

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.

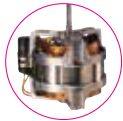
Précision :

- 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.



- 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

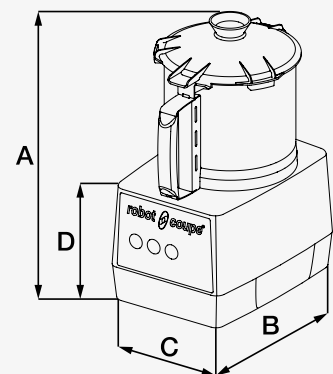
Model	Maximum capacity				No. of covers	Working time
	Coarse Chopping (Up to)	Emulsions (Up to)	Pastry/ Dough* (Up to)	Grinding (Up to)		
R 2	0,8 kg	1 kg	0,5 kg	0,3 kg	10 to 20	1 to 4 mn
R 3	1 kg	1,5 kg	1 kg	0,5 kg	10 to 30	
R 3-3000	1 kg	1,5 kg	-	0,5 kg	10 to 30	
R 4 - 1V / R 4 - 2V / R 4 V.V.	1,5 kg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



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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.

