

# robot coupe®

 **Robot Cook®**  
COOKING CUTTER BLENDER

The 1<sup>st</sup>  
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 per minute.
- Optimum control of food preparations possible with the high precision **Pulse** function.
- 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.





**SCRAPER ARM**  
texture always  
homogeneous

Cooking  
precision  
**up to 140°C**  
to the nearest  
degree



**ANTI-VAPOUR LID**  
ensuring constant visibility

**SYSTEM OF BLADE RETENTION**



**3.7 L GRAND FORMAT BOWL**

- Serrated blade for Blender function
- Smooth blade for Cutter function



**PROGRAMMING**  
9 programmable  
recipes

**TURBO**  
4,500 rpm

**INDUCTION MOTOR**  
robust and silent

# 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 bowl-base twin-blade assembly.
  - Micro-serrated stainless steel - specially for Blender function
  - Smooth blade - specially for Cutter function
- 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®



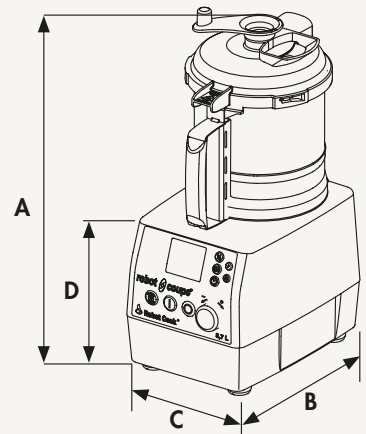
-  **Autonomy**
-  **High speed**
-  **Technology**
-  **Programming**
-  **Silent**
-  **Powerful**
-  **Precision**

**HOT** or **AMBIENT**

**I MIX,  
I CHOP,  
I BLEND,  
I CRUSH,  
I KNEAD,  
I EMULSIFY,  
I HEAT AND  
I COOK...**

		Dimensions (in mm)					
		A	B	C	D		
<b>Robot-Cook®</b>		522	338	226	264		
		Electrical data				Weight (kg)	
	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.



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[www.robot-coupe.com](http://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/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.