

robot coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
• R 652

NEW



RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistent and optimum cutting quality.

OPTION
3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



Spices



Herbs



Restaurants - Caterers



VEGETABLE PREPARATION function

The widest available variety of cuts: over 50 precision-sharpened discs for flawless cutting quality.

OPTION
+50
DISCS

Slicers : 1 mm ▶ 25 mm



	Ref.		Ref.
0.6 mm	28166	8 mm (5/16")	28066
0.8 mm	28069	10 mm (3/8")	28067
1 mm (3/64")	28062	14 mm (9/16")	28068
2 mm (5/64")	28063	20 mm (25/32")	28132
3 mm (1/8")	28064	25 mm (1")	28133
4 mm (5/32")	28004	cooked potatoes 4 mm (5/32")	27244
5 mm (3/16")	28065	cooked potatoes 6 mm (1/4")	27245
6 mm (1/4")	28196		

Graters : 1.5 mm ▶ 9 mm



	Ref.		Ref.
1.5 mm (1/16")	28056	9 mm (11/32")	28165
2 mm (5/64")	28057	Rösti potatoes	27164
3 mm (1/8")	28058	Raw potatoes	27219
4 mm (5/32")	28136	Fine Pulping disc	28055
5 mm (3/16")	28163	Hard Cheese grate	28061
7 mm (9/32")	28164		

Ripple-cut : 2 mm ▶ 5 mm



	Ref.		Ref.
2 mm (5/64")	27068	5 mm (3/16")	27070
3 mm (1/8")	27069		

French fries : 8x8 mm ▶ 10x16 mm



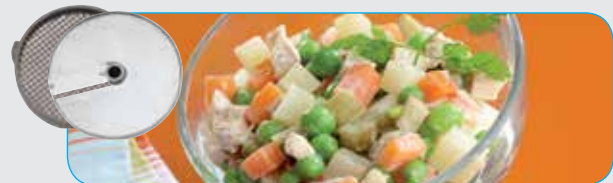
	Ref.		Ref.
8x8 mm (5/16"x5/16")	28134	10x10 mm (3/8"x3/8")	28135
8x16 mm (3/8"x5/8")	28159	10x16 mm (3/8"x5/8")	28158

Julienne : 1x8 mm ▶ 8x8 mm



	Ref.		Ref.
1x8 mm tagliatelle (3/64"x5/16")	28172	2x10 tagliatelle (5/64"x3/8")	28173
1x26 onion/cabbage (3/64"x1 1/4")	28153	2.5x2.5 mm (1/10")	28195
2x2 mm (5/64")	28051	3x3 mm (1/8")	28101
2x4 mm (5/64"x5/32")	27072	4x4 mm (5/32")	28052
2x6 mm (5/64"x1/4")	27066	6x6 mm (1/4")	28053
2x8 mm (5/64"x5/16")	27067	8x8 mm (5/16")	28054

Dicers : 5x5x5 mm ▶ 25x25 mm



	Ref.		Ref.
5x5 mm (3/16")	28110	14x14 mm (9/16")	28113
8x8 mm (5/16")	28111	20x20 mm (25/32")	28114
10x10 mm (3/8")	28112	25x25 mm (1")	28115
12x12 mm (15/32")	28197	2" Lettuce Cut	28180
14x14x5 mm (9/16"x9/16"x3/16")	28181		
14x14x10mm (9/16"x9/16"x3/8")	28179		

PUREE function



MASHED POTATO KIT



Option:
paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for
mashes and purées.



Food processors : Cutter 2 machines

EFFICIENT EJECTION

All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID

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

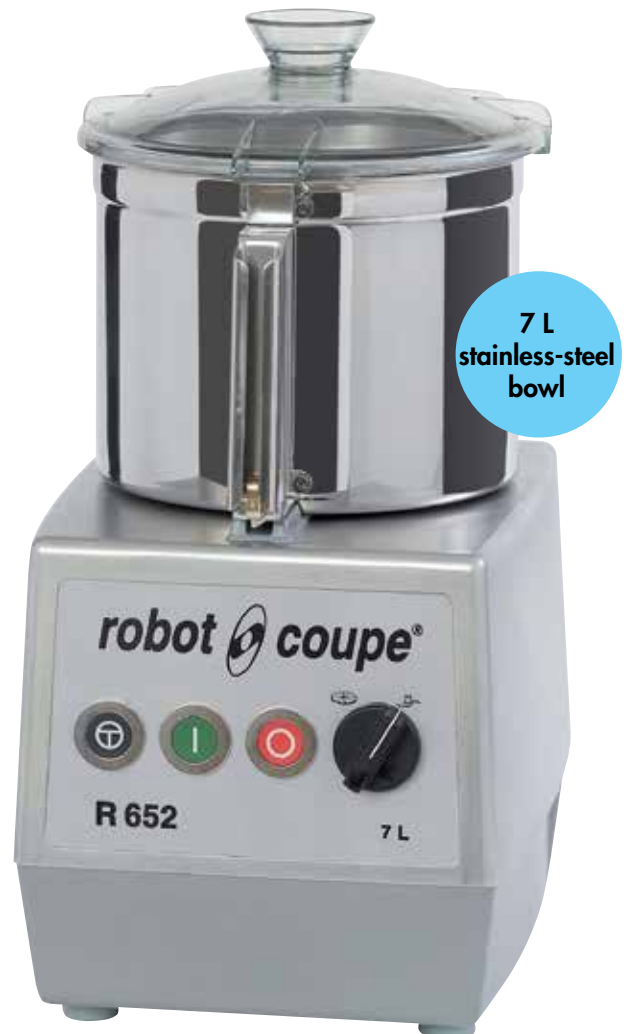
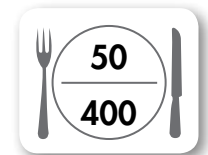


EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity



ers & vegetable slicers nes in 1!



2 SPEEDS

- 3-phase models
- Veg prep speed: **850 rpm**
- Cutter speed: **1725 rpm**



EXTRA WIDE

Extra-large hopper that can hold a whole cabbage or up to 15 tomatoes.



BLADES

- 2 smooth-edged, stainless-steel blades.
- 100% stainless-steel blade assembly with detachable and adjustable blades.



EXTRA PRECISE

Cylindrical hopper (Ø 2 5/16") ensuring a uniform cut for long items.



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.

- **High performance:**

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect results for small or large quantities when using the cutter attachment.

- **Robustness:**

Commercial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor block, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.



- **Wide range of cut:**

Complete collection of more than 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, dicing or French fries.



Number of covers:

50 to 400.



Users:

Restaurants - Caterers



In brief:

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



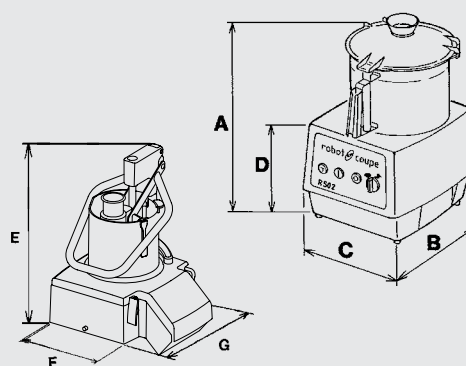
R 652

Characteristics

Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (HP)	Voltage	Intensity (Amp.)
Three-phase 850 & 1725 rpm	7 litres Stainless Steel	Metallic Selection of +50 discs	NO	3 HP	220/60/3	2.4

Dimensions (inches)

Dimensions (inches)							Weight (lbs)	
A	B	C	D	E	F	G	Net	Gross
20.5	13.75	11	10.5	17	14.4	13	83	88



robot coupe®

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