

robot coupe[®]



POWER MIXERS

NEW



robot coupe
MP 600 Ultra



robot coupe
MP 450 Combi
Ultra

NEW



RESTAURANTS - CATERERS - DELICATESSENS

MIXER FUNCTION

▶ CMP, CMP Combi, MP Ultra and MP Combi Ultra



Variable speed switch located on the top of the machine for easier use and speed control. (V.V. models only).



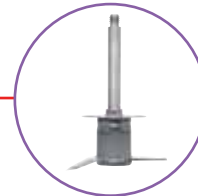
Shape of the handle specifically designed to ensure a **good grip** and manipulation of the Power Mixer, thus **reducing user fatigue**.



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**.



Stainless steel tube, bell and knife for a longer life. (On MP Ultra models only).



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

▶ 100% STAINLESS-STEEL BELL*

STURDINESS

- Heavy duty construction

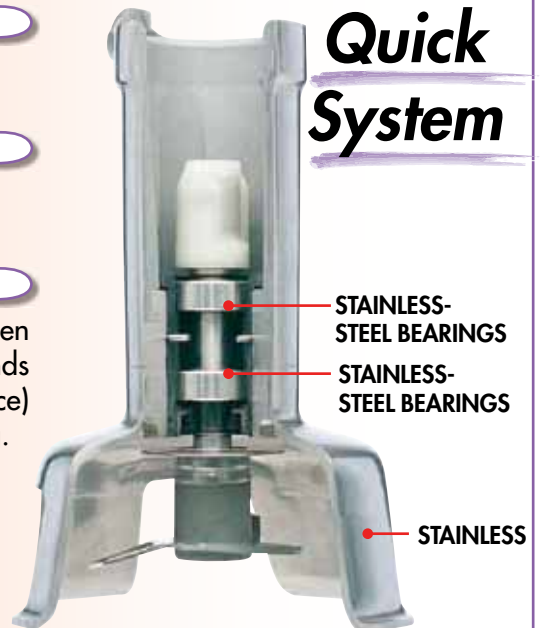
MONEY SAVING

- Exceptional life span

PERFECT HYGIENE

- Bell can be entirely taken apart within a few seconds (tool supplied with appliance) for fast and easy cleaning.

Quick System



* Patented system, available on the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra, MP 450 Combi Ultra.

LARGE

COMPACTE

▶ **CMP**

MINI

▶ **Mini MP**

NEW

See individual product descriptions



Mini MP 160V.V. Mini MP 190 V.V. Mini MP 240 V.V.

For handling smaller quantities

2000 to 12 500 rpm



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

15 litres 30 litres 45 litres

2300 to 9600 rpm

▶ **MP Ultra** **STAINLESS STEEL MOTOR BASE**



MP 350 Ultra MP 450 Ultra MP 550 Ultra MP 600 Ultra

50 litres 100 litres 200 litres 300 litres

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

9000 rpm

9500 rpm



COMBI

▶ Mini MP - CMP - MP Ultra - MP FW Ultra

STAINLESS STEEL MOTOR BASE

NEW

1000 W



MP 800 Turbo

400 litres

9500 rpm

NEW

250 W



Mini MP 190 Combi

270 W



Mini MP 240 Combi

For handling smaller quantities

Mixer : 2000 to 12500 rpm
Whisk : 350 to 1560 rpm

270 W



CMP 250 Combi

15 litres

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

300 W



CMP 300 Combi

30 litres

440 W



MP 350 Combi Ultra

50 litres

Mixer : 1500 to 9000 rpm
Whisk : 250 to 1500 rpm

500 W



MP 450 Combi Ultra

100 litres

500 W



MP 450 FW Ultra

100 litres

250 to 1500 rpm



Exclusive Technology!



The Main Benefits:

- **Perfect hygiene:** Foot, knife, bell, and whisk fully removable - a Robot-Coupe exclusive.
- **Robust machine:** The design of the machines and the materials used in their construction guarantee 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. 5 models to process small quantities.



Pan capacity:

Between 2 and 400 litres according to the model.



Target:

Restaurants, Caterers, Delicatessens, Day Nurseries.



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.

▶ MP 800 Turbo



POWER

- 1 000 W motor.
- EBS* technology: electronic system optimizing motor output.

IMPRESSIVE PROCESSING CAPACITY

- Detachable shaft: **740 mm**
- Maximum pan capacity: **400 litres**

ERGONOMIC

- **Double ergonomic handle** making it more comfortable to hold and easier to move around.

*Electronic Booster System



▶ PAN SUPPORT

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

1 SUPPORT UNIVERSEL*

For any pans diameter.



*mounted on pan top

3 ADJUSTABLE SUPPORT*

For pans from Ø:

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

* Except for MP 800 turbo

Mini RANGE

▶ Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V. (1+2)
Mini MP 190 Combi, Mini MP 240 Combi (1+2+3)

1. BLADE



2. EMULSIFYING DISC



3. WHISK



▶ 3 accessories

- a **blade assembly** for making soups and sauces
- an **emulsifying disc** for adding volume to hot and cold sauces and giving them a lighter consistency.
- a **whisk** for beating egg whites and making cake mixtures, meringues and whipped cream.
 - Whisk housing with all-metal interior for greater resilience.
 - Whisk wires cleverly shaped to produce even stiffer egg whites.
 - Bell, blade assembly, disc, shaft and whisk can all be removed for cleaning, thus maintaining perfect hygiene, thanks to a patented system exclusive to Robot-Coupe.

WHISK FUNCTION / MASHED POTATOES

▶ CMP Combi, MP Combi Ultra and MP FW Ultra



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



Motor venting is at the top of the machine, away from any liquids.



Ultra-resistant metal whisk housing.

▶ METAL GEAR BOX

STURDINESS

- Gears contained **within 2 separate metal casings** which make the gearbox very strong and resistant under heavy processing.

ERGONOMIC

- **Fast coupling** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

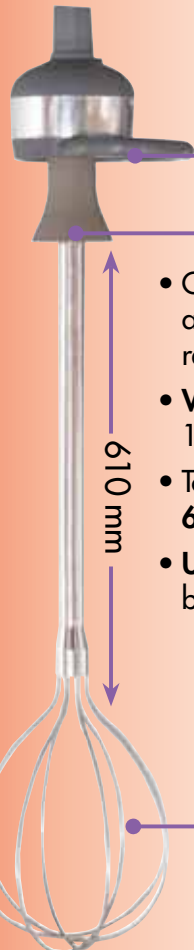
HYGIENIC

- **Over moulded whisks** to ensure perfect hygiene.



▶ MIXING TOOL ATTACHMENT

Only on MP 350 Combi Ultra, MP 450 Combi Ultra and MP 450 FW Ultra



Ergonomic handle

Rubber protection

610 mm

Ø 175 mm

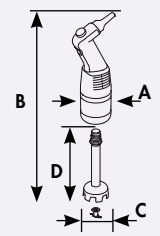
- Gearbox with all-metal gears and flange for increased wear resistance.
- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **690 mm**
- **Uses :** potato flakes, dehydrated base for soups etc...



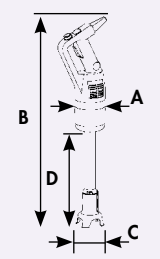
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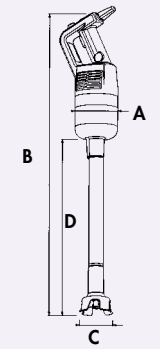
MINI RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 160 V.V.	2000 to 12500	220	230 V/50Hz 1,1	78	430	65	160	1,41	1,94
Mini MP 190 V.V.	2000 to 12500	250	230 V/50Hz 1,3	78	470	65	190	1,44	1,97
Mini MP 240 V.V.	2000 to 12500	270	230 V/50Hz 1,5	78	520	65	240	1,47	2,00



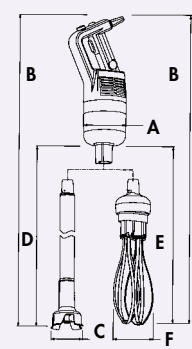
COMPACT RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
CMP 250 V.V.	from 2300 to 9600	270	230 V/50 Hz 1,1	94	610	90	255	3,0	4,7
CMP 300 V.V.	from 2300 to 9600	300	230 V/50 Hz 1,2	94	660	90	305	3,1	4,8
CMP 350 V.V.	from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




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										
MP 350 Ultra	9500		440	230 V 50 Hz - 2,1	125	725	100	360			4,6	6,1
MP 350 V.V. Ultra		1500 to 9000	440	230 V 50 Hz - 2,1	125	725	100	360	440	120	4,8	6,3
MP 450 Ultra	9500		500	230 V 50 Hz - 2,3	125	825	100	460			4,9	6,4
MP 450 V.V. Ultra		1500 to 9000	500	230 V 50 Hz - 2,3	125	825	100	460	440	120	5,0	6,4
MP 550 Ultra	9000		750	230 V 50 Hz - 3,5	125	925	111	560			5,2	6,7
MP 600 Ultra	9500		850	230 V 50 Hz - 3,4	124	970	110	580			5,7	7,6
MP 800 Turbo	9500		1000	230 V 50 Hz - 4,5	125	1130	110	740			7,1	9



COMBI RANGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
Mini MP 190 Combi	2000 to 12500	350 to 1560	250	230 V 50 Hz - 1,3	78	470	65	190	255	100	1,95	2,68
Mini MP 240 Combi	2000 to 12500	350 to 1560	270	230 V 50 Hz - 1,5	78	520	65	240	255	100	1,98	2,70
CMP 250 Combi	2300 to 9600	500 to 1800	270	230 V 50 Hz - 1,1	94	610	90	255	390	120	3,0	4,7
CMP 300 Combi	2300 to 9600	500 to 1800	300	230 V 50 Hz - 1,4	94	660	90	305	390	120	3,1	4,8
MP 350 Combi Ultra	1500 to 9000	250 to 1500	440	230 V 50 Hz - 2,1	125	775	100	410	440	120	5,9	8,3
MP 450 Combi Ultra	1500 to 9000	250 to 1500	500	230 V 50 Hz - 2,3	125	875	100	510	440	120	6,1	8,5
MP 450 FW Ultra		250 to 1500	500	230 V 50 Hz - 2,3	125	805	120	460	440	120	4,3	6,5



*Other voltages available.



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Distributor

STANDARDS:
Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 12853.



Réf. : 450 338 - 05/2009 - Anglais



HLEDÁTE SPOLEHLIVÉHO DODAVATELE VYBAVENÍ PRO GASTRONOMII?



PRODEJ



PROJEKCE



ŠKOLENÍ



SERVIS

DODÁVÁME VYBAVENÍ PRO



RESTAURACE



ŘEZNICTVÍ



PEKÁRNY



CUKRÁRNY



JÍDELNY



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