

# robot coupe<sup>®</sup>

 **Robot Cook<sup>®</sup>**  
**COOKING CUTTER BLENDER**

The 1<sup>st</sup>  
professional  
heating Food  
Processor !

DISTRIBUTED BY:



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# 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



# 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<sup>®</sup>.  
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  
...

# 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		
<b>Robot-Cook®</b>		522	338	226	264		
		Electrical data				Weight (kg)	
CE mark	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	Stainless steel bowl capacity	Liquid capacity	Net	Gross
<b>Robot-Cook®</b>	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.



**robot coupe®**

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**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.

