

The improved R2N from Robot Coupe



Prepare 850 servings in 3 hours or less!

Vegetable prep attachment specially designed for quality, continuous feed slicing, shredding, grating and julienne. Accommodates 21 different processing blades.

Bowl attachment designed for vertical cutting and mixing: mix, chop, puree, blend, mix and knead doughs.

- 3 quart "stock pot" shaped, cutter bowl with handle and "S" blade. Grey plastic standard, available in clear.
- Direct drive, fan-cooled 1/2 H.P. motor.
- Attachments easily removed for cleaning.
- Continuous feed vegetable prep attachment with two deep feed openings.
- Stainless steel cutting plates
- See-thru lid.
- Comes with 2 cutting plates as standard.
- "On-off" & pulse switches.
- 3 year motor warranty.
- 1 year parts and labor warranty.



Robot Coupe U.S.A., Inc.

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SPECIFICATIONS ON REVERSE SIDE

Specifications

STANDARD MODEL: Includes motor base unit with "on-off" pulse switch, 3 quart cutter bowl with handle and stainless steel "S" blade, continuous feed unit with discharge plate, one medium $\frac{5}{64}$ " grating plate and one $\frac{5}{32}$ " slicing plate.

ELECTRICAL: 120V, 60 cycle, 7.0 Amps.

MOTOR: 1/2 H.P., capacitor-type, fan-cooled, single phase, 1725 R.P.M.

SWITCHING: "on-off" and pulse push type switch, that will not operate with bowl or cover off.

BOWL CAPACITY: 3 Quarts.

WEIGHT: 29 lbs. net, 31 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: cutter bowl available in clear or grey plastic and stainless steel. 19 additional processing plates. Free standing plate rack R255 holds 9 processing plates.

PROCESSING PLATES:

Slicing Plates

- R210 - $\frac{5}{64}$ " (2mm)
- R211 - $\frac{5}{32}$ " (4mm)
- R270 - $\frac{1}{4}$ " (6.5mm)
- R291 - $\frac{1}{32}$ " (1mm)
- R292 - $\frac{1}{8}$ " (3mm)
- R293 - $\frac{3}{16}$ " (5mm)

Waved Slicing Plate

- R212 - $\frac{1}{16}$ " (1.5mm)

Grating Plates

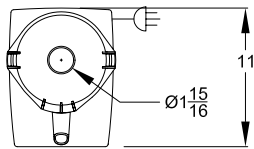
- R271 - $\frac{1}{64}$ " (0.5mm) Hard Cheese
- R208 - $\frac{1}{16}$ " (1.5mm) Fine
- R209 - $\frac{5}{64}$ " (2mm) Medium
- R281 - $\frac{5}{32}$ " (4mm) Medium Coarse
- R280 - $\frac{1}{4}$ " (6.5mm) Coarse
- R215 - $\frac{5}{16}$ " (8mm) Extra Coarse

Pulping Plates

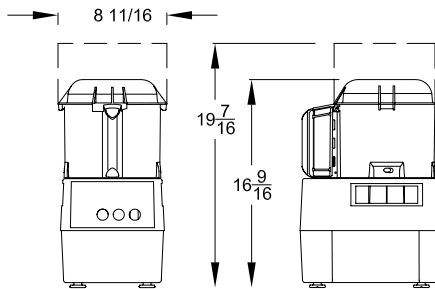
- R294 - $\frac{1}{64}$ " (.7mm) Pulping
- R295 - $\frac{1}{32}$ " (1mm) Pulping

Julienne Plates

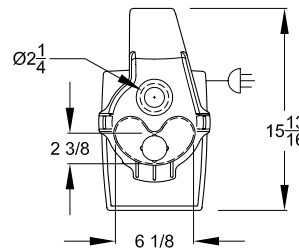
- R213 - $\frac{1}{4}$ " (6.5mm)
- R214 - $\frac{5}{64}$ " (2mm)
- R288 - $\frac{5}{32}$ " (4mm)
- R296 - $\frac{5}{64}$ " x $\frac{5}{32}$ " (2x4mm)
- R297 - $\frac{5}{64}$ " x $\frac{1}{4}$ " (2x6mm)
- R298 - $\frac{5}{16}$ " x $\frac{5}{16}$ " (8x8mm)



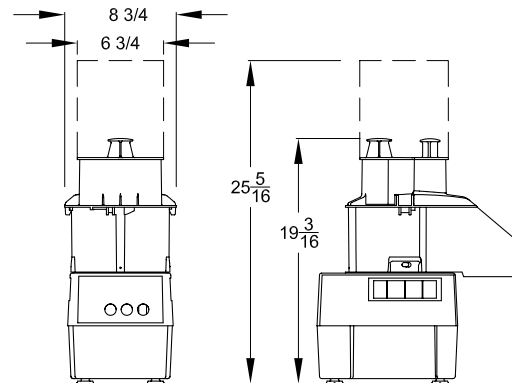
BOWL UNIT



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CONTINUOUS FEED UNIT



WRK 3/26/03 8:37 AMKW-R2N 30t.dwg

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