

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



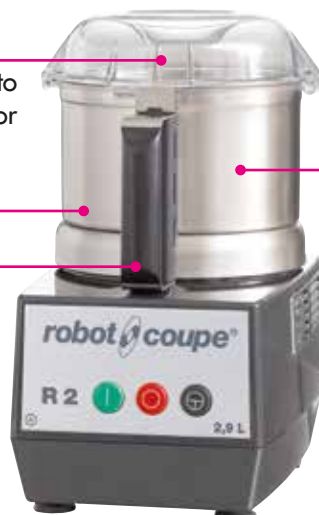
Spices

▶ 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.

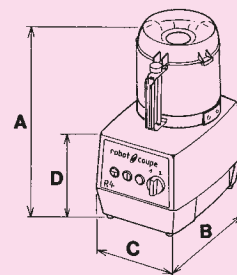


Performance rates

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	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 & 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	230 V/50-60 Hz/1	460	226	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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Réf. : 450 288 - 03/2016 - Anglais

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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.

