

RoboLabs

inventing the future

الكتالوج باللغة العربية متاح على الرابط

CATALOGUE IN ENGLISH BELOW ↓



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Vortex Technology Process

Vortex Popcorn™ machines Robopop® based on our innovative patented technology.

These machines rapidly heat, pop and vortex corn away from the hot zone immediately after popping. The process is our trademark technology.

How does the Vortex Popcorn™ machine work?

Popcorn kernels, evenly distributed over the parabolic bottom of the machine internal chamber, are subjected to the vortex hot air flow.

The flow provides both the sustained rotation of corn kernels around the chamber axis and its simultaneous agitation.

This process allows for fast and uniform popcorn kernels heating and immediate popping. Vortex air stream instantly withdraws popped corn from the chamber hot zone, thus profoundly enhances popcorn taste and quality.

What's makes Robopop® unique over other popcorn machines?

Contemporary large hot air poppers, unlike Robopop®, keep popped kernels inside the overheated work chamber for quite a long time.

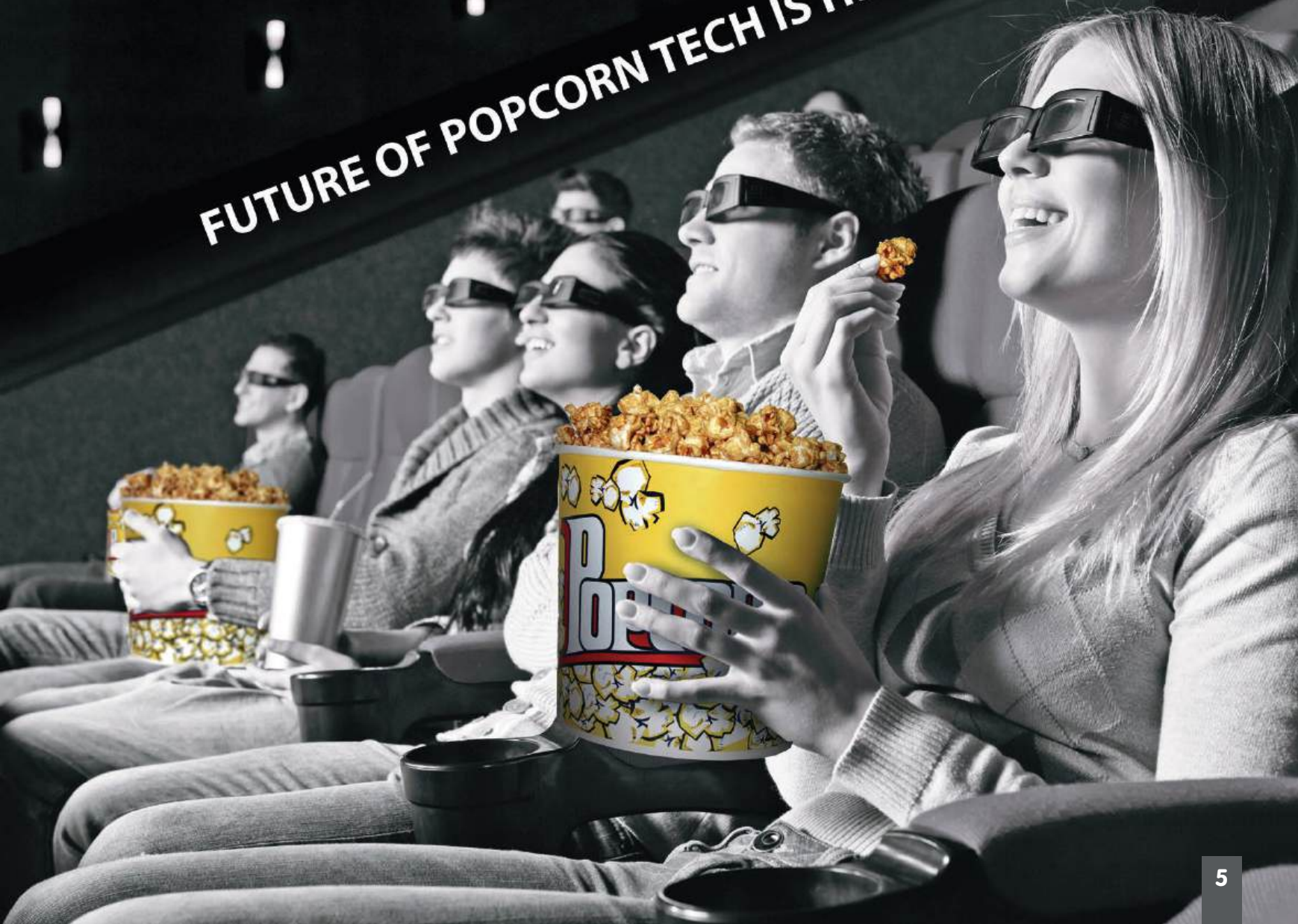
Due to overheating, the corn kernels turn out to be tough, chewy and somewhat similar to Styrofoam in taste and texture.

The patented vortex flow technology, introduced by Robopop®, makes our popper a completely new class of popcorn machines, totally different from other hot air poppers. Taking popped kernels straightaway from the hot zone with vortex air stream makes our popcorn crunchy, tender, full of taste and a pleasure to eat.

RoboLabs

Incredible machines for funfood & fastfood

FUTURE OF POPCORN TECH IS HERE



Air Poppers

Vortex Popcorn™ machine Robopop® is a new type machine, which pops kernels on the basis of the revolutionary technology

Popcorn has 20% less calories but stays as tasty and crunchy as movie style popcorn

Popcorn isn't fried in oil, so it doesn't contain carcinogens, produced at frying

Oil consumption is 30% less (100% less for caramel coated popcorn)

Vortex Popcorn™ machine Robopop® is fully automatic, needs minimal attention, always has consistent product quality



visit Air Poppers
product section

Vortex Popcorn™ machine Mini Robopop® 25



HOW MUCH DO YOU SPEND ON OIL?

VORTEX POPCORN™ MACHINE MINI ROBOPOP® 25 SAVES 100% OF OIL EXPENSES

Fully automatic Mini Robopop® 25 has a production capacity up to 12 kg per hour and makes perfect popcorn for further coating. Possibility to control turbine speed allows configuring the popper even for low-quality corn kernels. The machine is easy to maintain, by removing the side door you will have a full access to the chamber.

Mini Robopop® 25 is delivered already assembled and after unpacking is ready to be turned on.

Mini Robopop 25 pairs perfectly well with Caramelizer RoboSugar.

FEATURES

- Corn kernels are popped by vortex of hot air
- Popcorn is not fried in oil, as a result there are no trans fats and carcinogens
- Pops butterfly and mushroom popcorn
- Combination of batch and continuous operation
- MiniRobopop 25 pairs perfectly well with RoboSugar Caramelizer

SPECIFICATIONS

- Throughput* - up to 12 kg/hr (25 lbs/hr)
- Hopper capacity up to 8 kg (17 lbs)
- Voltage - 230 V
- Power - 5950 W
- Dimensions - 1070x760x1600 mm
- Weight - 150 kg
- Model - Mini Robopop 25
- Code - 111452

*Raw corn processed



Vortex Popcorn™ machine Robopop® 60

VORTEX POPCORN™ MACHINE ROBOPOP® 60 IS A NEW TYPE OF EQUIPMENT MACHINERY, WHICH MAKES BOTH READY-TO-EAT SALTY SNACK AND POPCORN FOR FURTHER CARAMEL COATING

The popper will be an ideal solution for cinema chains, popcorn shops and small scale production. The machine is equipped with intellectual control system that makes the whole process fully automatic. Robopop® 60 can make both ready-to-eat salty snack and pre-pop mushroom corn for further caramel coating.

It has two separate 15kg corn hoppers for butterfly and mushroom corn, making it very easy for the operator to switch from one to the other. Robopop® 60 can be touchscreen operated, which makes it an ideal solution for cinema chains.

The Machine is delivered assembled, after unpacking it is ready to go.

FEATURES

- No oil is required for popping butterfly or mushroom corn
- Oil is used only for flavoring with total savings on it amounting up to 30% or more
- Popcorn is as crunchy and tender as that from a “wet” popper, with no husk whatsoever
- Robopop® 60 is equipped with a multi-drop oiler and a salt seasoner
- Fully automatic and adjustable flavoring and seasoning.
- Equipped with bag overfill and low corn level alarm sensors
- Robopop® 60 can be operated intuitively by the touch screen
- Robopop® 60 has a warmed compartment for two 22kg oil buckets
- Oil nozzle warmed up during popping excluding possibility of oil solidification
- This model is equipped with two carts for popcorn

SPECIFICATIONS

- | | |
|--|---------------------------------|
| ● Throughput* - up to 28 kg/hr (60 lbs/hr) | ● Dimensions - 1430x600x1700 mm |
| ● Two hoppers - 15 kg (33 lbs) (each) | ● Weight - 250 kg |
| ● Voltage - 230/400 V | ● Model - Robopop 60 |
| ● Power - 11300 W | ● Code - 104800 |

*Raw corn processed



Vortex Popcorn™ Machine Robopop® 75



Built on US and International patented Vortex Popcorn technology

Fully automatic machine Robopop® 75 is a perfect choice for cinema concessions and businesses with throughput rate up to 34 kg/h (75 Lbs/h) of healthy, delicious and crunchy popped corn. The machine is next in line of fully automatic Vortex Popcorn™ Machines.

FEATURES

- Higher productivity
- Easy to operate, maintain, and clean
- Delivered fully assembled and ready to operate once plugged in
- Cart and set of plastic bags for popped popcorn are included
- Corn hopper load 22.68 kg (50 lbs)

SPECIFICATIONS

- Productivity (throughput): up to 34 kg/h
- Corn hopper load 22.68 kg (50 lbs)
- Voltage - 230/400 V
- Power - 11000 W
- Dimensions - 1370x600x1690 mm
- Weight - 200 kg
- Model - Robopop 75
- Code - 152131



Vortex Popcorn™ machine Grand Robopop® 220



VORTEX POPCORN™ MACHINE GRAND ROBOPOP® 220 IS THE FIRST INDUSTRIAL HOT AIR POPPER DESIGNED ON THE BASIS OF A NEW PATENTED VORTEX TECHNOLOGY

Vortex Popcorn™ machine Grand Robopop® 220 continues Vortex Popcorn™ machines' line from RoboLabs. Fully automatic machine Grand Robopop® 220 is ideal for industrial popcorn production. Production capacity of the machine is up to 100 kg per hour of healthy product, delicious, crunchy and full of taste.

Grand Robopop 220 is equipped with an intellectual system of control, fully automatic with minimum operator's involvement. There is a possibility to control turbine's speed to configure the popper even for low-quality corn kernels. The machine is easy to maintain - removing the side door you have full access to the chamber.

FEATURES

- High productivity
- Corn kernels are popped by vortex of hot air
- Pops butterfly and mushroom popcorn
- Combination of batch and continuous operation
- Minimal operator involvement, fully automatic
- The ability to control turbine's speed allows to configure the popper even for low-quality corn kernels
- Direct drive turbine - no belt drive and bearing assembly

SPECIFICATIONS

- Throughput* - up to 100kg/hr (220 lbs/hr)
- Hopper capacity - 25 kg (55 lbs)
- Voltage - 230/400 V
- Power - 24000 W
- Dimensions - 1690x1220x1930 mm
- Weight - 400 kg
- Model - Grand Robopop 220, Grand Sifter
- Code - 190828, 219907

*Raw corn processed



Industrial Popcorn Equipment RoboFactory



Using Vortex Popcorn hot-air popping technology the line produces ready-to-eat Butter Flavored Popcorn (Curry, Paprika or Tomato, even Masala or a variety of other spicy flavors!), as well as delicious Caramel or Cheese...

SOLUTIONS FOR SAVORY AND CARAMEL POPCORN PRODUCTION

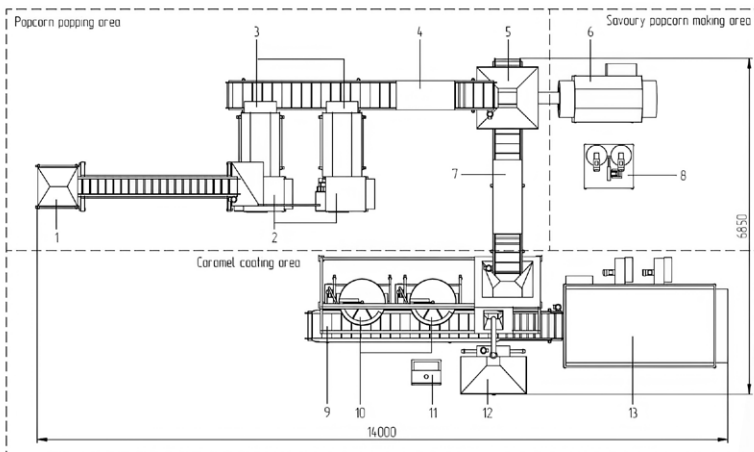
Starting each new project we carefully consider customers needs to tailor our popcorn production solution accordingly.

The project in Italy required productivity 300 kg/h of savory popcorn. To reach the productivity we needed to adjust the standard line to fit three Grand Robopop 220 poppers.



CONFIGURATION

- Raw corn transporting conveyor supplying corn to poppers
- Vortex popcorn machine Grand Robopop 220
- Popcorn Collecting bin with dispenser
- Oil Batch feeding system
- Coating drum for savory popcorn
- Batch feeding system for caramel popcorn ingredients
- Caramel popcorn coater
- Caramel popcorn cooling drum



Caramelizers RoboSugar

The machines consist of two key parts - the kettle where caramel syrup is cooked and mixed with popcorn and mesh-belt conveyor, where caramel corn is cooled and separated.

These are automatic caramel coating machines. Easy to use - set and forget!

Operator is just responsible for loading all necessary components and launching the process. As a result you will always have a consistent product quality. It's all in 15 minutes the batch of caramel popcorn is ready.



Caramelizer RoboSugar Auto 10



FEATURES

RoboSugar Auto 10 makes caramel coating maximally automatic. This means always consistent product quality, since the human factor is completely out of the process.

Caramel coating takes place in the kettle. As soon as popcorn is fully caramelized, it is dumped onto the mesh belt where it is separated and cooled with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output - up to 14 kg/hr (30 lbs/hr)
- Maximum load - 3,5 kg (7,5lbs)
- Kettle capacity - 37,5 L (10 gallons)
- Voltage - 230 V
- Power - 5500 W
- Dimensions - 1650x810x1500 mm
- Weight - 170 kg
- Model - RoboSugar Auto 10
- Code - 106140



Caramelizer RoboSugar 10



FEATURES

RoboSugar makes caramel and coats popcorn with it automatically. Caramel cooking and coating take place in the kettle. The operator is only responsible for loading popcorn into the kettle and dumping of caramel coated popcorn on the mesh-belt conveyor.

When popcorn is coated operator dumps popcorn on the mesh where it is separated and cooled automatically with all the scrap and small fragments falling through the mesh. When coating is over caramel popcorn goes right into the case.

SPECIFICATIONS

- Output - up to 14 kg/hr (30 lbs/hr)
- Maximum load - 3,5 kg (7,5 lbs)
- Kettle capacity - 37,5 L (10 gallons)
- Voltage - 230 V
- Power - 5500 W
- Dimensions - 1650x810x1500 mm
- Weight - 160 kg
- Model - RoboSugar 10
- Code - 99228



Caramelizer RoboSugar Twin Auto 20

**NEW
OPTION**



Caramelizer RoboSugar 20 continues the range of RoboSugar models, providing a variety of innovative solutions for gourmet popcorn production.

FEATURES

Enhanced productivity

Compared to its predecessor, Caramelizer RoboSugar Twin Auto 20 is fully automatic and double in its output - up to 35 kg/h (75 pounds) which makes it a perfect solution for gourmet popcorn producers and concessionaries.

Always consistent product quality

Caramelizer RoboSugar 20 needs minimum operator's involvement. An operator only puts all the necessary ingredients into the kettle plus popped corn into the container. And the machine will do the rest by itself.

A 75 liters (20 gallons) aluminum kettle equipped with a tubular heating element provides uniform and consistent heating without any burning of cooked caramel.

Thanks to innovative engineering solutions, the conveyor cooling mesh and drum separate and cool even thick layered caramel.

Easy maneuverability

Caramelizer RoboSugar 20, mounted on locking swivel casters is very maneuverable and can be easily relocated.

SPECIFICATIONS

- Output up to - 35 kg/hr (75 lbs/hr)
- Kettle capacity - 75L (20 gallons)
- Voltage - 230/400 V
- Power - 13000 W
- Dimensions - 2100x900x1500mm
- Weight 250 kg
- Model - RoboSugar 20
- Code - 183331



Caramelizer SugarLips 10



FEATURES

SugarLips 10 cooks caramel and coats popcorn with it.

The key part of the machine is a stainless steel kettle where cooking and coating takes place.

SPECIFICATIONS

- Output - up to 14 kg/hr (30 lbs/hr)
- Kettle capacity - 37,5 L (10 gallons)
- Voltage - 400 V
- Power - 5000 W
- Dimensions - 760x500x900 mm
- Weight - 50 kg
- Model - SugarLips 10
- Code - 103432



Stainless steel base for SugarLips

The stainless steel base, closed from 3 sides, has a solid table top and a shelf.

- Dimensions - 600x610x870 mm
- Weight - 25 kg
- Model - SugarLips Base
- Code - 103433



Cooling cart for SugarLips 10

Stainless steel cart is equipped with a fan blower to cool caramel popcorn.

- Power - 100 W
- Voltage - 230 V
- Dimensions - 1130x920x910 mm
- Weight - 53 kg
- Model - CKPMX-10E
- Code - 111088



Caramelizer SugarLips 20

SugarLips 20 cooks caramel and coats popcorn with it.

The key part of the machine is an aluminum kettle where cooking and coating takes place. Compared to SugarLips 10 Sugar lips 20 has twice bigger output - up to 35 kg/hr

- Output - up to 35 kg/hr (75 lbs/hr)
- Kettle capacity - 70 L
- Voltage - 400 V
- Power - 12200 W
- Dimensions - 560x890x1150 mm
- Weight - 75 kg
- Model - SugarLips 20
- Code - 192678



Cooling table with a base for SugarLips 20

Stainless steel table is equipped with a base for SugarLips 20 and a fan blower to cool caramel popcorn.

- Stainless steel cart is equipped with a fan blower to cool caramel popcorn
- Power - 100 W
- Voltage - 230 V
- Dimensions - 1130x920x910 mm
- Weight - 53 kg
- Model - CKPMX-10E
- Code - 142091

ACCESSORY PRODUCTS



RoboMix Mini

Motorized mixing/coating machine, mounted on a mobile base. Intended for flavoring and coating popcorn with buttered oil, salt, sugar powder, cheese powder, cheese paste and other savory additives. The mixer has table top with two insert bowls GN1/9 and a place for oil dispenser **MiniRobo OD**.

- Coater volumetric capacity - up to 6,5 gallon (25 liters) of popped corn
- Mixing time - 60 seconds
- Mixing Capacity - up to 20 kg/hr (44,5 lbs/hr) of ready-to-eat popcorn
- Power - 50 W
- Voltage - 230 V
- Dimensions - 850x520x1000 mm
- Weight - 37 kg
- Model - RoboMix Mini
- Code - 92968



MiniRobo Oil Dispenser

Stainless steel oil dispenser is designed for using with **RoboMix Mini**. The dispenser is installed on the table top of RoboMix Mini. Equipped with 3.3l plastic container.

- Oil dispenser capacity - 3,3 L
- One push of oil dispenser - 1,3 oz (37 ml)
- Model - VPM-MCDL
- Code - 92967



Spare mobile cart for popcorn

- Model - VPM-TR1
- Code - 92954

Caramelizer SugarLips 100

Caramelizer SugarLips 100 fits 260 liters of popcorn (100 kg). Kettle is made of stainless steel.

There is a handle for caramel popcorn unloading.

Caramel popcorn ingredients should be loaded into the kettle, when caramel is ready, operator adds popcorn for caramel coating.

After coating popcorn is unloaded on the cooling table for manual cooling and separation.

- Dimensions- 1080x1410x2000 mm
- Power – 32 000 W
- Weight – 285 kg



The caramelizer could be used as a single standing equipment or included as part of caramel popcorn manufacturing line.

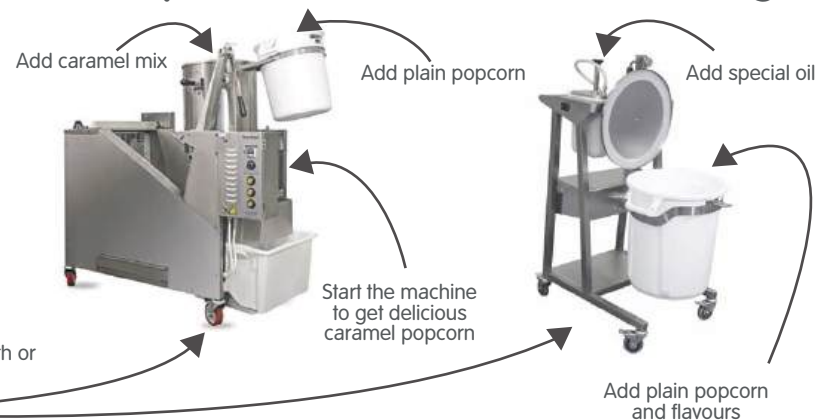


Use a combination of our machines to obtain a large assortment of finished products

Step 1 - Popcorn production



Step 2 - Caramelization and flavouring



Step 3 - Packaging



Popcorn Glazes



GLAZES FOR KETTLE POPCORN

- Caramel
- Raspberry
- Strawberry
- Cherry
- Chocolate
- Green apple
- Banana
- Blue raspberry

TetraPak, 800 gr, Carton box, 13 kg

NEW

CORIN GLAZE COMPOUND

non-stick additive with
a creamy taste
box, 5 kg



Popcorn Salt



Classic taste of popcorn proven for years

CORIN SALT

Special fine salt

TetraPak, 1 kg, Carton box, 13 kg

Cheese Powder



CORIN CHEESE REGULAR

Box, 5 & 14 kg



Spicy additives for popcorn

Popcorn has ceased to be just salty - now customers have something new to experiment with! New saturated tastes of popcorn - in savory additives made according to author's recipes of Robolabs company
For best results use the RoboMix Mini

SPICYMIX

- Tomato
- Sour cream&onion
- Cheese
- Barbecue
- Bacon cheese
- Mushroom

TetraPak, 350 gr, Carton box, 5 kg



Mix for caramelization

- Chocolate
 - Caramel
 - Basic
- Carton box, 14 kg

Fruitmix

- Banana
- Strawberry
- Green apple
- Cherry
- Grape
- Orange
- Blue raspberry

TetraPak, 350 gr

Should be used with Basic Mix to get flavored and colorful popcorn



Popcorn Display Warmers

Display cabinets keep popcorn warm and prolong freshness and crispness until ready for serving.

Popcorn Warmer cabinets are ideal for point of sale counter impulse, helping you increase sales and keeping your popcorn fresh, warm and tasty. Suitable for a whole host of environments including supermarkets, concession stands, events, bars and cafes. Display cabinets are available in a number of different sizes and styles.

Bulk Popcorn Floor Display Warmer one compartment with lighting



- Adjustable temperature +30/+85 °C
- Power - 700 W
- Voltage - 230 V
- Dimensions - 750x710x700 mm
- Weight - 40kg
- Model - VTP1-075
- Code - 183973



Bulk Popcorn Floor Display Warmer two compartments with lighting



- Adjustable temperature +30/+85 °C
- Power - 700 W
- Voltage - 230 V
- Dimensions - 900x710x700 mm
- Weight - 46 kg
- Model - VTP2-090
- Code - 183972



Bulk Popcorn Floor Display Warmer two compartments with a lighting



- Adjustable temperature +30/+85 °C
- Power - 700 W
- Voltage - 230 V
- Dimensions - 1200x710x700 mm
- Weight - 55 kg
- Model - VTP2-120
- Code - 111080



Table Top Display Warmer for pre-packed ready to eat popcorn



The warmer has 2 shelves. Lighting up "POPCORN" sign is located on the side of the sliding doors.

Forced-air crisping system
Temperature in the chamber is 60 °C (maintained automatically).

- Capacity - 24 cups V170 or 36 cups V85.
- Power - 1450 W
- Voltage - 230 V
- Dimensions - 800x650x1000 mm
- Weight - 60 kg
- Model - VTP-080
- Code - 111082



Bulk Popcorn Display Warmers with auto feeding

THESE EYE CATCHING DISPLAY WARMERS WILL INCREASE THE APEAL OF A CRISPY SNACK
Positioned in the front counter, the warmer creates an attractive display as well as bulk storage.



The warmer holds nearly 100 /46 oz. cups.
Top-load design helps to fill the whole cabinet.
The warmer's four sides are made of double glass.
LED strip lights are located inside double glass along whole perimeter.
Forced hot air convection keeps popcorn fresh, crisp, and not over dried.



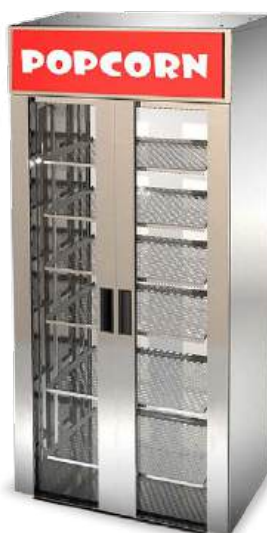
- Power -1000 W
- Weight - 40 kg
- Voltage - 230 V
- Model - VTPA-060R
- Dimensions - 600x500x750 mm
- Code - 111083

- Power - 2000 W
- Weight - 60 kg
- Voltage - 230 V
- Model - VTPA-080G
- Dimensions - 800x650x1050 mm
- Code - 111085

Self-service display warmers

Warming cabinets are available with following options

- with height-adjustable shelves able to be tilted for nacho trays
- with cart equipped with height-adjustable shelves able to be tilted
- Standard specifications: 600x600x2000 mm, 1700 W or 900x600x2000 mm, 3300 W
- Custom specifications are available by request while ordering not less than 10 pcs.



- Original shelves design allows displaying of popcorn cups
- Tilted shelves allow nacho trays to slide frontward as product is being taken out
- Shelves height can be adjusted with 75 mm step
- Due to equal convection of warm air along both sides, whole volume is heated evenly even with full load



CATCH YOUR CUSTOMERS ATTENTION WITH THESE COUNTERTOP NACHO DISPLAY WARMERS

These warmers make it easy to serve snacks at your movie theatre, sports stadium, or concession stand, and they hold crunchy nachos at the perfect serving temperature.

Nachos will stay fresh and warm inside these merchandising cases, and they'll be visible to customers through the clear window panels.

Choose from different sizes to suit the amount of product you need to store!



Nacho Display Warmers



Nacho Display Warmer VTN-049

The warmer's three grid shelves and a bottom hold up to 24 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal lighting

NACHOS illuminated signs are from the customer's and operator's sides. It is easy to place the warmer on a bar front counter or on a back counter. The Display Warmer has a thermoregulator to control internal temperature. The unit frame is made of pigment powder coated steel.

- Power - 700 W
- Voltage - 230 V
- Dimensions - 490x490x675 mm
- Weight - 30 kg
- Model - VTN-049
- Code - 183314



Nacho Display Warmer VTN-049H

Nacho Display Warmer has six grid shelves to hold up to 36 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal light.

NACHOS illuminated signs located from the customer's and operator's sides to place the warmer on a bar front counter or on a back counter. The unit frame is made of pigment powder coated steel.

- Power - 1000 W
- Voltage - 230 V
- Dimensions - 490x490x925 mm
- Weight - 35 kg
- Model - VTN-049H
- Code - 183971



Nacho Display Warmer VTN-088

The warmer's three grid shelves and a bottom hold up to 48 standard trays with chips and cheese. The Warmer has a forced-air heating system, internal light.

NACHOS illuminated signs are both for customer's and operator's sides to place the Warmer on a bar front counter or on a back counter. The unit frame is made of pigment powder coated steel.

- Power - 700 W
- Voltage - 230 V
- Dimensions - 880x525x675 mm
- Weight - 45 kg
- Model - VTN-088
- Code - 179004



Cotton Candy Machines

WE REINVENTED COTTON CANDY MACHINE!

RoboJetFloss is a breakthrough in the world of cotton candy

Flying Cotton Candy Machine RoboJetFloss is unique in floating cotton candy upwards in an even, steady and powerful flow. Enormous cotton candy clouds will make you a hit at the next festival!

**JUMBO COTTON CANDY -
UP TO 2 METERS IN DIAMETER**



GRAB MORE ATTENTION - MAKE MORE MONEY

WE SELL THE SHOW, NOT THE MACHINE



Flying Cotton Candy Machines RoboJetFloss & RoboJetFloss XL



RoboJetFloss

FEATURES

Cotton Candy machine RoboJetFloss with vertical candy floss supply. Thanks to vertical air flow the operator can swirl cotton candy servings of unlimited size, up to 2 meters in diameter.

After some practice operator can swirl candy floss on 5 meter distance from the machine. Due to unique and patented design the machine can operate under different ambient conditions, both indoor and outdoor.

- Code - 163433



RoboJetFloss XL

RoboJetFloss Pro offer all benefits as RoboJetFloss does, but XL version has extra feature **'Cold start button'** that makes possible to heat up the head very fast, even with stopped motor.

This feature provides an operator with opportunity to heat up the machine enough for the first portion of cotton candy just in 20 seconds! Experienced users will appreciate this feature for sure!

SPECIFICATIONS

- Production rate - up to 5 kg/hr (11 lb/hr)
- Cold start time - 20 seconds (for RoboJetFloss Pro version)
- Voltage - 120/240 V (50/60 Hz)
- Power - 1700 W
- Dimensions - 670x670x480 mm
- Weight - 15kg
- Code - 163434



Cotton Candy Machine Twister M2



FEATURES

Cotton Candy Machine with a plastic floss pan. Heating by a tubular heating element. A spring suspension of a motor running gear eliminates vibration transfer to a cabinet. Two pair of brushes. A safety device. Secure fixation of the running gear for transportation. A meshy diffuser.

Design features an adjustable heat control, the control protection, handles for transportation, a window for brush assembly maintenance, pink painted cabinet. Equipped with a plastic floss pan 660 mm in diameter, a grip stabilizer and a set of clips for the stabilizer.

SPECIFICATIONS

- Production rate up to 3 kg/hr (6 lb/hr)
- Weight - 15 kg
- Cold start time - 30 seconds
- Code - 131628
- Voltage - 120/240 V (50/60 Hz)
- Dimensions - 670x670x480 mm



Cotton Candy Machine Monster



FEATURES

This machine is intended for commercial cotton candy production. The machine is heated by a tubular heater. The machine's head can accommodate 700 g of sugar. One portion preparation time is 20-25 seconds. Motor chassis' spring-loaded support soften vibrations on the housing. Meshy type diffuser.

Machine features include: mechanically protected precise power adjustment knob, heat rate indicator (voltmeter), transportation handles, a hatch for carbon brush servicing, silver metallic painted housing.

Default delivery set includes plastic pan 660 mm in diameter, mesh screen with clips. The machine effectively operates even with voltage drops down to 160 volts.

SPECIFICATIONS

- Production rate - up to 7-8 kg/hr
- Weight - 25 kg
- Dimensions - 670x670x480 mm
- Voltage - 230 V
- Cold start time - 30 seconds
- Code - 111136

Start the easiest business: making packaged cotton candy - popular product, low food cost, minimal investment



Use the combination of **Monster commercial candy floss machine & manual sealer Multi-Prom 75-95** for plastic cups with an aluminum foil lid. Add different flavors with the Flossart food component.

And you can produce cotton candy of different tastes and colors in a customer-friendly package!

High reliability and performance of Monster will let you produce up to 250 servings per hour!



Accessory Products



Plastic floss pan for RoboJetFloss

- Diameter 660 mm.
- Code - 125898



Plastic floss pan for Twister M2

- Diameter 660 mm.
- Code - 51050



Plastic Bubble for RoboJetFloss

Transparent plastic protective bubble with open top for cotton candy machines with vertical candy floss supply .

- Code - 128728



Plastic Protective Bubble for Traditional cotton candy machines

- Code - 51786



Plastic Protective Half-Open Bubble

- Code - 124953



"Nosnow"* tool

Cotton candy flakes catcher for the machines with vertical candy floss supply. The tool is made of stainless steel and a mesh.

*During warming up cotton candy flies out like separate flakes, so called 'snow'. It is recommended to cover the head with special tool that catches the flakes, so called "No Snow"



Cotton candy plastic Sticks

- Length - 540 mm
- Diameter - 8 mm
- Code - 128095



FLOSSART

Flavoring mixture for Cotton Candy

- 32 pcs in a box
- Weight - 150 g
- Code - 129314

Cotton Candy Carts



The cart cabinet can be white or pink painted. The cart has additional shelf. Four swivel wheels with brakes. There is a transportation handle on one side.

- Dimensions - 580x500x700 mm
- Weight - 15 kg
- Code - 128725



Cotton Candy Cart with two wheels and two supports. The cart has a pink painted cabinet and a table top made of stainless steel. The cart is knock down, a table top can be set on the left or on the right side.

- Dimensions - 1130x730x770 mm
- Weight - 15 kg
- Code - 128723



The cart is made in the form of octahedral. The cart cabinet is fuschia (RAL4010) painted. There are four swivel wheels with brakes, wheel diameter is 100 mm. There is a handle for transportation from the one side. Removable holder for a glass is included Shelf for Cotton Candy machine is perfectly located for Cotton Candy machine RoboJetFloss.

- Dimentions - 640x520x670 mm
- Weight - 15 kg
- Code - 128724



Cart for cotton candy machine RoboJetFloss is made in a shape of octagon. There is a lightbox from a customer's side and a door from the side of operator. There is a lighting on the top. The cart has four wheels. The cart is knock down.

- Dimensions - 700x850x2000 mm
- Weight - 30 kg
- Code - 128727





RoboFry

The highest quality deep fryers for commercial kitchens, restaurants, cafes, bars and the like.

Fryer Oil Filtration is Critical

The best way to protect the quality of your food, and to extend the life of both your oil and your fryer, is to regularly filter your oil.

It's a fairly simple step, particularly if you opt for a RoboFry with a built-in filtration system.

Table-Top RoboFryBox

RoboFryBox fryers stand out from traditional open-type fryers with a wide-range application opportunities and could be used in placed without a kitchen, they do not need exhaust hood - at gas stations, in concessions, in shopping malls.

FEATURES

- The fryer does not require exhaust hood due to multi-stage air cleaning system
- Fully automatic frying mode allows to cook high quality products and do not require constant staff attention
- Safety systems prevent frying oil overheating

RoboFryBox One



RoboFryBox

Heavy Duty Fryers With A Filtration System

Fryers are equipped with a built-in frying oil filtration system that can be activated by a single button and takes only a couple of minutes. Wide drain outlet allows to avoid clogging. Oil discharge tank with filter holder (manual filtration is possible) and swivel casters for easy moving and pulling out.

FEATURES

- Controlled by Fastron VC-210 required by the most of fast food chains
- Built-in water boiling prevention algorithm that avoids oil spillage during heating
- Adjustable electronic temperature maintenance
- 20 independent presets
- Manual lifting mechanism for heaters is provided to ease the maintenance
- Fry pot has large cold zone
- Baskets made of high-grade stainless steel

SPECIFICATIONS

- Voltage - 400 V
- Power - 14500 W
- Dimensions - 400x900x1100 mm



FEATURES

- The oven is developed in cooperation with the leading pizza chains
- Intelligent control maintains constant temperature, even with various load
- A hatch with glass observation window allows to load product in the middle of the chamber
- Stackable up to 3 units
- Quick-detachable design for easy technical maintenance



Jet Impingement Flow Technology

RoboChef's high level of performance is achieved due to the implementation of Jet Impingement Flow Technology.

The core of Jet Impingement Flow Technology are 445 small nozzles located above and below the conveyor mesh that supply heated air to the product. It is one of the leading cooking technologies that provide extremely quick and even food preparation. The speed of heat exchange is several times faster than using traditional infrared or convection methods of heating.

Due to its robust heat delivery system, RoboChef ensures that products are prepared quickly and evenly.

Superior efficiency and quality is made possible by Jet Impingement Flow Technology. First, heating elements accurately reach the intended temperature, then streams of hot air are delivered via 445 small nozzles from both above and below. The end result is a cooking process several times faster than traditional infrared or convection methods.





RC460



Control panel of RC800M & RC460



RC800M



Low Temperature Cook Oven ISTOMA with Smoker Feature

Istoma ovens are designed for product delicate cooking, holding and smoking. The 3D Surround Heat system assures uniform heating and constant temperature around the product in the compartment without a forced convection system.

Uniform heat distribution is due to heating elements around the compartment. This method of delicate cooking preserves natural product moisture and eliminates use of drying fans for heat distribution and humidification.



FEATURES

- Food juices are retained inside. Moisture loss during cooking is 50% less
- Incredible taste, tender texture of meat dishes due to fermentation during long cooking at low temperatures
- Perfect for overnight cooking
- Easy to use
- 7 Menu keys
- Cooking temperature up to +140 °C
- Holding temperature up to +95 °C
- Cooking time up to 24 hours
- Smoking time up to 1,5 hours
- Switches from cooking to holding temperatures automatically
- Electronic control with a digital display and a core probe

Istoma EM



- Interior volume - 190 liters
- Maximum Load - 45 kg
- Electronic control with a digital display and a core probe
- Voltage - 230 V
- Power -2800 W
- Dimensions - 660x800x830 mm
- Weight - 70 kg
- Model - Istoma EM
- Code-111108

Istoma Hold



- Interior volume - 190 liters
- Maximum load - 45kg
- Intuitive electromechanical control
- Voltage - 230 V
- Power -1700 W
- Dimensions - 660x800x830 mm
- Weight - 70 kg
- Model - Istoma Hold
- Code - 111112

Istoma Mini



- Interior volume - 100 liters
- Product capacity - max.15Kg
- Electronic control with a digital display and a core probe
- Voltage - 230 V
- Power -2000 W
- Dimensions - 460x710x830 mm
- Weight - 60 kg
- Model - Istoma Mini
- Code - 111109

RoboToaster

This toaster is suited for use in craft burger restaurants and fast food chains.

- Split buns caramelizing. Height adjustable heating elements allow to process buns from 5 mm up to 40mm
- Stainless steel heating surface allows to caramelize buns fast and evenly.
- Teflon mat is a consumable item, two spare mats are included into scope of supply
- The toaster is equipped with a tray to store cooked buns
- Robotoaster M - is equipped with additional heating element for heating the bun



Robotoaster TMC-2



Robotoaster / Robotoaster M



Vertical conveying toaster:

Even caramelization, crunching, crispy crust, the sauce is not absorbed by the surface, the buns could be stored after being cooked.



Standard conveying toaster:

Uneven caramelization, no crunch, the sauce is soaked by the surface of the bun, the bun is dried out right after being cooked.

Sliders (Burger chute)



Tabletop open food display warmer with two warming shelves. Designed for demonstration and storage of pre-packed products. It is made of stainless steel. Components of the leading European manufacturers are used in the warmer's design. By implementing and combining glass ceramics heaters and heating cable, a steady temperature field is achieved across the surface of the shelf.

Temperature of each shelf can be controlled separately by a thermo regulator from 30 to 90 °C. The interval between shelves is 210mm. There is a lighting above every shelf. Shelves are equipped with crossbars enabling to divide shelves on parts of different width.

- Voltage - 220 V
- Power - 1400 W
- Dimensions - 700x650x650 mm
- Weight - 60 kg
- Model - VT2-620BK
- Code - 111091



Burger table

Prepacking wall table with a cooled well for 12 GN1/3-100mm. There is a heating plate, lighting, shelf, runners. Gastronorms are not included.

Different modifications are available.

Table length can vary from 1250 mm up to 2400 mm.

- Dimensions - 2400x700x1280 mm
- Model - PTW-240T
- Weight - 90 kg
- Code - 111099



Product Holding Unit

Product Holding Unit allows you to keep dishes in their original state 2 times longer, compared to conventional methods. The unit is suitable for all types of dishes (burgers, meat, pasta, fish, vegetables, corn, mashed potatoes, sauces and so on). The temperature is regulated at each level independently and the electronic temperature control ensures a more accurate maintenance of the set temperature.

Product Holding Unit needs 30 minutes to enter the operating mode. The unit has two compartments for 2xGN1 / 3-65 mm each. Isolated compartments prevent odors spread. The unit is made of stainless steel -AISI 430. Temperature adjustment range from 30 to 95 °C.

- Voltage - 230 V
- Dimensions - 530x400x270 mm
- Power - 600 W
- Code - 131617



French Fries Packing Station

The station is designed for storage and packing of French fries. The well for French fries storage has convective heating system, which ensures a longer storage of French fries in comparison with static heating by IR heaters.

The station is equipped with a divider, which allows to divide well into two parts. There is a place for packages with the possibility to adjust the width of one of the four zones. Large internal volume under the bathroom provides the possibility of storing any additional consumables. There is a removable side glass guardrail, which can be installed on both sides of the station. There is an LED lighting and a universal bracket for the filling scoop on the top.

Well and countertop are made of stainless steel- AISI 430. The station is made of stainless steel AISI 304

- Voltage - 230 V
- Weight - 100 kg
- Power - 1700 W
- Model - RLFSL- A6
- Dimensions - 600x900x1520 mm
- Code - 133458

Donut Machines SIKOM

FEATURES

- 20 Years on the market
- Internationally recognized quality
- Highest productivity in the segment
- No need to buy special dough
- Fully automated machines easy to operate
- Produces different size donuts starting from 10-20 grams for mini-donuts
35-65 grams for standard size donuts and big yeast donuts



SPECIFICATIONS

- Productivity 200/450 pcs/h of yeast raised donuts or 240/600 pcs/h of cake donuts (weight 35-65 g)
- Shortening capacity - 16 L
- Dough dispenser capacity - 7 L
- Made of stainless steel AISI 304
- Plunger D36 mm included
- Dimensions: 790x550x600 mm or 1200x550x600 mm
- Codes - 187587, 162666



First double sided crepe machine

Always consistent product quality
hence human factor is minimized.



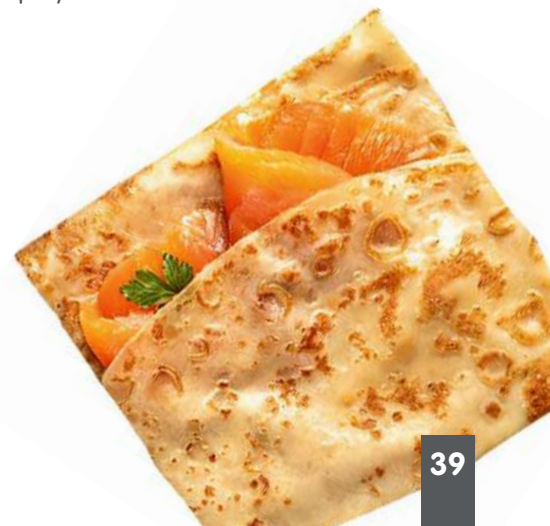
FEATURES

- Automatically fries crepes from both sides
- Productivity up to 120 crepes per hour
- Small footprint
- Crepe diameter up to 30 cm
- Automatic crepe shaping, flipping, and stacking up
- Automatic batter refill
- Crepe weight can be adjusted from 35 to 70 grams

Note: machine productivity depends on frying time. Crepes frying time depends on the dough ingredients and its density as well as colour of the crepe you would like to get.

STEPS TO FOLLOW:

1. Prepare crepe dough
2. Turn the machine on and level the surface
3. Make yourself a cup of coffee and watch how perfectly round and thin crepes get piled up by the machine





Pizza Display Warmer

Pizza Display Warmer with humidification is suitable for short-term storage and display of pre-made hot pizza. The internal temperature is adjustable from 30 to 70 °C. The warmer has a forced convection system and three revolving racks for pizza.

The shelf diameter - 330mm. The warmer has a lighting, wing doors and a bright lightbox with the PIZZA logo. The frame is dark red painted.

- Voltage - 220 V
- Power - 1500 W
- Dimensions - 450x460x780 mm
- Weight - 47 kg
- Model - VTPC-043CR
- Code - 111151



Pie Holding Cabinet with convection

Cabinet interior includes a special runner rack for packed pies, for quick and uniform heating of the entire volume.

Energy consumption is minimal due to the heat-insulated housing. The cabinet is counter top or it can be fixed on the wall.

- Capacity 36 pies (specially packed!)
- Temperature can be adjusted from +30 to +90 °C
- Changeable wing door image
- Maintains precise internal temperature
- Light box

- Voltage - 230 V
- Power - 5950 W
- Dimensions - 310x270x670 mm
- Weight - 19 kg
- Model - LTC-36PM
- Code - 111104

Technical Support

All our equipment is reliable and easy to use.

Detailed operation manual is provided for each machine. In the manuals you can find all information you need to know to operate the machines. Moreover, you are welcome to visit RoboLabs video channel online. There you will find plenty of videos covering key features of our equipment. At the same time, we are ready to offer you full benefits of RoboLabs technical support, which is easily accessible in English via email, phone, and Skype as well.

Also, it is possible to arrange our engineer's visit to your facility in order to provide following services:

- Commissioning / Installation supervision;
- Personnel training on operational and/or technical issues;
- Technical maintenance and repair works.

Services listed above are free of charge, but receiving party must pay for air tickets and accommodation for the engineer.

RoboLabs technical support carries out dedicated workshops for our customers using video-conference capabilities such as Skype, webinars and so on. It provides clear understanding of RoboLabs equipment, makes easier to master all the features, and allows customers to operate the machines in the best way.

RoboLabs Technical Support contacts are as follows:

- support@robolabs.pro
- +7 (495) 956-4000

Notes

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RoboLabs.pro

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