COMBINATION PROCESSOR : Bowl cutter & Vegetable prep

robot coupe

R 101 P





A SALES FEATURES

R 101 P Combination Processor: Bowl cutter & Vegetable Prep. A cutter function for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 101 P Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 3/4 HP. Speed: 1725 rpm. 1.9 liter cutter bowl in composite material and smooth blade. Vegetable preparation lid in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with slicing discs 1 mm (1/32") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4"). Large range of 23 stainless steel discs available as option. Up to 15 meals.

Select your options at the back page, F part.

C TECHNICAL DATA

Output power	3/4 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	11" x 8 11/16" x 19"
Rate of recyclability	95%
Net weight	20 lbs
Nema #	5-15P
Reference	R 101 P 120V/60/1

D

Number of meals per service	Up to 15
Quantity per batch in cutter function	Up to 1.75 lbs
Vegetable slicer output	Up to 130 lbs/h

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Power 3/4 HP
- Stainless steel motor shaft.
- Built in on / off buttons.
- **Speed**: 1725 rpm.

CUTTER FUNCTION

- **1.9 L cutter bowl** in composite material with high resistance smooth blade.
- Removable bowl and blade for dishwasher safe and easy cleaning.

VEGETABLE FUNCTION

- Vegetable preparation lid equipped with 2 hoppers : 1 large hopper (surface : 10 square inches) and 1 cylindrical hopper (Ø : 2 1/8").
- Removable lid for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

ACCESSORIES INCLUDED

- Cutter bowl
- High resistance stainless steel smooth blade assembly with removable cap.
- Vegetable lid
- Discharge plate
- Supplied with slicing discs 1 mm (1/32") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4").

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)

ETL LISTED 54881
Conforms to UL NSF/ANSI Std 763 Std 8
Certified to CAN/CSA Std C22.2 No.195

Specification sheet

www.robotcoupeusa.com

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F OPTIONAL ACCESSORIES

- **BLADE OPTIONS**
  - Fine serrated blade assembly for chopping herbs and spices, ref 27062
- **OTHER OPTIONS**
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

- **OPTIONAL DISCS**



SLICING	
1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING	
2 mm (5/64")	27621



GRATING	
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
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



JULIENNE	
2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug







