robot coupe®

COMBINATION PROCESSORS
BOWL CUTTER AND VEGETABLE PREP
R 301 Dice • R 301 Dice Ultra



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 301 Dice - R 301 Dice Ultra

- Single-phase model
- 1 Speed: **1725 rpm**

R 301 Dice - R 301 Dice Ultra

The every day chef's greatest ally!

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





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.

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 bowl (R 301 Dice Ultra only).
- **Heavy-duty** powerful induction motor.

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.



Lateral ejection system:

- Space-saving.
- More convenient.



CUTTER FUNCTION: SMALL AND LARGE QUANTITIES

Lid:
Allows ingredients to be added while processing.



Ergonomic Soft Touch handle:
Confortable and easy to grip.



Blades:
2 stainless-steel blade assembly.



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

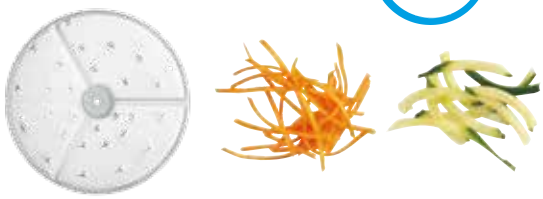


	Ref.		Ref.
1 mm (3/64")	27051	4 mm (5/32")	27566
2 mm (5/64")	27555	5 mm (3/16")	27087
3 mm (1/8")	27086	6 mm (1/4")	27786

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

8,8 lbs 1 min

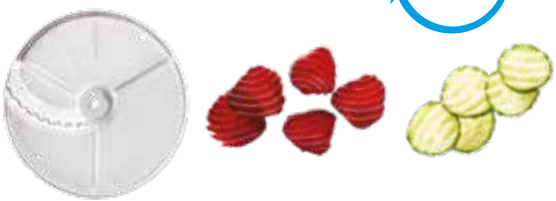
OPTIONAL 24 DISCS



	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

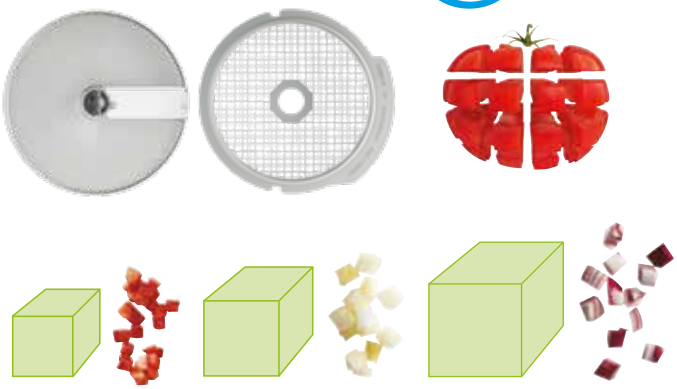
Surface treatment Mineral+®

- 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



09/2026 - USA

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