

RM 8

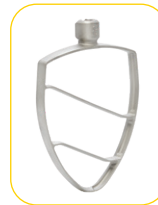


D

3 high-performance tools:

Up to 16 egg whites
Up to 1.5 kg of softened butter
Up to 4 kg of bread dough

ALL STAINLESS STEEL TOOLS



Unique Robot-Coupe patented kneading hook to produce the same quality as a traditional kneading trough.

A

SALES DESCRIPTION

For all types of whipping, blending, kneading ...

B

TECHNICAL DESCRIPTION

RM 8 Planetary Mixer - Single phase. Power 700 Watts. Speed 60 to 600 rpm. Tabletop model equipped with 7.6 litre stainless steel bowl and easy-grip handle. Tilttable head for total release of accessories.

C

TECHNICAL CHARACTERISTICS

Output power	700 Watts	
Electrical data	Single phase - Plug included	
Speed	60 to 600 rpm	
Dimensions (WxDxH)	320 x 513 x 405 mm	
Rate of recyclability	95%	
Net weight	17 kg	
Supply	Amperage	Reference
230V/50-60/1	4.1	26230D
230V/50-60/1 UK SA plug	4.1	26231D

STANDARDS

2006/42/CE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE EN ISO 12100, EN 60204-1, EN 60529: IP 34, EN 454



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FEATURES AND BENEFITS

FRAME

- Hood in composite material.
- All-metal frame with ventilated induction motor for long life and perfect stability.
- Tilttable head using a locking lever for total release of accessories.

BOWL AND TOOLS

- Large capacity 7.6 litre stainless steel bowl Easy to position bowl.
- Bowl with easy-grip handle.
- New safety screen to new EC standards.
- 3 stainless steel tools: whisk, paddle and spiral hook
- The shape of the tool corresponds exactly to that of the bowl
- The bowl is very curved which makes kneading easy and allows very small quantities to be used with optimum results.

RM 8

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DRAWINGS & DIMENSIONS

Power cord and plug supplied

