

robot coupe®



R8 • R10 • R10 V.V.
TABLE-TOP CUTTER MIXERS

R20 • R20 V.V.
VERTICAL CUTTER MIXERS



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

R10 • R20

The Table-Top Cutter Mixers and Vertical Cutter Mixers have been designed to process all types of food and will **mix, grind, chop, knead** and **puree** with speed and efficiency giving consistent, quality end-products.

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Machine specially designed for **volume liquid processing**.

Perfect lid sealing. Opening and closing only require one simple operation.

New patented blade design to ensure a perfect result for small or large quantities.

Optional serrated blade-knife for grinding and kneading tasks.



Machine also available with a **double jacket bowl** to cool, to warm up or to maintain in temperature the processed ingredients depending on the food preparation to be obtained.

A mechanical safety and a **motor brake** prevents the machine being used when the cover is not properly locked. Machine stops as soon as the lid is open.

VACUUM

Machine pre-equipped to receive 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.



VARIABLE SPEED

The **VARIABLE SPEED** is a table-top cutter mixer equipped with an electronic speed variation which allows to **adapt the speed depending on each type of food preparation**. The machine has different speed controls **from 50 to 3000 rpm** which gives maximum **versatility of use** and allows a **wide variety of tasks**.



TABLE-TOP CUTTER MIXERS

VERTICAL CUTTER MIXERS



The Products Plus :

High performance :

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
- A patented blade knife, an exclusive Robot-Coupe feature, gives perfect result 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 fastness will allow the Chief to give free rein to his creation.

Reliables :

- 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 food contact easy to remove and to clean.



Number of covers :
20 to 300.

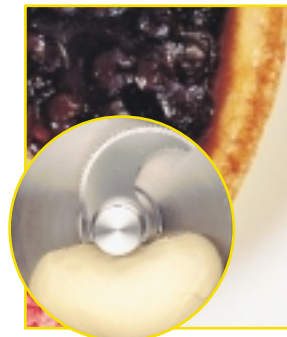


Target :
Restaurants, Institutions,
Delicatessens, Caterers.



In brief :

- ROBOT-COUPÉ offers the most complete range of cutters with capacities ranging from 2.5 litre to 60 litre.



Models	Bowl capacity	Speed rpm.	Vacuum option	Mini-Bowl Option	Number of covers	Maximum quantities processed (in kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R8	8 litres stainless steel	2 speeds 1500 and 3000	●	●	20 - 150	3.0	4.0	4.0	2.0
R10	11.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R10 V.V.	11.5 litres stainless steel	50 to 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R20	17.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 300	9.0	10	8.0	6.0
R20 V.V.	17.5 litres stainless steel	50 to 3000	●	●	50 - 300	9.0	10	8.0	6.0

R 8

- **Transparent lid** allowing constant and easy checking of the progress of processing operations.
- **Perfectly sealed lid with automatic tilting** action so that it can be closed in a single operation.



- **The blade at the bottom of the bowl** is exclusive to ROBOT-COUPÉ, ensuring perfect processing results.
- Machine specially designed for volume liquid processing.

MINI BOWL

- **3.5-litre bowl** (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.**



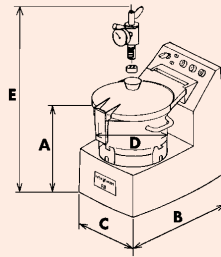
CE Mark

R8

Net weight 36 kg
Gross weight 46 kg
400 V/50 Hz - three-phase
motor 2200 W. - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

DIMENSIONS (in mm)

A	540
B	545
C	400
D	305
E	660



CE Mark

R10 • R10 V.V.

Weight net gross
R10 51 kg 63 kg
R10 V.V. 51 kg 63 kg

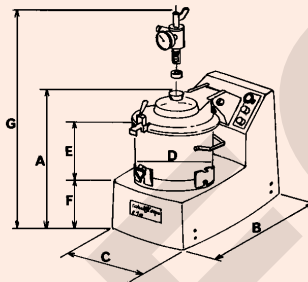
R10 : 400 V/50 Hz - three-phase
2200 W - 5,7 Amp.
Speeds 1500 and 3000 rpm.

Other voltages available.

R10 V.V. : 230 V/50 Hz - single-phase
1800 W - 12 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R10	R10 V.V.
A	570	580
B	565	635
C	360	375
D	325	325
E	200	200
F	235	235
G	690	690



CE Mark

R20 • R20 V.V.

Weight net gross
R20 75 kg 88 kg
R20 V.V. 75 kg 88 kg

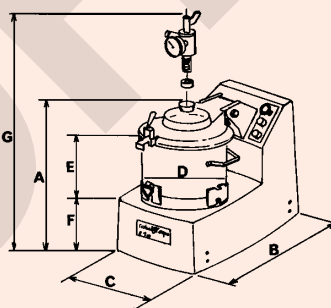
R20 : 400 V/50 Hz - three-phase
4400 W - 10,1 Amp.
Speeds 1500 and 3000 rpm.

Other voltages available.

R20 V.V. : 230 V/50 Hz - single-phase
4000 W - 15,8 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R20	R20 V.V.
A	710	710
B	640	640
C	360	375
D	325	325
E	280	280
F	320	320
G	820	820



STANDARDS : MACHINES IN COMPLIANCE WITH :

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12852.



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