Total Restaurant Supply - https://totalsupply1.com - Toll Free 1-800-944-9304 - Local 507-288-9454 2940 Hwy 14 W, Rochester, MN 55901

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep robot @ coupe

R 2 N CLR



SALES FEATURES

R 2 N CLR 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.

TECHNICAL FEATURES

R 2 N CLR Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 3 qt. 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 2mm (5/64'') grating and 4mm (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 TECH	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 CLR 120V/60/1

D 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

• **3 qt. 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 cylindrice
- hopper (Ø : 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: Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, ina-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 4mm (5/32'') slicing discs

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

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Robot Coupe USA, Inc. 264 South Perkins - Ridgeland, MS 39157 PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134 info@robotcoupeusa.com

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R 2 N CLR

OPTIONAL ACCESSORIES

BLADE OPTIONS

F

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

• OTHER OPTIONS

- Cuisine 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
p	ackaae

5 disc

package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

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

OPTIONAL DISCS

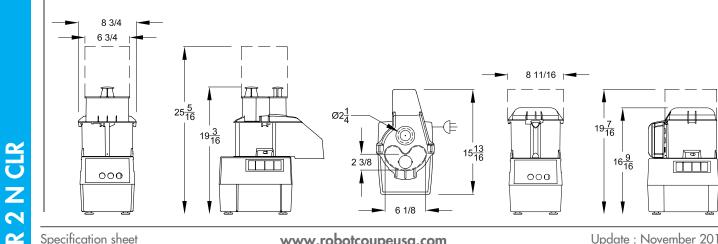
	SLICING	
1 mm (1/32")	2705	
2 mm (5/64″)	27555	5
3 mm (1/8″)	27086	5
4 mm (5/32″)	27566	5
5 mm (3/16″)	27087	7
6 mm (1/4″)	27786	5



RIPPLE CUT	TING	h
2 mm (5/64")	27621	/

G

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



ELECTRICAL DATA

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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