

robot coupe[®]



FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION

R101

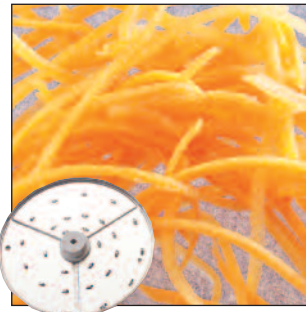
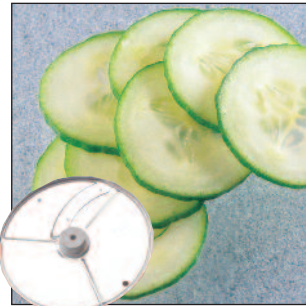


RESTAURANTS - BREWERY - SANDWICH BAR



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- **1.9 litre** cutter bowl constructed in ABS.
- The cutter bowl allows to perform all types of coarse and fine chopping, stuffing, emulsions, kneading and grinding.
- Polycarbonate lid design to allow additional ingredients or liquids to be added while processing.
- Patented blade gives perfect results for small or large quantities.
- **Single speed** 1500 Rpm.
- Stainless steel motorshaft.
- Vegetable preparation lid providing ejection into the bowl.
- The vegetable preparation lid is equipped with two openings :
 - **One large feed opening** built to maximise cutting areas and allow cuts of vegetable such as celeriac, cabbage.
 - **One round opening** especially for slicing long or fragile vegetables.
- **Delivered with 2 stainless steel discs** : slicer 2 mm and grater 2 mm.
- All parts which come into contact with food can be easily removed and cleaned.
- These models have been designed to be in accordance with the strictest highest hygiene standards.



Number of covers : up to 15

Weight : Net weight : 7 kg - Gross weight : 8 kg

Electrical data

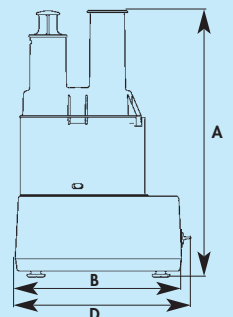
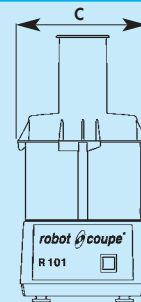
Single phase - 230 V / 50 Hz - moteur 450 W - 3 Amp
1 Speed 1500 Rpm
other voltages available

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.

Dimension (in mm)

A	447
B	280
C	220
D	296



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