

robot coupe®

 **VERTICAL CUTTER-MIXERS**
R 23 • R 30 • R 45 • R 60



**INSTITUTIONS - DELICATESSENS - CATERERS -
RESTAURANTS - CONFECTIONERS - LABORATORIES**

▶ R 23 • R 30 • R 45 • R 60

For
MAXIMUM OUTPUT
in a
MINIMUM
of
TIME



RUGGED AND POWERFUL

Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan. **100% stainless-steel construction** and three sturdy legs for total stability.

HIGH PERFORMANCE



PRECISION



COMFORT



ERGONOMICS



▶ The blade assemblies

STANDARD SUPPLY

SMOOTH BLADE

Bowl-base blade assembly with three detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small amounts.



Coarse chopping



Fine chopping



Sauces, emulsions

Control panel designed for straightforward and reliable use. Includes a **timer** to keep track of the processing.

Pulse control for optimum cutting accuracy.

OPTIONAL EXTRA

COARSE-SERRATED BLADE

Removable, tiltable bowl with a locking lever for effortless emptying and cleaning.

Three retractable wheels, making it easier to move the machine around.



Grinding



Kneading



FINE-SERRATED BLADE

Watertight lid.

The lid and lid wiper are easily detached.



Chopping herbs



Grinding spices

RICH AND VARIED PREPARATIONS

Our vertical cutter-mixers can meet the needs of even the most demanding professionals. They can be used in many different settings and have numerous applications via their key functions:

MINCING

Pâtés, stuffings, sausages, fish or vegetable terrines, steak or fish tartare, curry paste, moussaka, cheese for pizzas, fine herbs, onions, shallots, vegetable purées, etc.

EMULSIFYING

Sauces, fine-textured stuffings, mousses, mayonnaise, guacamole, taramasalata, tapenade, pesto, houmous, foie gras, quenelles, etc.

MIXING

Flavoured butters, creamed butter, baking mixes, sweet fillings, layered terrines, cheesecake, etc.

GRINDING

Macaroon base, ground raisins, almond paste, praline, shellfish bisque, breadcrumb mixes, peanut butter, finely ground ingredients, etc.

KNEADING

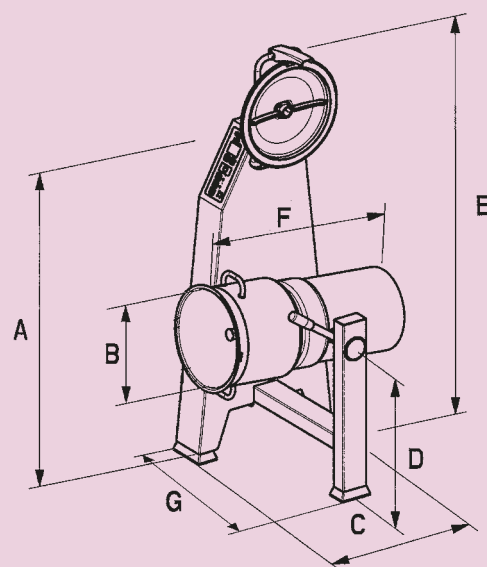
Sweet or savoury pastry, raised dough, biscuits, etc.

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.

CE mark	Electrical data					
	Speed (rpm)	Power (watts)	Nominal current (Amp)	Size of circuit breaker (Amp)	Voltage*	Stainless-steel bowl capacity
R 23	1,500 & 3,000	4,500	10.5	20	400V/50 Hz/3	23 litre
R 30	1,500 & 3,000	5,400	11.6	20	400V/50 Hz/3	28 litre
R 45	1,500 & 3,000	10,000	19.8	40	400V/50 Hz/3	45 litre
R 60	1,500 & 3,000	11,000	26	50	400V/50 Hz/3	60 litre

* Other voltages available

	Dimensions (in mm)							Weight (kg)	
	A	B	C	D	E	F	G	Net	Gross
R 23	1,250	320	600	590	1,620	800	700	110	131
R 30	1,250	360	600	590	1,620	800	720	110	131
R 45	1,400	400	600	640	1,800	870	760	138	165
R 60	1,400	450	600	640	1,820	870	810	150	177



robot coupe®

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

www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and the corresponding national regulations: 2006/42/EC - 2006/95/EC - 2004/108/EC - 1935/2004/EC - 10/2011/UE - «RoHS» 2002/95/EC - «WEEE» 2002/96/EC.
- The requirements of the European harmonized standards and 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.



Ref. : 430 121 - 10/2015 - Anglais