robot coupe®

POWER MIXERS

NEW

RESTAURANTS - CATERERS - DELICATESSENS

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

COMPACT

CMP

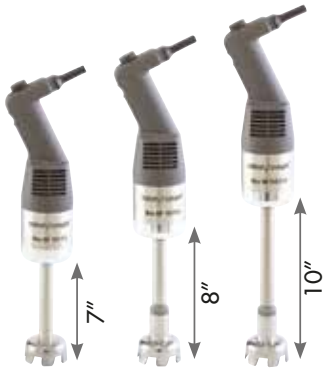
MINI

Mini MP

New

New

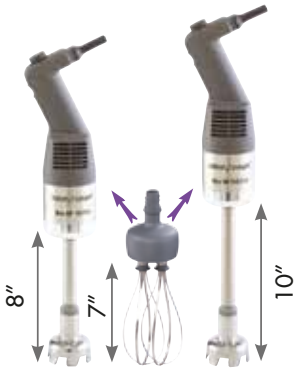
MicroMix®



Mini MP 160 VV

Mini MP 190 VV

Mini MP 240 VV



Mini MP 190 Combi

Mini MP 240 Combi

Ideal for smaller quantities

CMP 250 VV

CMP 400 VV

CMP 250 Combi

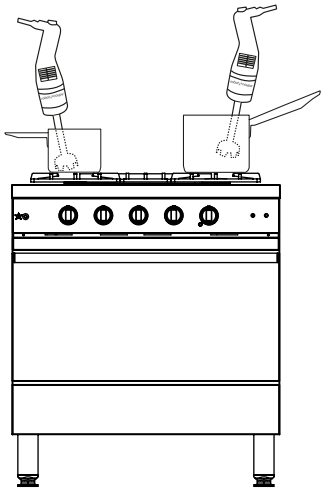
16 qt.

100 qt.

16 qt.

Restaurants

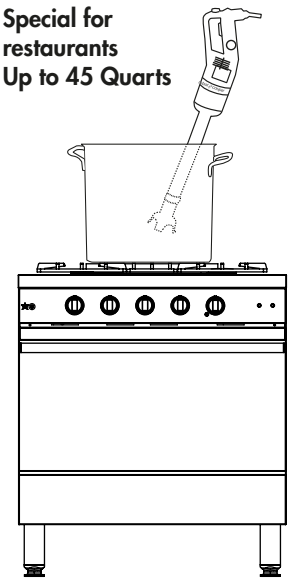
- Special for emulsions
- For handling small quantities



MicroMix®

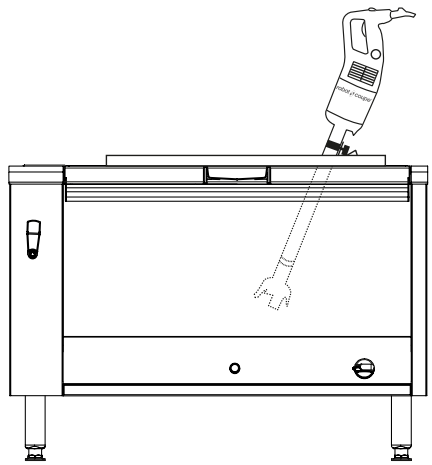
Mini MP

- Special for restaurants Up to 45 Quarts



CMP

- Intended for institutional and commercial caterers. Intensive use.



MP Turbo

TURBO

MP

MP 350 Turbo	MP 450 Turbo	MP 550 Turbo	MP 600 Turbo	MP 800 Turbo	MP 350 Combi Turbo	MP 450 Combi Turbo	MP 450 FW Turbo	MP 450 XL FW Turbo
50 qt.	100 qt.	200 qt.	300 qt.	400 qt.	50 qt.	100 qt.		

Large production and institutions

CLEANING

Blade and bell easily removable

HACCP Advice

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

USER COMFORT

Pan supports easy to use for easy process

❶ 3 stainless steel adjustable pan supports

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

❷ 1 stainless steel universal pan support

to fix on the edge of the pan

MINI Range

Mixer

Emulsify

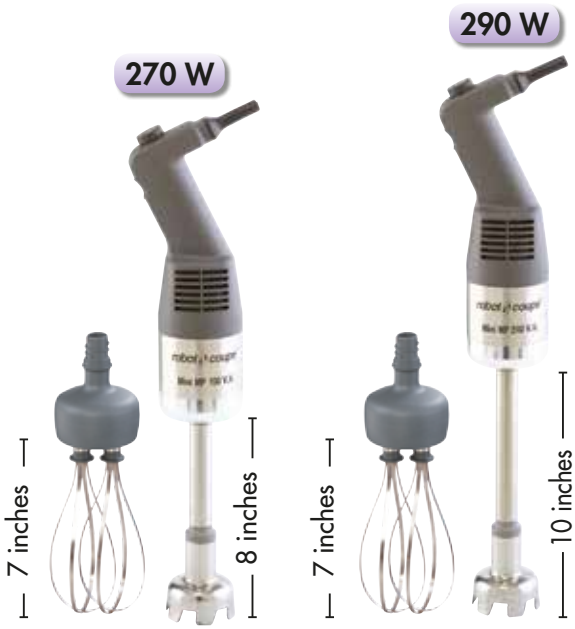
Beat

FOR HANDLING SMALLER QUANTITIES

Mini MP 160 V.V. | Mini MP 190 V.V. | Mini MP 240 V.V.

2,000 to 12,500 rpm

COMBI



Mini MP 190 Combi | Mini MP 240 Combi

Mixer: 2,000 to 12,500 rpm
Whisk: 350 to 1,560 rpm

MINI Range

FOR HANDLING SMALLER QUANTITIES

ERGONOMIC

Shape of the handle specifically designed to ensure a **good grip** and manipulation of the Power Mixer, thus **reducing user fatigue.**

POWER

A powerful motor (240-290 W according to model) for an even longer lifespan!

SANITATION

Detachable tube and blade assembly for perfect sanitation, with a patented system exclusive to Robot-Coupe. **Tube, bell and blade assembly all made from stainless steel** for a longer lifespan.

The Mini MP 190 V.V. and Mini MP 240 V.V. models have a detachable bell.

MULTIPURPOSE

Overmoulded stainless-steel blades ensuring perfect sanitation and ideal for making coulis, cream soups and sauces.

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

VARIABLE SPEED

- 2,000 to 12,500 rpm in mixer function
- 350 to 1,500 rpm in whisk function

Mini MP Combi

STURDINESS

Whisk housing with all-metal interior for greater resilience.

COMPACT Range

Mixer

Beat

SPECIALLY DESIGNED FOR THE CATERING SECTOR

310 W

CMP 250 V.V.

5,000 to
10,000 rpm

420 W

CMP 400 V.V.

COMBI

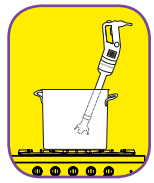
310 W

CMP 250 Combi

Mixer: 2,300 to 10,000 rpm
Whisk: 500 to 1,800 rpm

COMPACT Range

SPECIAL CATERING MODELS UP TO 100 Qts



ERGONOMIC

Compact, lightweight appliance that is easy to handle

COMFORT

Variable speed function providing the greater flexibility required for **sophisticated preparations.**

NEW

POWER

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

SANITATION

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

PERFORMANCE

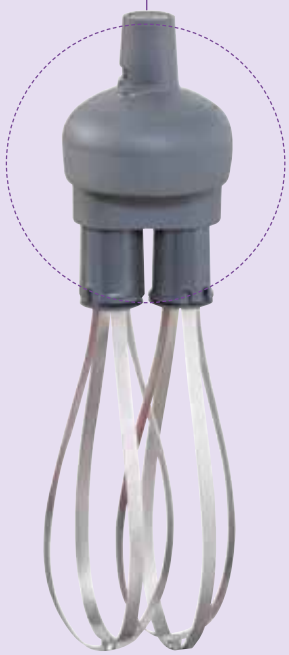
The CMP Combi models (mixer+whisk) also boast a new 100% stainless-steel bell

Optimum blending quality giving the finished product a fine texture within a minimum of time.

CMP Combi

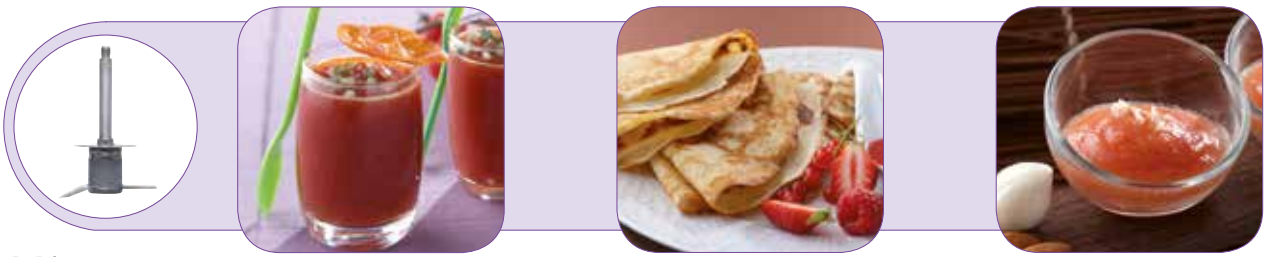
STURDINESS

- **Whisk housing** with all-metal interior for greater resilience.
- **Overmoulded whisks** ensuring perfect sanitation.



TURBO Range

Mixer



Beat

SPECIALLY DESIGNED / COMMERCIAL CATERING

New, even more ergonomic handle design

MP 350 Turbo | MP 450 Turbo | MP 550 Turbo | MP 600 Turbo | MP 800 Turbo

MP 350/MP 450: 12,000 rpm
MP 350 V.V./MP 450 V.V.: 3,000 to 10,000 rpm

12,000 rpm | 12,000 rpm | 12,000 rpm

COMBI

MP 350 Turbo Combi | MP 450 Turbo Combi | MP 450 Turbo FW

Mixer : 3,000 to 1,000 rpm
Whisk : 500 to 1,500 rpm

500 to 1,500 rpm

SPECIALLY DESIGNED / COMMERCIAL CATERING

NEW

COMFORT

The V.V. and Combi models now have **an even more ergonomic variable speed button** for greater user comfort.

DURABILITY

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

SANITATION

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

PERFORMANCE

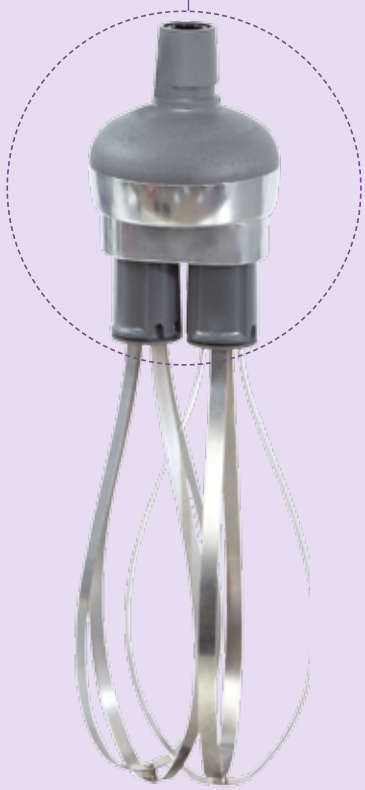
More powerful motor : + 20% for even more efficient machine.

Increased performance for **optimized mixing time.**

MP Combi

METAL GEAR BOX

• **Overmoulded whisks** ensuring perfect **sanitation.**



PAN SUPPORTS MP/CMP

These 100% stainless-steel pan supports allow you to effortlessly tilt the mixer or simply leave it to its own devices. They can be totally dismantled, making them easy to clean and extremely practical to use.

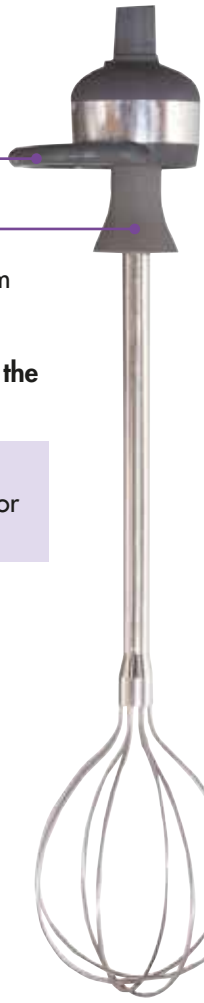
Adjustable pan supports

Three pan supports available as optional extras.
They adapt to the size of the pan:
- Pan diameter 13" to 26"
- Pan diameter 20" to 39"
- Pan diameter 33" to 51"

Universal pan support

For any pans diameter.

MIXING TOOL ATTACHMENT



- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **27"**
- **Available as an optional extra with the Turbo Combi models.**

Uses:
potato flakes, dehydrated base for soups etc...

FOOD SANITATION ADVICE

CLEANING

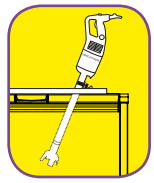
Bell and blade removable for ease of cleaning

HACCP Advice

In line with HACCP advice, the cleaned bell and blade should be stored in a cold room after use.

TURBO Range

SPECIALLY DESIGNED /COMMERCIAL CATERING



NEW

ERGONOMIC

- **Ergonomic handle** design for greater user comfort.

- **The speed variation button** on the V.V. and Combi models **can easily be operated with one hand.**

- **The lug on the motor housing** can serve as a rest and pivot on the rim of a pan, making the power mixer easier to handle.

- **New power cord winding system** for tidy storage and optimum lifespan.

DETACHABLE POWER CORD

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

EXCLUSIVE TECHNOLOGY

THE MAIN BENEFITS

- **Perfect sanitation:** Foot, knife , bell, and whisk fully removable a **Robot-Coupe exclusive**.
- **Robust machine:** The design of the machines and the materials used in their construction guarantee a sturdy machine.
- **Large processing capacity:** Powerful motor for fast processing and an optimum quality end-product.
- **Easy maintenance:** All stainless steel tube, bell, knife and whisk.
- **Compact models:** Space saving and easy to use. 3 models to process small quantities.

PAN CAPACITY

Between 2 and 400 Qts according to the model.

TARGET

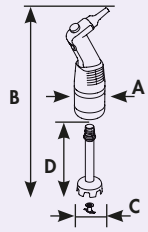
Restaurants, Caterers, Delicatessens.

IN BRIEF

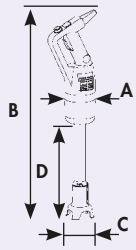
The performance in terms of sanitation, ease of use, multiple functions, longer life, and profitability make it the best choice on the market.

CE mark

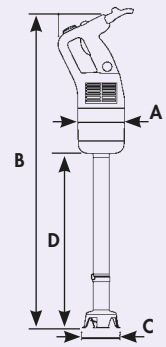
MINI RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
Mini MP 160 V.V.	2,000 to 12,500	240	120 V/60 Hz	3	18 ⅓	3	7	3.1	4.3
Mini MP 190 V.V.	2,000 to 12,500	270	120 V/60 Hz	3	20	3	8	3.2	4.4
Mini MP 240 V.V.	2,000 to 12,500	290	120 V/60 Hz	3	22 ⅓	3	12	3.3	4.5



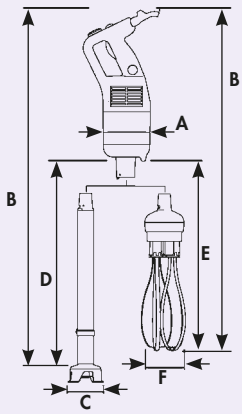
COMPACT RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
CMP 250 V.V.	From 5,000 to 10,000	280	120 V/60 Hz	3.7	26	3.5	10	6.6	10.3
CMP 400 V.V.	From 5,000 to 10,000	350	120 V/60 Hz	3.7	30	3.5	16	7.2	11



TURBO RANGE	Electrical data				Dimensions (in inches)						Weight (lb)	
	Speed (rpm)		Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	Net	Gross
	Mixer	Mixer Variable speed										
MP 350 Turbo	12,000		660	120 V/60 Hz	5	30.5	3.9	14			10.1	13.4
MP 350 V.V. Turbo		3,000 to 10,000	660	120 V/60 Hz	5	30.5	3.9	10	17	4	10.5	13.8
MP 450 Turbo	12,000		720	120 V/60 Hz	5	32.5	3.9	18			10.7	14
MP 450 V.V. Turbo		3,000 to 10,000	720	120 V/60 Hz	5	32.5	3.9	10	17	4	11	14
MP 550 Turbo	12,000		840	120 V/60 Hz	5	36.5	4.4	21			11.4	14.7
MP 600 Turbo	12,000		920	120 V/60 Hz	5	38	4.3	23			12.5	16.7
MP 800 Turbo	12,00		1,000	120 V/60 Hz	5	44.5	4.3	29			15.6	19.8



COMBI RANGE	Electrical data				Dimensions (in inches)						Weight (lb)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	Net	Gross
Mini MP 190 Combi	2,000 to 12,500	350 to 1,560	270	120 V/60 Hz	3	18.5	3	8	10	3.9	4.3	5.9
Mini MP 240 Combi	2,000 to 12,500	350 to 1,560	290	120 V/60 Hz	3	20.5	3	12	10	3.9	4.4	6
CMP 250 Combi	2,300 to 1000	500 to 1,800	280	120 V/60 Hz	3.7	24	3.5	10	15.4	4.7	6.6	10.3
MP 350 Combi Turbo	3,000 to 10,000	500 to 1,500	660	120 V/60 Hz	4.9	30.5	3.9	14	17.3	4.7	13	18.3
MP 450 Combi Turbo	3,000 to 10,000	500 to 1,500	720	120 V/60 Hz	4.9	34.5	3.9	18	17.3	4.7	13.4	18.7
MP 450 FW Turbo		250 to 1,500	720	120 V/60 Hz	4.9	31.7	3.9	18	17.3	4.7	9.4	14.3



*Other voltages available.

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
© All rights reserved for all countries by : ROBOT-COUPE s.n.c.

robot coupe®

Robot Coupe® U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625
Ph.: 1-800-824-1646 (601) 898-8411
Fax: (601) 898-9134
email: info@robotcoupeusa.com

www.robotcoupeusa.com

DISTRIBUTOR

Conforms to UL NSF Std 763 Std 8
Certified to CAN/CSA Std C22.2 No. 195
ETL LISTED 9900098

We reserve the right to alter at any time without notice the technical specifications of this appliance.None of the information contained in this document is of a contractual nature. Modifications may be made at any time.

© All rights reserved for all countries by: ROBOT COUPE S.N.C.

Réf : 450 338 - 03/2016 - USA