

FLOOR STANDING VERTICAL CUTTER MIXERS

Quantities*

20
150

11 lbs

50
200

13 lbs

50
250

18 lbs

50
300

24 lbs

2 SPEEDS 1800 and 3600 rpm

R 8

3

8 L



• 3 phase

R 10

3

11.5 L



• 3 phase

R 15

3

15 L



• 3 phase

R 20

3

20 L



• 3 phase

*Quantities processed at the same time

Find all our table-top models on page 86

100
400

30 lbs

100
500

34 lbs

200
1000

50 lbs

300
3000

72 lbs

2 SPEEDS 1800 and 3600 rpm

R 23T

3

23 L



• 3 phase

R 30T

3

28 L



• 3 phase

R 45T

3

45 L



• 3 phase

R 60T

3

60 L



• 3 phase

PERFORMANCE RATES

Models	Maximum capacity ⁽¹⁾				Number of covers	Time
	Coarse chopping (up to)	Emulsions (up to)	Pastry/dough ⁽²⁾ (up to)	Grinding (up to)		
R 8	6.6 lbs	11 lbs	8.8 lbs	4.4 lbs	20 to 150	1 to 4 minutes
R 10	8.8 lbs	13 lbs	11 lbs	6.6 lbs	50 to 200	
R 15	12 lbs	18 lbs	14 lbs	10 lbs	50 to 300	
R 20	16 lbs	24 lbs	20 lbs	12 lbs	50 to 300	
R 23T	20 lbs	30 lbs	23 lbs	14 lbs	100 to 400	
R 30T	24 lbs	34 lbs	28 lbs	17 lbs	100 to 500	
R 45T	36 lbs	50 lbs	45 lbs	27 lbs	200 to 1000	
R 60T	50 lbs	72 lbs	60 lbs	36 lbs	300 to 3000	

(1) Maximum working capacity (figure intended for information only - not contractually binding) - (2) Amount of raised dough at 60% hydration

92 2022 Edition robot coupe®

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CUTTER MIXERS