

robot coupe®



NEW

**Put time
on your
side**



Food Processors
Cutters & Vegetable Slicers

**R 502,
R 502 V.V.**

OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

5.9 L



**R 752,
R 752 V.V.**

OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

7.5 L



**Table Top
Cutter
Mixers**

**R 5 - 1V,
R 5 - 2V,
R 5 V.V.**

OPTIONAL
3
BLADES

5.9 L



**R 7,
R 7 V.V.**

OPTIONAL
3
BLADES

7.5 L



Blixer®

**Blixer 5 - 2V,
Blixer 5 V.V.**

OPTIONAL
2
BLADES

5.9 L



**Blixer 7,
Blixer 7 V.V.**

OPTIONAL
2
BLADES

7.5 L



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®
COMMERCIAL FOODSERVICE				
	FULL-SERVICE	✓	✓	
CONTRACT CATERING				
	CORPORATE AND SCHOOL CATERING		✓	
	CATERING IN THE HEALTHCARE SECTOR			✓
ARTISANS				
	DELICATESSEN CATERING	✓	✓	

1



Reduce manual tasks



2



Save time and money



HOUSE-MADE CHIPS
20 kg = 4 min



MAYONNAISE
3 L = 1 min

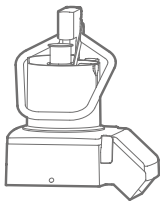


TEXTURE-MODIFIED
CARROTS
2 kg = 1 min

3



Increase efficiency



Up to:
250 kg/h
400 covers



Up to:
3.8 kg
100 covers



Up to:
5.3 L
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.

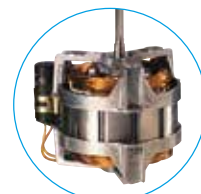
Lever with
assisted movement:



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

Timer:

countdown and stopwatch.
For precise working.



**Industrial induction
motor:**
Intensive use.

Scraper arm:

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



R 752 - R 752 V.V.

Stainless steel blade:
Detachable, adjustable
blades.

**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



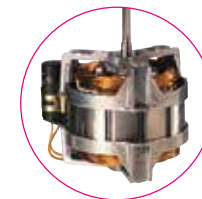
Table Top Cutter Mixers

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.

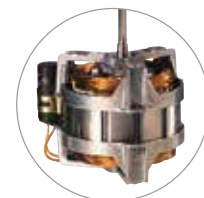


to work with small and large quantities for better menu management.



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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