

robot coupe®

 COMBINATION PROCESSORS : BOWL CUTTER & VEGETABLE SLICERS
R2N • R2N CLR • R2N Ultra



RESTAURANTS – CAFES – SANDWICH BARS

CUTTER ATTACHMENT

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

R2N Ultra

ERGONOMICS

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

PERFORMANCE

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



R2N CLR



R2N

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.

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.

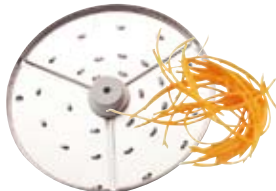
MULTIPURPOSE

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

SLICER 5/32" (4 mm)



GRATER 5/64" (2 mm)



MULTIPURPOSE

Complete collection of 21 stainless steel discs for slicing, grating and julienne.



▶ OPTIONS

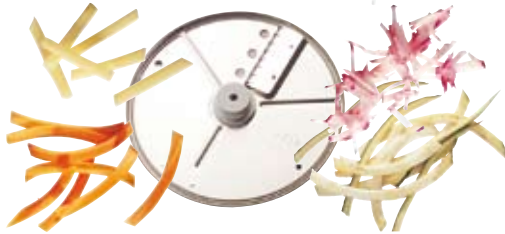
• DISCS

• Slicers: 1/32" (1 mm) ▶ 1/4" (6 mm)



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

• Julienne: 5/64" (2x2 mm) ▶ 5/16" (8x8mm)



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

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



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

• 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..



▶ CUISINE 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 90mm)

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 21 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:

Restaurants, Caterers, Schools,...



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**

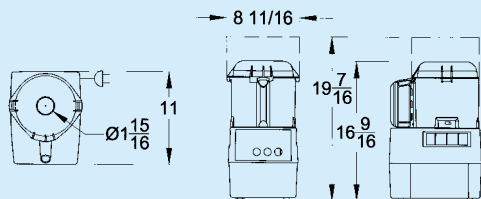


Characteristics

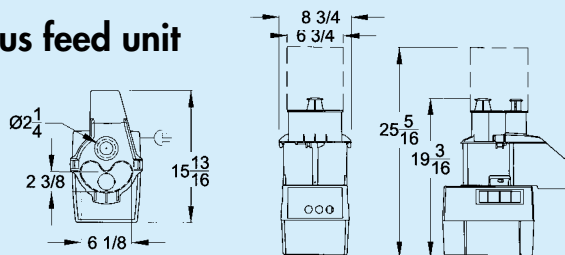
Weight

	Characteristics					Weight	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power	Voltage	net	gross
R2N	Single-phase 1725 rpm	3 Qt. Gray ABS	Polypropylene 21 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	31 lbs
R2N CLR	Single-phase 1725 rpm	3 Qt. Clear Polycarbonate	Polypropylene 21 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	31 lbs
R2N Ultra	Single-phase 1725 rpm	3 Qt. Stainless steel	Polypropylene 21 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	31 lbs

▶ Bowl unit



▶ Continuous feed unit



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