

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.













COARSE CHOPPING

FINE CHOPPING

SAUCES, EMULSIONS

Coarse serrated blade



Designed for grinding & kneading





KNEADING

GRINDING

Fine serrated blade



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



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.









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.

188 R401

robot a coupe

4,5L



Cylindrical hopper (Ø: 2 1/4"):

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

Ergonomic Soft Touch handle:

Convenient and easy to grip.



Easy to clean in dishwasher:

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



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.





VEGETABLE PREPARATION function

Stainless steel discs

Slicers: 1 mm (3/64") to 6 mm (1/4")









33 lbs

4 mins

1 mm (3/64") 2 mm (5/64") 3 mm (1/8")

Ref. 27051 27555 27086

4 mm (5/32") 5 mm (3/16") 6 mm (1/4")

Ref. 27566 27087

27786

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





Ref.

26,5 lbs

3 mins

Ref.







	Ref.	
1.5 mm (1/16")	27588	
2 mm (5/64")	27577	
3 mm (1/8")	27511	
6 mm (1/4")	27046	
9 mm (11/32")	27632	

27078 Horseradish paste 0.7 mm 27079 Horseradish paste 1 mm Horseradish paste 1.3 mm 27130 Parmesan cheese 27764 Röstis potatoes 27191

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





Ref. 27622

5 mm (3/16")

Ref. 27623

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





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	Ref.	•

2 x 2 mm (5/64"x5/64") 27599 2 x 4 mm (5/64"x5/32") 27080 2 x 6 mm (5/64"x 1/4") 27081

4 x 4 mm (5/32"x5/32") 27047 6 x 6 mm (1/4"x1/4") 27610 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

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





3 mm (1/8")

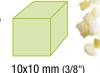


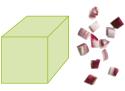




8x8 mm (5/16")

Ref. 27513W





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

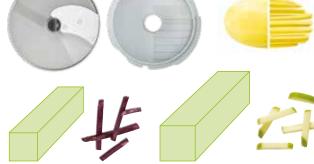
Dicing grid cleaning tool:

D-Clean Kit - Included with the machine

Ref. 27514W

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





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

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



#THEsolution





Process fresh product easily



Save



Reduce manual tasks



Decrease waste







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









