

robot  ***coupe***®



MicroMix®

A perfect emulsion in seconds!!!

AEROMIX:

Patented tool specially designed to produce instant light and airy emulsions that hold their shape.



BLADE:

For small portions of all your favorite soups and sauces.



MicroMix

The Chefs' choice!!!



PERFORMANCE

New bell design for even speedier performance. Powerful and ultra-quiet appliance.

RUGGED BUILD

100% STAINLESS-STEEL tube, bell and tools.

CONVENIENCE

Precise and easily accessible variable speed feature.

SANITATION

The tube and tools can be detached for easy cleaning. Practical storage solution for both mixer and tools.



Power:	Single-phase
Variable Speed:	1,500 to 14,000 rpm
Blade, Aeromix and tube:	100% stainless steel, 7"
Dimensions:	Total length with tube: 17"
Gross weight	3 lbs



MicroMix[®]

The Chefs' choice

robot coupe[®]

Robot Coupe[®] U.S.A., Inc.

264 South Perkins St., Ridgeland, MS 39157

Ph.: 1-800-824-1646 (601) 898-8411

Fax: (601) 898-9134

email: info@robotcoupeusa.com

www.robotcoupeusa.com