

# robot coupe®



## TABLE-TOP CUTTER MIXERS

R2 • R3 • R4 • R4 V.V. • R5 Plus • R5 V.V. • R6 • R6 V.V.

NEW



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



## R5 Plus • R5 V.V. • R6 • R6 V.V.

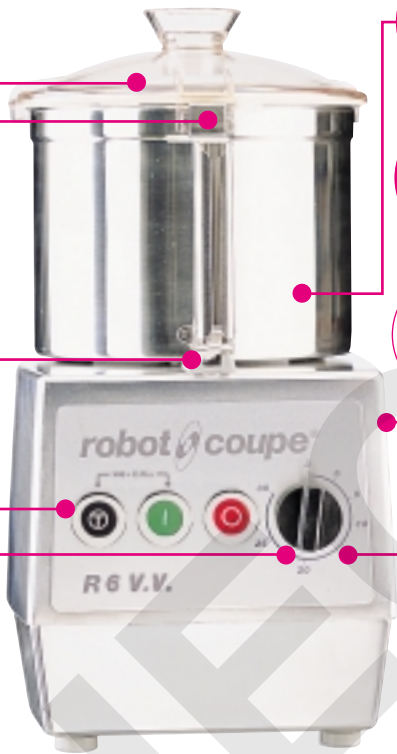
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

**Automatic locking of bowl.**

The **R-Mix function** on the R5 V.V. and R6 V.V. allows delicate foodstuffs to be mixed without being chopped.

The R5 V.V. and R6 V.V. have variable speed's ranging from **300 to 3000 rpm.**



R6 and R6 V.V. supplied with a fully **removable stainless steel blade knife.**

Serrated blades available for these models as optional extras.



A **smooth blade** is supplied as a standard attachment with the R5 Plus and R5 V.V. models.



A serrated blade for grinding and kneading tasks is available as an optional extra for the R5 Plus and R5 V.V.

An **all-metal motor base** for greater sturdiness.

The **R5 Plus** and **R6** have two speeds: 1 500 and 3 000 rpm.



## R3 • R4 • R4 V.V.

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

**4-litre, stainless-steel bowl with handle** for the R4 and R4 V.V. models.

The **R4 V.V.** has a speed range of **300 to 3,000 rpm.**



A **smooth blade** is supplied as a standard attachment, with cap which can be removed for cleaning.



A **serrated blade** for grinding and kneading tasks, and a **fine serrated blade** for chopping parsley are available as optional extras.



The **R3** has a single speed of either **1 500 or 3 000 rpm**, depending on the model.

The **R4** has a single speed of 1,500 rpm, or 2 speeds of **1 500 and 3 000 rpm.**

# TABLE-TOP CUTTERS MIXERS



## The products plus :

### 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, quality end-products in a few minutes for the longest preparation. The 3000 rpm speed is recommended for mousses and smooth-textured mousses.

### Precision :

- Pulse control allows you to maintain the precision cut that you require.
- Some models of the range are equipped with a speed variator for a flexible use and a wider range of tasks.

### Power and longer life machine :

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.



**Number of covers :**  
10 to 100



**Target :**  
Restaurants, Institutions,  
Delicatessens, Caterers



### 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 2.5 litres to 11 litres.



Models	Bowl capacity	Speed rpm	Motor base	Supply	Number of covers	Maximum quantities processed (Kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
<b>R2</b>	2,5 litres	1500	ABS	Single phase	10 - 20	0.8	1.0	0.8	0.5
<b>R3 1500</b>	3,5 litres	1500	ABS	Single phase	10 - 30	1.0	1.5	1.0	0.7
<b>R3 3000</b>	3,5 litres	3000	ABS	Single phase	10 - 30	1.0	1.5	1.0	0.7
<b>R4</b>	4 litres	1500 and 3000	Metallic	Three-phase	10 - 40	1.2	2	1.5	0.8
<b>R4 V.V.</b>	4 litres	300 to 3000	Metallic	Single phase	10 - 40	1.2	2	1.5	0.8
<b>R5 Plus</b>	5,5 litres	1500 and 3000	Metallic	Three-phase	20 - 80	1.5	3.0	2.0	1.0
<b>R5 V.V.</b>	5,5 litres	300 to 3000	Metallic	Single phase	20 - 80	1.5	3.0	2.0	1.0
<b>R6</b>	6,5 litres	1500 and 3000	Metallic	Three-phase	20 - 100	2.0	3.5	2.5	1.5
<b>R6 V.V.</b>	6,5 litres	300 to 3000	Metallic	Single phase	20 - 100	2.0	3.5	2.5	1.5



## R2

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



Ergonomic bowl handle.

Hardwearing, stainless steel motor shaft.



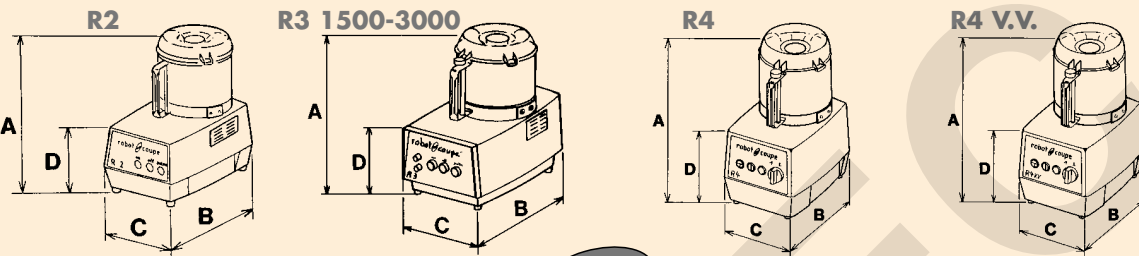
**Stainless steel** straight blade delivered as a standard attachment.



**A serrated blade** for grinding and kneading and **a fine serrated blade** for shopping parsley are available as optional extras.



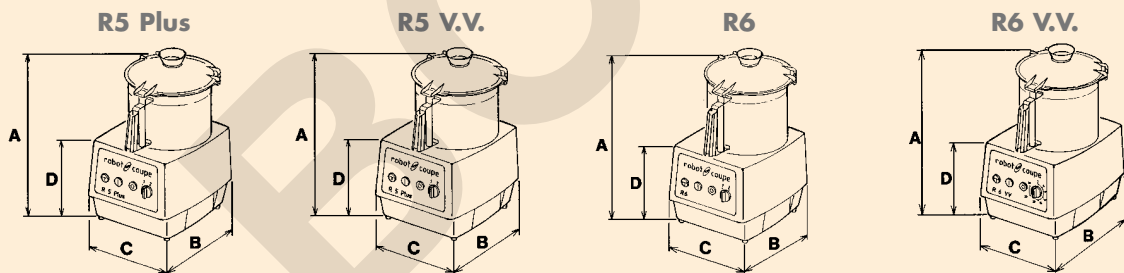
	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage	A	B	C	D	net	gross
R2	1 500	550	3.5	230 V* 50 Hz / 1	350	280	200	165	10	12
R3/1500	1 500	650	5.7	230 V* 50 Hz / 1	400	320	210	200	13	14
R3/3000	3 000	650	4.8	230 V* 50 Hz / 1	400	320	210	200	13	14
R4	1 500 and 3 000	900	2.7	400 V* 50 Hz / 3	440	304	226	235	15	17
R4 V.V.	300 to 3 000	1 000	10	230 V 60 Hz / 1	460	304	226	235	15	17



\*Other voltages available.

CE mark

	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage	A	B	C	D	net	gross
R5 Plus	1 500 and 3 000	1 200	3.4	400 V* 50 Hz / 3	490	350	280	265	24	26
R5 V.V.	300 to 3 000	1 300	13	230 V/50 60 Hz / 1	490	350	280	265	25	27
R6	1 500 and 3 000	1 300	3.4	400 V* 50 Hz / 3	520	350	280	265	25	27
R6 V.V.	300 to 3 000	1 500	13	230 V/50 60 Hz / 1	520	350	280	265	26	28



\*Other voltages available.

**STANDARDS: MACHINES IN COMPLIANCE WITH:**

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12852.



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