

# robot coupe®



## TABLE-TOP CUTTER MIXERS

R2 • R3 • R4 • R4 V.V. • R5 PLUS • R5 V.V. • R6 • R6 V.V.

NEW



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 3000 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.

**NEW**

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 3 000 rpm.**

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



**Optional extras :**

- **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 Cutters 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.



Straight blade

Serrated blade

Fine serrated blade

## 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.



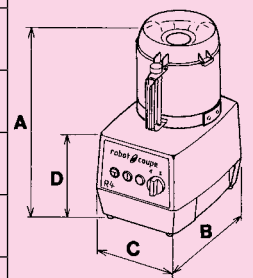
A **serrated blade** for grinding and kneading and a **fine serrated blade** for chopping parsley are available as optional extras.



MODELES	Bowl capacity	Speed rpm	Motor base	Supply	Number of covers	Maximum quantities processed (kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R 2	2.9 litres	1500	ABS	Single phase	10 - 20	0.75	1.0	0.5	0.3
R 3 - 1500	3.7 litres	1500	ABS	Single phase	10 - 30	1.0	1.5	1.0	0.5
R 3 - 3000	3.7 litres	3000	ABS	Single phase	10 - 30	1.0	1.5	1.0	0.5
R 4	4.5 litres	1500 and 3000	Metallic	Three phase	10 - 50	1.5	2.5	1.3	0.9
R 4 - 1500	4.5 litres	1500	Metallic	Single phase	10 - 50	1.5	2.5	1.3	0.9
R 4 V.V.	4.5 litres	300 to 3000	Metallic	Single phase	10 - 40	1.5	2.5	1.3	0.9
R 5 Plus	5.5 litres	1500 and 3000	Metallic	Three phase	20 - 80	2.0	3.0	2.0	1.0
R 5 V.V.	5.5 litres	300 to 3000	Metallic	Single phase	20 - 80	2.0	3.0	2.0	1.0
R 6	7 litres	1500 and 3000	Metallic	Three phase	20 - 100	2.0	3.5	2.0	1.0
R 6 V.V.	7 litres	300 to 3000	Metallic	Single phase	20 - 100	2.0	3.5	2.0	1.0

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	210	210	200	13	14
R 3 - 3000	3 000	650	4.8	230 V/50 Hz 1	400	210	210	200	13	14
R 4	1 500 and 3 000	900	2.7	400 V/50 Hz 3	440	226	226	235	15	17
R 4 - 1500	1 500	700	2.7	230 V/50 Hz 1	440	226	226	235	15	17
R 4 V.V.	300 to 3 000	1 000	10	400 V/50 Hz 1	460	226	226	235	15	17
R 5 Plus	1 500 and 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 Hz 60 Hz /1	490	350	280	265	25	27
R 6	1 500 and 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 Hz 60 Hz/1	520	350	280	265	26	28

\*Other voltages available.



**robot coupe®**

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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, 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 with 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.

