

ROBOT CRÈME

The best pastocookers and batch freezers

One device with different functionalities:



Pasteurizes



Freezes



Cooks



Cools



Mixes



Emulsifies

REQUIRE
QUALITY,
SIMPLICITY,
PRODUCTIVITY.



Éclair



Cake



Nougat



Jam



Lemon pie

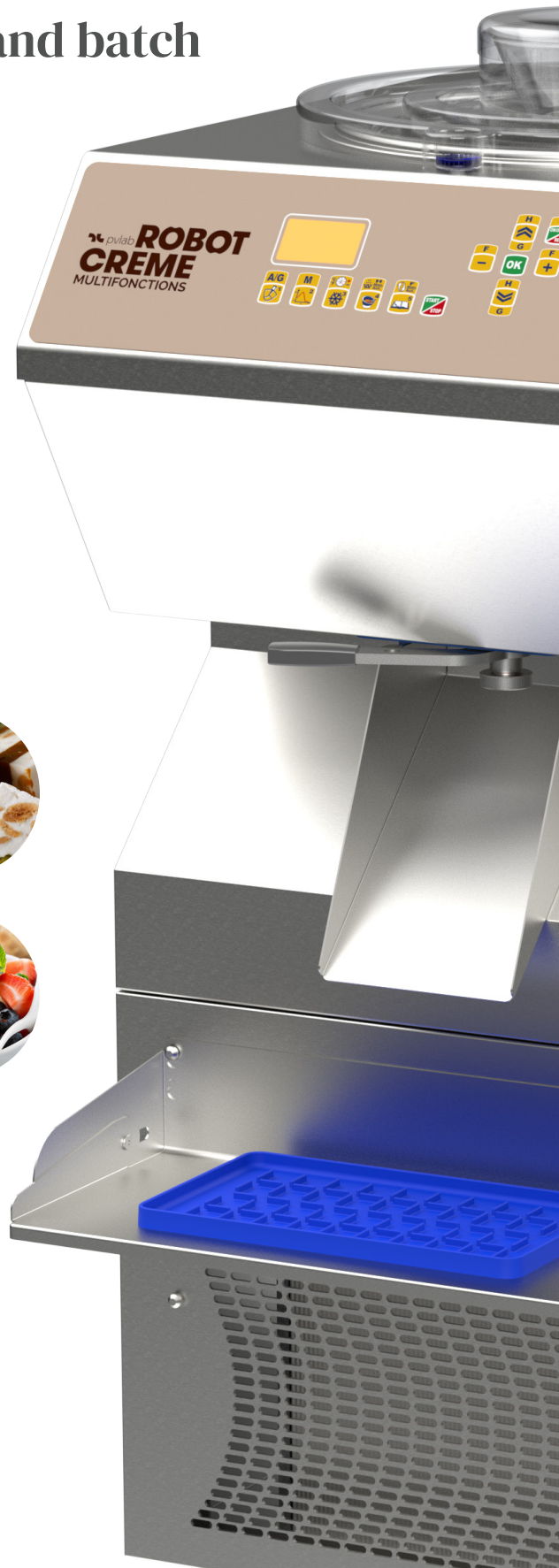


Ice cream

- Time saving
- Rationalization of production
- Guaranteed hygiene
- Recipes regularity
- Ease of use
- Diversification of recipes

A **BRAND AT
YOUR SERVICE.**

- Training
- Support
- New recipes every month



TECHNOLOGY EMPOWERING YOUR CREATIVITY

pvlab **ROBOT
CREME**

WWW.ROBOTCREME.COM

Pastry Range

With the **ROBOT CRÈME** range, the production of pastry desserts, as well as sorbets and ice creams, has never been so simple, efficient, and accessible. Pastry cream, mousses, choux pastry, petits fours, confectionery, travel cakes... all the great classics of pastry and frozen desserts are now achievable with astonishing speed and flawless precision. Offered in four versions: Multifunction, Pasteurizers, Economic Pasteurizers, the **ROBOT CRÈME** brand is literally revolutionizing the daily life of all pastry chefs.



Available in **5L**, **15L** or **40L** tanks, the **MF Multifunctions ROBOT CRÈME** is the ideal tool to make your pastries and ice creams without compromise.

MULTIFUNCTIONS
MF



Execute your pastry recipes to perfection with the **ROBOT CRÈME Pastocookers PC**. Available in **40L** and **60L** tanks.

PASTOCOOKERS
PC



Make your pastry recipes in large quantities at a more competitive price with **ROBOT CRÈME PCE Pasteurizers**.

Available in **40L** and **60L** cubes.

PASTOCOOKERS
PCE

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