robot coupe®

POWER MIXERS

RESTAURANTS - CATERERS - DELICATESSENS

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.

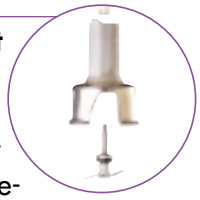
Stainless steel tube, bell and knife for a longer life.

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.

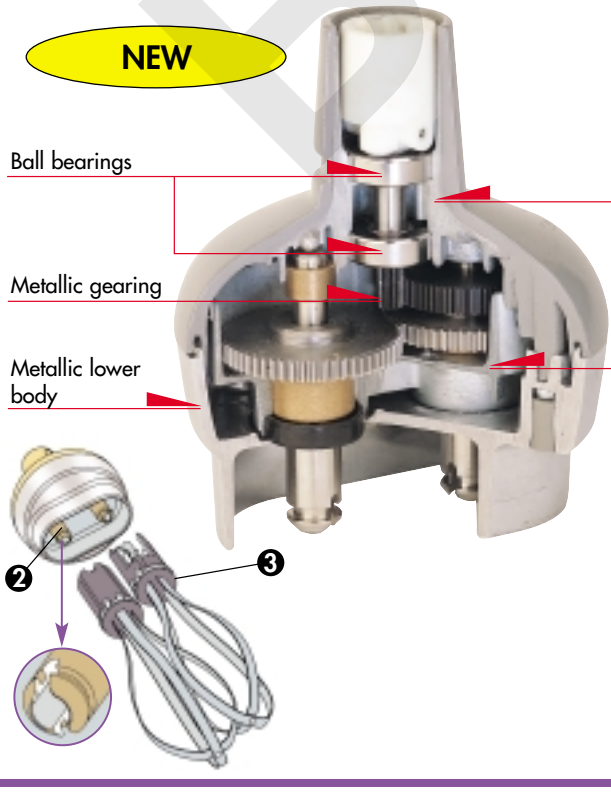
For easier cleaning, the knife can be dismantled with the special tool delivered with the machine.



Entirely dismountable 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



- Gears contained **within 2 separate metallic** ❶ casings which make the gearbox resistant to support increased efforts.
- **Fast coupling** ❷ of the whisks on the housing and the housing on the motor base for easy assembling and dismantling.
- **Overmoulded whisks** ❸ to ensure a perfect hygiene (machine design without any recesses).

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

TWO RANGE TO SATISFY...

COMPACT RANGE

MIXERS

CMP 250 V.V.

15 litres

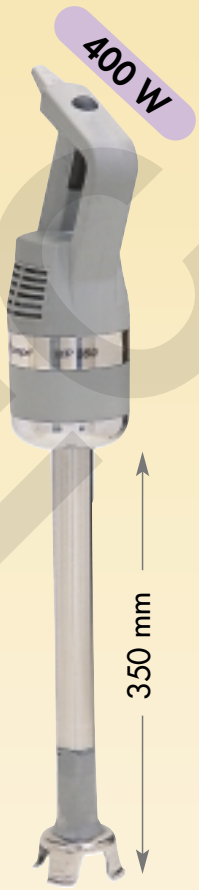
CMP 300 V.V.

30 litres

CMP 350 V.V.

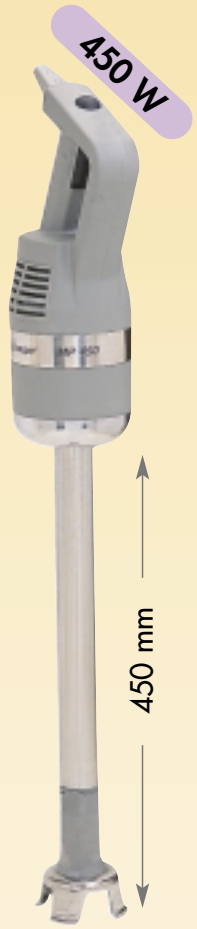
45 litres

MP 350
MP 350 V.V.



50 litres

MP 450
MP 450 V.V.



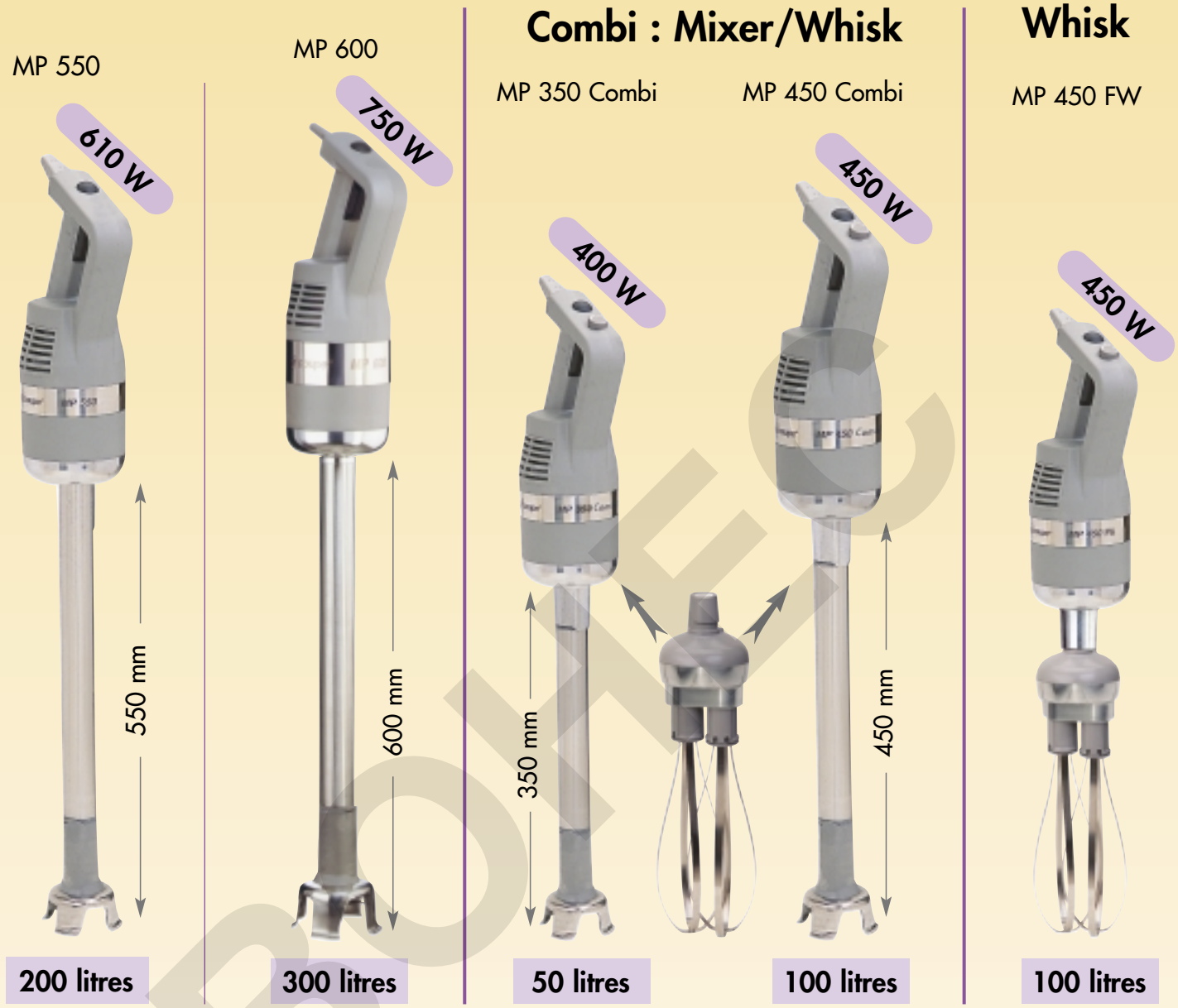
100 litres

Models	COMPACT RANGE CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
Function mixer	●	●	●
Tube length	250 mm.	300 mm.	350 mm.
Speed	4800 a 9600 rpm		
Pan capacity	15 litres	30 litres	45 litres
Power (Watts)	270 W	300 W	350 W

CLEANING

Knife and bell
easily removable

...ALL YOUR NEEDS



Models	LARGE RANGE								
	MP 350	MP 450	MP 550	MP 600	MP 350 V.V.	MP 450 V.V.	MP 350 Combi	MP 450 Combi	MP 450 FW
Mixer function / length	350 mm.	450 mm.	550 mm.	600 mm.	350 mm.	450 mm.	350 mm.	450 mm.	
Whisk function / length							280 mm.	280 mm.	280 mm.
Speed	9000 rpm				1500 a 9000 rpm		Mixer : 1500 a 9000 rpm Whisk : *250 a 1900 rpm		*250 a 1900 rpm
Pan Capacity	50 litres	100 litres	200 litres	300 litres	50 litres	100 litres	50 litres	100 litres	100 litres
Power (Watts)	400 W	450 W	610 W	750 W	400 W	450 W	400 W	450 W	450 W

*A self-regulating speed system has been specially developed for puréeing tasks using the whisk.

POWER MIXERS

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.

Pan capacity :

from 2 to 300 litres

Target :

Restaurants, Caterers, Delicatessens

In brief :

Choose Robot-Coupe power mixers, a complete range of Power mixers which combine rapidity, ergonomics, safety and hygiene.

Wall holders

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

- **One combined model :** to store : MP350 Combi, MP450 Combi and MP450 FW models.

- **One single holder :** to store the models with mixer function only.

Pan support accessories (in option)

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

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.

robot coupe®

CE mark

COMPACT RANGE

Weight :

	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
net	3,0 kg	3,1 kg	3,3 kg
gross	4,7 kg	4,8 kg	5,0 kg

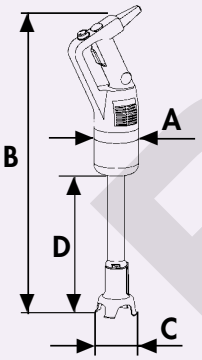
Electrical data

	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)
CMP 250 V.V.	from 4800 a 9600	270	230 V/50 Hz 1,1
CMP 300 V.V.	from 4800 a 9600	300	230 V/50 Hz 1,2
CMP 350 V.V.	from 4800 a 9600	350	230 V/50 Hz 1,4

*Other voltages available.

Dimensions (in mm)

	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
A	94	94	94
B	610	660	718
C	90	90	90
D	255	305	363



LARGE RANGE

Electrical data

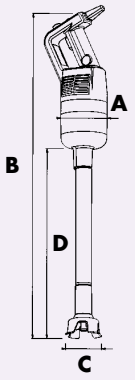
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)
MP 350	9000	400	230 V/50 Hz 1,9 .
MP 450	9000	450	230 V/50 Hz 2,1
MP 550	9000	610	230 V/50 Hz 2,9
MP 600	9000	750	230 V/50 Hz 3

*Other voltages available.

Dimensions (in mm)

	MP 350	MP 450
A	125	125
B	725	825
C	100	100
D	360	460

	MP 550	MP 600
A	125	123
B	925	970
C	111	110
D	560	580



Weight :

	MP 350	MP 450	MP 550	MP 600
net	4,6 kg	4,9 kg	5,2 kg	5,7 kg
gross	6,1 kg	6,4 kg	6,7 kg	7,6 kg

Dimensions (in mm)

	MP 350 Combi	MP 350 V.V.	MP 450 Combi	MP 450 V.V.	MP 450 FW
A	125	125	125	125	125
B	775	725	875	825	805
C	100	100	100	100	120
D	410	360	510	460	460
E	440	440	440	440	440
F	120	120	120	120	120

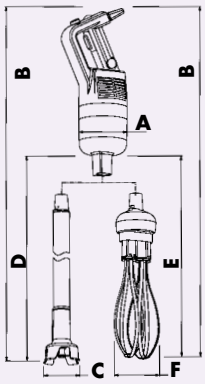
Weight :

	MP 350 Combi	MP 350 V.V.	MP 450 Combi	MP 450 V.V.	MP 450 FW
net	5,9 kg	4,8 kg	6,1 kg	5,0 kg	4,3 kg
gross	8,3 kg	6,3 kg	8,5 kg	6,4 kg	6,5 kg

Electrical data

	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)
MP 350 V.V.	1500 a 9000		400	230 V/50 Hz 1,9 .
MP 350 Combi	1500 a 9000	250 a 1900	400	230 V/50 Hz 1,9
MP 450 V.V.	1500 a 9000		450	230 V/50 Hz 2,1
MP 450 Combi	1500 a 9000	250 a 1900	450	230 V/50 Hz 2,1
MP 450 FW		250 a 1900	450	230 V/50 Hz 2,1

*Other voltages available.



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, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12853.

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