COMBINATION PROCESSOR: Bowl cutter & Vegetable prep robot @ coupe°

R2N



A SALES FEATURES

R 2 N 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, and julienne.

B TECHNICAL FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 2.9 L cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers: 1 large and 1 cylindrical hopper. Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, F part.

C TEC	HNICAL DATA
Output power	1 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	8 3/4" x 15 13/16" x 19 3/16"
Rate of recyclability	95%
Net weight	27 lbs
Nema #	5-15P
Reference	R 2 N 120V/60/1

Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 2.2 lbs
Vegetable slicer output	Up to 90 lbs/h

VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power1 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- **Speed**: 1725 rpm.
- Pulse button for better cut precision.

CUTTER FUNCTION

 2.9 L cutter bowl in composite material with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers:
 - 1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (\varnothing : 2 1/4"). Removable bowl and lid.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

 Option: Juice Extractor Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amusebouche, in-a-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 and discharge plate
- Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



Update: January 2018

Specification sheet

www.robotcoupeusa.com

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F OPTIONAL ACCESSORIES

BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27138
- Fine serrated blade assembly for chopping herbs and spices, ref 27061

OTHER OPTIONS

- Juice Extractor Kit for fruit sauces and citrus fruit juice, ref 27393
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

	SUGGESTED PACKS OF DISCS	
3 disc package	6mm (1/4") coarse grating, 6mm (1/4"×1/4") julienne and 1mm (1/32") slicing discs.	
5 disc package	6mm (1/4") coarse grating, 6mm (1/4"×1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6 mm (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



R	PPLE 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	
JULIEININE	
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

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ELECTRICAL DAT

120V/60/1 - delivered with cord and plug

