robot of coupe®







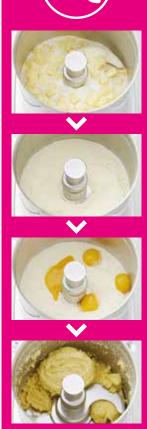


The must for pastry preparations!



Knead

your shortcrust pastry under 2 minutes















Grind

your praline (roasted hazelnuts with caramel) into powder or paste





The benefits of Homemade

Save money

Save more than 40% by processing your own ingredients with the cutter. Example: Praline, macaroon, ganache, marzipan, almond flour..



Your R 602 VB will pay for itself in less than 6 months!

Save quality

Better control of the quality of the ingredients Consistency of the end-result More flexibility in the creation of new pastry



Transform the dried fruits!



Whole



Hazelnuts





Coarse chopping









Fine chopping / Powder





Pistachios



chocolate pastilles with cream and butter for a smooth ganache









Grind

almonds and sugar into a fine powder for your macaroons

The cutter is the indispensable machine for all your pastry preparations!



<u>Time and</u> productivity gains

6.5 lbs of marzipan ready in 3 minutes.



Precision

Prepare both small and large quantities. The pulse function means you can obtain just the right texture when grinding.



Economical

Transform the raw ingredients yourself and save money.



Power

Robust industrial motor for easy preparation of hard products such as praline.



Hygiene

Stainless steel bowl and blade can be put in dishwasher.







Coarse Serrated blade As option

especially designed for pastry work. To chop, grind nuts, dried fruit and to knead with precision.





Smooth blade As standard

is delivered with your cutter to blend, emulsify, mix and chop.

Which cutter corresponds best with your needs?

Models		Adul Anapor					
Characteristics		R 602 V.V. B	R 8	R 10	R 15	R 20	R 23 T
(litres)		7	8	11.5	15	20	23
(rpm)		V.V.* 300 to 3500	1800 & 3600	1800 & 3600	1800 & 3600	1800 & 3600	1800 & 3600
Max qty (in lbs)	Mix	7.7	11	13	18	24	30
	Knead**	5.5	8.8	11	14	20	23
	Grind	3.3	4.4	6.6	10	12	14

Also available for pastry preparations:



Automatic Sieves



Power Mixers



Juice Extractors



Robot Coupe U.S.A.:

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DISTRIBUTOR

^{*}V.V. : variable speed **quantity of 60% hydration dough