

robot coupe[®]

 **Robot Cook[®]**
COOKING CUTTER BLENDER

The 1st
professional
Cooking Cutter
Blender !



Being creatively a step ahead

The Robot Cook® stimulates the imagination of chefs. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.



The Kitchen Assistant for Chefs

A METICULOUS ASSISTANT

- Easy to use with its variable speed function of 100 to 3,500 rpm.
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4,500 rpm.
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function
- Keeps the food preparation hot thanks to the intermittent function.



AN AUTONOMOUS ASSISTANT

Using the programming function, entrust your secret preparations to Robot Cook® and effortlessly reproduce your favourite recipes.

A DEPENDABLE ASSISTANT

The powerful Robot Cook® relies on a very robust industrial induction motor.

A SILENT ASSISTANT

In the hive of kitchen activity, the chefs will appreciate its silence.





ANTI-VAPOUR LID
ensuring constant visibility



SCRAPER ARM
texture always
homogeneous

**SYSTEM OF BLADE
RETENTION**



3.7 L GRAND FORMAT BOWL
with micro-serrated blade

Cooking
precision
up to 140°C
to the nearest
degree

PROGRAMMING
9 programmable
recipes

INDUCTION MOTOR
robust and silent

TURBO PULSE
4,500 rpm



robot coupe®

Robot Cook®

3,7 L

Being a step ahead every day

A concentration of technology and innovation, the Robot Cook® is the solution for minimising the preparation time of your recipes. Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions Robot Cook® carries out to perfection.

UNIQUE PERFORMANCE

- The large capacity bowl produces sufficient quantities for professional needs.
- Equipped with a high precision blade in the bottom of the bowl.
- Its modular heat capacity up to 140°C is accurate to the nearest degree.

FULL OF INGENUITY

- The Robot Cook® bowl is equipped with a removable scraper arm, thus avoiding any manual manipulation and ensuring homogeneous food texture.
- An anti-vapour lid wiper ensures perfect visibility during processing.
- An opening in the centre of the lid allows you to add extra ingredients into the bowl without having to stop the preparation of the recipe.

A MODEL OF SIMPLICITY

The Robot Cook® is designed to facilitate all manipulation during operations.

- A novel system of blade retention allows you to safely empty the bowl of its contents.
- All parts in contact with food are easily removed and are dishwasher safe.
- The lid is watertight and is fitted with a safety device.



EXAMPLE OF A RECIPE

Béchamel Sauce

FOLD IN THE BUTTER



- +115°C
- 200 rpm
- 2 min.



ADD THE FLOUR



- +120°C
- 200 rpm
- 5 min.



ADD THE MILK AND SPICES



- +100°C
- 500 rpm
- 15 min.



ROBOT COUPE,
inventor and leader in food preparation
equipment, presents the Robot Cook®.
It is the only cooking cutter blender which satisfies
the demands and trends of the traditional catering
sector.



3.7 L

up to 140°C
to the nearest degree

4 500 rpm

Béchamel Sauce
Béarnaise Sauce
Hollandaise Sauce
Beurre blanc
Risotto
Crème pâtissière
Custard
Choux pastry
Zabaione
Chocolate frosting
Foie gras royal
Seafood bisque
Tapenade spread
Pesto sauce
Purée
Flavoured butters
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The of Robot Cook®

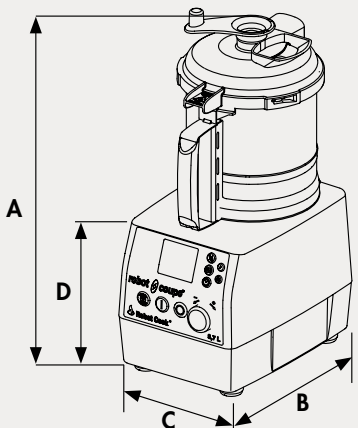


-  **Autonomy**
-  **High speed**
-  **Technology**
-  **Programming**
-  **Silent**
-  **Powerful**
-  **Precision**

HOT or AMBIENT

-   Emulsify
-   Grind
-   Mix
-   Chop
-   Blend
-  Knead
-  Maintain C°
-  Heat
-  Cook

		Dimensions (in mm)					
		A	B	C	D		
	Robot-Cook®	522	338	226	264		
		Electrical data				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	Stainless steel bowl capacity	Liquid capacity	Net	Gross
Robot-Cook®	100 to 4,500	Maximum heating capacity: 1,200W Motor power: 1,000W Nominal machine power: 1,800W	8	3.7 L	2.5 L	13.5	15



*Other voltages available.

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www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 10/2011/EU, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000: IP 55, IP 34.

