

▶ The blade assemblies

STANDARD SUPPLY



Coarse chopping



Fine chopping

SMOOTH BLADE



Sauces, emulsions

OPTIONAL EXTRA

COARSE-SERRATED BLADE



Grinding



Kneading

FINE-SERRATED BLADE



Chopping herbs



Grinding spices

▶ Which vertical cutter-mixer best meets your needs?

How many meals do you serve per day?	from 50 to 400	from 100 to 500	from 200 to 1000	from 300 to 2000
What maximum bowl load per batch do you require?	up to 22 lbs	up to 30 lbs	up to 55 lbs	up to 70 lbs
Coarse Chopping (up to)	20 lbs	24 lbs	36 lbs	50 lbs
Emulsion (up to)	30 lbs	34 lbs	50 lbs	72 lbs
Kneading* (up to)	23 lbs	28 lbs	45 lbs	60 lbs
Grinding (up to)	14 lbs	17 lbs	27 lbs	36 lbs

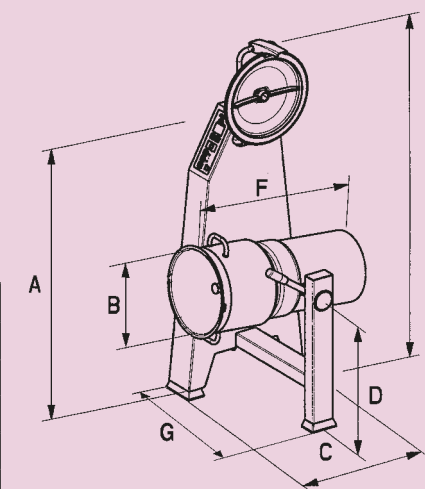
Here is your Cutter



* Quantity of raised dough at 60% hydration.

	Electrical data				
	Speed (rpm)	Power (HP)	Intensity (amp.)	Motor	Stainless-steel bowl capacity
R 23	1800 & 3600	6	16.0 & 18.2	208-240 V/60Hz/3	24 quarts
R 30	1800 & 3600	7	18.6 & 23.1	208-240 V/60Hz/3	31 quarts
R 45	1800 & 3600	13.5	27.0 & 35.0	208-240 V/60Hz/3	47 quarts
R 60	1800 & 3600	16	32.5 & 45.0	208-240 V/60Hz/3	63 quarts

	Dimensions (inches)							Weight (lbs)	
	A	B	C	D	E	F	G	Net	Gross
R 23	49 1/4	12 3/4	23 3/4	23 1/4	64	31 1/4	27 3/4	223	296
R 30	49 1/4	14 1/4	23 3/4	23 1/4	64	31 1/2	28 1/2	223	310
R 45	55 1/4	15 3/4	23 3/4	25 1/4	71	34 1/4	30	305	420
R 60	55 1/4	17 3/4	23 3/4	25 1/4	71 3/4	34 1/4	32	331	423



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05/2013 - USA

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robot coupe®

VERTICAL CUTTER-MIXERS

R 23 • R 30 • R 45 • R 60



INSTITUTIONS - DELICATESSENS - CATERERS -
RESTAURANTS - CONFECTIONERS - LABORATORIES

▶ R 23 • R 30 • R 45 • R 60



For
MAXIMUM OUTPUT
in a
MINIMUM
of
TIME

RUGGED AND POWERFUL

Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan.
100% stainless-steel construction and three sturdy legs for total stability.

HIGH PERFORMANCE



Bowl-base blade assembly with three detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small amounts.

PRECISION



Control panel designed for straightforward and reliable use. Includes a **timer** to keep track of the processing.

Pulse control for optimum cutting accuracy.

COMFORT



Removable, tiltable bowl with a locking lever for effortless emptying and cleaning.

ERGONOMICS



Watertight lid.
The lid and lid wiper are easily detached.

▶ **HOW TO MAKE A PIZZA WITH A VERTICAL CUTTER MIXER?**



Pizza Sauce
18 Seconds



Cheese
30 Seconds



Dough Ball
45 Seconds



Minced Meat
18 Seconds

RICH AND VARIED PREPARATIONS

Our vertical cutter-mixers can meet the needs of even the most demanding professionals. They can be used in many different settings and have numerous applications via their key functions:

MINCING

Pâtés, stuffings, sausages, fish or vegetable terrines, steak or fish tartare, curry paste, moussaka, cheese for pizzas, fine herbs, onions, shallots, vegetable purées, etc.

MIXING

Flavored butters, creamed butter, baking mixes, sweet fillings, layered terrines, cheesecake, etc.

GRINDING

Macaroon base, ground raisins, almond paste, praline, shellfish bisque, breadcrumb mixes, peanut butter, finely ground ingredients, etc.

EMULSIFYING

Sauces, fine-textured stuffings, mousses, mayonnaise, guacamole, taramasalata, tapenade, pesto, hummus, foie gras, quenelles, etc.

KNEADING

Sweet or savoury pastry, raised dough, biscuits, etc.



Meatballs



Hummus

ANALYTICAL LABORATORIES AND R&D:

Food and non-food.
Powder and pigment mixtures, homogenization, dispersion, dissolution, dilution, emulsification, grinding, etc.