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

## R 402

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#### **SALES FEATURES**

R 402 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, julienne, dicing and making French fries.

#### **TECHNICAL FEATURES**

R 402 Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 2 HP. Speeds: 600 & 1800 rpm. 4.5 gt. stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64") grating and 4mm (5/32") slicing discs. Large range of 28 stainless steel discs available as option. 20 to 100 meals.

Select your options at the back page, F part.

C TECH	NICAL DATA
Output power	2 HP
Electrical data	120V/60/1 - 9 Amp
Speeds	600 & 1800 rpm
Dimensions (WxDxH)	9" × 12" × 22 1/2"
Rate of recyclability	95%
Net weight	39 lbs
Nema #	5-15P
Reference	R 402 Series A 120V/60/1

D Number of meals per service	20 to 100
Quantity per batch in cutter function	Up to 5.5 lbs.
Vegetable slicer output	110 lbs.

#### **VEGETABLE PREPARATION FUNCTION** E)

#### **MOTOR BASE**

- Induction motor for intensive use.
- Power 2HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- Speeds: 600 & 1800 rpm
- Pulse button for better cut precision.

#### CUTTER FUNCTION

• 4.5 qt. stainless steel cutter bowl with handle, and high resistance smooth blade assembly.

#### **VEGETABLE FUNCTION**

- Vegetable preparation attachment equipped with 2 hoppers :
- 1 large hopper (surface : 16 square inches) and 1 cylindrical hopper (Ø : 2 1/4").
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 57/8" high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 28 stainless steel discs available as option.

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

• Option: Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, ina-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 2mm (5/64") grating and 4mm (5/32") slicing discs

#### **STANDARDS** ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

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## R 402

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### **OPTIONAL ACCESSORIES**

#### BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27346
- Fine serrated blade assembly for chopping herbs and spices, ref 27345

#### • OTHER OPTIONS

- Cuisine 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, 2mm (5/64'') julienne and 6mm (1/4'') slicing discs.

#### OPTIONAL DISCS

 SLICI	NG
1 mm (1/32″)	27051
 2 mm (5/64″)	27555
3 mm (1/8″)	27086
4 mm (5/32″)	27566
5 mm (3/16″)	27087
6 mm (1/4″)	27786



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′ R	IPPLE CUTTING
2 mm (5/64″)	27621



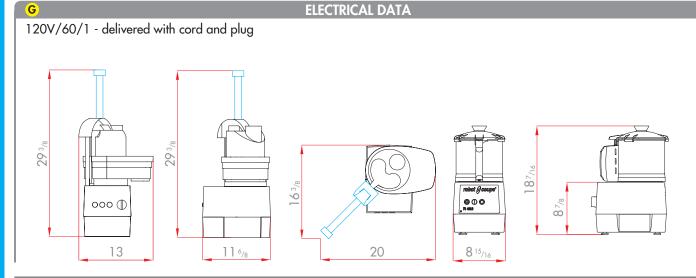
GRATING	
1.5 mm (1/16″)	27588
2 mm (5/64″)	27577
3 mm (1/8″)	27511
6 mm (1/4″)	27046
9 mm (11/32″)	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



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

DICING EQUIPMENT		
8×8 mm (5/16″)	27113	٦
10×10 mm (3/8″)	27114	
12x12 mm (15/32")	27298	J

<b>NENT</b>	
27116	
27117	
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