

robot *coupe*®



TABLE-TOP CUTTER MIXERS

R 2 • R 3 • R 4 • R 4 V.V. • R 5 • R 5 V.V. • R 7 • R 7 V.V.



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

R 5 - R 5 V.V. - R 7 - R 7 V.V.

The opening in the lid means that ingredients can be added easily during processing.

INNOVATION

Bottom bowl based blade: even consistency for both small and large quantities.



Stainless steel bowl: Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed.

Ergonomic Soft Touch handle: Greater convenience.

Timer: countdown and stopwatch. Less effort, greater precision and more regular results no matter what the recipe.

The R-Mix function on the R 5 V.V. and R 7 V.V. allows delicate foodstuffs to be mixed without being chopped.

R 5 exists in 1V, 2V or V.V.

R 7 exists in 2V or V.V.



R 2 - R 3 - R 4 - R 4 V.V.

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

INNOVATION

Bottom bowl based blade: even consistency for both small and large quantities.



Stainless steel bowl:

- 4.5 litres for models R 4 and R 4 V.V.
- 3.7 litres for model R 3
- 2.9 litres for model R 2

Ergonomic Soft Touch handle: Greater convenience.

The R 2 has a single speed of 1,500 rpm.

The R 3 has a single speed of either 1 500 or 3 000 rpm, depending on the model.

The R 4 has 2 speeds of 1,500 and 3,000 rpm.

The R 4-1500 has a single speed of 1,500 rpm.

The R 4 V.V. has a speed range of 300 to 3,500 rpm.





Table-Top Cutter Mixers

The must for pastry and kitchen chefs!

High Performance:

- They have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a few minutes for the longest preparation. The 3,000 rpm speed is recommended for mousses and smooth-textured mousses.



Number of covers:

10 to 100



Target:

Restaurants, Institutions, Delicatessens, Caterers.

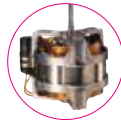
Précision :

- Pulse control allows you to maintain the precise cut that you require.
- Some models in the range are equipped with a speed variator giving flexibility for a wider range of tasks.



In brief :

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of 12 models, with capacities ranging from 2.9 litres to 11.5 litres.



Power and durability:

- Heavy duty industrial induction motor to stand up to intensive use.



R2 - R5 V.V. :

Smooth blade. Coarse- and fine-serrated blades available as options.



R7 - R7 V.V. :

All stainless steel detachable smooth blade assembly. Optional coarse and fine-serrated blades.



Smooth blade
As standard



1.5 kg minced meat in
1 minute



1.5 kg hummus in
3 minutes.



2.5 kg of sauces/emulsions
in 2 minutes



**Coarse
serrated blade**



1.5 kg cake batter in
2 minutes



1.5 kg of cocoa in less than
5 minutes



**Fine
serrated blade**



1.5 kg of chopped herbs in
1 minute



3 kg of ground spices in less
than 5 minutes

*data based on R 4 quantities



robot coupe®

#THEsolution



Process

fresh product easily



Reduce

manual tasks



Decrease

waste



Save

time



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