

# robot coupe<sup>®</sup>

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**  
R 201 XL • R 211 XL

**NEW**



**SMALL-SCALE CATERING – TAKEAWAY OUTLETS**

# CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- 2 stainless-steel blades with a detachable cap.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.



## Smooth blade



Coarse chopping



Fine chopping



Emulsions

## Optional extra: Serrated blade



Grinding



Kneading

## Optional extra: Fine serrated blade



Spices



Herbs



Small-scale catering – takeaway outlets



## ▶ Cuisine Kit

- Attachment available as an optional extra
- Coulis and citrus juices for making appetizers, verrines, sauces, soups, sorbets and ice creams, smoothies, jams, fruit pastes, and much, much more...

### Coulis



### Citrus-press



## ▶ Food processors : Cutters & vegetable slicers R 201 XL • R 211 XL : 2 machines in 1!

### LID

Dry and liquid ingredients can be added while the machine is running.



### HYGIENE



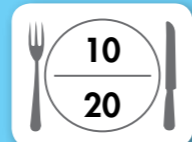
### PRECISION

Cylindrical hopper (Ø 58 mm): ensuring a uniform cut for long and fragile items.



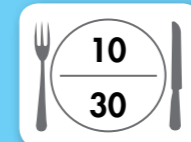
### EXTRA LARGE

- **XL hopper:** can hold up to 6 tomatoes in one go.
- **Patented lid design:** maximized hopper load

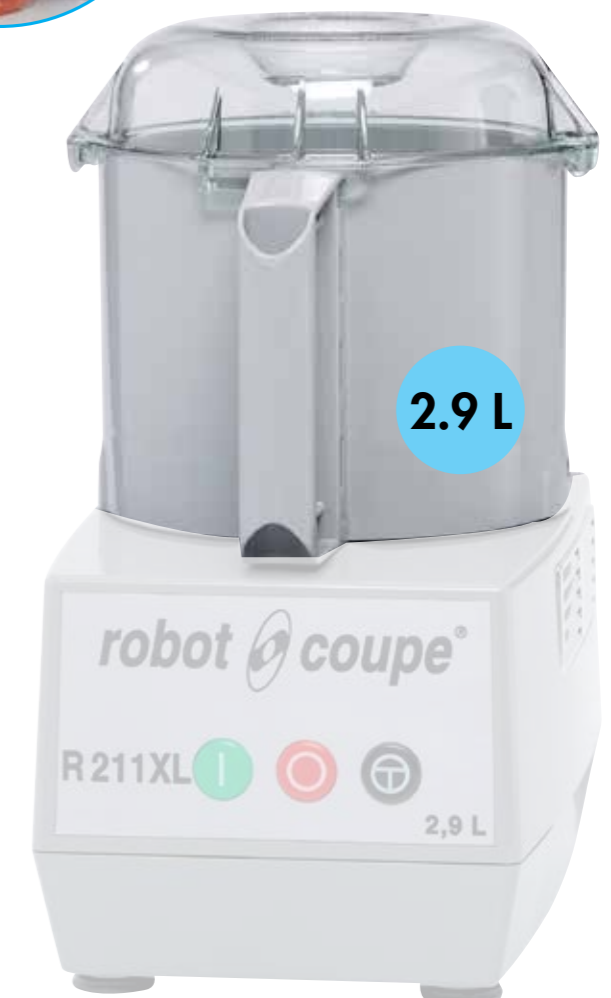


R 201 XL

R 211 XL



Rear output



# VEGETABLE PREPARATION function

The widest available variety of cuts: 23 stainless-steel, precision-sharpened discs for flawless cutting quality.

**23**  
DISCS

## Slicers : 1 mm ▶ 6 mm



|       | ref.  |      | ref.  |
|-------|-------|------|-------|
| 1 mm. | 27051 | 4 mm | 27566 |
| 2 mm  | 27555 | 5 mm | 27087 |
| 3 mm  | 27086 | 6 mm | 27786 |

## Ripple-cut : 2 mm



|      | ref.  |
|------|-------|
| 2 mm | 27621 |

## Graters : 1,5 mm ▶ 9 mm



|        | ref.  |                      | ref.  |
|--------|-------|----------------------|-------|
| 1,5 mm | 27588 | potatoes grater      | 27191 |
| 2 mm   | 27577 | radish grater 0,7 mm | 27078 |
| 3 mm   | 27511 | radish grater 1 mm   | 27079 |
| 6 mm   | 27046 | radish grater 1,3 mm | 27130 |
| 9 mm   | 27632 | parmesan grater      | 27764 |

## Julienne : 2x2 mm ▶ 8x8 mm



|          | ref.  |          | ref.  |
|----------|-------|----------|-------|
| 2 x 2 mm | 27599 | 4 x 4 mm | 27047 |
| 2 x 4 mm | 27080 | 6 x 6 mm | 27610 |
| 2 x 6 mm | 27081 | 8 x 8 mm | 27048 |



**Small-scale catering – takeaway outlets**



# Food processors: Cutters & Vegetable slicers



## The Product Advantages:

- **2 Machines in 1 !**  
A cutter bowl and a vegetable preparation attachment on the same motor base.
- **Indispensable :**  
He chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.
- **High performance :**  
Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- **Robust :**  
Industrial induction motor for heavy duty use guarantees durability and reliability.



## Number of covers:

up to 30 covers



## Users:

Small-scale catering –  
takeaway outlets



## In brief:

High performance and robust, these machines will be a proud investment, saving you time and money.

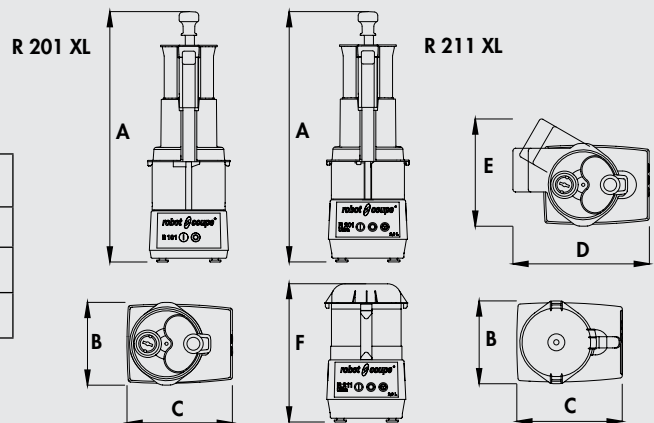


### Characteristics

|                 | Motor base               | Cutter attachment                | Vegetable preparation attachment         | Power (Watts) | Voltage* (Volts)   | Intensity (Amp.) |
|-----------------|--------------------------|----------------------------------|--|---------------|--------------------|------------------|
| <b>R 201 XL</b> | Single-phase<br>1500 rpm | 2.9 litres<br>Composite material | Composite material<br>Selection 23 discs | 550           | 230 V / 1<br>50 Hz | 4.3              |
| <b>R 211 XL</b> | Single-phase<br>1500 rpm | 2.9 litres<br>Composite material | Composite material<br>Selection 23 discs | 550           | 230 V / 1<br>50 Hz | 5.7              |

\* Other voltages available

|                 | Dimensions (mm) |     |     |     |     |     | Weight (kg) |       |
|-----------------|-----------------|-----|-----|-----|-----|-----|-------------|-------|
|                 | A               | B   | C   | D   | E   | F   | Net         | Gross |
| <b>R 201 XL</b> | 720             | 220 | 280 |     |     |     | 10          | 12    |
| <b>R 211 XL</b> | 720             | 220 | 280 | 362 | 285 | 365 | 9.5         | 12    |



# robot coupe®

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## DISTRIBUTOR

### STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

