

# robot coupe®



The must for pastry preparations !



# Knead

your shortcrust pastry under 2 minutes



# Mix

your cheesecake ingredients





# 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 !





## Mix

chocolate pastilles with cream and butter for a smooth ganache



## Grind

almonds and sugar into a fine powder for your macarons



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



## Time and 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							
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

\*V.V. : variable speed

\*\*quantity of 60% hydration dough

## Also available for pastry preparations:



Automatic Sieves



Power Mixers



Juice Extractors

**robot coupe®**

**Robot Coupe U.S.A.:**  
Tel.: 1-800-824-1646 - Fax: 601-898-9134  
email: info@robotcoupeusa.com

[www.robot-coupe.com](http://www.robot-coupe.com)

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