

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.



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.



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.

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.



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



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.

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.



R 2 - R 5 V.V. :

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



R 7 - R 7 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.

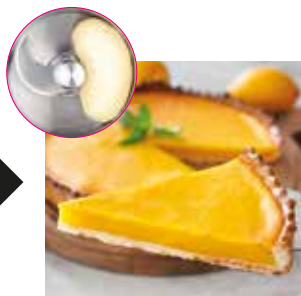


2.5 kg of sauces/emulsions
in 2 minutes



Coarse serrated blade

**ESPECIALLY
for grinding
& kneading**



1.5 kg cake batter in
2 minutes



1.5 kg of cocoa in less than
5 minutes



Fine serrated blade

**ESPECIALLY
for herbs
& spices**



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

Performance rates

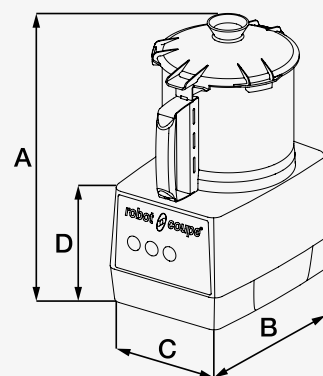
Model	Maximum capacity				No. of covers	Working time
	Coarse Chopping (Up to)	Emulsions (Up to)	Pastry/ Dough* (Up to)	Grinding (Up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	10 to 20	1 to 4 mn
R 3	1 kg	1,5 kg	1 kg	0,5 kg	10 to 30	
R 3-3000	1 kg	1,5 kg	-	0,5 kg	10 to 30	
R 4 - 1V / R 4 - 2V / R 4 V.V.	1,5 kg	2,5 kg	1,5 kg	0,7 kg	10 to 50	
R 5 - 1V / R 5 - 2V / R 5 V.V.	2,2 kg	3,2 kg	2,2 kg	1,1 kg	20 to 80	
R 7 / R 7 V.V.	2,7 kg	3,8 kg	2,7 kg	1,7 kg	20 to 100	

*Amount of raised dough at 60% hydration

CE Mark	Characteristics				Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Capacity of stainless-steel bowl	Net	Gross
R 2	1500	550	230V/50 Hz/1 (3,5)	2,9 l	9	10,5
R 3	1500	650	230V/50 Hz/1 (5,7)	3,7 l	9,5	11
R 3-3000	3000	650	230V/50 Hz/1 (4,8)	3,7 l	11,5	13
R 4 - 1V	1500	700	230V/50 Hz/1 (2,7)	4,5 l	12	13,5
R 4 - 2V	1500 & 3000	900	400V/50 Hz/3 (2,7)	4,5 l	16	17
R 4 V.V.	300 to 3500	1000	230V/50-60 Hz/1 (10)	4,5 l	13,5	15
R 5 - 1V	1500	750	230V/50 Hz/1 (3,5)	5,9 l	20,5	23
R 5 - 2V	1500 & 3000	1500	400V/50 Hz/3 (3,5)	5,9 l	21	23,5
R 5 V.V.	300 to 3500	1500	230V/50-60 Hz/1 (13)	5,9 l	21,5	24
R 7	1500 & 3000	1500	400V/50 Hz/3 (3,4)	7,5 l	22,5	25
R 7 V.V.	300 to 3500	1500	230V/50-60 Hz/1 (13)	7,5 l	23	26

* Autres voltages disponibles

	Dimensions (in mm)			
	A	B	C	D
R 2	350	280	200	165
R 3 / R 3-3000	400	320	210	200
R 4 - 1V / R 4 - 2V	440	305	225	235
R 4 V.V.	460	305	225	235
R 5 - 1V / R 5 - 2V / R 5 V.V.	540	350	265	270
R 7 / R 7 V.V.	570	350	265	270



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. © All rights reserved for all countries by : ROBOT-COUCPE S.N.C.

Réf. : 451 802 - 05/2021 - Anglais

robot coupe®

HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tél.: 01 43 98 88 33 - email : international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300

New Zealand: Tel.: 0800 716161

email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800

2, Fleming Way, Isleworth, Middlesex TW7 6EU

email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646

email: info@robotcoupeusa.com

www.robot-coupe.com

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.