

Combination Continuous Feed Vegetable Prep and Vertical Cutter Mixer

Prepare Sauces and
Paté in Bowl Unit



R301 Series D
Model has Gray
Bowl



R301U Series D
Model has Stainless
Steel Bowl

Prepare 2000 restaurant servings
in 3 hours. Healthcare facilities
can prepare purée diets daily for 12
residents.

Vegetable prep attachment
designed for quality continuous
feed slicing, shredding, grating,
french fry, and julienne cuts.
Accommodates 21 different
processing discs. Bowl attachment
designed for vertical cutting and
mixing functions: Mix, chop, purée,
and blend.



- 1.5 H.P. single phase motor with magnetic safety switch. Push button "On-Off" and "Pulse" switches.
- New motor base and vegetable prep attachment designed to be more user friendly, better sanitation and made from new material that is more resistant to chemical agents for a longer life span.
- New cutter bowl and lid design with:
 - R301 Series D - Gray Bowl
 - R301U Series D - Stainless Steel Bowl
 - ergonomic handle for easier handling.
 - 10% increased liquid capacity due to higher hub.
 - new safety system improves the life span of lid and safety rod.
- New integrated ventilation system position for better sanitation.
- Great disc selection to accommodate most veg prep applications.
- Attachments easily removed for assured sanitation.
- Unit base uses 13 1/16" x 11 15/16" of counter space.
- Packed with two processing discs (R209, 5/64" grating disc & R211, 5/32" slicing disc) as standard.
- 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

1-800-824-1646 • (601) 898-8411

Fax: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.

Specifications

R301 SERIES D STANDARD MODEL: includes motor base unit with gray ABS plastic cutter bowl, stainless steel “S” blade, continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc and discharge plate.

R301U SERIES D STANDARD MODEL: includes motor base unit with stainless steel cutter bowl, stainless steel “S” blade, continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc and discharge plate.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 9 Amps, single phase. Contact your local electrician for local code requirements.

SWITCHING: Control panel with push-type on / off and pulse buttons.

Available Disc Selection

Slicing Discs

R291 - 1/32" (1mm)
R210 - 5/64" (2mm)
R292 - 1/8" (3mm)
R211 - 5/32" (4mm)
R293 - 3/16" (5mm)
R270 - 1/4" (6mm)

Ripple Cut Slicers

R212 - 5/64" (2mm)

Graters

R208 - 1/16" (1.5mm)
R209 - 5/64" (2mm)
R281 - 1/8" (3mm)
R280 - 1/4" (6mm)
R215 - 11/32" (9mm)
R271 - Hard Cheese Grate

Pulping

R294 - Fine pulping disc
R295 - Pulping disc

Julienne

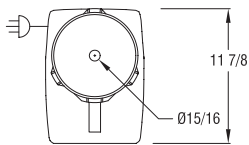
R214 - 5/64" (2×2mm)
R296 - 5/64" × 5/32" (2×4mm)
R297 - 5/64" × 1/4" (2×6mm)
R288 - 5/32" (4×4mm)
R213 - 1/4" (6×6mm)
R298 - 5/16" (8×8mm)

MOTOR: 1.5 HP, 1725 RPM, direct-drive, fan-cooled.

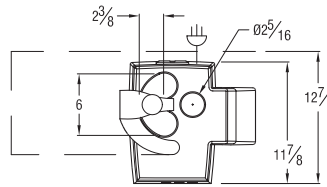
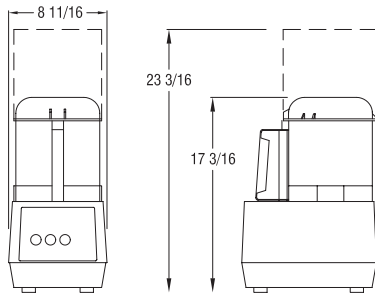
WEIGHT: 40 lbs. net, 42 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 19 additional processing discs.

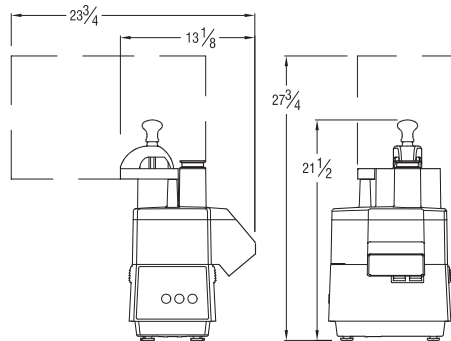
STANDARDS: ETL electrical & sanitation, cETL (Canada)



Cutter Bowl



Veg Prep



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