robot coupe®

# COMBINATION PROCESSORS
## BOWL CUTTER AND VEGETABLE PREP
R 401 • R 402



# 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: **1725 rpm**

### R 402

- Single-phase model
- 2 Speeds:
  Veg prep speed: **600 rpm**
  Cutter speed: **1800 rpm**

# Juice Extractor Kit

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

## Coulis



## Citrus-press



# R 401 - R 402

1/100

# 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 **3,3 lbs of minced meat in 2 minutes.**
- Vegetable preparation: up **to 8,8 lbs 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.

Industry Premier 1 YEAR Hassle-free USA only Easy Warranty
Motor Base Replacement Warranty

## 4 MACHINES in 1!




## VEGETABLE PREPARATION FUNCTION: PREPARE ALL TYPES OF INGREDIENTS

**Large hopper (Area 12 in²):**
Fruits and vegetables such as cabbage, celery, lettuce, tomatoes, onions, apples, pears, kiwis, lemons, etc.



**Cylindrical hopper (Ø: 2 1/4"):**
Long vegetables such as carrots, zucchini, cucumber, etc.



**Exactitube pusher:**
Ø2 9/32" 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 (3/64") to 6 mm (1/4")

17,6 lbs 2 mins

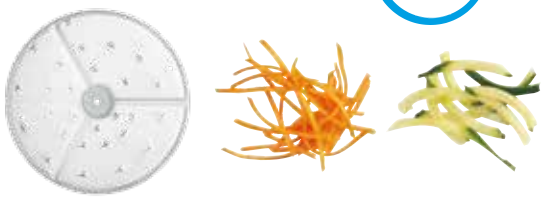


| | Ref. | | Ref. |
|---|---|---|---|
| 1 mm (3/64") | 27051 | 4 mm (5/32") | 27566 |
| 2 mm (5/64") | 27555 | 5 mm (3/16") | 27087 |
| 3 mm (1/8") | 27086 | 6 mm (1/4") | 27786 |

### Graters: 1.5 mm (1/16") to 9 mm (11/32")

8,8 lbs 1 min

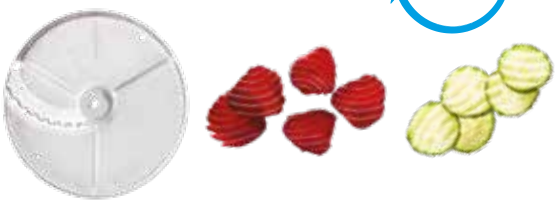
OPTIONAL 24 DISCS



| | Ref. | | Ref. |
|---|---|---|---|
| 1.5 mm (1/16") | 27588 | Horseradish paste 0.7 mm | 27078 |
| 2 mm (5/64") | 27577 | Horseradish paste 1 mm | 27079 |
| 3 mm (1/8") | 27511 | Horseradish paste 1.3 mm | 27130 |
| 6 mm (1/4") | 27046 | Parmesan cheese | 27764 |
| 9 mm (11/32") | 27632 | Röstis potatoes | 27191 |

### Ripple Cut: 3 mm (1/8") and 5 mm (3/16")

33 lbs 4 mins



| | Ref. | | Ref. |
|---|---|---|---|
| 3 mm (1/8") | 27622 | 5 mm (3/16") | 27623 |

### Julienne: 2x2 mm (5/64"x5/64") to 8x8 mm (5/16"x5/16")

26,5 lbs 3 mins



| | Ref. | | Ref. |
|---|---|---|---|
| 2 x 2 mm (5/64"x5/64") | 27599 | 4 x 4 mm (5/32"x5/32") | 27047 |
| 2 x 4 mm (5/64"x5/32") | 27080 | 6 x 6 mm (1/4"x1/4") | 27610 |
| 2 x 6 mm (5/64"x 1/4") | 27081 | 8 x 8 mm (5/16"x5/16") | 27048 |

## Dicing and French fries: R 402 only

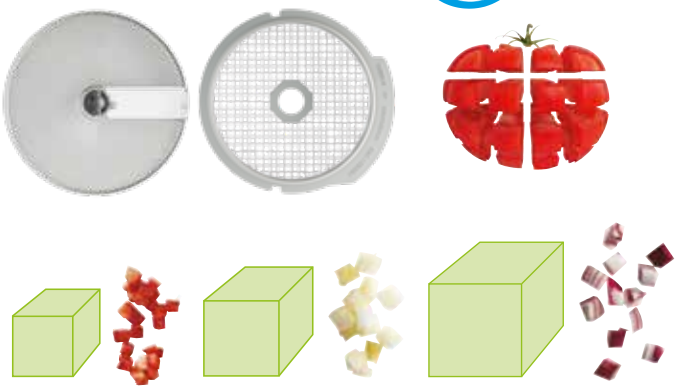
Surface treatment Mineral+®

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

OPTIONAL 29 DISCS

### Dicing: 8x8x8 mm (5/16") to 12x12x12 mm (15/32")

22 lbs 2 mins



8x8 mm (5/16")
Ref. 27513W

10x10 mm (3/8")
Ref. 27514W

12x12 mm (15/32")
Ref. 27515W

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

### French Fries: 8x8 mm (5/16") to 10x10 mm (3/8")

27,5 lbs 2 mins



8x8 mm (5/16")
Ref. 27116W

10x10 mm (3/8")
Ref. 27117W

robot coupe®

#THEsolution

**Process**
fresh product easily

**Save**
time

**Reduce**
manual tasks

**Decrease**
waste




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