robot coupe®

PLANETARY MIXERS

SP5-S • SP8-S • SP10-S • SP25-S • SP60-S • SP80-S











CHEFS DEPOT
Culinary Supplies

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	Beater	Bowl and tools	Bowl trolley
							
SP5-S 5 LITRE	5A04	5A01	x	5A03	5A02	x	x
SP8-S 8 LITRE	SP800A-30	SP800A-27	x	SP800A-26	SP800A-25	x	x
SP10-S 9 LITRE	SP100-019	SP100-018	100018-A	SP100-16	SP100-017	x	x
SP25-S 23 LITRE	SP25-32	SP25-31	22031-A	SP25-29	SP25-30	10L ACC12/SP25	x
SP40-S 41 LITRE	SP40-32	SP40-31	40031-A	SP40-29	SP40-30	x	ACC/TR-40
SP60-S 62 LITRE	SP60-32	SP60-31	60031-A	SP60-29	SP60-30	ACC30/SP60	ACC/TR-60
SP80-S 76 LITRE	SPB80-A28	SPB80-A25	A-8025-A	SPB80-A27	SPB80-A26	ACC40/SPB80	ACC/TR-80

Capacities Chart

Ingredients	Speed/ Attachement	SP5-S	SP8-S	SP10-S	SP25-S	SP40-S	SP60-S	SP80-S
Kitchen Single Batches								
Hot Cake Batter	Beater	2L	3L	4.7L	9.5L	15.1L	22.7L	28.4L
Whipped Cream	Whip	1.25L	2L	2.5L	7.5L	10L	15L	20L
Mashed Potatoes	Beater	1.5kg	1.8kg	3.6kg	8.2kg	13.6kg	18.1kg	22.7kg
Egg White	Whip	0.37kg	0.6kg	0.75kg	1.8kg	3kg	4.5kg	6kg
Meringue	Whip	0.2L	0.3L	0.35L	0.83L	2.4L	2.9L	3.8L
Bakery Single Batches								
Raised Donut Dough (65% AR)* ◆	Hook 1st & 2nd	1kg	1.5kg	2kg	5.4kg	11.3kg	27.2kg	32.3kg
Heavy Bread Dough (55% AR)* ●◆	Hook 1st only	0.9kg	1.3kg	3.4kg	9.1kg	18.1kg	31.8kg	32.3kg
Bread and Roll Dough (60% AR)* ●◆	Hook 1st only	1kg	1.8kg	5.7kg	7.3kg	27.2kg	36.3kg	40.8kg
Pizza Dough, Thin (40% AR)* ●▲◆	Hook 1st only	0.8kg	1kg	2.3kg	5.4kg	13.6kg	18.1kg	22.7kg
Pizza Dough, Medium (50% AR)* ●◆	Hook 1st only	0.9kg	1.2kg	2.3kg	6.8kg	18.1kg	31.8kg	40.8kg
Pizza Dough, Thick (60% AR)* ●◆	Hook 1st only	1kg	1.5kg	4.5kg	11.3kg	22.7kg	31.8kg	45.4kg
Fondant Icing	Beater	1.2kg	1.4kg	2.7kg	6.8kg	11.3kg	16.3kg	27.2kg
Cake	Beater	2.3kg	2.7kg	4.5kg	11.3kg	18.1kg	27.2kg	40.8kg
Pie Dough	Beater	1.5kg	1.8kg	4.5kg	10kg	15.9kg	22.7kg	31.8kg
Pasta, Basic Egg Noodle	Hook	0.45kg	0.9kg	1.4kg	2.7kg	7.7kg	15.9kg	22.7kg

* The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your AR%!
%AR (% Absorption Ration) = Water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 21°C water temperature.
▲ Maximum Mixing Time - 7 Minutes. ● If high gluten flour is used, reduce the batch size by 10%.
◆ If using chilled flour, water below 20 °C, or ice, reduce batch size by 10%.

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 76L capacity.

PERFORMANCE
Multi speed planetary mixers with powerful motors.

PRODUCTIVITY
5 to 76L 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 with handle for larger models.

ROBUST
Unique transmission design*

SAFETY
Bowl guard
Emergency stop button*

*Excludes SP5-S






Planetary mixers

The Products Plus:

Production Capabilities:

• A large range of 5 to 76L 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 (SP5-S and SP8-S) have a removable polycarbonate safety guard, while the larger models (from SP10-S to SP80-S) 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.



SP5-S SP8-S SP10-S SP25-S SP40-S SP60-S SPB-80 HI

Specifications Chart

MODEL	Bowl capacity	Power	Voltage	Weight (Kg)		Dimensions (mm) L x W x H	Speeds
				Net	Gross		
SP5-S	5 L	800 W	240V/50HZ/1PH	16	18	345 x 389 x 434	60 to 260 rpm
SP8-S	8 L	200 W	240V/50HZ/1PH	26	28	346 x 442 x 579	132/235/421 rpm
SP10-S	9 L	250 W	240V/50HZ/1PH	76	85	471 x 766 x 766	106/196/358 rpm
SP25-S	23 L	560 W	240V/50HZ/1PH	113	126	540 x 557 x 922	108/183/352 rpm
SP40-S	41 L	1300 W	240V/50HZ/1PH*	264	284	638 x 738 x 1316	99/167/329 rpm
SP60-S	62 L	2200 W	415V/50HZ/3PH*	280	305	638 x 738 x 1316	99/167/329 rpm
SP80-S	76 L	2250 W	415V/50HZ/3PH*	400	480	788 x 1080 x 1560	68/121/204/356 rpm

*** no plug supplied**

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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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

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