

# robot coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**  
R 201 XL • R 211 XL

**NEW**



**SMALL-SCALE CATERING – TAKEAWAY OUTLETS**

# CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- 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



**Small-scale catering – takeaway outlets**





## ▶ Cuisine 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 R 201 XL • R 211 XL : 2 machines in 1!

### LID

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



### HYGIENE



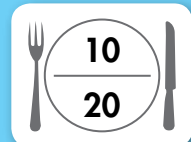
### PRECISION

Cylindrical hopper (Ø 58 mm): ensuring a uniform cut for long and fragile items.



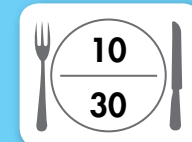
### EXTRA LARGE

- **XL hopper:** can hold up to 6 tomatoes in one go.
- **Patented lid design:** maximized hopper load

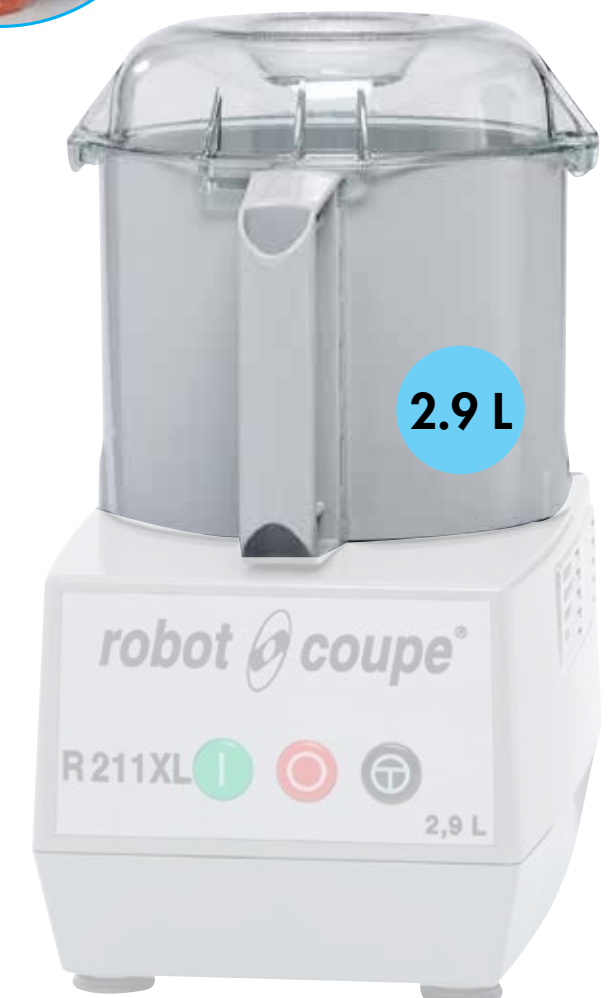


R 201 XL

R 211 XL



Rear output



# VEGETABLE PREPARATION function

The widest available variety of cuts: 23 stainless-steel, precision-sharpened discs for flawless cutting quality.

**23**  
DISCS

## Slicers : 1 mm ▶ 6 mm



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

## Ripple-cut : 2 mm



	ref.
2 mm	27621

## Graters : 1,5 mm ▶ 9 mm



	ref.		ref.
1,5 mm	27588	potatoes grater	27191
2 mm	27577	radish grater 0,7 mm	27078
3 mm	27511	radish grater 1 mm	27079
6 mm	27046	radish grater 1,3 mm	27130
9 mm	27632	parmesan grater	27764

## 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



## Small-scale catering – takeaway outlets





# 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.
- **Indispensable :**  
He 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 use guarantees durability and reliability.



## Number of covers:

up to 30 covers



## Users:

Small-scale catering –  
takeaway outlets



## In brief:

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

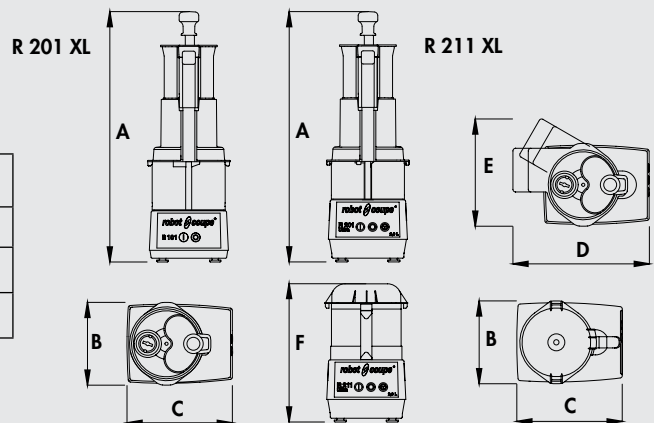


### Characteristics

	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Volts)	Intensity (Amp.)
<b>R 201 XL</b>	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	4.3
<b>R 211 XL</b>	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	5.7

\* Other voltages available

	Dimensions (mm)						Weight (kg)	
	A	B	C	D	E	F	Net	Gross
<b>R 201 XL</b>	720	220	280				10	12
<b>R 211 XL</b>	720	220	280	362	285	365	9.5	12



**robot coupe®**

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#### DISTRIBUTOR



#### STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

