

POWERFUL & DURABLE



Expertly blended
in seconds...



robot  ***coupe***[®]



MADE IN FRANCE

robot *coupe*[®]

presenting our new #solution...

Veloutés & Soups



Sauces



Batters



Coulis & Purees



#THEsolution



Increase
productivity and
profitability



Reduce
manual
tasks



Process fresh
products quickly
and easily



Outstanding
safety and
hygiene

POWERFUL & DURABLE



KITCHEN
BLENDERS

3L

5L



Expertly blended
in seconds...

Veloutés & Soups



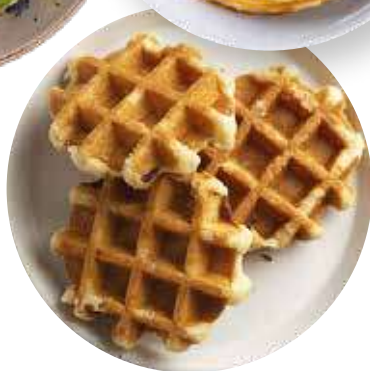
Sauces



DISCOVER THE FULL RANGE OF APPLICATIONS



Batters



Coulis & Purees



DISCOVER THE FULL RANGE OF APPLICATIONS



EFFICIENT



1 **BLADE ASSEMBLY**
4 large asymmetrical
blades

→ maximises mixing
volume

2 **BOWL RIBS**
specially designed

→ improve ingredient
circulation

3 **LID**
Flow-guides

→ push the preparation
back to the blades

Creates maximum turbulence!

Fine and quick
homogeneous texture.
Small and large quantities.

 EXCLUSIVITY



EFFICIENT

Large-capacity bowl

3L

5L

Powerful motor

Up to 1,200 W

Variable speed

500 to 12,600 rpm

USER-FRIENDLY



Timer



Countdown



Stopwatch

Soft Touch handle



Second handle

Easy to manoeuvre,
even when full



Removable cap to add liquids or
ingredients while blending

Easy & convenient to operate!

EASY TO CLEAN



The blade assembly
is easy to remove using
the tool provided and can
be hand cleaned



All other parts
in contact with food
can be easily removed
and are dishwasher safe



The quietest
Blender on the market

SAFE

EXCLUSIVITY



Watertight lid

including a no-splash safety function



Safety lock

bowl and lid



Compliant

with professional standards

**Work with
peace of mind**

DURABLE



Stainless steel
bowl and blade



**Patented
motor brake**
→ longer
lifespan



EXCLUSIVITY

Tight lock
of the bowl and
motor base designed
to reduce vibrations

**Stands the test of time
→ save money**

New Kitchen Blenders



Voltage	Single phase	Single phase
Powerful motor	1 100 W	1 200 W
Speed	500 to 12,600 rpm	500 to 12,600 rpm
Bowl capacity	3L	5L
Pulse	✓	✓
R-Crush	✓	✓
Timer	✓	✓
Stainless steel bowl	✓	✓
Stainless steel 4-blade assembly	✓	✓
X-Flow technology	✓	✓

Tested and approved for all Chefs!

Commercial foodservice



Contract catering



Artisans and supermarkets





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Request a demonstration on our website:
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