3,71



Robot Cook®

1800 Watts Power Voltage Single phase 230 V Induction motor

4 Speed functions:

• Variable speed • High speed • R-Mix blend speed Intermittent speed Heating capacity

Precise temperature control Stainless steel bowl cutter

Liquid capacity

Blade Scraper arm

Programming function Dimensions (LxWxH)

Gross weight

up to 140°C + or - 1°C 3.7 litres with a handle 2.5 litres

from 100 to 3500 rpm

from -100 to -500 rpm

Turbo/Pulse of 4500 rpm

slow speed blade rotation every 2 seconds

micro-serrated stainless steel

lid and bowl 9 recipes

226 x 338 x 522 mm

15 kg

Ref. 43000 - Robot Cook® 230V/50/1

Ref. 39854 - Additional bowl set

(bowl + blade + lid + scraper)

Ref. 39691 - Blade





Functions



- Béarnaise
- Mayonnaise Hollandaise
 - Beurre blanc



- Pesto
- Pistachio
- Almonds
- Food powder



- Velouté soups
- Compotes
- Vegetable purées
- İced preparations

Ambient or Hot up to 140°C



- Condiments
- Terrines
- Tartares
- Blend
 - Béchamel
 - Risotto
- Custard
- Crème pâtissière



- Choux pastry
- Short crust pastry
- Yeast dough Sweet pastry







The Kitchen Assistant of Chefs

PRATICAL

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.

INGENIOUS



A novel system of blade retention allows you to safely empty the bowl of its contents.

HYGIENIC



All parts in contact with food are easily removed and are dishwasher safe.

CREATIVE

Watertight lid equipped with an anti-splash safety function.

Anti-vapour lid wiper ensuring perfect visibility during processing.

EFFICIENT

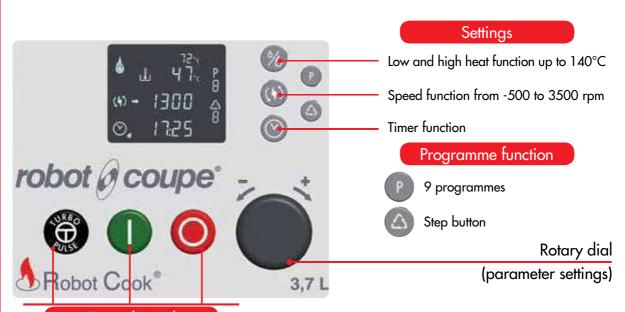
Bowl scraper arm ideal for delicate and uniform food preparation.

FUNCTIONAL

Bowl scraper arm ideal for delicate and uniform food preparation.

ULTRA-PRECISE

Modulable heating capacity up to 140°C, accurate to the nearest degree



robot of

6

ARabat C

Control Panel

Turbo/Pulse switch up to 4500 rpm

Start switch

Stop switch