

robot coupe[®]

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 201 XL • R 211 XL

NEW



SMALL-SCALE CATERING – TAKEAWAY OUTLETS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



Spices



Herbs



Small-scale catering – takeaway outlets



▶ Cuisine Kit

- Attachment available as an optional extra
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

Coulis



Citrus-press



▶ Food processors : Cutters & vegetable slicers R 201 XL • R 211 XL : 2 machines in 1!

LID

Dry and liquid ingredients can be added while the machine is running.



HYGIENE



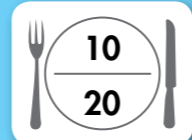
PRECISION

Cylindrical hopper (Ø 58 mm): ensuring a uniform cut for long and fragile items.



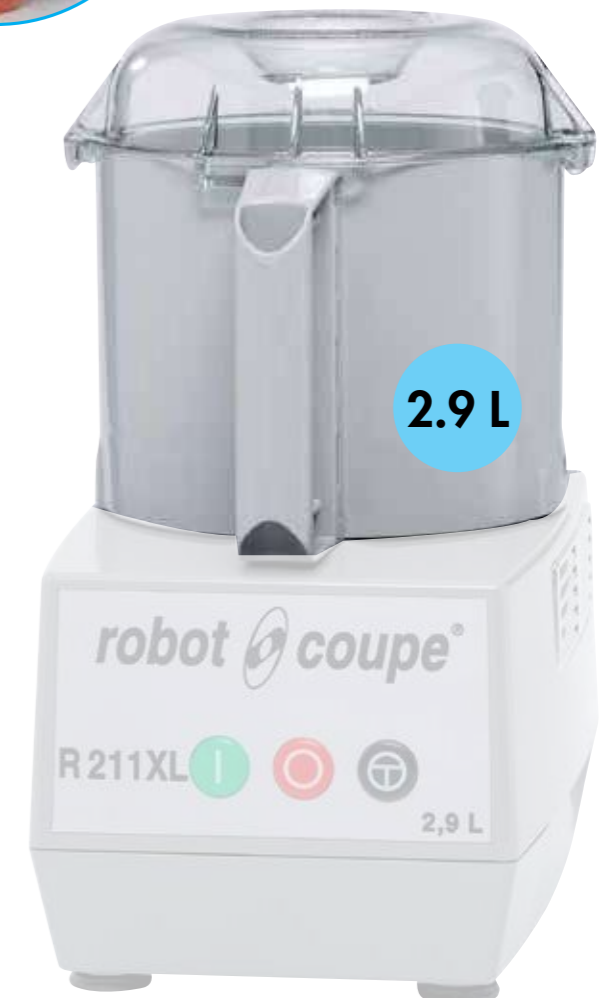
EXTRA LARGE

- **XL hopper:** can hold up to 6 tomatoes in one go.
- **Patented lid design:** maximized hopper load



R 201 XL

R 211 XL



Rear output

VEGETABLE PREPARATION function

The widest available variety of cuts: 23 stainless-steel, precision-sharpened discs for flawless cutting quality.

23
DISCS

Slicers : 1 mm ▶ 6 mm



	ref.		ref.
1 mm.	27051	4 mm	27566
2 mm	27555	5 mm	27087
3 mm	27086	6 mm	27786

Ripple-cut : 2 mm



	ref.
2 mm	27621

Graters : 1,5 mm ▶ 9 mm



	ref.		ref.
1,5 mm	27588	potatoes grater	27191
2 mm	27577	radish grater 0,7 mm	27078
3 mm	27511	radish grater 1 mm	27079
6 mm	27046	radish grater 1,3 mm	27130
9 mm	27632	parmesan grater	27764

Julienne : 2x2 mm ▶ 8x8 mm



	ref.		ref.
2 x 2 mm	27599	4 x 4 mm	27047
2 x 4 mm	27080	6 x 6 mm	27610
2 x 6 mm	27081	8 x 8 mm	27048



Small-scale catering – takeaway outlets



Food 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 :**
He 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.
- **Robust :**
Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

up to 30 covers



Users:

Small-scale catering –
takeaway outlets



In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.

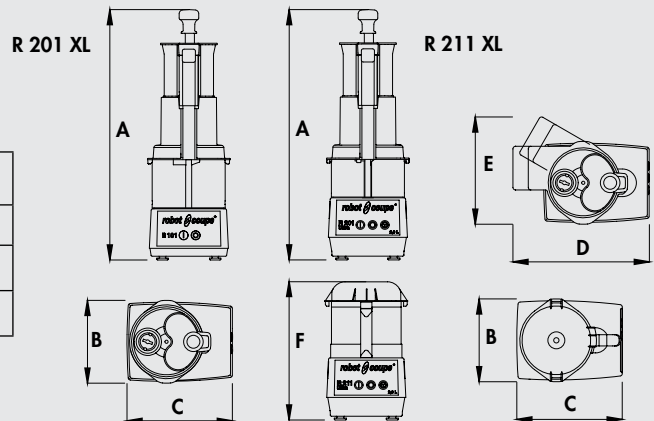


Characteristics

	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Volts)	Intensity (Amp.)
R 201 XL	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	4.3
R 211 XL	Single-phase 1500 rpm	2.9 litres Composite material	Composite material Selection 23 discs	550	230 V / 1 50 Hz	5.7

* Other voltages available

	Dimensions (mm)						Weight (kg)	
	A	B	C	D	E	F	Net	Gross
R 201 XL	720	220	280				10	12
R 211 XL	720	220	280	362	285	365	9.5	12



robot coupe®

HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

