

Food Processors - 3 machines in 1!

- ✓ New easy-fit lid, making it quicker and easier to use.
- ✓ New magnetic failsafe system and motor brake which, stops the blades moving as soon as the lid is opened.
- ✓ A large hopper (104 cm²) for the preparation of vegetables, such as cabbage, celeriac, lettuce & tomatoes.
- ✓ A cylindrical hopper (ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.
- ✓ Automatic restart of the machine by the pusher for greater speed and efficiency.

CODE	MODEL	CAPACITY	BOWL	POWER	SPEED(S)	COVERS
2539	R301	3.7 litres	Polycarbonate	650 watts	1500 rpm	10 to 80
2540	R301 Ultra	3.7 litres	Stainless Steel	650 watts	1500 rpm	10 to 80
2427	R401	4.5 litres	Stainless Steel	700 watts	1500rpm	20 to 100
2458	R402	4.5 litres	Stainless Steel	750 watts	1500rpm	20 to 100



Robot Coupe Blixer

- ✓ 4.5-litre capacity, stainless-steel bowl with handle.
- ✓ Fine serrated blade is supplied as a standard attachment
- ✓ Scraper arm made in two parts easy to dismantle and to clean
- ✓ Polycarbonate lid designed to allow the addition of liquid or ingredients during processing
- ✓ Magnetic safety system, thermal failsafe and motor brake
- ✓ Chops ingredients to an ultra-fine consistency

CODE	MODEL	CAPACITY	BOWL	POWER	SPEED(S)	COVERS
33232	Blixer 2	2.9 litres	Stainless Steel	700 watts	3000 rpm	1 to 15



Robot Cook - The 1st Professionnal heating Food Processor!

- ✓ 3.7 litre stainless steel bowl with handle.
- ✓ 2.5 litre liquid capacity.
- ✓ Heating capacity up to 140°C, accurate to the nearest degree.
- ✓ Asynchronous industrial motor.
- ✓ Micro-serrated stainless steel blade knife assembly.
- ✓ Bowl, blade assembly and lid are dishwasher safe.
- ✓ Water tight lid equipped with a bowl scraper.
- ✓ Variable speed from 100 to 3500 rpm
- ✓ High speed Pulse/Turbo of 4500 rpm
- ✓ R-Mix blend speed from -100 to -500 rpm
- ✓ Intermittent speed: slow speed blade rotation every 2 seconds.

	MODEL	BOWL	LIQUID	POWER	HEATING
43001	Robot Cook	3.7 litres	2.5 litres	1800 Watts	up to 140°C



Stick Blenders

- ✓ Perfect hygiene: Foot, knife, bell, and whisk fully removable - a Robot-Coupe exclusive.
- ✓ Large processing capacity: Powerful motor for fast processing and an optimum quality end-product.
- ✓ Easy maintenance: 100% stainless steel tube, bell, knife and whisk.
- ✓ Compact models: Space saving and easy to use. 5 models to process small quantities.
- ✓ Pan capacity: Between 2 and 400 litres according to the model.

CODE	MODEL	PAN CAPACITY	TUBE LENGTH	POWER	SPEEDS
34801	MP350	50 L	350 mm	440 Watts	9500 rpm
34811	MP450	100 L	450 mm	500 Watts	9500 rpm
34821	MP550	200 L	550 mm	750 Watts	9000 rpm
34741	MP160	For smaller preparations	160 mm	240 Watts	2000-12500 rpm
34751	MP190	For smaller preparations	190 mm	270 Watts	2000-12500 rpm
35761	MP240	For smaller preparations	240 mm	290 Watts	2000-12500 rpm

