

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 plus dicing and french fry kits.



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

- 2 H.P. , 2 speed drive system, single phase induction motor with magnetic safety system and motor brake for user safety.
- Metal motor base.
- Control panel with push buttons for "On-Off"/ pulse and Speed Selector switch.
- Standard Unit packed with two processing discs (27566, 4mm (5/32") slicing disc & 27577, 2mm (5/64") grating disc).
- 4.5 Qt. brushed stainless steel cutter bowl with handle, see-thru lid with introduction port which allows user to add ingredients while processing and stainless steel smooth edge "S" blade.
- Stainless steel Veg Prep attachment with polycarbonate lid and two introduction ports.
- Complete selection of 21 stainless steel discs plus dicing and french fry kits available to accommodate a large range and variety of cuts.
- Attachments easily removed for easy cleaning and optimum sanitation.

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, 4.5 Qt. brushed 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. NEMA 5-15 Plug.

SWITCHING: Control panel with push-type on/off /pulse buttons and speed control switch.

MOTOR: Induction, 2 HP, 500/1600 RPM, 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)
- 27046 - 1/4" (6mm)
- 27632 - 11/32" (9mm)
- 27078 - Hard Cheese Grate

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)

Dicing Kits

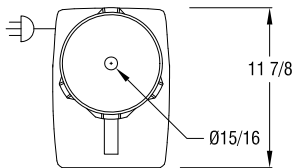
- 27113 - 5/16" (8 x 8mm)
- 27114 - 3/8" (10 x 10mm)
- 27298 - 15/32" (12 x 12mm)

French Fry Kits

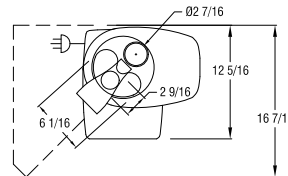
- 27116 - 5/16" (8 x 8mm)
- 27117 - 3/8" (10 x 10mm)

OPTIONAL EQUIPMENT: 19 additional processing discs plus 3 dicing kits and 2 french fry kits, and single or multiple disc rack or wall-mounted disc rack.

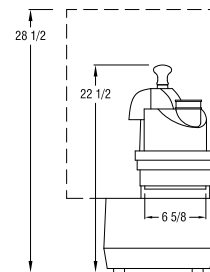
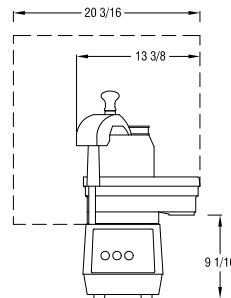
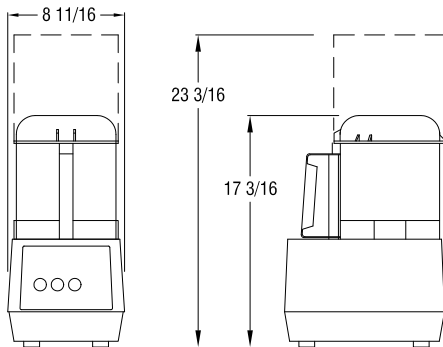
STANDARDS: ETL electrical & sanitation, cETL (Canada)



Bowl Unit



Continuous Feed Unit



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

Distributed by: