

# robot coupe®

 **FOOD PROCESSORS CUTTERS & VEGETABLE SLICERS**  
R 401 • R 402 • R 402 V.V.



**RESTAURANTS - CATERERS**

# CUTTER function

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

**3**  
BLADES

## Smooth blade



Coarse chopping



Fine chopping



Emulsions

## Optional extra: Serrated blade



Grinding



Kneading

## Optional extra: Fine serrated blade



Spices



Herbs



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### 1 SPEED

R 401 :

- Single-phase model:
- 1 speed:  
1500 rpm



### 2 SPEEDS

R 402 :

- Veg prep speed:  
Single-phase: 500 rpm  
Three-phase: 750 rpm
- Cutter speed:  
1500 rpm



### VARIABLE SPEED

R 402 V.V.

- Single-phase model  
300 - 3500 rpm.
- Veg prep speed :  
300 to 1000 rpm
- Cutter speed:  
300 to 3500 rpm

## ▶ Juice Extractor Kit

- Attachment available as an optional extra.
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

### Coulis



### Citrus-press



## Food processors: Cutters & Vegetable Slicers 2 machines in 1!

### LARGE

**Large hopper (surface area 104 cm<sup>2</sup>):** ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes...



### EXTRA PRECISE

**Cylindrical hopper Ø 58 mm** ensuring a uniform cut for long items.



### EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



### LID

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



### BLADES



- 2 smooth-edged, stainless-steel blades
- Detachable cap

### HYGIENE

All the parts that come into contact with food are dishwasher safe and can easily be removed for cleaning.



# VEGETABLE PREPARATION function

The widest available variety of cuts: 28 stainless-steel, precision-sharpened discs for flawless cutting quality.

**28**  
DISCS

## Slicers: 1 mm ▶ 6 mm



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

## Graters: 1,5 mm ▶ 9 mm



	ref.		ref.
1.5 mm	27588*	For horseradish paste 0.7 mm	27078
2 mm	27577*	For horseradish paste 1 mm	27079
3 mm	27511*	For horseradish paste 1.3 mm	27130
6 mm	27046	Parmesan	27764
9 mm	27632	Röstis potatoes	27191

## Ripple-cut: 2 mm



	ref.
Ripple-cut 2 mm	27621

## French fries\* : 8x8 mm ▶ 10x10 mm



	ref.
French fries* 8 x 8 mm	27116
French fries* 10 x 10 mm	27117

## Julienne: 2x2 mm ▶ 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

## Dicers\*: 8x8x8 mm ▶ 12x12x12 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.



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# Food processors: Cutters & Vegetable slicers



## The Product Advantages:

- **2 Machines in 1!**

A cutter bowl and a vegetable preparation attachment on the same motor base.

- **High performance:**

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.

- **Robustness:**

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. The metal and composite motor base, stainless steel cutter and veg prep bowls for a longer life machine.



- **Wide range of cuts:**

Complete collection of 28 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



## Number of covers:

20 to 100.



## Users:

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## In brief:

High performance and robust, these machines will be a justified investment, saving you time and money.

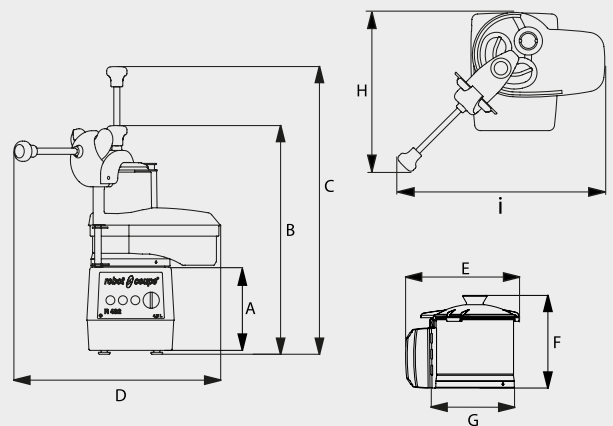
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	Characteristics						Weight (kg)			
	Motor base		Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)		Net	Gross
<b>R 401</b>	Single-phase 1,500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz (5.7)		13	16
<b>R 402</b>	Single-phase 500/1,500 rpm	Three-phase 750/1,500 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)	16	19
<b>R 402 V.V.</b>	Single-phase 300 to 3,500 rpm		4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 50 Hz (10)		16	19

\* Other voltages available

	Dimensions (mm)								
	A	B	C	D	E	F	G	H	I
<b>R 401</b>	204	571	723	534	294	239	220	410	534
<b>R 402</b>	224	591	743	534	294	239	220	410	534
<b>R 402 V.V.</b>	224	591	743	534	294	239	220	410	534



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[www.robot-coupe.com](http://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/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

