbs)
BLIXER2 - 120V/60/1	1 HP	•		5-15P	8 1/4"	11"	15 1/4"	15.5"	11.75"	20"	2.11	25
BLIXER3 - 120V/60/1	1.5 HP	•		5-15P	8 3/4"	11 13/16"	16 15/16"	15.5"	11.75"	20.5"	2.16	30
BLIXER4 - 120V/60/1	1.5 HP	•		5-15P	8 11/16"	11 7/8"	18 1/2"	15.5"	11.75"	20.5"	2.11	34
BLIXER5 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER5VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER7 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER7VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER8 - 208-240V/60/3	3 HP		•	L15-20P	12 7/16"	21 1/2"	23 15/16"	19"	31.5"	31"	10.74	110
BLIXER10 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	26 3/4"	19"	31.5"	31"	10.74	117
BLIXER15 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	27 9/16"	30"	19"	35.5"	11.71	132
BLIXER20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	30 3/4"	30"	19"	35.5"	11.71	160
BLIXER23 - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	309
BLIXER30 - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	323
BLIXER45 - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.5"	27"	61"	36.70	434
BLIXER60 - 208-240V/60/3	16 HP		•	15-50P	29 5/8"	25 9/16"	54 1/2"	38.5"	27"	61"	36.70	443

(1) Requires 20 Amp plug



IMMERSION BLENDERS

Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	MACHINE		BOX 1 - BOX 2				Shipping Weight (Lbs) BOX 1 - BOX 2
					L	W	W	D	H	Cube	
MMP190VV - 120V/60/1	270 W	•		5-15P	20 1/5"	3''	18"	7.5"	4.25"	0.33	5
MMP190COMBI - 120V/60/1	270 W	•		5-15P	20 1/5"	3"	18.25"	11.5"	4.25"	0.52	7
MMP240VV - 120V/60/1	290 W	•		5-15P	22 1/3"	3''	18"	7.5"	4.25"	0.33	5
MMP240COMBI - 120V/60/1	290 W	•		5-15P	20 1/5"	3"	18.25"	11.5"	4.25"	0.52	7
CMP250VV - 120V/60/1	310 W	•		5-15P	26"	3 9/16"	27.25"	9''	4.5"	0.64	10
CMP250COMBI - 120V/60/1	310 W	•		5-15P	29 15/16"	3 9/16"	22"	13.5"	5"	0.86	13
CMP400VV - 120V/60/1	420 W	•		5-15P	30"	3 9/16"	36.75"	11''	6''	1.40	11
MP350 - 120V/60/1	660 W	•		5-15P	30 7/8"	5"	36.75"	10.75"	6.25"	1.43	15
MP350VV - 120V/60/1	660 W	•		5-15P	30 7/8"	5"	36.75"	10.75"	6.25"	1.43	15
MP350COMBI - 120V/60/1	660 W	•		5-15P	30 7/8"	5"	27.5"	15.5"	6"	1.48	18
MP450 - 120V/60/1	720 W	•		5-15P	34 3/4"	5"	36.75"	10.75"	6.25"	1.43	15
MP450VV - 120V/60/1	720 W	•		5-15P	34 3/4"	5"	36.75"	10.75"	6.25"	1.43	15
MP450COMBI - 120V/60/1	720 W	•		5-15P	34 3/4"	5"	27.5"	15.5"	6"	1.48	19
MP550 - 120V/60/1	840 W	•		5-15P	36 7/16"	5"	36.75"	10.75"	6.25"	1.43	16
MP600 - 120V/60/1	920 W	•		5-15P	38"	5"	36.75"	10.75"	6.25"	1.43	17
MP800 - 120V/60/1	1000 W	•		5-15P	44.5"	5"	27.25"	15.25"	9.25"	2.22	21
MP 350 TP - 120V/60/1	660 W	•		5-15P	30 7/8"	5"	36.75"	10.75"	6.25"	1.43	18
MP 800 TP - 120V/60/1	1000 W	•		5-15P	30 7/8"	5"	36.75"	10.75"	6.25"	1.43	18
MP450FW - 120V/60/1	720 W	•		5-15P	31 3/4"	5"	27.5"	15.5"	6"	1.48	15
MP450XLFW - 120V/60/1	720 W	•		5-15P	47 1/2"	6 15/16"	28" - 32"	6" - 9"	6" - 7"	1.46 - 1.19	19 - 8

JUICE EXTRACTORS

Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	MACHINE			BOX				Shipping Weight (Lbs)
					W	D	H	W	D	H	Cube	
J80 - 120V/60/1	1 HP	•		5-15P	9 1/4"	21"	19 3/4"	18.75"	11.25"	19.5"	2.38	28
J80 BUFFET - 120V/60/1	1 HP	•		5-15P	10 5/16"	22 9/32"	23 27/64"	18.75"	11.25"	19.5"	2.38	28
J100 - 120V/60/1	1.3 HP	•		5-15P	10 5/16"	22 9/32"	24 23/32"	28"	11.25"	21"	3.83	35

AUTOMATIC SIEVES

Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	MACHINE			BOX				Shipping Weight (Lbs)
					W	D	H	W	D	H	Cube	
C80 - 120V/60/1	3/4 HP	•		5-15P	14 1/8"	24 3/8"	21 1/2"	26"	18.5"	22.5"	6.26	48
C120 - 120V/60/1	1 HP	•		5-15P	34 1/8"	16"	41"	34.5"	23"	40"	18.37	115
C120A - 220V/60/3	1 HP		•	L15-20P	34 1/8"	16"	41"	34.5"	23"	40"	18.37	115

BACK TO SUMMARY

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 "100". All invoices not paid in full within terms are subject to 1% per month finance charge.

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, Ridgeland, 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.

DISCLAIMER

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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

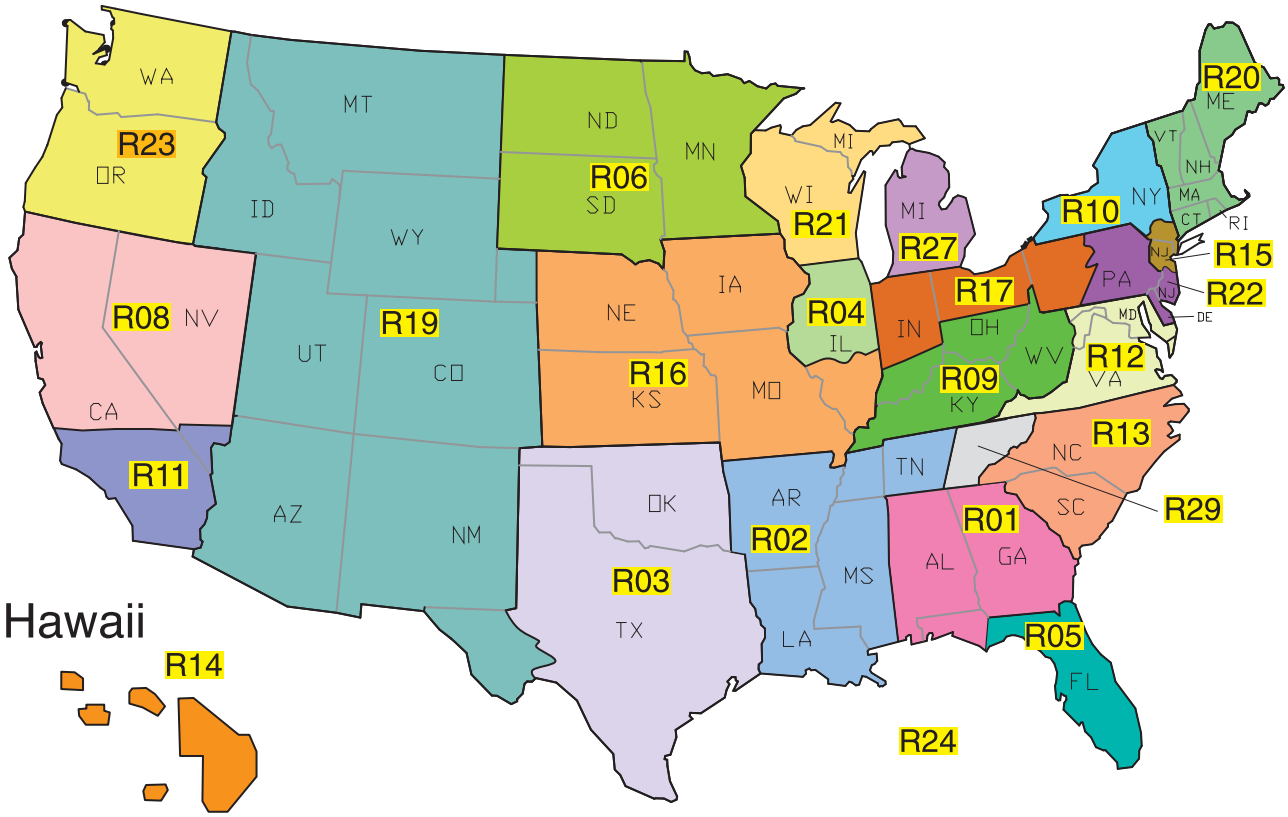
electrical Voltage, frequency (cycles or Hertz) and phase for Robot Coupe USA machines are for use in the United States, Canada, and Mexico Only. Electric supply sources in other countries, on islands or on cruise ships are usually different. The dealer or distributor is responsible for getting the correct 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
E-Mail Address: info@robotcoupeusa.com
Web Address: www.robot-coupe.com



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

REP #	TERRITORY NAME	STATES COVERED
R01	**PACE REPS** 430 SENOIA ROAD FAIRBURN, GA 30213 PH: 770-969-0488 FAX: 770-969-7277 pace@pacereps.com www.pacereps.com	**Alabama, Georgia, Florida - Panhandle only**
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, Louisana, Tennessee - West**
R03	**BWA REPS, INC** 1103 ALEXIS COURT, SUITE 101 MANSFIELD, TX 76063 PH: 817-842-9059 FAX: 817-842-9039 bradii@bwareps.com www.bwareps.com	**Texas - except El Paso, Oklahoma**
R04	**MIRKOVICH & ASSOCIATES INC.** 1064 GARFIELD STREET LOMBARD, IL 60148 PH: 630-792-0080 FAX: 630-792-9914 ed@mirkovich.com www.mirkovich.com	**Illinois -Northern**
R05	**FOOD EQUIP. SLS. & MKTG. AGENTS** 512 FIRST AVENUE S.W. LARGO, FL 33770-3408 PH: 727-559-0799 fesma@fesma.net www.fesma.net	**Florida - except Panhandle**

REP #	TERRITORY NAME	STATES COVERED
R06	**HOLLANDER GROUPT** 5258 W 74TH STREET EDINA, MN 55439 PH: 952-829-5500 hadley@hollandercompany.com www.hollandercompany.com	**North Dakota, South Dakota, Minnesota**
R08	**R.E.P.S.** 1779 TRIBUTE ROAD, SUITE E, SACRAMENTO, CA 95815 PH: 510-785-5566 www.restequippro.com seano@restequippro.com	**California - Northern, Nevada - Northern**
R09	**ACXION** 2629 WATER PARK DRIVE MASON, OH 45040 PH : 614-508-0451 PH : 513-309-5370 www.asmwaypoint.com lisa.dziatkowicz@asmwaypoint.com Kim.Bernard@asmwaypoint.com	**Ohio - Southern, Kentucky, Virginia - West**
R10	**UPSTATE FOOD EQUIPMENT MARKETING** 7841 RIVER ROAD BALDWINSVILLE, NY 13027 PH: 800-336-3634 FAX: 315-638-4825 www.upstatemarketing.com sales@upstatemarketing.com	**New York - Except for NYC and Westchester county**
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**

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

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 team@southernreps.com www.southernreps.com	**North Carolina, South Carolina**
R14	**KELLY - MINCKS AGENCY** 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 james@kelly-mincks.com pete@kelly-mincks.com	**Hawaii**
R15	**TD MARKETING** 84 MAYFIELD AVE EDISON, NJ 08837 PH: 732-339-3266 FAX: 732-902-2636 www.tdmarketingco.com sales@tdmarketingco.com	**New York City, NY - Westchester County, New Jersey - Northern**
R16	**CMA FOODSERVICE SOLUTIONS** 7325 WEST 162ND TERRACE OVERLAND PARK, KS 66085 PH: 913-897-2390 www.cmafoodservice.com steve@cmafoodservice.com	**Kansas, Missouri, Illinois - Southern, Iowa, Nebraska**
R17	**DYNAMIC FOODSERVICE SOLUTIONS** 10823 MONTGOMERY ROAD CINCINNATI, OH 45242 PH: 513-530-0061 FAX: 513-530-0789 office@dynamicfss.com	**Indiana - Except Evansville, Ohio - Northern, Pennsylvania - Western**
R19	**AVISION/CURATE** 4665 JOLIET STREET DENVER, CO 80239 PH: 303-373-1940 info@curateteam.com www.avisionteam.com	**Arizona, New Mexico, Montana, Utah, Wyoming, Idaho, El Paso, TX, Colorado**

REP #	TERRITORY NAME	STATES COVERED
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**
R21	**MIRKOVICH & ASSOCIATES INC.** 1501 PARAMOUNT DRIVE, SUITE. D WAUKESHA, WI 53186 PH: 262-674-4565 FAX: 630-792-9914 www.mirkovich.com richard@mirkovich.com	**Wisconsin, Michigan - Upper Peninsula**
R22	**MAXWELL - MCKENNEY INC.** 116 WHITE HORSE PIKE HADDON HEIGHT, NJ 08035 PH: 856-296-8759 FAX: 856-310-0707 mail@maxmck.com www.maxmck.com	**Pennsylvania - Eastern, New Jersey - Southern, Delaware**
R23	**KELLY - MINCKS AGENCY** 18686 142ND AVENUE NE WOODINVILLE, WA 98072 PH: 425-481-9036 FAX: 425-806-5283 www.kelly-mincks.com james@kelly-mincks.com	**Washington, Oregon, Alaska**
R24	**THE LEGACY COMPANY** 3355 ENTERPRISE AVE, SUITE 160 WESTON, FL 33331 PH : 954-202-7419 FAX : 954-202-7337 sales@thelegacycompanies.com www.thelegacycompanies.com	**Mexico, Carribean, Central America, Puerto Rico**
R27	**PREMIER FOODSERVICE SOLUTIONS** 5235 WEST RIVER DRIVE COMSTOCK PARK, MI 49321 PH: 800-393-5183 FAX: 616-647-8645 www.premier-foodservice.com louryn@premier-foodservice.com	**Michigan - Except U.P.**
R29	**PACE REPS** 430 SENOIA RD. FAIRBURN, GA 30213 PH : 770-969-0488 FAX : 770-969-7277 pace@pacereps.com www.pacereps.com	**Tennessee - Central And Eastern**

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
ALABAMA						
Jones-McLeod, Inc	1530 Alton Rd_Birmingham, AL 35210	Birmingham	US	Alabama	1-205-251-0159	1-800-821-1150
Jones-McLeod, Inc	6017 E Shirley Lane_Mongomery, AL 36117	Mongomery	US	Alabama	1-334-395-8300	1-877-395-8340
Jones-McLeod, Inc	854 Lakeside Dr._Mobile, AL 36693	Mobile	US	Alabama	1-251-666-7278	1-800-237-9859
ALASKA						
K Appliance Sales & Service	100 E, Fireweed Lane_Anchorage, AK 99503	Anchorage	US	Alaska	1-907-272-0626	
ARIZONA						
Tech 24	1121W. Grant Rd #410_Tucson , AZ 85705	Tucson	US	Arizona	1-520-629-0040	1-800-300-3337
Byassee Equipment Co.	1939 East Washington_Phoenix, AZ 85304	Phoenix	US	Arizona	1-602-252-0402	1-800-824-7131
Tuscon Restaurant Equipment Se	2003 E. 14th St._Tucson , AZ 85719	Tucson	US	Arizona	1-520-622-4560	1-800-445-4560
General Parts LLC	4633 South 36th st._Phoenix, AZ 85040	Phoenix	US	Arizona	1-480-214-0600	1-888-686-8404
Tech 24	4832 S. 35th St._Phoenix, AZ 85040	Phoenix	US	Arizona	1-602-234-2443	1-800-824-8875
General Parts LLC	818 S Plumer Ave._Tucson , AZ 85719	Tucson	US	Arizona	1-520-622-4560	1-800-448-4560
Precision Food Equipment	557 E. Juanita Ave #7, Mesa, AZ 85204	Mesa	US	Arizona	480-208-3417	
Tech 24	1131 West Grant Road, Suite 135, Tucson, AZ 85705	Tucson	US	Arizona		1-888-774-4950
Five Star Solutions	13834 North 48th Avenue, Glendale, AZ 85306	Glendale	US	Arizona	1-602-818-0301	
Tech24	724 S Campbell Ave, Tucson, AZ 85719	Tucson	US	Arizona	520-629-0040	
General Parts LLC	Yuma, AZ 85364	Yuma	US	Arizona	1-928-299-7001	
Smart Care Equipment Solutions	Phoenix, AZ,	Phoenix	US	Arizona		1-800-822-2303
ARKANSAS						
Cerpangha Commercial Group	600 East Broad St, Texarkana, AR 71854	Texarkana	US	Arkansas	870-779-0548	
Cerpangha Commercial Group	7123 I-30 Frontage Road #52, Little Rock, AR 72209	Little Rock	US	Arkansas	501-562-1863	501-916-2367
United Service Technologies	Lowell	Lowell	US	Arkansas	800-597-8060	
CALIFORNIA						
P. & D. Appliance Service	100 South Linden Ave._So San Francisco, CA 94080	San Francisco	US	California	1-650-635-1900	1-800-424-1414
Pacific Standard Service	1061 East Shore Hwy Suite 103_Albany, CA 94710	Albany	US	California	1-510-527-2984	
Cal West Service	1721 Rogers Ave #F_San Jose, CA 95112	San Jose	US	California	1-408-292-3636	
Tech 24	17500 Murphy Parkway_Lathrop, CA 95330	Lathrop	US	California	1-209-275-1470	1-888-774-4950
California Electric Service	22500 Muirland Blvd._Lake forest, CA 92630	Lake forest	US	California	1-949-586-9440	
3-Wire Golden State Appliance	23839 Banning Blvd._Carson, CA 90745	Carson	US	California		1-800-576-0123
Commercial Appliance Service,	281 Lathrop Way #100_Sacramento, CA 95815	Sacramento	US	California	1-916-567-0203	1-800-464-2222
P. & D. Appliance Service	4220-C Roseville Rd._North Highlands, CA 95660	North Highlands	US	California	1-916-974-2772	1-800-824-7219
Tech 24	5367 Second St._Irwindale, CA 91706	Irwindale	US	California	1-626-960-9390	1-888-774-4950
Industrial Electric Service	5662 Engineer Dr._Huntingtin Beach , CA 92649	Huntingtin Beach	US	California	1-714-379-7100	
Cal West Service	6405 Golden Gate Dr._Dublin, CA 94568	Dublin	US	California	1-925-551-6400	1-888-306-6401
Commercial Appliance Service,	6507 Pacific Avenue, #102_Stockton, CA 95207	Stockton	US	California	1-209.234.0200	1-800-464-2222
Sierra Express Parts & Service	661 6th St #100_Lincoln, CA 95648	Lincoln	US	California		1-800-726-6431
Industrial Electric Service	6837 Nancy Ridge Drive Ste H_San Diego, CA 92121	San Diego	US	California	1-858-824-1710	1-800-824-6999
Tech 24	8245 Ronson Rd. Suite E & S_San Diego, CA 92111	San Diego	US	California	1-858-751-0390	1-888-774-4950
Smart Care Equipment Solutions	Los Angeles CA, CA	Los Angeles	US	California		1-800-822-2303
Smart Care Equipment Solutions	San Diego, CA	San Diego	US	California		1-800-822-2303
Cal West Service	San Francisco, CA 94103	San Francisco	US	California	1-415-626-3315	
Smart Care Equipment Solutions	San Francisco, CA	San Francisco	US	California		1-800-822-2303
Tech Services	1482 N 4th Street, San Jose, CA 95112	San Jose	US	California	1-408-371-0210	
3-Wire Golden State Appliance	22107 Vermont Ave, Torrance, CA 90502	Torrance	US	California		1-800-576-0123
Tech 24	720 S Milliken Ste A-F, Ontario, CA 91761	Ontario	US	California	626.960.9390	
Tech24	8245 Ronson Rd Ste E & F, San Diego, CA 92111	San Diego	US	California	858.751.0390	
Tech24	1799 Portola Ave, Ste 5, Livermore, CA 94551	Livermore	US	California	209.815.9422	
Smart Care Equipment Solutions	San Jose, CA	San Jose	US	California		1-800-822-2303
FEA Service	Placentia, CA	Placentia	US	California	1-714-579-6621	
LA Electric Service	19655 Ventura Blvd, Tarzana, CA 91356	Tarzana	US	California	818-774-9503	
Bay Edge	1456 Fourth Street, Suite A, Berkeley, CA 94710	Berkeley	US	California	1-(510) 524-3343	1-(510) 526-6365
Superior Parts & Service	Yuba City, CA 95991	Yuba City	US	California	888-888-4121	1-714-502-0240
Superior Parts & Service	Tracy, CA 95304	Tracy	US	California	888-888-4122	1-714-502-0241
Superior Parts & Service	Exeter, CA 93221	Exeter	US	California	888-888-4123	1-714-502-0242
Superior Parts & Service	San Diego, CA 92025	San Diego	US	California	888-888-4124	1-714-502-0243
Superior Parts & Service	1006E. South Street, Anaheim, CA 92805	Anaheim	US	California	888-888-4125	1-714-502-0244
United Service Technologies	Carmichael	Carmichael	US	California	800-597-8060	
United Service Technologies	Victorville	Victorville	US	California	800-597-8060	
United Service Technologies	Huntington Beach	Huntington Beach	US	California	800-597-8060	
United Service Technologies	Oceanside	Oceanside	US	California	800-597-8060	
United Service Technologies	Long Beach	Long Beach	US	California	800-597-8060	
United Service Technologies	Gardena	Gardena	US	California	800-597-8060	
United Service Technologies	San Jose	San Jose	US	California	800-597-8060	
United Service Technologies	San Fernando	San Fernando	US	California	800-597-8060	
United Service Technologies	San Pedro	San Pedro	US	California	800-597-8060	
United Service Technologies	Alhambra	Alhambra	US	California	800-597-8060	
United Service Technologies	Galt	Galt	US	California	800-597-8060	
United Service Technologies	Oxnard	Oxnard	US	California	800-597-8060	
United Service Technologies	Vista	Vista	US	California	800-597-8060	
United Service Technologies	Rocklin	Rocklin	US	California	800-597-8060	
United Service Technologies	Salida	Salida	US	California	800-597-8060	
United Service Technologies	Hayward	Hayward	US	California	800-597-8060	
United Service Technologies	Reseda	Reseda	US	California	800-597-8060	
United Service Technologies	Menifee	Menifee	US	California	800-597-8060	
United Service Technologies	Walnut	Walnut	US	California	800-597-8060	
United Service Technologies	Whittier	Whittier	US	California	800-597-8060	
United Service Technologies	Santa Rosa	Santa Rosa	US	California	800-597-8060	
United Service Technologies	Watsonville	Watsonville	US	California	800-597-8060	
United Service Technologies	San Francisco	San Francisco	US	California	800-597-8060	
United Service Technologies	Fresno	Fresno	US	California	800-597-8060	
United Service Technologies	Rancho Cucamonga	Rancho Cucamonga	US	California	800-597-8060	
United Service Technologies	Wildomar	Wildomar	US	California	800-597-8060	
United Service Technologies	Newhall	Newhall	US	California	800-597-8060	
United Service Technologies	San Jose	San Jose	US	California	800-597-8060	
United Service Technologies	Moreno Valley	Moreno Valley	US	California	800-597-8060	
United Service Technologies	Modesto	Modesto	US	California	800-597-8060	
United Service Technologies	Azusa	Azusa	US	California	800-597-8060	
United Service Technologies	Carmichael	Carmichael	US	California	800-597-8060	
United Service Technologies	Chino	Chino	US	California	800-597-8060	
United Service Technologies	Fair Oaks	Fair Oaks	US	California	800-597-8060	
United Service Technologies	Bakersfield	Bakersfield	US	California	800-597-8060	
United Service Technologies	San Pablo	San Pablo	US	California	800-597-8060	
United Service Technologies	Fremont	Fremont	US	California	800-597-8060	

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
CALIFORNIA						
United Service Technologies	San Jose	San Jose	US	California	800-597-8060	
United Service Technologies	Pittsburg	Pittsburg	US	California	800-597-8060	
United Service Technologies	181 W Orangethorpe Ave, Suite D Placentia, CA 92870	Placentia	US	California	800-597-8060	
COLORADO						
General Parts LLC	1020 West 124th Ave, 200-300_Westminister, CO 80021	Westminister	US	Colorado	1-303-308-1557	1-800-892-0455
Hawkins Electrical Service	3000 South Wyandot St._Englewood, CO 80110	Englewood	US	Colorado	1-303-781-5548	1-800-624-2117
Hawkins Electrical Service	56 Buchanan_Colorado Springs, CO 80907	Colorado Springs	US	Colorado	719-477-1242	
General Parts LLC	Colorado Springs, CO 80901	Colorado Springs	US	Colorado		1-800-892-0455
General Parts LLC	Ft Collins, CO 80525	Ft Collins	US	Colorado		1-800-892-0455
Hawkins Electrical Service	3000 South Wyandot St._Englewood, CO 80110	Englewood	US	Colorado	1-303-781-5548	1-800-624-2117
Smart Care Equipment Solutions	Denver, CO	Denver	US	Colorado		1-800-822-2303
CONNECTICUT						
Precision Food Service	410 Center St._Wallingford , CT 6492	Wallingford	US	Connecticut	1-860-444-6945	1-866-875-3772
SmartCare	Hartford , CT 6114	Hartford	US	Connecticut		1-800-822-2303
DELAWARE						
EMR Service Division	263 Quigley Blvd._New Castle, DE	New Castle	US	Delaware	1-302-322-1179	1-888-687-8080
Smart Care Equipment Solutions	Delaware, DE	Delaware	US	Delaware		1-800-822-2303
DISTRICT OF COLUMBIA						
Smart Care Equipment Solutions	Washington, DC	Washington	US	District of Columbia		1-800-822-2303
FLORIDA						
Heritage Service Group	10003 Satelite Blve Suite 208_Orlando, FL 32837	Orlando	US	Florida	1-407-316-8010	1-888-399-2474
Commercial Appliance Parts & S	10128 NW 53rd st._Sunrise, FL 33351	Sunrise	US	Florida	1-954-749-2750	1-800-710-1548
Commercial Appliance Parts & S	1050 Corporate Ave Suite 100_North Port, FL 34289	North Port	US	Florida	941-429-1536	1-800-378-6986
Commercial Appliance Parts & S	1282 La Quinta Dr. #1_Orlando, FL 32809	Orlando	US	Florida	407-850-1012	1-800-827-8103
A & A Discount Service	2152 N. E. 162nd Street_North Miami Beach, FL 33162	North Miami Beach	US	Florida	1-305-948-6200	1-800-223-8403
Heritage Service Group	3301 NW 22nd Terrace Ste100_Pompano Beach, FL 33069	Pompano Beach	US	Florida	954-971-0456	1-800-253-0200
Panhandle Restauant Services,	445 Corday St, Suite 2_Pensacola, FL 32503	Pensacola	US	Florida	1-855-835-5777	
Whaley Foodservice Repair	7037 Commonwealth Ave 8-B_Jacksonville, FL 32220	Jacksonville	US	Florida	1-904-725-7800	1-800-824-5843
Commercial Appliance Parts & S	8416 Laurel Fair Cr Bld 6 # 114_Tampa, FL 33610	Tampa	US	Florida	1-813-663-0313	1-800-282-4718
Commercial Appliance Parts & S	Jacksonville, FL	Jacksonville	US	Florida		1-800-827-8103
Smart Care Equipment Solutions	Miami, FL 33056	Miami	US	Florida		1-800-822-2303
Commercial Appliance Parts & S	Ocala, FL 34472	Ocala	US	Florida		1-800-282-4718
Smart Care Equipment Solutions	Tampa, FL	Tampa	US	Florida		1-800-822-2303
Tech24	3317 Bartlett Blvd., Orlando, FL 32811	Orlando	US	Florida	407.481.8008	
General Parts LLC	Pensacola, FL 32514	Pensacola	US	Florida	1-850-435-7530	
Smart Care Equipment Solutions	Orlando, FL	Orlando	US	Florida		1-800-822-2303
FAS Parts & Service	6315 Blounstown Hwy_Tallahassee, FL 32310	Tallahassee	US	Florida	1-850-576-3582	
GEORGIA						
Whaley Foodservice Repairs	109-A Owens Industrial Dr._Savannah, GA 31405	Savannah	US	Georgia	1-912-447-0827	
Heritage Service Group	2100 Norcross Parkway #130_Norcross, GA 30071	Norcross	US	Georgia	1-678-243-7973	1-877-842-1501
SAM Service, Inc	509 11th Ave, Suite 12_Albany, GA 31701	Albany	US	Georgia	229-439-0450	1-855-439-0450
Whaley Foodservice Repairs	5201-D Brookhollow Parkway_Norcross, GA 30071	Norcross	US	Georgia	1-678-243-7973	1-877-248-1501
Smart Care Equipment Solutions	Atlanta, GA	Atlanta	US	Georgia		1-800-822-2303
HAWAII						
Food Equipment Parts # Service	300 Puuhale Road_Honolulu, HI 96819	Honolulu	US	Hawaii	1-808-847-4871	
IDAHO						
Ron's Service, Inc.	703 E. 44th St, Suite 10_Boise, ID 83714	Boise	US	Idaho	1-208-375-4073	
General Parts LLC	Bosie, ID 83701	Bosie	US	Idaho	1-208-375-4073	
General Parts LLC	Twin Falls ID 83301	Twin Falls ID	US	Idaho	1-208-375-4073	
ILLINOIS						
Eichenauer Service ESI	106 East McClure_Peoria, IL 61603	Peoria	US	Illinois	1-309-682-0112	1-800-252-5892
General Parts LLC	1068 Garfield St_Lombard (Chicago), IL 60148	Lombard	US	Illinois	1-630-595-3300	1-800-880-3604
Coker Service, Inc,	125 W North Ave._Villa Park (Chicago), IL 60181	Villa Park (Chicago)	US	Illinois	630-941-7070	1-888-908-5600
Consolidated Repair/ Parts Tow	1814 Beach St._Broadview (Chicago), IL 60155	Broadview (Chicago)	US	Illinois	1-708-345-2800	1-800-438-8898
Eichenauer Service ESI	2465 North 22nd St_Decatur, IL 62552	Decatur	US	Illinois	1-217-429-4229	1-800-252-5892
Eichenauer Service ESI	405 B South Neil St._Champaign, IL 61820	Champaign	US	Illinois	1-217-359-4200	1-800-252-5892
City Food Equipment	376 W. North Avenue Lombard, IL. 60148	Avenue Lombard	US	Illinois	1-630-613-8535	
Smart Care Equipment Solutions	Chicago, IL	Chicago	US	Illinois		1-800-822-2303
Advanced Parts & Service	1800 Parkes Drive, Broadview, IL 60155	Broadview	US	Illinois	1-706-354-7400	1-800-339-7402
Great Lakes Services	Lombard, IL	Lombard	US	Illinois	1-800-860-7550	
Authorized Food Equipment Service	P.O. Box 784	Huntley	US	Illinois	847-669-3033	
INDIANA						
SmartCare	3439 N. Shadeland Suite 1_Indianapolis, IN 46226	Indianapolis	US	Indiana	1-317-549-6286	1-800-822-2303
General Parts LLC	4102 Merchant Rd_Ft Wayne IN, IN 46818	Ft Wayne	US	Indiana	1-260-755-5303	1-800-410-9479
General Parts LLC	7772 Moller Rd_Indianapolis, IN 46268	Indianapolis	US	Indiana	1-317-290-8060	1-800-410-9479
General Parts LLC	South Bend, IN	South Bend	US	Indiana		1-855-266-6250
General Parts LLC	Michigan City, IN	Michigan City	US	Indiana		1-800-880-3604
Smart Care Equipment Solutions	Fort Wayne, IN	Fort Wayne	US	Indiana		1-800-822-2303
Smart Care Equipment Solutions	Lafayette, IN	Lafayette	US	Indiana		1-800-822-2303
IOWA						
General Parts, LLC	10623 Aurora Ave_Urbandale, IA 50322	Urbandale	US	Iowa	1-515-243-1974	1-800-279-9987
Commercial Food Equipment Serv	1113 W. 4th St._Davenport, IA 52802	Davenport	US	Iowa	1-563-323-1823	1-800-747-1825
Goodwin Tucker Group	2304 S Lakeview Dr._Clear Lake, IA 50428	Clear Lake	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	2884 Devils Glen Rd PMB 205_Bettendorf, IA 52722	Bettendorf	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	2900 Delaware Ave._Des Moines, IA 50317	Des Moines	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	3366 Center Grove Dr._Dubuque, IA 52003	Dubuque	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	3450 Wagner Rd, Unit 2 #A_Waterloo, IA 50703	Waterloo	US	Iowa	1-515-262-9308	1-888-554-5049
Tech24	4426 Urbandale Dr_Urbandale, IA 50322	Urbandale	US	Iowa	1-515-266-0052	1-888-774-4950
Tech 24	4701 Center St_Souix City, IA 51108	Souix City	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	5719 Westminster Dr. Ste E_Cedar Falls, IA 50613	Cedar Falls	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	5915 4th st. SW #161_Cedar Rapids, IA 50204	Cedar Rapids	US	Iowa	1-515-262-9308	1-800-372-6066
Goodwin Tucker Group	5719 Westminster Dr. Ste E_Cedar Falls, IA 50613	Cedar Falls	US	Iowa	1-515-262-9308	1-800-372-6066
KANSAS						
General Parts LLC	9212 East 37th St. N_Wichita, KS 67226	Wichita	US	Kansas	1-316-315-0044	1-866-211-5439
General Parts LLC	Topeka, KS	Topeka	US	Kansas		1-800-279-9967
KENTUCKY						
Tech 24	1051 Goodwin Drive_Lexington, KY 40505-3809	Lexington	US	Kentucky	1-859-254-8854	1-888-774-4950
General Parts LLC	2736 River Green Circle_Louisvile, KY 40206	Louisvile	US	Kentucky	1-502-400-7650	
Tech 24	4110 Eastmoor Rd_Louisville, KY 40218	Louisville	US	Kentucky	1-502-451-5411	1-888-774-4950
Tech 24	Bowling Green, KY	Bowling Green	US	Kentucky		1-888-774-4950
Smart Care Equipment Solutions	Louisville, KY 40218	Louisville	US	Kentucky		1-800-822-2303
Smart Care Equipment Solutions	Lexington, KY	Lexington	US	Kentucky		1-800-822-2303
Tech24	4110 Eastmoor Rd., Louisville, KY 40218	Louisville	US	Kentucky	502.451.5411	

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
KENTUCKY						
Tech24	1051 Goodwin Dr., Lexington, KY 40505	Lexington	US	Kentucky	859.254.8854	
LOUISIANA						
Chandler's Parts & Service, In	11656 Darryl Dr._Baton Rouge, LA 70815	Baton Rouge	US	Louisiana	1-225-272-6620	1-800-349-8888
Heritage Service Group	250 Edwards Ave._Harahan, LA 70123	Harahan	US	Louisiana	1-504-734-8864	1-800-499-2351
All Temp Refrigeration Service	271 Highway 1085, Madisonville, LA 70447	Madisonville	US	Louisiana	985-898-1967	985-898-2263
Smart Care Equipment Solutions	Baton Rouge, LA	Baton Rouge	US	Louisiana		1-800-822-2303
Smart Care Equipment Solutions	New Orleans, LA	New Orleans	US	Louisiana		1-800-822-2303
United Service Technologies	Ponchatoula	Ponchatoula	US	Louisiana	800-597-8060	
United Service Technologies	Denham Springs	Denham Springs	US	Louisiana	800-597-8060	
Basic Supply	2108 Cameron St. Lafayette LA 70508	Lafayette	US	Louisiana		
MAINE						
MRE/ Maine Restaurant Equipmen	170 John Roberts Rd. Unit 3_South Portland, ME 4106	South Portland	US	Maine	1-207-772-1152	1-800-823-9700
Pine Tree Food Equipment	175 Lewistown Rd._Gray, ME 4039	Gray	US	Maine	1-207-657-6400	
MARYLAND						
Pine Heights Commercial Kitche	2900 West Patapsco Ave._Baltimore, MD 21230	Baltimore	US	Maryland	1-410-644-8844	1-800-428-7861
EMR Service Division	5316 Sunnyside Ave._Beltsville, MD 20705	Beltsville	US	Maryland	1-301-931-7000	1-800-348-2365
EMR Service	805 N Salisbury Rd._Salisbury, MD 21804	Salisbury	US	Maryland	1-410-543-8080	1-877-753-8080
E.M.R. Service Division	9100 Yellow Brick Road_Rosedale, MD 21237	Rosedale	US	Maryland	1-410-467-8080	1-800-879-4994
Smart Care Equipment Solutions	Rockville, MD 20852	Rockville	US	Maryland		1-800-822-2303
Tech24	2545 Lord Baltimore Dr Ste F, Windsor Mill, MD 21244	Windsor Mill	US	Maryland	410.400.5000	
MASSACHUSETTS						
Reliable Electrical Motor Solu	72 Crystal St_Lenox Dale, MA 2142	Lenox Dale	US	Massachusetts	1-413-637-1117	
Ace Service Co., Inc.	95 Hampton Ave._Needham, MA 2494	Needham	US	Massachusetts	1-781-449-4220	1-800-225-4510
Smart Care Equipment Solutions	Boston, MA	Boston	US	Massachusetts		1-800-822-2303
Interstate Food Equipment Service	43 Sharon St, Malden, MA 02148	Malden	US	Massachusetts	800-388-6737	
Interstate Food Equipment Service	43 Sharon St., Maiden, MA 02148	1-617-868-5331	US	Massachusetts	1-617-868-1930	
Tech24	983 Millbury St, Worchester, MA 01607	Worchester	US	Massachusetts	617.418.4982	
MICHIGAN						
Midwest Food Equipment Service	3055 Dixie_Grandville, MI 49418	Grandville	US	Michigan	1-616-261-2000	1-800-288-7060
Bildon Appliance Parts & Servi	32731 West Eight Mile Rd_Livonia, MI 48152	Livonia	US	Michigan	1-248-478-3320	1-800-292-9898
Midwest Food Equipment Service	4501 KL Avenue, West_Kalamazoo, MI 49007	Kalamazoo	US	Michigan	1-616-372-1012	1-800-288-7050
Bildon Appliance Parts & Servi	7932 Antler Tr. _Imlay City (Flint), MI 48444	Imlay City (Flint)	US	Michigan	1-734-216-5589	1-800-292-9898
Smart Care Equipment Solutions	Livonia, MI	Livonia	US	Michigan		1-800-822-2303
AR Repairs Bakers & Kneads	26352 Lawrence, Centerline, MI 48015	Centerline	US	Michigan	1-586-758-4440	1-586-758-0740
Jackson Service Co.	3218 Old Farm Lane, Commerce Charter Township, MI 48390	Commerce Charter Township	US	Michigan	1-248-363-4159	
Smart Care Equipment Solutions	Detroit, MI	Detroit	US	Michigan		1-800-822-2303
MINNESOTA						
General Parts LLC	11311 Hampshire Ave._Bloomington, MN 55438	Bloomington	US	Minnesota	1-952-944-5800	1-800-279-9980
SmartCareSmart Care Equipment Solutions	2800 Hedberg Dr_Minnetonka, MN 55305	Minnetonka	US	Minnesota	1-763-546-4221	1-800-822-2303
MISSISSIPPI						
Marketing Distributors	848 Center St._Ridgeland, MS 39157	Ridgeland	US	Mississippi	1-601-956-4661	1-800-647-7786
Smart Care Equipment Solutions	Jackson , MS	Jackson	US	Mississippi		1-800-822-2303
Smart Care Equipment Solutions	Gulfport, MS	Gulfport	US	Mississippi		1-800-822-2303
Camp Service and Parts	Jackson, MS	Jackson	US	Mississippi	1-601-353-9700	
Total Equipment Maintenance Co/Gulf Coast	7385 Hwy 483	Lena	US	Mississippi	228-396-3055	
MOST ELECTRIC INC	114 E RANKIN ST, Jackson, MS 39201	Jackson	US	Mississippi	1-601-354-4703	
MISSOURI						
Commercial Kitchen Services, I	108 South College_Ashland (Columbia), MO 65010	Ashland (Chicago)	US	Missouri	1-314-890-0700	1-800-966-2936
General Parts LLC	1101 East 13th Street_Kansas City, MO 64106	Kansas City	US	Missouri	1-816-421-5400	1-800-279-9967
Commercial Kitchen Services, I	808 Hanley Industrial Court_St Louis, MO 63144	St Louis	US	Missouri	1-314-890-0700	1-800-966-2936
Smart Care Equipment Solutions	Kansas City, MO 64120	Kansas City	US	Missouri		1-800-822-2303
Smart Care Equipment Solutions	St Louis, MO	St Louis	US	Missouri		1-800-822-2303
Rice Equipment Service, INC	1350 E. Chestnut Expwy, Springfield, MO 65802	Springfield	US	Missouri	417-864-4885	417-864-4871
General Parts LLC	St Louis, MO 63101	St Louis	US	Missouri	1-314-888-0667	
NEBRASKA						
Goodwin Tucker Group	4101 Progressive Ave #1_Lincoln, NE 68504	Lincoln	US	Nebraska	1-402-397-2880	1-800-372-6066
General Parts LLC	4408 South 108th St._Omaha, NE 68137	Omaha	US	Nebraska	1-402-408-9990	1-888-831-4031
Goodwin Tucker Group	7535 D Street_Omaha, NE 68124	Omaha	US	Nebraska	1-402-397-2880	1-800-228-0342
General Parts LLC	PO Box 67065_Lincoln, NE 68506	Lincoln	US	Nebraska	1-402-486-3100	
Restaurant Service and Mainten	5330 F Street, Omaha, NE 68117	Omaha	US	Nebraska	1-402-731-7635	
NEVADA						
Meyers' Electric Service	1410 Western_Las Vegas, NV 89102	Las Vegas	US	Nevada	1-702-384-2300	
Burney's Commercial Service	1528 Linda Way_Sparks, NV 89431	Sparks	US	Nevada	1-775-355-9111	1-800-240-9111
Hi.Tech Commercial Service	1840 Stella Lake St._Las Vegas, NV 89106	Las Vegas	US	Nevada	702-649-4616	877-924-4832
Burney's Commercial Service	4480 Aldebarfan Ave._Las Vegas, NV 89103	Las Vegas	US	Nevada	1-702-736-0006	
Hi.Tech Commercial Service	5454 Louie Ln_Reno, NV 89511	Reno	US	Nevada	1-775-851-8822	877-924-4832
Smart Care Equipment Solutions	Las Vegas, NV	Las Vegas	US	Nevada		1-800-822-2303
Tech24	6280 S Valley View Blvd Ste 332 Las Vegas, NV, 89118	Las Vegas	US	Nevada	702.213.3086	
United Service Technologies	Las Vegas	Las Vegas	US	Nevada	800-597-8060	
United Service Technologies	Sparks	Sparks	US	Nevada	800-597-8060	
United Service Technologies	Silver Spgs	Silver Spgs	US	Nevada	800-597-8060	
United Service Technologies	Henderson	Henderson	US	Nevada	800-597-8060	
NEW JERSEY						
Associated Restaurant Service	48 Ferry St._Sewarren, NJ 7077	Sewarren	US	New Jersey	1-732-855-0660	1-800-277-5282
Jay-Hill Repairs	90 Clinton Road_Fairfield, NJ 7004	Fairfield	US	New Jersey	1-973-575-9145	1-800-836-0643
Malachy Parts and Service	586 Avenue A, Bayonne, NJ 07002	Bayonne	US	New Jersey	201-823-1415	201-823-3926
Smart Care Equipment Solutions	New York, NJ	New York	US	New Jersey		1-800-822-2303
Malachy Parts & Service	586 Avenue A, Bayonne, NJ 07002	Bayonne	US	New Jersey	201-823-1415	
ACBM Tech	47 Broad Ave, Palisades Park, NJ 07650	Palisades Park	US	New Jersey	(201) 943-3000	
NEW MEXICO						
Southwest Appliance Repair	10812 Oakland N.E._Albuquerque, NM 87122	Alburquerque	US	New Mexico	1-505-856-6103	
R & B Commercial Service, Inc.	3110 Los Arboles NE_Albuquerque, NM 87107	Albuquerque	US	New Mexico	1-505-889-4090	1-800-376-1821
R & B Commercial Service, Inc.	Santa Fe, NM	Santa Fe	US	New Mexico		1-800-376-1821
R & B Commercial Service, Inc.	Taos, NM	Taos	US	New Mexico		1-800-376-1821
NEW YORK						
3 Wire Northern Parts & Servic	21 Northern Ave._Plattsburg, NY 12903	Plattsburg	US	New York	1-518-563-3200	1-800-634-5005
J.B. Brady, Inc./ Brady System	3212 Watson Blvd_Endwell (Binghampton), NY 13760	Endwell (Binghampton)	US	New York	1-607-748-8275	
Action Commercial Service, Inc	45 South Fagan Avenue_Schenectady, NY 12304	Schenectady	US	New York	1-518-377-0911	1-800-659-8657
Total Service/Turnpike Applian	809 Middle Country Road, St. James NY 11780	St. James	US	New York	1-631-499-3355	
Kitchen Works	679 Ocean Ave_NYC Freeport, NY 11520	NYC Freeport	US	New York	1-516-868-9150	
J.B. Brady, Inc.	811 North Alvord Street_Syracuse, NY 13208	Syracuse	US	New York	1-315-422-9271	1-800-522-7239
Spark Tech Service	2361 Nostrand Avenue, Brooklyn, New York 11210	Brooklyn	US	New York	1-800-218-0296	
Pro-Tech of NY Inc	Plainview, NY	Plainview	US	New York	1-866-773-7717	

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
NEW YORK						
Nelson Service & Repair	2485 NYS Route 26_Endicott, NY 13760	Endicott	US	New York	1-607-595-0837	
Tech24	110 Mahan St, West Babylon, NY 11704	West Babylon	US	New York	631.268.4483	
ACBM Tech	184 Bowery, New York, NY 10012	New York	US	New York	(212) 431-3200	
NORTH CAROLINA						
Authorized Commercial Equipmen	1020 Tuckaseegee Road_Charlotte, NC 28208	Charlotte	US	North Carolina	1-704-377-4501	1-800-532-6127
Authorized Commercial Equipmen	1611 Castle Hayne Rd Ste F1_Wilmington, NC 28403	Wilmington	US	North Carolina	1-910-343-4118	1-800-532-6127
Whaley Foodservice Repairs	3020B Thurston Ave._Greensboro, NC 27406	Greensboro	US	North Carolina	1-336-333-2333	1-800-800-0807
Whaley Foodservice Repairs	3630 Cessna Dr._Garner, NC 27259	Garner	US	North Carolina	1-919-779-2266	1-800-849-6011
Authorized Commercial Equipmen	3809 Frazier Dr. Ste 113_Raleigh, NC 27610	Raleigh	US	North Carolina	1-919-834-3476	1-800-532-6127
Whaley Foodservice Repairs	6418-101 Amsterdam Way_Wilmington, NC 28405	Wilmington	US	North Carolina	1-910-791-0000	1-800-758-2314
Whaley Foodservice Repairs	8334-K Arrowridge Blvd._Charlotte, NC 28273	Charlotte	US	North Carolina	1-704-529-6242	
Authorized Commercial Equipmen	904 South Marshall St._Winston Salem, NC 27603	Winston Salem	US	North Carolina	1-336-725-5396	1-800-532-6127
Tech24	2013 New Hope Church Rd, Ste G Raleigh, NC 27604	Raleigh	US	North Carolina	919.205.4419	
General Parts LLC	10 South 18th St. Fargo, ND 58103	Fargo	US	North Dakota	1-701-235-4161	1-800-279-9987
Smart Care Equipment Solutions	Fargo, ND	Fargo	US	North Dakota		1-800-822-2303
OHIO						
Commercial Parts & Service	204 Linden Ave_Dayton, OH 45403	Dayton	US	Ohio	937-259-0091	1-800-589-5251
Commercial Parts & Service .	5033 Transamerica Dr_Columbus, OH 43228	Columbus	US	Ohio	1-614-221-0057	1-800-837-8327
Electric Appliance Repair Serv	5805 Valley Belt Rd._Cleveland, OH 44131	Cleveland	US	Ohio	1-216-459-8700	1-800-621-8259
Layer Electric Service, Inc.	603 South Ludlow St._Dayton, OH 45402	Dayton	US	Ohio	1-937-224-9608	1-800-367-0791
Commercial Parts & Service	10671 Techwood Cir, Cincinnati, OH 45242	Cincinnati	US	Ohio	1-513-984-1900	1-800-837-2828
The Wichman Co.	7 North Westwood Ave_Toledo, OH 43607	Toledo	US	Ohio	1-419-385-9121	
Tech 24	890 Redna Terrace_Cincinnati, OH 45215-1111	Cincinnati	US	Ohio	1-513-772-6600	1-888-774-4950
Smart Care Equipment Solutions	Columbus, OH	Columbus	US	Ohio		1-800-822-2303
Tech24	890 Redna Terrace, Cincinnati, OH 45215	Cincinnati	US	Ohio	515.266.0052	
AIS OF CLEVELAND	5265 Naiman Parkway,Suite 1,Cleveland, Oh 44139	Cleveland	US	Ohio	1-440-248-1489	1-800-428-8448
Smart Care Equipment Solutions	Cincinnati,OH	Cincinnati	US	Ohio		1-800-822-2303
Smart Care Equipment Solutions	Dayton, OH	Dayton	US	Ohio		1-800-822-2303
AIS OF YOUNGSTOWN	590 East Western Reserve Rd_Youngstown, OH 44514-3354	Youngstown	US	Ohio	1-330-729-9705	1-877-346-6544
OKLAHOMA						
General Parts LLC	10838 E. Newton St, Suite 117_Tulsa, OK 74116	Tulsa	US	Oklahoma	1-918-438-3455	1-800-551-3455
Hagar Restaurant Service, Inc.	6200 NW 2nd St, Oklahoma City, OK 73127	Oklahoma City	US	Oklahoma	1-405-235-2184	1-800-445-1791
General Parts LLC	1241 Metropolitan Ave_Oklahoma City, OK 73108	Oklahoma City	US	Oklahoma	1-405-528-8883	1-800-522-8069
Hagar Restaurant Service, Inc.	4144 South 70th Ave._Tulsa, OK 74145	Tulsa	US	Oklahoma	1-918-664-4665	1-800-722-0229
United Service Technologies	Oklahoma city	Oklahoma city	US	Oklahoma	800-597-8060	
OREGON						
Ron's Service, Inc.	16364 S.W. 72nd Ave._Portland, OR 97224	Portland	US	Oregon	1-503-624-0890	
Ron's Service, Inc.	201 Bateman Dr, Ste 8_Central Point, OR 97502	Central Point	US	Oregon	1-541-665-0410	1-800-851-4118
General Parts LLC	Portland, OR 97224	Portland	US	Oregon	1-800-851-4118	
General Parts LLC	Medford, OR 97501	Medford	US	Oregon	1-541-665-0410	
Smart Care Equipment Solutions	Portland, OR 97224	Portland	US	Oregon		1-800-822-2303
PENNSYLVANIA						
F.A.S.T. Commercial Appliance	2010-38 Wheatsheaf Lane_Philadelphia, PA 19124-5027	Philadelphia	US	Pennsylvania	1-215-288-4800	1-800-352-FAST
American Kitchen Machinery	204 Quarry St._Philadelphia, PA 19106	Philadelphia	US	Pennsylvania	1-215-627-7760	1-800-848-7760
Electric Repair Co.	502-504 North Ninth St._Reading, PA 19604	Reading	US	Pennsylvania	1-610-376-5444	1-800-422-8171
MTS Sales and Service	5412 Enterprise Blvd._Bethel Park (Pittsburg), PA 15102	Bethel Park (Pittsburg)	US	Pennsylvania	1-412-835-9333	
Smart Care Equipment Solutions	Philadelphia, PA	Philadelphia	US	Pennsylvania		1-800-822-2303
Smart Care Equipment Solutions	Pittsburg, PA	Pittsburg	US	Pennsylvania		1-800-822-2303
Commercial Kitchen Repairs Inc	51 South 14th Street, Quakertown, PA, 18951	Quakertown	US	Pennsylvania	1-215-538-3400	
Dave The Wiz	227 B Service Road, Effort, PA 18330	Effort	US	Pennsylvania	1-570-688-9460	
AIS OF PITTSBURGH	1005 Parkway View Drive_Pittsburg, PA 15205	412-809-0246	US	Pennsylvania	1-412-809-0244	1-800-726-6020
AIS OF ERIE	1911 West 26th Street_Erie, PA 16508	1-814-452-4843	US	Pennsylvania	1-814-456-3732	1-800-332-3732
RMS Mechanical Services	2301 Duss Ave_Suite6_Ambridge_PA 15003	Ambridge	US	Pennsylvania	1-877-560-7090	
Tech24	1987 Pioneer Road, Huntington Valley, PA 19006	Huntington Valley	US	Pennsylvania	267.227.1961	
Smart Care Equipment Solutions	Harrisburg, PA	Harrisburg	US	Pennsylvania		1-800-822-2303
Smart Care Equipment Solutions	Pocono, PA	Pocono	US	Pennsylvania		1-800-822-2303
AIS Commercial Parts & Service	1005 Parkway View Dr, Pittsburgh, PA 15205	Pittsburg	US	Pennsylvania	412-809-0244	1-800-726-6020
AIS Commercial Parts & Service	5256 Naiman Pkwy #1, Solon, OH 44139	Solon	US	Pennsylvania	440-248-1489	1-800-726-6020
AIS Commercial Parts & Service	590 E Western Reserve Rd, Youngstown, OH 44514	Youngstown	US	Pennsylvania	330-729-9705	1-800-726-6020
AIS Commercial Parts & Service	1911 W 26th St, Erie, PA 16508	Erie	US	Pennsylvania	814-456-3732	1-800-726-6020
ROAD ISLAND						
Marshall Electric Co Inc.	200 Broad St., Providence, RI 02903	Providence	US	Road Island	401-331-1163	
SOUTH CAROLINA						
Whaley Foodservice Repairs	137 Cedar Rd._Lexington/ Columbia, SC 29073	Lexington/Columbia	US	South Carolina	1-803-996-9900	1-800-877-2662
Whaley Foodservice Repairs	1406 C Commerce Place_Myrtle Beach, SC 29577	Myrtle Beach	US	South Carolina	1-843-626-1866	
Authorized Commercial Equipmen	1811 Taylor St._Columbia, SC 29202	Columbia	US	South Carolina	1-803-254-8414	1-800-532-6127
Whaley Foodservice Repairs	4740-A Franchise St._North Charleston, SC 29418	North Charleston	US	South Carolina	1-843-760-2110	1-888-877-2662
Whaley Foodservice Repairs	748 Congaree Rd._Greenville, SC 29607	Greenville	US	South Carolina	1-864-234-7011	1-800-494-2539
SOUTH DAKOTA						
Goodwin Tucker Group	75059 Sunset Blvd ujnit #4_Tea (Souix Falls), SD 57064	Tea (Souix Falls)	US	South Dakota	1-515-262-9308	1-800-372-6066
TENNESSEE						
FESCO	1106 Elm Hill Pine Suite 105B_Nashville, TN 37210	Nashville	US	Tennessee	1-615-724-1118	
FESCO	1209 S. Watkins Street_Chattanooga, TN 37404	Chattanooga	US	Tennessee	1-423-624-3381	1-800-727-8447
FESCO	2315 Sycamore Dr_Knoxville, TN 37921	Knoxville	US	Tennessee	1-865-522-5764	1-800-513-7278
General Parts LLC	33144 Stage Post Dr Suite 105_Memphis (Bartlett), TN 38133	Memphis (Bartlett)	US	Tennessee	1-901-384-0313	1-855-588-8148
Smart Care Equipment Solutions	Nashville, TN 37210	Nashville	US	Tennessee		1-800-822-2303
Smart Care Equipment Solutions	Nashville, TN 37210	Nashville	US	Tennessee	1-800-822-2303	
TEXAS						
Texas Pyrotech	11600 Manchaca Rd. #301_Austin, TX 78748	Austin	US	Texas	1-512-623-0650	1-800-835-9977
Commercial Kitchen Parts & Ser	1377 North Brazos_San Antonio, TX 78283	San Antonio	US	Texas	1-210-735-2811	1-800-292-2120
Smart Care Equipment Solutions	2120 Solano Street_Fort Worth, TX 76117	Fort Worth	US	Texas	800-272-7358	1-800-822-2303
Commercial Kitchen Parts & Ser	221 N McColl Rd_McAllen, TX 78501	McAllen	US	Texas	1-956-664-8267	1-800-292-212-
Armstrong Repair Center, Inc.	2215 Woodward St_Austin, TX 78744	Austin	US	Texas	1-512-416-1101	1-800-392-5322
Hagar Restaurant Service, Inc.	433 Regal Row_Dallas, TX 75247	Dallas	US	Texas	1-214-574-5200	1-866-919-5200
Armstrong Repair Center, Inc.	5110 Glenmont Dr_Houston, TX 77081	Houston	US	Texas	1-713-666-7100	1-800-392-5325
Commercial Kitchen Parts & Ser	2207 West Braker Lane_Austin, TX 78757	Austin	US	Texas	1-512-454-8544	1-800-292-212-
Smart Care Equipment Solutions	Dallas, TX 75603	Dallas	US	Texas		1-800-822-2303
Hagar Restaurant Service, Inc.	El Paso, TX	El Paso	US	Texas	1-214-574-5200	1-866-919-5200
SOUTH TEXAS RESTAURANT EQUIPME	433 MCCAMPBELL RD, Corpus Christy, TX 78408	Corpus Christy	US	Texas	361-299-1200	
Tallis Equipment/ Berkel	1923 Antoine_Houston, TX 77055	Houston	US	Texas	1-713-688-9518	1-800-392-5435
Tech24	1109 South Airport Cir Ste A, Euless, TX 76040	Euless	US	Texas	569.215.2588	
Tech24	11101 Cutten Road Unit 106 Houston, TX 77066	Houston	US	Texas	515.266.0052	
General Parts LLC	Dallas, TX 75063	Dallas	US	Texas	1-972-457-9055	

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
TEXAS						
General Parts LLC	Houston, TX 77001	Houston	US	Texas	1-281-502-7053	
Smart Care Equipment Solutions	Houston, TX 77001	Houston	US	Texas		1-800-822-2303
Coker Service of Houston Inc.	14912 Lee Road	Humble	US	Texas	877-788-4274	
United Service Technologies	Santa Rosa	Santa Rosa	US	Texas	800-597-8060	
United Service Technologies	Spring	Spring	US	Texas	800-597-8060	
United Service Technologies	Lampasas	Lampasas	US	Texas	800-597-8060	
United Service Technologies	San Antonio	San Antonio	US	Texas	800-597-8060	
United Service Technologies	Lampasas	Lampasas	US	Texas	800-597-8060	
United Service Technologies	Bartlett	Bartlett	US	Texas	800-597-8060	
United Service Technologies	Forth Worth	Forth Worth	US	Texas	800-597-8060	
United Service Technologies	La Marque	La Marque	US	Texas	800-597-8060	
United Service Technologies	Georgetown	Georgetown	US	Texas	800-597-8060	
United Service Technologies	Mckinney	Mckinney	US	Texas	800-597-8060	
United Service Technologies	Seguin	Seguin	US	Texas	800-597-8060	
United Service Technologies	Huntsville	Huntsville	US	Texas	800-597-8060	
United Service Technologies	Austin	Austin	US	Texas	800-597-8060	
United Service Technologies	Huntsville	Huntsville	US	Texas	800-597-8060	
United Service Technologies	Dickinson	Dickinson	US	Texas	800-597-8060	
United Service Technologies	Odessa	Odessa	US	Texas	800-597-8060	
United Service Technologies	Tomball	Tomball	US	Texas	800-597-8060	
United Service Technologies	Granbury	Granbury	US	Texas	800-597-8060	
United Service Technologies	La Marque	La Marque	US	Texas	800-597-8060	
United Service Technologies	Temple	Temple	US	Texas	800-597-8060	
United Service Technologies	Duncanville	Duncanville	US	Texas	800-597-8060	
United Service Technologies	Spring	Spring	US	Texas	800-597-8060	
United Service Technologies	Belton	Belton	US	Texas	800-597-8060	
United Service Technologies	Houston	Houston	US	Texas	800-597-8060	
United Service Technologies	San Antonio	San Antonio	US	Texas	800-597-8060	
United Service Technologies	Spring	Spring	US	Texas	800-597-8060	
United Service Technologies	Lubbock	Lubbock	US	Texas	800-597-8060	
United Service Technologies	Carrollton	Carrollton	US	Texas	800-597-8060	
United Service Technologies	Cloverleaf	Cloverleaf	US	Texas	800-597-8060	
United Service Technologies	Tyler	Tyler	US	Texas	800-597-8060	
United Service Technologies	Granbury	Granbury	US	Texas	800-597-8060	
United Service Technologies	Crowley	Crowley	US	Texas	800-597-8060	
United Service Technologies	San Antonio	San Antonio	US	Texas	800-597-8060	
United Service Technologies	Arlington	Arlington	US	Texas	800-597-8060	
United Service Technologies	Mercedes	Mercedes	US	Texas	800-597-8060	
United Service Technologies	El Paso	El Paso	US	Texas	800-597-8060	
United Service Technologies	Cuero	Cuero	US	Texas	800-597-8060	
United Service Technologies	Carrolton	Carrolton	US	Texas	800-597-8060	
United Service Technologies	Springtown	Springtown	US	Texas	800-597-8060	
United Service Technologies	Houston	Houston	US	Texas	800-597-8060	
United Service Technologies	24118 Lenze Rd Suite E Spring, TX 77389	Spring	US	Texas	800-597-8060	
UTAH						
United Service Technologies	24118 Lenze Rd Suite E Spring, TX 77389	Spring	US	Texas	800-597-8060	
LaMonicas Restaurant Equipment	6211 South 380 West_Murray, UT 84107	Murray	US	Utah	1-801-263-3221	1-800-527-2561
Smart Care Equipment Solutions	Salt Lake City , UT	Lake City	US	Utah		1-800-822-2303
Restaurant Service Solutions	2348 S. Redwood Rd	West Valley City	US	Utah	385-444-8300	
VERMONT						
Service One, Inc.	74 River St._Rutland, VT 5701	Rutland	US	Vermont	1-802-775-5588	1-800-874-1080
KC Mechanical Inc	162 Jimme Drive_suite3_Colchester, VT 05446	Colchester	US	Vermont	1-802-878-0800	
VIRGINIA						
Old Dominion Services of Roano	340 Salem Ave._Roanoke, VA 24016	Roanoke	US	Virginia	1-540-343-3639	
Tech24	3768 Peters Creek Rd NW_Roanoke, VA 24018	Roanoke	US	Virginia	1-540-342-1910	1-866-611-9746
Daubers, Inc.	5255 Henneman Dr._Norfolk, VA 23513	Norfolk	US	Virginia	757-855-4097	800-880-7775
Tech24	5256 Eisenhower Ave_Alexandria, VA 22304	Alexandria	US	Virginia	1-703-354-3835	1-866-611-9746
Tech24	534 w. 24th st._Norfolk, VA 23517	Norfolk	US	Virginia	1-757-216-2245	1-866-611-9746
EMR Service	7575 Gary Rd._Manassas, VA	Manassas	US	Virginia	1-703-631-1575	
Daubers, Inc.	7645 Dynatech Court_Springfield, VA 22153	Springfield	US	Virginia	703-866-3600	1-800-554-7788
EMR Service	8198A Terminal Rd Ste 104_Lorton, VA 22079	Lorton	US	Virginia	703-922-3887	800-394-3887
Tech24	9432 Atlee Commerce Blvc Ste E_Ashland (Richmond), VA 23005	Ashland (Richmond)	US	Virginia	1-804-422-5871	1-866-611-9746
Smart Care Equipment Solutions	Richmond, VA	Richmond	US	Virginia		1-800-822-2303
WASHINGTON						
Swanson Refrigeration & Restau	1710 E Trent Ave Ste 4_Spokane, WA 99202-2901	Spokane	US	Washington	1-509-624-8346	
Ajax Electric Inc.	2911 First Avenue South_Seattle, WA 98134	Seattle	US	Washington	1-206-622-9945	1-800-688-2529
General Parts	810 SW 34th St k, Renton, WA 98057	Renton	US	Washington	1-425-434-4082	
Smart Care Equipment Solutions	Seattle, WA	Seattle	US	Washington		1-800-822-2303
TNR Appliance	Vancouver, WA	Vancouver	US	Washington	1-360-721-7901	
WEST VIRGINIA						
Statewide Service	1024 South Fayette St_Beckley, WV 25801	Beckley	US	West Virginia	304-256-3070	800-355-8715
Central Service, Inc. (Statewi	504 West Washington St._Charleston, WV 25302	Charleston	US	West Virginia	1-304-344-3451	1-800-441-9443
Statewide Service	603 Main Avenue_Nitro, WV 25143	Nitro	US	West Virginia	1-304-755-1811	1-800-441-9739
Statewide Service	713 Division St Suite 1 Box 5_Parkersburg, WV 26101	Parkersburg	US	West Virginia	1-304-865-0810	1-866-864-0784
WEST VIRGINIA						
Metropolitan Service/ ASCI	3210 London Rd._Eau Claire, WI 54701	Eau Claire	US	Wisconsin	1-715-832-0555	1-800-848-3945
Appliance Service Center, Inc.	5817 Femrite Dr_Madison, WI 53718	Madison	US	Wisconsin	1-608-246-3160	1-800-236-7440
Appliance Service Center, Inc.	6843 West Beloit Rd._West Allis, WI 53219	West Allis	US	Wisconsin	1-414-543-6460	1-800-236-6460
Appliance Service Center, Inc.	786 Morris Ave._Green Bay, WI 54304	Green Bay	US	Wisconsin	1-920-496-9993	1-800-236-0871
General Parts LLC	806 Walsh Rd_Madison, WI 53714	Madison	US	Wisconsin	1-608-819-0163	1-800-279-9976
General Parts LLC	W223 N735 Saratoga Drive_Waukesha, WI 53186	Waukesha	US	Wisconsin	1-262-650-6666	1-800-279-9976
General Parts LLC	Green Bay, WI 54303	Green Bay	US	Wisconsin	1-800-279-9976	
General Parts LLC	Rhinelander, WI 54501	Rhinelander	US	Wisconsin	1-800-279-9976	
General Parts LLC	Wausau, WI	Wausau	US	Wisconsin	1-800-279-9976	
MEXICO						
Gas Repair Equipment & Parts,	Calle 7NE #332 Puerto Nuevo_San Juan, PR 920	San Juan		Puerto Rico	1-787-749-8055	
CANADA						
LDI Technical Services	12004 149th St. NW_Edmonton, AB T5V 1P2	Edmonton	CA	Alberta	1-780-455-0432	1-866-299-9591
LDI Technical Services	4,3600 21st St NE_Calgary, AB T2E 6V6	Calgary	CA	Alberta	1-403-299-9591	1-780-455-0451
Key Food Equipment	18562-104 Avenue NW, Edmonton, AB T5S 0K3	Edmonton	CA	Alberta	780-438-1690	
Key Food Equipment	950 39 Street N Bay 26 Lethbridge, AB T1H 6G8	Lethbridge	CA	Alberta	403-327-7368	

Authorized Service Agencies

State/Company Name	Address	City	Country	State	Phone Number 1	Phone Number 2
CANADA						
LDI Technical	Unit 9 - 3600, 21st Street NE, Calgary, T2E 6V6	Calgary	CA	Alberta	403-299-9591	
Altitude Restaurant Equipment Service Ltd.	1919 27 Ave NE #120, Calgary, AB T2E 7E4, Canada	Calgary	CA	Alberta	(403) 978-4321	
Great West Commercial Kitchen	90 Freeport Blvd NE unit 107, Calgary, AB T3J 5J9, Canada	Calgary	CA	Alberta	(403) 276-7832	(403) 276-7832
North Star Repair	12535 126 St. Edmonton, AB, T5L 0X4	Edmonton	CA	Alberta	780-453-6213	
GP Commercial Food	10530 117 Ave, Grande Prairie, AB T8V 3A1, Canada	Grande Prairie	CA	Alberta	780-538-9210	
Key Food	950 39 St N Bay 26, Lethbridge, AB T1H 6G8, Canada	Lethbridge	CA	Alberta	(403) 327-7368	
Modern Electric (Rocky) Inc.	5202 44 St, Rocky Mountain House, AB T4T 1B2, Canada	Rocky Mountain House	CA	Alberta	403-845-3155	
Can-Tek	341 8 St E, Brooks, AB T1R 0E3, Canada	Brooks	CA	Alberta	403-362-7355	
Key Food	18562 104 Ave NW, Edmonton, AB T5S 0K3, Canada	Edmonton	CA	Alberta	(800) 232-1963	
Maestro Food Equipment Service	#103-6990 Waltham Ave_Burnaby, BC V5J 4V5	Burnaby	CA	British Columbia	1-604-623-7876	
Key Food Equipment	#1-3942 Quadra Street, Victoria, BC V8X 1J6	Victoria	CA	British Columbia	250-920-4888	
Key Food Equipment	2-821 McCurdy Place Kelowna, BC V1X 8C8X	Kelowna	CA	British Columbia	250-860-5057	
(Warehouse) Dennett Enterprise	6750 Cariboo Rd Unit #1_Burnaby, BC V3N 4A4	Burnaby	CA	British Columbia	1-604-607-8850	
Key Food	8528 Glenlyon Pkwy #145, Burnaby, BC V5J 0B6, Canada	Burnaby	CA	British Columbia	604-433-4484	
All Tech	777 Norwood Pl, Qualicum Beach, BC V9K 2P9, Canada	Qualicum Beach	CA	British Columbia	(604) 644-1662	
Maestro Food	103-6990 Waltham Ave, Burnaby, BC V5J 4V5, Canada	Burnaby	CA	British Columbia	(604) 623-7876.	
Waller Commercial Food Equipment Services	2995 Moray Ave, Courtenay, BC V9N 9N6, Canada	Courtenay	CA	British Columbia	778 902-0028	
Jemco Food Equip Ser	7431 Industrial Rd, Lantzville, BC V0R 2H0, Canada	Lantzville	CA	British Columbia	250-390-3224	
Pinnacle Food Equipment	306 Webber Avenue Vancouver, BC, V5V 2G5	Vancouver	CA	British Columbia	(604) 515-6368	
Raimac Industries	9744 197b St, Langley, BC V1M 3G3, Canada	Langley	CA	British Columbia	604-324-1466	
LDI Technical Service	Bay C, 625 Frances Ave, Victoria, BC V8Z 1A2, Canada	Victoria	CA	British Columbia	(250) 380-8114	
Key Food	8528 Glenlyon Pkwy #145, Burnaby, BC V5J 0B6, Canada	Burnaby	CA	British Columbia	250-860-5057	
Air Rite Refrigeration and Mec	40 Parr St_Winnipeg, MB R2W 5C3	Winnipeg	CA	Manitoba	204-895-2300	
Commercial Kitchen Services	731 Wall St_Winnipeg, MB R3G 2T6	Winnipeg	CA	Manitoba	204-586-8273	
Grand Valley Mechanical	328 Park Ave E, Brandon, MB R7A 7A7, Canada	Brandon	CA	Manitoba	204-727-2333	
Paramount Service Ltd.	585 Rue Camiel Sys St, Winnipeg, MB R2J 1B5, Canada	Winnipeg	CA	Manitoba	(204) 789-9909	
Holt Tech Services	149 Club Rd._Halifax, NS B3T 1R1	Halifax	CA	New Scotia	1-902-430-8324	
Walkers Electric Ltd.	2608 Windsor St._Halifax, NS B3K 5C8	Halifax	CA	New Scotia	1-902-454-0291	
Hebert Electrik	1162 Homestead Ave, Bathurst, NB E2A 4X1, Canada	Bathurst	CA	Nouveau-Brunswick	(506) 544-0361	
D & L Electric Ltd	83 Sister Greene, Campbellton, NB E3N 3Y5, Canada	Campbellton	CA	Nouveau-Brunswick	506-753-5076	
E.M.R. Services	122 Driscoll Crescent, Moncton, NB E1E 3R8, Canada	Moncton	CA	Nouveau-Brunswick	506-855-4228	
BJW Electronics	90 Millennium Blvd, Moncton, NB E1E 2G8, Canada	Moncton	CA	Nouveau-Brunswick	506-857-2118	
AP Appliances Ltd.	961 Bedford Hwy, Bedford, Nova Scotia, B4A 3Z2	Bedford	CA	Nouveau-Brunswick	(902) 497-7611	
Heritage/ R.G. Henderson & Son	100 Thorncliffe Park Drive_Toronto, ON M4H 1G9	Toronto	CA	Ontario	1-416-422-5580	
Choquette CKS	2710 Lanchaster Rd, Unit 115_Ottawa , ON K1B4T7	Ottawa	CA	Ontario	1-613-739-8458	1-800-267-2715
HRD Kitchen Service	3625 Weston Rd Unit 1_Weston, ON M9L 1V9	Weston	CA	Ontario	1-416-740-5678	1-800-668-5889
R.G. Henderson & Son LTD	4478 Montrose Rd. 1C_Niagara Falls, ON L2H 1K8	Niagara Falls	CA	Ontario	905-357-4357	
MC Technical Services	6068 Netherhart Rd. Unit 20_Mississauga, ON L5T 1N3	Mississauga	CA	Ontario	1-905-670-7887	1-888-510-8969
Advanced Commercial Food Equip	325 Nantucket Blvd. Unit 20, Scarborough, ON M1P 4V5	Scarborough	CA	Ontario	647-720-0339 GT	416-269-2424 Du
F.R.I.E.S.	14 Automatic Rd. Unit 33, Brampton, ON L6S 5N5	Brampton	CA	Ontario	1-905-838-2060	
Service In Motion	660-A Justus Drive_Kingston, ON K7M 4H4	Kingston	CA	Ontario	613-384-1718	
Sure Fix	7334 Garner Rd_Niagara Falls, ON L2E 6S5	Niagara Falls	CA	Ontario	905-685-0480	
Serv-Quip Equipment Service	775 Industrial Rd._London, ON N5V 3N5	London	CA	Ontario	1-519-453-3565	
Kitchenworks	823794 Massie Rd_Chatsworth, ON N0H 1G0	Chatsworth	CA	Ontario	519-794-3633	
Advance Catering Equipment	62 Plantation Court_Whitby, ON L1P 1R1	Whitby	CA	Ontario	1-416-269-2424	
Nimbly Appliance Repair Service	261 Hespeler Road, Unit C, Cambridge, ON N1R 3H8	Cambridge	CA	Ontario	(226) 600-7880	
Tabreed Thermal Control	2 King St W Unit#121, Hamilton, ON L8P 4S0, Canada	Hamilton	CA	Ontario	647-978-1516	
OFS	16 Lennox Dr, Barrie, ON L4M 4S4	Barrie	CA	Ontario	705-728-5289	
Prime Food	1225B Aerowood Dr Mississauga, ON, Canada L4W 1B9	Mississauga	CA	Ontario	(905) 282-9080	
Regional Mechanical	139 Whitney Pl, Kitchener, ON N2G 2X8, Canada	Kitchener	CA	Ontario	(519) 576-9577	
Choquette OTT	2710 Lancaster Rd #115, Ottawa, ON K1B 4W8, Canada	Ottawa	CA	Ontario	613-739-8458	
Protemp Commercial Services	315 Delaware Ave, Chatham, ON N7L 2W9, Canada	Chatham	CA	Ontario	(519) 436-0736	
Industrial Kitchen Service	42 Groff Place Units 2 to 4 Kitchener,Ontario,N2E 2L6	Kitchener	CA	Ontario	519-748-5361	
Parkway Appliance	513 Line 1 Rd, Niagara-on-the-Lake, ON L0S 1J0, Canada	Niagara-on-the-Lake	CA	Ontario	(416) 357-1663	
G R Garrity Appliance Service	7032 Wellington Rd 124, Guelph, ON N1H 6J3, Canada	Guelph	CA	Ontario	519-658-0473	
Barber's Restaurant Equip.	927 Barton St E, Hamilton, ON L8L 3C5, Canada	Hamilton	CA	Ontario	905-527-2525	
Choquette	31 Steve Fonyo Dr, Kingston, ON K7M 8P1, Canada	Kingston	CA	Ontario	(613) 384-1718	
Commercial Kitchen Repairs	134 Marl Meadow Dr, Kitchener, ON N2R 1L3, Canada	Kitchener	CA	Ontario	(519) 588-4213	
Cardinal Service	3625 Munich Ct, Windsor, ON N8N 5G2, Canada	Windsor	CA	Ontario	(519) 735-6666	
Phoenix Services Solutions/Alberto	241 Consortium Crt, London, ON N6E 2S8	London	CA	Ontario	(226) 347-0910	
Serv-Quip	775 Industrial Rd Unit 2, London, ON N5V 3N5, Canada	London	CA	Ontario	519-453-3565	
Canfix	2344 Wildwood Crescent, Pickering, ON L1X 2N1, Canada	Pickering	CA	Ontario	647-887-1949	
Action Restaurant Equip Service	167 Denison St, Markham, ON L3R 1B5, Canada	Markham	CA	Ontario	905-475-1499	
Surefix	7334 Garner Road Niagara Falls, ON L2H 0X8	Niagra Falls	CA	Ontario	905-685-0480	
Keen Restaurant Service	5 Adamson St N, Norval, ON L0P 1K0, Canada	Norval	CA	Ontario	905-840-4200	
Choquette CKS	2710 Lancaster Rd #115, Ottawa, ON K1B 4W8, Canada	Ottawa	CA	Ontario	613-739-8458	
H.R.D. Kitchen Services	1580 Liverpool Ct, Ottawa, ON K1B 4L2, Canada	Ottawa	CA	Ontario	613-744-0609	
W.J. Barnes	110 Green Street Sarnia, ON N7T 2H9 Canada	Sarnia	CA	Ontario	519-332-1770	
Repaire Inc.	100 Backcountry Ct, Sault Ste. Marie, ON P6B 0A6, Canada	Marie	CA	Ontario	705-256-5050	
Stop Rest.	881 Notre Dame Ave, Sudbury, ON P3A 2T2, Canada	Sudbury	CA	Ontario	(705) 674-7673	
Gem Electric	151 Wilson Ave, Timmins, ON P4N 2T2, Canada	Timmins	CA	Ontario	705-264-0668	
GQ Mechanical	55 Village Centre Pl, Mississauga, ON L4Z 1V9, Canada	Mississauga	CA	Ontario	(416) 848-7400	
Phoenix Services Solutions	241 Consortium Ct, London, ON N6E 2S8, Canada	London	CA	Ontario	(226) 347-0910	
Tabreed Thermal Control	2 King St W Unit#121, Hamilton, ON L8P 4S0, Canada	Hamilton	CA	Ontario	647-978-1516	
Industrial Kitchen Service	42 Groff Place Units 2-4, Kitchener, ON N2E 2L6, Canada	Kitchener	CA	Ontario	1-800-563-1295	
Regional Mechanical	139 Whitney Pl, Kitchener, ON N2G 2X8, Canada	Kitchener	CA	Ontario	519-576-9577	
Cardinal Service	3625 Munich Ct, Windsor, ON N8N 5G2, Canada	Windsor	CA	Ontario	519-735-6666	
Tri-Tech Services	626 South Dr, Summerside PE C1N-3Z7	Summerside	CA	Prince Edward Island	(902) 432-3945	
Choquette CKS	2585 Girard Rue_Treos-Rivieres, QC G8Z 2N3	Treos-Rivieres	CA	Québec	1-819-371-3666	
TS Professional Kitchen Servic	2825 Sabourin_Montreal, QC H4S 1M9	Montreal	CA	Québec	514-745-1556	1-800-363-0708
Choquette CKS	8437 19E Avenue_Montreal, QC H1Z4J2	Montreal	CA	Québec	1-514-722-2000	1-800-361-7618
Choquette CKS	900 Boul Pierre Bertrand #220_Villa Vanier, QC G1M3K2	Villa Vanier	CA	Québec	1-418-681-3944	1-800-463-5506
Choquette	900 Bd Pierre-Bertrand #220, Québec, QC G1M 3K2, Canada	Quebic City	CA	Québec	514-722-2000	
Bisson Service	924 St. Pierre Street, Drummondville, QC J2C 3Y2	Drummondville	CA	Québec	819-472-7904	
Choquette CKS Inc.	4550 Rue Jarry E, Saint-Léonard, QC H1R 1X3, Canada	Montreal	CA	Québec	514-723-5000	
T & S Service	2845 Rue Sabourin, Saint-Laurent, QC H4S 1M9, Canada	Saint-Leonard	CA	Québec	514-745-1556	
Frigon Multi-Mechanique	977, 3e rue, Chibougamau, QC, Canada, Quebec	Chibougamau	CA	Québec	418-748-3234	
Key Food Equipment	815 7th Ave Unit 105 Regina, SK S4N 6M7	Regina	CA	Saskatchewan	306-721-3663	
Tim the Toolman	3801 46A Avenue Close, Lloydminster, SK S9V 2C1, Canada	Lloydminster	CA	Saskatchewan	780-214-3104	
Neighbours Mechanical	1427 Scarth St, Regina, SK S4R 2G1, Canada	Regina	CA	Saskatchewan	306-761-2905	
Central Mechanical	506 Quebec St, Regina, SK S4R 1K9	Regina	CA	Saskatchewan	306-545-0498	
Scaleshop	88 Clyde Ave, Mount Pearl NL A1N-4S2	Mount Pearl	CA	Terre-Neuve-et-Labrador	(709) 747-2031	

Notes

Notes

Prices effective From January 1, 2025

USA Machine Quick List Reference

ORDER PROCESSING MODEL NUMBER	STOCK ITEMS	SPEC ITEMS	VOLTAGE	WEIGHT	PRICE $
R101P	•		120V/60HZ/1	24 Lbs.	**1 100**
R101P PLUS	•		120V/60HZ/1	25 Lbs.	**1 185**
R2N	•		120V/60HZ/1	33 Lbs.	**1 622**
R2NCLR	•		120V/60HZ/1	33 Lbs.	**1 622**
R2U	•		120V/60HZ/1	34 Lbs.	**2 064**
R2DICE	•		120V/60HZ/1	43 Lbs.	**2 251**
R2CLRDICE	•		120V/60HZ/1	43 Lbs.	**2 251**
R2UDICE	•		120V/60HZ/1	44 Lbs.	**2 580**
R301	•		120V/60HZ/1	34 Lbs.	**2 142**
R301U	•		120V/60HZ/1	36 Lbs.	**2 516**
R301DICE	•		120V/60HZ/1	44 Lbs.	**2 935**
R301UDICE	•		120V/60HZ/1	44 Lbs.	**3 290**
R401	•		120V/60HZ/1	46 Lbs.	**3 213**
R402A	•		120V/60HZ/1	50 Lbs.	**4 450**
R502	•		208-240V/60HZ/3	81 Lbs.	**6 274**
R502VV	•		120V/60HZ/1	79 Lbs.	**6 730**
R702	•		208-240V/60HZ/3	82 Lbs.	**6 615**
R702VV	•		120V/60HZ/1	82 Lbs.	**7 072**
R752VV	•		120V/60HZ/1	83 Lbs.	**7 358**
CL40		•	120V/60HZ/1	40 Lbs.	**2 149**
CL40 NODISC		•	120V/60HZ/1	40 Lbs.	**1 960**
CL50GOURMET	•		120V/60HZ/1	51 Lbs.	**5 041**
CL50GOURMET NODISC	•		120V/60HZ/1	51 Lbs.	**4 343**
CL50E	•		120V/60HZ/1	47 Lbs.	**2 715**
CL50E5DISCS	•		120V/60HZ/1	47 Lbs.	**3 532**
CL50ENODISC	•		120V/60HZ/1	47 Lbs.	**2 175**
CL50EULTRA	•		120V/60HZ/1	49 Lbs.	**2 998**
CL50EULTRA5DISCS	•		120V/60HZ/1	49 Lbs.	**3 815**
CL50EULTRA NODISC	•		120V/60HZ/1	49 Lbs.	**2 458**
CL50UPIZZA	•		120V/60HZ/1	49 Lbs.	**3 915**
CL50UTEXMEX	•		120V/60HZ/1	49 Lbs.	**4 185**
CL50UREST	•		120V/60HZ/1	49 Lbs.	**5 037**
CL52E	•		120V/60HZ/1	62 Lbs.	**4 896**
CL52E NODISC	•		120V/60HZ/1	62 Lbs.	**4 356**
CL55E		•	120V/60HZ/1	99 Lbs.	**7 244**
CL55 NODISC		•	120V/60HZ/1	95 Lbs.	**6 704**
CL55B		•	120V/60HZ/1	92 Lbs.	**7 945**
CL55B NODISC		•	120V/60HZ/1	92 Lbs.	**7 405**
CL55E2FEEDHEADS		•	120V/60HZ/1	113 Lbs.	**10 244**
CL552FEEDHEADS NODISC		•	120V/60HZ/1	110 Lbs.	**9 704**
CL55WS		•	120V/60HZ/1	113 Lbs.	**17 848**
CL60E		•	208-240V/60HZ/3	154 lbs.	**13 050**
CL60 NODISC		•	208-240V/60HZ/3	152 lbs.	**12 510**
CL60B		•	208-240V/60HZ/3	155 lbs.	**14 142**
CL60B NO DISC		•	208-240V/60HZ/3	155 lbs.	**13 602**
CL60E2FEEDHEADS		•	208-240V/60HZ/3	187 lbs.	**19 203**
CL602FEEDHEADS NODISC		•	208-240V/60HZ/3	187 lbs.	**18 663**
CL60WS		•	208-240V/60HZ/3	234 Lbs.	**34 370**
R101B CLR	•		120V/60HZ/1	22 Lbs.	**765**
R2B	•		120V/60HZ/1	29 Lbs.	**1 407**
R2BCLR	•		120V/60HZ/1	29 Lbs.	**1 407**
R2UB	•		120V/60HZ/1	30 Lbs.	**1 724**
R301B	•		120V/60HZ/1	23 Lbs.	**1 871**
R301UB	•		120V/60HZ/1	25 Lbs.	**2 380**
R401B	•		120V/60HZ/1	32 Lbs.	**2 633**
R5VV	•		120V/60HZ/1	55 Lbs.	**5 373**

ORDER PROCESSING MODEL NUMBER	STOCK ITEMS	SPEC ITEMS	VOLTAGE	WEIGHT	PRICE $
R7VV	•		120V/60HZ/1	77 Lbs.	**5 715**
R8		•	208-240V/60HZ/3	100 Lbs.	**8 813**
R8U		•	208-240V/60HZ/3	105 Lbs.	**9 599**
R10		•	208-240V/60HZ/3	155 Lbs.	**10 258**
R10U		•	208-240V/60HZ/3	160 Lbs.	**11 045**
R15		•	208-240V/60HZ/3	132 Lbs.	**11 836**
R15U		•	208-240V/60HZ/3	147 Lbs.	**12 494**
R20		•	208-240V/60HZ/3	194 Lbs.	**13 540**
R23T		•	208-240V/60HZ/3	296 Lbs.	**15 543**
R30T		•	208-240V/60HZ/3	310 Lbs.	**18 669**
R45T		•	208-240V/60HZ/3	420 Lbs.	**22 541**
R60T		•	208-240V/60HZ/3	440 Lbs.	**31 996**
BLIXER2	•		120V/60HZ/1	25 Lbs.	**2 387**
BLIXER3	•		120V/60HZ/1	30 Lbs.	**2 652**
BLIXER4	•		120V/60HZ/1	34 Lbs.	**3 180**
BLIXER5	•		208-240V/60HZ/3	56 Lbs.	**5 487**
BLIXER5VV	•		120V/60HZ/1	56 Lbs.	**5 943**
BLIXER7	•		208-240V/60HZ/3	56 Lbs.	**5 829**
BLIXER7VV	•		120V/60HZ/1	58 Lbs.	**6 285**
BLIXER8		•	208-240V/60HZ/3	110 Lbs.	**9 334**
BLIXER10		•	208-240V/60HZ/3	117 Lbs.	**10 786**
BLIXER15		•	208-240V/60HZ/3	132 Lbs.	**12 366**
BLIXER20		•	208-240V/60HZ/3	160 Lbs.	**14 349**
BLIXER23		•	208-240V/60HZ/3	309 Lbs.	**16 323**
BLIXER30		•	208-240V/60HZ/3	323 Lbs.	**19 606**
BLIXER45		•	208-240V/60HZ/3	434 Lbs.	**24 761**
BLIXER60		•	208-240V/60HZ/3	443 Lbs.	**33 608**
MMP160VV	•		120V/60HZ/1	5 Lbs.	**407**
MMP190VV	•		120V/60HZ/1	5 Lbs.	**451**
MMP240VV	•		120V/60HZ/1	5 Lbs.	**524**
MMP190COMBI	•		120V/60HZ/1	7 Lbs.	**702**
MMP240COMBI	•		120V/60HZ/1	7 Lbs.	**785**
CMP250VV	•		120V/60HZ/1	10 Lbs.	**669**
CMP400VV	•		120V/60HZ/1	11 Lbs.	**881**
CMP250COMBI	•		120V/60HZ/1	13 Lbs.	**1 233**
MP350	•		120V/60HZ/1	15 Lbs.	**869**
MP450	•		120V/60HZ/1	15 Lbs.	**1 036**
MP550	•		120V/60HZ/1	16 Lbs.	**1 562**
MP600	•		120V/60HZ/1	17 Lbs.	**1 990**
MP800	•		120V/60HZ/1	21 Lbs.	**2 421**
MP350VV	•		120V/60HZ/1	15 Lbs.	**983**
MP450VV	•		120V/60HZ/1	15 Lbs.	**1 126**
MP350TP	•		120V/60HZ/1	18 Lbs.	**922**
MP800TP	•		120V/60HZ/1	18 Lbs.	**2 179**
MP350COMBI	•		120V/60HZ/1	18 Lbs.	**1 503**
MP450COMBI	•		120V/60HZ/1	19 Lbs.	**1 703**
MP450FW	•		120V/60HZ/1	15 Lbs.	**1 312**
MP450XLFW	•		120V/60HZ/1	20 Lbs.	**1 754**
J80	•		120V/60HZ/1	28 Lbs.	**2 384**
J80 BUFFET	•		120V/60HZ/1	28 Lbs.	**2 753**
J100	•		120V/60HZ/1	35 Lbs.	**3 121**
C80		•	120V/60HZ/1	48 Lbs.	**4 436**
C120		•	120V/60HZ/1	115 Lbs.	**8 537**
C120A		•	208-240V/60HZ/3	115 Lbs.	**9 343**
R198 - Food Tray Cart for VCM's				23 Lbs.	**726**
R199 - Robot Cart				35 Lbs.	**775**

FAMILY COLOR CODES

- Combination Models
- Vegetable Preparation Models
- Cutter Mixers Models
- Blixer Models
- Immersion Blenders Models
- Juice Extractors Juicer
- Automatic Sieves-Juicers

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