robot g coupe®







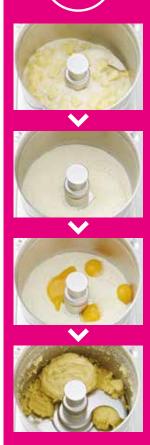


The must for pastry preparations!



Knead

your shortcrust or sable pastry under 2 minutes















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!

















Fine chopping / Powder





Pistachios Hazelnuts



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!



<u>Time and</u> 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 industial 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		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					
Max qty (in kg)	Mix	3.0	3.5	5	6.0	9.0	12.0	14.0
	Knead**	2.0	2.5	4	5.0	7.0	10.0	11.5
	Grind	1.0	1.5	2.0	3.0	5.0	6.0	7.0

^{*}V.V.: variable speed

Also available for pastry preparations:



Automatic Sieves



Power Mixers



Centrifugal Juicer



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DISTRIBUTOR

^{**}quantity of 60% hydration dough