

robot *coupe*®

 **IMMERSION BLENDERS**



RESTAURANTS - CATERERS - DELICATESSENS

"All Robot Coupe Immersion Blenders have One Year "No Hassle" Replacement Warranty*"

COMPACT

CMP

MINI

Mini MP

Model	Height	Capacity
MicroMix®	7"	-
Mini MP 160 VV	7"	-
Mini MP 190 VV	8"	-
Mini MP 240 VV	10"	-
Mini MP 190 Combi	8"	-
Mini MP 240 Combi	10"	-
CMP 250 VV	10"	15 L
CMP 400 VV	16"	73 L
CMP 250 Combi	10"	15 L

Ideal for smaller quantities

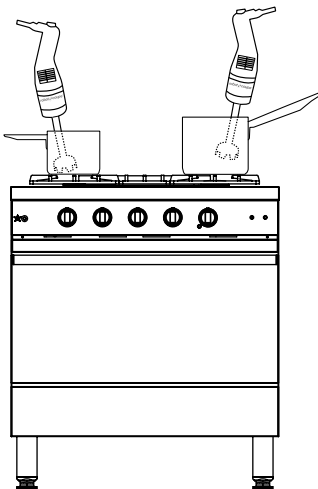
Restaurants

▶ **Special for emulsions**

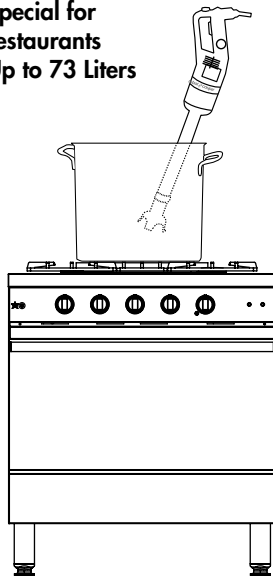
▶ **For handling small quantities**

▶ **Special for restaurants
Up to 73 Liters**

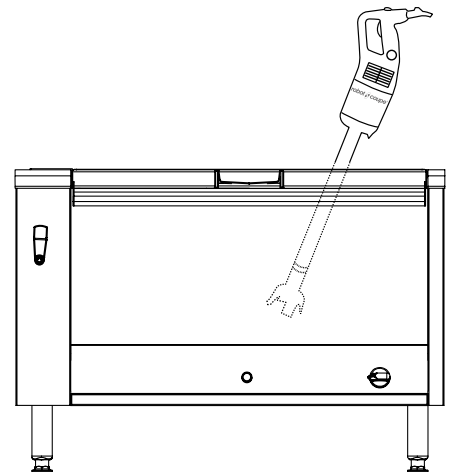
▶ **Intended for institutional and commercial caterers. Intensive use.**



MicroMix® Mini MP



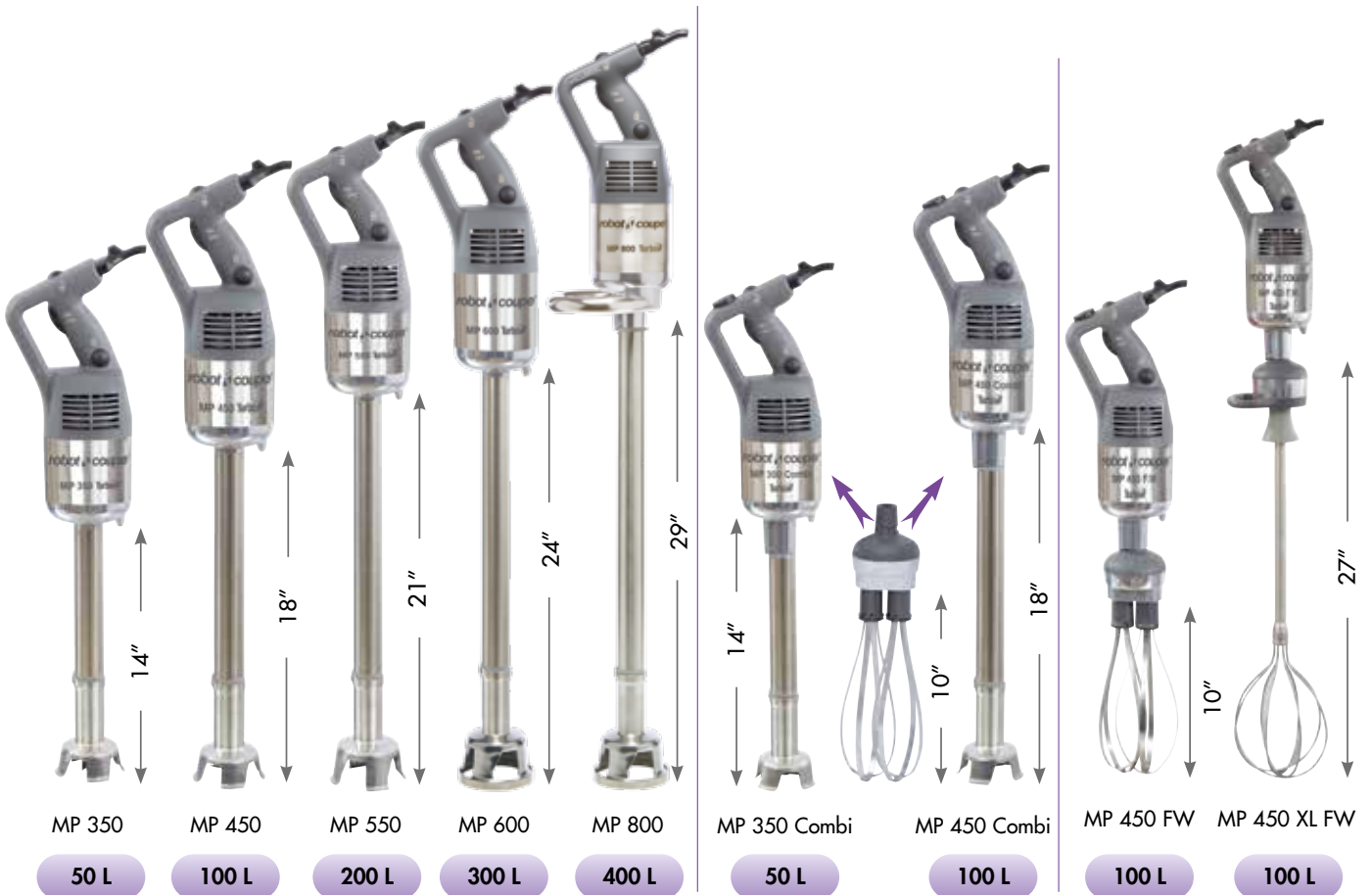
CMP



*North America Only

LARGE

MP



Large production and institutions



CLEANING

Blade and bell easily removable



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



▶ MINI Range



▶ Mixer



▶ Emulsify



▶ Beat

FOR HANDLING SMALLER QUANTITIES

COMBI



Mini MP
160 V.V.

Mini MP
190 V.V.

Mini MP
240 V.V.

2,000 to
12,500 rpm



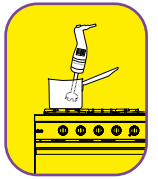
Mini MP
190 Combi

Mini MP
240 Combi

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 Immersion Blender, 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 shaft and blade assembly for perfect sanitation, with a patented system exclusive to Robot-Coupe. **Shaft, 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



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 Liters

ERGONOMIC



Compact, lightweight appliance that is easy to handle

COMFORT



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

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



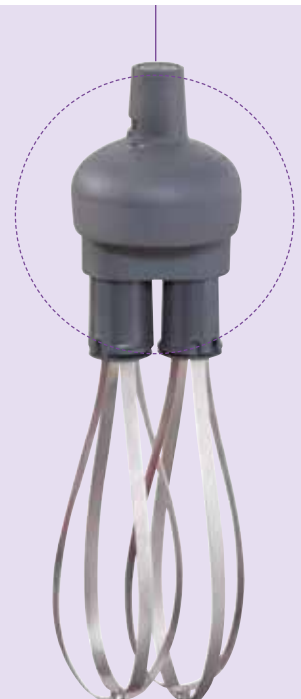
Optimum blending quality giving the finished product a fine texture within a minimum of time.



CMP Combi

STURDINESS

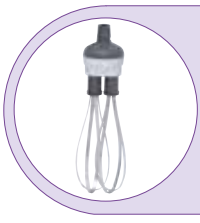
- **Whisk housing** with all-metal interior for greater resilience.
- **Overmoulded whisks** ensuring perfect sanitation.



▶ LARGE Range



▶ Mixer



▶ Beat

SPECIALLY DESIGNED / COMMERCIAL CATERING

New, even more ergonomic handle design

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

COMBI

	720 W	
660 W		720 W
14 inches	10 inches	18 inches
MP 350 Combi	MP 450 Combi	MP 450 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

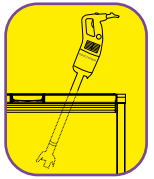
12,000 rpm

Mixer: 3,000 to 10,000 rpm
Whisk: 500 to 1,500 rpm

250 to 1,500 rpm

▶ LARGE Range

SPECIALLY DESIGNED / COMMERCIAL CATERING



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**.

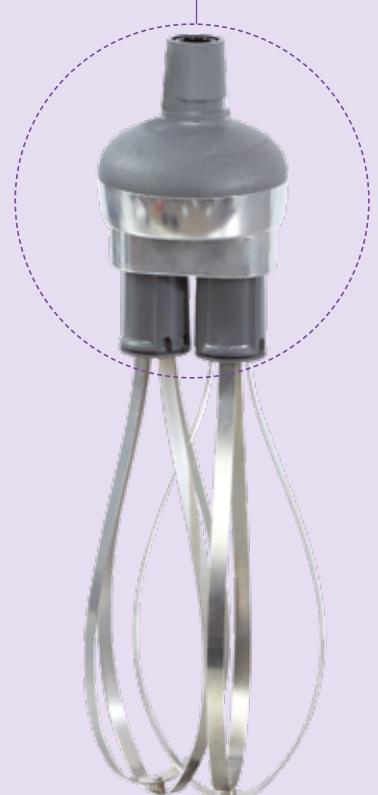


MP Combi

METAL GEAR BOX



• **Overmoulded whisks** ensuring perfect sanitation.



STAINLESS STEEL

▶ 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.

▶ MIXING TOOL ATTACHMENT

Ergonomic handle

Rubber protection

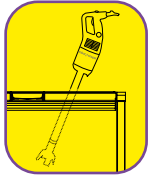
- **Variable speed** from 150 to 510 rpm
- Total length of the tool: **27"**
- **Available as an option with the Large Combi Models.**

Uses: potato flakes, dehydrated
base for soups etc...



▶ LARGE Range

SPECIALLY DESIGNED /COMMERCIAL CATERING



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.**



- **New EasyGrip removable handle** for MP 550 and MP 600. The machine's weight is distributed better making it even easier to use!



- **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.
- **Indicator light:** Quick detection of power cord failure thanks to the green light. The light is on when the cord is properly plugged on both ends (wall and easy plug) and is working.



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 shaft, bell, knife and whisk.
- **Compact models:** Space saving and easy to use. 3 models to process small quantities.



PAN CAPACITY

Between 2 and 400 Liters according to the model.



TARGET

Restaurants, Caterers, Delicatessens.

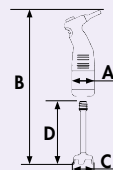


IN BRIEF

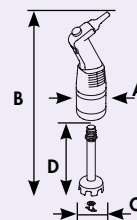
The performance in terms of sanitation, ease of use, multiple functions, longer life, and profitability make it the best choice on the market.

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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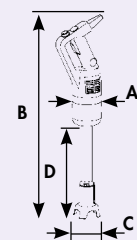
MicroMix	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
Micromix	1,500 to 14,000	220	120 V/60 Hz	68	430	61	165	1.07	1.44



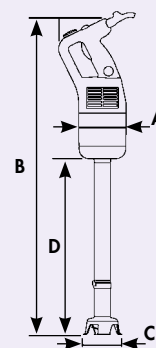
MINI RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
Mini MP 160 V.V.	2,000 to 12,500	240	120 V/60 Hz	3	18 1/3	3	7	3.1	5
Mini MP 190 V.V.	2,000 to 12,500	270	120 V/60 Hz	3	20	3	8	3.2	5
Mini MP 240 V.V.	2,000 to 12,500	290	120 V/60 Hz	3	22 1/3	3	12	3.3	5



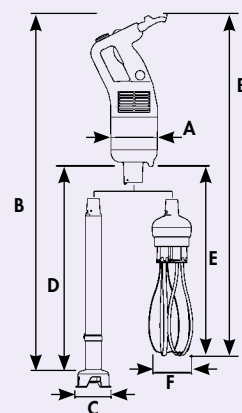
COMPACT RANGE	Electrical data			Dimensions (in inches)				Weight (lb)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	Net	Gross
CMP 250 V.V.	From 5,000 to 10,000	280	120 V/60 Hz	3.7	26	3.5	10	6.6	10
CMP 400 V.V.	From 5,000 to 10,000	420	120 V/60 Hz	3.7	30	3.5	16	7.2	11



LARGE 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	12,000		660	120 V/60 Hz	5	30.5	3.9	14			10.1	15
MP 350 V.V.		3,000 to 10,000	660	120 V/60 Hz	5	30.5	3.9	10	17	4	10.5	15
MP 450	12,000		720	120 V/60 Hz	5	32.5	3.9	18			10.7	15
MP 450 V.V.		3,000 to 10,000	720	120 V/60 Hz	5	32.5	3.9	10	17	4	11	15
MP 550	12,000		840	120 V/60 Hz	5	36.5	4.4	21			11.4	16
MP 600	12,000		920	120 V/60 Hz	5	38	4.3	23			12.5	17
MP 800	12,000		1,000	120 V/60 Hz	5	44.5	4.3	29			15.6	21



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	7
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	7
CMP 250 Combi	2,300 to 10,000	500 to 1,800	280	120 V/60 Hz	3.7	24	3.5	10	15.4	4.7	6.6	13
MP 350 Combi	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
MP 450 Combi	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	19
MP 450 FW		250 to 1,500	720	120 V/60 Hz	4.9	31.7	3.9	18	17.3	4.7	9.4	15



*Other voltages available.

Réf: 450 338 - 05/2021 - USA



Robot Coupe® U.S.A., Inc.

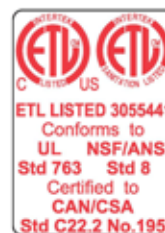
264 South Perkins - Ridgeland, MS 39157

Phone: 800/824-1646 • 601/898-8411

email: info@robotcoupeusa.com

www.robot-coupe.com

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