

# robot coupe<sup>®</sup>



## TABLE-TOP CUTTER MIXERS

R 8 • R 8 V.V. • R 10 • R 10 V.V.

## VERTICAL CUTTER MIXERS

R 15 • R 15 V.V. • R 20 • R 20 V.V.

**NEW**



RESTAURANTS - INSTITUTIONS - PASTRY CHEFS - DELICATESSENS - CATERERS

## ▶ R 8 - R 10 - R 15 - R 20

### ERGONOMIC

- **See-through lid** to monitor processing from start to finish.  
**Dishwasher-safe.**
- **Possibility of adding liquid or solid ingredients** while Blixer is running.
- Central bowl locking system for **easy assembly.**
- **Quick and easy lid attachment and removal.**

### HYGIENE

- All the parts can easily be removed, making the machine simpler to clean.
- **Flat, easy-clean motor base.**

### COMFORT

- **New bowl handle** design for an even better grip.
- **Handle at the back of the machine** easier to move machine around.
- Lid fitted with a seal so that it is **totally leakproof.**

### PERFORMANCE

- **Stainless-steel, bowl-base blade assembly** featuring new blade profile exclusive to Robot-Coupe, for homogeneous mixing and optimum cutting quality.
- Tall bowl shaft for processing liquid ingredients.

### POWER

- Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan.



### Supplied with:



**Smooth-edged blade assembly.**

### Optional extra:



**Coarse-serrated blades** available as an optional extra for **kneading and grinding**

**Fine-serrated blades** available as an optional extra for **chopping parsley.**



# Table-Top Cutter Mixers

## Vertical Cutter Mixers



### The Products Plus:

#### Performance:

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
- A patented blade assembly, an exclusive Robot-Coupe feature, gives perfect results for small or large quantities

#### Fast:

- Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- Its fast processing speed gives free rein to Chefs.

#### Reliable:

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.
- From their simple and robust technical conception, the cutters have been built to exacting hygiene and safety standards.
- Parts in contact with food are easy to remove and to clean.



### Number of covers:

20 to 300



### Users:

Restaurants, Institutions, Pastry chefs, Delicatessens, Caterers.



### In brief:

ROBOT-COUPÉ offers the most complete range of cutters with capacities ranging from 2.9 litre to 60 litre.



## MINI BOWL

Stainless-steel bowl with 3.5-litre capacity for the R 8 and 4-litre capacity for the R 10 / R 15 (an exclusive patented ROBOT-COUPÉ feature) can be used to prepare sauces in no time, and chopped condiments and carry out **all types of last minute preparations.**



## VACUUM

Machine pre-equipped to take vacuum "sous-vide" kit, simply attach the vacuum kit R-VAC®, patented by Robot Coupe, to the lid and connect to a vacuum pump.

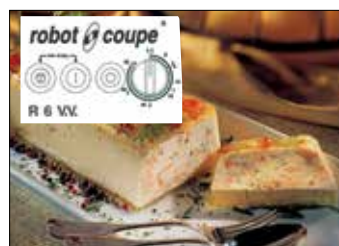
This vacuum kit, R-VAC®, allows liquids to be added while processing. Vacuum processing allows you to obtain better results by giving :

- longer shelf life
- retention of flavors
- fresh presentation and all naturally without additives.



## R-MIX FUNCTION

- For mixing delicate ingredients together without chopping them up.
- Take advantage of the R-Mix function, with its **reverse-rotation, 60-500 rpm variable speed system**, to mix wafer-thin slices of meat, incorporate whole crayfish tails in your terrines, dot your brioche cakes with raisins, fold in diced or cubed vegetables, etc.



# ▶ We have cutters to meet your every need

How many covers do you serve per day ?	20 to 150	50 to 200	50 to 250	50 to 300
What maximum bowl load per batch do you require ?	Up to 4.5 kg	Up to 6 kg	Up to 9 kg	Up to 12 kg
Coarse mincing	3.0 kg	4.0 kg	6.0 kg	8.0 kg
Emulsion	4.5 kg	6.0 kg	9.0 kg	12.0 kg
Kneading	4.0 kg	5.0 kg	7.0 kg	10.0 kg
Grinding	2.0 kg	3.0 kg	5.0 kg	6.0 kg

Here is your Cutter



R 8 - R 8 V.V.

R 10 - R 10 V.V.

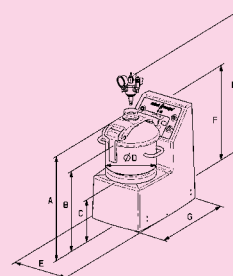
R 15 - R 15 V.V.

R 20 - R 20 V.V.

CE Mark	Electrical data					Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage* (Amp) 50 Hz	Stainless-steel bowl capacity (litre)	net	gross
R 8	1 500 and 3 000	2 200	5.5	400V~3 / 5.5	8	40	52
R 8 V.V.	300 to 3 500	2 200	5.5	230V~1 / 21	8	40	52
R 10	1 500 and 3 000	2 600	6	400V~3 / 6	11.5	45	57
R 10 V.V.	300 to 3 500	2 600	6	230V~1 / 21	11.5	45	57
R 15	1 500 and 3 000	3 000	6.5	400V~3 / 6.5	15	49	62
R 15 V.V.	300 to 3 500	3 000	6.5	400V~3 / 11.6	15	49	62
R 20	1 500 and 3 000	4 400	10.1	400V~3 / 10.1	20	75	88
R 20 V.V.	300 to 3 500	4 400	10.1	400V~3 / 13.6	20	75	88

\*Other voltages available.

	Dimensions (in mm)							
	A	B	C	D	E	F	G	H
R 8 - R 8 V.V.	585	445	255	300	315	525	545	645
R 10 - R 10 V.V.	660	520	280	300	345	600	560	720
R 15 - R 15 V.V.	680	540	300	340	370	620	615	740
R 20 - R 20 V.V.	760	620	315	340	380	700	630	820



**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/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- 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 60529-2000: IP 55, IP 34.

