

# **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.

Update: August 2024

#### A

#### **SALES DESCRIPTION**

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

## **B** TECHNICAL DESCRIPTION

RM 8 Planetary Mixer - Single phase 230V/50/1. Power 700 Watts - Speed 60 to 600 rpm. Tabletop model equipped with 7.6 litre stainless steel bowl and easy-grip handle. Tiltable head for total release of accessories.

C TECHNICAL CHARACTERISTICS	
Output power	700 Watts
Electrical data	230V/50/1 - 4,1 Amp Plug included
Speed	60 to 600 rpm
Dimensions (WxDxH)	320 x 513 x 405 mm
Rate of recyclability	95%
Net weight	17 kg
Reference	26220D

# STANDARDS (E)

2006/42/EC, 2014/35/UE, 2014/30/UE, 2011/65/UE, 1907/2006/EC, 1935/2004/EC, 2023/2006/EC, 10/2011/UE, EN ISO 12100, EN 60204-1, EN 60529-IP34, EN 454



# FEATURES AND BENEFITS

#### FRAME

- · Hood in composite material.
- All-metal frame with ventilated induction motor for long life and perfect stability.
- Tiltable 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.

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