

**robot  coupe®**



**NEW**

**Put time  
on your  
side**

**Food Processors**  
Cutters & Vegetable Slicers



**Table Top  
Cutter  
Mixers**



**Blixer®**



**NEW PRODUCTS & FEATURES**



**Stainless steel bowl**

- Large capacity 5.9 L or 7.5 L
- Ergonomic Soft Touch handle



**Timer**  
countdown and stopwatch.  
Essential for standardising your recipes  
with maximum precision.

# AN OFFERING TO SUIT EVERY CHEF AND WIN OVER THE KITCHEN STAFF

		Food Processors	Cutters	Blixer®
<b>COMMERCIAL FOODSERVICE</b> 	<b>FULL-SERVICE</b>	✓	✓	
<b>CONTRACT CATERING</b> 	<b>CORPORATE AND SCHOOL CATERING</b>		✓	
	<b>CATERING IN THE HEALTHCARE SECTOR</b>			✓
<b>ARTISANS</b> 	<b>DELICATESSEN CATERING</b>	✓	✓	

**1** ✓ Reduce manual tasks



**2** ⌚ Save time and money



**HOUSE-MADE CHIPS**  
20 kg = 4 min

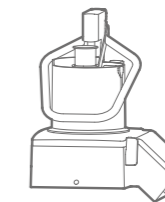


**MAYONNAISE**  
3 L = 1 min



**TEXTURE-MODIFIED CARROTS**  
2 kg = 1 min

**3** 📈 Increase efficiency



➔ Up to:  
250 kg/h  
400 covers



➔ Up to:  
3.8 kg  
100 covers



➔ Up to:  
5.3L  
25 portions

**4** 💡 Boost creativity



## Cutter applications



Emulsions



Chopping



Grinding



Chopping



Kneading



Fine chopping

## Vegetable preparation applications



Slicers



Julienne



Ripple cuts



Diced Vegetables



Graters



French Fries

## Blixer® applications



Turn raw products into texture-modified foods



Duo of raw red cabbage and celeriac



Salmon steak and cabbage



Raw granny smith apple compote

# 2 machines in 1!



## Food Processors Cutters & Vegetable Slicers

R 502 - R 502 V.V. - R 752 - R 752 V.V.

**R 502 - R 502 V.V.** Feed heads for fruit and vegetables of every shape and size.



**Exactitube pusher**  
Ø 39 mm



**Cylindrical hopper**  
Ø 58 mm



**Large feed head**  
Large vegetables

**R 752 - R 752 V.V.** Feed heads for fruit and vegetables of every shape and size.



**Extra large hopper**  
Large vegetables



**Cylindrical hopper**  
Ø 58 mm



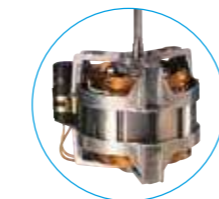
**Exactitube pusher**  
Ø 39 mm

**R 752 - R 752 V.V.**  
Lever with assisted movement:



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

**Timer:** countdown and stopwatch. For precise working.



**Industrial induction motor:** Intensive use.

**R 752 - R 752 V.V.**  
**Stainless steel blade:** Detachable, adjustable blades.



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

**Stainless steel bowl:** Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed.

**Ergonomic Soft Touch handle:** Greater convenience.



\*Musculoskeletal disorders

# A must-have in the kitchen



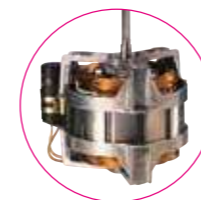
## Table Top Cutter Mixers

R 5 - R 5 V.V. - R 7 - R 7 V.V.

**Bottom bowl based blade:**  
even consistency for both small and large quantities.



**R 7 - R 7 V.V.**  
**Stainless steel blade:**  
Detachable, adjustable blades.



**Industrial induction motor:**  
Intensive use.

**R-Mix function:**  
to mix without cutting.

**The opening in the lid** means that ingredients can be added easily during processing.

**Stainless steel bowl:**  
Large capacity 5.9 L or 7.5 L.  
Save time by increasing the quantities processed.

**Ergonomic Soft Touch handle:**  
Greater convenience.

**Timer:**  
countdown and stopwatch.  
For precise working.



# The Solution for Texture Modified food



Blixer®

Blixer 5 - 5 V.V. - 7 - 7 V.V.



**Bottom bowl based blade:**  
to turn all cooked and raw ingredients into texture-modified foods.

**Blixer® arm:**  
for finer, more homogeneous results.

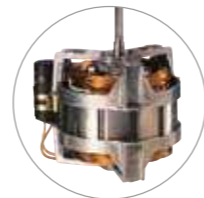


to work with small and large quantities for better menu management.



**Stainless steel bowl:**  
Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed. The high bowl shaft is designed to produce liquid textures.

**Removable attachments:**  
for easy cleaning of parts in contact with food.



**Industrial induction motor:**  
Intensive use.

**Ergonomic Soft Touch handle:**  
Greater convenience.

**Timer:**  
countdown and stopwatch. For precise work.





## Food Processors

Cutters & Vegetable Slicers



## Features

Model	Bowl capacity	Maximum quantity for cutter function	Throughput* for vegetable preparation function	Number of covers per service	Power (W)	Speeds	Single phase	Three phase
R 502	5.9 L	3.2 kg	150 kg/ h	30 - 300	900	750 rpm - 1500 rpm		●
R 502 V.V.	5.9 L	3.2 kg	150 kg/ h	30 - 300	1500	vegetable slicer: 300 to 1000 rpm cutter: 300 to 3500 rpm R-Mix: 60 to 500 rpm	●	
R 752	7.5 L	3.8 kg	250 kg/ h	50 - 400	1800	750 rpm - 1500 rpm		●
R 752 V.V.	7.5 L	3.8 kg	250 kg/ h	50 - 400	1500	vegetable slicer: 300 to 1000 rpm cutter: 300 to 3500 rpm R-Mix: 60 to 500 rpm	●	



## Table Top Cutter Mixers



Model	Bowl capacity	Maximum quantity per operation	Number of covers per service	Power (W)	Speeds	Single phase	Three phase
R 5 - 1V	5.9 L	3.2 kg	20 - 80	750	1500 rpm	●	
R 5 - 2V	5.9 L	3.2 kg	20 - 80	1500	1500 - 3000 rpm		●
R 5 V.V.	5.9 L	3.2 kg	20 - 80	1500	300 to 3500 rpm R-Mix : 60 to 500 rpm	●	
R 7	7.5 L	3.8 kg	20 - 100	1500	1500 - 3000 rpm		●
R 7 V.V.	7.5 L	3.8 kg	20 - 100	1500	300 to 3500 rpm R-Mix : 60 to 500 rpm	●	



## Blixer®



Model	Bowl capacity	Maximum quantity per operation	Number of 200 g portions	Power (W)	Speeds	Single phase	Three phase
Blixer 5 - 2V	5.9 L	3.8 kg	3 - 20	1500	1500 - 3000 rpm		●
Blixer 5 V.V.	5.9 L	3.8 kg	3 - 20	1500	300 to 3500 rpm	●	
Blixer 7	7.5 L	4.8 kg	3 - 25	1500	1500 - 3000 rpm		●
Blixer 7 V.V.	7.5 L	4.8 kg	3 - 25	1500	300 to 3500 rpm	●	

\*Throughput depending on machine remove operations





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