robot coupe®

VERTICAL CUTTER-MIXERS

R23T • R30T • R45T • R60T



RESTAURANTS - INSTITUTIONS - DELICATESSENS - LABORATORIES
CATERERS - CONFECTIONERS - CHOCOLATIERS

VERTICAL CUTTER-MIXERS FUNCTION

SMOOTH BLADES - Standard





Coarse chopping



Fine chopping



Sauces, emulsions

COARSE-SERRATED BLADES - Optional





Kneading



Grinding

FINE-SERRATED BLADES - Optional





Chopping herbs



Grinding spices

A RANGE DESIGNED TO MEET EVERY NEED



	R23T	R30T	R45T	R60T
Motor power	6 HP	7 HP	13.5 HP	16 HP
Voltage	Three phase	Three phase	Three phase	Three phase
Speed	1800 - 3600 rpm	1800 - 3600 rpm	1800 - 3600 rpm	1800 - 3600 rpm

Maximum capacity

	R23T	R30T	R45T	R60T
Coarse chopping	20lbs	24lbs	36lbs	50lbs
Emulsions	30lbs	34lbs	50lbs	72lbs
Pastry/dough*	23lbs	28lbs	45lbs	60lbs
Grinding	14lbs	17lbs	27lbs	36lbs

*Amount of raised dough with 60% hydration

How to make a pizza with a vertical cutter mixer?





Pizza Sauce
18 Seconds



Minced Meat
18 Seconds



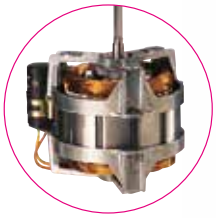
Dough Ball
45 Seconds



Shredded Cheese
30 Seconds

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FLOOR STANDING
VERTICAL CUTTER-MIXERS



INDUCTION MOTOR



See-through, watertight lid that is locked into position in a single movement.
Lid and seal can be easily and quickly removed.

LID WIPER
For perfect visibility during operation.

Easy Guide

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

BOWL-LOCKING LEVER
Ergonomic lever to tilt the bowl at various angles, including horizontally.

INNOVATION

STAINLESS STEEL BOWL-BASE THREE-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.

STAINLESS STEEL BOWL
Tiltable, removable bowl simple to empty.

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PROCESS LARGE VOLUMES IN A MINIMUM AMOUNT OF TIME

GAIN PRODUCTIVITY

R45T

45lbs = 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 bowl
making it easier to empty and clean with minimal effort

Watertight lid
fully removable & see-through

Optional

3-height adjustable trolley
to conveniently transport ingredients and store attachments







robot coupe®

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#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



04/2026 - USA

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

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Made in France