robot a coupe®

FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS R 401 • R 402 • R 402 V.V.



CUTTER function

Bowl-base twin-blade assembly, a Robot-Coupe exclusivity to obtain a perfectly smooth consistency, for both small and large quantities.













COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade



Designed for grinding & kneading





KNEADING

GRINDING

Fine serrated blade



Designed for herbs & spices







GRINDING SPICES

R 401

- Single-phase model:
- 1 Speed: **1500 rpm**

R 402

- 2 Speeds:
- Veg prep speed:
 Single-phase: 500 rpm
 Three-phase: 750 rpm
- Cutter speed: 1500 rpm

R 402 V.V.

Variable speed:

- Single-phase model
- Veg prep speed:
 300 to 1000 rpm
- Cutter speed:
 300 to 3500 rpm

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 401 - R 402



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 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:

- Stainless steel cutter and vegetable slicer bowls.
- Metal motor base.
- Heavy-duty powerful induction motor.













VEGETABLE PREPARATION FUNCTION: PREPARE ALL TYPES OF INGREDIENTS

Large hopper (Area 104 cm²):

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

robot a coupe

4,5L

105 R401



Cylindrical hopper Ø 58 mm:

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



Blades:

Lid:

Dry and liquid

ingredients can be

machine is running

added while the

2 smooth-edged, stainless-steel blades.



CUTTER FUNCTION: SMALL AND LARGE QUANTITIES Easy to clean in dishwasher:

Ergonomic

Soft Touch

easy to grip.

Convenient and

handle:

All the parts can be easily removed and are dishwasher safe.



Exactitube pusher:

Ø 39 mm to cut up small-sized ingredients such as chillies, gherkins, dry sausage, asparagus, bananas, strawberries, etc.



Lateral ejection system:

- · Space-saving.
- More convenient.



VEGETABLE PREPARATION function

Stainless steel discs

Slicers: 1 mm to 6 mm









1	mm	
2	mm	
3	mm	

3 mm

Ref. 27051 27555 27086

4 mm 5 mm 6 mm

Ref. 27566 27087 27786

15 Kg 4 mins

Graters: 1.5 mm to 9 mm











	Ref.
1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
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Ref. 27078 Horseradish paste 0.7 mm 27079 Horseradish paste 1 mm Horseradish paste 1.3 mm 27130 Parmesan cheese 27764 Röstis potatoes 27191

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

Ripple Cut: 3 mm and 5 mm



Ref. 27622

5 mm

Ref. 27623

Dicing and French fries: R 402 and R 402 V.V. only

Surface treatment Mineral+



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

Dicing: 8x8x8 mm to 12x12x12 mm





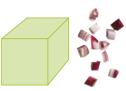






Ref. 27513W

10 x 10 x 10 mm Ref. 27514W



12 x 12 x 12 mm Ref. 27515W

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

French Fries: 8x8 mm to 10x10 mm











10 x 10 mm Ref. 27117W









Process fresh product easily



Save



Reduce manual tasks



Decrease waste







Request a demonstration on our website : robot-coupe.com







