

robot coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 301 • R 301 Ultra



RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.



Smooth blade

Supplied as standard



COARSE CHOPPING



FINE CHOPPING



EMULSIONS

Coarse serrated blade

Optional extra



Designed for
grinding &
kneading



GRINDING



KNEADING

Fine serrated blade

Optional extra



Designed for
herbs &
spices



GRINDING SPICES



CHOPPING HERBS



Restaurants - Caterers



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 301 - R 301 Ultra



PERFORMANCE

- **Bowl-base twin-blade assembly:** small and large quantities.
- **Perfect glazed cut:** 24 discs with high-precision blade sharpening.



VERSATILE

- **Cutter:** chopping, emulsifying, kneading, grinding and making sauces.
- **Vegetable preparation:** slicing, grating, ripple cutting, julienne.



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:**
- **Heavy-duty** powerful induction motor.



4 MACHINES in 1!



VEGETABLE PREPARATION FUNCTION: PREPARE ALL TYPES OF INGREDIENTS

Cylindrical hopper
Ø 58 mm:
Long vegetables such as carrots, zucchini, cucumber, etc.



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



CUTTER FUNCTION: SMALL AND LARGE QUANTITIES

Blades:
2 smooth-edged, stainless-steel blades.



Lid :
Dry and liquid ingredients can be added while the machine is running.



VEGETABLE PREPARATION function

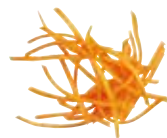
Stainless steel discs

Slicers: 1 mm to 6 mm



	Ref.		Ref.
1 mm	27051	4 mm	27566
2 mm	27555	5 mm	27087
3 mm	27086	6 mm	27786

Graters: 1.5 mm to 9 mm



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

OPTIONAL
24
DISCS

Ripple Cut: 3 mm and 5 mm



	Ref.		Ref.
3 mm	27622	5 mm	27623

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



Restaurants - Caterers





Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



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