

robot coupe®



TABLE-TOP CUTTER MIXERS

R 2 • R 3 • R 4 • R 4 V.V. • R 5 Plus • R 5 V.V. • R 6 • R 6 V.V.



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

▶ R 5 Plus • R 5 V.V. • R 6 • R 6 V.V.

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

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

Automatic locking of bowl.

The **R-Mix function** on the R 5 V.V. and R 6 V.V. allows delicate foodstuffs to be mixed without being chopped.

The R 5 V.V. and R 6 V.V. have **variable speed's** ranging from **300 to 3,500 rpm.**

Standard smooth-edged blade assembly.

For the R 6 and R 6 V.V. models:

- 100% stainless-steel blade assembly
- Detachable blades
- Serrated and fine serrated blades available as optional extras.

For the R 5 and R 5 Plus models:

- Non-detachable blades
- Serrated and fine-serrated blades available as optional extras.

An **all-metal motor base** for greater sturdiness.

The **R 5 Plus** and **R 6** have two speeds: 1,500 and 3,000 rpm.

▶ R 3 • R 4 • R 4 V.V.

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

4.5-litre stainless-steel bowl with handle for the R 4 and R 4 V.V. models and 3.7-litre stainless-steel bowl with handle for the R 3 model.

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

A **smooth blade** is supplied as a standard attachment, with cap which can be removed for cleaning.

Optional extras :

- **Coarse serrated blade** assembly for grinding and kneading tasks.
- **Fine-serrated blade** assembly recommended for chopping parsley.

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

The **R 4** has a single speed of **1,500 rpm**, or 2 speeds of **1,500 and 3,000 rpm.**

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

Table-Top Cutter Mixers



The products' benefits:

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.

Precision:

- 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.

Power and durability:

- Industrial induction motor designed for heavy duty guarantees durability and reliability.



Number of covers: 10 to 100



Target:

Restaurants, Institutions, Delicatessens, Caterers.



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.



Smooth blade
Standard



Coarse mincing



Fine mincing



Sauces, Emulsions



Coarse serrated blade
Optional



Kneading



Grinding



Fine serrated blade
Optional



Herbs



Spices

Special Grinding - Pastry

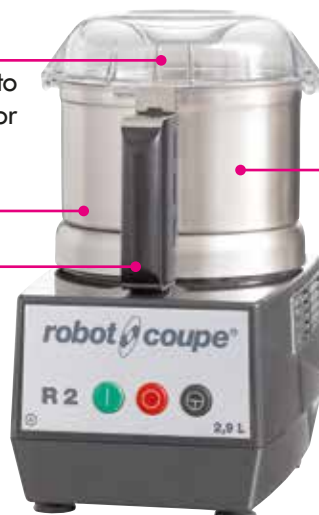
Special Herbs & Spices

▶ R 2

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

2.9-litre stainless-steel bowl

Ergonomic bowl handle.



Hardwearing, stainless steel motor shaft.

Stainless steel straight blade delivered as a standard attachment.



A **serrated blade** for grinding and kneading and a **fine serrated blade** for chopping parsley are available as optional extras.



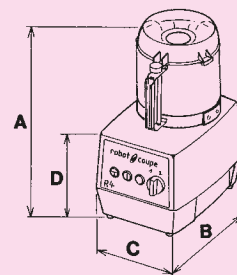
Performance rates

Model	Maximum capacity				No. of covers	Working time
	Coarse Chopping Up to	Emulsions Up to	Pastry/ Dough* Up to	Grinding Up to		
R 2	0.750 kg	1 Kg	0.5 Kg	0.3 Kg	10 to 20 	1 to 4 mn
R 3-1500	1 kg	1.5 Kg	1 Kg	0.5 Kg	10 to 30 	
R 3-3000	1 kg	1.5 Kg	—	0.5 Kg		
R 4-1500 • R 4 • R 4 V.V.	1.5 kg	2.5 Kg	1.5 Kg	0.7 Kg	10 to 50 	
R 5 Plus • R 5 V.V.	2 kg	3 Kg	2 Kg	1 Kg	20 to 80 	
R 6 • R 6 V.V.	2.5 kg	3.5 Kg	2.5 Kg	1.5 kg	20 to 100 	

*Amount of raised dough at 60% hydration

CE Mark	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage* (Amp.)	A	B	C	D	net	gross
R 2	1,500	550	3.5	230 V/50 Hz/1	350	280	200	165	10	12
R 3-1500	1,500	650	5.7	230 V/50 Hz/1	400	320	210	200	13	14
R 3-3000	3,000	650	4.8	230 V/50 Hz/1	400	320	210	200	13	14
R 4	1,500 & 3,000	900	2.7	400 V/50 Hz/3	440	304	226	235	15	17
R 4-1500	1,500	700	2.7	230 V/50 Hz/1	440	304	226	235	15	17
R 4 V.V.	300 to 3,000	1,000	10	230 V/50-60 Hz/1	460	304	226	235	15	17
R 5 Plus	1,500 & 3,000	1,200	3.5	400 V/50 Hz/3	490	350	280	265	24	26
R 5 V.V.	300 to 3,000	1,300	13	230 V/50-60 Hz/1	490	350	280	265	25	27
R 6	1,500 & 3,000	1,300	3.4	400 V/50 Hz/3	520	350	280	265	25	27
R 6 V.V.	300 to 3,000	1,500	13	230 V/50-60 Hz/1	520	350	280	265	26	28

*Other voltages available.



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:
Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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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, 2014/35/UE, 2014/30/UE, 1935/2004/EC, 10/2011/EU, «RoHS» 2002/95/EC, «WEEE» 2012/19/UE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100 - 2010, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.



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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.

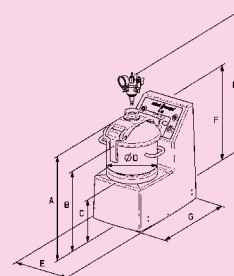
R 15 - R 15 V.V.

R 20 - R 20 V.V.

	Electrical data					Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage* (Amp)	Stainless-steel bowl capacity (litre)	net	gross
R 8	1 500 and 3 000	2 200	5,5	400 V/50 Hz / 3	8	40	52
R 8 V.V.	300 to 3 500	2 200	21	200-240 V/50-60 Hz / 1	8	40	52
R 10	1 500 and 3 000	2 600	6	400 V/50 Hz / 3	11.5	45	57
R 10 V.V.	300 to 3 500	2 600	21	200-240 V/50-60 Hz / 1	11.5	45	57
R 15	1 500 and 3 000	3 000	6,5	400 V/50 Hz / 3	15	49	62
R 15 V.V.	300 to 3 500	3 000	21,7	200-240 V/50-60 Hz / 3	15	49	62
R 20	1 500 and 3 000	4 400	10,1	400 V/50 Hz / 3	20	75	88
R 20 V.V.	300 to 3 500	4 400	24,8	200-240 V/50-60 Hz / 3	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



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HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:
Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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- The following European harmonized standards and standards setting out health and safety rules: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.

