

robot coupe®



R301 • R301 Ultra

FOOD PROCESSORS : CUTTERS & VEGETABLE SLICERS

NEW



RESTAURANTS - CATERERS



FOOD PROCESSOR R301/R301 Ultra

1) CUTTER-MIXER FUNCTION

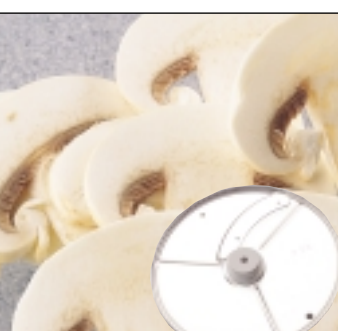
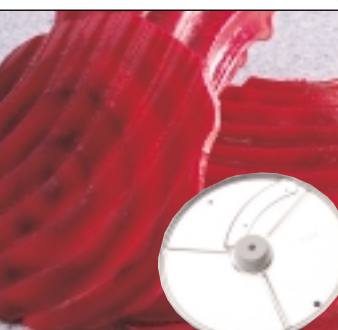
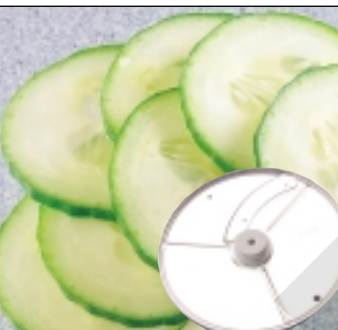
- When using the cutter-mixer function, the R301 and R301 Ultra allows you to perform all types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.
- The **R301 Ultra** is equipped with a **pulse control** for optimum cutting precision.



- Lid easy to position on bowl for quick and simple use.
- The R301 and the R301 Ultra are both supplied with a **straight knife** (Photo 1) with a removable cover for easy cleaning. A **serrated blade knife** (Photo 2) designed for grinding and kneading tasks and a fine serrated blade (Photo 3) mainly for parsley chopping are available as an extra.
- **Magnetic safety** system and **motor brake** to stop the motor as soon as the lid is opened.

2) VEGETABLE PREPARATION FUNCTION

- The vegetable preparation attachment common to models R301 and R301 Ultra consists of a **vegetable preparation bowl and a lid made of ABS**. The bowl and the lid can be easily dismantled.



- The vegetable preparation attachment is equipped with two hoppers:
 - A **large hopper** (area : 104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes and grating cheese.
 - A **cylindrical hopper** (Ø 58 mm) designed for long or fragile vegetables fitting an outstanding cut quality.
- Complete collection of **stainless steel discs** available to satisfy all your requirements for the preparation of fruit and vegetables, comprising: slicing, julienne and ripple cutting and grating.
- Sling plate designed to ensure perfect ejection and optimum care of delicate products.
- **Magnetic safety** system and **motor brake** to stop the motor as soon as the bowl or lid is opened.

FOOD PROCESSORS



The Products Plus :

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• Indispensable :

The R301 and R301 Ultra easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.

• High performance :

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.

• Robust :

Industrial induction motor for heavy duty to guarantee longer life machine and reliability.



Number of covers : 10 to 70.



Target : Restaurants, Caterers.



In brief :

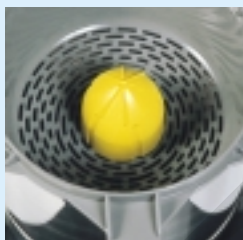
- Efficient, robust and fast, the range of Robot-Coupe Food processor's (12 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers.
- It will be a reliable investment in quality and time saving.



CITRUS PRESS FUNCTION

The **citrus-press** extracts the juice of oranges, lemons, grapefruits and others. It consists of a grey basket and cone.

It can be easily mounted on the cutter bowl. Easy to assemble use and clean. The citrus press attachment gives you the opportunity to add an additional function to this versatile machine.



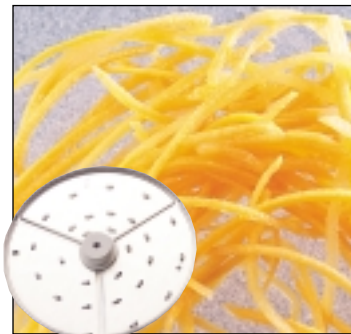
INDUCTION MOTOR

- A heavy duty commercial induction motor which ensures reliability and longer life machine.
- Motor built on ball bearings for a **silent process**, without any vibration.



• Direct drive motor :

- Extra power
- No belt device
- No maintenance
- No brushes.
- Stainless steel motor shaft.



2 machines in 1 !



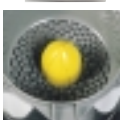
MOTOR BASE



CUTTER ATTACHMENT



VEGETABLE PREPARATION ATTACHMENT



OPTIONAL CITRUS PRESS

R 301

Single-phase

1500 rpm

On / Off

3.5 litres

ABS

ABS

Selection 23 discs



R 301 Ultra

Single-phase

1500 rpm

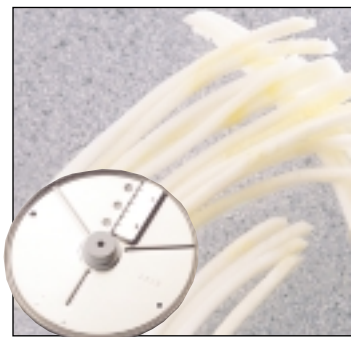
On / Off / Pulse

3.5 litres

Stainless Steel

ABS

Selection 23 discs



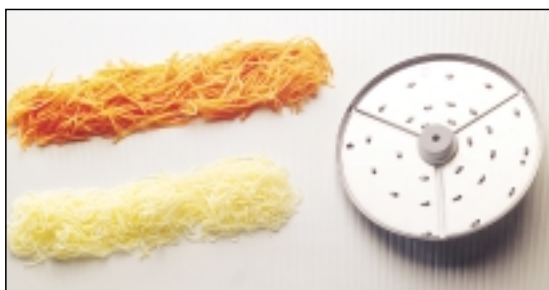
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slicer	1 mm	/ ref. 27051
slicer	2 mm	/ ref. 27555
slicer	3 mm	/ ref. 27086
slicer	4 mm	/ ref. 27566
slicer	5 mm	/ ref. 27087
slicer	6 mm	/ ref. 27786
ripple cut	2 mm	/ ref. 27621



julienne	2 x 2 mm	/ ref. 27599
julienne	2 x 4 mm	/ ref. 27080
julienne	2 x 6 mm	/ ref. 27081
julienne	4 x 4 mm	/ ref. 27047
julienne	6 x 6 mm	/ ref. 27610
french fry disc	8 x 8 mm	/ ref. 27048



grater	1.5 mm	/ ref. 27588
grater	2 mm	/ ref. 27577
grater	3 mm	/ ref. 27511
grater	6 mm	/ ref. 27046
grater	9 mm	/ ref. 27632
potatoes grater		/ ref. 27191
radish grater	0,7 mm	/ ref. 27078
radish grater	1 mm	/ ref. 27079
parmesan grater		/ ref. 27764



WEIGHT (without disc)	net weight	gross weight
R301	13 kg	16 kg
R301 Ultra	14 kg	17 kg

ELECTRICAL DATA

Single-phase machine
 Rating 230 V/50 Hz - 650 W - 5.7 Amp.
 Operating speed 1500 Rpm.
 Other voltages available

STANDARDS :

MACHINES IN COMPLIANCE WITH :

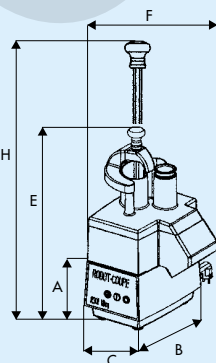
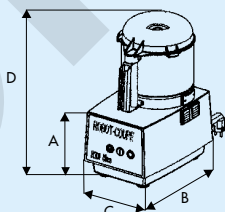
- The following European directives and related national legislation : 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12852, EN 1678.

INDEXES OF PROTECTION :

- IP 55 for the switches. • IP 34 for the machines.

DIMENSIONS (in mm)

A	188
B	301
C	217
D	405



E	545
F	325
G	590
H	700
I	140



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