

robot coupe®



BLENDERS

GT 400 • GT 550 • GT 800 Ultra

NEW



BARS - RESTAURANTS - CAFES - CATERERS - HOSPITALS

Designed for demanding professional kitchens

The GT 800 Ultra combines a robust 4-litre stainless-steel bowl with variable speed control for smooth, consistent preparation of sauces, soups, creams, mousses and emulsions.

4 L

STAINLESS-STEEL
BOWL

1000 W

MOTOR POWER

0-16,000

RPM VARIABLE SPEED

IDEAL FOR

Sauces • Soups • Creams • Mousses
Sweet and savoury emulsions

1 SEALED LID

Removable centre plug allows ingredients to be added during operation.

2 VIBRATION CONTROL

One-piece bowl coupling improves support and reduces vibration.

3 SAFETY

Chrome motor base with lid-presence safety system.

4 EASY CLEANING

Parts are easy to remove for thorough cleaning.

5 STABILITY

Non-slip feet help keep the blender secure during operation.

6 OPTIONAL BOWL

Optional 4-litre Lexan bowl available.



TALL BLADE ASSEMBLY

Optimised for intensive blending and smooth emulsions.

GT 800 Ultra specifications

Bowl capacity	4 L
Speed range	0 to 16,000 rpm
Motor power	1,000 W
Electrical supply	230 V / 50 Hz
Current	4.6 A
Dimensions (A × B)	544 × 190 mm
Net weight	7 kg
Packed weight	8 kg



COMPLIANCE LISTED IN THE ORIGINAL 2012 BROCHURE

European directives and harmonised standards including NF EN 12100, NF EN 60204-1, NF EN 12852 and NF EN 60529 (IP55 / IP34).

Recipe from the original brochure

Cucumber with Goat's Milk

Makes 4 glasses

Ingredients

1 cucumber
4 Granny Smith apples
3 tbsp dill
1/2 lemon
Goat's milk

Preparation

Juice the cucumber, apples, dill and half lemon using a J 100 Ultra. Return the bowl to the blender base, add goat's milk and blend until smooth and creamy. The original brochure notes that the cucumber may be left unpeeled.

