

robot @ coupe®

 **PLANETARY MIXERS 5 to 80 L:**  bakermix®

SP500-A - SP800A-C - SP100-S - SP25-S - SP30-S -
SP40-S - SP60-S - SPB-80HI










RESTAURANTS - BAKERIES - INSTITUTIONS

Mix with the best !

Accessories to allow you to knead dough, mix ingredients and whip eggs and cream.

Accessories chart

| | Bowl | Whisk | Reinforced Whisk | Hook | Paddle | Bowl and tools | Bowl trolley |
|-----------------------------|---|---|---|---|---|---|---|
| |  |  |  |  |  |  |  |
| SP500-A 5 LITRE | 5A04 | 5A01 | x | 5A03 | 5A02 | x | x |
| SP800A-C 8 LITRE | SP800A-30 | SP800A-27 | x | SP800A-26 | SP800A-25 | x | x |
| SP100-S 10 LITRE | SP100-019 | SP100-018 | 100018-A | SP100-16 | SP100-017 | x | x |
| SP25-S 25 LITRE | SP25-32 | SP25-31 | 22031-A | SP25-29 | SP25-30 | 10L ACC10/SP25 | x |
| SP30-S 30 LITRE | SP30-32 | SP30-31 | 30031-A | SP30-29 | SP30-30 | x | ACC/TR-30 |
| SP40-S 40 LITRE | SP40-32 | SP40-31 | 40031-A | SP40-29 | SP40-30 | x | ACC/TR-40 |
| SP60-S 60 LITRE | SP60-32 | SP60-31 | 60031-A | SP60-29 | SP60-30 | ACC30/SP60 | ACC/TR-60 |
| SPB-80HI 80 LITRE | SPB80-A28 | SPB80-A25 | A-8025-A | SPB80-A27 | SPB80-A26 | ACC40/SPB80 | ACC/TR-80 |

Capacities Chart

| Ingredients | Speed | SP500-A | SP800A-C | SP100-S | SP25-S | SP30-S | SP40-S | SP60-S | SPB-80HI |
|-------------------------------|-----------|---------|----------|---------|--------|--------|--------|--------|----------|
| Kitchen Single Batches | | | | | | | | | |
| Hot Cake Batter | | 2L | 2.8L | 4.7L | 9.5L | 11.6L | 15.2L | 22.8L | 28.4L |
| Whipped Cream | | 2.5L | 3.5L | 5L | 12L | 15L | 20L | 30L | 40L |
| Mashed Potatoes | | 2.5Kg | 4Kg | 5Kg | 12Kg | 15Kg | 20Kg | 30Kg | 40Kg |
| Egg White | | 2L | 2.8L | 3.5L | 8L | 9L | 12L | 19L | 28L |
| Meringue | | 1.8L | 2.7L | 3.5L | 7.5L | 8.5L | 11L | 17L | 25L |
| Bakery Single Batches | | | | | | | | | |
| Raised Donut Dough | 1st & 2nd | 1.5Kg | 2.5Kg | 3Kg | 8Kg | 10Kg | 14Kg | 24Kg | 34Kg |
| Heavy Bread Dough | 1st only | 1.2Kg | 2.2Kg | 2.8Kg | 7Kg | 9Kg | 13Kg | 18Kg | 25Kg |
| Bread and Roll Dough | 1st only | 1.4Kg | 2.5Kg | 3.5Kg | 9Kg | 11Kg | 15Kg | 23Kg | 32Kg |
| Pizza Dough, Thin | 1st only | 1.5Kg | 2.5Kg | 3Kg | 9Kg | 10Kg | 14Kg | 22.6Kg | 34Kg |
| Pizza Dough, Medium | 1st only | 1.4Kg | 2.6Kg | 3.2Kg | 8.5Kg | 11Kg | 15Kg | 23Kg | 32Kg |
| Pizza Dough, Thick | 1st only | 1.2Kg | 2.3Kg | 2.8Kg | 8Kg | 9Kg | 12Kg | 18Kg | 25Kg |
| Fondant Icing | | 1Kg | 1.4Kg | 2.7Kg | 6.8Kg | 8.5Kg | 11.4Kg | 13.6Kg | 27.2Kg |
| Cake | | 1.8Kg | 2.7Kg | 4.8Kg | 11.4Kg | 13.6Kg | 18Kg | 27.2Kg | 40.8Kg |
| Pie Dough | | 1.4Kg | 1.8Kg | 4.55Kg | 10Kg | 12.3Kg | 15.9Kg | 22.7Kg | 31.7Kg |
| Pasta, Basic Egg Noodle | | 1.5Kg | 2.5Kg | 3Kg | 9Kg | 10Kg | 14Kg | 23Kg | 32Kg |

▶ The multi-function planetary mixer

The wide range of mixers are durable, reliable, fast, powerful and safe. With Robot-Coupe, it's easy to find the model you need from 5 to 80L capacity.

PERFORMANCE

Multi speed planetary mixers with powerful motors.

PRODUCTIVITY

5 to 80 L stainless steel bowls.

PRECISION

Front mounted controls with timer* or manual operation.

ERGONOMICS

Removable safety guard.
Easy to take off for cleaning and maintenance without tools.

COMFORT

Optional bowl trolley for larger models.

ROBUST

Unique transmission design*

SAFETY

Emergency stop button*



*Excludes SP500-A



Planetary mixers



The Products Plus:

Production Capabilities:

- A large range of 5 to 80L capacity models equipped with stainless steel bowls

Precision:

- All larger models are equipped with a timer to allow precision work

Security:

- The smallest models in the range (SP500-A and SP800A-C) have a removable polycarbonate safety guard, while the larger models (from SP100-S to SPB-80HI) are equipped with a removable stainless steel safety guard.



Users:

Restaurants – Bakeries – Institutions



In short:

Thanks to the extensive range, it's easy to find the model that best meets your needs.



SP500-A SP800A-C SP100-S SP25-S SP30-S SP40-S SP60-S SPB-80 HI

Specifications Chart

| MODEL | Bowl capacity | Power | Voltage | Weight (N.W) | L x W x H (cm) | 3-Speeds RPM |
|----------|---------------|--------|-----------------------|--------------|----------------|----------------|
| SP500-A | 5 L | 750 W | 220V | 15KGS | 40 x 31 x 45.5 | 40-260 |
| SP800A-C | 8 L | 200 W | 220V | 25KGS | 47 x 28 x 58 | 132.235.421 |
| SP100-S | 10 L | 250 W | 230V | 65KGS | 46 x 45 x 76 | 106.196.358 |
| SP25-S | 25 L | 550 W | 230V | 110KGS | 56 x 55 x 91 | 108.183.352 |
| SP30-S | 30 L | 750 W | 230V* | 180KGS | 67 x 55 x 117 | 99.176.320 |
| SP40-S | 40 L | 1200 W | 230V* | 250KGS | 75 x 65 x 131 | 99.176.320 |
| SP60-S | 60 L | 1500 W | 415V/3PH* | 270KGS | 78 x 65 x 131 | 99.176.320 |
| SPB-80HI | 80 L | 2250 W | 415V/ 50/60HZ 3PH* | 455KGS | 108 x 79 x 156 | 69.121.204.356 |

* no plug supplied

robot coupe

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DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation:
 - Machinery directive 2006/42/EC and associated standards
 - Electromagnetic Compatibility Directive 2004/108/EC and associated standards
 - Low-Voltage Directive 2006/95/EC and associated standards

