

# robot coupe<sup>®</sup>



**POWER MIXERS**

**NEW**



**RESTAURANTS - CATERERS - DELICATESSENS**

"All Robot Coupe Power Mixers  
have One Year "No Hassle"  
Replacement Warranty"

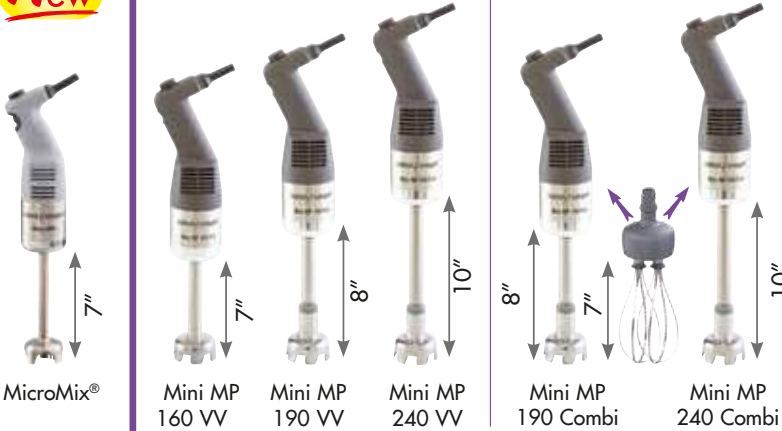
## COMPACT

### MINI

#### Mini MP

**New**

**New**



MicroMix®

Mini MP  
160 VV

Mini MP  
190 VV

Mini MP  
240 VV

Mini MP  
190 Combi

Mini MP  
240 Combi

Ideal for smaller quantities

#### CMP



CMP 250 VV

CMP 400 VV

CMP 250 Combi

16 qt.

100 qt.

16 qt.

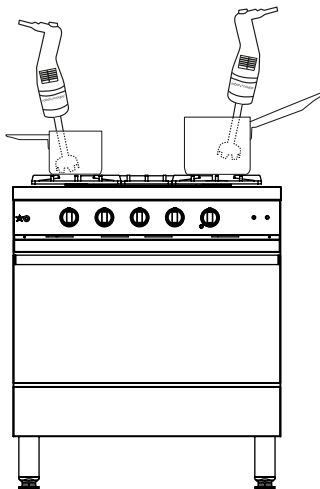
Restaurants

▶ Special for emulsions

▶ For handling small quantities

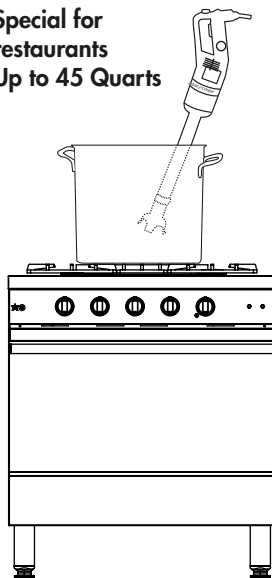
▶ Special for restaurants  
Up to 45 Quarts

▶ Intended for institutional and commercial caterers. Intensive use.

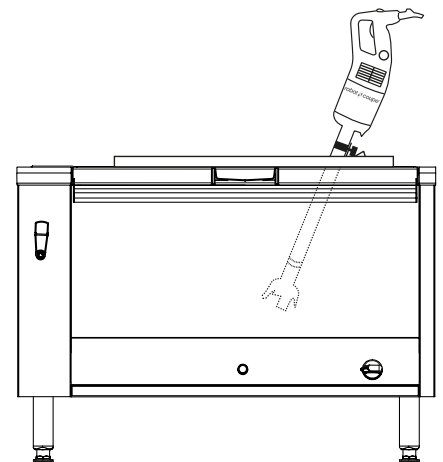


MicroMix®

Mini MP



CMP



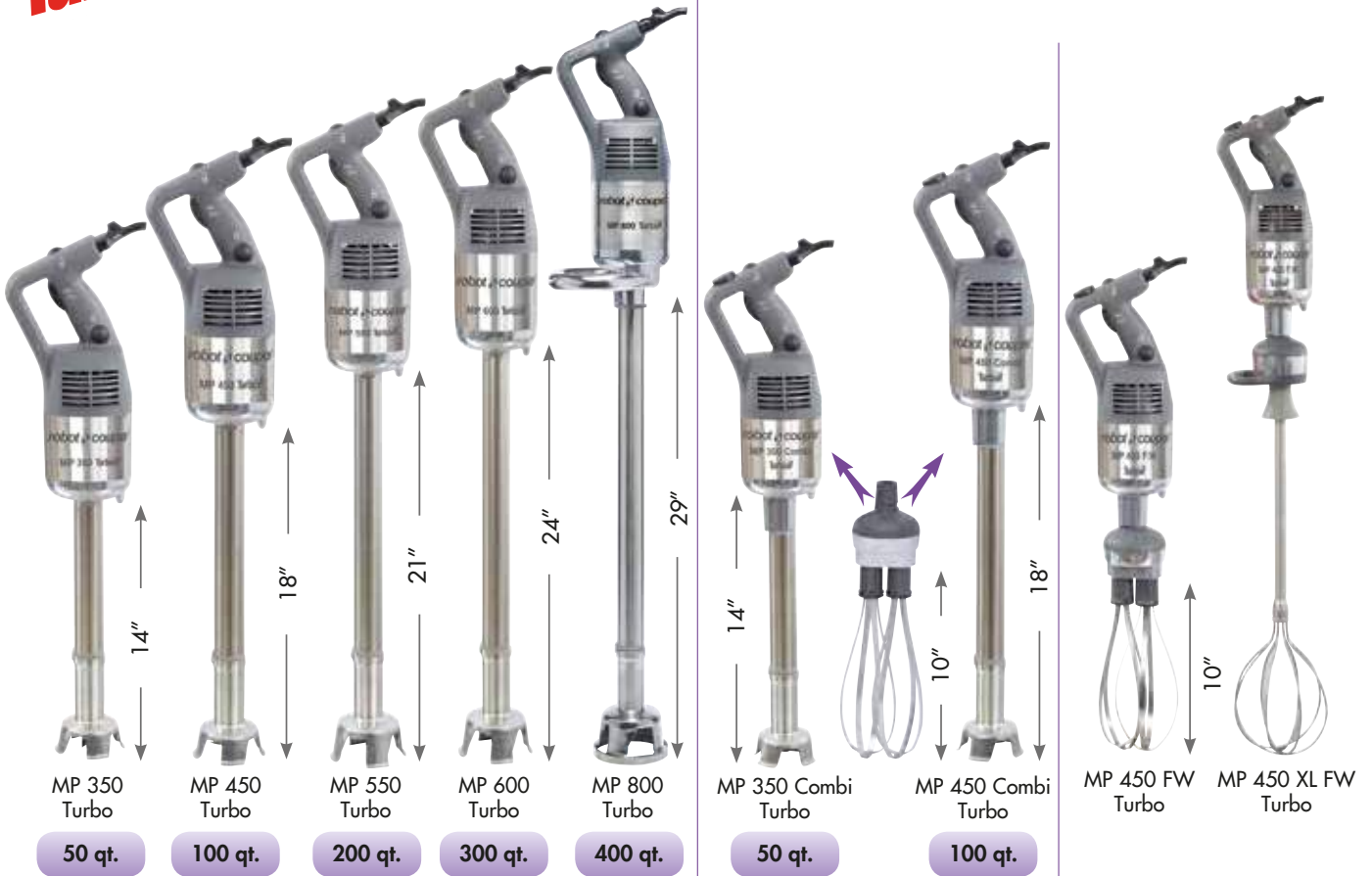
MP Turbo

# TURBO

MP

**Turbo**

**New**



Large production and institutions

**CLEANING**

Blade and bell easily removable

**HACCP Advice**

Within the HACCP procedure, we advise users to stock the bell and the knife in cold room after cleaning.



**USER COMFORT**

Pan supports easy to use for easy process

**1** 3 stainless steel adjustable pan supports

- Diameter of the pan: 13" to 26" diameter
- Diameter of the pan: 20" to 39" diameter
- Diameter of the pan: 33" to 51" diameter

**2** 1 stainless steel universal pan support

to fix on the edge of the pan

## ▶ MINI Range



## ▶ Mixer



## ▶ Emulsify



## ▶ Beat

FOR HANDLING SMALLER QUANTITIES

### COMBI



2,000 to  
12,500 rpm

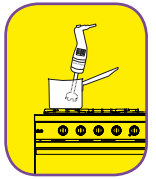


**Mixer:** 2,000 to 12,500 rpm  
**Whisk:** 350 to 1,560 rpm



## ▶ MINI Range

# FOR HANDLING SMALLER QUANTITIES



### ERGONOMIC



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

### VARIABLE SPEED

- 2,000 to 12,500 rpm in mixer function
- 350 to 1,500 rpm in whisk function



### POWER



A powerful motor (240-290 W according to model) for an even longer lifespan!

### SANITATION



**Detachable tube and blade assembly** for perfect sanitation, with a patented system exclusive to Robot-Coupe. **Tube, bell and blade assembly all made from stainless steel** for a longer lifespan.

The Mini MP 190 V.V. and Mini MP 240 V.V. models have a detachable bell.

### MULTIPURPOSE



**Overmoulded stainless-steel blades** ensuring perfect sanitation and ideal for making coulis, cream soups and sauces.



**Special Aeromix tool** for producing instant light and airy emulsions that hold their shape.



### Mini MP Combi

### STURDINESS

**Whisk housing with all-metal interior** for greater resilience.



▶ **COMPACT Range**



▶ **Mixer**



▶ **Beat**

**SPECIALLY DESIGNED FOR THE CATERING SECTOR**

**COMBI**



CMP 250 V.V.



CMP 400 V.V.



CMP 250 Combi

5,000 to 10,000 rpm

**Mixer:** 2,300 to 10,000 rpm  
**Whisk:** 500 to 1,800 rpm

## ▶ COMPACT Range

# SPECIAL CATERING MODELS UP TO 100 Qts



### ERGONOMIC



Compact, lightweight appliance that is easy to handle

### COMFORT



Variable speed function providing the greater flexibility required for sophisticated preparations.

**NEW**

### POWER



More powerful motor: + 15% for even more efficient machine.

### SANITATION



Removable stainless steel blade and bell for easy cleaning and maintenance.

### PERFORMANCE



The CMP Combi models (mixer+whisk) also boast a new 100% stainless-steel bell



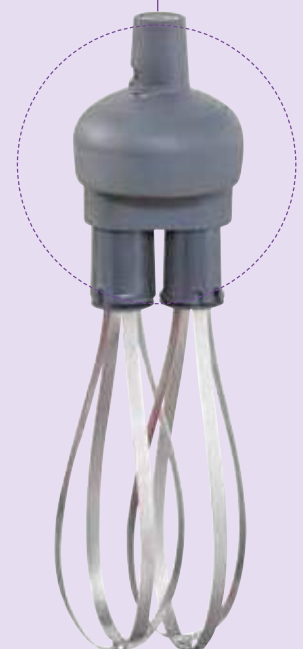
Optimum blending quality giving the finished product a fine texture within a minimum of time.



### CMP Combi

#### STURDINESS

- Whisk housing with all-metal interior for greater resilience.
- Overmoulded whisks ensuring perfect sanitation.



# ▶ TURBO Range



## ▶ Mixer



## ▶ Beat

### SPECIALLY DESIGNED / COMMERCIAL CATERING

**New, even more ergonomic handle design**

				1000 W
660 W	720 W	840 W	920 W	
14 inches	18 inches	21 inches	24 inches	29 inches
MP 350 Turbo	MP 450 Turbo	MP 550 Turbo	MP 600 Turbo	MP 800 Turbo

COMBI		
660 W	720 W	720 W
14 inches	10 inches	10 inches
18 inches		
MP 350 Turbo Combi	MP 450 Turbo Combi	MP 450 Turbo FW

**MP 350/MP 450:**  
12,000 rpm  
**MP 350 V.V./MP 450 V.V.:**  
3,000 to 10,000 rpm

12,000 rpm

12,000 rpm

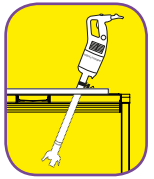
12,000 rpm

**Mixer :** 3,000 to 1,000 rpm  
**Whisk :** 500 to 1,500 rpm

500 to 1,500 rpm



# TURBO Range



## SPECIALY DESIGNED / COMMERCIAL CATERING

**NEW**

### COMFORT



The V.V. and Combi models now have an **even more ergonomic variable speed button** for greater user comfort.

### DURABILITY



Sturdy construction thanks to its **stainless steel motor base**.

### SANITATION



**Removable stainless steel blade and bell** for easy cleaning and maintenance.

### PERFORMANCE



More powerful motor :  
+ 20% for even more efficient machine.  
Increased performance for **optimized mixing time**.

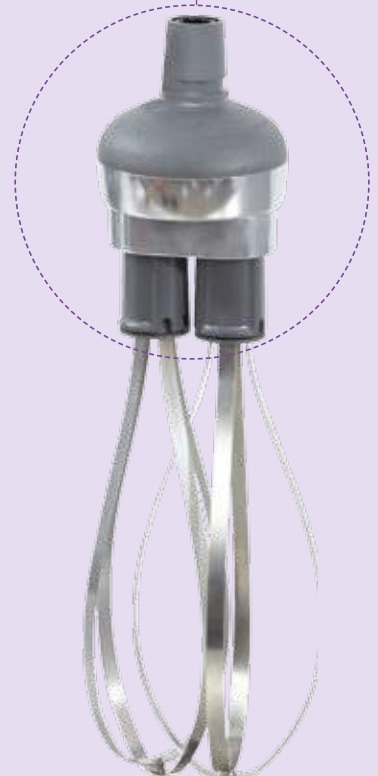


### MP Combi

### METAL GEAR BOX



• **Overmoulded whisks** ensuring perfect **sanitation**.



STAINLESS STEEL

## ▶ PAN SUPPORTS MP/CMP

These 100% stainless-steel pan supports allow you to effortlessly tilt the mixer or simply leave it to its own devices. They can be totally dismantled, making them easy to clean and extremely practical to use.

### Adjustable pan supports



Three pan supports available as optional extras. They adapt to the size of the pan:

- Pan diameter 13" to 26"
- Pan diameter 20" to 39"
- Pan diameter 33" to 51"

### Universal pan support



For any pans diameter.

## ▶ MIXING TOOL ATTACHMENT

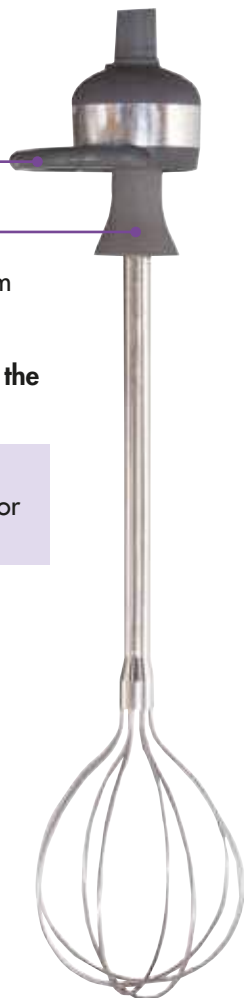
Ergonomic handle

Rubber protection

- **Variable speed** from 150 to 510 rpm
- Total length of the tool : 27"
- **Available as an optional extra with the Turbo Combi models.**

#### Uses:

potato flakes, dehydrated base for soups etc...



## ▶ FOOD SANITATION ADVICE CLEANING



Bell and blade removable for ease of cleaning

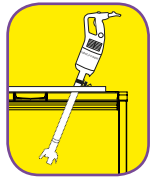


**HACCP**  
Advice

In line with HACCP advice, the cleaned bell and blade should be stored in a cold room after use.

## ▶ TURBO Range

# SPECIALLY DESIGNED /COMMERCIAL CATERING



NEW

## ERGONOMIC

- **Ergonomic handle** design for greater user comfort.



- **The speed variation button** on the V.V. and Combi models **can easily be operated with one hand.**



- **The lug on the motor housing** can serve as a rest and pivot on the rim of a pan, making the power mixer easier to handle.



- **New power cord winding system** for tidy storage and optimum lifespan.



## DETACHABLE POWER CORD

- **New patented «Easy Plug» system** making it easier to replace the power cord during after-sales servicing.



## EXCLUSIVE TECHNOLOGY



### THE MAIN BENEFITS

- **Perfect sanitation:** 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. 3 models to process small quantities.



### PAN CAPACITY

Between 2 and 400 Qts according to the model.



### TARGET

Restaurants, Caterers, Delicatessens.



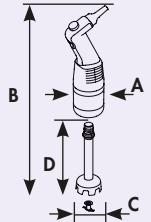
### IN BRIEF

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

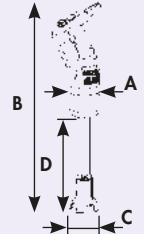
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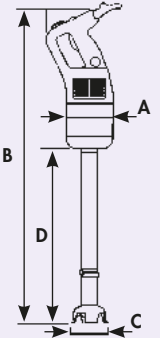
MINI RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
Mini MP 160 V.V.	2,000 to 12,500	240	120 V/60 Hz	3	18 ½	3	7	3.1	4.3
Mini MP 190 V.V.	2,000 to 12,500	270	120 V/60 Hz	3	20	3	8	3.2	4.4
Mini MP 240 V.V.	2,000 to 12,500	290	120 V/60 Hz	3	22 ½	3	12	3.3	4.5



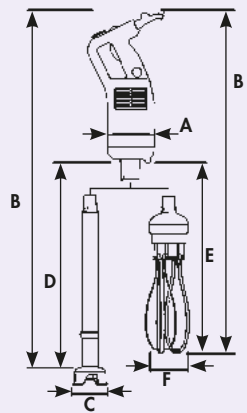
COMPACT RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
CMP 250 V.V.	From 5,000 to 10,000	280	120 V/60 Hz	3.7	26	3.5	10	6.6	10.3
CMP 400 V.V.	From 5,000 to 10,000	350	120 V/60 Hz	3.7	30	3.5	16	7.2	11



TURBO RANGE	Electrical data				Dimensions (in inches)						Weight (lb)	
	Speed (rpm)		Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	Net	Gross
	Mixer	Mixer Variable speed										
MP 350 Turbo	12,000		660	120 V/60 Hz	5	30.5	3.9	14			10.1	13.4
MP 350 V.V. Turbo		3,000 to 10,000	660	120 V/60 Hz	5	30.5	3.9	10	17	4	10.5	13.8
MP 450 Turbo	12,000		720	120 V/60 Hz	5	32.5	3.9	18			10.7	14
MP 450 V.V. Turbo		3,000 to 10,000	720	120 V/60 Hz	5	32.5	3.9	10	17	4	11	14
MP 550 Turbo	12,000		840	120 V/60 Hz	5	36.5	4.4	21			11.4	14.7
MP 600 Turbo	12,000		920	120 V/60 Hz	5	38	4.3	23			12.5	16.7
MP 800 Turbo	12,000		1,000	120 V/60 Hz	5	44.5	4.3	29			15.6	19.8



COMBI RANGE	Electrical data				Dimensions (in inches)						Weight (lb)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	Net	Gross
Mini MP 190 Combi	2,000 to 12,500	350 to 1,560	270	120 V/60 Hz	3	18.5	3	8	10	3.9	4.3	5.9
Mini MP 240 Combi	2,000 to 12,500	350 to 1,560	290	120 V/60 Hz	3	20.5	3	12	10	3.9	4.4	6
CMP 250 Combi	2,300 to 1000	500 to 1,800	280	120 V/60 Hz	3.7	24	3.5	10	15.4	4.7	6.6	10.3
MP 350 Combi Turbo	3,000 to 10,000	500 to 1,500	660	120 V/60 Hz	4.9	30.5	3.9	14	17.3	4.7	13	18.3
MP 450 Combi Turbo	3,000 to 10,000	500 to 1,500	720	120 V/60 Hz	4.9	34.5	3.9	18	17.3	4.7	13.4	18.7
MP 450 FW Turbo		250 to 1,500	720	120 V/60 Hz	4.9	31.7	3.9	18	17.3	4.7	9.4	14.3



\*Other voltages available.

Ref : 450 338 - 03/2016 - USA



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