



FOOD-TEK  
DIVISION

# FOOD CUTTER ROBOT

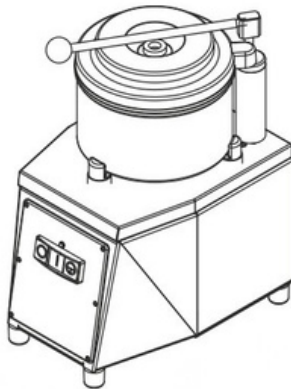


GAM International by Minerva Omega Group



Experience. Evolution. Excellence.

# ROBOT



## MAIN FEATURES

<i>Short description</i>	<b>3, 5 &amp; 8 litres food cutters</b>
<i>Speeds</i>	1 or 2 speeds
<i>Standard features</i>	<ul style="list-style-type: none"> <li>• Hub with smooth blades</li> <li>• Plastic lid</li> </ul>
<i>RPM</i>	700 - 1400 - 2800 rpm
<i>Additional features</i>	<ul style="list-style-type: none"> <li>• 24 Volt low-tension controls</li> <li>• Mechanical brake lining activated by the releasing lever of the bowl lid</li> <li>• Safety micro-switch on the lid</li> </ul>



## AVAILABLE ACCESSORIES

- Complete hubs smooth blades
- Complete hubs toothed blades
- Complete hubs drilled blades

## DIMENSIONS

	ROBOT 3	ROBOT 5	ROBOT 8
<b>Lenght</b>	240 mm	280 mm	
<b>Width</b>	270 mm	330 mm	
<b>Height</b>	420 mm	490 mm	550 mm
<b>Feed pan</b>	Ø = 180 mm   H = 105 mm	Ø = 240 mm   H = 120 mm	Ø = 240 mm   H = 180 mm
<b>Net Weight</b>	13.5 kg	20 kg	21 kg

## CAPACITY

	ROBOT 3	ROBOT 5	ROBOT 8
<b>Load capacity</b>	3 L	5 L	8 L

Specifications and other features are subject to change without notice.



# ROBOT

## ELECTRICAL DATA

	Speeds	Nominal voltages	RPM	Power consumption
ROBOT 3	1 speed	TPH (V 400/3/50 Hz)	1400 rpm	550 kW
		SPH (V 230/1/50 Hz)		
ROBOT 5	1 speed	TPH (V 400/3/50 Hz)	1400 rpm	1100 kW
	2 speeds		700 - 1400 rpm	
			1400 - 2800 rpm	
1 speed	SPH (V 230/1/50 Hz)	1400 rpm		
ROBOT 8	1 speed	TPH (V 400/3/50 Hz)	1400 rpm	1100 kW
	2 speeds		700 - 1400 rpm	
			1400 - 2800 rpm	
1 speed	SPH (V 230/1/50 Hz)	1400 rpm		

## PRODUCTION



Passato di pomodoro/Tomato purée



Passato di verdure/Vegetables purée



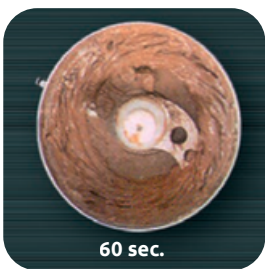
Mozzarella per pizza/Mozzarella for pizza



Carne per ragù tritata/Minced meat for ragout



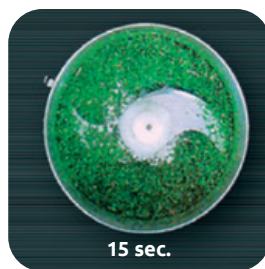
Maionese/Mayonnaise



Cioccolato/Chocolate



Pane grattugiato/Breadcrumbs



Prezempolo, aglio, cipolla, peperoncino tritati/Chopped parsley, garlic, onion, chilly pepper



Frutta secca tritata/Chopped dried fruit



Impasti teneri per dolci/Soft dough for cakes

Specifications and other features are subject to change without notice.

## MAGNUM



2  
1400  
2800rpm

### Il cutter per grandi lavorazioni.

Ideato specificamente per soddisfare velocemente le esigenze di utenti con elevati volumi tipici della grande ristorazione.

### The cutter for large productions

Specifically designed to quickly meet the needs of the large-scale catering industry.

### Der Cutter für große Produktionen

Speziell entwickelt, um den Anforderungen der Großküchenindustrie schnell zu werden.

### Le cutter pour les grandes productions

Conçu spécialement pour répondre rapidement aux exigences de la grande restauration.

### El cutter para grandes producciones.

Diseñado específicamente para satisfacer con rapidez las exigencias del catering de gran escala.

#### MAGNUM L20

Dimensioni Dimensions Maße Encombrement Dimensiones	750x500x510
Dimensioni vasca/ Bowl dimensions/ Schüsselabmessungen/ gen/Dimensions Bac / Dimensiones mm recipiente	Ø = 320 H = 255

2 VELOCITÀ/ SPEED/GESCHWIN- DIGKEIT/ VITESSE/ VELOCIDAD N° giri motore Motor speed	TPH 400V <sub>3</sub> AC3/N/PE 1400/2800
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Peso/Weight/ Gewicht/ Poids/ kg Peso	105
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## PRATIC



9  
900  
2200rpm

### Un cutter semplice e sicuro.

Caratterizzato dalla massima semplicità d'uso, è stato realizzato per rispondere alle maggiori esigenze dell'utilizzatore professionale.

### A simple and safe cutter.

With their easiness of use they have been manufactured in order to satisfy ever-increasing demands of the professional user.

### Eine einfache und sichere Cutter.

Wird für einfachen Handhabung wurden sie hergestellt, um die ständig steigenden Anforderungen der professionellen Anwender zu erfüllen.

### Un cutter simple et sûr.

Caractérisé par une grande facilité d'utilisation, il est conçu pour répondre aux exigences toujours croissantes de l'utilisateur professionnel.

### Un cutter sencillo y seguro.

Diseñado específicamente para satisfacer las exigencias del usuario profesional.

#### PRATIC PRATIC 3 PRATIC 5 PRATIC 8

Dimensioni Dimensions Maße Encombrement Dimensiones	350x240x310	410x310x340	410x310x400
Dimensioni vasca/ Bowl dimensions/ Schüsselabmessungen/ gen/Dimensions Bac / Dimensiones mm recipiente	Ø = 180 H = 105	Ø = 240 H = 120	Ø = 240 H = 180

9 VELOCITÀ/ SPEED/GESCHWIN- DIGKEIT/ VITESSE/ VELOCIDAD N° giri motore Motor speed	SPH 230V <sub>1</sub> AC1/N/PE 900/2200
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Peso/Weight/ Gewicht/ Poids/ kg Peso	10	18	19
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## ROBOT



1  
1400rpm

2  
700  
1400rpm

2  
1400  
2800rpm

### Un cutter compatto e stabile.

Facile da usare, è ideale per svolgere i principali lavori di base in cucina: omogeneizzare, impastare, smuozzare, tagliare, tritare.

### A compact and stable cutter.

Easy to use, it's the ideal tool to perform the most basic kitchen tasks: homogenising, crumbling, kneading, cutting, mincing.

### Ein kompakter und stabiler Cutter.

Leicht zu bedienen, ist es das ideale Werkzeug für die grundlegendsten Aufgaben in der Küche: Homogenisieren, Zerkleinern, Kneten, Schneiden, Hacken.

### Un cutter compact et stable.

Facile à utiliser, il est l'outil idéal pour les tâches les plus élémentaires en cuisine: homogénéiser, hacher, pétrir, couper, hacher.

### Un cutter compacto y estable.

Fácil de usar, es la herramienta ideal para las tareas más básicas de la cocina: homogenizar, picar, amasar, cortar, trocear.

#### ROBOT COMPACT L IDEAL L5 PROFESSIONAL L

Dimensioni Dimensions Maße Encombrement Dimensiones	240x270x420	280x330x490	280x330x550
Dimensioni vasca/ Bowl dimensions/ Schüsselabmessungen/ gen/Dimensions Bac / Dimensiones mm recipiente	Ø = 180 H = 105	Ø = 240 H = 120	Ø = 240 H = 180

1 VELOCITÀ/ SPEED/GESCHWIN- DIGKEIT/ VITESSE/ VELOCIDAD N° giri motore Motor speed	SPH 230V <sub>1</sub> AC 1/N/PE 1400
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2 VELOCITÀ/ SPEED/GESCHWIN- DIGKEIT/ VITESSE/ VELOCIDAD N° giri motore Motor speed	TPH 400V <sub>3</sub> AC 3/N/PE 700/1400
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Peso/Weight/ Gewicht/ Poids/ kg Peso	13.5	20	21
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## Lavorazioni cutter Cutter food processing Cutter Lebensmittelverarbeitung Traitement du cutter Procesamientos del cutter



60 sec.  
Passato di pomodoro/Pâtée purée/  
Passeierte Tomate/A/e  
de tomate/Purée de tomate



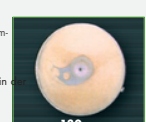
5 sec.  
Passato di verdure/Égétales purée/  
Passeierte Gemüse Cremesup/P/e  
de légumes/Purée de légumes



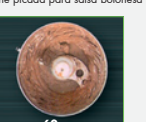
10 sec.  
Mozzarella per pizza/Mozzarella for  
pizza/Mozzarella für Pizze/Mozzarella  
pour pizza/Mozzarella para pizza



10 sec.  
Carne per ragù tritata/Minced meat for  
ragout/Hackfleisch, z. B. für Bologna-  
saucen/Viande hachée pour ragout/  
Carne picada para salsa boloñesa



130 sec.  
Maionese/Mayonnaise/Mayonnaise/Ciocolato/Chocolate/Schokolade/  
Mayonnaise/Mayonesa



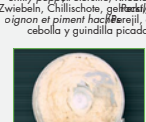
60 sec.  
Ciocolato/Chocolate/Schokolade/  
Chocolat/Chocolate



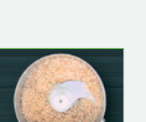
15 sec.  
Prezemaolo, aglio, cipolla, peperoncino/Pane grattugiato/Écrasé/Arumbe  
tritato/Chopped parsley, garlic, onion,  
chili pepper/Ährenliste, Knoblauch,  
Zwiebeln, Chilischole, Pfeffer/ail,  
oignon et piment haché/ají, ajo,  
cebolla y guindilla picados



60 sec.  
Semmelbrösel/Chapelure/Pan rallado



60 sec.  
Impasti teneri per dolci/Soft dough for  
cakes>Weiche Kuchenteig/Pâte molle/Tränenfrüchte, gelüftete secs  
pour gâteau/Masas blandas para tartas



20 sec.  
Frutta secca tritata/Écrasé/dried  
fruits/Trockenfrüchte, gelüftete secs  
para hachés/Fruta secca picada



Lame/Blades/Minglen/  
Lames/Palas

TPH Alimentaione trifase/Three phase power supply/Dreiphasen-Stromversorgung/Alimentaione trifásica  
SPH Alimentaione monofase/Single phase power supply/Einphasen-Stromversorgung/Alimentaione monofásica