robot coupe®

TABLE-TOP CUTTER MIXERS

R2B • R2BCLR • R2UB • R301UB • R401B • R5VV • R7VV



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



R5VV - R7VV

The opening in the lid means that ingredients can be added easily during processing.

INNOVATION

Bottom bowl based blade: even consistency for both small and large quantities.





The R-Mix function on the R5VV and R7VV allows delicate foodstuffs to be mixed without being chopped.



Stainless steel bowl: Large capacity 5.9 Qt. or 7.5 Qt. Save time by increasing the quantities processed.

Ergonomic Soft Touch handle: Greater convenience.

Timer: countdown and stopwatch. Less effort, greater precision and more regular results no matter what the recipe.

R2B- R2BCLR - R2UB - R301UB - R401B

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.



INNOVATION

Bottom bowl based blade: even consistency for both small and large quantities.





Stainless steel bowl:
- 4.5 Qt. for models R401B
- 3.5 Qt. for model R301UB
- 3 Qt. for model R2B, R2BCLR, R2UB

Ergonomic Soft Touch handle: Greater convenience.

Table-Top Cutter Mixers

The must for pastry and kitchen chefs!

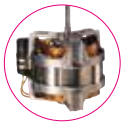
High Performance:

- They have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent righ quality end-products in a few minutes for the longest preparation. The 1725 rpm speed is recommended for mousses and smooth-textured mousses.

Précision :

- 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:



- Heavy duty industrial induction motor to stand up to intensive use.

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 9 models, with capacities ranging from 3 Qt. to 10 Qt.



R2B - R2BCLR - R2UB - R301UB - R401B - R5VV :
Smooth blade. Coarse- and fine-serrated blades available as options.



R7VV :
All stainless steel detachable smooth blade assembly. Optional coarse and fine-serrated blades.



Smooth blade
As standard



1.5 kg minced meat in 1 minute



1.5 kg hummus in 3 minutes



2.5 kg of sauces/emulsions in 2 minutes



Coarse serrated blade

ESPECIALLY for grinding & kneading



1.5 kg cake batter in 2 minutes



1.5 kg of cocoa in less than 5 minutes



Fine serrated blade

ESPECIALLY for herbs & spices



1.5 kg of chopped herbs in 1 minute



3 kg of ground spices in less than 5 minutes

*data based on R401B quantities







robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



06/2026 - USA_EN

Request a demonstration on our website :
robot-coupe.com

& Scan now Follow us

Made in France