

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



Béchamel sauce



Sauce



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



LA TECHNOLOGIE AU SERVICE DE VOTRE CRÉATIVITÉ

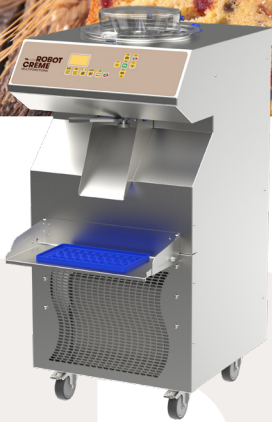
pvlab **ROBOT
CRÈME**

WWW.ROBOTCREME.COM

Catering Range

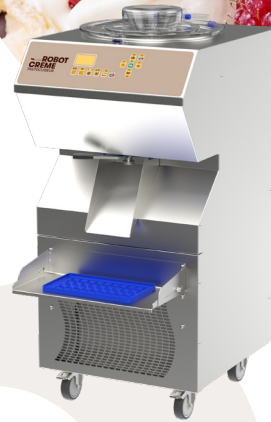
With the **ROBOT CRÈME** range, the production of desserts, sauces, sorbets and ice creams has never been so simple, efficient and accessible.

Thanks to astonishing speed and flawless precision, offered in four versions: Multifunction, Special Kitchen Multifunction, Pasteurizers and Economic Pasteurizers, the **ROBOT CRÈME** brand is literally revolutionizing the daily life of all caterers.



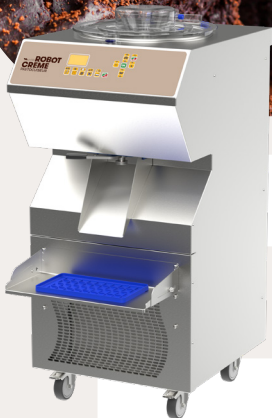
Available in **5L**, **15L** or **40L** tanks, the **MF Multifunctions ROBOT CRÈME** is the ideal tool to make your pastries and ice creams without compromise.

MULTIFUNCTIONS
MF



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

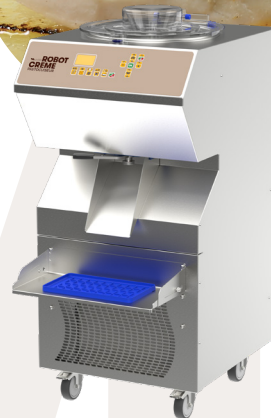
PASTOCOOKERS
PC



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



With the **ROBOT CRÈME Cuisine** range, Special Cuisine Multifunction **SC** robots dedicated to catering, bring the efficiency of **ROBOT CRÈME** to your kitchen. Available in **5L** and **15L** versions.

MULTIFUNCTIONS
SC