robot coupe®

"The Inventor & World Leader in Food Processors"

R100

Commercial Food Processor

Light-Duty Vegetable Prep and Vertical Cutter-Mixer

- Two machines in one.
- Mechanical safety system and motor brake.
- Direct Drive, fan-cooled, 3/4 HP motor.
- Large range of 21 processing discs to choose from.
- 2.5 Qt. grey cutter bowl with see-thru lid.
- Lid has two deep feed openings.
- Attachments easily removed for superior cleanability.
- Unit base uses minimal counter space (9" x 14").
- Standard package includes two processing discs (R209 - 2mm grating and R211 - 4mm slicing)
- 1 year parts and labor warranty.

Prepare 400 servings in 3 hours or less!

Vegetable prep function - internal injection designed for quality,slicing, shredding, grating, french fry, and julienne cuts. Accommodates 21 different processing discs. Bowl attachment designed for mixing, chopping, pureeing, and blending.

Conforms to
UL NSF
Std 763 Std 8
Certified to
CAN/CSA
Std C22.2 No. 195
ETL LISTED 9900098

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

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Commercial Food Processor

Specifications

STANDARD MODEL: Includes motor base unit,, 2.5 Qt. grey cutter bowl with stainless steel "S" blade, see-thru lid with two deep feed openings, one 5/32" (4mm) slicing disc, and one 5/64" (2mm) medium grating disc .

ELECTRICAL REQUIREMENTS: 120V, 60HZ, 7 Amps. NEMA #5-15P.

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

MOTOR: 3/4 HP, 1725 RPM, direct-drive, fan-cooled.

WEIGHT: 21 lbs. net, 25 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 19 additional processing discs and free standing multiple disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

Available Discs

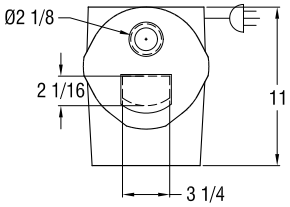
Slicing Discs
R291 - 1/32" (1mm)
R210 - 5/64" (2mm)
R292 - 1/8" (3mm)
R211 - 5/32" (4mm)
R293 - 3/16" (5mm)
R270 - 1/4" (6mm)

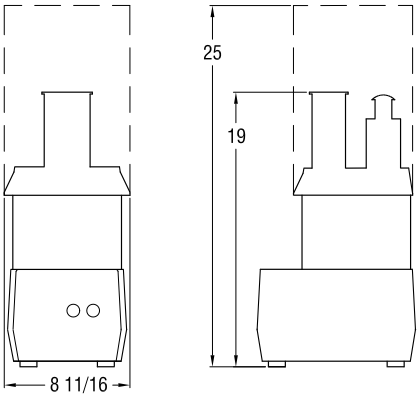
Ripple Cut Slicers
R212 - 5/64" (2mm)

Graters
R208 - 1/16" (1.5mm)
R209 -5/64" (2mm)
R281 - 1/8" (3mm)
R280 - 1/4" (6mm)
R215 - 11/32" (9mm)
R271 - Hard Cheese Grate

Pulping
R294 - Fine pulping disc
R295 - Pulping disc

Julienne
R214 - 5/64" (2x2mm)
R296 - 5/64" x 5/32" (2x4mm)
R297 - 5/64"x1/4" (2x6mm)
R288 - 5/32" (4x4mm)
R213 - 1/4" (6x6mm)
R298 - 5/16" (8x8mm)





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