

robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS

R 201 XL • R 211 XL

NEW



SMALL-SCALE CATERING – TAKEAWAY OUTLETS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



Spices



Herbs



Small-scale catering – takeaway outlets



► Cuisine Kit

- Attachment available as an optional extra
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

Coulis



Citrus-press



► Food processors : Cutters & vegetable slicers R 201 XL • R 211 XL : 2 machines in 1!

LID

Dry and liquid ingredients can be added while the machine is running.



HYGIENE



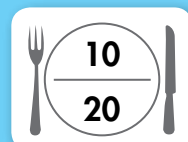
PRECISION

Cylindrical hopper (Ø 58 mm): ensuring a uniform cut for long and fragile items.



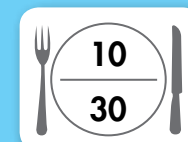
EXTRA LARGE

- **XL hopper:** can hold up to 6 tomatoes in one go.
- **Patented lid design:** maximized hopper load

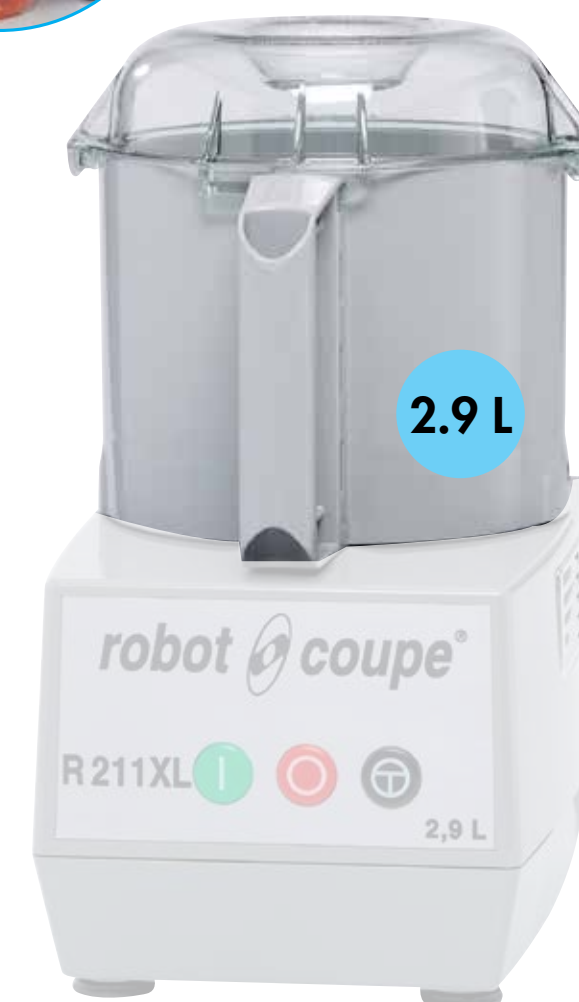


R 201 XL

R 211 XL



Rear output



VEGETABLE PREPARATION function

The widest available variety of cuts: 23 stainless-steel, precision-sharpened discs for flawless cutting quality.

23
DISCS

Slicers : 1 mm ▶ 6 mm



	ref.		ref.
1 mm.	27051	4 mm	27566
2 mm	27555	5 mm	27087
3 mm	27086	6 mm	27786

Ripple-cut : 2 mm



	ref.
2 mm	27621

Graters : 1,5 mm ▶ 9 mm



	ref.		ref.
1,5 mm	27588	potatoes grater	27191
2 mm	27577	radish grater 0,7 mm	27078
3 mm	27511	radish grater 1 mm	27079
6 mm	27046	radish grater 1,3 mm	27130
9 mm	27632	parmesan grater	27764

Julienne : 2x2 mm ▶ 8x8 mm



	ref.		ref.
2 x 2 mm	27599	4 x 4 mm	27047
2 x 4 mm	27080	6 x 6 mm	27610
2 x 6 mm	27081	8 x 8 mm	27048



Small-scale catering – takeaway outlets



Food processors: Cutters & Vegetable slicers



The Product Advantages:

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• Indispensable :

He chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.

• High performance :

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.

• Robust :

Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

up to 30 covers



Users:

Small-scale catering –
takeaway outlets



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.



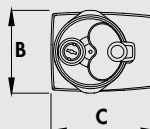
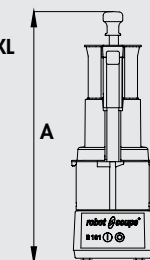
Characteristics

	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Volts)	Intensity (Amp.)
R 201 XL	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	4.3
R 211 XL	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	5.7

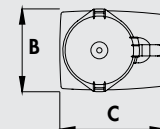
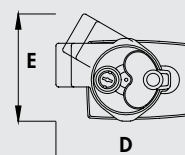
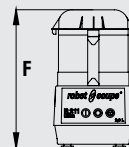
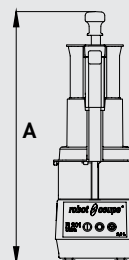
* Other voltages available

	Dimensions (mm)						Weight (kg)	
	A	B	C	D	E	F	Net	Gross
R 201 XL	720	220	280				10	12
R 211 XL	720	220	280	362	285	365	9.5	12

R 201 XL



R 211 XL



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www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.



robot coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 301 • R 301 Ultra

NEW



RESTAURANTS - CATERERS



▶ CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

ERGONOMICS

New easy-fit lid making it quicker and simpler to use.

PERFORMANCE

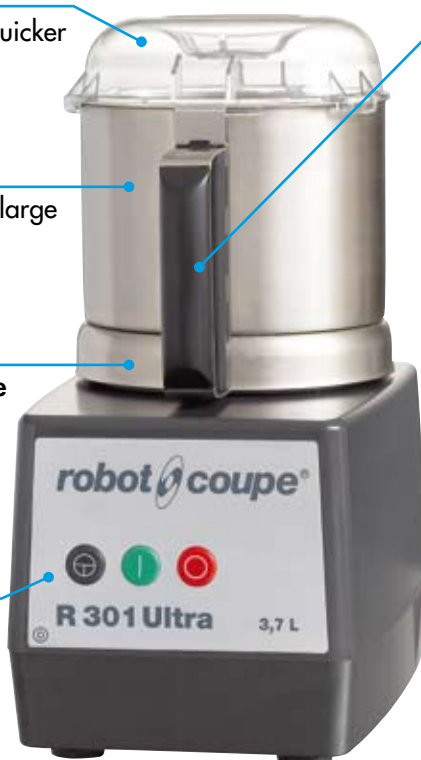
3.7 litre-bowl for small and large quantities

SAFETY

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

PRECISION

The R 301 and R 301 Ultra models are both equipped with a pulse control, for true precision processing.



COMFORT

R 301 and R 301 Ultra models fitted with a new handle for a more comfortable grip.

MULTIPURPOSE

Standard smooth-edged blade assembly e.g. fine and coarse mincing, sauces, etc

Option:

- Coarse serrated blades for grinding and kneading tasks. e.g. kneading, grinding, etc
- Fine-serrated blades for chopping parsley. e.g. fine mincing, sauces, etc



▶ VEGETABLE PREPARATION function

PERFORMANCE



A large hopper (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.

COMFORT

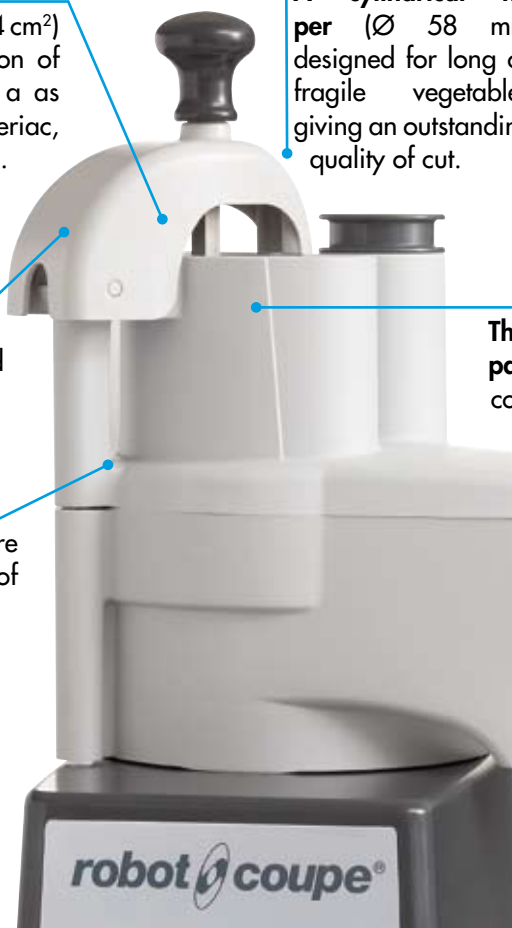
Automatic restart of the machine by the pusher for greater speed and efficiency.

PRECISION

New sling plate designed to ensure perfect ejection and optimum care of delicate products.

MULTIPURPOSE

Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne and ripple cutting and grating.



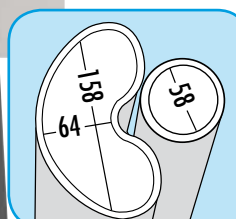
PERFORMANCE

A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



ERGONOMICS

The new vegetable preparation attachment, common to both the R 301 and R 301 Ultra models, consists of a lidded vegetable preparation bowl. Both the bowl and the lid



Food processors Cutters & Vegetable slicers



The Product Advantages:

• 3 Machines in 1 !

A cutter bowl, a vegetable preparation attachment and as optional extra a Cuisine Kit (coulis and citrus press function) on the same motor base.

• Indispensable:

The R 301 and R 301 Ultra easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.

• High performance:

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.

• Robust:

Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

10 to 70



Users:

Restaurants, Caterers.



In brief:

- Efficient, robust and fast, the range of Robot-Coupe Food processor's (12 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers.
- It will be a reliable and time saving investment.



CUISINE KIT

With this new attachment you **can prepare coulis and fruit and vegetable juice** to make mise en bouches, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

Coulis



Large capacity feed opening
75 x 90 mm



Coulis for in-glass preparations



Coulis for tomato sauce



Strawberry coulis for jams



Raspberry coulis for sorbets

Citrus-press



Grapefruit juice



Lemon Juice



▶ Slicers: 1 mm ▶ 6 mm



	ref.
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621

▶ Julienne: 2x2 mm ▶ 8x8 mm



	ref.
2 x 2 mm	27599
2 x 4 mm	27080
2 x 6 mm	27081
4 x 4 mm	27047
6 x 6 mm	27610
8 x 8 mm	27048

▶ Graters: 1.5 mm ▶ 9 mm



	ref.
1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
potatoes grater	27191
radish grater 0.7 mm	27078
radish grater 1 mm	27079
radish grater 1.3 mm	27130
parmesan grater	27764

▶ Induction motor



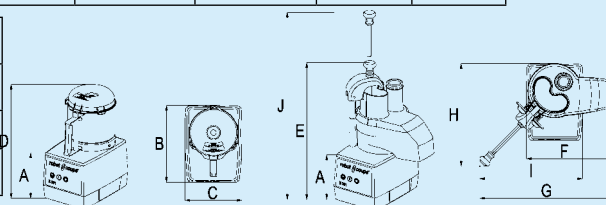
- **Industrial induction motor for heavy duty** use guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
 - **Extra power**
 - **No belts**
 - **No maintenance**
 - **No brushes**
 - **Stainless steel motor shaft**

CE
Mark

	Characteristics					Weight (kg)	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Amp.)	net	gross
R 301	Single-phase 1500 rpm	3.7 litres Composite material	Stainless Steel Selection 23 discs	650	230V/1 50 Hz 1.7	15	18
R 301 Ultra	Single-phase 1500 rpm	3.7 litres Stainless Steel	Stainless Steel Selection 23 discs	650	230V/1 50 Hz 3	15	18

Dimensions (mm)

	A	B	C	D	E	F	G	H	I	J
R301	205	304	226	427	570	340	525	405	410	726
R301 Ultra	205	304	226	427	570	340	525	405	410	726



* Other voltages available

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Distributor

STANDARDS:

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- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 - 2003, EN 60204 - 1 (2006), EN 12852, EN 1678, IP 55, IP 34.



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FOOD PROCESSORS: BOWL CUTTER/VEGETABLE PREPARATION
R 401 • R 402 • R 402 V.V.

NEW



RESTAURANTS - CATERERS



▶ CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

ERGONOMICS

Lid easy to position on bowl for quick and simple use.

STURDINESS

An **metal and composite motor base** for greater sturdiness.

MULTIPURPOSE

The **R 401** has a single speed of **1500 rpm**.

The **R 402** has 2 speeds. The **1500 rpm speed** is reserved for the **cutter function**.

The **R 402 V.V.** has a speed range of **300 to 3500 rpm**.



PERFORMANCE

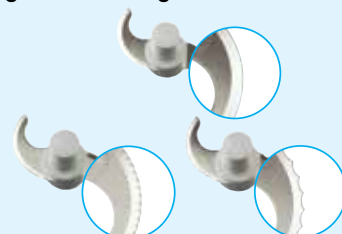
4.5-litre capacity, **stainless-steel bowl with handle**.

MULTIPURPOSE

Standard smooth-edged blade assembly e.g. fine and coarse mincing, sauces, etc

Option:

- Coarse serrated blades for grinding and kneading tasks. e.g. kneading, grinding, etc
- Fine-serrated blades for chopping parsley. e.g. fine mincing, sauces, etc



▶ VEGETABLE PREPARATION function

PERFORMANCE



A **large hopper** (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.

A **cylindrical hopper** (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



COMFORT

Automatic restart of the machine by the pusher for greater speed and efficiency.

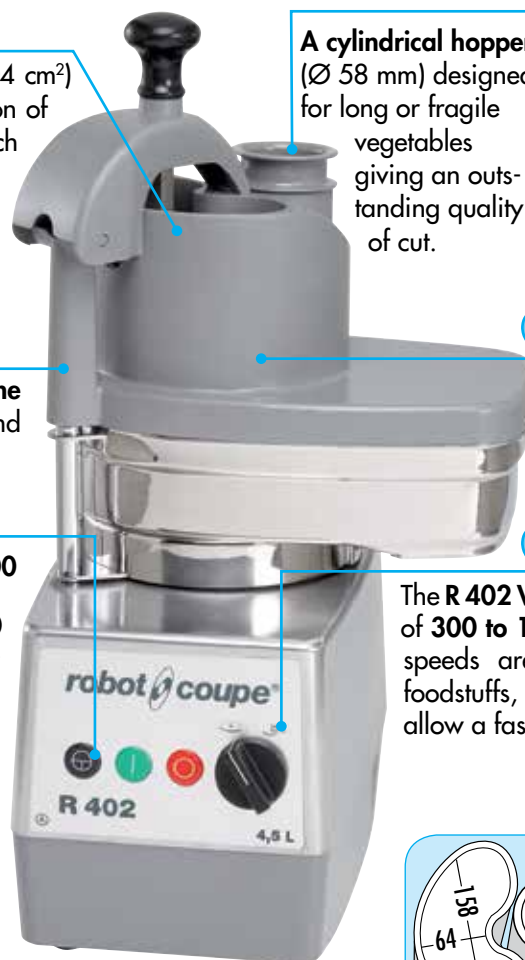
MULTIPURPOSE

The **R 401** has a single speed of **1500 rpm**.

The **R 402** has **2 speeds**. The **500/750 rpm speed** is reserved for the vegetable preparation function and allows users to dice vegetables and make french fries.

MULTIPURPOSE

Complete collection of 28 stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne, ripple cutting and grating and for the **R 402** and **R 402 V.V.** models, dicing and making french fries.

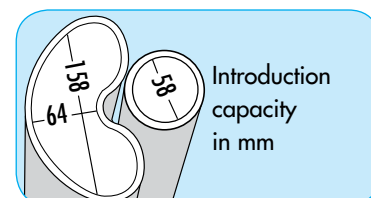


ERGONOMICS

Removable lid and stainless-steel bowl.

MULTIPURPOSE

The **R 402 V.V.** has a speed range of **300 to 1000 rpm**: The slower speeds are for cutting fragile foodstuffs, while the higher ones allow a faster output.



Food processors Cutters & Vegetable slicers



The Product Advantages:

3 machines in 1!

- A cutter bowl, a vegetable preparation attachment and as optional extra a Cuisine Kit (coulis and citrus press function) on the same motor base.

Processing capacity:

- Large hopper feed head (area: 104 cm²) for processing large vegetables such as celeriac, cabbage, lettuce.
- Cylindrical hopper (Ø 58 mm) designed for long and fragile vegetables.
- 4 litres stainless steel cutter bowl for emulsifying, grinding, chopping, kneading.

Wide range of cut :

- Complete collection of 28 stainless steel discs to satisfy all your requirements such as slicing, julienne, ripple cutting and grating as well as dicing and making French Fries for the R 402 and R 402 V.V. models.

Robust:

- Industrial heavy duty induction motor for longer lifespan and greater reliability.
- The metal and composite motor base, stainless steel cutting bowl and stainless steel vegetable preparations bowl guarantee durability.



Number of covers:

20 to 100



Target:

Restaurants, Caterers.



In brief:

Whichever model you choose, it will prove itself to be a sound investment, saving you time and money.



CUISINE KIT

With this new attachment you **can prepare coulis and fruit and vegetable juice** to make mise en bouches, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

Coulis

Large capacity feed opening
75 x 90 mm



Coulis for in-glass preparations



Coulis for tomato sauce



Strawberry coulis for jams



Raspberry coulis for sorbets

Citrus-press



Grapefruit juice



Lemon Juice



▶ Slicers: 1 mm ▶ 6 mm



	ref.		ref.
1 mm	27051	5 mm	27087
2 mm	27555	6 mm	27786
3 mm	27086	Ripple-cut 2 mm	27621
4 mm	27566		

▶ Julienne/French fries*: 2x2 mm ▶ 8x8 mm



	ref.		ref.
2 x 2 mm	27599	French fries*	
2 x 4 mm	27080	8 x 8 mm	27116
2 x 6 mm	27081	French fries*	
4 x 4 mm	27047	10 x 10 mm	27117
6 x 6 mm	27610		
8 x 8 mm	27048		

*only R 402 and R 402 V.V.

▶ Graters: 1.5 mm ▶ 9 mm



	ref.
1,5 mm	27588*
2 mm	27577*
3 mm	27511*
6 mm	27046
9 mm	27632
Radish grater 0.7 mm	27078
Radish grater 1 mm	27079
Radish grater 1.3 mm	27130
Parmesan grater	27764
Potatoes grater	27191

▶ Dicing*: 8x8x8 mm ▶ 10x10x10 mm



	ref.
8 x 8 x 8 mm	27113
10 x 10 x 10 mm	27114
12 x 12 x 12 mm	27298

*only R 402 and R 402 V.V.

▶ Induction motor



- **Asynchronous heavy duty industrial motor** guarantees a longer life span and reliability
- Motor built on ball bearings for a silent running with no vibration.
- Direct drive motor :
 - **Extra powerful** : No belt device.
- **No maintenance** : No brushes.
- **Stainless steel motor shaft.**

CE Mark

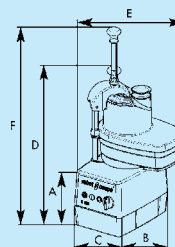
Characteristics

Weight (kg)

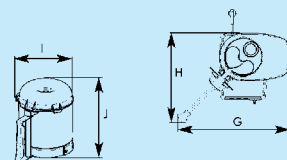
Mark	Motor base		Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)		Net	Gross
	Single-phase 1500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz (5.7)		13	16
	Three-phase 750/1500 rpm	Single-phase 500/1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	750	230 V*/1 50 Hz (5.4)	400 V*/3 50 Hz (1.6)	15	18
	Single-phase 300 to 3500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 50 Hz (10)		15	18

Dimensions (in mm)

	A	B	C	D	E	F	G	H	I	J
R 401	204	304	226	570	320	725	530	440	190	235
R 402	224	304	226	590	320	725	530	440	190	235
R 402 V.V.	224	304	226	590	320	725	530	440	190	235



Vegetable preparation attachment common for all models



*Other voltages available.

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DISTRIBUTOR

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- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 1678-1998, EN 60529-2000: IP 55, IP 34.



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FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 502 • R 502 V.V. • R 652 • R 652 V.V.

NEW



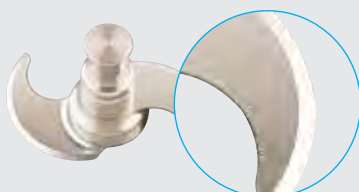
RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



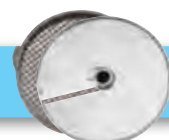
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

R 502 and R 652:

- 3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1500 rpm



VARIABLE SPEED

R 502 V.V. and R 652 V.V.

- Single-phase models:
300 - 3500 rpm.
- Veg prep speed:
300 to 1000 rpm
- Cutter speed: **1000 to 3500 rpm**

R-MIX

R 502 V.V. and R 652 V.V.

- 60 - 500 rpm variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

▶ R 502 - R 502 V.V.

Food processors : Cutters & vegetable slicers 2 machines in 1!

▶ R 652 - R 652 V.V.

LARGE

Large hopper (surface area 139 cm²): ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



EXTRA PRECISE

Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

Dry and liquid ingredients can be added while the machine is running.



BLADES



R 502 / R 502 V.V. R 652 / R 652 V.V.

- 2 smooth-edged, stainless-steel blades.
- R 652 / R 652 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.

EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity

EXTRA WIDE

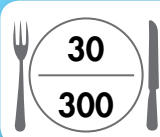


Extra-large hopper that can hold a whole cabbage or up to 1.5 tomatoes.

EXTRA PRECISE

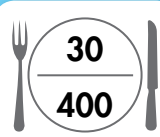


Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



R 502
R 502 V.V.

R 652
R 652 V.V.



VEGETABLE PREPARATION function

The widest available variety of cuts: 50 stainless-steel, precision-sharpened discs for flawless cutting quality.

50
DISCS

Slicers : 1 mm ▶ 14 mm



	ref.		ref.
0.6 mm	28166	6 mm	28196
0.8 mm	28069	8 mm	28066
1 mm	28062	10 mm	28067
2 mm	28063	14 mm	28068
3 mm	28064	4 mm for cooked potatoes	27244
4 mm	28004	6 mm for cooked potatoes	27245
5 mm	28065		

Graters : 1.5 mm ▶ 9 mm



	ref.		ref.
1,5 mm	28056	9 mm	28060
2 mm	28057	parmesan	28061
3 mm	28058	radish	28055
4 mm	28073	Röstis potatoes	27164
5 mm	28059	Raw potatoes	27219
7 mm	28016		

Ripple-cut : 2 mm ▶ 5 mm



	ref.		ref.
2 mm	27068	5 mm	27070
3 mm	27069		

French fries : 8x8 mm ▶ 10x16 mm



	ref.		ref.
8 x 8 mm	28134	10 x 16 mm	28158
10 x 10 mm	28135		

Julienne : 1x8 mm ▶ 8x8 mm



	ref.		ref.
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onions/Cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm (julienne)	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

Dicers : 5x5x5 mm ▶ 10x16 mm



	ref.		ref.
5 x 5 x 5 mm	28110	14 x 14 x 10 mm	28179
8 x 8 x 8 mm	28111	14 x 14 x 14 mm	28113
10 x 10 x 10 mm	28112	20 x 20 x 20 mm	28114
12 x 12 x 12 mm	28197	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.

Food processors: Cutters & Vegetable slicers



The Product Advantages:

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• High performance:

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantites when using the cutter attachment.

• Robustness:

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.



• Wide range of cut:

Complete collection of 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers:

30 to 400.



Users:

Restaurants - Caterers



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.



R 502

R 502 V.V.

R 652

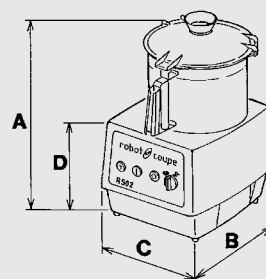
R 652 V.V.



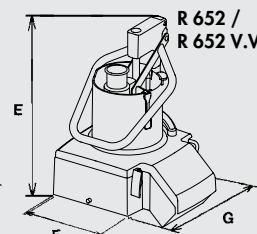
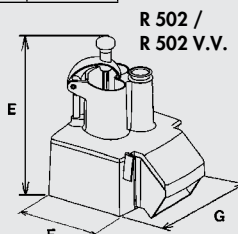
Characteristics

	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Voltage* (Amp.)	Intensity (Amp.)
R 502	Three-phase 750 & 1500 rpm	5,5 litres Stainless Steel	Metallic Selection of 50 discs	NO	1000	400 V/3 50 Hz	2,4
R 502 V.V.	Single-phase 300 to 3000 rpm	5,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1300	230 V*/1 50 Hz	13
R 652	Three-phase 750 & 1500 rpm	7 litres Stainless Steel	Metallic Selection of 50 discs	NO	1200	400 V/3 50 Hz	2,4
R 652 V.V.	Single-phase 300 to 3000 rpm	7 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1500	230 V*/1 50 Hz	13

* Other voltages available



	Dimensions (mm)							Weight (kg)	
	A	B	C	D	E	F	G	Net	Gross
R 502 / R 502 V.V.	480	350	280	265	400	355	300	30 / 34	32 / 36
R 652 / R 652 V.V.	520	350	280	265	440	365	335	32,5 / 34,5	37,5 / 39,5



robot coupe®

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

