

robot coupe®



KITCHEN LAYOUT GUIDE FOR CONSULTANTS & KITCHEN PLANNERS

**“The inventor & world leader
in food processors.”**



robot coupe[®]

OUR CUSTOMERS



RESTAURANTS

Fine dining
Casual dining
Quick service restaurants



INSTITUTIONS

Business & Industry
Education
Healthcare
Military
Prisons



ARTISANS

Butcheries
Pastry
Bakeries
Deli shops



CATERING

Event caterers
Airlines
Cruise lines
Supermarkets

OUR PRODUCTS



COMBINATION MODELS



VEGETABLE PREPARATION
MACHINES



BOWL CUTTER MIXERS



VERTICAL CUTTER MIXERS



Blixer® :
BLENDER-MIXERS



POWER MIXERS

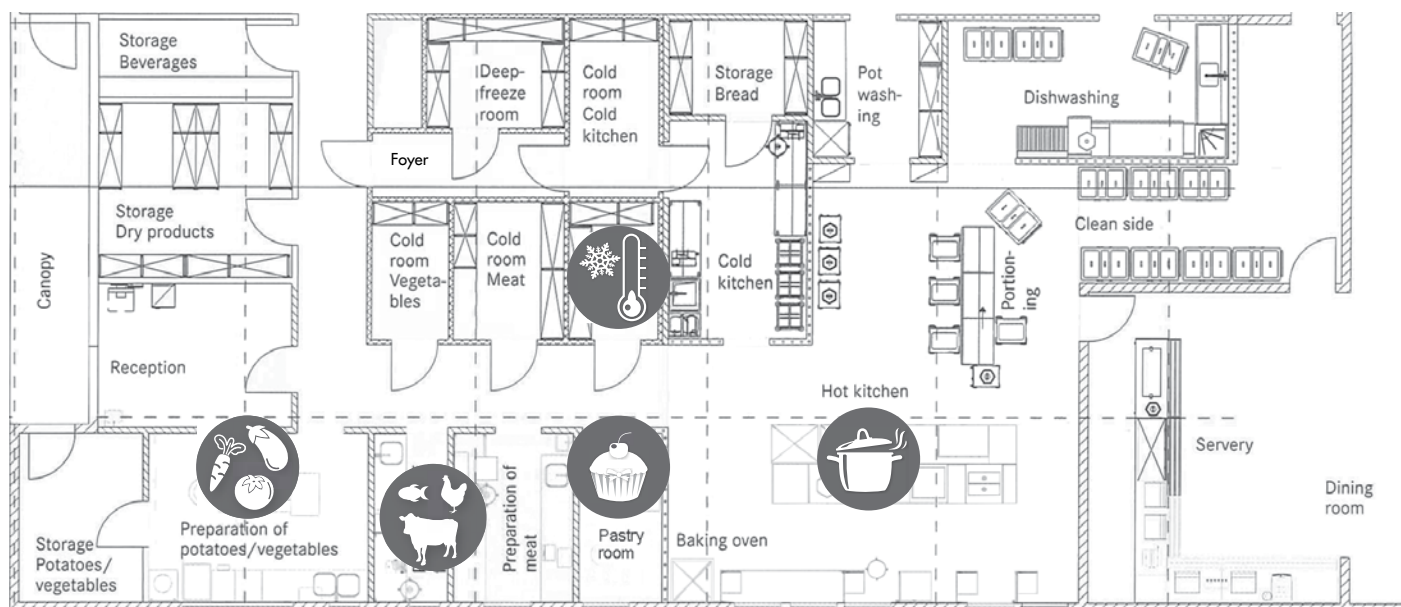


JUICE EXTRACTORS



AUTOMATIC
SIEVES-JUICERS

ROBOT-COUPÉ IN THE KITCHEN



p.5 Meat/Fish preparation Room



p.14 Cold Kitchen



p.6 Pastry Room



p.14 Satellite Kitchen



p.8 Hot Kitchen



**p.15 Juice Room - Bar
Pool Bar - Canteen**



p.10 Vegetable preparation Room



p.13 Healthcare Special Diet



FIND OUR COMPLETE RANGE INSIDE THE CATALOG

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Vegetable Preparation Room

➤ VEGETABLE PREPARATION MACHINES SELECTION

To process vegetables and fruits in the largest variety of cuts.

Number of meals
theoretical output per hour

50
400
1100 lbs

70
600
1655 lbs

100
1000
2645 lbs



Ref. 28058
Ref. 28064



CL 50 Ultra

Single phase

Table Top Model



Ref. 28058
Ref. 28064



CL 52

Single phase

Table Top Model



Ref. 28058
Ref. 28064



CL 55 2 Feed-Heads

Single phase

Floor Model

➤ DISCS COLLECTION



Slicers



Julienne



Graters



Ripple cut slicers



Dicing equipments



French Fries equipments

➤ SUGGESTED PACK OF DISC FOR ALL MODELS

3 Disc Package



5 mm (3/16")
Grater



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



5 mm (3/16")
Slicer

5 Disc Package



5 mm (3/16")
Grater



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



5 mm (3/16")
Slicer



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

16 Disc Multicut Package



1.5 mm (1/16")
Graters



3 mm (1/8")
Graters



2 x 10 mm (5/64") x 3/8"
Julienne



2.5 x 2.5 mm (1/10") x 1/10"
Julienne



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



1 mm (1/32")
Slicers



2 mm (5/64")
Slicers



4 mm (5/32")
Slicers



5x5 mm (3/16")
Dicing Kit



10x10 mm (3/8")
Dicing Kit



20x20 mm (25/32")
Dicing Kit



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



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

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FIND OUR COMPLETE RANGE INSIDE THE CATALOG



CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION



ALL IN ONE



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

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

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



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



MASHED POTATO KIT 3mm (1/8")



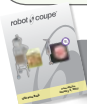
Ideal for mashing large amounts of cooked potatoes.



ADJUSTABLE CART GN 1X1



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



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CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

ALL IN
ONE

Up to
1800 kg
of vegetables
per hour



ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE CART



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

+ 16 DISC MUTICUT PACKAGE INCLUDED

AUTOMATIC FEED HEAD



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



PUSHER FEED HEAD



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



4 TUBES FEED HEAD



Specially designed for long vegetables, like cucumbers or zucchini.



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of cooked potatoes.



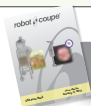
ERGO MOBILE CART



For 3 full-size gastronorm pans (included)

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CUTTER MIXERS SELECTION

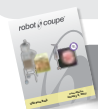
To chop, mince, mix meat and fish quickly and efficiently.

Number of meals	10 50	20 100	20 150	20 200	50 250	200 1000	300 2000
Quantity per batch	5,5 lbs	7,7 lbs	11 lbs	13 lbs	18 lbs	50 lbs	72 lbs.



CUTTER MIXERS APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter.



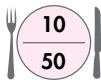
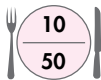
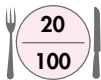
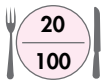
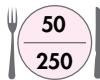
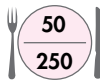
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► CUTTER MIXERS SELECTION

To mix, grind, knead quickly and efficiently.

 Number of meals  Quantity per batch	 10 / 50  5,5 lbs	 20 / 100  7,7 lbs	 20 / 150  11 lbs	 50 / 250  18 lbs	 200 / 1000  50 lbs
	 4.5 Qt. R401 B Single phase or Three phase Table Top Model	 7 Qt. R602 V.V. B/R602 B Single phase or Three phase Table Top Model	 8 Qt. R 8 Three phase Floor Model	 15 Qt. R 15 Three phase Floor Model	 47 Qt. R 45 Three phase Floor Model

► POWER MIXERS SELECTION

To mix and emulsify all kinds of coulis, ice creams and sauces. Whisk attachment for egg whites in pastry preparations.

FOR ANY PASTRY ROOM YOU NEED 2 MACHINES :



Mini MP 240 Combi
270 W



MP 450 Combi Turbo
500 W




► AUTOMATIC SIEVES SELECTION

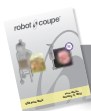
To extract pulp from fruits for sauces, coulis, purees, mousses.



C 80
Single phase
Table top model



C 120
Single phase or Three phase
Floor Model





► CUTTER MIXERS : OPTION AND APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter. As an option a coarse serrated blade is recommended for the pastry preparations.



COARSE SERRATED BLADE
Option

Special Grinding - Pastry



Mixing / Grinding



Chocolate Pralines / Ganache



Kneading



Tart



Coarse Grinding



Oriental Pastry



Fine Grinding



Macaroons



Mixing / Kneading



Pie



Mixing



Cheese Cake

► POWER MIXERS : APPLICATIONS



Mix



Pancake



Fruit Coulis



Compote



Whisk



Whipped Cream



Chocolate Mousse



Meringue

► AUTOMATIC SIEVES : APPLICATIONS



Jam



Fruit Sauce



Ice Cream



Compote



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► POWER MIXERS SELECTION

To mix and emulsify all kinds of soups and sauces.

Machines suggestion by number of meals

Machines suggestion by number of meals	Mini MP 160 V.V.	CMP 250V.V	MP 450 Ultra	MP 800 Ultra
150	2	1	1	
500	3	1	2	
1000	5	2	2	1

Options : stainless steel pan supports



① 3 stainless steel adjustable pan supports

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

② 1 stainless steel universal pan support

to fix on the edge of the pan

FOR ANY HOT KITCHEN, YOU NEED 3 TYPES OF MACHINE :

Emulsions



MicroMix

220 W



Mini MP 160 V.V.

240 W



CMP 250 V.V.

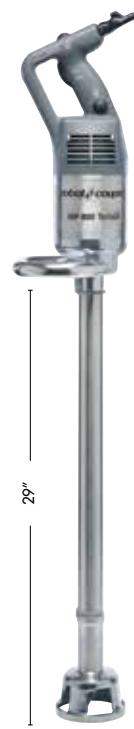
310 W

Sauces



MP 450 Turbo

500 W



MP 800 Ultra

1000 W

Soups

► POWER MIXERS APPLICATIONS



Mixer



Sauce



Soup



Emulsion



Gazpacho



Soup

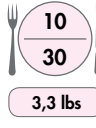


Emulsion



► CUTTER MIXERS SELECTION

To chop, mince, mix meat, fish and vegetables in a minimum of time.



R301 Ultra B
Single Phase
Table Top Model

3.5 Qt.



R 602 V.V. B
Single Phase
Table Top Model

7 Qt.



R 10
Three phase
Floor Model

10 Qt.



R 15
Three phase
Floor Model

15 Qt.

► CUTTER MIXERS : OPTIONS AND APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter. As an option a fine serrated blade is recommended for chopping herbs and a coarse serrated blade for grinding.



SMOOTH BLADE



Chopping



Onion / Garlic



Fine Mincing



Fried Fish



Fine Mincing



Houmous



FINE SERRATED BLADE
Option



Chopping



Parsley



COARSE SERRATED BLADE
Option



Special Grinding - Pastry



Fish bones

► CL 50 MASHED POTATO

To produce up to 22 lbs of mashed potatoes in 2 minutes.



CL50 + Mashed potato attachment
Single phase
Table top model



► BLIXER : SPICE GRINDING

To grind all spices (powder or paste).



Blixer 3
Single phase
Table top model

3.5 Qt.



Red Chili Pepper



Lemongrass



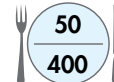
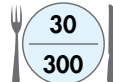
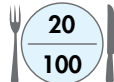
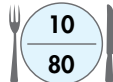
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FOOD PROCESSOR SELECTION

It's a cutter mixer and a vegetable preparation machine : 2 machines in 1 !



R 301 Ultra

Single phase
Table Top Model



R 402

Single phase
Table Top Model
Dicing + French Fries



R 502

Three phase
Table Top Model
Dicing + French Fries



R602 V.V./R602

Single phase or Three phase
Table Top Model
Dicing + French Fries

BLADE COLLECTION

A smooth blade is supplied as a standard attachment with your food processor. As option : The coarse serrated blade is recommended for kneading and grinding. The fine-serrated blade is recommended for chopping herbs.



SMOOTH BLADE

Coarse Chopping



Meat Balls



COARSE SERRATED BLADE
Option

Special Grinding - Pastry

Kneading



Tart



FINE SERRATED BLADE
Option

Special Herbs & Spices

Chopping



Pesto sauce

SUGGESTED PACK OF DISCS

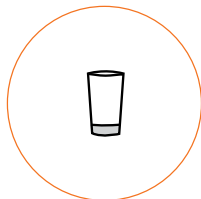
To perform all the fruit and vegetables : slicing, ripple-cutting, grating, dicing, tagliatelles, juliennes, French Fries.

R 301 Ultra & R 402	3 Disc Package			5 Disc Package										
	 6 mm (1/4") Grater	 6 mm (1/4" × 1/4") Julienne	 1 mm (1/32") Slicer	 6 mm (1/4") Grater	 6 mm (1/4" × 1/4") Julienne	 2 mm (5/64") Slicer	 1 mm (1/32") Slicer	 6 mm (1/4") Slicer						
R 502 & R602 V.V./R602	3 Disc Package			5 Disc Package										
	 5 mm (3/16") Grater	 6 mm (1/4" × 1/4") Julienne	 5 mm (3/16") Slicer	 5 mm (3/16") Grater	 6 mm (1/4" × 1/4") Julienne	 5 mm (3/16") Slicer	 10x10 mm (3/8" × 3/8") Dicing Kit							
	5 Disc Package			16 Disc Multicut Package										
	 5 mm (3/16") Grater	 6 mm (1/4" × 1/4") Julienne	 5 mm (3/16") Slicer	 1.5 mm (1/16") Grater	 3 mm (1/8") Grater	 2 × 10mm (5/64" × 3/8") Julienne	 2.5x2.5 mm (1/10" × 1/10") Julienne	 4x4 mm (5/32" × 5/32") Julienne	 1 mm (1/32") Slicer	 2 mm (5/64") Slicer	 4 mm (5/32") Slicer	 5x5 mm (3/16") Slicer	 10x10 mm (3/8") Dicing Kit	 20x20 mm (25/32") Dicing Kit

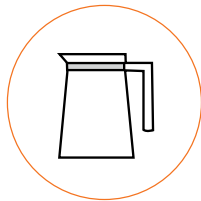


➤ JUICE EXTRACTOR SELECTION

To juice fruits and vegetables in seconds.



Up to
600 glasses / hour



Up to
160 litre / hour



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



J 100 Ultra

Single Phase

Table Top Model



2 ways of using your juicer:

① Continuous pulp ejection.

Ejection chute
for continuous
flow of pulp
directly into
bin placed
under
worktop.



② Pulp ejected into container

7 Qt. large-capacity
translucent pulp container
placed near the juicer



➤ JUICE EXTRACTOR : APPLICATIONS



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Healthcare Special Diet

► BLIXER SELECTION

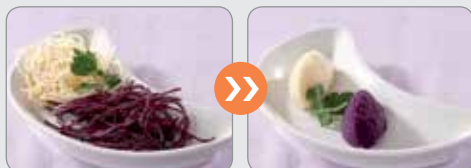
The unique machine for preparing texture-modified meals with either raw or cooked ingredients.



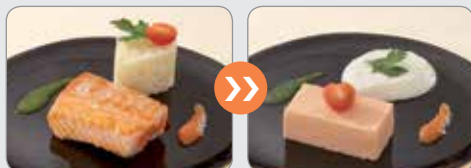
► BLIXER APPLICATIONS

They enable a normal meal (starter, main course, cheese and dessert) to be modified so that people requiring modified texture meals can be catered for from the same menu.

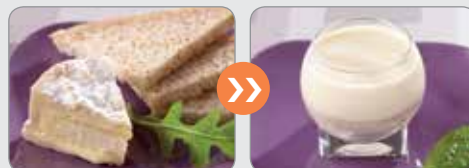
STARTER



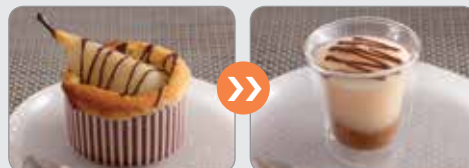
MAIN COURSE



CHEESE



DESSERT



► JUICER : J80 Ultra

To make an ultra fresh juice of fruits and vegetables in seconds. The perfect balance of flavor and nutrition for the patient's enjoyment and wellbeing.



J 80 Ultra
Single Phase
Table Top Model

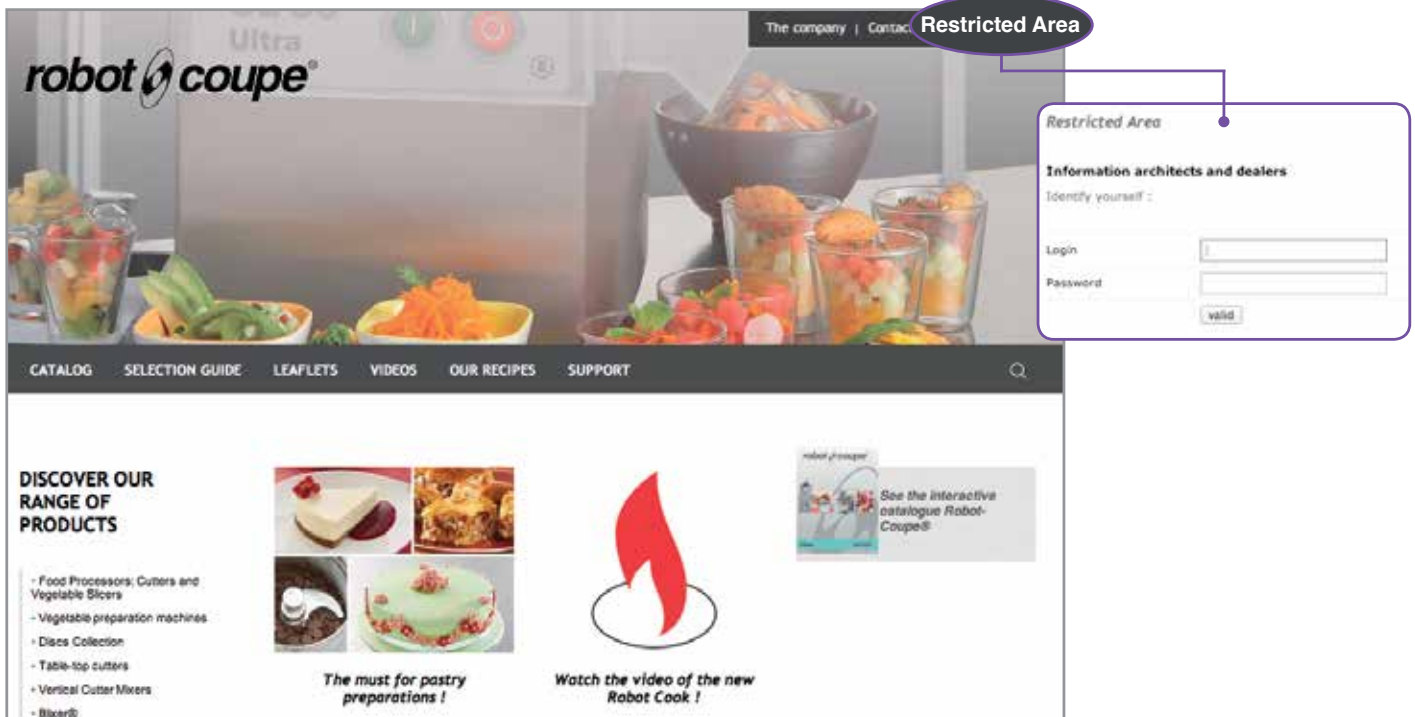


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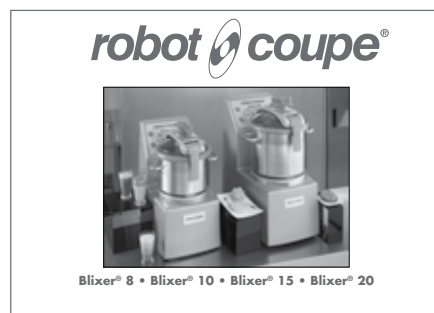
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• Restricted Area for Consultants & Kitchen Planners

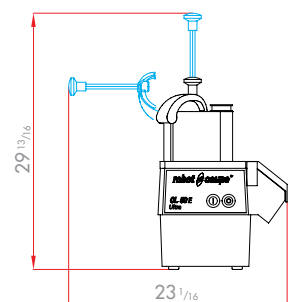
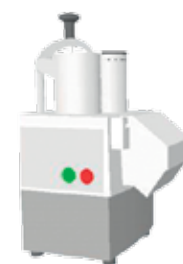
Use your login and password to access the restricted area, where you can consult and download all the information you need : Technical manuals, Technical specifications sheets, 2D and 3D drawings.



Technical specifications sheets



Operating manuals



3D and 2D drawings

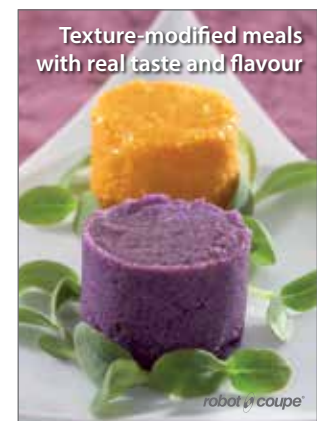
• Free access website



Videos



brochures



Recipe Books

Note

Robot-Coupe operates in more than 130 countries



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Keeping machines in working order is a major concern, wherever it is installed. Gain easy access to efficient after sales service across the globe with our dealers network condition and our official appointed after-sales service agencies.



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