

robot coupe®



POWER MIXERS

• MINI RANGE • COMPACT RANGE • LARGE RANGE



MP 450 Combi



CMP 300 V.V.



Mini MP 170 V.V.



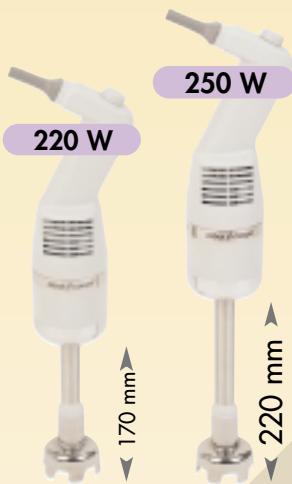
RESTAURANTS - CATERERS - DELICATESSENS

MINI RANGE

MIXERS

Mini MP 170 V.V. Mini MP 220 V.V.

See individual leaflet



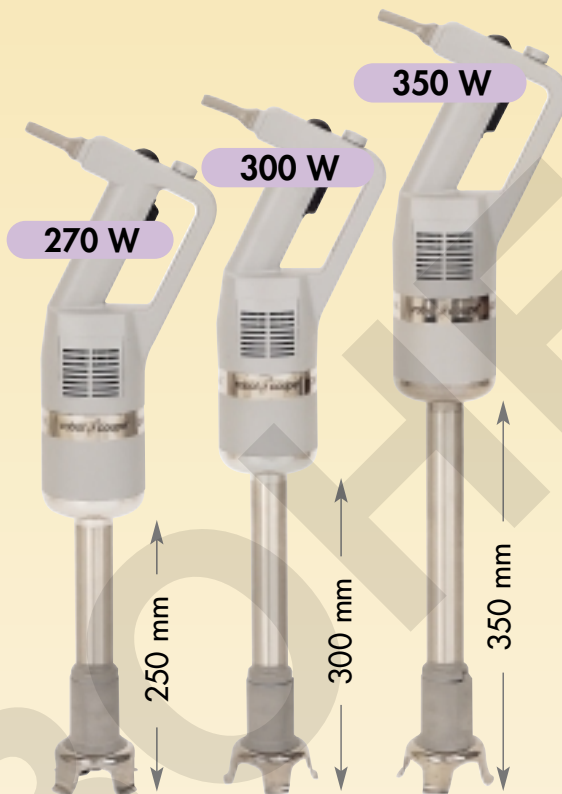
Ideal for smaller quantities

2000 a 12 500 rpm

COMPACT RANGE

MIXERS

CMP 250 V.V. CMP 300 V.V. CMP 350 V.V.



15 litres

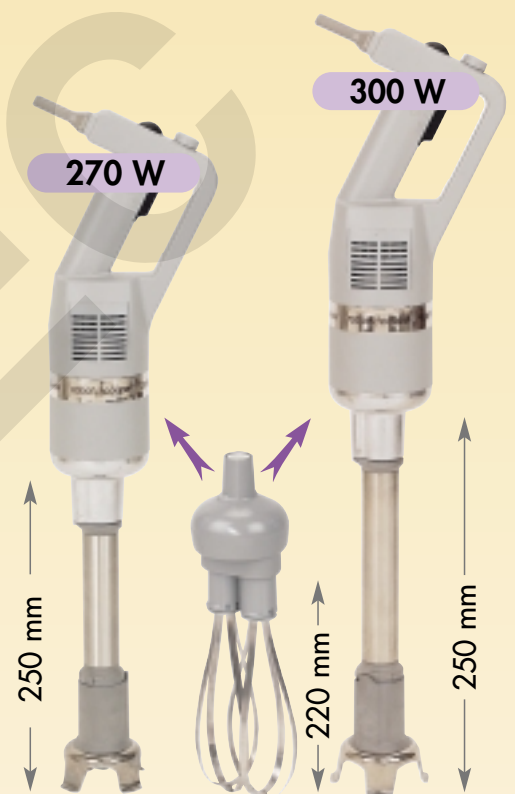
30 litres

45 litres

2300 a 9600 rpm

Combi : Mixer/Whisk

CMP 250 Combi CMP 300 Combi



15 litres

30 litres

Mixer : 2300 a 9600 rpm
Whisk : 500 a 1800 rpm



CLEANING

Knife and bell easily removable

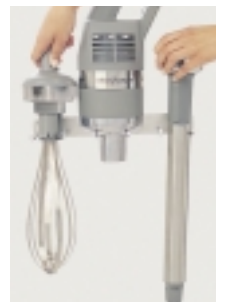


WALL HOLDERS

2 stainless steel wall supports are delivered with each power mixer for easy storage.



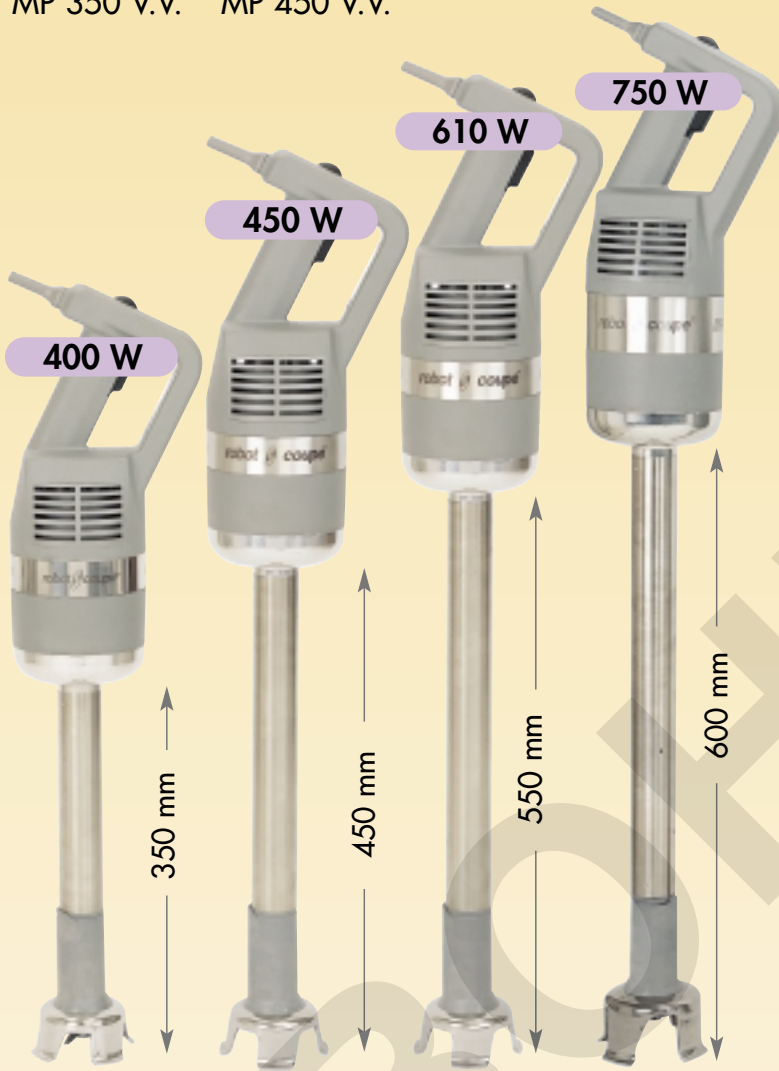
- **One single holder :**
to store the models with mixer function only.
- **One combined model :**
to store : MP350 Combi, MP450 Combi and MP450 FW models.



LARGE RANGE

MIXERS

MP 350 MP 450 MP 550 MP 600
 MP 350 V.V. MP 450 V.V.



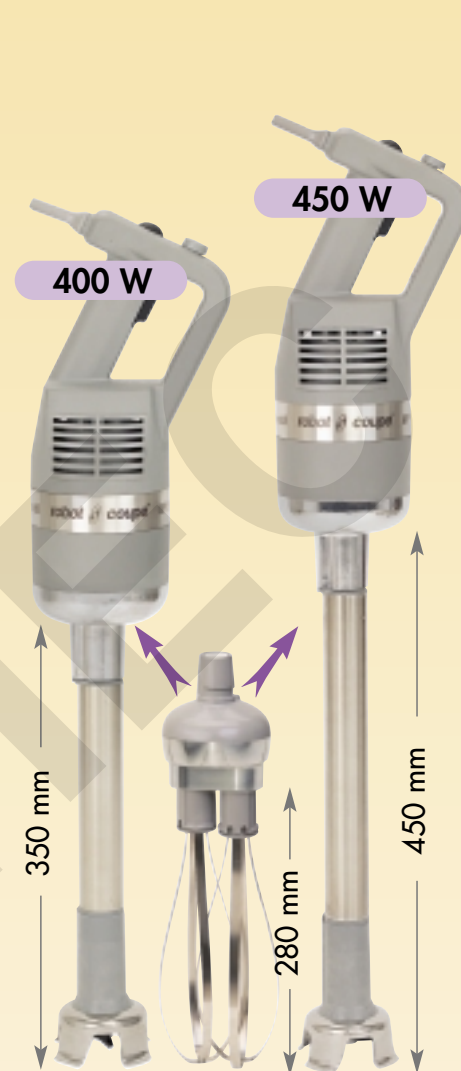
50 litres 100 litres 200 litres 300 litres

MP 350/MP 450 : 9500 rpm
 MP 350 V.V./MP 450 V.V. :
 1500 a 9000 rpm

9000 rpm 9500 rpm

Combi : Mixer/Whisk

MP 350 Combi MP 450 Combi



50 litres 100 litres

Mixer : 2300 a 9600 rpm
 Whisk : 250 a 1800 rpm

Whisk

MP 450 FW



100 litres

250 a
 1900 rpm

PAN SUPPORT ACCESSORIES (in option)



One single support
 For any pans diameter.



3 adjustable support
 For pans from Ø :

- from 330 to 650 mm.
- from 500 to 1000 mm.
- from 850 to 1300 mm.

- All stainless steel, entirely dismantled, easy to clean and ergonomic.
- Can be dismantled entirely. Improves user confort and allows machine to continue running on its

An exclusive technique !



The Product Plus :

- **Perfect hygiene** : Foot, knife, bell and whisk fully removable, a **Robot-Coupe exclusivity**.
- **Robust machine** : Choice and design of materials studied to produce 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.
- **Variable speed models** : allow you to adapt the speed to the preparation being processed and reduce splashing at low speed.
- **Self regulating speed system** : The speed stays the same whatever the consistency of the preparation.



Pan capacity :

from 2 to 300 litres



Target :

Restaurants, Caterers, Delicatessens



In brief :

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

WIDE VARIETY OF APPLICATIONS

Starters:

- Soups / cream soups / pottages • Langoustines, crustacean bisques • Vegetable mousses • Guacamole



Soups



Cream of leek and potato soup

Main course:

- Vegetable purees: carrots, spinach, celery, turnips, french beans, etc... • Sauces: green, rouille, Dressing, emulsified sauces with cream, tomato sauce • Batters



Tagliatelli with tomato sauce



Gravy/Sauces

Desserts:

- Pancake batter • Floating islands • Chocolate mousse • Whipped cream • Fruit Compotes • Strawberry sauce • Chocolate frosting • Fritter batter • Egg custard • Butter cream



Pancakes



Compote

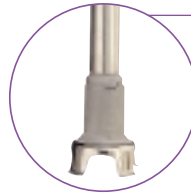
POWER MIXERS



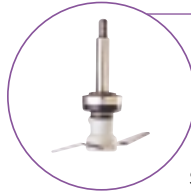
Shape of the handle specifically designed for a **good grip** of the power mixer, thus **reducing user fatigue**.



Upper motor ventilation grills to guarantee the lower part watertightness.



Stainless steel tube, bell and knife for a longer life.



Overmoulded blade to ensure perfect hygiene. Sharpening designed to give optimum speed and perfect quality of cut.



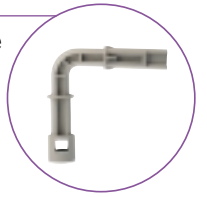
Functions : **intermittent, continuous** and according the model, **variable speed** designed for a better user comfort and speed control flexibility according to the preparation.



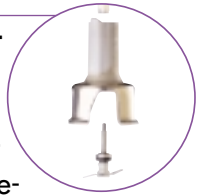
Variable speed switch located on the top of the machine for easier use and speed control.



For easier cleaning, the knife can be dismantled with the special tool delivered with the machine.

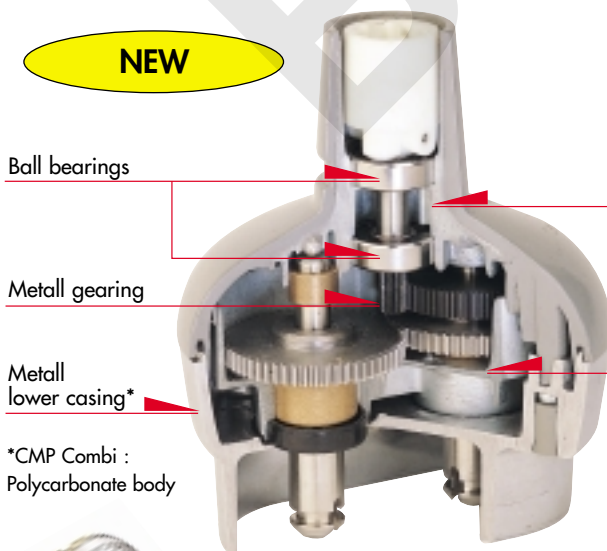


Entirely dismantlable foot and knife, Robot-Coupe exclusive patented system, for easy cleaning, perfect hygiene and easy maintenance. Robot Coupe's exclusive patented device has been developed as part of the **HACCP procedure**.



WHISK FUNCTION

NEW



Ball bearings

Metall gearing

Metall lower casing*

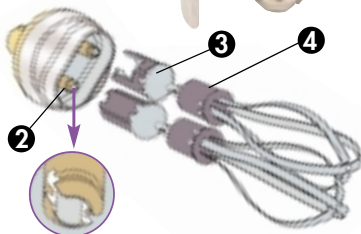
*CMP Combi : Polycarbonate body

Upper metall casing ①

Internal metall casing ①

Reinforced gearbox.

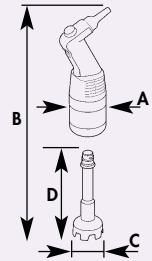
- Gears contained **within 2 separate metal ① casings** which make the gearbox resistant to support increased efforts.
- **Rapid attachment ②** of the whisks to the housing and the housing to the motor base for easy assembly and dismantling.
- **Overmoulded whisks ③** to ensure a perfect hygiene (machine designed without any recesses).
- Reinforced stainless steel wires to prevent whisks being damaged when preparing thick mixtures.
- **Removable sleeve ④** on the whisk strands for a perfect hygiene.



Very resistant when processing foodstuffs with a doughy or compact texture i.e; pan cakes or mashed potatoes.

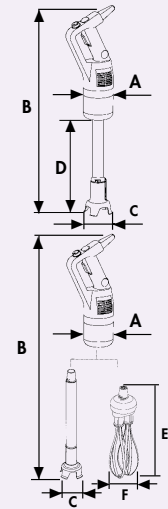
MINI RANGE

	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 170 V.V.	2000 to 12500	220	230 V/50Hz 1,02	78	465	65	170	1,51	1,85
Mini MP 220 V.V.	2000 to 12500	250	230 V/50Hz 1,28	78	515	65	220	1,56	1,99



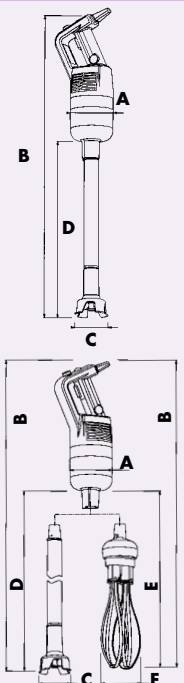
COMPACT RANGE

	Electrical data			Dimensions (in mm)						Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
CMP 250 V.V.	from 2300 to 9600	270	230 V/50 Hz 1,1	94	610	90	255			3,0	4,7
CMP 300 V.V.	from 2300 to 9600	300	230 V/50 Hz 1,2	94	660	90	305			3,1	4,8
CMP 350 V.V.	from 2300 to 9600	350	230 V/50 Hz 1,4	94	718	90	363			3,3	5,0
CMP 250 Combi	Mixer : 2300 to 9600 Fouet : 500 to 1800	270	230 V/50 Hz 1,1	94	610	90	255	390	120	3,0	4,7
CMP 300 Combi	Mixer : 2300 to 9600 Fouet : 500 to 1800	300	230 V/50 Hz 1,4	94	660	90	305	390	120	3,1	4,8



LARGE RANGE

	Electrical data				Dimensions (in mm)						Weight (kg)		
	Speed (rpm)			Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
	Mixer	Mixer Variable speed	Whisk Variable speed										
MP 350	9500			400	230 V 50 Hz-1,9	125	725	100	360			4,6	6,1
MP 350 V.V.		1500 to 9000		400	230 V 50 Hz-1,9	125	725	100	360	440	120	4,8	6,3
MP 450	9500			450	230 V 50 Hz-2,1	125	825	100	460			4,9	6,4
MP 450 V.V.		1500 to 9000		450	230 V 50 Hz-2,1	125	825	100	460	440	120	5,0	6,4
MP 550	9000			610	230 V 50 Hz-2,9	125	925	111	560			5,2	6,7
MP 600	9500			750	230 V 50 Hz-3	123	970	110	580			5,7	7,6
MP 350 Combi		1500 to 9000	250 to 1500	400	230 V 50 Hz-1,9	125	775	100	410	440	120	5,9	8,3
MP 450 Combi		1500 to 9000	250 to 1500	450	230 V 50 Hz-2,1	125	875	100	510	440	120	6,1	8,5
MP 450 FW			250 to 1500	450	230 V 50 Hz-2,1	125	805	120	460	440	120	4,3	6,5



*Other voltages available.



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