

robot *coupe*®



KITCHEN LAYOUT GUIDE FOR CONSULTANTS & KITCHEN PLANNERS

**“The inventor & world leader
in food processors.”**



***robot*  *coupe*®**

OUR CUSTOMERS



RESTAURANTS

Fine dining
Casual dining
Quick service restaurants



INSTITUTIONS

Business & Industry
Education
Healthcare
Military
Prisons



ARTISANS

Butcheries
Pastry
Bakeries
Deli shops



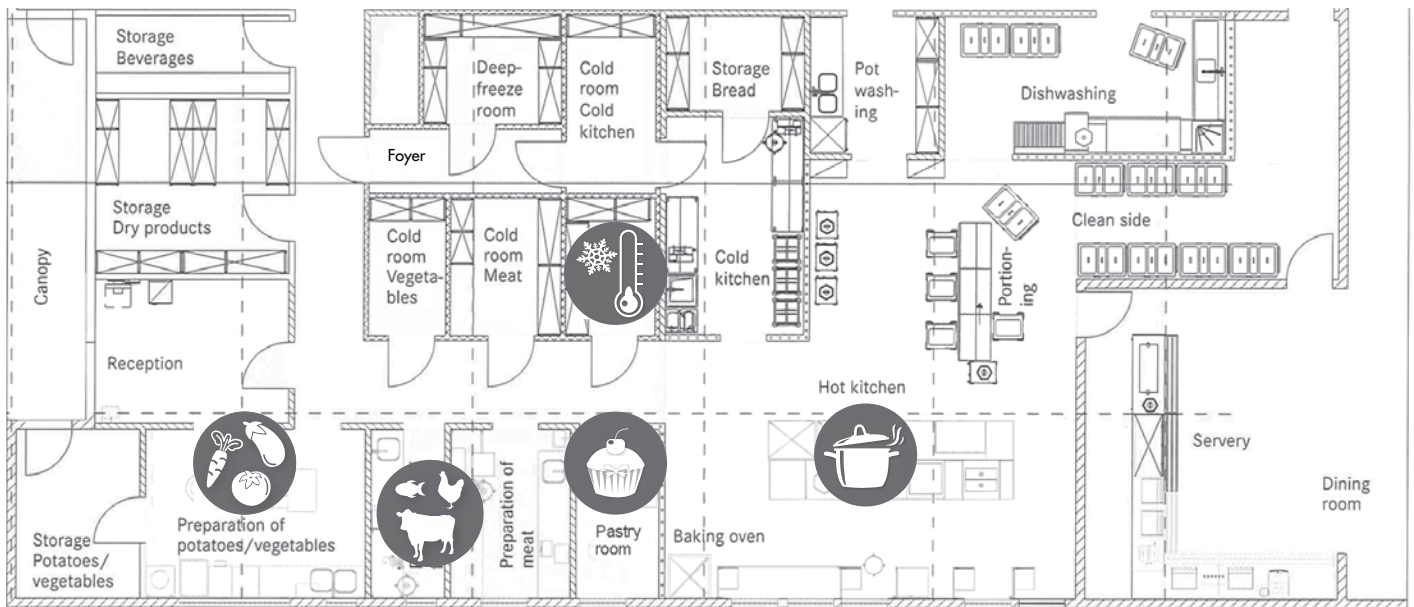
CATERING

Event caterers
Airlines
Cruise lines
Supermarkets

OUR PRODUCTS



ROBOT-COUCPE IN THE KITCHEN



p.5 **Meat/Fish preparation Room**



p.14 **Cold Kitchen**



p.6 **Pastry Room**



p.14 **Satellite Kitchen**



p.8 **Hot Kitchen**



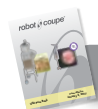
p.15 **Juice Room - Bar
Pool Bar - Canteen**



p.10 **Vegetable preparation Room**



p.13 **Healthcare Special Diet**



FIND OUR COMPLETE RANGE INSIDE THE CATALOG

robot coupe®



Vegetable Preparation Room

VEGETABLE PREPARATION MACHINES SELECTION

To process vegetables and fruits in the largest variety of cuts.

Number of meals
theoretical output per hour

50
400
1100 lbs

70
600
1655 lbs

100
1000
2645 lbs



CL 50 Ultra
Single phase
Table Top Model



CL 52
Single phase
Table Top Model



CL 55 2 Feed-Heads
Single phase
Floor Model

DISCS COLLECTION

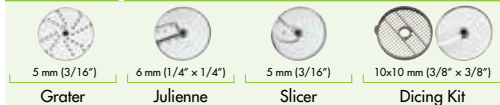


SUGGESTED PACK OF DISC FOR ALL MODELS

3 Disc Package



5 Disc Package



16 Disc Multicut Package





CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION



Up to
2645 lbs
of vegetables
per hour

ALL IN ONE



Adjustable cart GN1x1 to collect the vegetables directly from the ejection outlet. Possibility to put 2 containers to transport vegetables or accessories.

Stainless steel mobile stand with its stainless steel container for cutting tools and cabbage ejector.

+ MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



Specially designed for bulky vegetables (e.g. cabbage or lettuce)



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of cooked potatoes.



ADJUSTABLE CART GN 1X1



3 heights adjustable cart for transport, loading and reception. Delivered with 2 containers GN1x1.



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CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

ALL IN ONE



Up to
1800 kg
of vegetables
per hour

WORKSTATION STORAGE CART



- Place all accessories on the cart!
- Can accommodate 16 discs and 8 dicing or French fry kits
- Container GN 1x1 for kitchenware
- **3 feed-heads:**
 - Pusher
 - 4 Tubes
 - Automatic

ADJUSTABLE FOOT
Machine stable on all floors

+ 16 DISC MUTICUT PACKAGE INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



Specially designed for bulky vegetables (e.g. cabbage or lettuce)



4 TUBES FEED HEAD



Specially designed for long vegetables, like cucumbers or zucchini.



MASHED POTATO KIT 3mm (1/8")



Ideal for mashing large amounts of cooked potatoes.



ERGO MOBILE CART



For 3 full-size gastronorm pans (included)





CUTTER MIXERS SELECTION

To chop, mince, mix meat and fish quickly and efficiently.

Number of meals	10 50	20 100	20 150	20 200	50 250	200 1000	300 2000
Quantity per batch	5,5 lbs	7,7 lbs	11 lbs	13 lbs	18 lbs	50 lbs	72 lbs.



CUTTER MIXERS APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter.



Coarse chopping

Duck Terrine



Coarse chopping

Salmon Tartare



Coarse chopping

Meat croquettes



Coarse chopping

Meat Balls



Coarse chopping

Fish Croquettes



Fine Mincing

Stuffing



Fine Mincing

Fish Terrine



Fine Mincing

Lasagne



Fine Mincing

Tarama



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Pastry Room

▶ CUTTER MIXERS SELECTION

To mix, grind, knead quickly and efficiently.

 Number of meals	 10 50	 20 100	 20 150	 50 250	 200 1000
Quantity per batch	5,5 lbs	7,7 lbs	11 lbs	18 lbs	50 lbs
					
4.5 Qt.	7 Qt.	8 Qt.	15 Qt.	47 Qt.	
R401 B Single phase or Three phase Table Top Model	R602 V.V. B/R602 B Single phase or Three phase Table Top Model	R 8 Three phase Floor Model	R 15 Three phase Floor Model	R 45 Three phase Floor Model	

▶ POWER MIXERS SELECTION

To mix and emulsify all kinds of coulis, ice creams and sauces. Whisk attachment for egg whites in pastry preparations.

FOR ANY PASTRY ROOM YOU NEED 2 MACHINES :



10"

Mini MP 240 Combi
270 W





18"

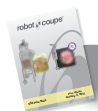
MP 450 Combi Turbo
500 W




▶ AUTOMATIC SIEVES SELECTION

To extract pulp from fruits for sauces, coulis, purees, mousses.

	
C 80 Single phase Table top model	C 120 Single phase or Three phase Floor Model



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▶ CUTTER MIXERS : OPTION AND APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter. As an option a coarse serrated blade is recommended for the pastry preparations.



COARSE SERRATED BLADE
Option
Special Grinding - Pastry



Mixing / Grinding



Chocolate Pralines / Ganache



Coarse Grinding



Oriental Pastry



Mixing / Kneading



Pie



Kneading



Tart



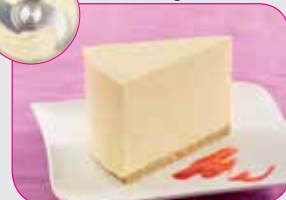
Fine Grinding



Macaroons



Mixing



Cheese Cake

▶ POWER MIXERS : APPLICATIONS



Mix



Pancake



Fruit Coulis



Compote



Whisk



Whipped Cream



Chocolate Mousse



Meringue

▶ AUTOMATIC SIEVES : APPLICATIONS



Jam



Fruit Sauce



Ice Cream



Compote



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► POWER MIXERS SELECTION

To mix and emulsify all kinds of soups and sauces.

Machines suggestion by number of meals

Machines suggestion by number of meals	Mini MP 160 V.V.	CMP 250V.V	MP 450 Ultra	MP 800 Ultra
150	2	1	1	
500	3	1	2	
1000	5	2	2	1

Options : stainless steel pan supports



1 3 stainless steel adjustable pan supports

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

2 1 stainless steel universal pan support

to fix on the edge of the pan

FOR ANY HOT KITCHEN, YOU NEED 3 TYPES OF MACHINE :

Emulsions



MicroMix

220 W



Mini MP 160 V.V.

240 W



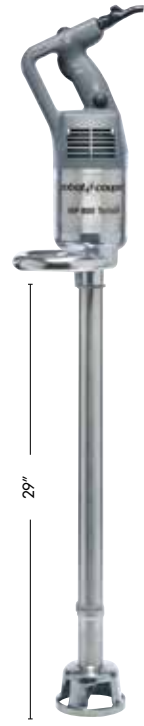
CMP 250 V.V.

310 W



MP 450 Turbo

500 W



MP 800 Ultra

1000 W

Sauces

Soups

► POWER MIXERS APPLICATIONS



Mixer



Sauce



Soup



Emulsion



Gazpacho



Soup



Emulsion



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▶ CUTTER MIXERS SELECTION

To chop, mince, mix meat, fish and vegetables in a minimum of time.

Number of meals
Quantity per batch

10
30
3,3 lbs

20
100
7,7 lbs

50
200
13 lbs.

50
250
18 lbs.



R301 Ultra B
Single Phase
Table Top Model

3.5 Qt.



R 602 V.V. B
Single Phase
Table Top Model

7 Qt.



R 10
Three phase
Floor Model

10 Qt.



R 15
Three phase
Floor Model

15 Qt.

▶ CUTTER MIXERS : OPTIONS AND APPLICATIONS

A smooth blade is supplied as a standard attachment with your cutter. As an option a fine serrated blade is recommended for chopping herbs and a coarse serrated blade for grinding.



SMOOTH BLADE



Chopping

Onion / Garlic



Fine Mincing

Fried Fish



Fine Mincing

Houmous



FINE SERRATED BLADE
Option

Special Herbs & Spices



Chopping

Parsley



COARSE SERRATED BLADE
Option

Special Grinding - Pastry



Grinding

Fish bones

▶ CL 50 MASHED POTATO

To produce up to 22 lbs of mashed potatoes in 2 minutes.



CL50 + Mashed potato attachment
Single phase
Table top model



▶ BLIXER : SPICE GRINDING

To grind all spices (powder or paste).



Blixer 3
Single phase
Table top model

3.5 Qt.



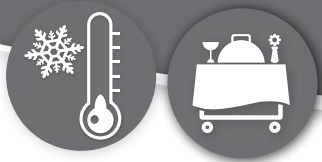
Red Chili Pepper



Lemongrass



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FOOD PROCESSOR SELECTION

It's a cutter mixer and a vegetable preparation machine : 2 machines in 1 !

Number of meals	10 80	20 100	30 300	50 400
	R 301 Ultra	R 402	R 502	R602 V.V./R602
	Single phase	Single phase	Three phase	Single phase or Three phase
	Table Top Model	Table Top Model	Table Top Model	Table Top Model
		Dicing + French Fries	Dicing + French Fries	Dicing + French Fries

BLADE COLLECTION

A smooth blade is supplied as a standard attachment with your food processor. As option : The coarse serrated blade is recommended for kneading and grinding. The fine-serrated blade is recommended for chopping herbs.

	Coarse Chopping	Kneading	Chopping
SMOOTH BLADE	Meat Balls	Tart	Pesto sauce
COARSE SERRATED BLADE <i>Option</i>			
Special Grinding - Pastry			
FINE SERRATED BLADE <i>Option</i>			
Special Herbs & Spices			

SUGGESTED PACK OF DISCS

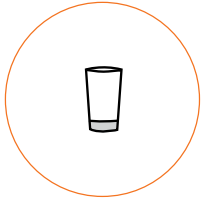
To perform all the fruit and vegetables : slicing, ripple-cutting, grating, dicing, tagliatelles, juliennes, French Fries.

	3 Disc Package	5 Disc Package
R 301 Ultra & R 402		
R 502 & R602 V.V./R602		
R 502 & R602 V.V./R602		



JUICE EXTRACTOR SELECTION

To juice fruits and vegetables in seconds.



Up to
600 glasses / hour



Up to
160 litre / hour



Tall enough for a blender
bowl to be positioned under
its juice spout.



J 100 Ultra

Single Phase

Table Top Model

2 ways of using your juicer:

1 Continuous pulp ejection.

Ejection chute for continuous flow of pulp directly into bin placed under worktop.

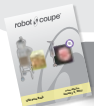


2 Pulp ejected into container

7 Qt. large-capacity translucent pulp container placed near the juicer



JUICE EXTRACTOR : APPLICATIONS



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► BLIXER SELECTION

The unique machine for preparing texture-modified meals with either raw or cooked ingredients.

Number of meals per service:	5 30	15 80	23 100	25 150	50 250	200 1000
Amounts processed per batch	0.5 to 3.5 lbs	0.75 to 7 lbs	1 to 8 lbs	up to 8 lbs	Up to 15 lbs	Up to 55 lbs

					
Blixer 3	Blixer 5 V.V./Blixer 5	Blixer 6 V.V./Blixer 6	Blixer 8	Blixer 15	Blixer 45
Single Phase	Single phase/Three phase	Single phase/Three phase	Three phase	Three phase	Three phase
Table Top Model	Table Top Model	Table Top Model	Floor Model	Floor Model	Floor Model

► BLIXER APPLICATIONS

They enable a normal meal (starter, main course, cheese and dessert) to be modified so that people requiring modified texture meals can be catered for from the same menu.

STARTER		➤➤		CHEESE		➤➤	
MAIN COURSE		➤➤		DESSERT		➤➤	

► JUICER : J80 Ultra

To make an ultra fresh juice of fruits and vegetables in seconds. The perfect balance of flavor and nutrition for the patient's enjoyment and wellbeing.



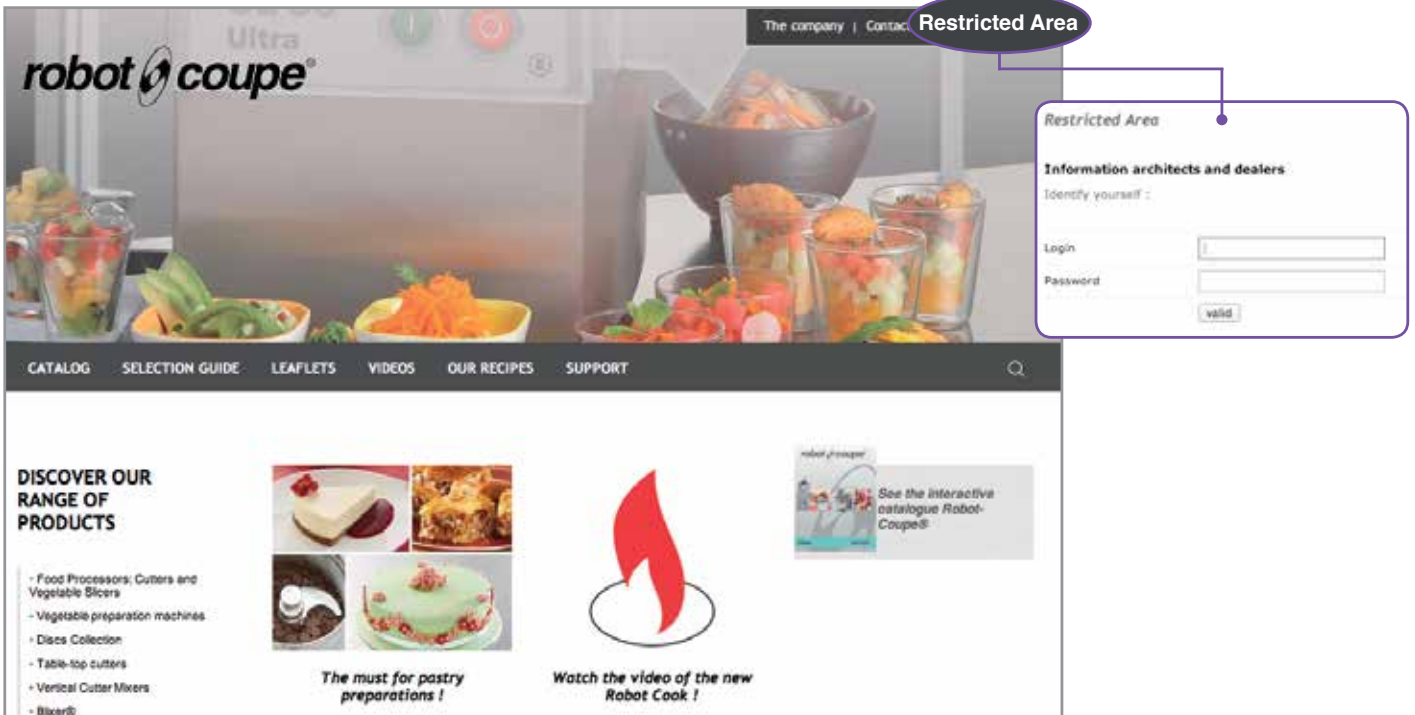
J 80 Ultra
Single Phase
Table Top Model



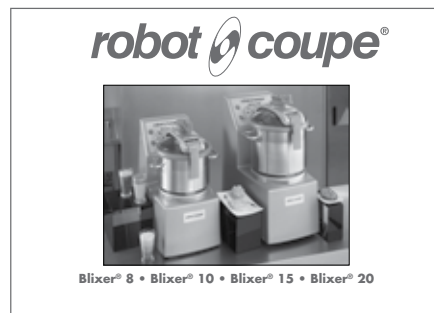
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• Restricted Area for Consultants & Kitchen Planners

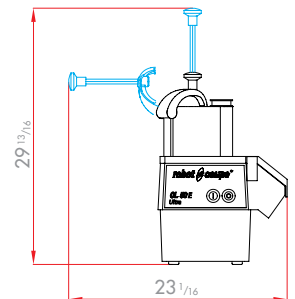
Use your login and password to access the restricted area, where you can consult and download all the information you need : Technical manuals, Technical specifications sheets, 2D and 3D drawings.



Technical specifications sheets



Operating manuals



3D and 2D drawings

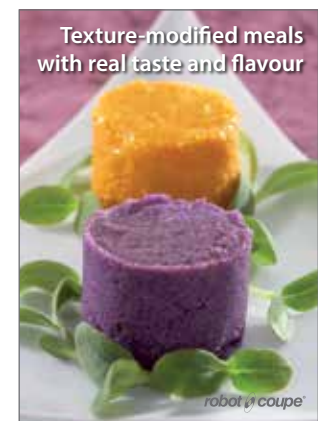
• Free access website



Videos



brochures



Recipe Books

Robot-Coupe operates in more than 130 countries



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Keeping machines in working order is a major concern, wherever it is installed. Gain easy access to efficient after sales service across the globe with our dealers network condition and our official appointed after-sales service agencies.



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