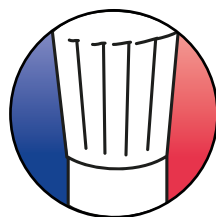


robot coupe[®]

Expertly blended
in seconds



MADE IN
FRANCE

POWERFUL & DURABLE

NEW

**Robot-Coupe launches
its range of commercial
Kitchen Blenders!**

2 models

**Tested and approved
for all Chefs!**

- ✓ Commercial Food Service
- ✓ Contract catering
- ✓ Artisans and supermarkets

Discover
on video



BL 3



BL 5



#THESOLUTION

What's on your menu?



**Veloutés
& Soups**



Sauces



Up to 3.5 litres in 35 seconds

**Blend ingredients and liquids for
ultra-fine textured
home-made food preparations!**



Batters



**Coulis
& Purees**



BL 3

BL 5

EFFICIENT

Fine and quick homogeneous texture
Small and large quantities

Large-capacity bowl

3L

5L

Powerful motor up to 1,200 W

Creates maximum turbulence!



- 1 Blade assembly: 4 large asymmetrical blades**
→ maximises mixing volume
- 2 Bowl ribs specially designed**
→ improve ingredient circulation
- 3 Lid: Flow-guides**
→ push the preparation back to the blades



DURABLE

Stands the test of time

Stainless steel
bowl and blade



Tight lock

of the bowl and motor base designed to reduce vibrations

USER-FRIENDLY

Easy and convenient to operate



Timer

- 🕒 Countdown
- 🕒 Stopwatch



The quietest Blender
on the market

Soft Touch handle



Second handle

- Easy to manoeuvre, even when full



Removable cap

to add liquids or ingredients while blending

Easy to clean

- The blade assembly is easy to remove using the tool provided and can be hand cleaned
- All other parts in contact with food can be easily removed and are dishwasher safe

SAFE

Work with peace of mind



Watertight lid

- 🌿 including a no-splash safety function



Safety lock
bowl and lid



Compliant

with professional standards





In short...

Robot-Coupe is launching its range of Kitchen Blenders! The line includes two models, BL 3 and BL 5, with large-capacity bowls (3 L and 5 L).

Tested and approved for all Chefs, Robot-Coupe Kitchen Blenders are THE ideal blending solution for all liquid culinary preparations.

Powerful and durable, they feature X-Flow Technology which generates maximum turbulence for ultra-fine textures within seconds, whether you're making soup, velouté, sauce, fruit puree or batter.

These safe, user-friendly blenders guarantee ease of operation and peace of mind for chefs and Kitchen teams.



MADE IN
FRANCE

robot coupe®

Did you know?

Robot-Coupe invented its first food processor more than 60 years ago in the heart of France's Burgundy region. Robot-Coupe has been designing, developing and manufacturing food preparation equipment since 1961, meeting the needs of all culinary trade professionals such as restaurant owners, pastry chefs and contract and smaller-scale caterers. To assist them with their everyday tasks, the brand has developed its expertise in kitchens around the world, and some of its products have become best-sellers, making Robot-Coupe a pioneer and undisputed industry leader.

Discover our solutions on video

