

Commercial All Metal Vegetable Processor



Shown with
optional R198
Food Tray
Cart

Optional
Bulk Feed
Assembly has
french fry
capability.

- Four different interchangeable heads available which permit machine to adapt to a wide variety of vegetable processing functions on a continuous feed basis.
- New heavy-duty 3-phase, 2-speed, 4HP motor; 425 RPM on low speed, 850 RPM on high speed, magnetic safety switch.
- Control panel with push-type "high & low" buttons and "stop" button.
- Compact design, four legs and special handle facilitates moving.
- Optional stainless steel cart with castors holds full size food box (R198) to aid in handling large volume processing.
- Stainless steel motor base.
- Packed with 2 processing discs (C446SA & C450GPA) as standard.
- Unit is water resistant, easy to clean and designed to conform to strict sanitation standards.
- 1 year warranty on parts and labor.

High Volume Vegetable Prep. Up to 1,200 lbs. per hour

For high volume processing for a wide range of sizes and shapes of vegetables and fruits. Magnetic safety switch. Accommodates 39 different processing discs. Comes with large lead assembly and one slicing and one grating disc.



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SPECIFICATIONS ON REVERSE SIDE

Specifications

STANDARD PACK: Motor base unit with large lead assembly and two discs, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 4 H.P., 208/240V, 60Hz, Two-Speed (425/850 RPM), 5.3/5.8 Amps, Three Phase. Contact your electrician for local code requirements. NEMA L15-20 Electrical Plug.

SWITCHING: Control panel with high and low buttons, also a stop button.

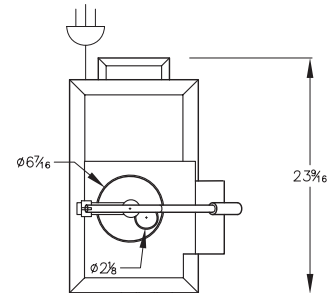
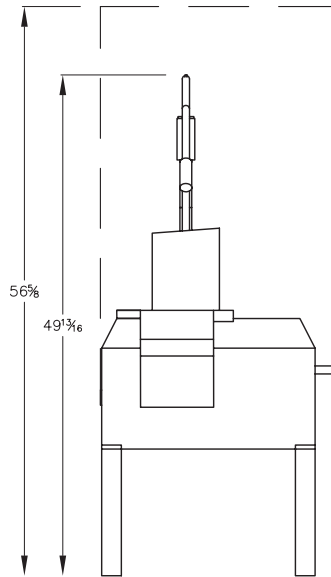
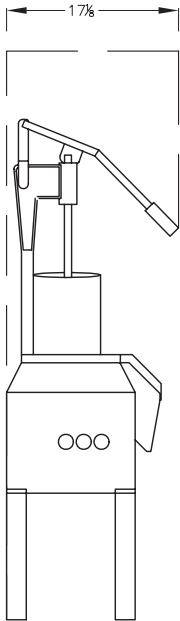
MOTOR: Heavy duty, 2-speed, 4 HP, 425 RPM on low speed, 850 RPM on high speed.

WEIGHT: 150 lbs. approximate shipping wt.

| PROCESSING DISCS | | |
|------------------------------|----------------------------|---|
| * For Series D machines only | | **French Fry Kits available for Bulk Feed units ONLY. |
| Slicing Discs | Grating Discs | Julienne Discs |
| 28062 1/32" (1mm) | 28270 1/16" (1.5mm) | 28051 5/64" x 5/64" (2mm x 2mm) |
| 28063 5/64" (2mm) | 28057 5/64" (2mm) | 27072 5/64" x 5/32" (2mm x 4mm) |
| 28064 1/8" (3mm) | 28058 1/8" (3mm) | 27066 5/64" x 1/4" (2mm x 6mm) |
| 28004 5/32" (4mm) | 28073 5/32" (4mm) | 27067 5/64" x 5/16" (2mm x 8mm) |
| 28128* 3/16" (5mm) | 28163 3/16" (5mm) | 28052 5/32" x 5/32" (4mm x 4mm) |
| 28129* 5/16" (8mm) | 28164 9/32" (7mm) | 28053 1/4" x 1/4" (6mm x 6mm) |
| 28130* 3/8" (10mm) | 28165 11/32" (9mm) | 28054 5/16" x 5/16" (8mm x 8mm) |
| 28131* 9/16" (14mm) | 28055 Fine Pulping | |
| 28081 3/4" (19mm) | 28061 Hard Cheese Grate | |
| 28132* 25/32" (20mm) | | Dicing Kits |
| 28133* 1" (25mm) | | 28110 3/16" x 3/16" (5mm x 5mm) |
| Ripple Cut Slicers | French Fry Kits** | 28111 5/16" x 5/16" (8mm x 8mm) |
| 27068 5/64" (2mm) | 28134* 5/16" (8mm) | 28112 3/8" x 3/8" (10mm x 10mm) |
| 27069 1/8" (3mm) | 28135* 3/8" (10mm) | 28113 9/16" x 9/16" (14mm x 14mm) |
| 27070 3/16" (5mm) | Romaine Lettuce Kit | 28114 25/32" x 25/32" (20mm x 20mm) |
| | 28133/104031 2" | 28115 1" x 1" (25mm x 25mm) |

OPTIONAL EQUIPMENT: 37 additional processing discs. Single, free-standing 3-position disc rack or wall-mounted disc rack. R198 food box cart with container. 3 lead assemblies – Bulk feed assembly, Angle feed lead, small lead assembly.

STANDARDS: ETL electrical & sanitation, cETL (Canada)



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