

robot  *coupe*®

TEX-MEX 

Restaurants



Robot Coupe's complete solutions for Tex-Mex Restaurants

Save time and money to prepare all your dishes:
Salsa - Pico de Gallo - Refried beans
Guacamole - Fajitas - Enchiladas - Mole...

FAST, EFFICIENT AND HIGH R.O.I.



www.robotcoupeusa.com

Ask for a free demo in your kitchen!

R 2 B Ultra

Make your every day life easy: Process a multitude of ingredients at the touch of a button!



Ceviche



Mole



Guacamole



Included:

Smooth blade



Available as option item

CL 50 Ultra Tex-Mex Package

A complete package to prepare fresh vegetables for all your specialties!

Fajitas



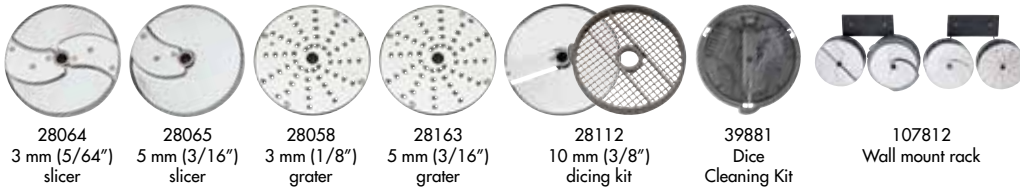
Pico de gallo



Tacos



Included:



28064 3 mm (5/64") slicer
 28065 5 mm (3/16") slicer
 28058 3 mm (1/8") grater
 28163 5 mm (3/16") grater
 28112 10 mm (3/8") dicing kit
 39881 Dice Cleaning Kit
 107812 Wall mount rack

MP 550 Turbo

Prepare large quantities in no time!

Horchata



Refried beans



Salsa



Included:
 Blade and bell
 easily removable



Available as option item



CL 50 Ultra
1.5 HP
450 rpm



R 2 B Ultra
1 HP
1,725 rpm



MP 550 Turbo
1.2 HP
12,000 rpm

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Distributor

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