

## Tasty house-made savoury sauces with Robot Cook®

Highly popular with consumers, house-made products are a guarantee of quality and taste when dining out. Discerning customers want meals that are cooked in-house by a chef and fresh products on their plate, including sauces.

With the Robot Cook®, you can eliminate ready-made mixes! Robot-Coupe offers professionals the only cooking cutter-blender on the market that can make every type of savoury sauce, including ketchup and BBQ sauce. The result is added value and customer satisfaction.

The Robot Cook® is the only cooking blender that can meet the standards of catering professionals when it comes to producing perfectly emulsified savoury sauces. Because of its high-precision and automatic settings, the first professional-standard cooking cutter-blender optimises food prep time. Just 10 minutes are needed to make Béarnaise Sauce and less than 30 minutes to make 2 litres of house-made BBQ sauce. And for béchamel sauce, here's a tip from the chef: first heat the milk in the bowl, then fold in a cold roux prepared during mise en place. Hollandaise sauce is a breeze and can be kept hot throughout service using the 45°C intermittent function. No matter what the task at hand, you will appreciate the quiet efficiency of the Robot Cook®'s powerful motor.

Gain precision and save time by programming your favourite recipes on the Robot Cook® to produce the house-made sauces that will have customers flocking to the door!

[www.robot-coupe.fr](http://www.robot-coupe.fr)

