

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.

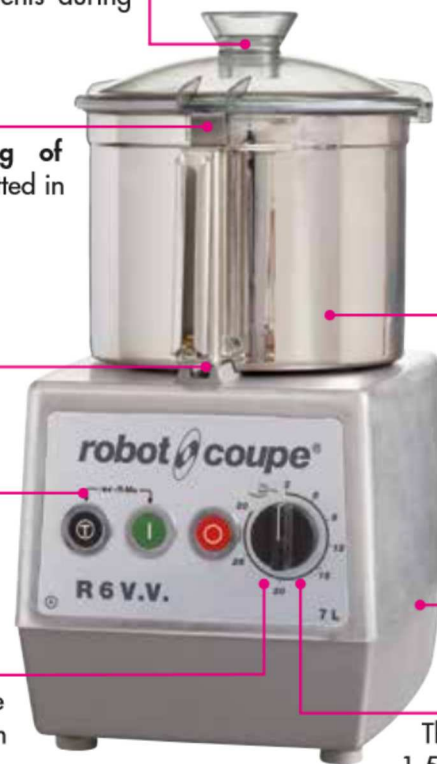
For the R 5 and R 5 Plus models:

- 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

Special Grinding - Pastry



Fine serrated blade
Optional



Herbs



Spices

Special 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.



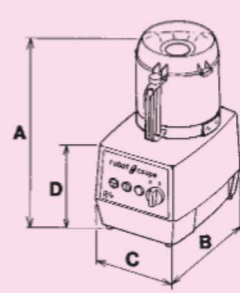
performance ratings

Model	Maximum capacity				No. of covers	Working time
	coarse chopper Ultra	emulsions Ultra	pastry/ Dough* Ultra	grinding Ultra		
R2	0.750 kg	1 Kg	0.5 Kg	0.3 Kg	10 to 20	1 to 4 mn
R3-1500	1 kg	1.5 Kg	1 Kg	0.5 Kg	10 to 30	
R3-3000	1 kg	1.5 Kg	—	0.5 Kg		
R4-1500 • R4 • R4 V.V.	1.5 kg	2.5 Kg	1.5 Kg	0.7 Kg	10 to 50	
R5 plus • R5 V.V.	2 kg	3 Kg	2 Kg	1 Kg	20 to 80	
R6 • R6 V.V.	2.5 kg	3.5 Kg	2.5 Kg	1.5 kg	20 to 100	

*Amount of raised dough at 60% hydration

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CE Mark	electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	power (Watts)	Intensity (Amperes)	Voltage (Volts)	A	B	c	D	net	gross
R2	1,500	550	3.5	230 V/ 50 Hz/ 1	350	280	200	165	10	12
R3-1500	1,500	650	5.7	230 V/ 50 Hz/ 1	400	320	210	200	13	14
R3-3000	3,000	650	4.8	230 V/ 50 Hz/ 1	400	320	210	200	13	14
R4	1,500 & 3,000	900	2.7	400 V/ 50 Hz/ 3	440	304	226	235	15	17
R4-1500	1,500	700	2.7	230 V/ 50 Hz/ 1	440	304	226	235	15	17
R4 V.V.	300 to 3,000	1,000	10	230 V/ 50-60 Hz/ 1	460	304	226	235	15	17
R5 plus	1,500 & 3,000	1,200	3.5	400 V/ 50 Hz/ 3	490	350	280	265	24	26
R5 V.V.	300 to 3,000	1,300	13	230 V/ 50-60 Hz/ 1	490	350	280	265	25	27
R6	1,500 & 3,000	1,300	3.4	400 V/ 50 Hz/ 3	520	350	280	265	25	27
R6 V.V.	300 to 3,000	1,500	13	230 V/ 50-60 Hz/ 1	520	350	280	265	26	28



*Other voltages available.

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STANDARDS:

Manufactured 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: IP55, IP34.

