FOOD PROCESSORS - Cutters and vegetable slicers

**FPR1201**
FOOD PROCESSOR COMBO - R201 XL (20 SERVINGS)

**2 MACHINES IN 1**
A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

**FEATURES**
- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of Stainless Steel discs available

**SPECIFICATIONS**
- **POWER:** 550W - Single phase - 230V - 50Hz
- **SINGLE SPEED:** 1500rpm - Pulse function
- **DIMENSIONS:** 495 x 220 x 280mm
- **DELIVERED WITH:** 2.9 Litre Stainless Steel cutter bowl with ergonomic handle.
  Smooth blade

**LID EQUIPPED WITH TWO HOPPERS**
- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 Discs: slicer 2mm and grater 2mm
- Cutting discs see pg 188
FOOD PROCESSORS - Cutters and Vegetable slicers

FEATURES
- Induction motor
- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of Stainless Steel discs available

FPR0301
FOOD PROCESSOR COMBO - R301 ULTRA (80 SERVINGS)
SPECIFICATIONS
POWER: 650W - Single phase - 230V - 50Hz
SINGLE SPEED: 1500rpm - Pulse function
DIMENSIONS: 550 x 325 x 300mm
DELIVERED WITH: 3.7L Stainless Steel cutter bowl with brushed finish and ergonomic handle
- Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS
1 HALF-MOON HOPPER (AREA: 104cm²) and one cylindrical hopper (Ø: 58mm)

SUPPLIED WITH
- 4 DISCS: Slicer 2mm and 4mm, Grater 2mm and Julienne 2 x 2mm
- Cutting discs see pg 188

FPR0502
FOOD PROCESSOR COMBO - R502 ULTRA (300 SERVINGS)
SPECIFICATIONS
POWER: 1000W - 3 Phase - 400V - 50Hz
2 SPEEDS: 750 and 1500rpm - Pulse function
DIMENSIONS: 665 x 380 x 350mm
DELIVERED WITH: 5.5L Stainless Steel bowl with handle
- Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS
- Large hopper of 139cm² and cylindrical hopper (Ø: 58mm)
- NO DISCS INCLUDED - Cutting discs see pg 188
Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go.

**FEATURES**
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 28 discs for CL30 Bistro available see pg 188

**VPR0030**  
VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)

**SPECIFICATIONS**
- POWER: 500W - Single phase - 250V - 50Hz
- SINGLE SPEED: 375rpm
- DIMENSIONS: 590 x 320 x 304mm
- OPERATING TIME: Up to 80kg/h
- DELIVERED WITH: Removable bowl and lid in abs equipped with a large Hopper (area: 104cm²) and a cylindrical hopper (Ø:58mm)

**VPR0050**  
VEG PREP MACHINE - CL50  - (300 SERVINGS)

**SPECIFICATIONS**
- POWER: 550W- Single phase - 250V- 50Hz
- SINGLE SPEED: 375rpm
- DIMENSIONS: 590 x 350 x 320mm
- OPERATING TIME: Up to 250kg/h
- DELIVERED WITH: Removable lid equipped with a large half moon Hopper (area: 139cm²) and a cylindrical hopper (Ø:58mm)
VEGETABLE PREPARATION MACHINE

FEATURES
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs available for CL52 & CL60 see pg 188

VPR0052
VEG PREP MACHINE - CL52E - (400 SERVINGS)

SPECIFICATIONS
- POWER: 750W - Single phase - 230V - 50Hz
- SINGLE SPEED: 375rpm
- DIMENSIONS: 690 x 340 x 360mm
- OPERATING TIME: Up to 300kg/h
- DELIVERED WITH: Removable lid equipped with a cylindrical hopper (Ø: 58mm)
VEGETABLE PREPARATION MACHINES

VPR2060
VEG PREP MACHINE - CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

SPECIFICATIONS
(300 to over 3000 servings with auto feed head)
POWER: 1500W - 3 - Phase - 400V - 50Hz
2 SPEEDS: 375 and 750rpm
DIMENSIONS: 1260 x 404 x 545mm
OPERATING TIME: Up to 900kg/h

OTHER ORDER CODES
VPR0060
VEG PREP MACHINE - CL60 WITH PUSHER FEED (3000 SERVINGS)
VPR1060
VEG PREP MACHINE - CL60 AUTOMATIC FEED HEAD ONLY
VPR4060
VEG PREP MACHINE - CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY - EXCLUDES CONTAINERS)

VPR3060
VEG PREP MACHINE - CL60 PUSHER FEED HEAD ONLY

D-CLEANING KIT
Cleaning tool dicing grids

XFPR0065
ROBOT COUPE D-CLEANING KIT

Reversible grid holder
• One side for CL30 Bistro grids
• One side for CL60 and RS02 grids

Dicing grid cleaning tool
(5mm, 8mm, 10mm)

Scraper tool
### Blades

#### Slicers

<table>
<thead>
<tr>
<th>Discs</th>
<th>R 201 Ultra - R 301 Ultra</th>
<th>R 502 CL 50 - CL 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almonds 0.6 mm</td>
<td>FPR0006</td>
<td>UPR0006</td>
</tr>
<tr>
<td>0.8 mm</td>
<td>FPR0001</td>
<td>UPR0001</td>
</tr>
<tr>
<td>1 mm</td>
<td>FPR0002</td>
<td>UPR0002</td>
</tr>
<tr>
<td>2 mm</td>
<td>FPR0003</td>
<td>UPR0003</td>
</tr>
<tr>
<td>2.5 x 2.5 mm</td>
<td>FPR0004</td>
<td>UPR0004</td>
</tr>
<tr>
<td>4 mm</td>
<td>FPR0005</td>
<td>UPR0005</td>
</tr>
<tr>
<td>6 mm</td>
<td>FPR0006</td>
<td>UPR2006</td>
</tr>
<tr>
<td>8 mm</td>
<td>UPR0008</td>
<td>UPR1008</td>
</tr>
<tr>
<td>10 mm</td>
<td>UPR0010</td>
<td>UPR1010</td>
</tr>
<tr>
<td>14 mm</td>
<td>UPR0014</td>
<td>UPR1014</td>
</tr>
<tr>
<td>4 mm for cooked potatoes</td>
<td>UPR0001</td>
<td>FPR0001</td>
</tr>
<tr>
<td>6 mm for cooked potatoes</td>
<td>UPR0002</td>
<td>FPR0002</td>
</tr>
</tbody>
</table>

#### Ripple Cut Slicers

<table>
<thead>
<tr>
<th>Discs</th>
<th>R 201 Ultra - R 301 Ultra</th>
<th>R 502 CL 50 - CL 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 mm</td>
<td>FPR1002</td>
<td>UPR2002</td>
</tr>
<tr>
<td>3 mm</td>
<td>UPR2003</td>
<td>UPR2003</td>
</tr>
<tr>
<td>5 mm</td>
<td>UPR2005</td>
<td>UPR2005</td>
</tr>
</tbody>
</table>

#### Graters

<table>
<thead>
<tr>
<th>Discs</th>
<th>R 201 Ultra - R 301 Ultra</th>
<th>R 502 CL 50 - CL 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>1,5 mm</td>
<td>FPR2015</td>
<td>UPR3015</td>
</tr>
<tr>
<td>2 mm</td>
<td>FPR2002</td>
<td>UPR3002</td>
</tr>
<tr>
<td>3 mm</td>
<td>FPR2003</td>
<td>UPR3003</td>
</tr>
<tr>
<td>4 mm</td>
<td>UPR3004</td>
<td>UPR3004</td>
</tr>
<tr>
<td>5 mm</td>
<td>UPR3005</td>
<td>UPR3005</td>
</tr>
<tr>
<td>6 mm</td>
<td>FPR2006</td>
<td>UPR3007</td>
</tr>
<tr>
<td>7 mm</td>
<td>FPR2009</td>
<td>UPR3009</td>
</tr>
<tr>
<td>Parmesan</td>
<td>FPR3001</td>
<td>UPR4001</td>
</tr>
<tr>
<td>Röstis potatoes</td>
<td>FPR3002</td>
<td>UPR4002</td>
</tr>
<tr>
<td>0.7 mm for horseradish paste</td>
<td>FPR3004</td>
<td>UPR4004</td>
</tr>
<tr>
<td>1 mm for horseradish paste</td>
<td>FPR3005</td>
<td>UPR4004</td>
</tr>
<tr>
<td>1.3 mm for horseradish paste</td>
<td>FPR3006</td>
<td>UPR4004</td>
</tr>
</tbody>
</table>

#### Dicing Equipments

<table>
<thead>
<tr>
<th>Discs</th>
<th>R 201 Ultra - R 301 Ultra</th>
<th>R 502 CL 50 - CL 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 x 8 mm</td>
<td>FPR4001</td>
<td>UPR4001</td>
</tr>
<tr>
<td>1 x 30 Onions/Cabbage</td>
<td>FPR4002</td>
<td>UPR5002</td>
</tr>
<tr>
<td>2 x 2 mm</td>
<td>FPR4003</td>
<td>UPR5003</td>
</tr>
<tr>
<td>2.5 x 2.5 mm</td>
<td>FPR4004</td>
<td>UPR5004</td>
</tr>
<tr>
<td>2 x 4 mm</td>
<td>FPR4005</td>
<td>UPR5005</td>
</tr>
<tr>
<td>2 x 6 mm</td>
<td>UPR5006</td>
<td>UPR5006</td>
</tr>
<tr>
<td>2 x 8 mm</td>
<td>UPR5007</td>
<td>UPR5008</td>
</tr>
<tr>
<td>2 x 10 mm</td>
<td>UPR5009</td>
<td>UPR5010</td>
</tr>
<tr>
<td>3 x 3 mm</td>
<td>UPR6003</td>
<td>UPR6003</td>
</tr>
<tr>
<td>4 x 4 mm</td>
<td>FPR5004</td>
<td>UPR6004</td>
</tr>
<tr>
<td>6 x 6 mm</td>
<td>FPR5006</td>
<td>UPR6006</td>
</tr>
<tr>
<td>8 x 8 mm</td>
<td>UPR5008</td>
<td>UPR6008</td>
</tr>
</tbody>
</table>

#### Fries Equipments

<table>
<thead>
<tr>
<th>Discs</th>
<th>R 201 Ultra - R 301 Ultra</th>
<th>R 502 CL 50 - CL 60</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 x 8 mm</td>
<td>FPR9008</td>
<td>UPR7008*</td>
</tr>
<tr>
<td>10 x 10 mm</td>
<td>FPR9010</td>
<td>UPR7010*</td>
</tr>
<tr>
<td>10 x 16 mm</td>
<td>UPR7016*</td>
<td>UPR7016*</td>
</tr>
</tbody>
</table>

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**NOTE:** French fry and cubing discs must be used with dedicated blade supplied with cuber.

* Not available for CL60 with pusher feed head
The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chefs.

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the Chef’s imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

**FEATURES**
- Easy to use with its variable speed function of 100 to 3,500 rpm
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4,500 rpm
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from -100 to -500 rpm
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction motor

**RCR0001**
ROBOT COUPE - ROBOT COOK®

**SPECIFICATIONS**
- POWER: 1800W
- VOLTAGE: 230V 50Hz
- 4 SPEED FUNCTIONS:
  - VARIABLE SPEED: From 100 to 3,500 rpm
  - HIGH SPEED: Turbo/Pulse of 4,500 rpm
  - R-MIX BLEND SPEED: From -100 to -500 rpm
  - INTERMITTENT SPEED: Slow speed blade rotation every 2 seconds
- HEATING CAPACITY: Up to 140°C
- PRECISE TEMPERATURE CONTROL: +/- 1°C
- STAINLESS STEEL BOWL CUTTER: 3.7Lt with handle
- LIQUID CAPACITY: 2.5Lt
- 2 BLADES:
  - Fine serrated blade - special for blender function
  - Smooth blade - special for cutter function
- SCRAPER ARM: Lid and bowl
- PROGRAMMING FUNCTION: 9 Recipes
- DIMENSIONS: 226 x 338 x 522mm
- WEIGHT: 15kg

**OTHER ORDER CODES**
RCR0002
ADDITIONAL BOWL SET FOR ROBOT COOK®
RCR0003
FINE SERRATED BLADE - BLENDER FUNCTION ROBOT COOK®
RCR0004
SMOOTH BLADE - CUTTER FUNCTION ROBOT COOK®
Robot Coupe Table Top Cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

**FEATURES**
- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake

**BCR0002**
**BOWL CUTTER R2A - 2.9Lt**

**SPECIFICATIONS**
- POWER: 550W - Single phase - 250V - 50Hz
- SINGLE SPEED: 1500rpm - pulse function
- DIMENSIONS: 350 x 200 x 280mm
- DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 2.9Lt capacity and smooth blade

**BCR0003**
**BOWL CUTTER R3 - 3.7Lt**

**SPECIFICATIONS**
- POWER: 650W - Single phase - 250V - 50Hz
- SINGLE SPEED: 1500rpm - pulse function
- DIMENSIONS: 400 x 210 x 320mm
- DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 3.7Lt capacity and smooth blade

**BCR0004**
**BOWL CUTTER R4 - 4.5Lt**

**SPECIFICATIONS**
- POWER: 700W - Single phase - 250V - 50Hz
- SINGLE SPEED: 1500rpm - pulse function
- DIMENSIONS: 440 x 226 x 304mm
- DELIVERED WITH: Stainless Steel bowl with ergonomic handle, 4.5Lt capacity and smooth blade
BCROO10
BOWL CUTTER R10 - 11.5Lt

**SPECIFICATIONS**

- **POWER:** 2200W - 3 Phase - 400V - 50Hz
- **2 SPEEDS:** 1500 and 3000rpm - pulse function
- **DIMENSIONS:** 660 x 345 x 560mm
- **DELIVERED WITH:** Stainless Steel bowl with handles, 11.5Lt capacity and Stainless Steel 3 smooth blade assembly
  *Removable blade for cleaning*

**THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE**

- Since 1991, Robot Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it’s ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300gr to 2kg, the Blixer® has incredible small portion control
- High liquid capacity bowl

**FEATURES**

- Stainless Steel motor shaft
- Pulse function
- Induction motor
- Magnetic safety system and motor brake
- High liquid capacity bowl (2 litres)
- Sealed lid
- Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities

**BLX0003**
BLIXER 3 - ROBOT COUPE (MIXER / BLENDER)

**SPECIFICATIONS**

- **POWER:** 750W - Single phase - 250V - 50Hz
- **SINGLE SPEED:** 3000rpm - pulse function
- **DIMENSIONS:** 420 x 210 x 330mm
- **DELIVERED WITH:** Stainless Steel 3.7Lt capacity bowl with ergonomic handle and fine serrated blade
VEGETABLE CUTTER

VCF0001
VEGETABLE CUTTER FIMAR (NO BLADES)

SPECIFICATIONS
POWER: 0.37kW
VOLTAGE: 230V
DIMENSIONS: 220 x 610 x 520mm
WEIGHT: 23kg

OTHER ORDER CODES
VPC3002 VEG/CUT PLATE FIMAR - SLICING 2mm (E2)
VPC3003 VEG/CUT PLATE FIMAR - SLICING 3mm (E3)
VPC3010 VEG/CUT PLATE FIMAR - SLICING 10mm (E10)
VPC3005 VEG/CUT PLATE FIMAR - SERRATED SLICE 5mm
VPC5010 VEG/CUT PLATE FIMAR - CHIPPER 10mm (B10)
VPC6006 VEG/CUT PLATE FIMAR - JULIENNE 6mm (H6)
VPC6008 VEG/CUT PLATE FIMAR - JULIENNE 8mm (H8)
VPC7010 VEG/CUT PLATE FIMAR - CUBING 10mm (D10)
VPC8003 VEG/CUT PLATE FIMAR - GRATING 3mm (Z3)
VPC8004 VEG/CUT PLATE FIMAR - GRATING 4mm (Z4)
VPC8007 VEG/CUT PLATE FIMAR - GRATING 7mm (Z7)
VPE1001 VEG/CUT FIMAR EJECTOR NORMAL (LOW)

POTATO PEELER

FEATURES
• Tried and tested robust door, designed with ease of use in mind
• Stand and sludge trap supplied as standard
• Improves your profits by easily preparing your own chips on your premises
• Flat packed for easy delivery
• Peels 12kg of potatoes in 2 minutes
• Potato ejection chute specially designed to ensure minimal damage to potatoes when ejecting - even extra large potatoes
• Splash guard fitted onto motor, to ensure damage due to water penetration, is minimized
• Removable gritting system
• Cast aluminium wave plate specially designed to minimize waste and improve the efficiency of the peeler
• High grade Stainless Steel drum
• User friendly door handle mechanism
• Rubber lid, to minimise vibration noise

PPA0012
POTATO PEELER ANVIL - 12kg

PPA1012
POTATO PEELER ANVIL - 12kg WITH TIMER

SPECIFICATIONS
OUTPUT: Up to 240kg /hr
VOLTAGE: 230V - 50Hz
POWER: 0.55kW
DIMENSIONS: 780 x 420 x 1450mm