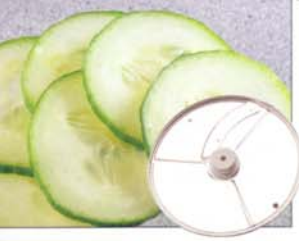
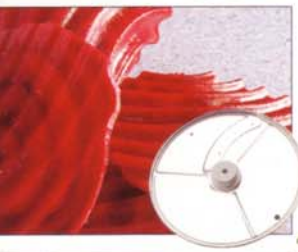
robot coupe®

R 211 • R 211 Ultra

FOOD PROCESSORS

BOWL CUTTER & VEGETABLE PREPARATION

RESTAURANTS - CATERERS

VEGETABLE PREPARATION ATTACHMENT

• The vegetable preparation attachment common to models R211 and R211 Ultra consists of a vegetable preparation bowl made from polypropylene and a lid made from ABS. The bowl and the lid can be easily dismantled.

• The vegetable preparation attachment is equipped with two openings :

- **One large feed opening** built to maximise cutting areas and allow cuts of vegetable like celeriac and cabbage.
- **One round opening** especially for slicing long or fragile vegetables.

• Attachment easy to remove for maximum hygiene.

• **Complete collection of 23 stainless steel** discs for slicing, grating and julienne.

• **Magnetic safety system** to stop the motor as soon as the lid is opened.

R 211 R 211 Ultra

CUTTER-MIXER ATTACHMENT

• **2.5 litre** cutter bowl constructed in ABS.

• **2.5 litre stainless steel** cutter bowl easy to clean.

• Pulse function for precision control.

• This attachment allows to perform all types of coarse and fine chopping, stuffings, emulsions, kneading, and grinding.

• Polycarbonate lid design to allow additional ingredients or liquids being added while processing.

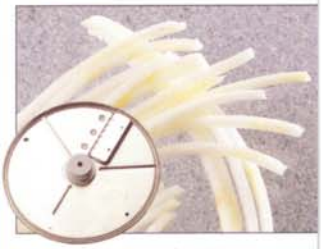
• Patented knife gives perfect results for small or large quantities.

• These models are supplied with a **straight blade knife**. As an extra, a **serrated blade knife** designed for grinding and kneading and a **fine serrated blade knife** mainly for parsley chopping are available.

• **Single speed** 1500 Rpm.

• Stainless steel motorshaft.

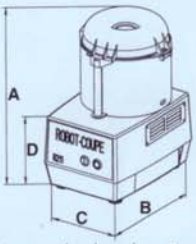
R 211 R 211 Ultra



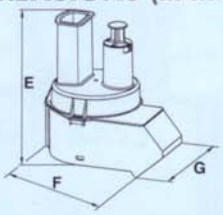
WEIGHT (without disc)

	Net weight	Gross weight
	10 kg	12kg

ELECTRICAL DATA
Single phase - 230 V / 50 Hz - 550 W. - 3.5 Amp
Operating speed 1500 rpm
Other voltages available



DIMENSIONS (in mm)



A	325
B	280
C	210
D	165
E	280
F	300
G	220

STANDARDS: MACHINES IN COMPLIANCE WITH: • The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and 2, EN 60204 -1 (1992), EN 12852, EN 1678 - INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.

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DISTRIBUTOR :

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