

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.



Smooth blade

Supplied as standard



COARSE CHOPPING



FINE CHOPPING



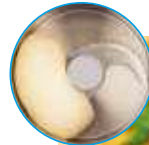
SAUCES, EMULSIONS

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



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.



4 MACHINES in 1!



4.5 L stainless-steel bowl



4.5 L stainless-steel bowl



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

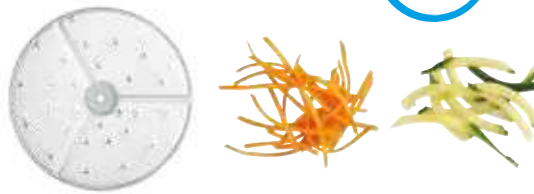
Stainless steel discs

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



	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

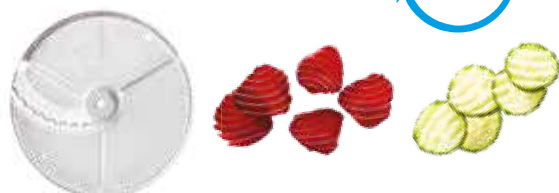
**Graters: 1.5 mm (1/16")
to 9 mm (11/32")**



	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

OPTIONAL
24
DISCS

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



	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")**



	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"x1/4")	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

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



8x8 mm (5/16") Ref. 27513W	10x10 mm (3/8") Ref. 27514W	12x12 mm (15/32") Ref. 27515W

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



8x8 mm (5/16") Ref. 27116W	10x10 mm (3/8") Ref. 27117W

OPTIONAL
29
DISCS

Dicing grid cleaning tool:

D-Clean Kit - Included with the machine

robot coupe®

#THEsolution



Process

fresh product easily



Save

time



Reduce

manual tasks



Decrease

waste



11/2024 - USA EN



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