

# robot coupe<sup>®</sup>



## VERTICAL CUTTER-MIXERS

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



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

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

For

**MAXIMUM OUTPUT**

in a

**MINIMUM**

of

**TIME**

**HIGH PERFORMANCE**



**PRECISION**



**COMFORT**



**ERGONOMICS**



**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.



**R-VAC®**

## VACUUM FUNCTION

Available as an optional extra, Robot-Coupe's patented R-VAC® system allows foods to be vacuum-processed, yielding incomparable results for all types of preparations, from fish mousses, fine-textured stuffings and vegetable terrines to foie gras and ganache.



The advantages of vacuum processing include:

- Longer preservation
- Fuller development of tastes and flavours
- More attractive presentation
- Better cooking results

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

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

**Pulse control** for optimum cutting accuracy.

Two of our models boast a **variable-speed system** allowing greater flexibility of use and a wider range of preparations.

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

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

**Watertight lid.**

The lid and lid wiper are easily detached.

## R-MIX FUNCTION (V.V. models)

**R-MIX®**

For mixing delicate foodstuffs without cutting them.

Combining a 60-500 rpm variable-speed system with reverse rotation, the R-Mix function allows you to mix thin slices of meat together or incorporate chunky ingredients such as crayfish tails in your terrines, raisins in your brioche, and cubed or finely diced vegetables.





# 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.



**Meatballs**



**Houmous**

## ANALYTICAL LABORATORIES AND R&D:

Food and non-food.

Powder and pigment mixtures, homogenization, dispersion, dissolution, dilution, emulsification, grinding, etc.

# ▶ The blade assemblies

## STANDARD SUPPLY

### SMOOTH BLADE



Coarse chopping



Fine chopping



Sauces, emulsions

## OPTIONAL EXTRA

### COARSE-SERRATED BLADE



Grinding



Kneading

### FINE-SERRATED BLADE



Chopping herbs



Grinding spices

# Which vertical cutter-mixer best meets your needs?

How many covers do you serve per day?	100 to 400	100 to 500	200 to 1,000	300 to 3,000
What maximum bowl load per batch do you require?	up to 14 kg	up to 17 kg	up to 27 kg	up to 36 kg
Mincing (up to)	10 kg	12 kg	18 kg	25 kg
Emulsion (up to)	14 kg	17 kg	27 kg	36 kg
Kneading* (up to)	11.5 kg	14 kg	22.5 kg	30 kg
Grinding (up to)	7 kg	8.5 kg	13.5 kg	18 kg

Here is your Cutter



R 23



R 30 - R 30 V.V.



R 45 - R 45 V.V.



R 60

\* Quantity of raised dough at 60% hydration.

CE mark

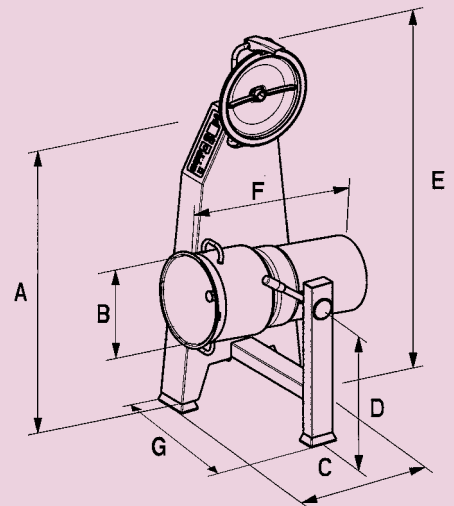
## Electrical data

	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 30 V.V.	300 to 3,000	5,400	12	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 45 V.V.	300 to 3,000	10,000	21	32	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)

	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	140
R 30 - R 30 V.V.	1,250	360	600	590	1,620	800	720	110	148
R 45 - R 45 V.V.	1,400	400	600	640	1,800	870	760	138	194,8
R 60	1,400	450	600	640	1,820	870	810	150	201,2



robot coupe®

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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/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE.
- 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 60529: IP 55, IP 34, EN 1678, EN 12852.

