

# robot @ coupe®

 **PLANETARY MIXERS 5 to 80 L:**  **bakermix®**

SP502A-C - SP800A-C - SP100-S - SP25-S - SP30-S -  
SP40-S - SP60-S - SPB-80HI










**RESTAURANTS - BAKERIES - INSTITUTIONS**

# Mix with the best !

Accessories to allow you to knead dough, mix ingredients and whip eggs and cream.

## Accessories chart

	Bowl	Whisk	Reinforced Whisk	Hook	Paddle	Bowl and tools	Bowl trolley
							
<b>SP502A-C</b> 5 LITRE	5A04	5A01	x	5A03	5A02	x	x
<b>SP800A-C</b> 8 LITRE	SP800A-30	SP800A-27	x	SP800A-26	SP800A-25	x	x
<b>SP100-S</b> 10 LITRE	SP100-019	SP100-018	100018-A	SP100-16	SP100-017	x	x
<b>SP25-S</b> 25 LITRE	SP25-32	SP25-31	22031-A	SP25-29	SP25-30	10L ACC10/SP25	x
<b>SP30-S</b> 30 LITRE	SP30-32	SP30-31	30031-A	SP30-29	SP30-30	x	ACC/TR-30
<b>SP40-S</b> 40 LITRE	SP40-32	SP40-31	40031-A	SP40-29	SP40-30	x	ACC/TR-40
<b>SP60-S</b> 60 LITRE	SP60-32	SP60-31	60031-A	SP60-29	SP60-30	ACC30/SP60	ACC/TR-60
<b>SPB-80HI</b> 80 LITRE	SPB80-A28	SPB80-A25	A-8025-A	SPB80-A27	SPB80-A26	ACC40/SPB80	ACC/TR-80

## Capacities Chart

Ingredients	Speed	SP502A-C	SP800A-C	SP100-S	SP25-S	SP30-S	SP40-S	SP60-S	SPB-80HI
<b>Kitchen Single Batches</b>									
Hot Cake Batter		2L	2.8L	4.7L	9.5L	11.6L	15.2L	22.8L	28.4L
Whipped Cream		2.5L	3.5L	5L	12L	15L	20L	30L	40L
Mashed Potatoes		2.5Kg	4Kg	5Kg	12Kg	15Kg	20Kg	30Kg	40Kg
Egg White		2L	2.8L	3.5L	8L	9L	12L	19L	28L
Meringue		1.8L	2.7L	3.5L	7.5L	8.5L	11L	17L	25L
<b>Bakery Single Batches</b>									
Raised Donut Dough	1st & 2nd	1.5Kg	2.5Kg	3Kg	8Kg	10Kg	14Kg	24Kg	34Kg
Heavy Bread Dough	1st only	1.2Kg	2.2Kg	2.8Kg	7Kg	9Kg	13Kg	18Kg	25Kg
Bread and Roll Dough	1st only	1.4Kg	2.5Kg	3.5Kg	9Kg	11Kg	15Kg	23Kg	32Kg
Pizza Dough, Thin	1st only	1.5Kg	2.5Kg	3Kg	9Kg	10Kg	14Kg	22.6Kg	34Kg
Pizza Dough, Medium	1st only	1.4Kg	2.6Kg	3.2Kg	8.5Kg	11Kg	15Kg	23Kg	32Kg
Pizza Dough, Thick	1st only	1.2Kg	2.3Kg	2.8Kg	8Kg	9Kg	12Kg	18Kg	25Kg
Fondant Icing		1Kg	1.4Kg	2.7Kg	6.8Kg	8.5Kg	11.4Kg	13.6Kg	27.2Kg
Cake		1.8Kg	2.7Kg	4.8Kg	11.4Kg	13.6Kg	18Kg	27.2Kg	40.8Kg
Pie Dough		1.4Kg	1.8Kg	4.55Kg	10Kg	12.3Kg	15.9Kg	22.7Kg	31.7Kg
Pasta, Basic Egg Noodle		1.5Kg	2.5Kg	3Kg	9Kg	10Kg	14Kg	23Kg	32Kg

## ▶ The multi-function planetary mixer

The wide range of mixers are durable, reliable, fast, powerful and safe. With Robot-Coupe, it's easy to find the model you need from 5 to 80L capacity.

### PERFORMANCE

Multi speed planetary mixers with powerful motors.

### PRODUCTIVITY

5 to 80 L stainless steel bowls.

### PRECISION

Front mounted controls with timer\* or manual operation.

### ERGONOMICS

Removable safety guard. Easy to take off for cleaning and maintenance without tools.

### COMFORT

Optional bowl trolley for larger models.

### ROBUST

Unique transmission design\*

### SAFETY

Emergency stop button\*



\*Excludes SP502A-C



# Planetary mixers



## The Products Plus:

### Production Capabilities:

- A large range of 5 to 80L capacity models equipped with stainless steel bowls

### Precision:

- All larger models are equipped with a timer to allow precision work

### Security:

- The smallest models in the range (SP502A-C and SP800A-C) have a removable polycarbonate safety guard, while the larger models (from SP100-S to SPB-80HI) are equipped with a removable stainless steel safety guard.



## Users:

Restaurants – Bakeries – Institutions



## In short:

Thanks to the extensive range, it's easy to find the model that best meets your needs.



SP502A-C

SP800A-C

SP100-S

SP25-S

SP30-S

SP40-S

SP60-S

SPB-80 HI

## Specifications Chart

MODEL	Bowl capacity	Power	Voltage	Weight (N.W)	L x W x H (cm)	3-Speeds RPM
SP502A-C	5 L	750 W	220V	15KGS	40 x 31 x 45.5	40-260
SP800A-C	8 L	200 W	220V	25KGS	47 x 28 x 58	132.235.421
SP100-S	10 L	250 W	230V	65KGS	46 x 45 x 76	106.196.358
SP25-S	25 L	550 W	230V	110KGS	56 x 55 x 91	108.183.352
SP30-S	30 L	750 W	230V*	180KGS	67 x 55 x 117	99.176.320
SP40-S	40 L	1200 W	230V*	250KGS	75 x 65 x 131	99.176.320
SP60-S	60 L	1500 W	415V/3PH*	270KGS	78 x 65 x 131	99.176.320
SPB-80HI	80 L	2250 W	415V/ 50/60HZ 3PH*	455KGS	108 x 79 x 156	69.121.204.356

\* no plug supplied

**robot coupe**

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### DISTRIBUTOR

### STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation:
  - Machinery directive 2006/42/EC and associated standards
  - Electromagnetic Compatibility Directive 2004/108/EC and associated standards
  - Low-Voltage Directive 2006/95/EC and associated standards

