robot coupe®

PLANETARY MIXER



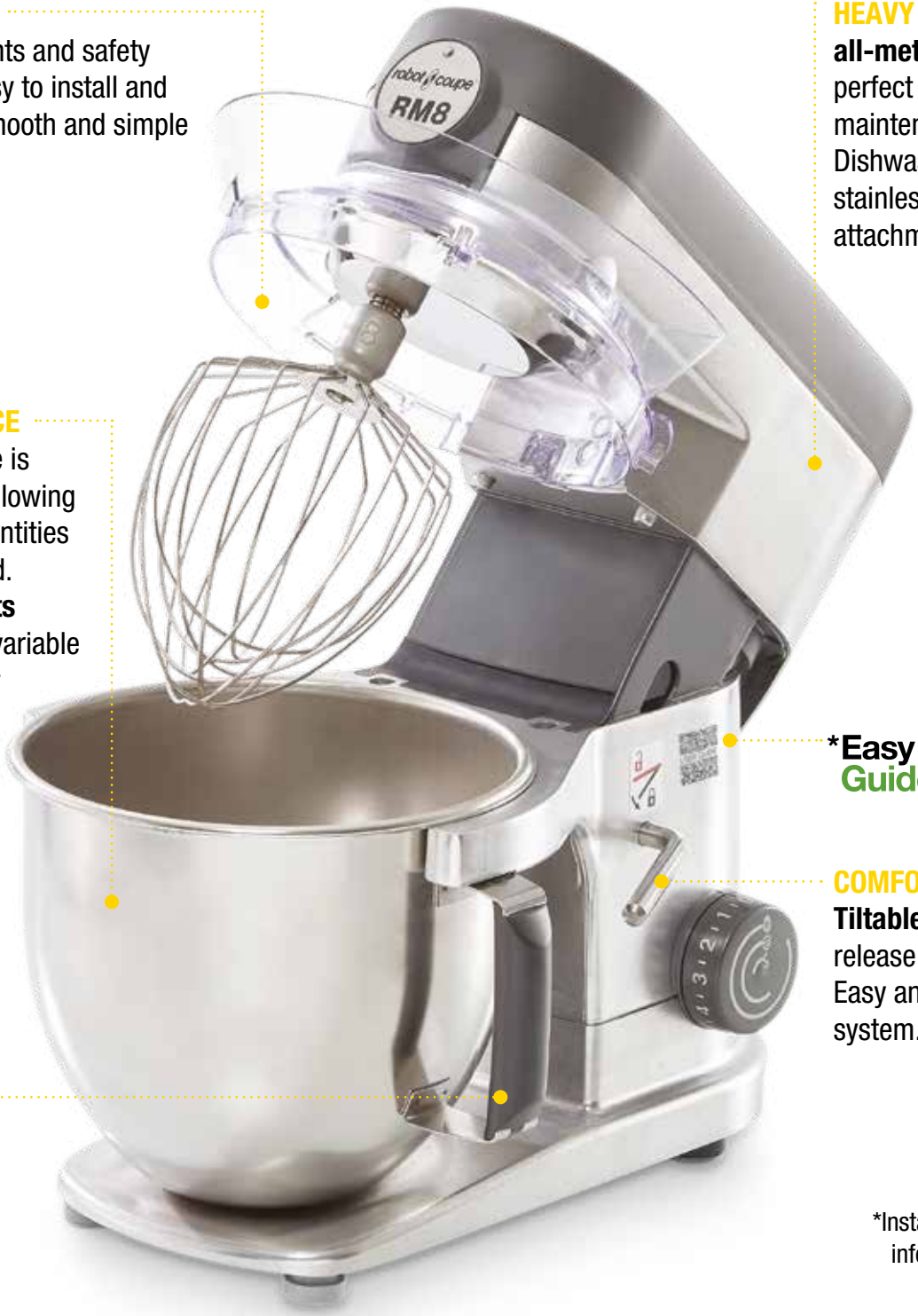
PLANETARY MIXER

The ideal machine for your everyday cooking and pastry preparations, equipped with a **powerful**, **silent** motor.

ERGONOMICS
The attachments and safety screen are easy to install and remove, for smooth and simple operation.

PERFORMANCE
The bowl-base is very curved, allowing very small quantities to be produced.
Precise results thanks to the variable speed selector

Soft Touch handle



HEAVY DUTY
all-metal frame for perfect stability and easy maintenance.
Dishwasher-safe stainless steel attachments and bowl.

***Easy Guide**

COMFORT
Tiltable head for total release of attachments.
Easy and natural lock-in system.

*Instant access to all the information about your machine

SAFETY
Meets the EN 454 professional safety standard with:
> Safety shield preventing access to the attachment
> Lock-in system
> Bowl detection device

RM 8

Equipped with a **7.6-litre bowl,** stainless steel attachments and a powerful induction motor, it ensures high-quality, reliable results. The **heavy-duty, quiet and ergonomic** RM 8 is a must-have for chefs!

7.6-L bowl

700 W Induction motor

Variable Speed
10 speeds 60 to 600 rpm





Powerful induction motor:

> Stands up to intensive use over a long period of time.

> Ultra-quiet operation with no vibrations.

> Very robust motor, no maintenance required. Stainless steel motor shaft.



STAINLESS STEEL ATTACHMENTS

Stainless steel attachments designed to perfectly match the bowl's shape and guarantee optimal performance, even for small quantities.

SPIRAL HOOK



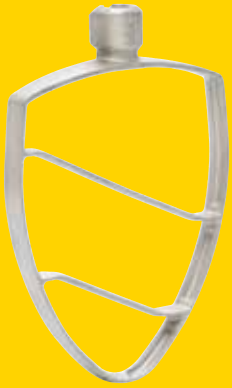
INNOVATION

Optimised kneading thanks to the Robot-Coupe patented kneading hook ensuring consistent movement of the dough inside the bowl. The attachment's position prevents the dough from getting too warm.



Bread dough (60% hydration) **RM 8:** Up to 4 Kg

PADDLE



INNOVATION

The patented design of the paddles and rim of the attachment ensure **evenly mixed** preparations.



Softened butter **RM 8:** Up to 1,5 Kg

WHISK



The whisking and whipping functionalities ensure that preparations are both firm and airy, and therefore **hold their shape** over time. The lower wires are also specially designed for the preparation of very small amounts.

1L of cream = 3L of whipped cream



Egg whites **RM 8:** from 2 to 16 eggs

The ideal solution for chefs

Are you a professional looking for the ideal blender-mixer for all of your “home-made” preparations?
Robot-Coupe blender-mixers offer unparalleled user comfort and consistently precise, high-quality results.

PERFORMANCE

ERGONOMICS

CONVENIENT

HEAVY DUTY

Our Users

BAKERS AND CONFECTIONERS

For bakery essentials, special breads and all artisanal innovations.



DELICATESSENS AND EVENTS

Perfect for buffets, large and small rooms, offers versatile, reliable results.



COMMERCIAL FOODSERVICE

Breads, desserts, "home-made" cakes, ideal for innovative, varied menus.



HOTELS

For breakfast or in a restaurant, for classics and desserts.



robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



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