

# robot coupe<sup>®</sup>

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



**RESTAURANTS - CATERERS**

## 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.



### Smooth blade

Supplied as standard



COARSE CHOPPING



FINE CHOPPING



EMULSIONS

### Coarse serrated blade

Optional extra



Designed for  
grinding &  
kneading



GRINDING



KNEADING

### Fine serrated blade

Optional extra



Designed for  
herbs &  
spices



GRINDING SPICES



CHOPPING HERBS



Restaurants - Caterers





# 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 301 - R 301 Ultra



## PERFORMANCE

- **Bowl-base twin-blade assembly:** small and large quantities.
- **Perfect glazed cut:** 24 discs with high-precision blade sharpening.



## VERSATILE

- **Cutter:** chopping, emulsifying, kneading, grinding and making sauces.
- **Vegetable preparation:** slicing, grating, ripple cutting, julienne.



## 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:**
- **Heavy-duty** powerful induction motor.



**4 MACHINES in 1!**



## VEGETABLE PREPARATION FUNCTION: PREPARE ALL TYPES OF INGREDIENTS

### Cylindrical hopper Ø 58 mm:

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



### Large hopper :

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



## CUTTER FUNCTION: SMALL AND LARGE QUANTITIES

**Blades:**  
2 smooth-edged, stainless-steel blades.



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



# VEGETABLE PREPARATION function

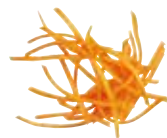
## Stainless steel discs

### 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 |

OPTIONAL  
**24**  
DISCS

### Ripple Cut: 3 mm and 5 mm



|      | Ref.  |      | Ref.  |
|------|-------|------|-------|
| 3 mm | 27622 | 5 mm | 27623 |

### 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 |



## Restaurants - Caterers







**Process**  
fresh product easily



**Save**  
time



**Reduce**  
manual tasks



**Decrease**  
waste



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