

# robot coupe®



**FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION**  
R 401 • R 402 • R 402 V.V.



**RESTAURANTS - CATERERS**

## CUTTER-MIXER Function

All types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.

NEW

Lid easy to position on bowl for quick and simple use.

An **all-metal motor base** for greater sturdiness.

The R 401 has a single speed of **1 500 rpm**.

The R 402 has 2 speeds. The **1 500 rpm speed is reserved for the cutter function**.

The R 402 V.V. has a speed range of **300 to 3 000 rpm**.



**4.5-litre capacity, stainless-steel bowl with handle.**

A **smooth blade** with a removable cap is supplied as a standard attachment.



Optional extras:

• **Serrated blade** assembly for all your grinding and kneading tasks.

• **Fine serrated blade** assembly for chopping parsley.



## VEGETABLE PREPARATION Function

**Large hopper** (area: 104 cm<sup>2</sup>) for the preparation of vegetables such as cabbage, celery, lettuce, tomatoes and so on.



For greater user comfort and speed of operation, **the lever can be used for automatically restarting the appliance**.

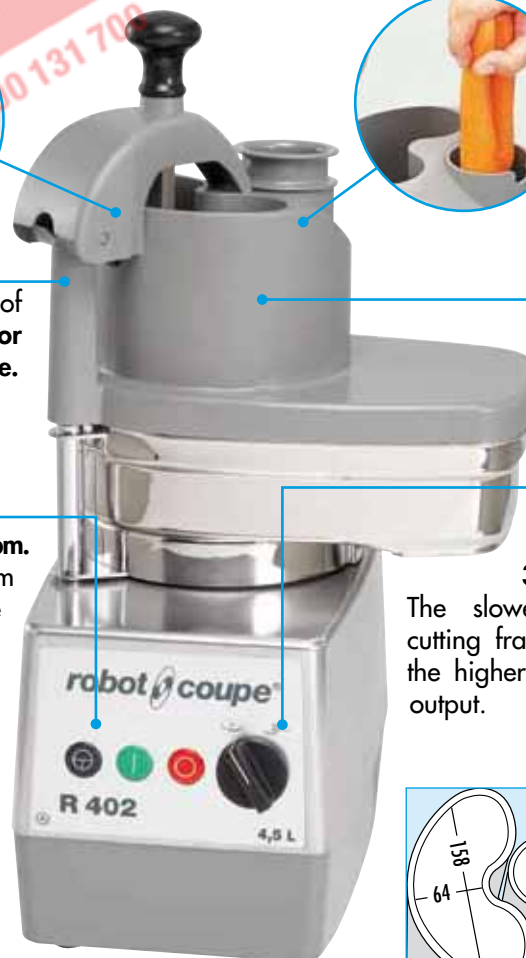
**Round deep hopper** (Ø 58 mm) designed for long or fragile vegetables and for **an outstanding cut quality**.



**Removable lid and stainless-steel bowl.**

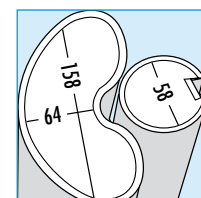
The R401 has a single speed of **1 500 rpm**. The R402 has **2 speeds**. The 750 rpm speed is reserved for the vegetable preparation function and allows users to dice vegetables and make french fries.

**Comprehensive range of stainless-steel discs** available for all your fruit and vegetable preparation tasks, including slicing, ripple-cutting, shredding, grating, cutting into sticks and, for the R402 and R402 V.V. models, dicing and making french fries.



The R 402 V.V. has a speed range of **300 to 1 000 rpm**.

The slower speeds are for cutting fragile foodstuffs, while the higher ones allow a faster output.



Introduction capacity in mm

# Food Processors



## The Main Benefits:

### 2 machines in 1 ! :

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

### Processing capacity :

- Large hopper feed head (area : 104 cm<sup>2</sup>) for processing large vegetables such as celeriac, cabbage, lettuce.
- Cylindrical hopper (Ø 58 mm) designed for long and fragile vegetables.
- 4 litres stainless steel cutter bowl for emulsifying, grinding, chopping, kneading.

### Wide range of cut :

- Complete collection of 28 stainless steel discs to satisfy all your requirements such as slicing, julienne, ripple cutting and grating as well as dicing and making French Fries for the R 402 and R 402 V.V. models.

### Robust:

- Industrial heavy duty induction motor for longer lifespan and greater reliability.
- The metal motor base, stainless steel cutting bowl and stainless steel vegetable preparations bowl guarantee durability



### Number of covers:

20 to 100



### Target:

Restaurants, Caterers.



### In brief :

Whichever model you choose, it will prove itself to be a sound investment, saving you time and money.



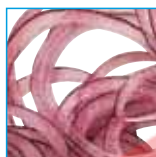
## The widest variety of cuts available today!



6 SLICERS

1 mm

6 mm



1 RIPPLE CUTTER

2 mm



10 GRATERS

1,5 mm

9 mm



6 JULIENNE DISCS

2 x 2 mm

8 x 8 mm



3 DICERS

8 X 8 X 8 mm

12 X 12 X 12 mm



2 FRENCH FRIES ATTACHMENTS

8 x 8 mm

10 x 10 mm



## Citrus press function



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



## Blade assemblies



SMOOTH-EDGED BLADES



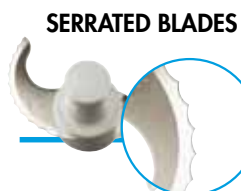
e.g. fine and coarse mincing, sauces, etc.



FINE SERRATED BLADES



e.g. fine mincing, sauces, etc.

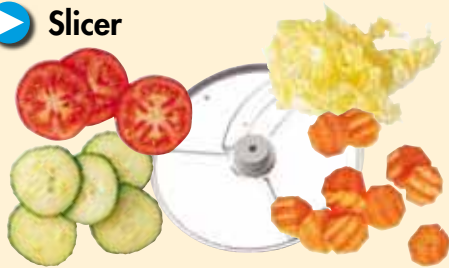


SERRATED BLADES



e.g. kneading, grinding, etc.

## Slicer



1 mm  
2 mm  
3 mm  
4 mm

ref.  
27051  
27555  
27086  
27566

5 mm  
6 mm  
Ripple cut 2 mm

ref.  
27087  
27786  
27621

## Julienne / French fries\*



2 x 2 mm  
2 x 4 mm  
2 x 6 mm  
4 x 4 mm  
6 x 6 mm  
8 x 8 mm

ref.  
27599  
27080  
27081  
27047  
27610  
27048

french fries\* 8 x 8 mm  
french fries\* 10 x 10 mm

ref.  
27116  
27117

\* only R 402 and R 402 V.V.

## Grater



1,5 mm  
2 mm  
3 mm  
6 mm  
9 mm  
horseradish paste 0.7 mm  
horseradish paste 1 mm  
horseradish paste 1.3 mm  
parmesan  
röstis potatoes

ref.  
27588\*  
27577\*  
27511\*  
27046  
27632  
27078  
27079  
27130  
27764  
27191

## Dicing\*



8 x 8 x 8 mm  
10 x 10 x 10 mm  
12 x 12 x 12 mm

ref.  
27113  
27114  
27298

\* only R 402 and R 402 V.V.

## Induction motor



- **Asynchronous heavy duty industrial motor** guarantees a longer life span and reliability
- Motor built on ball bearings for a silent running with no vibration.
- Direct drive motor :  
- **Extra powerful** : No belt device.
- **No maintenance** : No brushes.
- **Stainless steel motor shaft.**

CE Mark

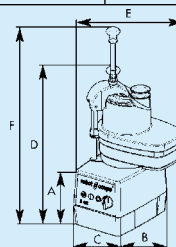
### Characteristics

Weight (kg)

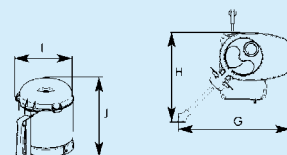
	Motor base	Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)	Net	Gross
R 401	Single-phase 1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz 5,7	13	16
R 402	Three-phase 750/1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	750	400 V*/3 50 Hz 3	15	18
R 402 V.V.	Single-phase 300 à 3000 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 60 Hz 10	15	18

### Dimensions (in mm)

	A	B	C	D	E	F	G	H	I	J
R 401	204	304	226	570	320	725	530	440	190	235
R 402	224	304	226	590	320	725	530	440	190	235
R 402 V.V.	224	304	226	590	320	725	530	440	190	235



Vegetable preparation attachment common for all models



\*Other voltages available.

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## Distributeur

### 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, 2002/72/EEC.

- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1998), EN 12852, EN 1678.

