

robot coupe[®]

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



CUTTER function

Bowl-base twin-blade assembly, a Robot-Coupe exclusivity to obtain a perfectly smooth consistency, for both small and large quantities.

OPTIONAL
3
BLADES

Smooth blade

Supplied as standard



COARSE CHOPPING



FINE CHOPPING



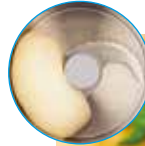
SAUCES, EMULSIONS

Coarse serrated blade

Optional extra



Designed for grinding & kneading



KNEADING



GRINDING

Fine serrated blade

Optional extra



Designed for herbs & spices



CHOPPING HERBS



GRINDING SPICES

R 401

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

R 402

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

R 402 V.V.

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

Juice Extractor Kit

- Attachment available as an optional extra.
- Citrus coulis and juices, sauces, soups, sorbets, ice-cream, smoothies, jam, fruit jellies, etc.

Coulis



Citrus-press



R 401 - R 402



The every day chef's greatest ally!

PERFORMANCE

- **Bowl-base twin-blade assembly:** small and large quantities.
- **Perfect glazed cut:** 28 discs with high-precision blade sharpening.

VERSATILE

- **Cutter:** chopping, emulsifying, kneading, grinding and making sauces.
- **Vegetable preparation:** slicing, grating, ripple cutting, julienne, dicing and French fries (except R 401).

SAVE TIME

- Cutter: up to **1.5 kg of minced meat in 2 minutes.**
- Vegetable preparation: up to **4 kg of grated carrots in 1 minute.**

HEAVY DUTY

- Longer life:**
- **Stainless steel** cutter and vegetable slicer bowls.
 - **Metal** motor base.
 - **Heavy-duty** powerful induction motor.

4 MACHINES in 1!



VEGETABLE PREPARATION FUNCTION: PREPARE ALL TYPES OF INGREDIENTS

Large hopper (Area 104 cm²):

Fruits and vegetables such as cabbage, celery, lettuce, tomatoes, onions, apples, pears, kiwis, lemons, etc.



Cylindrical hopper Ø 58 mm:

Long vegetables such as carrots, zucchini, cucumber, etc.



Exactitube pusher:

Ø 39 mm to cut up small-sized ingredients such as chillies, gherkins, dry sausage, asparagus, bananas, strawberries, etc.



Lateral ejection system:

- Space-saving.
- More convenient.



CUTTER FUNCTION: SMALL AND LARGE QUANTITIES

Lid:

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



Ergonomic Soft Touch handle:

Convenient and easy to grip.



Blades:

2 smooth-edged, stainless-steel blades.



Easy to clean in dishwasher:

All the parts can be easily removed and are dishwasher safe.



VEGETABLE PREPARATION function

Stainless steel discs

Slicers: 1 mm to 6 mm



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

Graters: 1.5 mm to 9 mm



	Ref.		Ref.
1.5 mm	27588	Horseradish paste 0.7 mm	27078
2 mm	27577	Horseradish paste 1 mm	27079
3 mm	27511	Horseradish paste 1.3 mm	27130
6 mm	27046	Parmesan cheese	27764
9 mm	27632	Röstis potatoes	27191



Ripple Cut: 2 mm



	Ref.
2 mm	27621

Julienne: 2x2 mm to 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

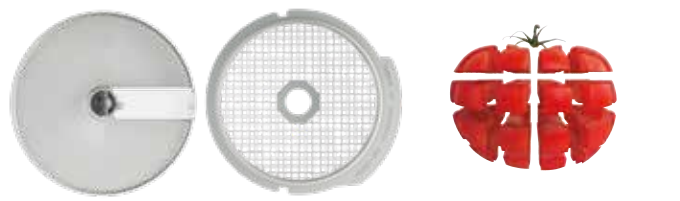
Dicing and French fries: R 402 and R 402 V.V. only


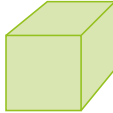
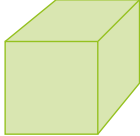
Surface treatment **Mineral+**

- High Resistance
- Freshness is preserved
- Easy Cleaning Dishwasher resistant



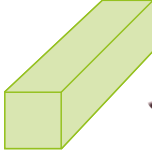
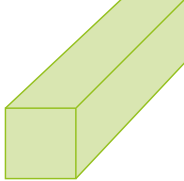
Dicing: 8x8x8 mm to 12x12x12 mm



		
8 x 8 x 8 mm Ref. 27513W	10 x 10 x 10 mm Ref. 27514W	12 x 12 x 12 mm Ref. 27515W

French Fries: 8x8 mm to 10x10 mm



	
8 x 8 mm Ref. 27116W	10 x 10 mm Ref. 27117W

Dicing grid cleaning tool:
D-Clean Kit - Included with the machine

robot coupe®

#THEsolution



Save
time



Reduce
manual tasks



Decrease
waste



Process
fresh product easily



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