

# *robot* *coupe*®

**Dedicated solutions  
for pastry  
preparations**





# KNEAD

your shortcrust or sable 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 R7 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 macaroons



# THE CUTTER IS THE INDISPENSABLE MACHINE FOR ALL YOUR PASTRY PREPARATIONS !



## Time and productivity gains

3 kg 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 and grind nuts and 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



**R 5**  
**R 5 V.V.**

**R 7 V.V.**

**R 8**  
**R 8 V.V.**



**R 10**  
**R 10 V.V.**

**R 15**  
**R 15 V.V.**

**R 20**  
**R 20 V.V.**

**R 23**

Characteristics

 (liter)	5.9	7.5	8	11.5	15	20	23	
 (rpm)	1500 & 3000 V.V.* 300 to 3500	V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000	
Max qty (in kg)	<b>Mix</b>	3.2	3.8	5.0	6.0	9.0	12.0	14.0
	<b>Knead**</b>	2.2	2.7	4.0	5.0	7.0	10.0	11.5
	<b>Grind</b>	1.1	1.7	2.0	3.0	5.0	6.0	7.0

\*V.V. : variable speed

\*\*quantity of 60% hydration dough

## Also available for pastry preparations



Vegetable  
preparation  
machines



Kitchen  
Blenders



Immersion  
Blenders



Juice  
Extractors



Planetary  
Mixer



Automatic  
Sieves

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