

Robot Cook®



3.7 L

A SALES FEATURES

Commercial heating cutter-blender. 3.7-litre stainless-steel bowl. Heats up to 140 °C accurate to within 1 °C. 4 speed functions. 9 programmes.

B TECHNICAL FEATURES

Robot Cook heating cutter-blender.

Power 1800 Watts. 4 speed functions (max. speed 4500 rpm). Heats up to 140 °C. 3.7-litre stainless-steel bowl with handle and micro-serrated, stainless-steel twin-blade assembly.

Select your options at the back page, **F** part.

C TECHNICAL DATA

| | | | |
|------------------------------|--|-----------------|------------------|
| Output power | 1800 Watts | | |
| Electrical data | Plug supplied | | |
| 4 speed functions: | | | |
| 1) Variable speed | 100 - 3,500 rpm | | |
| 2) High speed | Pulse/Turbo 4,500 rpm | | |
| 3) R-Mix mixing speed | -100 to -500 rpm | | |
| 4) Intermittent speed | Blade rotates at slow speed once every 2 seconds | | |
| Dimensions (WxDxH) | 226 x 338 x 522 mm | | |
| Rate of recyclability | 95 % | | |
| Net weight | 13 kg | | |
| | Supply | Amperage | Reference |
| | 220-240V/50-60/1 | 8 | 43000R |
| | 220-240V/50-60/1 UK plug | 8 | 43001R |
| | 220-240V/50-60/1 DK | 8 | 43007R |
| | 100-120V/50-60/1 | 15 | 43009R |
| | 220-240V/50-60/1 BRA plug | 8 | 43011R |

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34

D

| | |
|--------------------------------|-----------------|
| Number of meals per service | 10 - 100 covers |
| Amount processed per operation | 0.3 - 2.5 kg |

E PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- Commercial-grade induction direct drive motor for intensive use.
- Power 1800 Watts.
- Stainless-steel motor shaft.
- Magnetic safety system and motor brake.
- **4 speed functions :**
 - 1) Variable speed 100 - 3500 rpm
 - 2) High speed Pulse/Turbo 4,500 rpm
 - 3) R-Mix mixing speed -100 to -500 rpm
 - 4) Intermittent speed Blade rotates at slow speed once every 2 seconds
- Heats up to 140 °C (accurate to within 1 °C).

CUTTER FUNCTION

- 3.7-litre stainless-steel bowl with handle for a better grip.
- 2.5 litre liquid capacity.
- Bowl-base micro-serrated, high-resistance stainless-steel twinblade assembly for perfect homogeneity even when processing small amounts.
- System for retaining the blades while the bowl is being emptied/pouring liquids out.
- Watertight lid with anti-splash system and fitted with bowl and lid scraper arm.
- Central opening in lid for adding liquid or solid ingredients during processing.
- Transparent lid for monitoring work in progress.
- All the detachable parts are dishwasher-safe.

ATTACHMENTS INCLUDED

- 3.7-litre stainless-steel bowl.
- Bowl and lid scraper arm.
- Micro-serrated, stainless-steel twinblade assembly.
- Blade cleaning tool.

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F OPTIONAL ACCESSORIES

- Additional 230V bowl set (bowl + blade + lid + scraper) - Ref. 39854
- Additional 120V bowl set (bowl + blade + lid + scraper) - Ref. 49131
- Additional micro-serrated twinblade assembly, Ref. 39691

G DRAWINGS AND DIMENSIONS

Cable and plug included

