

"The Inventor & World Leader in Food Processors"

robot A coupe

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 discs.

Robot Coupe U.S.A., Inc. P.O. Box 16625 Jackson, MS 39236-6625 1-800-824-1646 • (601) 898-8411 FAX: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.com

SPECIFICATIONS ON REVERSE SIDE

- Direct drive, 1.5 H.P., single phase motor with magnetic safety system and motor brake for user safety.
- Metal motor base.
- Control panel with push button "On-Off" and pulse switches.
- Standard Unit packed with two processing discs (27566, 4mm (5/32") slicing disc & 27577, 2mm (5/64") grating disc).
- 4 Qt. stainless steel cutter bowl with handle, see-thru lid with introduction port which allows user to add ingrediants while processing and stainless steel smooth edge "S" blade.
- Stainless steel Veg Prep attachment with ABS plastic lid and two introduction ports.
- Complete selection of 21 stainless steel discs available to accommodate a large range and variety of cuts.
- Attachments easily removed for easy cleaning and optimum sanitation.
- 1 year parts and labor warranty.





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Commercial Food Processor

Specifications

STANDARD MODEL: Includes motor base unit with continuous feed attachment, one 27566 - 5/32" (4mm) slicing disc and one 27577 5/64" (2mm) medium grating disc, 4 Ot. stainless steel cutter bowl with stainless steel smooth "S" blade.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 7.2 Amps, single phase. Contact your local electrician for local code requirements. NEMA 5-15 Plug.

SWITCHING: Control panel with push-type on and off and pulse buttons.

MOTOR: 1.5 HP, 1725 RPM, direct-drive, fan-cooled.

WEIGHT: 39 lbs. net, 42 lbs. approximate shipping weight.

Slicing Discs

27051 - 1/32" (1mm) 27555 - 5/64" (2mm) 27086 - 1/8" (3mm) 27566 - 5/32" (4mm)

27087 - 3/16" (5mm) 27786 - 1/4" (6mm)

Ripple Cut Slicers

27621 - 5/64" (2mm)

Graters

27588 - 1/16" (1.5mm) 27577 -5/64" (2mm) 27511 - 1/8" (3mm)

Pulping

27079 - Fine pulping disc 27764 - Pulping disc

Julienne

27599 - 5/64" (2x2mm)

27080 - 5/64" x 5/32" (2x4mm)

27081 - 5/64"x1/4" (2x6mm)

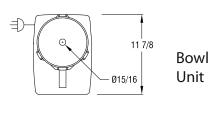
27047 - 5/32" (4x4mm)

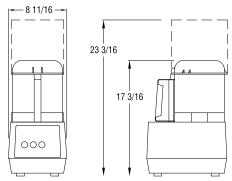
27610 - 1/4" (6x6mm)

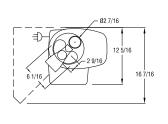
27048 - 5/16" (8x8mm)

OPTIONAL EQUIPMENT: 19 additional processing discs, and single or multiple disc rack or wall-mounted disc rack.

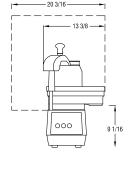
STANDARDS: ETL electrical & sanitation, cETL (Canada)

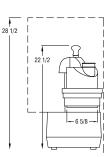












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