



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

SYSTEM OF BLADE **RETENTION**





SCRAPER ARM texture always homogeneous

Cooking precision up to 140°C to the nearest degree

3.7 L GRAND FORMAT BOWL

with micro-serrated blade

PROGRAMMING

9 programmable recipes



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









ADD THE FLOUR



% +120°C

(**)** 200 rpm



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

4500 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

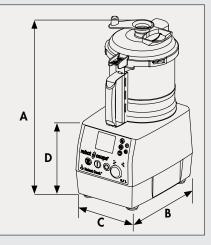
HOT or **AMBIENT**

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

	Dimensions (in mm)				
	А	В	С	D	
Robot-Cook®	522	338	226	264	

CE mark		Electrical data						Weight (kg)	
		Speed (rpm)	Power (Watts)	Intensity* (Amp.)	Stainless steel bowl capacity	Liquid capacity	Net	Gross	
Robot	t-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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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.

