

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.

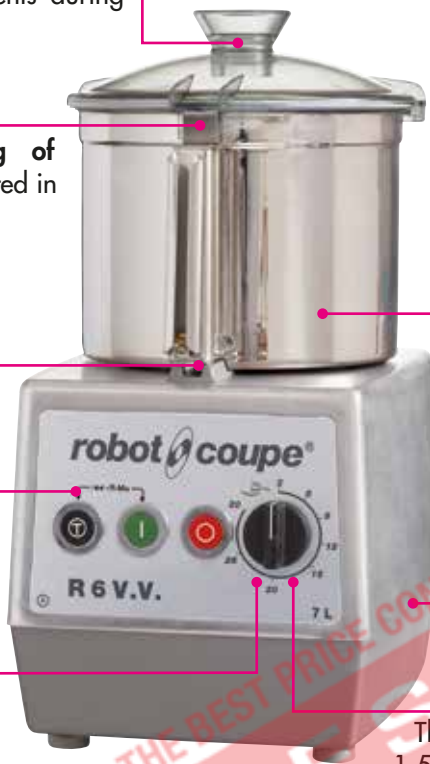
For the R 5 and R 5 Plus models:

- 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

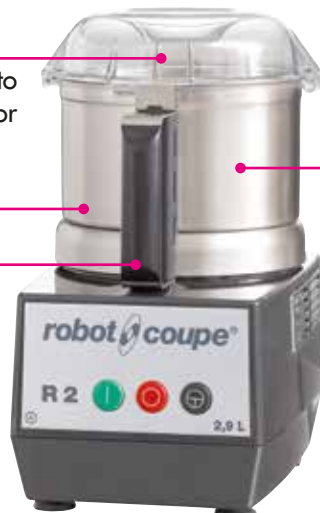
Special Herbs & Spices

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.

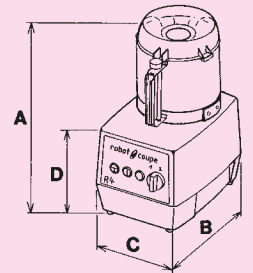


Performance rates

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	320	210	200	13	14
R 3-3000	3,000	650	4.8	230 V/50 Hz/1	400	320	210	200	13	14
R 4	1,500 & 3,000	900	2.7	400 V/50 Hz/3	440	304	226	235	15	17
R 4-1500	1,500	700	2.7	230 V/50 Hz/1	440	304	226	235	15	17
R 4 V.V.	300 to 3,000	1,000	10	230 V/50-60 Hz/1	460	304	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. © All rights reserved for all countries by : ROBOT-COUCPE s.n.c.

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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.

