

# robot coupe<sup>®</sup>



## TABLE-TOP CUTTER MIXERS

R 2 • R 3 • R 4 • R 4 V.V. • R 5 • R 5 V.V. • R 7 • R 7 V.V.



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

## R 5 - R 5 V.V. - R 7 - R 7 V.V.

The opening in the lid means that ingredients can be added easily during processing.

### INNOVATION

**Bottom bowl based blade:** even consistency for both small and large quantities.



**The R-Mix function** on the R 5 V.V. and R 7 V.V. allows delicate foodstuffs to be mixed without being chopped.

**R 5** exists in 1V, 2V or V.V.

**R 7** exists in 2V or V.V.



**Stainless steel bowl:** Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed.

**Ergonomic Soft Touch handle:** Greater convenience.

**Timer:** countdown and stopwatch. Less effort, greater precision and more regular results no matter what the recipe.

## R 2 - R 3 - R 4 - R 4 V.V.

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

### INNOVATION

**Bottom bowl based blade:** even consistency for both small and large quantities.



The R 4 V.V. has a speed range of 300 to 3,500 rpm.



**Stainless steel bowl:**  
- 4.5 litres for models R 4 and R 4 V.V.  
- 3.7 litres for model R 3  
- 2.9 litres for model R 2

**Ergonomic Soft Touch handle:** Greater convenience.

**The R 2** has a single speed of 1,500 rpm.

**The R 3** has a single speed of either 1 500 or 3 000 rpm, depending on the model.

**The R 4** has 2 speeds of 1,500 and 3,000 rpm.

**The R 4-1500** has a single speed of 1,500 rpm.

# Table-Top Cutter Mixers

## The must for pastry and kitchen chefs!

### High Performance:

- They have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a few minutes for the longest preparation. The 3,000 rpm speed is recommended for mousses and smooth-textured mousses.



### Number of covers:

10 to 100



### Target:

Restaurants, Institutions, Delicatessens, Caterers.

### Précision :

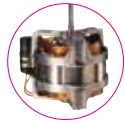
- Pulse control allows you to maintain the precise cut that you require.
- Some models in the range are equipped with a speed variator giving flexibility for a wider range of tasks.



### In brief :

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of 12 models, with capacities ranging from 2.9 litres to 11.5 litres.

### Power and durability:



- Heavy duty industrial induction motor to stand up to intensive use.



### R 2 - R 5 V.V. :

Smooth blade. Coarse- and fine-serrated blades available as options.



### R 7 - R 7 V.V. :

All stainless steel detachable smooth blade assembly. Optional coarse and fine-serrated blades.



**Smooth blade**  
As standard



1.5 kg minced meat in  
1 minute



1.5 kg hummus in  
3 minutes.



2.5 kg of sauces/emulsions  
in 2 minutes



**Coarse  
serrated blade**

**ESPECIALLY  
for grinding  
& kneading**



1.5 kg cake batter in  
2 minutes



1.5 kg of cocoa in less than  
5 minutes



**Fine  
serrated blade**

**ESPECIALLY  
for herbs  
& spices**



1.5 kg of chopped herbs in  
1 minute



3 kg of ground spices in less  
than 5 minutes



# Performance rates

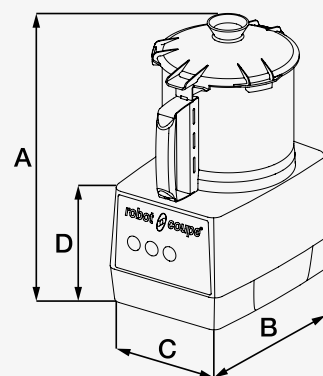
Model	Maximum capacity				No. of covers	Working time
	Coarse Chopping (Up to)	Emulsions (Up to)	Pastry/ Dough* (Up to)	Grinding (Up to)		
<b>R 2</b>	0,8 kg	1 kg	0,5 kg	0,3 kg	10 to 20	1 to 4 mn
<b>R 3</b>	1 kg	1,5 kg	1 kg	0,5 kg	10 to 30	
<b>R 3-3000</b>	1 kg	1,5 kg	-	0,5 kg	10 to 30	
<b>R 4 - 1V / R 4 - 2V / R 4 V.V.</b>	1,5 kg	2,5 kg	1,5 kg	0,7 kg	10 to 50	
<b>R 5 - 1V / R 5 - 2V / R 5 V.V.</b>	2,2 kg	3,2 kg	2,2 kg	1,1 kg	20 to 80	
<b>R 7 / R 7 V.V.</b>	2,7 kg	3,8 kg	2,7 kg	1,7 kg	20 to 100	

\*Amount of raised dough at 60% hydration

CE Mark	Characteristics				Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Capacity of stainless-steel bowl	Net	Gross
<b>R 2</b>	1500	550	230V/50 Hz/1 (3,5)	2,9 l	9	10,5
<b>R 3</b>	1500	650	230V/50 Hz/1 (5,7)	3,7 l	9,5	11
<b>R 3-3000</b>	3000	650	230V/50 Hz/1 (4,8)	3,7 l	11,5	13
<b>R 4 - 1V</b>	1500	700	230V/50 Hz/1 (2,7)	4,5 l	12	13,5
<b>R 4 - 2V</b>	1500 & 3000	900	400V/50 Hz/3 (2,7)	4,5 l	16	17
<b>R 4 V.V.</b>	300 to 3500	1000	230V/50-60 Hz/1 (10)	4,5 l	13,5	15
<b>R 5 - 1V</b>	1500	750	230V/50 Hz/1 (3,5)	5,9 l	20,5	23
<b>R 5 - 2V</b>	1500 & 3000	1500	400V/50 Hz/3 (3,5)	5,9 l	21	23,5
<b>R 5 V.V.</b>	300 to 3500	1500	230V/50-60 Hz/1 (13)	5,9 l	21,5	24
<b>R 7</b>	1500 & 3000	1500	400V/50 Hz/3 (3,4)	7,5 l	22,5	25
<b>R 7 V.V.</b>	300 to 3500	1500	230V/50-60 Hz/1 (13)	7,5 l	23	26

\* Autres voltages disponibles

	Dimensions (in mm)			
	A	B	C	D
<b>R 2</b>	350	280	200	165
<b>R 3 / R 3-3000</b>	400	320	210	200
<b>R 4 - 1V / R 4 - 2V</b>	440	305	225	235
<b>R 4 V.V.</b>	460	305	225	235
<b>R 5 - 1V / R 5 - 2V / R 5 V.V.</b>	510	365	280	270
<b>R 7 / R 7 V.V.</b>	540	365	280	270



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**BUZZ CATERING**

**STANDARDS:**

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2014/35/UE, 2014/30/UE, 1935/2004/EC, 10/2011/EU, «RoHS» 2002/95/EC, «WEEE» 2012/19/UE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100 - 2010, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.