

## EXCLUSIVE "PATENTED" SPECIALTY MACHINE ALLOWS YOU TO MAKE NEW WAFFLE/GAUFRETTE AND BRUNOISE CUTS OF EXCEPTIONAL QUALITY.



REMOVABLE CATCH PAN FOR PROCESSING SMALL QUANTITIES OF BRUNOISE. HAS LID (NOT SHOWN) FOR EASY STORAGE.

- Heavy-duty, 1.5 HP, Single phase motor.
- Large range of 44 processing discs to select from.
- Has waffle/gaufrette and brunoise capabilities.
- All metal large veg prep assembly.
- Two hoppers in one head - one large hopper for cutting bulky products such as cabbage and potatoes and one smaller round hopper with removable sleeve for processing specialty waffle/gaufrette and brunoise cuts.
- Automatic restart of machine with the large pusher.
- Attachments easily removed for maximum cleaning ability.
- Packed with two processing discs (28064 - 3mm/1/8" slicing disc & 28058 - 3mm/1/8" grating disc) as standard.
- 1 year parts and labor warranty.

Vegetable prep specialty machine designed for specialty cuts that are difficult and time consuming to prepare by hand. The waffle/gaufrette and brunoise cuts can be achieved quickly and perfectly every time with this exclusive "patented" model. Also, can produce quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 44 different processing discs.



Robot Coupe U.S.A., Inc.  
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**SPECIFICATIONS ON REVERSE SIDE**

## Specifications

**STANDARD MODEL:** includes motor base unit with continuous feed attachment, removable catch pan with lid for small quantities, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

**ELECTRICAL REQUIREMENTS:** 120V, 60Hz, 13.5 Amps, single phase, 1 speed., NEMA 5-15 plug.

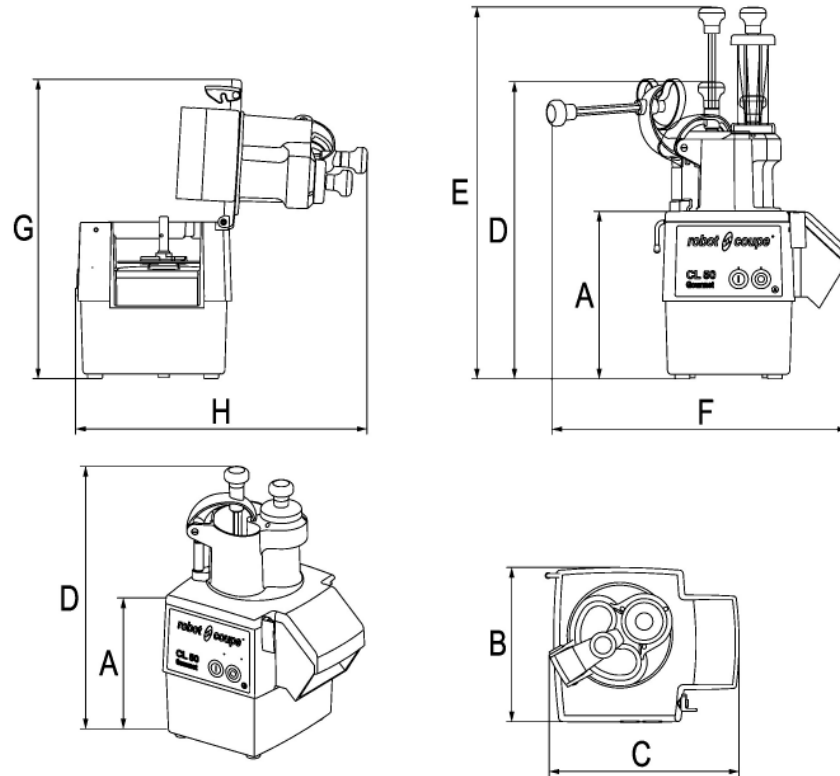
**OPERATION:** Control panel with push-type on and off buttons.

**MOTOR:** 1.5 HP, 425 RPM cutting speed, belt drive, fan-cooled.

**WEIGHT:** 48 lbs. net, 51 lbs. approximate shipping weight.

**OPTIONAL EQUIPMENT:** 42 additional processing discs and single or multiple disc racks or wall-mounted disc rack.

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



### PROCESSING DISCS

#### Slicing Discs

28062	1/32" (1mm)
28063	5/64" (2mm)
28064	1/8" (3mm)
28004	5/32" (4mm)
28128	3/16" (5mm)
28129	5/16" (8mm)
28130	3/8" (10mm)
28131	9/16" (14mm)
28081	3/4" (19mm)
28132	25/32" (20mm)
28133	1" (25mm)

#### Ripple Cut Slicers

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

#### Grating Discs

28056	1/16" (1.5mm)
28057	5/64" (2mm)
28058	1/8" (3mm)
28136	5/32" (4mm)
28163	3/16" (5mm)
28164	9/32" (7mm)
28165	11/32" (9mm)
28055	Fine Pulping
28061	Hard Cheese Grate

#### French Fry Kits

28134	5/16" (8mm)
28135	3/8" (10mm)

#### Romaine Lettuce Kit

28133/104031	2"
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#### Waffle/Gaufrette

28177	5/32" (4mm)
28178	1/4" (6mm)

#### Julienne Discs

28051	5/64" x 5/64" (2mm x 2mm)
27072	5/64" x 5/32" (2mm x 4mm)
27066	5/64" x 1/4" (2mm x 6mm)
27067	5/64" x 5/16" (2mm x 8mm)
28052	5/32" x 5/32" (4mm x 4mm)
28053	1/4" x 1/4" (6mm x 6mm)
28054	5/16" x 5/16" (8mm x 8mm)

#### Dicing Kits

28110	3/16" x 3/16" (5mm x 5mm)
28111	5/16" x 5/16" (8mm x 8mm)
28112	3/8" x 3/8" (10mm x 10mm)
28113	9/16" x 9/16" (14mm x 14mm)
28114	25/32" x 25/32" (20mm x 20mm)
28115	1" x 1" (25mm x 25mm)

#### Brunoise

28174	5/64" x 5/64" (2mm x 2mm)
28175	1/8" x 1/8" (3mm x 3mm)
28176	5/32" x 5/32" (4mm x 4mm)

A = 13.5"

B = 12"

C = 14"

D = 23.5"

E = 31"

F = 24"

G = 24"

H = 24"

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