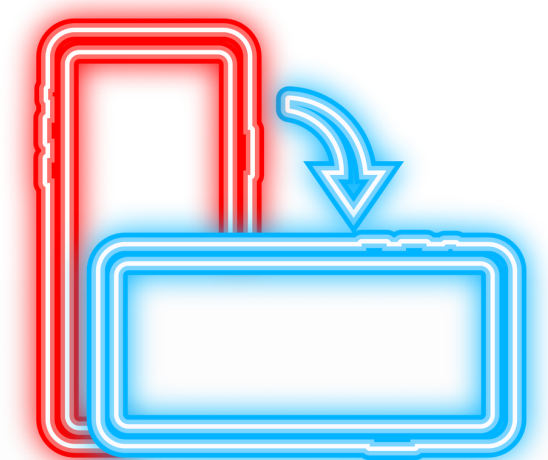


robot coupe[®]

IMMERSION BLENDER

swipe down



TURN YOUR PHONE

SIZE & CAPACITY

MINI

▶ **Mini MP**

MicroMix		220 W	165 mm
Mini MP 160 V.V.		240 W	160 mm
Mini MP 190 V.V.		270 W	190 mm
Mini MP 240 V.V.		290 W	240 mm

▶ **CMP**

CMP 250 V.V.		310 W	250 mm
CMP 300 V.V.		350 W	300 mm
CMP 350 V.V.		400 W	350 mm
CMP 400 V.V.		420 W	400 mm

▶ **MP Ultra**

MP 350 Ultra		440 W	350 mm
MP 450 Ultra		500 W	450 mm
MP 550 Ultra		750 W	550 mm
MP 600 Ultra		850 W	600 mm
MP 800 Turbo		1000 W	740 mm

▶ **Mini MP - CMP - MP Ultra - MP FW Ultra**

Mini MP 190 Combi		270 W	190 mm
Mini MP 240 Combi		290 W	185 mm
CMP 250 Combi		310 W	250 mm
CMP 300 Combi		350 W	220 mm
MP 350 Combi Ultra		440 W	350 mm
MP 450 Combi Ultra		500 W	280 mm
MP 450 FW Ultra		500 W	450 mm

COMPACT

▶ **NEW**

15 litres		30 litres	
30 litres		45 litres	
45 litres		73 litres	

▶ **MP Ultra**

50 litres		100 litres	
100 litres		200 litres	
200 litres		300 litres	
300 litres		400 litres	

LARGE

▶ **NEW**

15 litres		30 litres	
30 litres		50 litres	
50 litres		100 litres	
100 litres		100 litres	

For handling smaller quantities

2 000 to 12 500 rpm

For handling smaller quantities

Mixer: 2 000 to 12 500 rpm
Whisk: 350 to 1 560 rpm

For handling smaller quantities

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

For handling smaller quantities

Mixer: 1 500 to 9 000 rpm
Whisk: 250 to 1 500 rpm

For handling smaller quantities

Mixer: 250 to 1 500 rpm

MINI RANGE



▶ 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.

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.

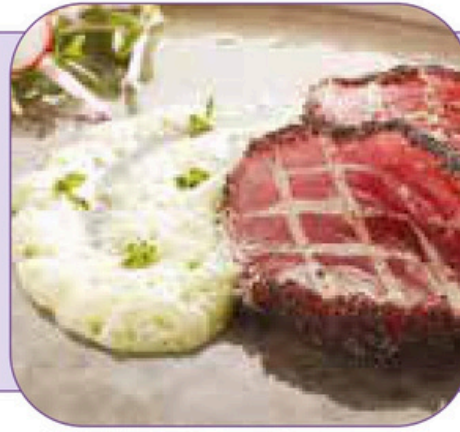


▶ MINI RANGE

▶ Mixer



▶ Emulsify



▶ Beat



FOR HANDLING SMALLER QUANTITIES

COMBI



2 000 to
12 500 rpm



Mixer: 2 000 to 12 500 rpm
Whisk: 350 to 1 560 rpm

COMPACT RANGE



▶ COMPACT RANGE CMP



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

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.

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.



CONVENIENT

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

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.



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).



▶ COMPACT RANGE CMP

NEW

▶ Mixer



▶ Beat



SPECIALLY DESIGNED FOR THE CATERING SECTOR

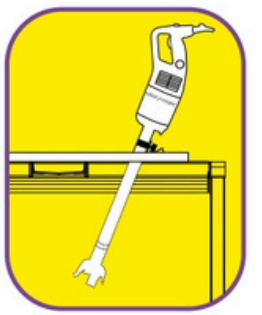
				COMBI	
310 W	350 W	400 W	420 W	310 W	350 W
250 mm	300 mm	350 mm	400 mm	220 mm	220 mm
CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.	CMP 400 V.V.	CMP 250 Combi	CMP 300 Combi
2 300 to 9 600 rpm				Mixer: 2 300 to 9 600 rpm Whisk: 500 to 1 800 rpm	

More information on page 10

LARGE RANGE



▶ LARGE RANGE



MP ULTRA LARGE PRODUCT RANGE

Even better performance and ergonomics!

ERGONOMICS

Ergonomic handle for greater convenience.



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

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.

INNOVATION



HYGIENE

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



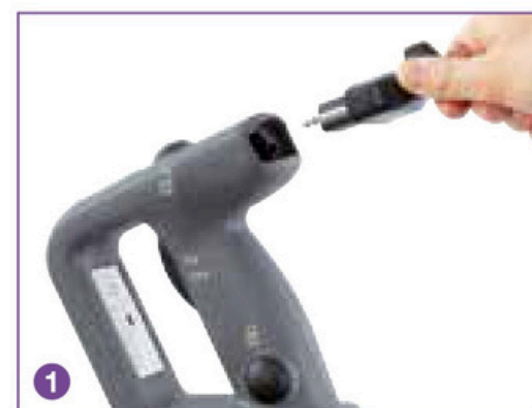
NEW

New EasyGrip removable handle for MP 550 Ultra and MP 600 Ultra.

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).



▶ LARGE RANGE

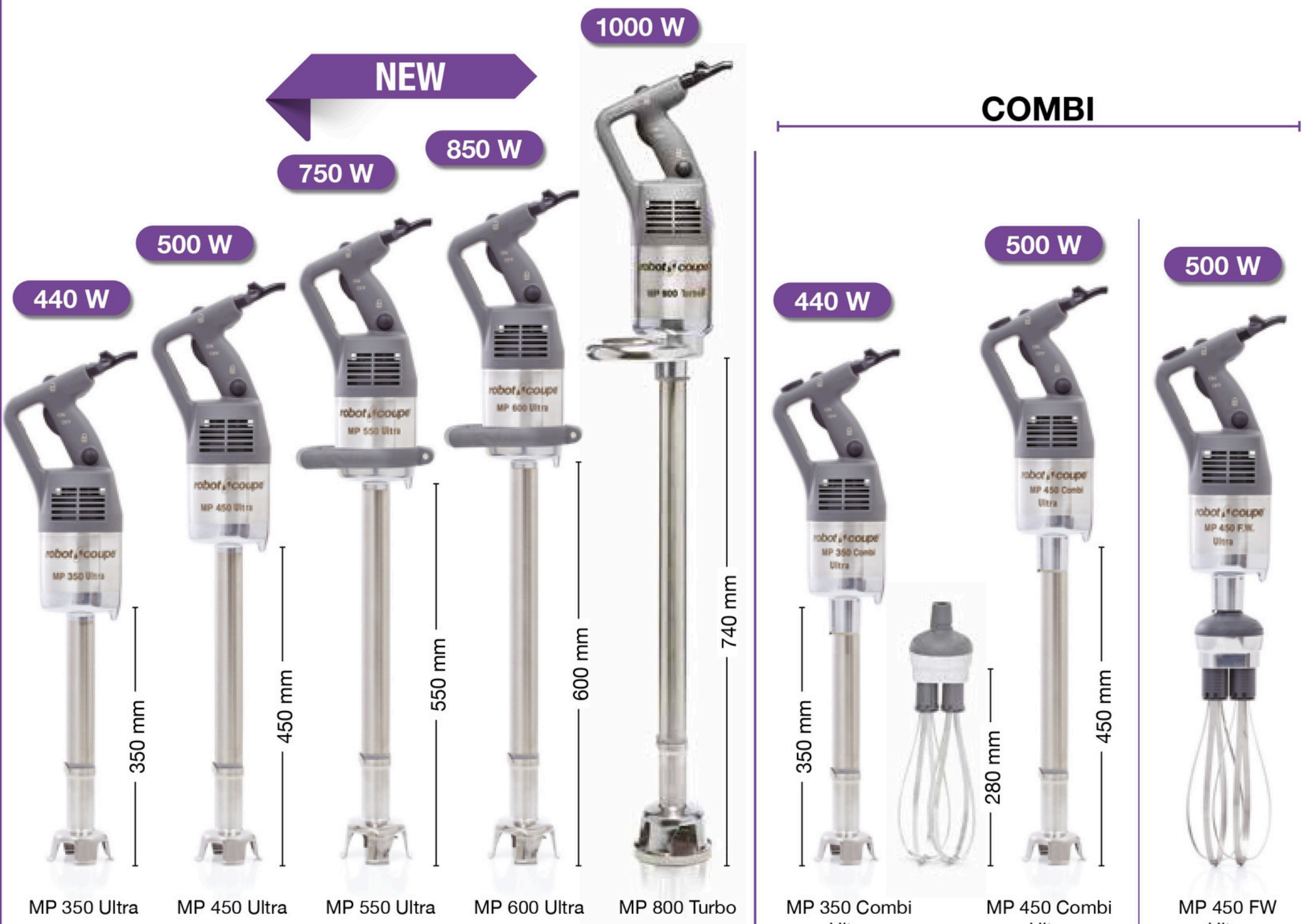
▶ Mixer



▶ Beat



SPECIALY 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

▶ 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 the 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

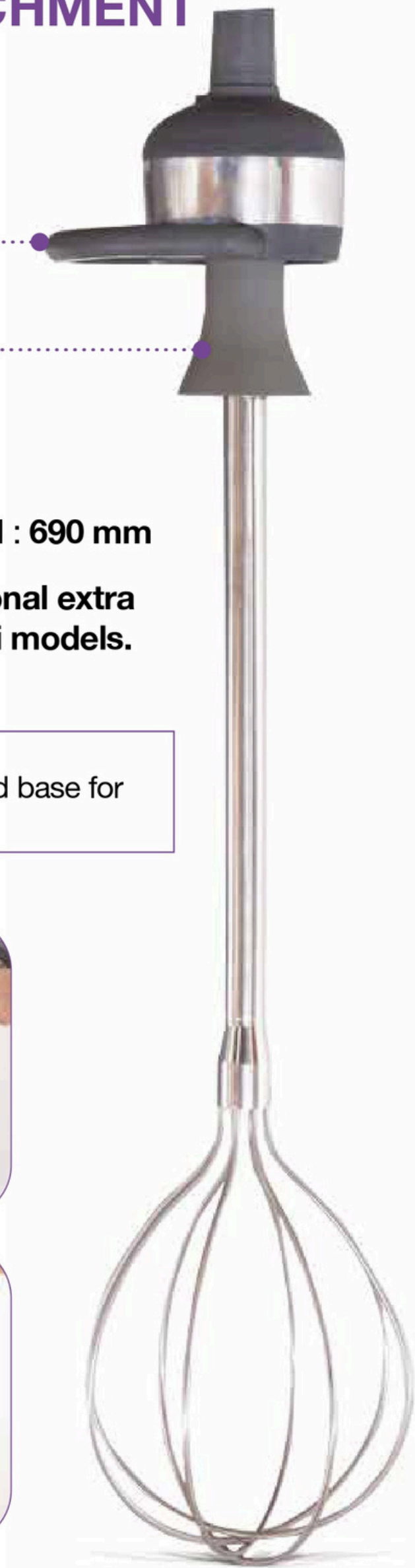
Ergonomic handle

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.**

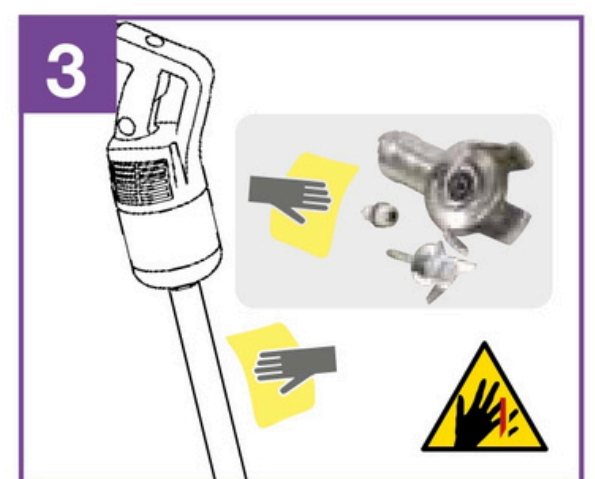
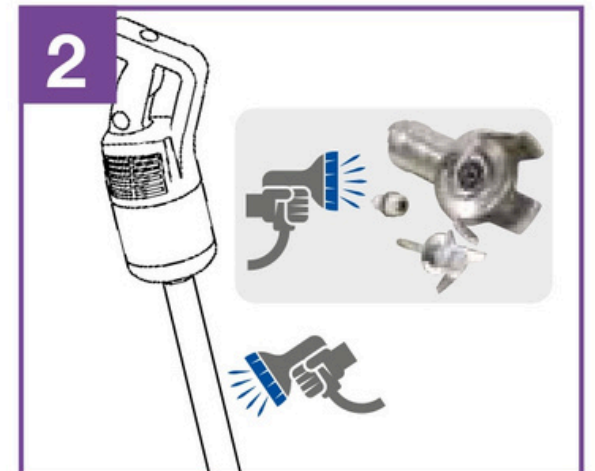
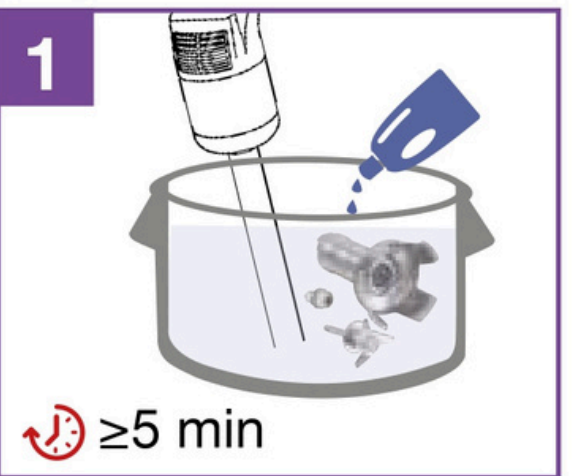
Uses:

potato flakes, dehydrated base for soups etc...



FOOD HYGIENE ADVICE CLEANING

Bell and blade removable for ease of cleaning



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.

Website

[click here](#)



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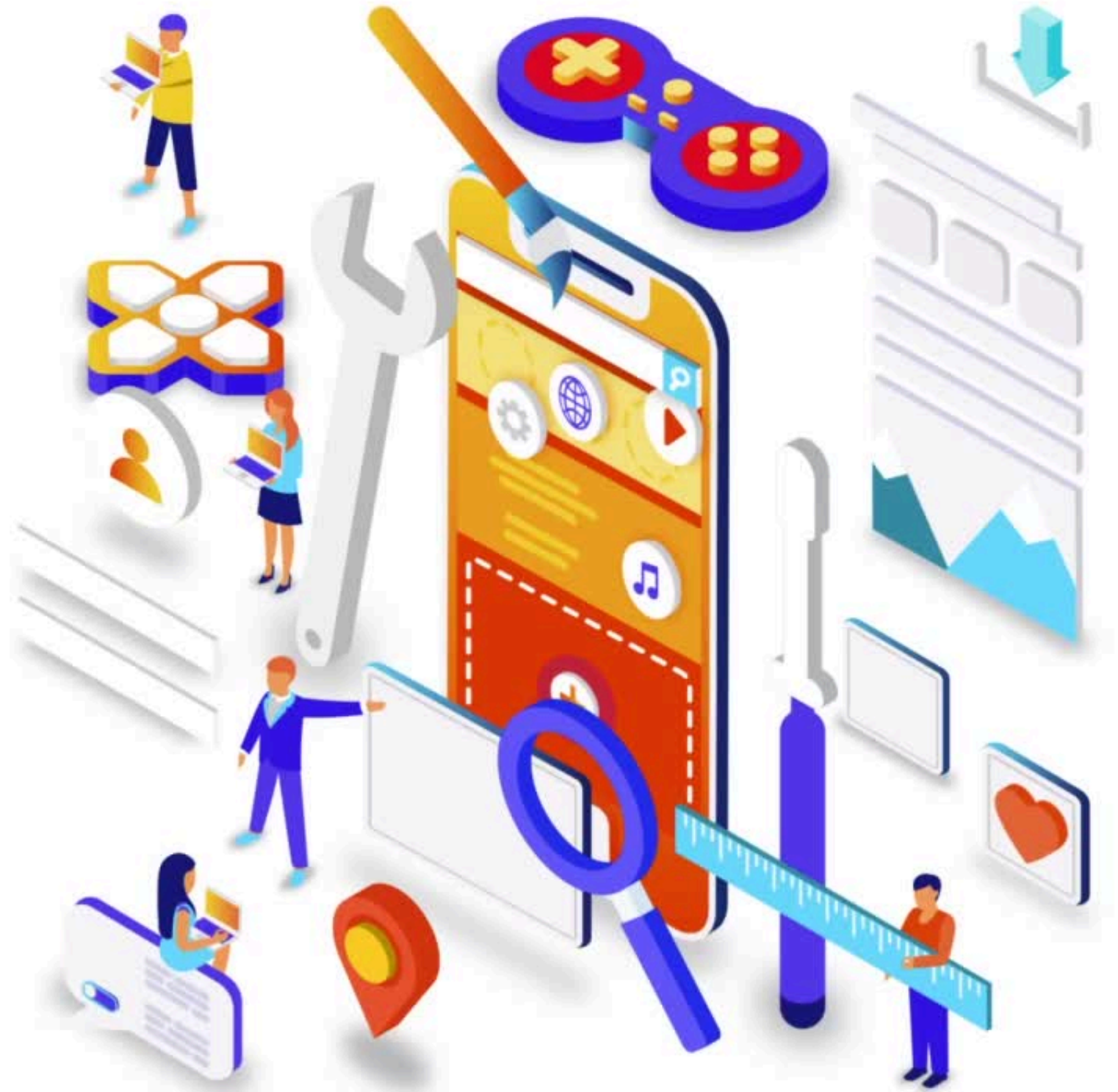
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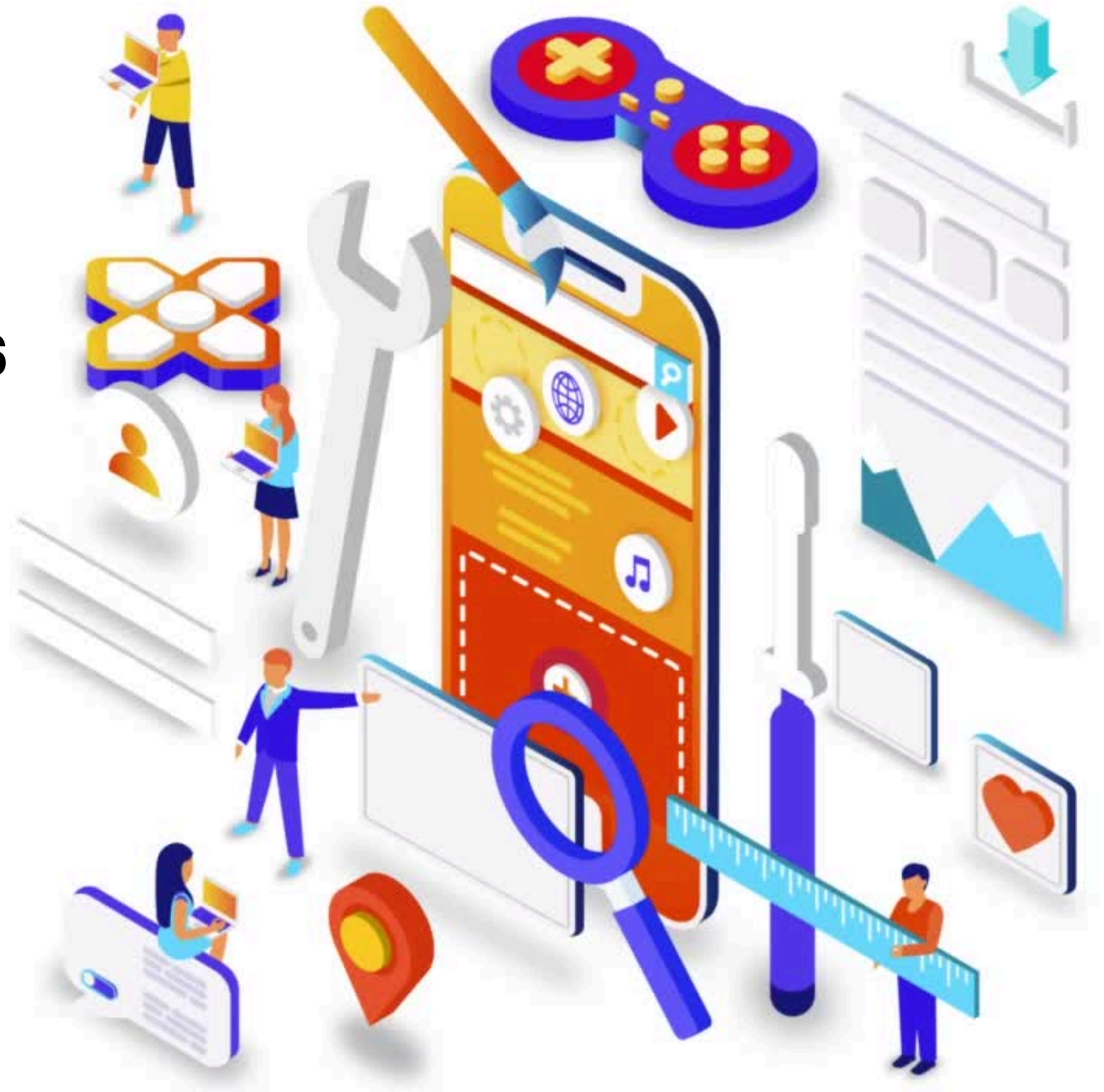
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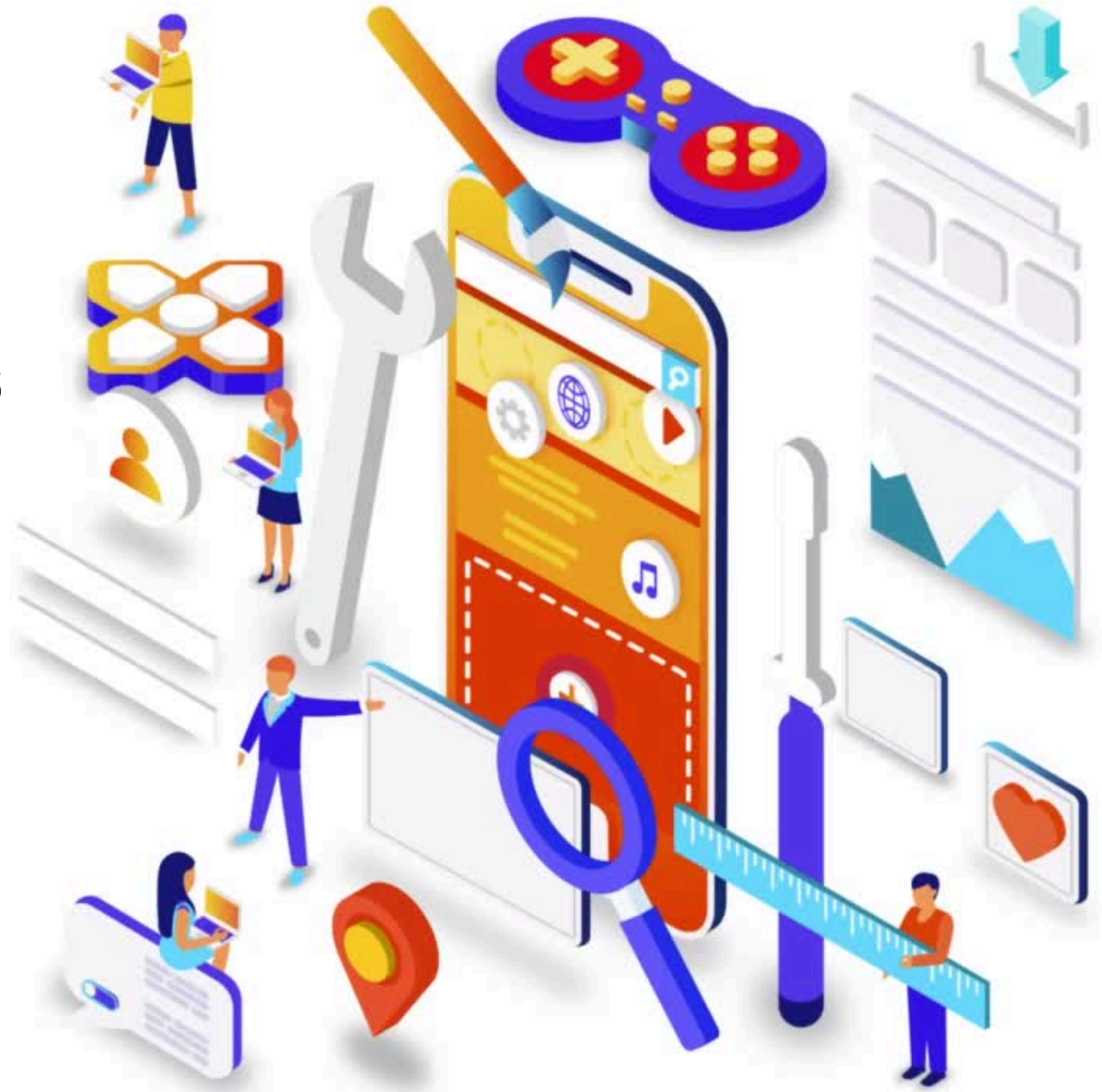
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