robot coupe®

FOOD PROCESSORS: BOWL CUTTER/VEGETABLE PREPARATION

R 401 • R 402 • R 402 V.V.



RESTAURANTS - CATERERS









CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

ERGONOMICS

Lid easy to position on bowl for quick and simple use.

PERFORMANCE

4.5-litre capacity, **stainless-steel bowl** with **handle.**

STURDINESS

An **metal and composite motor base** for greater sturdiness.

MULTIPURPOSE

The **R 401** has a single speed **of 1500 rpm.**

The **R 402** has 2 speeds. The **1500 rpm speed is reserved for the cutter function.**

The **R 402 V.V.** has a speed range of **300 to 3500 rpm.**



MULTIPURPOSE

Standard smooth-edged blade assembly
e.g. fine and coarse mincing, sauces, etc

Option:

- Coarse serrated blades for grinding and kneading tasks.

e.g. kneading, grinding, etc

- Fine-serrated blades for chopping parsley.

e.g. fine mincing, sauces, etc



VEGETABLE PREPARATION function

PERFORMANCE



A large hopper (104 cm²) for the preparation of vegetables such a as cabbage, celeriac, lettuce, tomatoes.

PERFORMANCE

A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



COMFORT

Automatic restart of the machine by the pusher for greater speed and efficiency.

ERGONOMICS

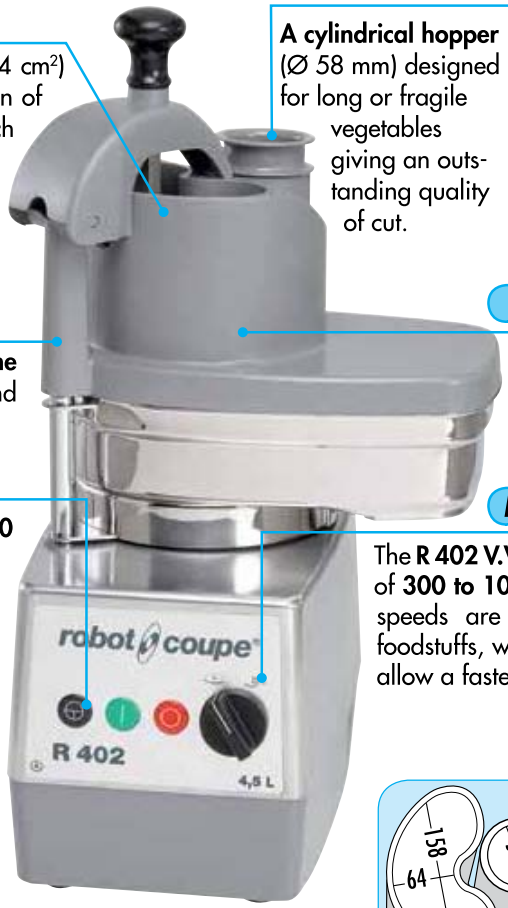
Removable lid and stainless-steel bowl.

MULTIPURPOSE

The **R 401** has a single speed **of 1500 rpm.**
The **R 402** has **2 speeds**. The 500/750 rpm speed is reserved for the vegetable preparation function and allows users to dice vegetables and make french fries.

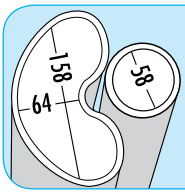
MULTIPURPOSE

The **R 402 V.V.** has a speed range of **300 to 1000 rpm:** The slower speeds are for cutting fragile foodstuffs, while the higher ones allow a faster output.



MULTIPURPOSE

Complete collection of 28 stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne,ripple cutting and grating and for the R 402 and R 402 V.V. models, dicing and making french fries.



Introduction capacity in mm

Food processors Cutters & Vegetable slicers

The Product Advantages:

3 machines in 1!

- A cutter bowl, a vegetable preparation attachment and as optional extra a Cuisine Kit (coulis and citrus press function) on the same motor base.

Processing capacity:

- Large hopper feed head (area: 104 cm^2) for processing large vegetables such as celeriac, cabbage, lettuce.
- Cylindrical hopper (Ø 58 mm) designed for long and fragile vegetables.
- 4 litres stainless steel cutter bowl for emulsifying, grinding, chopping, kneading.

Wide range of cut :

- Complete collection of 28 stainless steel discs to satisfy all your requirements such as slicing, julienne, ripple cutting and grating as well as dicing and making French Fries for the R 402 and R 402 V.V. models.

Robust:

- Industrial heavy duty induction motor for longer lifespan and greater reliability.
- The metal and composite motor base, stainless steel cutting bowl and stainless steel vegetable preparations bowl guarantee durability.

Number of covers:

20 to 100

Target:

Restaurants, Caterers.

In brief:

Whichever model you choose, it will prove itself to be a sound investment, saving you time and money.









CUISINE KIT

With this new attachment you **can prepare coulis and fruit and vegetable juice** to make mise en bouches, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

Coulis



Large capacity feed opening
75 x 90 mm





Coulis for in-glass preparations



Coulis for tomato sauce



Strawberry coulis for jams



Raspberry coulis for sorbets

Citrus-press







Grapefruit juice





Lemon Juice



Slicers: 1 mm ▶ 6 mm





	ref.		ref.
1 mm	27051	5 mm	27087
2 mm	27555	6 mm	27786
3 mm	27086	Ripple-cut 2 mm	27621
4 mm	27566		

Julienne/French fries*: 2x2 mm ▶ 8x8 mm





	ref.		ref.
2 x 2 mm	27599	French fries*	
2 x 4 mm	27080	8 x 8 mm	27116
2 x 6 mm	27081	French fries*	
4 x 4 mm	27047	10 x 10 mm	27117
6 x 6 mm	27610		
8 x 8 mm	27048		

*only R 402 and R 402 V.V.

Graters: 1.5 mm ▶ 9 mm



	ref.
1,5 mm	27588*
2 mm	27577*
3 mm	27511*
6 mm	27046
9 mm	27632
Radish grater 0.7 mm	27078
Radish grater 1 mm	27079
Radish grater 1.3 mm	27130
Parmesan grater	27764
Potatoes grater	27191

Dicing*: 8x8x8 mm ▶ 10x10x10 mm



	ref.
8 x 8 x 8 mm	27113
10 x 10 x 10 mm	27114
12 x 12 x 12 mm	27298

*only R 402 and R 402 V.V.

Induction motor

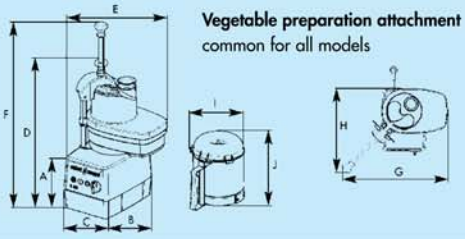


- **Asynchronous heavy duty industrial motor** guarantees a longer life span and reliability
- Motor built on ball bearings for a silent running with no vibration.
- Direct drive motor :
  - **Extra powerful** : No belt device.
- **No maintenance** : No brushes.
- **Stainless steel motor shaft.**

CE Mark	Characteristics							Weight (kg)	
	Motor base		Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)	Net	Gross
R 401	Single-phase 1500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz (5.7)	13	16
R 402	Three-phase 750/1500 rpm	Single-phase 500/1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	750	230 V*/ 1 50 Hz (5.4) / 400 V*/3 50 Hz (1.6)	15	18
R 402 V.V.	Single-phase 300 to 3500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 50 Hz (10)	15	18

	Dimensions (in mm)									
	A	B	C	D	E	F	G	H	I	J
R 401	204	304	226	570	320	725	530	440	190	235
R 402	224	304	226	590	320	725	530	440	190	235
R 402 V.V.	224	304	226	590	320	725	530	440	190	235

*Other voltages available.



Vegetable preparation attachment
common for all models

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
© All rights reserved for all countries by : ROBOT-COUPE S.N.C.

robot coupe®

HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:
Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot-Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
email: orders@robotcoupe.com.au

Robot-Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot-Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
info@robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR

STANDARDS:
Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 10/2011/UE, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 12852, EN 1678- 1998, EN 60529-2000: IP 55, IP 34.

SYNEG

Réf. : 450 548 - 12/2013 - Anglais