




# 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.

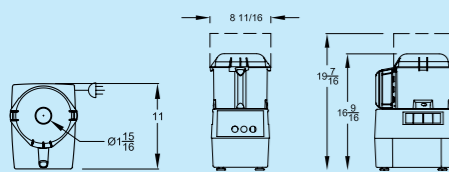
## ▶ Induction motor

- **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

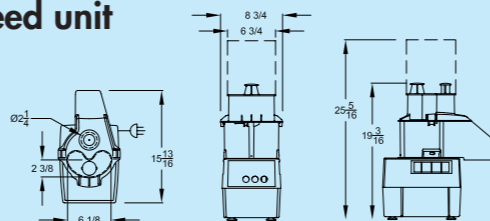


|             | Characteristics          |                            |  |        |                             | Weight  |        |
|-------------|--------------------------|----------------------------|--|--------|-----------------------------|---------|--------|
|             | Motor base        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

## ▶ Bowl unit



## ▶ Continuous feed unit




# robot @ coupe®

## COMBINATION PROCESSORS: BOWL CUTTER & VEGETABLE SLICERS R 2 N • R 2 N CLEAR • R 2 N Ultra



RESTAURANTS – CAFES – SANDWICH BARS

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| <p><b>Robot Coupe U.S.A., Inc.</b><br/>264 South Perkins, Ridgeland, MS 39157<br/>Phone : 800/824-1646 • 601/898-8411<br/>fax: 601/898-9134<br/>email: info@robotcoupeusa.com<br/><a href="http://www.robotcoupeusa.com">www.robotcoupeusa.com</a></p> | <p><b>DISTRIBUTOR</b></p>  <p>Conforms to<br/><b>UL NSF</b><br/>Std 763 Std 8<br/>Certified to<br/><b>CAN/CSA</b><br/>Std C22.2 No. 195<br/>ETL LISTED 9900098</p> |
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## CUTTER ATTACHMENT

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

### ERGONOMICS

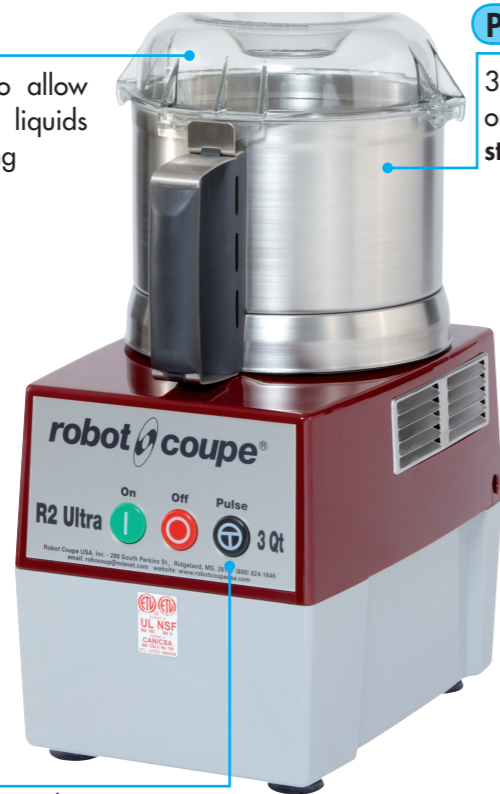
Polycarbonate lid design to allow additional ingredients or liquids being added while processing

### 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

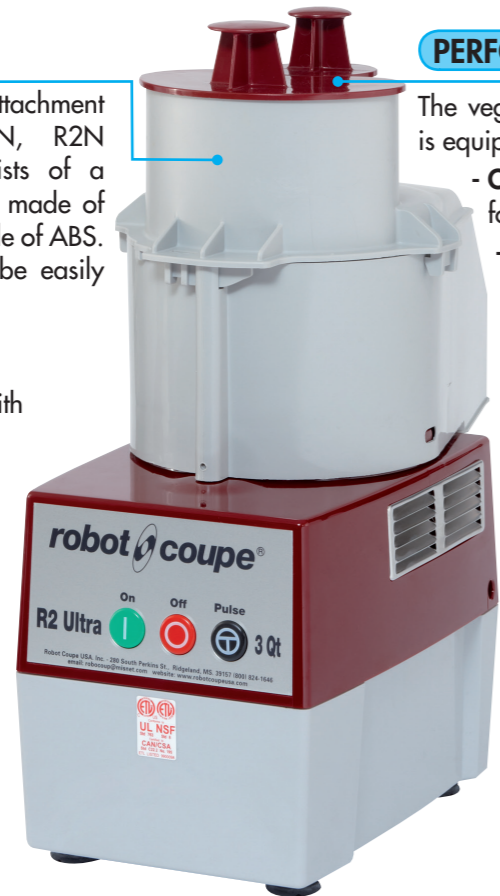
### ERGONOMICS

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.

### PERFORMANCE

The vegetable preparation attachment is equipped with two openings :

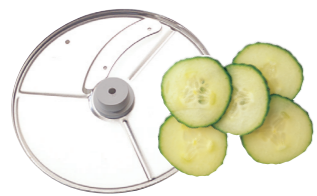
- **One large feed opening** to allow for larger fruit and vegetables.
- **One round opening** especially for slicing long or fragile vegetables.



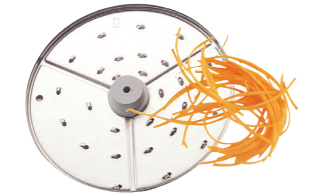
### MULTIPURPOSE

These models are supplied with 2 discs :

SLICER 5/32" (4 mm)



GRATER 5/64"(2 mm)



### MULTIPURPOSE

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



## OPTIONS

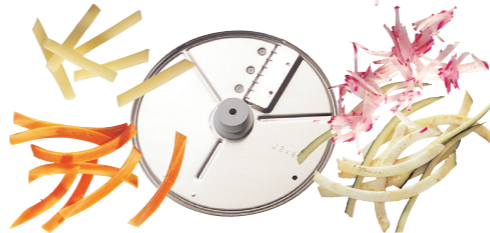
### DISCS

- **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 |

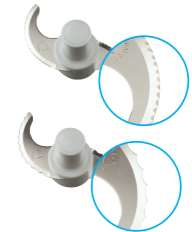
### BLADES

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



### Citrus-press



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



Grapefruit juice



Lemon Juice

