

COMBINATION PROCESSORS & CUTTERS MIXERS

robot coupe®

NEW R2 SERIES

PERFORMANCE BEYOND EXPECTATIONS

Cut time, labor cost & food waste.

NEW



COMBINATION PROCESSORS

Space-saving and multifunctional, the Robot-Coupe Food Processor is one of a Chef's allies.

Bowl cutter and vegetable prep: 2 machines in 1!

WATCH THE VIDEO



R2U

WATCH THE VIDEO



R2DICE

CUTTER MIXERS

With its bowl-base twin-blade assembly - a Robot-Coupe exclusive - it is a Chef's ideal assistant.

A must for pastry and prep chefs!

WATCH THE VIDEO



3 Qt.

R2BCLR

VEG PREP FUNCTION

R2N - R2Dice



SLICERS



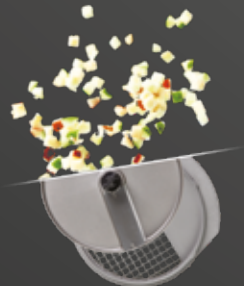
RIPPLE-CUT



GRATERS



JULIENNE



DICING KITS
R2DICE ONLY



CUTTER MIXER FUNCTION

R2N - R2Dice - R2B



STAINLESS STEEL



SMOOTH BLADE
Coarse and fine chopping,
sauces and emulsions



GRAY

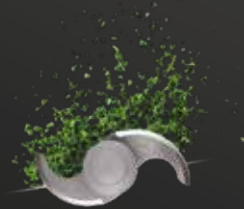


CLEAR

3 BOWLS AVAILABLE



COARSE-SERRATED BLADE
Grinding & kneading



FINE-SERRATED BLADE
Chopping herbs

VERSATILE

A wide variety of optional accessories:

► 24 OR 27 DISCS

To slice, ripple-cut, grate, julienne and dice (R2Dice only)



► 3 BLADES

To chop, emulsify, grind and knead



► JUICE AND COULIS EXTRACTOR KIT (Optional)

For appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.

R2N ONLY

Ref. 27393



ROBUST

► DISCS

Stainless steel:

Easy to clean and long lifespan



► BOWL-BASE TWIN-BLADE ASSEMBLY

With stainless steel blades, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality



Your essential

POWERFUL

► INDUSTRIAL INDUCTION MOTOR

For heavy-duty use, guarantees durability and reliability



► BUILT ON BALL BEARINGS

For a quiet operation



► DIRECT DRIVE MOTOR

- No belts
- No maintenance: no brushes and stainless steel motor shaft



EASY-TO-USE

► CONTINUOUS EJECTION



► 2 FEED HOPPERS

- One large hopper for large products such as cabbage, potatoes, etc.
- One round feed hopper designed for perfect slicing of long and fragile vegetables such as cucumbers, carrots, celery, etc.



► INTRODUCTION PORT

Allows ingredients to be added while processing



prep partner

COMBINATION PROCESSORS



R2N



R2NCLR



R2U



SLICING



2 mm (5/64")
Ref. 27555

SLICING



4 mm (5/32")
Ref. 27566

GRATING



2 mm (5/64")
Ref. 27577

GRATING



FREE DISC

6 mm (1/4")
Ref. 27046

SMOOTH "S" BLADE



Ref. 27055

CUTTER MIXERS



R2B



R2BCLR



R2UB

SMOOTH "S" BLADE



Ref. 27055



R2DICE



R2CLRDICE



R2UDICE



SLICING



4 mm (5/32")
Ref. 27566

GRATING



2 mm (5/64")
Ref. 27577

DICING KIT



10 mm (3/8")
Ref. 27265

SMOOTH "S" BLADE



Ref. 27263



Cut time, labor cost



INTRODUCTION PORT:

Allows ingredients to be added while processing.

HANDLE:

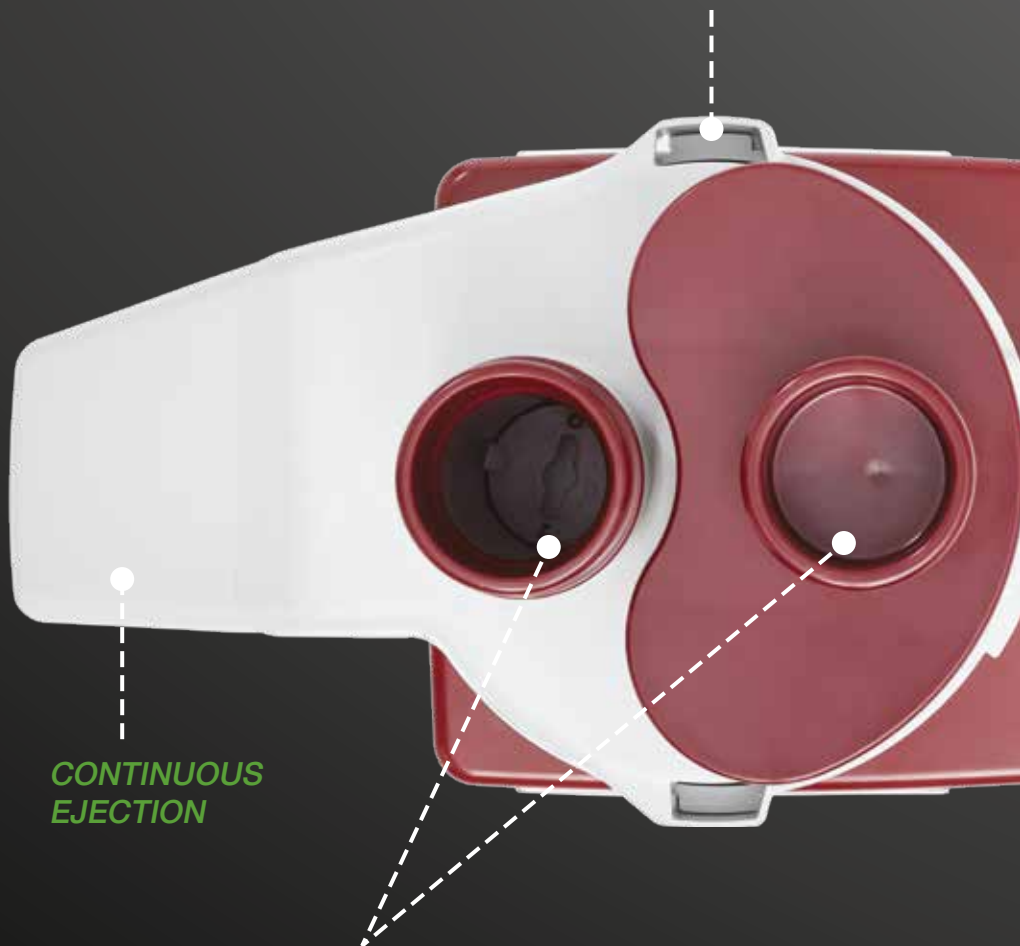
Ergonomic to easily grasp the bowl.

PULSE SWITCH:

For absolute control and cutting precision.

& food waste.

*Powerful commercial induction motor
for heavy-duty use.
Guarantees durability and reliability.*



**CONTINUOUS
EJECTION**

2 FEED HOPPERS:

- *One large hopper for large products such as cabbage, potatoes, etc.*
- *One round feed hopper designed for perfect slicing of long and fragile vegetables such as cucumbers, carrots, celery, etc.*



COMMERCIAL FOODSERVICE



CONTRACT CATERING



ARTISANS







PERFORMANCE BEYOND EXPECTATIONS



Increase
productivity
and profitability



Reduce
manual
tasks



Process
fresh product
quickly and easily



Outstanding
safety
and hygiene