

CUTTERS MIXERS

TABLE TOP CUTTER MIXERS

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FLOOR STANDING VERTICAL CUTTER MIXERS

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THE MUST FOR PASTRY AND KITCHEN CHEFS!

With its bowl-base twin-blade assembly - a Robot Coupe exclusivity - it is the Chef's ideal assistant. Whether you need small or large quantities, all your preparations can be made by just pressing a button: sauces, minced meat and fish, chopped onions, herbs and spices, ground nuts and chocolate, praline, kneading, etc.



TABLE-TOP CUTTER MIXERS

LID

Liquids and other ingredients can be added during processing.

BOWL

7.5 L: to save time by increasing the quantities processed.

ERGONOMIC HANDLE

Soft touch handle designed for more comfort and for a firm and secure grip.

Easy Guide



INNOVATION

BOWL-BASE TWIN-BLADE ASSEMBLY

To process both large and small quantities. All stainless steel with detachable smooth blade. Optional coarse and fine serrated blade.




















INDUCTION MOTOR

TIMER

Less effort, greater precision and more regular results no matter what the recipe.

Variable speed models:

300 to 3 500 rpm for more flexible use and a greater variety of applications.

	<p>Smooth blade As standard</p>						
			<p>COARSE CHOPPING</p>		<p>FINE CHOPPING</p>		<p>SAUCES, EMULSIONS</p>
	<p>Coarse serrated blade</p>						
	<p>ESPECIALLY for grinding & kneading</p>		<p>KNEADING</p>		<p>GRINDING</p>		
	<p>Fine serrated blade</p>						
	<p>ESPECIALLY for herbs & spices</p>		<p>CHOPPING HERBS</p>		<p>GRINDING SPICES</p>		

R-MIX FUNCTION R-Mix®

On R 7 V.V.

- To blend delicate ingredients without chopping.
- The R-Mix® function is designed for reverse rotation blending at variable speeds from 60 to 500 rpm to incorporate whole pieces of meat, crayfish tails, brunoises and diced vegetables to pâtés and terrines, whole raisins to buns, etc.



TABLE-TOP CUTTER MIXERS



Quantities*



2.2 lbs



3.3 lbs



5.5 lbs



7.7 lbs

VARIABLE SPEED FROM 300 to 3500 rpm

R 5 V.V.



OPTIONAL
3
BLADES

5.9 L

• Single phase

R 7 V.V.



OPTIONAL
3
BLADES

7.5 L

• Single phase

1 SPEED 1725 rpm

R 2 B Ultra



OPTIONAL
3
BLADES

3 L

• Single phase

R 301 B Ultra



OPTIONAL
3
BLADES

3.7 L

• Single phase

R 401 B



OPTIONAL
3
BLADES

4.5 L

• Single phase

1 SPEED 1725 rpm

R 2 B CLR



OPTIONAL
3
BLADES

3 L

• Single phase

1 SPEED 1725 rpm

R 2 B



OPTIONAL
3
BLADES

3 L

• Single phase



R 2 B

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included



R 2 B CLR

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade - Included



R 2 B Ultra

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Bowl	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included

Choose your model:

R 2 B	Ref.	\$
120V/60/1	R2B	1 534

R 2 B CLR	Ref.	\$
120V/60/1	R2BCLR	1 534

R 2 B Ultra	Ref.	\$
120V/60/1	R2UB	1 880

Choose your options:



R 2 B all models		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27138	208
Fine serrated "S" blade Special Herbs & Spices	27061	208
Stainless steel cutter bowl Kit	27232	638
Gray Cutter bowl Kit	27239	371
Clear Cutter bowl Kit	27240	371
Additional Smooth "S" blade	27055	132

TABLE-TOP CUTTER MIXERS



R 301 B Ultra

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Composite
Bowl	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included



R 401 B

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Metal
Bowl	4.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included

Choose your model:

R 301 B Ultra	Ref.	\$
120V/60/1	R301UB	2 595

R 401 B	Ref.	\$
120V/60/1	R401B	2 870

Choose your options:



Options	R 301 B Ultra		R 401 B	
	Ref.	\$	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27288	210	27346	215
Fine serrated "S" blade Special Herbs & Spices	27287	210	27345	215
Additional Smooth "S" blade	27286	180	27344	183



R 5 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included Blade cleaning tool - Included

Choose your model:

R 5 V.V.	Ref.	\$
120V/60/1	R5W	5 857

Choose your options:



Options	R 5 V.V.		R 7 V.V.	
	Ref.	\$	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27305	507	27308	878
Fine serrated "S" blade Special Herbs & Spices	27304	507	27307	853
Additional Smooth "S" blade	27303	482	27306	853
Scraper arm	49552	168	49552	168
Blade cleaning tool	49258	68	-	-



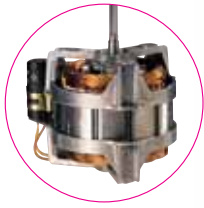
R 7 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L stainless steel bowl
Blade	All stainless steel detachable, adjustable smooth "S" blade assembly - Included

Switch with a Stainless steel smooth "S" blade, ref 27303 for \$150 extra cost.

R 7 V.V.	Ref.	\$
120V/60/1	R7W	6 230

FLOOR STANDING VERTICAL CUTTER MIXERS



**INDUCTION
MOTOR**

Easy Guide

CONTROL PANEL

0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse control** for greater cutting precision.

INNOVATION

STAINLESS STEEL BOWL-BASE THREE-BLADE ASSEMBLY

New Robot Coupe patented blade profile for optimum cutting quality.

STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

See-through watertight lid that is locked into position in a single movement. **Lid and seal can be removed** simply and quickly.

LID WIPER

For perfect visibility during operation.



BOWL-LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

STAINLESS STEEL BOWL
Tilttable, removable bowl to make it easy to empty.

3 BLADES FOR BEST RESULTS



Smooth blade
As standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



Coarse serrated blade

ESPECIALLY
for grinding
& kneading



KNEADING



GRINDING



Fine serrated blade

ESPECIALLY
for herbs
& spices



CHOPPING HERBS



GRINDING SPICES

FLOOR STANDING VERTICAL CUTTER MIXERS



Quantities*



11 lbs



13 lbs



18 lbs



24 lbs

2 SPEEDS 1800 and 3600 rpm

R 8



8 L



• 3 phase

R 10



11.5 L



• 3 phase

R 15



15 L



• 3 phase

R 20



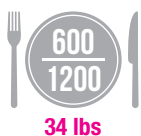
20 L



• 3 phase

*Quantities processed at the same time

Find all our table-top models on page 90



2 SPEEDS 1800 and 3600 rpm

R 23T



23 L



• 3 phase

R 30T



28 L



• 3 phase

R 45T



45 L



• 3 phase

R 60T



60 L



• 3 phase

PERFORMANCE RATES

Models	Maximum capacity ⁽¹⁾				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough ⁽²⁾ (up to)	Grinding (up to)		
R 8	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 300	1 to 4 minutes
R 10	8.8 lbs	13 lbs	11 lbs	6.6 lbs	20 to 300	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	300 to 600	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	300 to 600	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	600 to 1200	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	600 to 1200	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	1200+	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	1200+	

(1) Maximum working capacity (figure intended for information only - not contractually binding) - (2) Amount of raised dough at 60% hydration

FLOOR STANDING VERTICAL CUTTER MIXERS



Mini Bowl

R 8

R 8 Ultra

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	8 L stainless steel bowl
Mini Bowl	-
Blade	2 adjustable stainless steel smooth "S" blade assembly - Included

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	8 L stainless steel bowl
Mini Bowl	✓
Blade	2 adjustable stainless steel smooth "S" blade assembly - Included

Choose your model:



R 8	Ref.	\$
208-240V/60/3	R8	9 607

R 8 Ultra	Ref.	\$
208-240V/60/3	R8U	10 463

Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 8 all models		
Options	Ref.	\$
2 Blade Stainless Steel Smooth "S" blade assembly	27381	1 228
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly Special Grinding - Pastry	27383	1 257
2 Blade Stainless Steel Fine Serrated "S" Blade Assembly Special Herbs & Spices	27385	1 257
Lid Assembly with seal	59319	793
Stainless Steel Bowl	59264	1 844
Robo-cart	R199	845



Option : Additional Mini Bowl and Accessories	Ref.	\$
3.5 L Stainless Steel Mini Bowl	59430	1 283
Stainless Steel 3.5 L Mini Bowl with complete Smooth "S" blade assembly	27374	1 858
2 Blade Stainless Steel Coarse Serrated "S" Blade Assembly - Special Grinding - Pastry	27107	677
2 Blade Stainless Steel Smooth "S" Blade Assembly	27106	656



R 10

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	11.5 L stainless steel bowl
Mini Bowl	-
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included

R 10 Ultra

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	11.5 L stainless steel bowl
Mini Bowl	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included

Choose your model:



R 10	Ref.	\$
208-240V/60/3	R10	11 182

R 10 Ultra	Ref.	\$
208-240V/60/3	R10U	12 040

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 10 all models		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	27382	1 713
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly Special Grinding - Pastry	27384	1 751
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly Special Herbs & Spices	27386	1 860
Lid Assembly with seal	59319	793
Stainless Steel Bowl	59265	1 940
Robo-cart	R199	845



Option : Additional Mini Bowl and Accessories	Ref.	\$
4 L Stainless Steel Mini Bowl	59435	1 374
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	1 993
Coarse serrated blade	101801S	105
Smooth blade	101800S	96

BACK TO SUMMARY

FLOOR STANDING VERTICAL CUTTER MIXERS



Mini Bowl

R 15

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	15 L stainless steel bowl
Mini Bowl	-
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included

R 15 Ultra

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	15 L stainless steel bowl
Mini Bowl	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included

Choose your model:



R 15	Ref.	\$
208-240V/60/3	R15	12 902

R 15 Ultra	Ref.	\$
208-240V/60/3	R15U	13 619

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:



R 15 all models		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	1 893
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly Special Grinding - Pastry	57098	1 942
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly Special Herbs & Spices	57099	1 942
Lid Assembly with seal	59362	820
Stainless Steel Bowl	59266	2 134



Option : Additional Mini Bowl and Accessories	Ref.	\$
4 L Stainless Steel Mini Bowl	59435	1 374
Stainless Steel 4 L Mini Bowl with complete Smooth "S" blade assembly	27375	1 993
Coarse serrated blade	101801S	105
Smooth blade	101800S	96



R 20

Induction motor	✓
Power	5.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Bowl	20 L stainless steel bowl
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included

Choose your model:



R 20	Ref.	\$
208-240V/60/3	R20	14 759

 Minimum Branch Circuit Protection Required : 30 Amp

R 20		
Options	Ref.	\$
3 Blade Stainless Steel Smooth "S" Blade Assembly	57097	1 893
3 Blade Stainless Steel Coarse Serrated "S" Blade Assembly Special Grinding - Pastry	57098	1 942
3 Blade Stainless Steel Fine Serrated "S" Blade Assembly Special Herbs & Spices	57099	1 942
Lid Assembly with seal	59362	820
Stainless Steel Bowl	59267	2 344



FLOOR STANDING VERTICAL CUTTER MIXERS



R 23 T

Induction motor	✓
Power	6 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel bowl
Lid wiper	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included
3 retractable wheels	✓

Choose your model:



Choose your options:



Food tray cart

R 23 T	Ref.	\$
208-240V/60/3	R23T	16 942

Minimum Branch Circuit Protection Required : 30 Amp

R 30 T

Induction motor	✓
Power	7 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel bowl
Lid wiper	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included
3 retractable wheels	✓

R 30 T	Ref.	\$
208-240V/60/3	R30T	20 350

Minimum Branch Circuit Protection Required : 40 Amp

Options	R 23 T		R 30 T	
	Ref.	\$	Ref.	\$
3 coarse serrated blade assembly Special Grinding - Pastry	57070	1 820	57075	1 893
3 fine serrated blade assembly Special Herbs & Spices	57072	1 891	57077	1 969
Additional 3 smooth straight blade assembly	57069	1 747	57074	1 821
Coarse serrated blade only	118294S	319	118286S	331
Fine serrated blade only	118292S	295	118241S	290
Smooth blade only	118217S	282	117950S	297
Stainless steel Cutter bowl only	59155	1 893	59132	2 283
Food tray cart	R198	792	R198	792



R 45 T

Induction motor	✓
Power	13.5 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel bowl
Lid wiper	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included
3 retractable wheels	✓

Choose your model:



R 45 T	Ref.	\$
208-240V/60/3	R45T	24 570

Minimum Branch Circuit Protection Required : 60 Amp

R 60 T

Induction motor	✓
Power	16 HP
Voltage	3 phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel bowl
Lid wiper	✓
Blade	3 adjustable stainless steel smooth "S" blade assembly - Included
3 retractable wheels	✓

R 60 T	Ref.	\$
208-240V/60/3	R60T	34 876

Minimum Branch Circuit Protection Required : 60 Amp

Choose your options:



Food tray cart

Options	R 45 T		R 60 T	
	Ref.	\$	Ref.	\$
3 coarse serrated blade assembly Special Grinding - Pastry	57082	1 961	57092	3 025
3 fine serrated blade assembly Special Herbs & Spices	57084	2 051	57095	3 147
Additional 3 smooth straight blade assembly	57081	1 894	57091	2 912
Coarse serrated blade only	118287S	282	118290S	528
Fine serrated blade only	118243S	318	118245S	484
Smooth blade only	117952S	295	117954S	468
Stainless steel Cutter bowl only	59142	2 968	59148	4 000
Food tray cart	R198	792	R198	792

NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R502	1.2 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

TECHNICAL DATA

CUTTER MIXERS				Dimensions (mm)								Shipping Weight (Lbs)
Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX			Cube	
					W	D	H	W	D	H		
R2B - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	25
R2BCLR - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	25
R2UB - 120V/60/1	1 HP	•		5-15P	8 11/16"	11"	169/16"	21"	11.5"	18"	2.52	30
R301UB - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 15/16"	1511/16"	15.5"	12"	20"	2.15	23
R401B - 120V/60/1	1.5 HP	•		5-15P	9"	12"	17 1/2"	15.5"	11.75"	20"	2.11	32
R5VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	21 1/4"	15,39"	19,41"	25,59"	5.99	55
R7VV - 120V/60/1	2 HP	• (1)		5-20P	14 3/8"	10 15/16"	22 7/16"	15,39"	19,41"	25,59"	5.99	77
R8 - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	100
R8U - 208-240V/60/3	3 HP		•	L15-20P	12 3/8"	21 7/16"	23"	19"	31.5"	31"	10.74	105
R10 - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	155
R10U - 208-240V/60/3	4.5 HP		•	L15-20P	13 9/16"	22 1/16"	26"	19"	31.5"	31"	10.74	160
R15 - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	132
R15U - 208-240V/60/3	4.5 HP		•	L15-20P	14 1/2"	24 3/16"	26 3/4"	30"	19"	35.5"	11.71	147
R20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	29 15/16"	30"	19"	35.5"	11.71	194
R23T - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	296
R30T - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	310
R45T - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.75"	27"	61"	36.93	420
R60T - 208-240V/60/3	16 HP		•	15-50P	30 7/8"	25 9/16"	54 1/2"	38.75"	27"	61"	36.93	440

(1) Requires 20 Amp plug

