

Robot Cook | ROBOT COOK® COOKING CUTTER BLENDER  
**SKU:** 22750

**ADDITIONAL INFORMATION**

<b>Weight</b>	16 kg
<b>Dimensions</b>	310 × 410 × 590 mm
<b>Brand</b>	<a href="#">Robot-Coupe</a>
<b>External size (Wi)</b>	<a href="#">225</a>
<b>External size (De)</b>	<a href="#">340</a>
<b>External size (Hi)</b>	<a href="#">520</a>
<b>Net weight (kg)</b>	
<b>Power (W)</b>	<a href="#">1800</a>
<b>Voltage (V/Hz)</b>	<a href="#">230/50</a>
<b>Packaging dimension (Wi)</b>	<a href="#">410</a>
<b>Packaging dimension (De)</b>	<a href="#">310</a>
<b>Packaging dimension (He)</b>	<a href="#">590</a>
<b>Gross weight (kg)</b>	<a href="#">16</a>



## PRODUCT DESCRIPTION

Robot Cook 43000R is a professional Cooking Cutter Blender for chopping, mixing, kneading, grinding, emulsifying and blending. The large capacity bowl (3,7 l) produces sufficient quantities for professional needs. The cutter is equipped with a high precision blade in the bottom of the bowl. It's modular heat capacity up to 140°C is accurate to the nearest degree. The bowl is equipped with a removable scraper arm, thus avoiding any manual manipulation and ensuring homogeneous food texture. An anti-vapour lid wiper ensures perfect visibility during processing. An 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. A novel system of blade retention allows you to safely empty the bowl of its contents. All parts in contact with food are easily removed and are dishwasher safe. The lid is watertight and is fitted with a safety device. Thanks to the 4 speed functions, this equipment is the perfect kitchen assistant for chefs! It's easy to use with its variable speed function of 100 to 3,500 rpm. Refined dishes prepared in no time with its Turbo (/Pulse) rotary speed reaching 4,500 rpm per minute. Optimum control of food preparations possible with the high precision Pulse function. A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix function. Moreover, it keeps the food preparation hot thanks to the intermittent function.

## ADDITIONAL INFORMATION

<b>Weight</b>	16 kg
<b>Dimensions</b>	310 × 410 × 590 mm
<b>Brand</b>	<a href="#">Robot-Coupe</a>
<b>External size (Wi)</b>	<a href="#">225</a>
<b>External size (De)</b>	<a href="#">340</a>
<b>External size (Hi)</b>	<a href="#">520</a>
<b>Net weight (kg)</b>	
<b>Power (W)</b>	<a href="#">1800</a>
<b>Voltage (V/Hz)</b>	<a href="#">230/50</a>
<b>Packaging dimension (Wi)</b>	<a href="#">410</a>
<b>Packaging dimension (De)</b>	<a href="#">310</a>
<b>Packaging dimension (He)</b>	<a href="#">590</a>
<b>Gross weight (kg)</b>	<a href="#">16</a>



