

robot coupe[®]

 **FOOD PROCESSORS CUTTERS & VEGETABLE SLICERS**
R 401 • R 402 • R 402 V.V.



RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



Spices



Herbs



Restaurants - Caterers



1 SPEED

R 401 :

- Single-phase model:
- 1 speed:
1500 rpm



2 SPEEDS

R 402 :

- Veg prep speed:
Single-phase: 500 rpm
Three-phase: 750 rpm
- Cutter speed:
1500 rpm



VARIABLE SPEED

R 402 V.V.

- Single-phase model
300 - 3500 rpm.
- Veg prep speed :
300 to 1000 rpm
- Cutter speed:
300 to 3500 rpm

▶ Juice Extractor Kit

- Attachment available as an optional extra.
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

Coulis



Citrus-press



Food processors: Cutters & Vegetable Slicers 2 machines in 1!

LARGE

Large hopper (surface area 104 cm²): ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes...



EXTRA PRECISE

Cylindrical hopper Ø 58 mm ensuring a uniform cut for long items.



EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

Dry and liquid ingredients can be added while the machine is running.



BLADES



- 2 smooth-edged, stainless-steel blades
- Detachable cap

HYGIENE

All the parts that come into contact with food are dishwasher safe and can easily be removed for cleaning.



VEGETABLE PREPARATION function

The widest available variety of cuts: 28 stainless-steel, precision-sharpened discs for flawless cutting quality.

28
DISCS

Slicers: 1 mm ▶ 6 mm



	ref.		ref.
1 mm	27051	5 mm	27087
2 mm	27555	6 mm	27786
3 mm	27086		
4 mm	27566		

Graters: 1,5 mm ▶ 9 mm



	ref.		ref.
1.5 mm	27588*	For horseradish paste 0.7 mm	27078
2 mm	27577*	For horseradish paste 1 mm	27079
3 mm	27511*	For horseradish paste 1.3 mm	27130
6 mm	27046	Parmesan	27764
9 mm	27632	Röstis potatoes	27191

Ripple-cut: 2 mm



	ref.
Ripple-cut 2 mm	27621

French fries* : 8x8 mm ▶ 10x10 mm



	ref.
French fries* 8 x 8 mm	27116
French fries* 10 x 10 mm	27117

Julienne: 2x2 mm ▶ 8x8 mm



	ref.		ref.
2 x 2 mm	27599	4 x 4 mm	27047
2 x 4 mm	27080	6 x 6 mm	27610
2 x 6 mm	27081	8 x 8 mm	27048

Dicers*: 8x8x8 mm ▶ 12x12x12 mm



	ref.
8 x 8 x 8 mm	27113
10 x 10 x 10 mm	27114
12 x 12 x 12 mm	27298

*only R 402 and R 402 V.V.



Restaurants - Caterers

Food processors: Cutters & Vegetable slicers



The Product Advantages:

- **2 Machines in 1!**

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

- **High performance:**

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.

- **Robustness:**

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. The metal and composite motor base, stainless steel cutter and veg prep bowls for a longer life machine.



- **Wide range of cuts:**

Complete collection of 28 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers:

20 to 100.



Users:

Restaurants - Caterers



In brief:

High performance and robust, these machines will be a justified investment, saving you time and money.

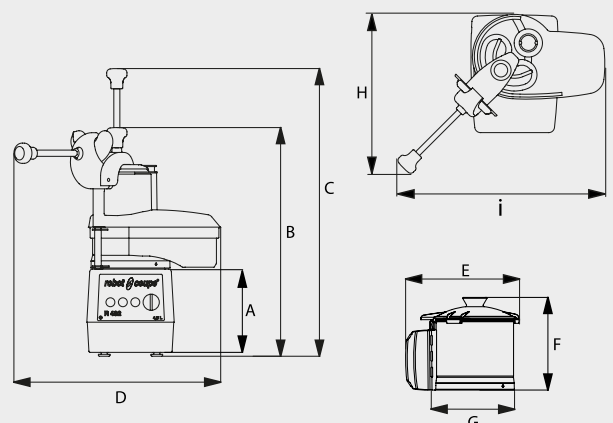
CE mark

	Characteristics						Weight (kg)		
	Motor base		Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)	Net	Gross
R 401	Single-phase 1,500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz (5.7)	13	16
R 402	Single-phase 500/1,500 rpm	Three-phase 750/1,500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	750	230 V*/1 50 Hz (5.4) 400 V*/3 50 Hz (1.6)	16	19
R 402 V.V.	Single-phase 300 to 3,500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 50 Hz (10)	16	19

* Other voltages available

Dimensions (mm)

	A	B	C	D	E	F	G	H	I
R 401	204	571	723	534	294	239	220	410	534
R 402	224	591	743	534	294	239	220	410	534
R 402 V.V.	224	591	743	534	294	239	220	410	534



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time. © All rights reserved for all countries by : ROBOT-COUCPE S.N.C.

Réf. : 450 939 - 01/2018 - Anglais



HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

