

robot coupe®



FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION
R211 • R211 Ultra

NEW



RESTAURANTS – BREWERIES – SANDWICH BARS

▶ VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment common to models R211 and R211 Ultra consists of a vegetable preparation bowl made of polypropylene and a lid made of ABS. The bowl and the lid can be easily dismantled.

NEW

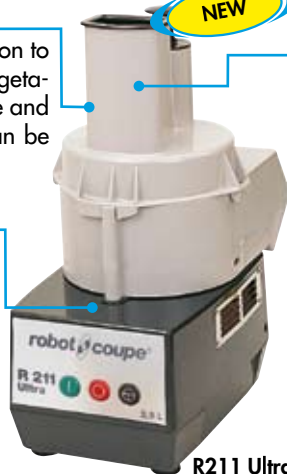
The vegetable preparation attachment is equipped with two openings :

- **One large feed opening** to allow for larger fruit and vegetables.
- **One round opening** especially for slicing long or fragile vegetables.



R211

Magnetic safety system to stop the motor as soon as the lid is opened.



R211 Ultra



Complete collection of 23 stainless steel discs for slicing, grating and julienne.



Motor Base

Cutter Bowl

Veg. Prep. Att.



Number of covers : 10 to 30



**Unique concept
2 machines in 1 !**



CUTTER-MIXER ATTACHMENT

This attachment allows all types of preparations: coarse and fine chopping, stuffings, emulsions, kneading, and grinding.

NEW



The patented blade gives perfect results for small or large quantities

These models are supplied with a straight blade. As an extra, a serrated blade designed for grinding and kneading and a fine serrated blade knife mainly for parsley chopping are available.



R211

R211

- 2.9 litre cutter bowl made of ABS.
- **R211 Ultra** 2.9 litre stainless steel cutter bowl easy to clean.
- Pulse function for precision control.



R211 Ultra

Single speed 1500 Rpm.



Discs

SLICER 2mm



GRATER 2 mm



A range of 23 discs in stainless steel



Blades



Straight blade supplied as a standard attachment

Optional



Fine serrated blade



Serrated blade

Norme CE

Weight

R211 or R211 Ultra

Net weight

9,5 kg

Gross weight

12 kg

Single phase : 230 V / 50 Hz - 550 W. - 3,5 Amp.

Speed 1500 rpm - other voltages available

LxWxH = 220 x 280 x 495 mm

STANDARDS: MACHINES IN COMPLIANCE WITH:

• The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules:

EN 292 - 1 and 2, EN 60204 - 1 (1992), EN 12852, EN 1678.



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.

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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.: 02-9417 6233 - Fax: 02-9417 6787

email: sales@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.: Ph.: 1-800-824-1646 - Fax: 601-898-9134

info@robotcoupeusa.com

www.robot-coupe.com

Distributor

