

robot *coupe*®



VERTICAL CUTTER-MIXERS

R 23 • R 30 • R 30 V.V. • R 45 • R 45 V.V. • R 60



**INSTITUTIONS - DELICATESSENS - FISH MONGERS - CATERERS
CONFECTIONERS - CHOCOLATE MAKERS - RESTAURANTS - LABORATORIES**

VERTICAL CUTTER-MIXERS FUNCTION

SMOOTH BLADES - As standard



Coarse chopping



Fine chopping



Sauces, emulsions

COARSE-SERRATED BLADES - Optional



Especially for grinding
& kneading



Kneading



Grinding

FINE-SERRATED BLADES - Optional



Especially for herbs
& spices



Chopping herbs



Grinding spices

VACUUM FUNCTION R-Vac®

The R-Vac system is designed for vacuum processing of all types of preparations.

- Better **preservation**
- Better **presentation**
- Better **development of aromas**
- Vacuum models available:
R 23 SV, R 30 SV, R 45 SV, R 60 SV



Ideal for making ganache
with no air bubbles!



A RANGE DESIGNED TO MEET EVERY NEED



	R 23	R 30	R 30 V.V.	R 45	R 45 V.V.	R 60
Motor power	4 500 W	5 400 W	5 400 W	10 000 W	10 000 W	11 000 W
Voltage	Three phase	Three phase	Three phase	Three phase	Three phase	Three phase
Speed	1 500 - 3 000 rpm	1 500 - 3 000 rpm	300 to 3 000 rpm	1 500 - 3 000 rpm	300 to 3 000 rpm	1 500 - 3 000 rpm

Maximum capacity

	R 23	R 30 / R 30 V.V.	R 45 / R 45 V.V.	R 60
Coarse chopping	17 kg	21 kg	32 kg	44 kg
Emulsions	13 kg	16 kg	24 kg	33 kg
Pastry/dough*	6 kg	8 kg	12 kg	18 kg
Grinding	11 kg	14 kg	20 kg	28 kg

*Amount of raised dough with 60% hydration

VARIABLE SPEED

A wide variety of applications

INNOVATION

R-MIX

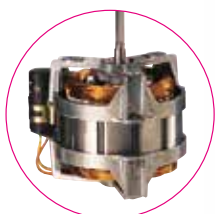
R-Mix®

Blend without cutting delicate ingredients thanks to the reverse blade rotation function. Ideal for incorporating whole raisins into buns and crayfish tails or diced vegetables into pâtés and terrines.



robot coupe®

FLOOR STANDING VERTICAL CUTTER MIXERS



**INDUCTION
MOTOR**

Easy Guide

CONTROL PANEL

0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse** control for greater cutting precision.

INNOVATION

STAINLESS STEEL BOWL-BASE BLADE ASSEMBLY

New Robot-Coupe patented blade profile for optimum cutting quality.

STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

See through watertight lid that is locked into position in a single movement.

Lid and seal can be removed simply and quickly.

LID WIPER

For perfect visibility during operation.

BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

STAINLESS STEEL BOWL
Tilttable, removable bowl
to make it easy to empty.

PROCESS LARGE VOLUMES IN A MINIMUM AMOUNT OF TIME



**BOOST
PRODUCTIVITY**

R 45

20 kg = 2 min

Hummus



PERFORMANCE & PRECISION



**Adjustable-height bowl-base
twin- or triple-blade assembly**

A Robot-Coupe exclusivity
to obtain a perfectly smooth
consistency when working with
small or large quantities

**All stainless steel
detachable blades**

Easy cleaning and long
service life



POWERFUL & HEAVY DUTY



Very **powerful induction motor** for intensive use, with stainless steel base
4,500 to 11,000 W, depending on the model



ERGONOMIC & LESS STRAIN

Tiltable, removable bow

making it easier to empty and
clean while minimising effort

Watertight lid

fully removable see-through

Optional

3-height adjustable trolley

to conveniently transport
ingredients and store
attachments





Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



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robot-coupe.com

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