

robot coupe®



VERTICAL CUTTER-MIXERS

R 23 • R 30 • R 30 V.V. • R 45 • R 45 V.V. • R 60



INSTITUTIONS - DELICATESSENS - CATERERS -
RESTAURANTS - CONFECTIONERS - LABORATORIES

▶ R 23 • R 30 • R 30 V.V. • R 45 • R 45 V.V. • R 60

For

MAXIMUM OUTPUT

in a

MINIMUM

of

TIME

HIGH PERFORMANCE



PRECISION



COMFORT



ERGONOMICS



RUGGED AND POWERFUL

Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan. **100% stainless-steel construction** and three sturdy legs for total stability.



R-VAC®

VACUUM FUNCTION

Available as an optional extra, Robot-Coupe's patented R-VAC® system allows foods to be vacuum-processed, yielding incomparable results for all types of preparations, from fish mousses, fine-textured stuffings and vegetable terrines to foie gras and ganache.



The advantages of vacuum processing include:

- Longer preservation
- Fuller development of tastes and flavours
- More attractive presentation
- Better cooking results

Bowl-base blade assembly with three detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small amounts.

Control panel designed for straightforward and reliable use. Includes a **timer** to keep track of the processing.

Pulse control for optimum cutting accuracy.

Two of our models boast a **variable-speed system** allowing greater flexibility of use and a wider range of preparations.

Removable, tiltable bowl with a locking lever for effortless emptying and cleaning.

Three retractable wheels available as an optional extra, making it easier to move the machine around.

Watertight lid.

The lid and lid wiper are easily detached.

R-MIX FUNCTION (V.V. models)

R-MIX®

For mixing delicate foodstuffs without cutting them.

Combining a **60-500 rpm variable-speed system** with reverse rotation, the R-Mix function allows you to mix thin slices of meat together or incorporate chunky ingredients such as crayfish tails in your terrines, raisins in your brioche, and cubed or finely diced vegetables.



RICH AND VARIED PREPARATIONS

Our vertical cutter-mixers can meet the needs of even the most demanding professionals. They can be used in many different settings and have numerous applications via their key functions:

MINCING

Pâtés, stuffings, sausages, fish or vegetable terrines, steak or fish tartare, curry paste, moussaka, cheese for pizzas, fine herbs, onions, shallots, vegetable purées, etc.

EMULSIFYING

Sauces, fine-textured stuffings, mousses, mayonnaise, guacamole, taramasalata, tapenade, pesto, houmous, foie gras, quenelles, etc.

MIXING

Flavoured butters, creamed butter, baking mixes, sweet fillings, layered terrines, cheesecake, etc.

GRINDING

Macaroon base, ground raisins, almond paste, praline, shellfish bisque, breadcrumb mixes, peanut butter, finely ground ingredients, etc.

KNEADING

Sweet or savoury pastry, raised dough, biscuits, etc.



Meatballs



Houmous

ANALYTICAL LABORATORIES AND R&D:

Food and non-food.

Powder and pigment mixtures, homogenization, dispersion, dissolution, dilution, emulsification, grinding, etc.

▶ The blade assemblies

STANDARD SUPPLY

SMOOTH BLADE



Coarse chopping



Fine chopping



Sauces, emulsions

OPTIONAL EXTRA

COARSE-SERRATED BLADE



Grinding



Kneading

FINE-SERRATED BLADE



Chopping herbs



Grinding spices

Which vertical cutter-mixer best meets your needs?

| | | | | |
|--|-------------|-------------|--------------|--------------|
| How many covers do you serve per day? | 100 to 400 | 100 to 500 | 200 to 1,000 | 300 to 3,000 |
| What maximum bowl load per batch do you require? | up to 14 kg | up to 17 kg | up to 27 kg | up to 36 kg |
| Mincing (up to) | 10 kg | 12 kg | 18 kg | 25 kg |
| Emulsion (up to) | 14 kg | 17 kg | 27 kg | 36 kg |
| Kneading* (up to) | 11.5 kg | 14 kg | 22.5 kg | 30 kg |
| Grinding (up to) | 7 kg | 8.5 kg | 13.5 kg | 18 kg |

Here is your Cutter



R 23



R 30 - R 30 V.V.



R 45 - R 45 V.V.



R 60

* Quantity of raised dough at 60% hydration.

CE mark

Electrical data

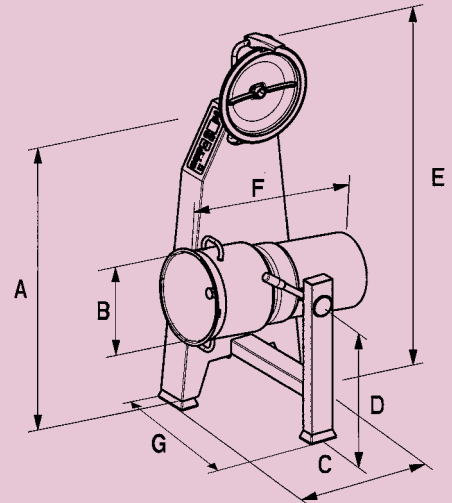
| | Speed (rpm) | Power (watts) | Intensity (amp.) | Voltage* (amp.) | Stainless-steel bowl capacity |
|-----------|---------------|---------------|------------------|-----------------|-------------------------------|
| R 23 | 1,500 & 3,000 | 4,500 | 8.5 & 10.5 | 400V/50 Hz/3 | 23 litre |
| R 30 | 1,500 & 3,000 | 5,400 | 8.5 & 10.5 | 400V/50 Hz/3 | 28 litre |
| R 30 V.V. | 300 to 3,000 | 5,400 | 12 | 400V/50 Hz/3 | 28 litre |
| R 45 | 500 & 3,000 | 6,000 | 9.6 & 12.5 | 400V/50 Hz/3 | 45 litre |
| R 45 V.V. | 300 to 3,000 | 10,000 | 21 | 400V/50 Hz/3 | 45 litre |
| R 60 | 1,500 & 3,000 | 11,000 | 16.1 & 26 | 400V/50 Hz/3 | 60 litre |

* Other voltages available

Dimensions (in mm)

Weight (kg)

| | Dimensions (in mm) | | | | | | | Weight (kg) | |
|------------------|--------------------|-----|-----|-----|-------|-----|-----|-------------|-------|
| | A | B | C | D | E | F | G | Net | Gross |
| R 23 | 1,250 | 320 | 600 | 590 | 1,620 | 800 | 700 | 110 | 131 |
| R 30 - R 30 V.V. | 1,250 | 360 | 600 | 590 | 1,620 | 800 | 720 | 110 | 131 |
| R 45 - R 45 V.V. | 1,400 | 400 | 600 | 640 | 1,800 | 870 | 760 | 138 | 165 |
| R 60 | 1,400 | 450 | 600 | 640 | 1,820 | 870 | 810 | 150 | 177 |



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www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and 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 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.

