## COMBINATION PROCESSOR : Bowl cutter & Vegetable prep robot @ coupe<sup>®</sup>

### R 402

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SALES FEATURES

**R 402 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, julienne, dicing and making French fries.

#### **TECHNICAL FEATURES**

R 402 Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 2 HP. Speeds: 600 & 1800 rpm. 4.5 L stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid 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 28 stainless steel discs available as option. 20 to 100 meals.

Select your options at the back page, F part.

C TECH	INICAL DATA
Output power	2 HP
Electrical data	120V/60/1 - 9 Amp
Speeds	600 & 1800 rpm
Dimensions (WxDxH)	9" × 12" × 22 1/2"
Rate of recyclability	95%
Net weight	39 lbs
Nema #	5-15P
Reference	R 402 Series A 120V/60/1

D Number of meals per service	20 to 100
Quantity per batch in cutter function	Up to 5.5 lbs.
Vegetable slicer output	110 lbs.

#### VEGETABLE PREPARATION FUNCTION

#### MOTOR BASE

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- Induction motor for intensive use.
- Power 2HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- Speeds: 600 & 1800 rpm
- Pulse button for better cut precision.

#### CUTTER FUNCTION

• **4.5 L stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

#### VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
- 1 large hopper (surface : 16 square inches) and 1 cylindrical hopper ( $\emptyset$  : 2 1/4").
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 28 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 amuse-bouche, 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 ejecting disc 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)



Specification sheet

www.robotcoupeusa.com

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#### **OPTIONAL ACCESSORIES**

#### BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27346
- Fine serrated blade assembly for chopping herbs and spices, ref 27345

#### OTHER OPTIONS

- Juice Extractor Kit for fruit sauces and citrus fruit juice, ref 27396
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810
- Dice cleaning kit, ref 39881

#### 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"x1/4") julienne and 1mm (1/32") slicing, 2 mm (5/64") julienne and 6 mm (1/4") slicing discs.

#### OPTIONAL DISCS

	SLICING
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



RIPPLE C	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

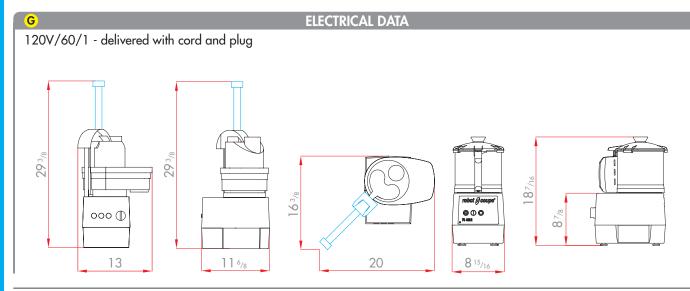


JULIENNE	
2x4 mm (5/64″ x 5/32″)	27080
2x6 mm (5/64″ x 1/4″)	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32″ x 5/32″)	27047
6x6 mm (1/4″ x 1/4″)	27610
8x8 mm (5/16" x 5/16")	27048



DICING EQUI	PMENT	
8×8 mm (5/16″)	27113	
10×10 mm (3/8″)	27114	
12x12 mm (15/32")	27298	J

FRENCH FRY EQUI	PMENT	
8x8 mm (5/16" x 5/16")	27116	
10x10 mm (3/8"x 3/8")	27117	



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