POWER MIXERS

NEW

RESTAURANTS - CATERERS - DELICATESSENS
"All Robot Coupe Power Mixers have One Year "No Hassle" Replacement Warranty"

**MINI**

- **Mini MP**

  - **New**
  - **Ideal for smaller quantities**
  - **Special for emulsions**
  - **For handling small quantities**
  - **Special for restaurants Up to 45 Quarts**
  - **Intended for institutional and commercial caterers. Intensive use.**

**COMPACT**

- **CMP**

  - **CMP 250 VV**
  - **CMP 400 VV**
  - **CMP 250 Combi**

  - **16 qt.**
  - **100 qt.**
  - **16 qt.**

**MicroMix®**

- **Mini MP**

- **CMP**

- **MP Turbo**
**TURBO**

**MP**

**NEW**

**CLEANING**

- Blade and bell easily removable

**HACCP Procedure**

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

**USER COMFORT**

1. **Pan supports easy to use for easy process**

2. **3 stainless steel adjustable pan supports**
   - Diameter of the pan: 13” to 26” diameter
   - Diameter of the pan: 20” to 39” diameter
   - Diameter of the pan: 33” to 51” diameter

3. **1 stainless steel universal pan support**
   - Fix on the edge of the pan
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.
Mini MP 190 Combi
Mini MP 240 Combi

2,000 to 12,500 rpm
2,000 to 12,500 rpm
2,000 to 12,500 rpm
2,000 to 12,500 rpm
2,000 to 12,500 rpm

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 Power Mixer, thus reducing user fatigue.

**POWER**

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

**SANITATION**

Detachabe tube and blade assembly for perfect sanitation, 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.

**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.

**VARIABLE SPEED**

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

Mini MP Combi

**STURDINESS**

Whisk housing with all-metal interior for greater resilience.
COMPACT Range

Mixer

Beat

Specially designed for the catering sector

COMBI

CMP 250 V.V.  420 W

CMP 400 V.V.  310 W

CMP 250 Combi  310 W

Mixer: 2,300 to 10,000 rpm
Whisk: 500 to 1,800 rpm

5,000 to 10,000 rpm
**COMPACT Range**

SPECIAL CATERING MODELS UP TO 100 Qts

**ERGONOMIC**
- Compact, lightweight appliance that is easy to handle

**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.

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

**NEW**

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

### New, even more ergonomic handle design

### Mixer

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Length (inches)</th>
<th>RPMs</th>
</tr>
</thead>
<tbody>
<tr>
<td>MP 350 Turbo</td>
<td>660 W</td>
<td>14</td>
<td>12,000 rpm</td>
</tr>
<tr>
<td>MP 450 Turbo</td>
<td>720 W</td>
<td>18</td>
<td>12,000 rpm</td>
</tr>
<tr>
<td>MP 550 Turbo</td>
<td>840 W</td>
<td>21</td>
<td>12,000 rpm</td>
</tr>
<tr>
<td>MP 600 Turbo</td>
<td>920 W</td>
<td>24</td>
<td>12,000 rpm</td>
</tr>
<tr>
<td>MP 800 Turbo</td>
<td>1000 W</td>
<td>29</td>
<td>12,000 rpm</td>
</tr>
</tbody>
</table>

### Beat

### COMBI

<table>
<thead>
<tr>
<th>Model</th>
<th>Power</th>
<th>Length (inches)</th>
<th>RPMs</th>
</tr>
</thead>
<tbody>
<tr>
<td>MP 350 Turbo Combi</td>
<td>660 W</td>
<td>14</td>
<td>3,000 to 10,000 rpm</td>
</tr>
<tr>
<td>MP 450 Turbo Combi</td>
<td>720 W</td>
<td>18</td>
<td>3,000 to 10,000 rpm</td>
</tr>
<tr>
<td>MP 450 Turbo FW</td>
<td>720 W</td>
<td>10</td>
<td>500 to 1,500 rpm</td>
</tr>
</tbody>
</table>

**MP 350/MP 450:**

- 12,000 rpm
- MP 350 V.V./MP 450 V.V.: 3,000 to 10,000 rpm

**Mixer:**

- 3,000 to 1,000 rpm

**Whisk:**

- 500 to 1,500 rpm
SPECIALY DESIGNED / COMMERCIAL CATERING

NEW

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.
These 100% stainless-steel pan supports allow you to effortlessly tilt the mixer or simply leave it to its own devices. They can be totally dismantled, making them easy to clean and extremely practical to use.

### Adjustable pan supports

For any pans diameter.

### Universal pan support

Three pan supports available as optional extras. They adapt to the size of the pan:
- Pan diameter 13” to 26”
- Pan diameter 20” to 39”
- Pan diameter 33” to 51”

### Food Sanitation Advice

- **Cleaning**
  - Bell and blade removable for ease of cleaning

- **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 optional extra with the Turbo Combi models.**

**Uses:**
- potato flakes, dehydrated base for soups etc...
**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.
- The lug on the motor housing can serve as a rest and pivot on the rim of a pan, making the power mixer easier to handle.

**NEW POWER CORD**

- New patented «Easy Plug» system making it easier to replace the power cord during after-sales servicing.

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

**PAN CAPACITY**

Between 2 and 400 Qts 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.
### MINI RANGE

<table>
<thead>
<tr>
<th>Model</th>
<th>Variable speed (rpm)</th>
<th>Power (Watts)</th>
<th>Voltage* (Amp.)</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>Net</th>
<th>Gross</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini MP 160 V.V.</td>
<td>2,000 to 12,500</td>
<td>240</td>
<td>120 V/60 Hz</td>
<td>3</td>
<td>18 ½</td>
<td>3</td>
<td>7</td>
<td>3.1</td>
<td>4.3</td>
</tr>
<tr>
<td>Mini MP 190 V.V.</td>
<td>2,000 to 12,500</td>
<td>270</td>
<td>120 V/60 Hz</td>
<td>3</td>
<td>20</td>
<td>3</td>
<td>8</td>
<td>3.2</td>
<td>4.4</td>
</tr>
<tr>
<td>Mini MP 240 V.V.</td>
<td>2,000 to 12,500</td>
<td>290</td>
<td>120 V/60 Hz</td>
<td>3</td>
<td>22 ½</td>
<td>3</td>
<td>12</td>
<td>3.3</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### COMPACT RANGE

<table>
<thead>
<tr>
<th>Model</th>
<th>Variable speed (rpm)</th>
<th>Power (Watts)</th>
<th>Voltage* (Amp.)</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>Net</th>
<th>Gross</th>
</tr>
</thead>
<tbody>
<tr>
<td>CMP 250 V.V.</td>
<td>From 5,000 to 10,000</td>
<td>280</td>
<td>120 V/60 Hz</td>
<td>3.7</td>
<td>26</td>
<td>3.5</td>
<td>10</td>
<td>6.6</td>
<td>10.3</td>
</tr>
<tr>
<td>CMP 400 V.V.</td>
<td>From 5,000 to 10,000</td>
<td>350</td>
<td>120 V/60 Hz</td>
<td>3.7</td>
<td>30</td>
<td>3.5</td>
<td>16</td>
<td>7.2</td>
<td>11</td>
</tr>
</tbody>
</table>

### TURBO RANGE

<table>
<thead>
<tr>
<th>Model</th>
<th>Speed (rpm)</th>
<th>Power (Watts)</th>
<th>Voltage* (Amp.)</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>Net</th>
<th>Gross</th>
</tr>
</thead>
<tbody>
<tr>
<td>MP 350 Turbo</td>
<td>12,000</td>
<td>660</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>30.5</td>
<td>3.9</td>
<td>14</td>
<td></td>
<td></td>
<td>10.1</td>
<td>13.4</td>
</tr>
<tr>
<td>MP 350 V.V. Turbo</td>
<td>3,000 to 10,000</td>
<td>660</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>30.5</td>
<td>3.9</td>
<td>10</td>
<td>17</td>
<td>4</td>
<td>10.5</td>
<td>13.8</td>
</tr>
<tr>
<td>MP 450 Turbo</td>
<td>12,000</td>
<td>720</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>32.5</td>
<td>3.9</td>
<td>18</td>
<td></td>
<td></td>
<td>10.7</td>
<td>14</td>
</tr>
<tr>
<td>MP 450 V.V. Turbo</td>
<td>3,000 to 10,000</td>
<td>720</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>32.5</td>
<td>3.9</td>
<td>10</td>
<td>17</td>
<td>4</td>
<td>11</td>
<td>14</td>
</tr>
<tr>
<td>MP 550 Turbo</td>
<td>12,000</td>
<td>840</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>36.5</td>
<td>4.4</td>
<td>21</td>
<td></td>
<td></td>
<td>11.4</td>
<td>14.7</td>
</tr>
<tr>
<td>MP 600 Turbo</td>
<td>12,000</td>
<td>920</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>38</td>
<td>4.3</td>
<td>23</td>
<td></td>
<td></td>
<td>12.5</td>
<td>16.7</td>
</tr>
<tr>
<td>MP 800 Turbo</td>
<td>12,000</td>
<td>1,000</td>
<td>120 V/60 Hz</td>
<td>5</td>
<td>44.5</td>
<td>4.3</td>
<td>29</td>
<td></td>
<td></td>
<td>15.6</td>
<td>19.8</td>
</tr>
</tbody>
</table>

### COMBI RANGE

<table>
<thead>
<tr>
<th>Model</th>
<th>Variable speed (rpm)</th>
<th>Whisk Variable speed (rpm)</th>
<th>Power (Watts)</th>
<th>Voltage* (Amp.)</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>Net</th>
<th>Gross</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini MP 190 Combi</td>
<td>2,000 to 12,500</td>
<td>350 to 1,560</td>
<td>270</td>
<td>120 V/60 Hz</td>
<td>3</td>
<td>18.5</td>
<td>3</td>
<td>8</td>
<td>10</td>
<td>3.9</td>
<td>4.3</td>
<td>5.9</td>
</tr>
<tr>
<td>Mini MP 240 Combi</td>
<td>2,000 to 12,500</td>
<td>350 to 1,560</td>
<td>290</td>
<td>120 V/60 Hz</td>
<td>3</td>
<td>20.5</td>
<td>3</td>
<td>12</td>
<td>10</td>
<td>3.9</td>
<td>4.4</td>
<td>6.6</td>
</tr>
<tr>
<td>CMP 250 Combi</td>
<td>2,300 to 1,000</td>
<td>500 to 1,800</td>
<td>280</td>
<td>120 V/60 Hz</td>
<td>3.7</td>
<td>24</td>
<td>3.5</td>
<td>10</td>
<td>15.4</td>
<td>4.7</td>
<td>6.6</td>
<td>10.3</td>
</tr>
<tr>
<td>MP 350 Combi Turbo</td>
<td>3,000 to 10,000</td>
<td>500 to 1,500</td>
<td>660</td>
<td>120 V/60 Hz</td>
<td>4.9</td>
<td>30.5</td>
<td>3.9</td>
<td>14</td>
<td>17.3</td>
<td>4.7</td>
<td>13</td>
<td>18.3</td>
</tr>
<tr>
<td>MP 450 Combi Turbo</td>
<td>3,000 to 10,000</td>
<td>500 to 1,500</td>
<td>720</td>
<td>120 V/60 Hz</td>
<td>4.9</td>
<td>34.5</td>
<td>3.9</td>
<td>18</td>
<td>17.3</td>
<td>4.7</td>
<td>13.4</td>
<td>18.7</td>
</tr>
<tr>
<td>MP 450 FW Turbo</td>
<td>250 to 1,500</td>
<td>720</td>
<td>120 V/60 Hz</td>
<td>4.9</td>
<td>31.7</td>
<td>3.9</td>
<td>18</td>
<td>17.3</td>
<td>4.7</td>
<td>9.4</td>
<td>14.3</td>
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*Other voltages available.