

# robot coupe®



The must 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 R6 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

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								
Characteristics		R5 R5 V.V.	R6 R6 V.V.	R8 R8 V.V.	R10 R10 V.V.	R15 R15 V.V.	R20 R20 V.V.	R23
 (liter)		5,5	7	8	11,5	15	20	23
 (rpm)		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 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000
Max qty (in kg)	Mix	3,0	3,5	4,5	6,0	9,0	12,0	14,0
	Knead**	2,0	2,0	4,5	5,0	7,0	10,0	11,5
	Grind	1,0	1,0	2,0	3,0	5,0	6,0	7,0

\*V.V. : variable speed

\*\*quantity of 60% hydration dough

## Also available for pastry preparations:



Automatic Sieves



Power Mixers



Centrifugal Juicer

**robot coupe®**

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