

robot *coupe*®



The must for pastry preparations !



Knead

your shortcrust or sable pastry under 2 minutes



Mix

your cheesecake ingredients





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 !





Mix

chocolate pastilles with cream and butter for a smooth ganache



Grind

almonds and sugar into a fine powder for your macarons



The cutter is the indispensable machine for all your pastry preparations !



Time and 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 industrial 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								
Characteristics		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 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000 V.V.* 300 to 3500	1500 & 3000
Max qty (in kg)	Mix	3,0	3,5	4,5	6,0	9,0	12,0	14,0
	Knead**	2,0	2,0	4,5	5,0	7,0	10,0	11,5
	Grind	1,0	1,0	2,0	3,0	5,0	6,0	7,0

*V.V. : variable speed

**quantity of 60% hydration dough

Also available for pastry preparations:



Automatic Sieves



Power Mixers



Centrifugal Juicer

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