

robot @ coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 301 • R 301 Ultra



RESTAURANTS - CATERERS



CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

ERGONOMICS

New easy-fit lid making it quicker and simpler to use.

PERFORMANCE

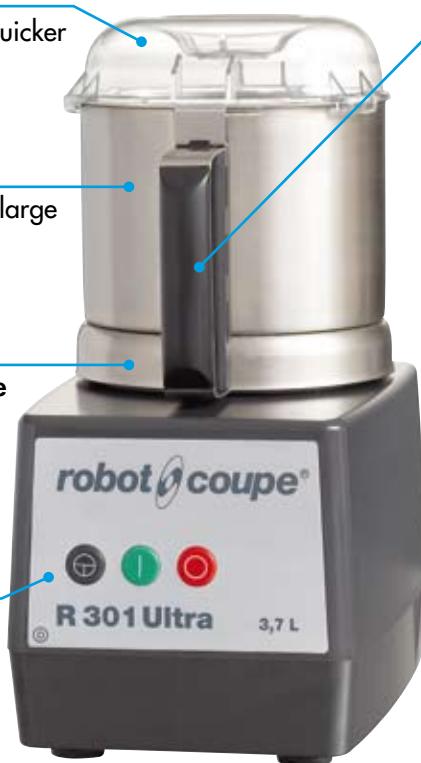
3.7 litre-bowl for small and large quantities

SAFETY

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

PRECISION

The R 301 and R 301 Ultra models are both equipped with a pulse control, for true precision processing.



COMFORT

R 301 and R 301 Ultra models fitted with a new handle for a more comfortable grip.

MULTIPURPOSE

Standard smooth-edged blade assembly e.g. fine and coarse mincing, sauces, etc

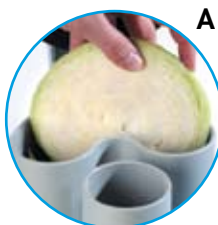
Option:

- Coarse serrated blades for grinding and kneading tasks. e.g. kneading, grinding, etc
- Fine-serrated blades for chopping parsley. e.g. fine mincing, sauces, etc



VEGETABLE PREPARATION function

PERFORMANCE



A large hopper (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.

A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



COMFORT

Automatic restart of the machine by the pusher for greater speed and efficiency.

PRECISION

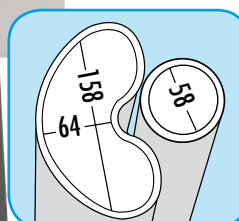
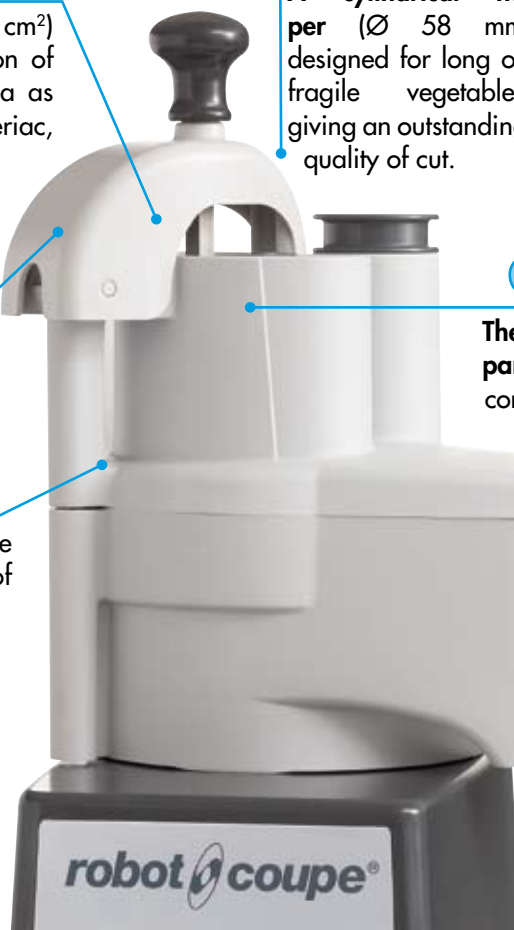
New sling plate designed to ensure perfect ejection and optimum care of delicate products.

MULTIPURPOSE

Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne and ripple cutting and grating.

ERGONOMICS

The new vegetable preparation attachment, common to both the R 301 and R 301 Ultra models, consists of a lidded vegetable preparation bowl. Both the bowl and the lid



Food processors Cutters & Vegetable slicers



The Product Advantages:

- **3 Machines in 1 !**

A cutter bowl, a vegetable preparation attachment and as optional extra a Cuisine Kit (coulis and citrus press function) on the same motor base.

- **Indispensable:**

The R 301 and R 301 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 use guarantees durability and reliability.



Number of covers:

10 to 70



Users:

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 and time saving investment.



CUISINE KIT

With this new attachment you **can prepare coulis and fruit and vegetable juice** to make mise en bouches, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

Coulis

Large capacity feed opening
75 x 90 mm



Coulis for in-glass preparations



Coulis for tomato sauce



Strawberry coulis for jams



Raspberry coulis for sorbets

Citrus-press



Grapefruit juice



Lemon Juice



▶ Slicers: 1 mm ▶ 6 mm



	ref.
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621

▶ Julienne: 2x2 mm ▶ 8x8 mm



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

▶ Graters: 1.5 mm ▶ 9 mm



	ref.
1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
potatoes grater	27191
radish grater 0.7 mm	27078
radish grater 1 mm	27079
radish grater 1.3 mm	27130
parmesan grater	27764

▶ Induction motor



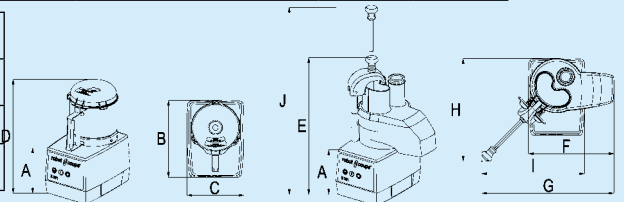
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No belts
 - No maintenance
 - No brushes
 - Stainless steel motor shaft

CE Mark

	Characteristics					Weight (kg)	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Amp.)	net	gross
R 301	Single-phase 1500 rpm	3.7 litres Composite material	Stainless Steel Selection 23 discs	650	230V/1 50 Hz 1.7	15	18
R 301 Ultra	Single-phase 1500 rpm	3.7 litres Stainless Steel	Stainless Steel Selection 23 discs	650	230V/1 50 Hz 3	15	18

Dimensions (mm)

	A	B	C	D	E	F	G	H	I	J
R301	205	304	226	427	570	340	525	405	410	726
R301 Ultra	205	304	226	427	570	340	525	405	410	726



* Other voltages available

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Distributor

BUZZ
CATERING

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 - 2003, EN 60204 - 1 (2006), EN 12852, EN 1678, IP 55, IP 34.

