

SCALES

Code	Description
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Measuretek Waterproof Kitchen Scale 15kg x 2g

EEH3

- IP68 waterproof design
- Front LED display with 4 keys operation
- Sealed watertight LED display
- Platform Dimensions: 186mmW x 224mmD
- Dimensions: 236mmW x 287mm
- NOT TRADE CERTIFIED
- Battery not included

Measuretek Kitchen Scale 6kg x 1g

EEH4

- Removable stainless steel platter for convenient cleaning
- Levelling bubble and adjustable feet for quick set-up and stability
- LCD display with backlight
- 2 keys: ON/OFF/ZERO, TARE/UNITS
- Platform Dimensions: 215mmW x 245mmD
- Dimensions: 250mmW x 308mmD x 200mmH
- NOT TRADE CERTIFIED
- Battery not included

Salter Benchtop Disc Electronic Scale 5kg x 1g

EKC3

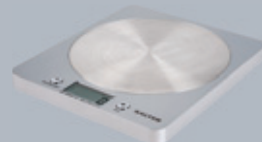
- Ultra slim design with stainless steel disc platform—hygienic and easy to clean
- Dimensions: 16W x 18D x 2.1cmH
- Takes 1 x CR2032 BATTERY



EEH3



EEH4



EKC3





R201XL



R211XXL



R211XLU



R301



R301 ULTRA



R401

ROBOT COUPE COMBI FOOD PROCESSORS

Code	Description
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R201XL Ultra Combi Cutter with Bowl

- Stainless steel bowl, 1 blade and 2 discs
- Bowl capacity: 2.9L
- 550 watt motor
- 1 speed: 1500 rpm, single phase

R211XL Combi Cutter with Polycarbonate Bowl

- Polycarbonate bowl, 1 blade and 4 discs
- Bowl capacity: 2.9L
- 550 watt motor
- 1 speed: 1500 rpm, single phase

R211XLU Ultra Combi Cutter with Stainless Steel Bowl

- Stainless steel bowl, 1 blade and 4 discs
- Bowl capacity: 2.9L
- 550 watt motor
- 1 speed: 1500 rpm, single phase

R301 Food Processor Combi Bowl

- Composite material bowl, 1 blade and 4 discs
- Bowl capacity: 3.7L
- 650 watt motor
- 1 speed: 1500 rpm, single phase

R301 Ultra Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl, 1 blade and 4 discs
- Bowl capacity: 3.7L
- 650 watt motor
- 1 speed: 1500 rpm, single phase

R401 Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl, 1 blade and 4 discs
- Bowl capacity: 4.5L
- 700 watt motor
- 1 speed: 1500 rpm, single phase

ROBOT COUPE COMBI FOOD PROCESSORS

Code	Description
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R402 Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl, 1 blade and 4 discs
- Bowl capacity: 4.5L
- 750 watt motor
- 2 speed: 500 and 1500 rpm, single phase

R402VV Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl, 1 blade and 4 discs
- Bowl capacity: 4.5L
- 1000 watt motor, single phase
- Variable speed: 300–3500 rpm cutter, 300–1000 rpm veg prep

R752 Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl
- Bowl capacity: 7.5L
- 1800 watt motor
- 2 speed: 750/1500 rpm, 3 phase, no plug supplied
- Timer with countdown and stopwatch function

R752VV Food Processor Combi Stainless Steel Bowl

- Stainless steel bowl
- Bowl Capacity: 7.5L
- 1500 watt motor
- Variable speed: 300–3500 rpm cutter, 300–1000 rpm veg prep, 15 amp
- Timer with countdown and stopwatch function

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R402



R402VV



R752



R752VV





CL40



CL50



CL50 ULTRA



CL50 GOURMET



CL52

ROBOT COUPE VEGETABLE PREPARATION

Code	Description
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CL40 Vegetable Preparation Machine

- Stainless steel veg prep bowl
- Processing up to 200kg per hour
- 500 watt motor
- 1 speed: 500 rpm, single phase
- 28 discs available

CL50 Vegetable Preparation Machine

- Large hopper (139cm² surface area)
- Processing up to 500kg/h
- 550 watt motor
- 1 speed: 375 rpm
- Single phase
- Composite material motor base
- 50 discs available
- 10 dicing and 4 french fries

CL50 Ultra Vegetable Preparation Machine

- Larger hopper (139cm² surface area)
- Processing up to 500kg/h
- 1 speed: 375 rpm
- 550 watt motor, single phase
- Stainless steel motor base
- 50 discs available
- 10 dicing and 4 french fries

CL50 Gourmet Vegetable Preparation Machine

- Processing up to 500kg/h
- 1 speed: 375 rpm
- 550 watt motor, single phase
- Brunoise and waffle cut discs available
- 53 discs available

CL52 Vegetable Preparation Machine

- Processing up to 750kg/h
- 750 watt motor
- 1 speed: 375 rpm
- Single phase
- 50 discs available
- 10 dicing and 4 french fries

ROBOT COUPE VEGETABLE PREPARATION

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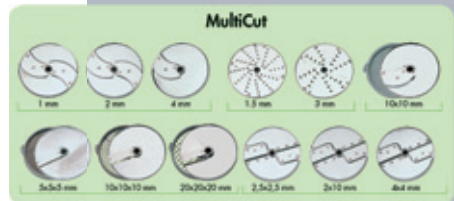
Code	Description
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CL60 Vegetable Preparation Machine

Movable stainless steel vegetable preparation machine. The CL60 ensures both optimum cut quality and high outputs. This model excels in slicing, dicing, shredding, grating and cutting julienne. Continuous feed or pusher head feed.

- Output: up to 1800kg/h
- Pusher type feed head
- 1500 watt motor
- 2 speeds: 375/750 rpm
- 3 phase

CL60 Accessories





R3



R4



R5

ROBOT COUPE CUTTERS/MIXERS

Code	Description
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R3 Cutter/Mixer

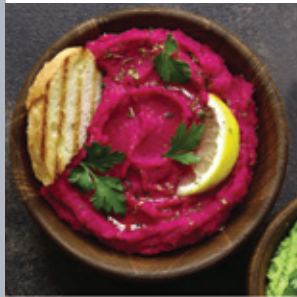
- Stainless steel bowl
- Bowl capacity: 3.7 litres
- 650 watt motor, single phase, speed: 1500 rpm
- Smooth 'S' blade as standard

R4 Cutter/Mixer

- Stainless steel bowl
- Bowl capacity: 4.5 litres
- 700 watt motor, single phase, speed: 1500 rpm
- Smooth 'S' blade as standard

R5 Plus Cutter/Mixer

- Stainless steel bowl
- Bowl capacity: 5.9 litres
- 750 watt motor, single phase, speed: 1500 rpm, 10 amp
- Smooth 'S' blade as standard
- Timer with countdown and stopwatch function



ROBOT COUPE CUTTERS/MIXERS

Code	Description
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R5VV Cutter/Mixer

- Stainless steel bowl
- Bowl capacity: 5.9 litres
- 1500 watt motor, single phase, 15 amp
- Variable speed: 300 to 3500 rpm
- Pulse function
- R-mix function—mixes without damaging delicate produce
- Timer with countdown and stopwatch function

R7VV Cutter/Mixer

- Stainless steel bowl
- Bowl capacity: 7.5 litres
- 1500 watt motor, single phase, 15 amp
- Variable speed: 300 to 3500 rpm
- Pulse function
- R-mix function—mixes without damaging delicate produce
- Timer with countdown and stopwatch function

R8 Cutter/Mixer

- Stainless steel bowl
- Bowl capacity: 8 litres
- 2200 watt motor, 400V
- 2 speed: 1500 and 3000 rpm
- 3 phase

R10 Cutter/Mixer

This model allows you to make any type of preparations: chopping (terrine), butter mixture, emulsions (sauces, soups), grinding, kneading.

- Stainless steel bowl
- Bowl capacity: 11.5 litres
- From 2kg to 6kg quantities processed by operation
- 2600 watt motor, 400V
- 2 speed: 1500 and 3000 rpm
- 3 phase

R20 Cutter/Mixer

This model allows you to make any type of preparations: chopping (terrine), butter mixture, emulsions (sauces, soups), grinding, kneading.

- Stainless steel bowl
- Bowl capacity: 20 litres
- From 3–12kg quantities processed by operation
- 4400 watt motor, 3 phase
- 2 speed: 1500 and 3000 rpm

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R5VV



R7VV



R8



R10



R20



BLIXER 2



BLIXER 3



BLIXER 4



BLIXER 4VV



BLIXER 7VV

ROBOT COUPE BLIXERS

Code	Description
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Blixer 2

Stainless steel motorshaft. Direct drive induction motor. Flush buttons, On-Off pulse. Magnetic safety and motor brake system. Leak-proof lid equipped with a lid scraper.

- Includes 2.9 litre stainless steel bowl with handle, scraper arm and lid wiper
- Maximum bowl liquid capacity: single portion
- Power: 700 watts
- Speed: 3000 rpm, single phase

Blixer 3

Stainless steel motor shaft. Direct drive induction motor. Flush buttons, On-Off pulse. Magnetic safety and motor brake system. Leak-proof lid equipped with a lid scraper.

- Includes 3.7 litre stainless steel bowl with handle, bowl scraper and lid wiper
- Maximum bowl liquid capacity: 2 litres
- Power: 750 watts
- Speed: 3000 rpm, single phase

Blixer 4

Stainless steel motorshaft. Direct drive induction motor. Flush buttons, On-Off pulse. Magnetic safety and motor brake system.

- Includes 4.5 litre stainless steel bowl with handle, bowl scraper and lid wiper
- Maximum bowl liquid capacity: 3 litres
- Power: 900 watts
- Speed: 3000 rpm, single phase

Blixer 4VV

Stainless steel motorshaft. Direct drive induction motor. Flush buttons, On-Off pulse. Magnetic safety and motor brake system.

- Variable speed 300 to 3500 rpm
- Includes 4.5 litre stainless steel bowl with handle, bowl scraper and lid wiper
- Maximum bowl liquid capacity: 3 litres
- Power: 1100 watts, single phase

Blixer 7VV

Stainless steel motor shaft. Direct drive induction motor. Flat switches, on-off and pulse Magnetic safety and motor brake. Leak-proof lid equipped with bowl scraper & lid wiper.

Automatic locking of bowl. Flat motor base.

- Includes 7.5 litre brushed stainless bowl with soft touch handle
- Variable speed: from 300–3500 rpm
- Power: 1500 watts
- Voltage: single phase, 15amp.
- Timer with countdown and stopwatch function
- Ideal for processing 3–25 portions

ROBOT COUPE IMMERSION BLENDERS

Code	Description
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MICROMIX

- Ideal for emulsions and small quantities
- Tube length: 165mm
- 220 watt motor
- Aeromix blade: Patented tool specially designed to produce instant light and airy emulsions that hold their shape
- Total length with tube: 430mm
- Variable speed: 1500–14000rpm

POWER MIXER *(Other attachments available)*

Mini MP160VV

- Ideal for small quantities
- 240 watt motor
- Tube length: 160mm
- Variable speed—2000 to 12500 rpm

Mini MP190VV

- Ideal for small quantities
- 270 watt motor
- Tube length: 190mm
- Variable speed—2000 to 12500 rpm

Mini MP240VV

- Ideal for small quantities
- 290 watt motor
- Tube length: 240mm
- Variable speed—2000 to 12500 rpm

CMP250VV

- Tube length: 250mm
- Variable speed: 2300–9600 rpm
- 310 watt motor
- 15L capacity

CMP300VV

- Tube length: 300mm
- Variable speed: 2300 to 9600 rpm
- 350 watt motor
- 30L capacity

MP350 ULTRA

- Tube length: 350mm
- Single speed: 9500 rpm
- 440 watt motor
- 50L capacity

MP350VV ULTRA

- Tube length: 350mm
- Variable speed: 1500 to 9000 rpm
- 440 watt motor
- 50L capacity

MP450 ULTRA

- Tube length 450mm
- Speed: 9500 rpm
- 500 watt motor
- 100L capacity

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MP450VV ULTRA

MP550 ULTRA



MP600 ULTRA



CMP250 COMBI



CMP300 COMBI



CMP350 COMBI ULTRA

ROBOT COUPE COMBI MIXERS

Code	Description
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IMMERSION BLENDERS

MP450VV ULTRA

- Tube length 450mm
- 500 watt motor
- Speed 1500–9000 rpm

MP550 ULTRA

Ideal for making and creaming soups, and puréeing fruits and vegetables.

- Tube length: 550mm
- 750 watt motor
- One speed: 9000 rpm

MP600 ULTRA

Ideal for making and creaming soups, and puréeing fruits and vegetables.

- Tube length: 600mm
- 850 watt motor
- One speed: 9500 rpm

COMBI IMMERSION BLENDERS (STICK BLENDER & WHISK ATTACHMENT)

CMP250 Combi

Ideal for making soups, creaming soups, and puréeing fruits and vegetables.

- Tube length: 250mm
- Whisk attachment: 220mm
- 310 watt motor
- Variable speed: from 2300 to 9600 rpm with mixer function
from 500 to 1800 rpm with whisk function

CMP300 Combi

- Tube length: 300mm
- Whisk attachment: 210mm
- 350 watt motor
- Variable speed: from 2300 to 9600 rpm with mixer function
from 500 to 1800 rpm with whisk function

MP350 Combi ULTRA

Composed with a motor base on which you can fix either the mixer attachment or the whisk attachment. This model will allow you to make and cream soups (mixer attachment), as well as beat egg whites, chocolate mousse and pancake batter, mash potatoes and whip cream.

- Tube length: 350mm
- Whisk length: 280mm
- 440 watt motor
- Speeds: from 1500 to 9000 rpm in mixer function and
250 to 1500 rpm in whisk function

ROBOT COUPE COMBI MIXERS

Code	Description
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MP450 Combi ULTRA

ERC27

Supplied with a motor base on which you can fix either the mixer attachment or the whisk attachment. This model will allow you to make and cream soups (mixer attachment), as well as beat egg whites, chocolate mousse and pancake batter, mash potatoes and whip cream.

- Tube length: 450mm
- Whisk length: 280mm
- 500 watt motor
- Speeds: from 1500 to 9000 rpm in mixer function and 250 to 1500 rpm in whisk function
- Single phase

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MP450 COMBI ULTRA



VEGETABLE PREPARATION EQUIPMENT

Code	Description
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nemco® FOOD EQUIPMENT

Nemco Tomato Slicer 1/4" cut

HNM1

- Razor sharp blades cut with precision
- Self-lubricating track that resists misalignment problems
- Vertical handle and guards improve comfort and safety
- Other blade thicknesses available on request



HNM1

Nemco Easy Frykutter™ 3/8" cut

HNM2

- Short throw handle for improved leverage.
- Works with natural body motion to reduce operator fatigue.
- Built to last.



HNM2

imc
fresh thinking

IMC Potato Peelers

EIM1—VQ7 Benchtop Peeler

- Powerful benchtop peeler in a compact package
- 7kg capacity
- Output: 50kg per hour
- Dimensions: 380W x 650L x 500mmH
- Simple and safe to operate



EIM1

EIM2—SP12 Peeler on Pedestal

- 12kg capacity
- Ideal for high volume peeling
- Output: 120kg per hour
- Fitted with interlock safety switches
- Overload protected control box
- Easy to clean and maintain
- Dimensions: 630W x 530L x 1120mmH



EIM2

VEGETABLE PREPARATION EQUIPMENT

Code	Description
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Cuisine Systeme FP5200

The ultimate workhorse for the smaller operator

EAA3

The FP5200 gives you all the scope you need. Its very generous 3.6 litre shatterproof main Lexan workbowl can knead 1.3kg of bread or liquidise up to 1.84kg. It has a ultra quiet commercial grade 1100 watt induction motor.

Standard Accessories

- 2 bowls—main and mini
- 2 metal blades—main and mini
- 1 dough blade
- 2mm and 4mm grating and slicing discs
- Egg whisk
- Storage box
- Spatula
- User manual

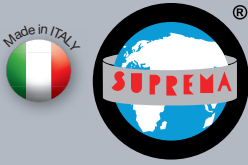
*Domestic warranty only

magimix



EAA3





ES6



ED31

SLICERS

Code	Description
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- Spring assisted carriage to ease jarring on wrist when handling slicer
- Double rectified bar and built-in sharpener for more accuracy
- Non-slip feet and ergonomic push handle for additional safety and ease of use

GC300 Gravity Slicer

ES6

- 300mm stainless steel blade and aluminium body
- 550W x 680D x 445mmH

Delta 250 Slicer

ED31

- 250mm diameter blade
- Width 180mm
- Slice thickness 0–15mm
- Light duty only
- Knife blade safety guard
- Built-in sharpener
- Guards and carriage easily removed for cleaning
- Double control on/off switch is built-in for added safety



PASTA MAKER

Code	Description
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PASTA MAKER

HSL1	Italian Pasta Machine
HSL2*	Italian Pasta Machine, manual, large

* Available on special order



HSL1

MINCERS AND MEAT PREPARATION



Meat Mincer

HAH5

- Capacity 180kg/hour
- Comes with 2 blade attachments
- Dimensions: 602mm x 262mm x 454mmH
- Power: 1100W



HAH5

Hamburger Patty Presses

HAH1

- Makes 100mm dia burgers, comes with 500 paper dividers
- 235 x 230 x 275mmH
- For replacement papers order code: HAH2

HAH3

- Makes 130mm dia burgers, comes with 500 paper dividers
- 245 x 210 x 280mmH
- For replacement papers order code: HAH4



HAH1, HAH3





EPM16



EBD3



ED20

MIXERS

Code	Description
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KitchenAid

Commercial 5KSMC895 Mixer

EPM16

- 7.6L bowl lift stand mixer in red colour only
- Large capacity of up to 13 cups of flour
- Accessories: flat beater, spiral dough hook, elliptical whisk, stainless 7.6L mixing bowl
- Dimensions: 338mmW x 173mmD x 419mmH / 11.3kg
- Power: 500W



MECNOSUD

IM38D Spiral Mixer 2 Speed

EBD3

- Stainless Steel Construction
- 38kg Dough / 25kg Flour / 40L Bowl Volume
- Geared Motor System
- Three phase Motor 2 Speeds
- Standard Timer
- On castors with brake
- Bowl Dimensions: 452Dia x 360mmH
- Overall Dimensions: 818W x 480D x 770mmH /105kg



Planetary Mixer

ED20

- 20 Litre stainless steel bowl
- Complete with: 1 whisk, 1 beater, 1 hook, 1 bowl
- 510W x 540L x 840mmH

