robot coupe®

COMBINATION PROCESSORS: BOWL CUTTER & VEGETABLE SLICERS

R 2 N • R 2 N CLEAR • R 2 N Ultra

RESTAURANTS – CAFES – SANDWICH BARS

CUTTER ATTACHMENT

Bowl attachment designed for mixing, chopping, pureeing, and blending.

ERGONOMICS

Polycarbonate lid design to allow additional ingredients or liquids being added while processing

PERFORMANCE

3 L cutter bowl available in **clear** or grey polycarbonate and **stainless steel.**

R 2 N CLR

R 2 N Ultra

R 2 N

PRECISION

Pulse function for precision control.

VEGETABLE PREPARATION ATTACHMENT

ERGONOMICS

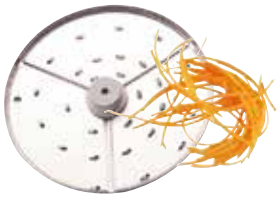
The vegetable preparation attachment common to models R2N, R2N CLR and R2N Ultra consists of a vegetable preparation bowl made of polypropylene and a lid made of ABS. The bowl and the lid can be easily dismantled.

MULTIPURPOSE

These models are supplied with **2 discs :**

SLICER 5/32'' (4 mm)

GRATER 5/64"(2 mm)



PERFORMANCE

The vegetable preparation attachment is equipped with two openings :

- **One large feed opening** to allow for larger fruit and vegetables.
- **One round opening** especially for slicing long or fragile vegetables.

MULTIPURPOSE

Complete collection of 23 stainless steel discs for slicing, grating and julienne.

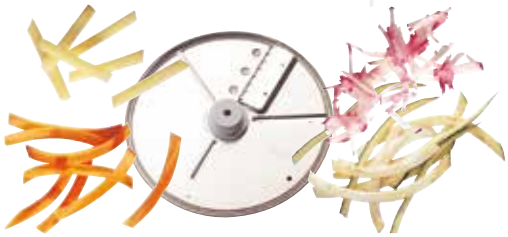
OPTIONS

• DISCS

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

	Ref.
3/64" (1 mm)	27051
5/64" (2 mm)	27555
1/8" (3 mm)	27086
5/32" (4 mm)	27566
3/16" (5 mm)	27087
1/4" (6 mm)	27786
Ripple cut slicer 5/64" (2 mm)	27621

• **Julienne: 5/64" (2x2 mm) ▶5/16" (8x8 mm)**



	Ref.
5/64" (2 x 2 mm)	27599
5/64" (2 x 4 mm)	27080
5/64" (2 x 8 mm)	27081
5/32" (4 x 4 mm)	27047
1/4" (6 x 6 mm)	27610
5/16" (8 x 8 mm)	27048

• **Graters: 1/6" (1.5 mm) ▶11/32"(9 mm)**

	Ref.
1/16" (1.5 mm) Fine	27588
5/64" (2 mm) Medium	27577
1/8" (3 mm) Medium Coarse	27511
1/4" (6 mm) Coarse	27046
Fine pulping disc	27079
Pulping disc 11/32"(9 mm)	27764
Extra Coarse	27632
Hard Cheese Grate	27078
Rostis potatoes	27191
Horseradish	27130

• BLADES

The patented blade gives perfect results for small or large quantities.

These models are supplied with stainless steel "S" blade.

Optional extras:

- Coarse serrated "S" blade designed for grinding and kneading
- Fine serrated "S" blade for chopping parsley and other leafy produce.

JUICE EXTRACTOR KIT

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

Coulis for tomato sauce

Raspberry coulis for sorbets

Coulis

Large capacity feed opening
2'' 15/16 x 3'' 9/16
(75 x 90 mm)

Citrus-press

Grapefruit juice

Lemon Juice

COMBINATION PROCESSORS: CUTTERS & VEGETABLE SLICERS

The Product Advantages:

- **2 Machines in 1 !**
  A cutter bowl and a vegetable preparation attachment on the same motor base.
- **Indispensable:**
  R2N, R2N CLR or R2N Ultra easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.
- **High performance:**
  Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- **Sturdy:**
  Industrial induction motor for heavy duty use guarantees durability and reliability.

Number of meals:

Prepare 850 servings in 3 hours or less!

Users:

Deli's, Bars, Food Trucks, etc

In brief:

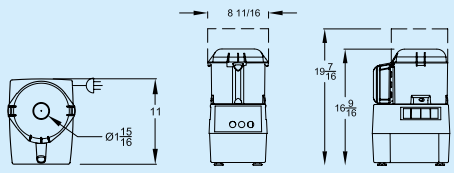
- Efficient, sturdy and fast, the range of Robot Coupe Food processor's will satisfy all the Professionals requirements for establishments serving from 10 to 400 servings.
- It is a reliable and time saving investment.

Induction motor

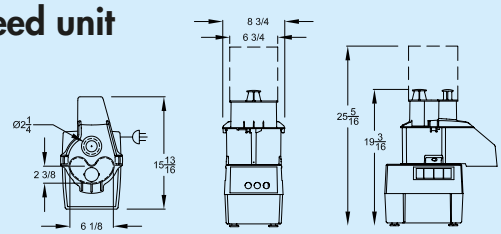
- **Industrial induction motor for heavy duty** use guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
  - **Extra power**
  - No belts
  - **No maintenance**
  - No brushes
  - **Stainless steel motor shaft**

	Characteristics					Weight	
	Motor base	**Cutter attachment**	**Vegetable preparation attchment**	**Power**	**Voltage**	**Net**	**Gross**
R 2 N	Single-phase 1725 rpm	3 L Gray ABS	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	33 lbs
R 2 N CLR	Single-phase 1725 rpm	3 L Clear Polycarbonate	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	33 lbs
R 2 N Ultra	Single-phase 1725 rpm	3 L Stainless steel	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	30 lbs.	34 lbs

Bowl unit



Continuous feed unit



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