robot coupe®

IMMERSION BLENDERS

RESTAURANTS - CATERERS - DELICATESSENS

LARGE

MP Ultra

NEW

COMPACT

CMP

NEW

MINI

Mini MP

220 W
240 W
270 W
290 W
310 W
350 W
400 W
420 W
440 W
500 W
750 W

MicroMix
Mini MP 160 V.V.
Mini MP 190 V.V.
Mini MP 240 V.V.
CMP 250 V.V.
CMP 300 V.V.
CMP 350 V.V.
CMP 400 V.V.
MP 350 Ultra
MP 450 Ultra
MP 550 Ultra

For handling smaller quantities

15 litres | 30 litres | 45 litres | 73 litres

50 litres | 100 litres | 200 litres

2 000 to 12 500 rpm

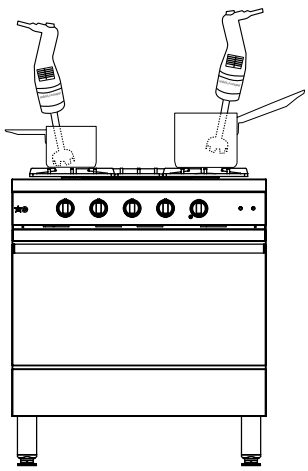
2 300 to 9 600 rpm

MP 350/MP 450 : 9 500 rpm
MP 350 V.V./MP 450 V.V. : 1 500 to 9 000 rpm

9 000 rpm

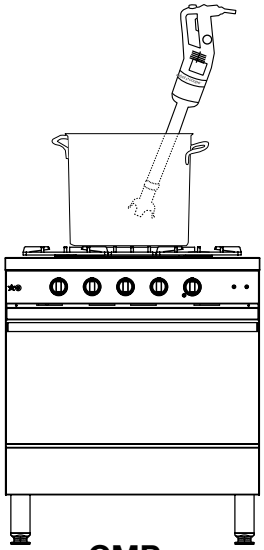
Special for emulsions

For handling smaller quantities



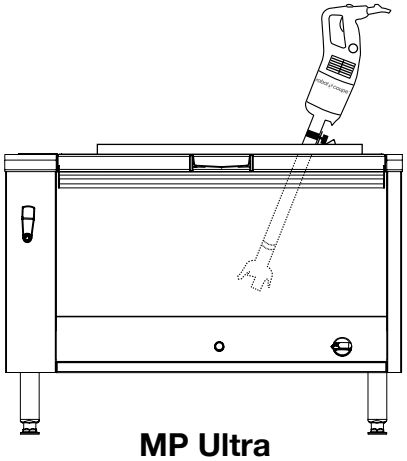
MicroMix Mini MP

Special catering models up to 73 litres



CMP

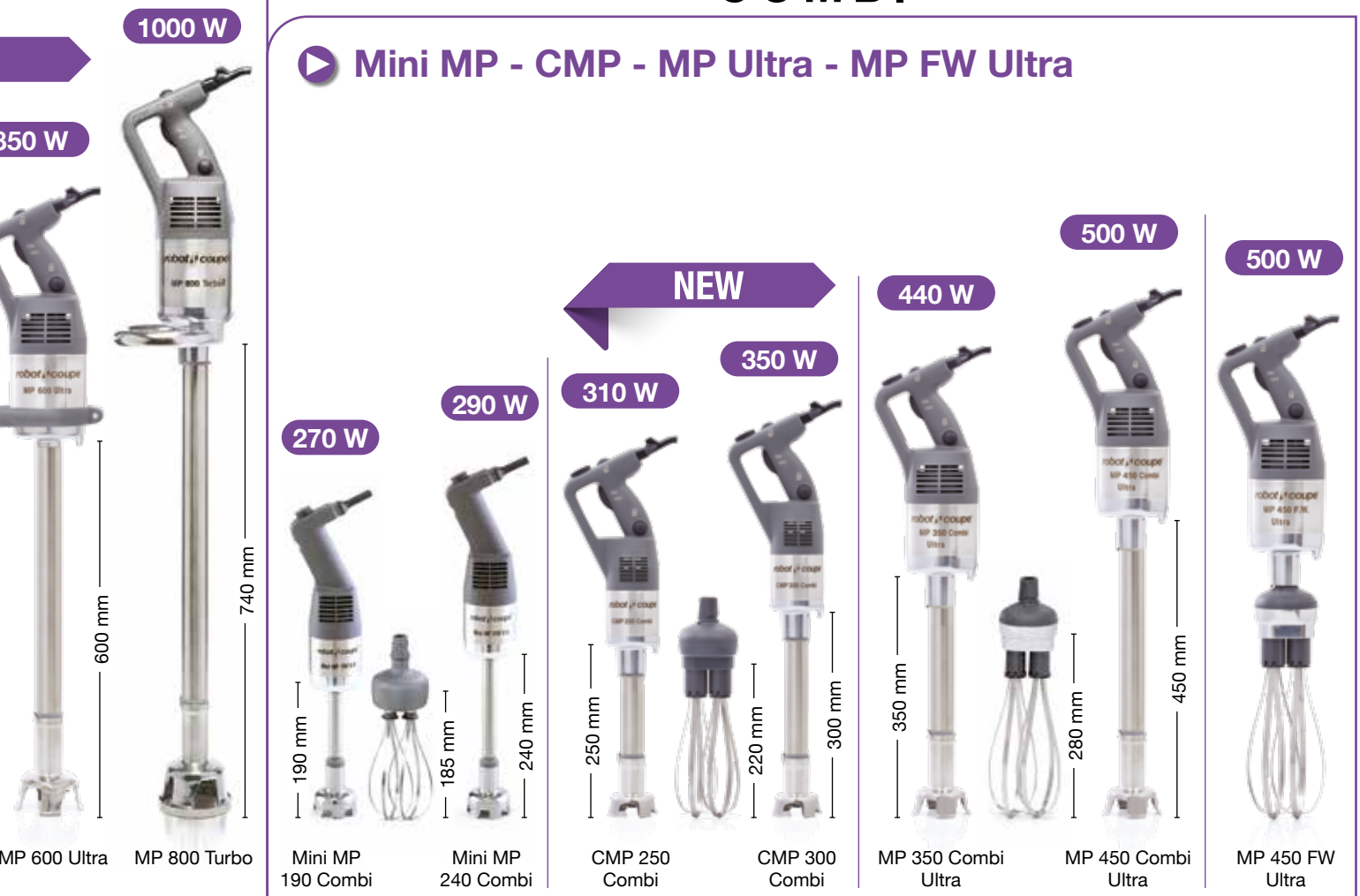
Specially designed / commercial catering



MP Ultra

COMBI

Mini MP - CMP - MP Ultra - MP FW Ultra



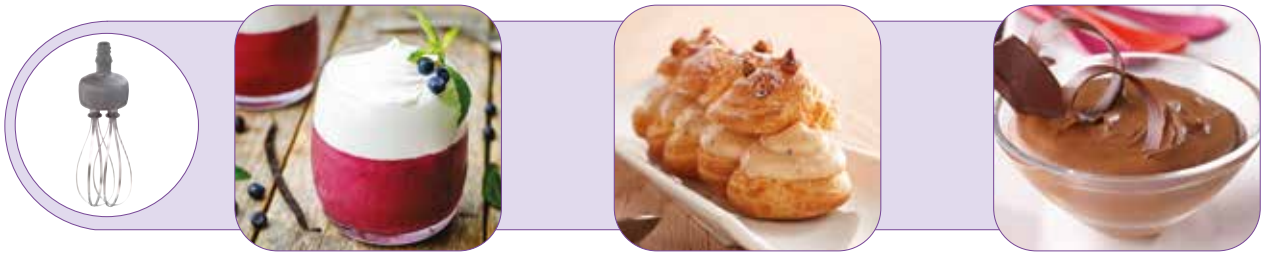
300 litres	400 litres	For handling smaller quantities	15 litres	30 litres	50 litres	100 litres	100 litres
9 500 rpm	9 500 rpm	**Mixer:** 2 000 to 12 500 rpm **Whisk:** 350 to 1 560 rpm	**Mixer:** 2 300 to 9 600 rpm **Whisk:** 500 to 1 800 rpm		**Mixer:** 1 500 to 9 000 rpm **Whisk:** 250 to 1 500 rpm		250 to 1 500 rpm

MINI RANGE

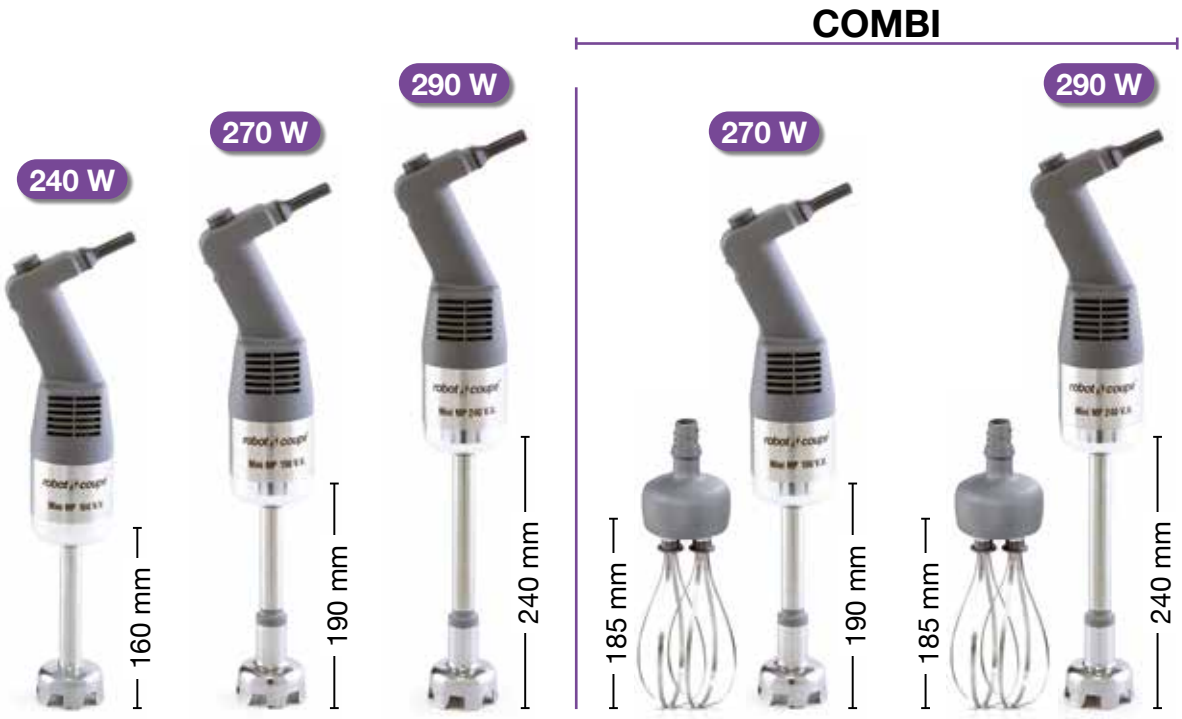
Mixer

Emulsify

Beat



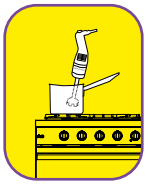
FOR HANDLING SMALLER QUANTITIES



Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.	Mini MP 190 Combi	Mini MP 240 Combi
2 000 to 12 500 rpm			**Mixer:** 2 000 to 12 500 rpm **Whisk:** 350 to 1 560 rpm	

More information on page 10

MINI RANGE



Minimum size, maximum performance!
For sauces, emulsions and small preparations.

VARIABLE SPEED

- 2 000 to 12 500 rpm in mixer function
- 350 to 1 560 rpm in whisk function

ERGONOMICS

Shape of the handle specifically designed to ensure a good grip and manipulation of the Immersion Blender, thus reducing user fatigue.

POWERFUL

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

HYGIENE

Detachable tube and blade assembly for perfect hygiene, 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.

STAINLESS STEEL BELL

MULTIPURPOSE

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

Detachable stainless-steel emulsifying disc for aerating hot and cold sauces and giving them a foamy consistency.

COMPACT RANGE CMP

NEW

Mixer

Beat

SPECIALLY DESIGNED FOR THE CATERING SECTOR

CMP 250 V.V. | CMP 300 V.V. | CMP 350 V.V. | CMP 400 V.V.

2 300 to 9 600 rpm

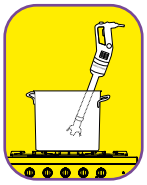
COMBI

CMP 250 Combi | CMP 300 Combi

Mixer: 2 300 to 9 600 rpm
Whisk: 500 to 1 800 rpm

More information on page 10

COMPACT RANGE CMP



Compact, easy-to-handle, high-performance.
For restaurants & cafés

CONVENIENT

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

ERGONOMICS

Light, compact, easy-to-handle appliance.

POWERFUL

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

HYGIENE

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

INNOVATION

ERGONOMICS

The lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle and remove some of the strain.

New cord winder to make it easier to store and prevent wear and tear.

MULTIPURPOSE

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

Optimum blending quality giving the finished product a fine texture in minimal time.

STAINLESS STEEL BELL

AFTER SALES SERVICE: DETACHABLE POWER CORD

1. **The new patented "EasyPlug"** system means that the power cord can be easily replaced during after-sales servicing.
2. **Indicator light:** rapid detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).

NEW

INNOVATION

LARGE RANGE

Mixer

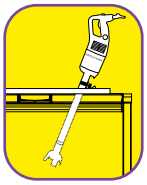
Beat

SPECIALLY DESIGNED / COMMERCIAL CATERING

MP 350 Ultra	MP 450 Ultra	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo	MP 350 Combi Ultra	MP 450 Combi Ultra	MP 450 FW Ultra
MP 350/MP 450 : 9 500 rpm **MP 350 V.V./MP 450 V.V. :** 1 500 to 9 000 rpm	9 000 rpm	9 500 rpm	9 500 rpm	**Mixer:** 1 500 to 9 000 rpm **Whisk:** 250 to 1 500 rpm			250 to 1 500 rpm

More information on page 10

LARGE RANGE



MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS
Ergonomic handle for greater convenience.

PERFORMANCE
High-Power motor: **+20%** for greater efficiency.
Increased performance **to optimise blending time.**

LONG SERVICE LIFE
Stainless steel motor base for intensive use.

For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

INNOVATION

ERGONOMICS

The lug on the motor base can be used to rest the mixer on the rim of a pan to make it easier to handle and remove some of the strain.

New cord winder to make it easier to store and prevent wear and tear.

STAINLESS STEEL BELL

INNOVATION

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

NEW

New EasyGrip removable handle.
The machine's weight is distributed better making it even easier to use!

AFTER SALES SERVICE: DETACHABLE POWER CORD

1. **The new patented "EasyPlug"** system means that the power cord can be easily replaced during after-sales servicing.
2. **Indicator light:** rapid detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).

INNOVATION

MP/CMP PAN SUPPORTS

They enable the immersion blender to be tilted effortlessly or left to do the job by itself. Made entirely of stainless steel, they can be removed completely, are easy to clean and practical to use.

Adjustable pan supports:

Three pan supports are available as an option. They adapt to the size of th pan:

- pan Ø from 330 mm to 650 mm.
- pan Ø from 500 mm to 1 000 mm.
- pan Ø from 850 mm to 1 300 mm.

Universal pan support:

Fits all pan sizes.

COMBI PRODUCT RANGE

The Robot-Coupe whisk attachment available for Mini MP Combi, CMP Combi, MP Combi Ultra and MP FW mixers is designed to emulsify, mix, shell, beat and knead.

POWERFUL
High-strength motor: +15 % for greater efficiency.

EASY TO OPERATE
Variable speed button easy to use with one hand.

ERGONOMIC
Ergonomic handle for easier grasping.

CONVENIENT
Self regulating speed system for sophisticated preparations.

Mini MP **CMP** **MP**

METAL WHISK BOX

HEAVY DUTY
Metal gears inside 2 metal housings to stand up to heavy duty use.

HYGIENE
Overmoulded whisks to ensure perfect hygiene.

ERGONOMIC
Fast coupling of whisks to the gearbox and the gearbox to the motor housing for easy assembly and disassembly.

MIXING TOOL ATTACHMENT

Ergonomic handle

Rubber protection

- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **690 mm**
- **Available as an optional extra with the Ultra Combi models.**

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

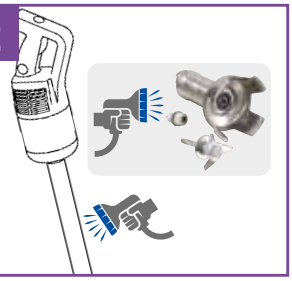
FOOD HYGIENE ADVICE CLEANING

Bell and blade removable for ease of cleaning

1

≥5 min

2



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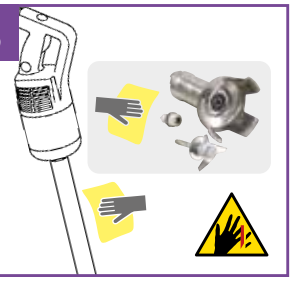


4

~30'

HACCP Advice

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

EXCLUSIVE TECHNOLOGY

The main benefits

- **Perfect hygiene:** 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. 5 models to process small quantities.

Pan capacity

Between 2 and 400 litres according to the model.

Targets

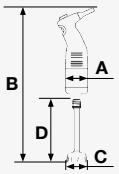
Restaurants, Caterers, Delicatessens, Day Nurseries.

In Brief

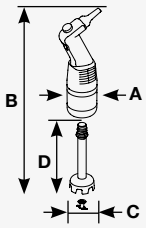
The performance in terms of hygiene, ease of use, multiple functions, longer life, and profitability make it the best choice on the market.

CE mark

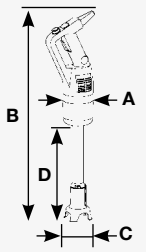
	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
MicroMix	1 500 to 14 000	220	230 V/50Hz - 1,1	68	430	61	165	1.07	1.44



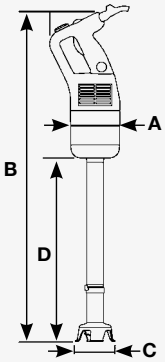
MINI RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 160 V.V.	2 000 to 12 500	240	230 V/50Hz - 1,1	78	430	65	160	1,41	1,94
Mini MP 190 V.V.	2 000 to 12 500	270	230 V/50Hz - 1,3	78	470	65	190	1,5	1,97
Mini MP 240 V.V.	2 000 to 12 500	290	230 V/50Hz - 1,5	78	520	65	240	1,5	2,00



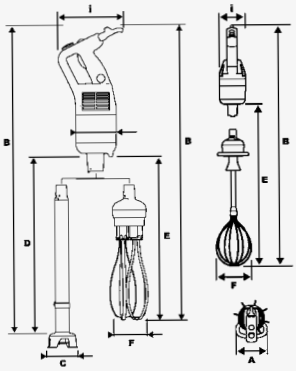
COMPACT RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
CMP 250 V.V.	2 300 to 9 600	310	230V/50 Hz - 1,4	94	619	95	255	3,0	4,7
CMP 300 V.V.	2 300 to 9 600	350	230V/50 Hz - 1,6	94	669	95	305	3,1	4,8
CMP 350 V.V.	2 300 to 9 600	400	230V/50 Hz - 1,7	94	727	95	363	3,3	5,0
CMP 400 V.V.	2 300 to 9 600	420	230V/50 Hz - 1,9	94	786	90	413	3,8	4,3



RANGE LARGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	Speed (rpm)		Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
	Mixer	Mixer Variable speed										
MP 350 Ultra	9 500	-	440	230V/50 Hz 2,1	125	725	100	360	-	-	4,6	6,1
MP 350 V.V. Ultra	-	1 500 to 9 000	440	230V/50 Hz 2,1	125	725	100	360	440	120	4,8	6,3
MP 450 Ultra	9 500	-	500	230V/50 Hz 2,3	125	825	100	460	-	-	4,9	6,4
MP 450 V.V. Ultra	-	1 500 to 9 000	500	230V/50 Hz 2,3	125	825	100	460	440	120	5,0	6,4
MP 550 Ultra	9 000	-	750	230V/50 Hz 3,5	125	960	111	560	-	-	5,2	6,7
MP 600 Ultra	9 500	-	850	230V/50 Hz 3,4	124	998	110	580	-	-	5,7	7,6
MP 800 Turbo	9 500	-	1000	230V/50 Hz 4,5	125	1130	110	740	-	-	7,1	9



COMBI RANGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	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	230V/50 Hz 1,3	78	470	65	190	255	100	1,95	2,68
Mini MP 240 Combi	2 000 to 12 500	350 to 1 560	290	230V/50 Hz 1,5	78	520	65	240	255	100	1,98	2,70
CMP 250 Combi	2 300 to 9 600	500 to 1 800	310	230V/50 Hz 1,4	94	667	95	255	390	120	3,0	4,7
CMP 300 Combi	2 300 to 9 600	500 to 1 800	350	230V/50 Hz 1,6	94	717	95	305	390	120	3,1	4,8
MP 350 Combi Ultra	1 500 to 9 000	250 to 1 500	440	230V/50 Hz 2,1	125	775	100	410	440	120	5,9	8,3
MP 450 Combi Ultra	1 500 to 9 000	250 to 1 500	500	230V/50 Hz 2,3	125	875	100	510	440	120	6,1	8,5
MP 450 FW Ultra	-	250 to 1 500	500	230V/50 Hz 2,3	125	805	-	-	440	120	4,3	6,5
MP 450 XL FW Ultra	-	250 to 1 500	500	230V/50 Hz 2,3	150	1175	-	-	815	175	5,3	8,5



*Other voltages available.

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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tfe

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE.
- The following European harmonized standards and standards setting out health and safety rules: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 12853.