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

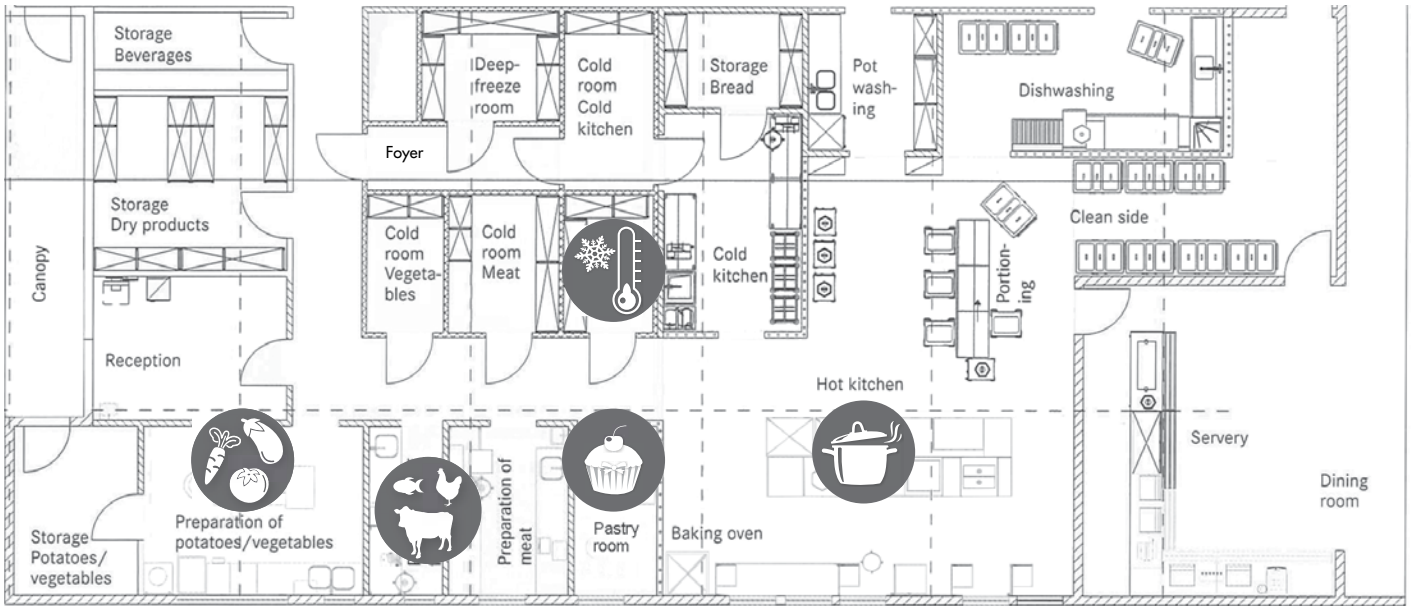
BLIXER® : BLENDER-MIXERS

POWER MIXERS

JUICE EXTRACTORS

AUTOMATIC SIEVES-JUICERS

ROBOT-COUPE IN THE KITCHEN



p.5 **Meat/Fish preparation Room**

p.6 **Pastry Room**

p.8 **Hot Kitchen**

p.10 **Vegetable preparation Room**

p.13 **Healthcare Special Diet**

p.14 **Cold Kitchen**

p.14 **Satellite Kitchen**

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

FIND OUR COMPLETE RANGE INSIDE THE CATALOG

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	70 / 600	100 / 1000
1100 lbs	1655 lbs	2645 lbs

CL 50 Ultra

Single phase

Table Top Model

CL 52

Single phase

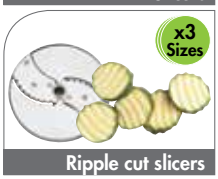
Table Top Model

CL 55 2 Feed-Heads

Single phase

Floor Model

DISCS COLLECTION



SUGGESTED PACK OF DISC FOR ALL MODELS

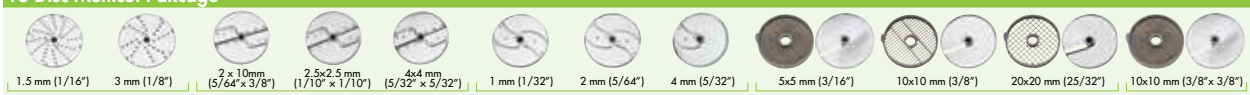
3 Disc Package

5 mm (3/16")	6 mm (1/4" x 1/4")	5 mm (3/16")
Grater	Julienne	Slicer

5 Disc Package

5 mm (3/16")	6 mm (1/4" x 1/4")	5 mm (3/16")	10x10 mm (3/8" x 3/8")
Grater	Julienne	Slicer	Dicing Kit

16 Disc Multicut Pakcage



1.5 mm (1/16")	3 mm (1/8")	2 x 10mm (5/64" x 3/8")	2.5x2.5 mm (1/10" x 1/10")	4x4 mm (5/32" x 5/32")	1 mm (1/32")	2 mm (5/64")	4 mm (5/32")	5x5 mm (3/16")	10x10 mm (3/8")	20x20 mm (25/32")	10x10 mm (3/8" x 3/8")
Graters		Julienne			Slicers			Dicing Kit			French Fries

FIND OUR COMPLETE RANGE INSIDE THE CATALOG

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CL 55 WORKSTATION
COMPLETE VEG. PREP. SOLUTION

Up to 2645 lbs of vegetables per hour

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

WORKSTATION STORAGE CART

- Place all accessories on the cart!
- Can accomodate 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

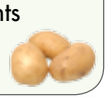
Specially designed for bulky vegetables (e.g. cabbage or lettuce)

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.

R401 B	R602 B/R602 V.V. B	R 8	R 10	R 15	R 45 T	R 60 T
Single phase	Single phase or Three phase	Three phase	Three phase	Three phase	Three phase	Three phase
Table Top Model	Table Top Model	Floor Model	Floor Model	Floor Model	Floor Model	Floor Model

CUTTER MIXERS APPLICATIONS

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

Smooth blade

Coarse chopping — Duck Terrine

Coarse chopping — Salmon Tartare

Coarse chopping — Meat croquettes

Coarse chopping — Meat Balls

Coarse chopping — Fish Croquettes

Fine Mincing — Stuffing

Fine Mincing — Fish Terrine

Fine Mincing — Lasagne

Fine Mincing — Tarama

FIND OUR COMPLETE RANGE INSIDE THE CATALOG

CUTTER MIXERS SELECTION

To mix, grind, knead quickly and efficiently.

Number of meals	10 / 50	20 / 100	20 / 150	50 / 250	200 / 1000
Quantity per batch	5,5 lbs	7,7 lbs	11 lbs	18 lbs	50 lbs

R401 B
Single phase or Three phase
Table Top Model

R602 V.V. B/R602 B
Single phase or Three phase
Table Top Model

R 8
Three phase
Floor Model

R 15
Three phase
Floor Model

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

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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

Coarse Grinding
Oriental Pastry

Mixing / Kneading
Pie

Kneading
Tart

Fine Grinding
Macaroons

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

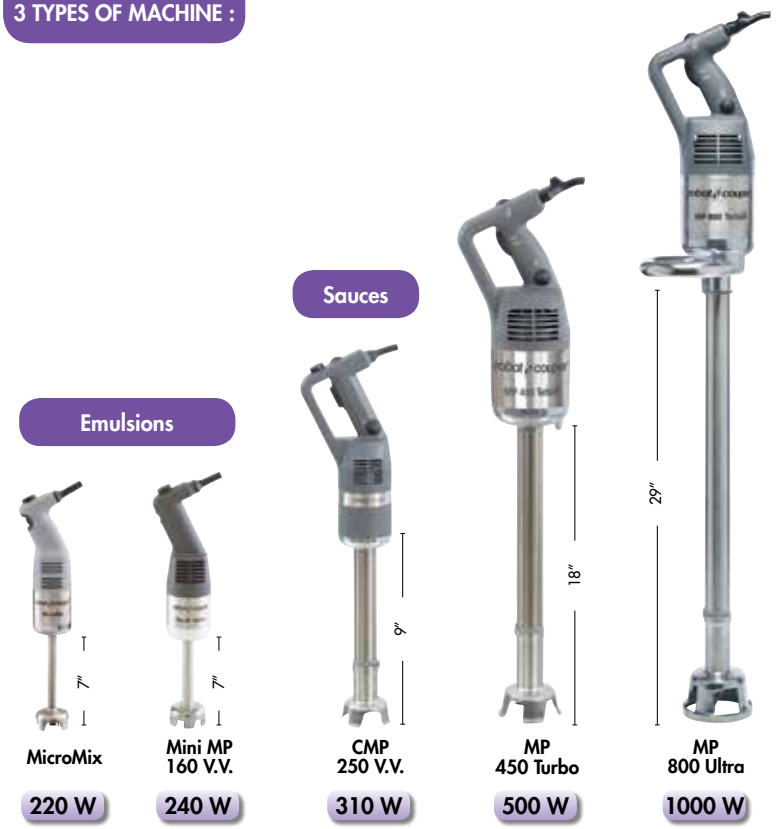
❶ 3 stainless steel adjustable pan supports

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

❷ 1 stainless steel universal pan support

to fix on the edge of the pan

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



POWER MIXERS APPLICATIONS

Mixer

Sauce

Soup

Emulsion

Gazpacho

Soup

Emulsion

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CUTTER MIXERS SELECTION

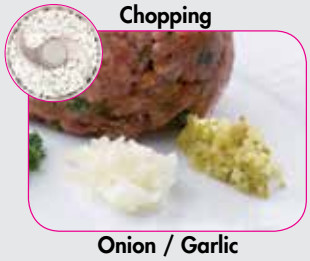
To chop, mince, mix meat, fish and vegetables in a minimum of time.

Number of meals	10 / 30	20 / 100	50 / 200	50 / 250
Quantity per batch	3,3 lbs	7,7 lbs	13 lbs.	18 lbs.
	3.5 Qt.	7 Qt.	10 Qt.	15 Qt.
	R301 Ultra B	**R 602 V.V. B**	**R 10**	**R 15**
	Single Phase	Single Phase	Three phase	Three phase
	Table Top Model	Table Top Model	Floor Model	Floor Model

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

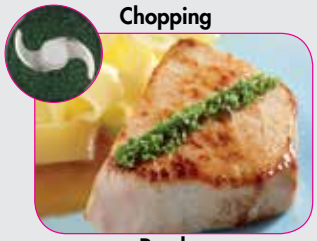
Fine Mincing

Houmous

FINE SERRATED BLADE

Option

Special Herbs & Spices



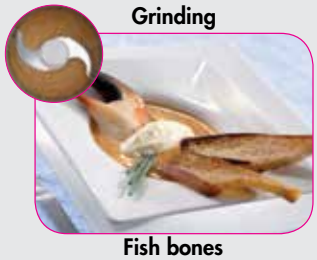
Chopping

Parsley

COARSE SERRATED BLADE

Option

Special Grinding - Pastry



Grinding

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).

3.5 Qt

Blixer 3

Single phase

Table top model

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 !

Number of meals

10 / 80

R 301 Ultra

Single phase
Table Top Model

20 / 100

R 402

Single phase
Table Top Model
Dicing + French Fries

30 / 300

R 502

Three phase
Table Top Model
Dicing + French Fries

50 / 400

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

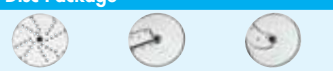
6 mm (1/4") Grater | 6 mm (1/4" x 1/4") Julienne | 1 mm (1/32") Slicer

5 Disc Package

6 mm (1/4") Grater | 6 mm (1/4" x 1/4") Julienne | 2 mm (5/64") Julienne | 1 mm (1/32") Slicers | 6 mm (1/4") Slicers

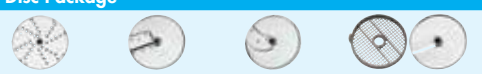
R 502 & R602 V.V./R602

3 Disc Package



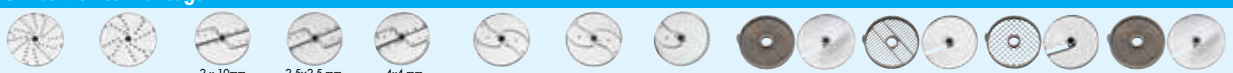
5 mm (3/16") Grater | 6 mm (1/4" x 1/4") Julienne | 5 mm (3/16") Slicer

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 Pakcage



1.5 mm (1/16") Graters | 3 mm (1/8") Graters | 2 x 10mm (5/64"x 3/8") Julienne | 2.5x2.5 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

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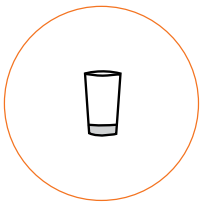
JUICE EXTRACTOR SELECTION

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.

INTENSIVE J 100 Ultra USE

J 100 Ultra

Single Phase

Table Top Model

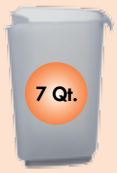
2 ways of using your juicer:

❶ Continuous pulp ejection.

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

❷ Pulp ejected into container

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



JUICE EXTRACTOR : APPLICATIONS

Cold Kitchen / Garde Manger
Satellite Kitchen
Juice Room / Bar / Pool Bar / Cafeteria

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BLIXER SELECTION

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

Number of meals per service:	5 / 30	15 / 80	23 / 100	25 / 150	50 / 250	200 / 1000
Amounts processed per batch	0.5 to 3.5 lbs	0.75 to 7 lbs	1 to 8 lbs	up to 8 lbs	Up to 15 lbs	Up to 55 lbs

Blixer 3
Single Phase
Table Top Model

Blixer 5 V.V./Blixer 5
Single phase/Three phase
Table Top Model

Blixer 6 V.V./Blixer 6
Single phase/Three phase
Table Top Model

Blixer 8
Three phase
Floor Model

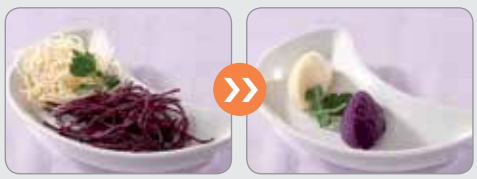
Blixer 15
Three phase
Floor Model

Blixer 45
Three phase
Floor Model

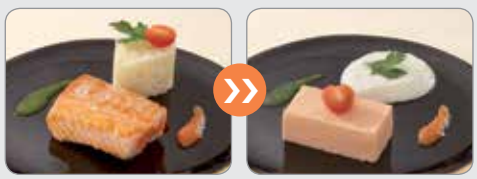
BLIXER APPLICATIONS

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.

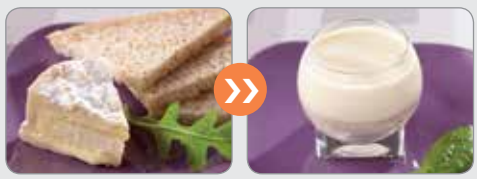
STARTER



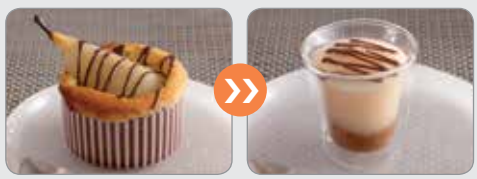
MAIN COURSE



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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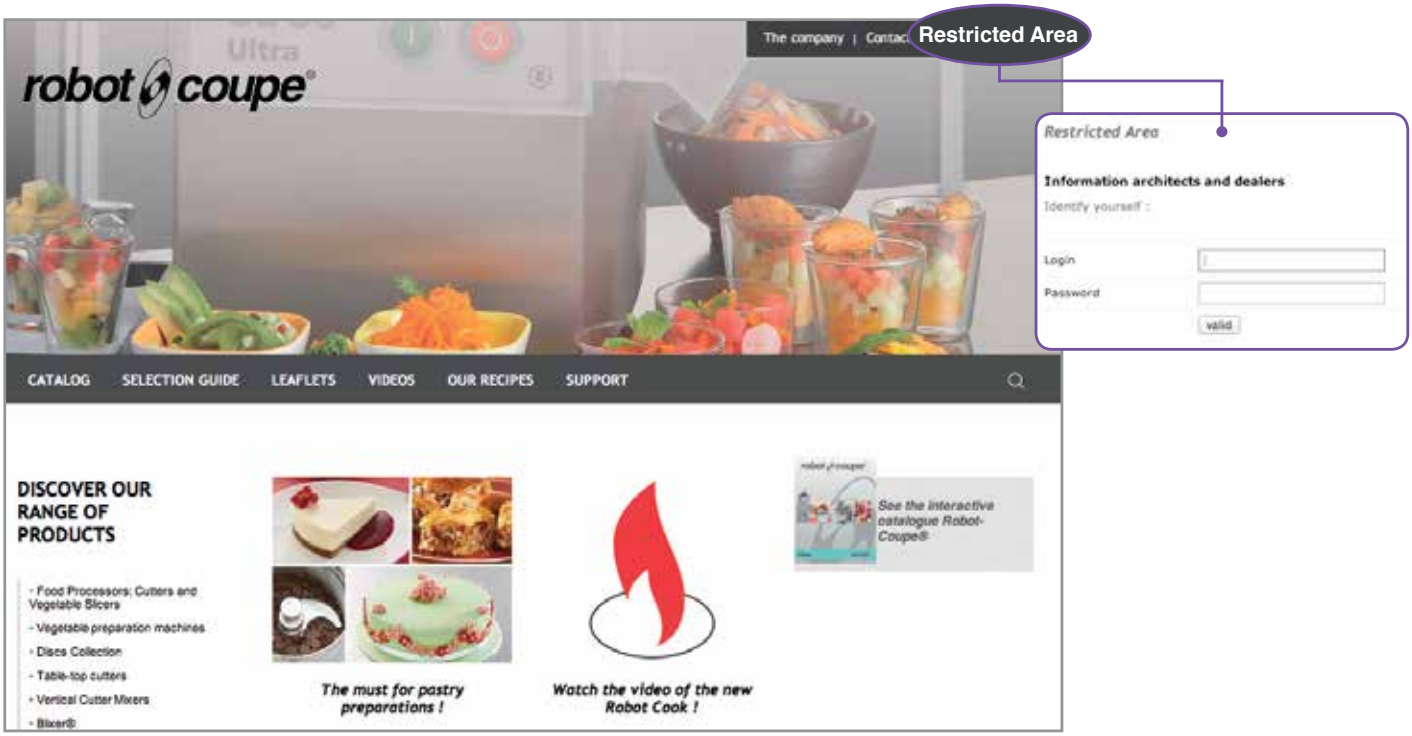
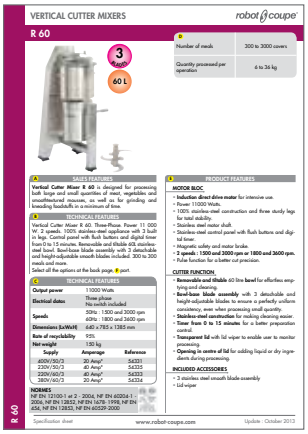
www.robotcoupeusa.com

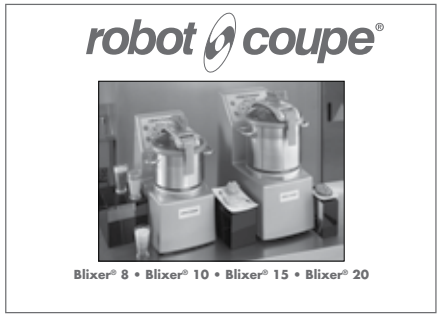
• Restricted Area for Consultants & Kitchen Planners

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.

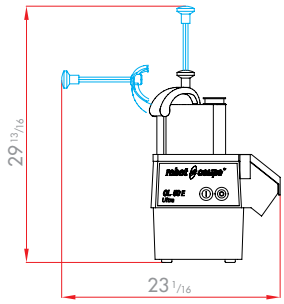




Technical specifications sheets



Operating manuals

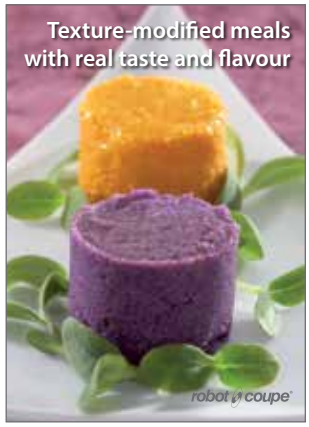


3D and 2D drawings

• Free access website

Videos

brochures



Recipe Books

Note

Robot-Coupe operates in more than 130 countries

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USA - 11/2016