## COMBINATION PROCESSOR : Bowl cutter & Vegetable prep robot @ coupe<sup>®</sup>

## R 301

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**SALES FEATURES** 

**R 301 Combination Processor:** Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

#### TECHNICAL FEATURES

R 301 Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1.5 HP. Speed: 1725 rpm. 3.7 L cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 80 meals.

Select your options at the back page, F part.

C TECHNICAL DATA		
Output power	1.5 HP	
Electrical data	120V/60/1 - 12 Amp	
Speed	1725 rpm	
Dimensions (WxDxH)	13 1/16″x11 15/16″x21 1/2″	
Rate of recyclability	95%	
Net weight	34 lbs	
Nema #	5-15P	
Reference	R 301 120V/60/1	

D Number of meals per service	10 to 80
Quantity per batch in cutter function	Up to 3.3 lbs
Vegetable slicer output	Up to 110 lbs/h

### VEGETABLE PREPARATION FUNCTION

#### MOTOR BASE

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- Direct drive induction motor (no belt) for intensive use.
- Power1.5 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- Speed: 1725 rpm.
- Pulse button for better cut precision.

#### CUTTER FUNCTION

• **3.7 L cutter bowl** with handle, and high resistance smooth blade assembly.

#### VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
- 1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable chute and feed lead.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

#### COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

• **Option**: Juice Extractor Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

## ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead ejecting disc and discharge plate.
- Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs

## **STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

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# <mark>R 301</mark>

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## **OPTIONAL ACCESSORIES**

## BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27288
- Fine serrated blade assembly for chopping herbs and spices, ref 27287

## OTHER OPTIONS

- Juice Extractor Kit for fruit sauces and citrus fruit juice, ref 27396
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810
- Dice cleaning kit, ref 39881

## SUGGESTED PACKS OF DISCS

3 disc package	6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.	
5 disc package	6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2 mm (5/64") julienne and 6 mm (1/4") slicing discs.	

## OPTIONAL DISCS

NG
27051
27555
27086
27566
27087
27786

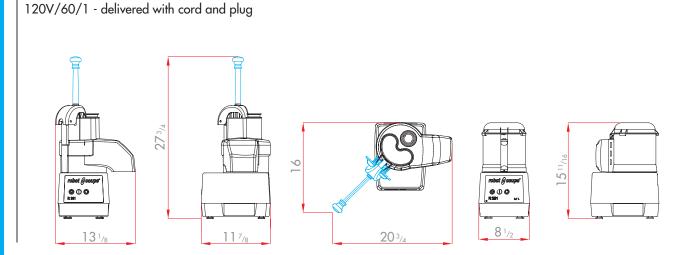


RIPPLE CU	TTING	
2 mm (5/64″)	27621	)



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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

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