

robot @ coupe®



FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS
R 301 • R 301 Ultra



wga

FOOD SERVICE EQUIPMENT

NEW



robot @ coupe®



R 301 Ultra

3,7 L



RESTAURANTS - CATERERS



CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

NEW

New easy-fit lid making it quicker and simpler to use.

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

The **R301 and R301 Ultra** models are both equipped with a **pulse control**, for true precision processing.



R301 and R301 Ultra models fitted with a **new handle** for a more comfortable grip.

Standard smooth-edged blade assembly with removable cap.



Optional extras:

- **Serrated blades** for grinding and kneading tasks.
- **Fine-serrated blades** for chopping parsley.



VEGETABLE PREPARATION function

A large hopper (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.



Automatic restart of the machine by the pusher for greater speed and efficiency.

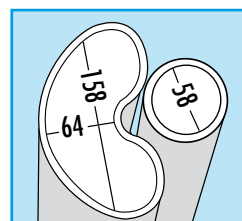
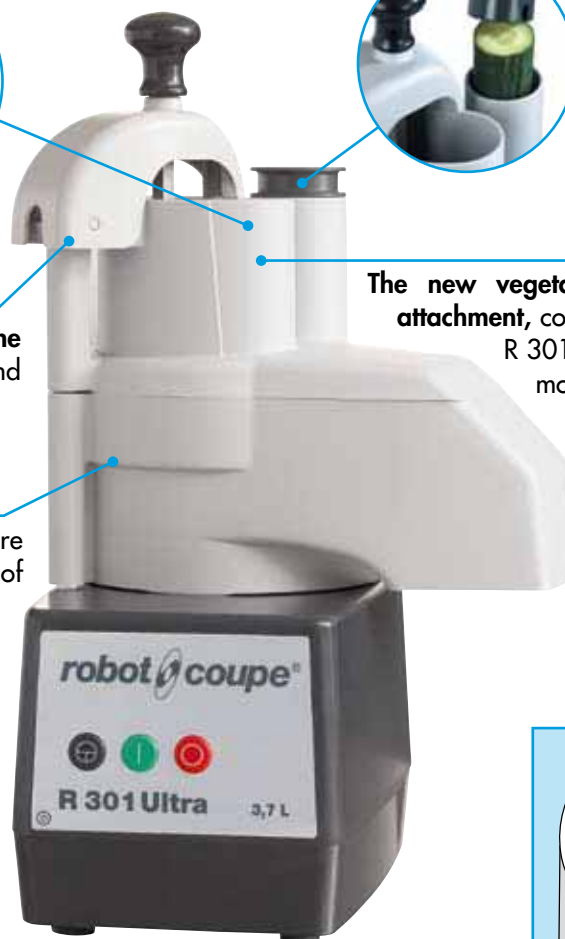
New sling plate designed to ensure perfect ejection and optimum care of delicate products.

Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne and ripple cutting and grating.

A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.



The new vegetable preparation attachment, common to both the R 301 and R 301 Ultra models, consists of a lidded vegetable preparation bowl. Both the **bowl** and the **lid** can be removed for cleaning.



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:**
The R 301 and R 301 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.
- **Robust:**
Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

10 to 70



Users:

Restaurants, Caterers.



In brief:

- Efficient, robust and fast, the range of Robot-Coupe Food processor's (12 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers.
- It will be a reliable and time saving investment.



Citrus press function

The citrus-press extracts the juice of oranges, lemons, grapefruits and others. It consists of a grey basket and a cone.



The widest variety of cuts available today!

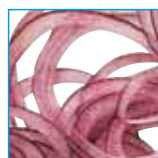


6 SLICERS

1 mm

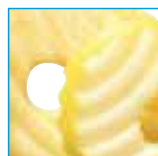


6 mm



1 RIPPLE CUTTER

2 mm



10 GRATERS

1,5 mm



9 mm



6 JULIENNE

2 x 2 mm



8 x 8 mm



The blade assemblies



SMOOTH-EDGED BLADES



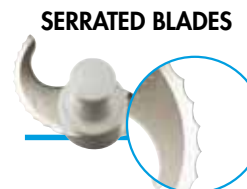
e.g. fine and coarse mincing, sauces, etc.



FINE-SERRATED BLADES



e.g. fine mincing, sauces, etc.



SERRATED BLADES



e.g. kneading, grinding, etc.



Slicer



	ref.
1 mm.	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621

Julienne



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

Grater



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

Induction motor



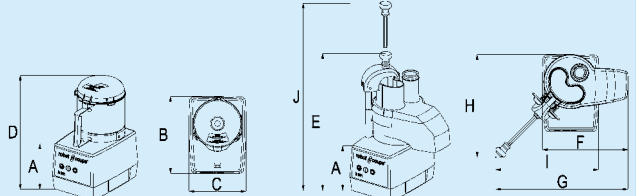
- **Industrial induction motor for heavy duty** use guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
 - **Extra power**
 - No belts
 - **No maintenance**
 - No brushes
 - **Stainless steel motor shaft**

CE Mark

	Characteristics					Weight (kg)	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Amp.)	net	gross
R301	Single-phase 1500 rpm	3.7 litres Composite material	Stainless Steel Selection 23 discs	650	400 V/1 50 Hz 1,7	15	18
R301 Ultra	Single-phase 1500 rpm	3.7 litres Stainless Steel	Stainless Steel Selection 23 discs	650	400 V*/3 50 Hz 3	15	18

Dimensions (mm)

	A	B	C	D	E	F	G	H	I	J
R301	205	304	226	427	570	340	525	405	410	726
R301 Ultra	205	304	226	427	570	340	525	405	410	726



* Other voltages available

STANDARDS :

Machines in compliance with:

- The following European directives and related national legislation: 98/37/CEE, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and 2, EN 60204 - 1, 1998, EN 12852, EN 1678.



sales@wgafoodequip.com.au

02 4228 9733

www.wgafoodequip.com.au

