

**robot coupe**

"The Inventor & World Leader in Food Processors"

# R402V

Commercial Food Processor

## **Dual- Purpose Food Processor with Mixer- Cutter Bowl Attachment and Continuous Feed Vegetable Prep Attachment**



**Prepare 800 servings in 2  
1/2 hours or less.**

Bowl attachment designed for vertical cutting and mixing: **mix, chop, puree and blend.** Vegetable prep attachment specially designed for quality continuous feed: **slicing, dicing, shredding, grating, french fry and julienne.** Accommodates 21 different processing discs, 2 french fry kits and 2 dicing kits.



- Direct drive, 2 H.P. , single phase motor with magnetic safety system and motor brake.
- Control panel with push button "On-Off" and pulse switches. Variable Speed control offers a range of 300 - 3600 rpm with cutter bowl and 300 - 1000 rpm with veg prep attachment.
- Standard Unit packed with two processing discs (R211, 4mm (5/32") slicing disc & R209, 2mm (5/64") grating disc), 4 Qt. stainless steel cutter bowl with handle and stainless steel smooth edge "S" blade.
- Complete selection of 21 stainless steel discs, 2 french fry kits and 2 dicing kits are available.
- Attachments easily removed for easy cleaning and optimum sanitation.
- **1 year parts and labor warranty.**

**Robot Coupe U.S.A., Inc.**

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**SPECIFICATIONS ON REVERSE SIDE**

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## Specifications

**STANDARD MODEL:** Includes motor base unit with continuous feed attachment, one R211 - 5/32" (4mm) slicing disc and one R209 5/64" (2mm) medium grating disc, 4 Qt. stainless steel cutter bowl with stainless steel smooth "S" blade.

**ELECTRICAL REQUIREMENTS:** 120V, 60Hz, 12 Amps, single phase. Contact your local electrician for local code requirements.

**SWITCHING:** Control panel with push-type on and off buttons with computerized variable speed control.

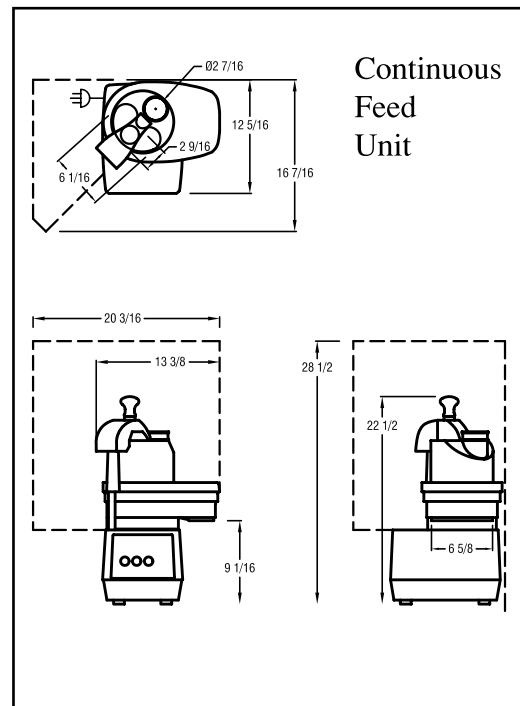
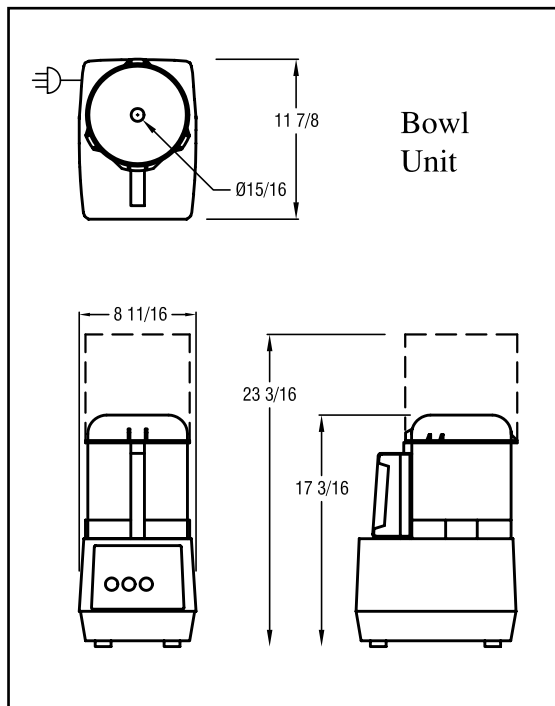
**MOTOR:** 2 HP, 300 - 3600 RPM, direct-drive, fan-cooled.

**WEIGHT:** 48 lbs. net, 50 lbs. approximate shipping weight.

R402V PROCESSING DISCS		
<b>Slicing Discs</b>	<b>Grating Discs</b>	<b>Julienne Discs</b>
R291 1/32" (1mm)	R208 1/16" (1.5mm)	R214 5/64" x 5/64" (2mm x 2mm)
R210 5/64" (2mm)	R209 5/16" (2mm)	R296 5/64" x 5/32" (2mm x 4mm)
R292 1/8" (3mm)	R281 1/8" (3mm)	R297 5/64" x 1/4" (2mm x 5mm)
R211 5/32" (4mm)	R280 1/4" (6mm)	R298 5/32" x 5/32" (4mm x 4mm)
R293 3/16" (5mm)	R215 11/32" (9mm)	R213 1/4" x 1/4" (6mm x 6mm)
R270 1/4" (6mm)	R294 Fine Pulping	R299 5/16" x 5/16" (8mm x 8mm)
	R295 Pulping	R290 3/8" X 3/8" (10mm x 10mm)
	R271 Hard Cheese Grate	
<b>Single Cut Slices</b>	<b>French Fry Kits</b>	<b>Dicing Kits</b>
R212 5/64" (2mm)	R272 5/16" x 5/16" (8mm x 8mm)	
	R273 3/8" X 3/8" (10mm x 10mm)	

**OPTIONAL EQUIPMENT:** 21 additional processing discs, 2 french fry kits, 2 dicing kits and single or multiple disc rack or wall-mounted disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)



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