

Combination Veg Prep and Vertical Cutter-Mixer



Prepare 2000 servings in less than 3 hours

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs. Bowl attachment designed for vertical cutting and mixing; mix, chop, puree and blend.

- Powerful 3 H.P. two speed motor with magnetic safety switch. Push button "On-Off" and speed control switch. Metal motor support with polycarbonate motor base designed for heavy duty use.
- 7 Qt. stainless steel bowl with handle and stainless steel smooth "S" blade.
- Metal vegetable preparation attachment equipped with two deep feed openings. One for larger produce and one for smaller, more delicate produce.
- Magnetic safety system and auto shut-off for maximum operator safety.
- Attachments easily removed for optimum cleaning and sanitation ability.
- Unit base uses 14 1/2" x 14 3/4" of counter space.
- Packed with two processing discs: 28064 - 3mm (1/8") slicing & 28058 - 3mm (1/8") grating as standard.
- Large selection of discs available (39 on all R4 and R6 continuous feed models).
- 1 year parts and labor warranty.



**Also available as Continuous Feed
Unit Only (R6C) and Bowl Unit Only
(R6B).**

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Specifications

STANDARD MODEL: includes motor base unit with 7 Qt. stainless steel bowl with handle and continuous feed attachment kit, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 208-240V, 60Hz, 2.6 - 2.8 Amps, three phase. NEMA #L15-20P

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

MOTOR: 3 HP, 850/1750 RPM

WEIGHT: 80 lbs. net, 85 lbs. approximate shipping weight.

PROCESSING DISCS

* For Series D machines only

Slicing Discs

28062	1/32" (1mm)
28063	5/64" (2mm)
28064	1/8" (3mm)
28004	5/32" (4mm)
28128*	3/16" (5mm)
28129*	5/16" (8mm)
28130*	3/8" (10mm)
28131*	9/16" (14mm)
28081	3/4" (19mm)
28132*	25/32" (20mm)
28133*	1" (25mm)

Ripple Cut Slicers

27068	5/64" (2mm)
27069	1/8" (3mm)
27070	3/16" (5mm)

Grating Discs

28270	1/16" (1.5mm)
28057	5/64" (2mm)
28058	1/8" (3mm)
28073	5/32" (4mm)
28163	3/16" (5mm)
28164	9/32" (7mm)
28165	11/32" (9mm)
28055	Fine Pulping
28061	Hard Cheese Grate

French Fry Kits

28134*	5/16" (8mm)
28135*	3/8" (10mm)

Romaine Lettuce Kit

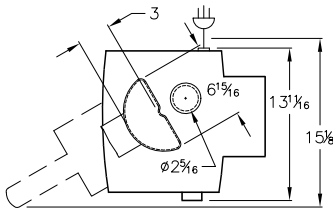
28133/104031	2"
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Julienne Discs

28051	5/64" x 5/64" (2mm x 2mm)
27072	5/64" x 5/32" (2mm x 4mm)
27066	5/64" x 1/4" (2mm x 6mm)
27067	5/64" x 5/16" (2mm x 8mm)
28052	5/32" x 5/32" (4mm x 4mm)
28053	1/4" x 1/4" (6mm x 6mm)
28054	5/16" x 5/16" (8mm x 8mm)

Dicing Kits

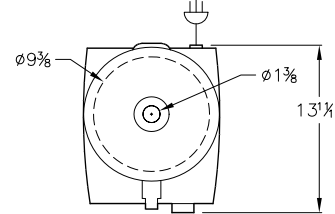
28110	3/16" x 3/16" (5mm x 5mm)
28111	5/16" x 5/16" (8mm x 8mm)
28112	3/8" x 3/8" (10mm x 10mm)
28113	9/16" x 9/16" (14mm x 14mm)
28114	25/32" x 25/32" (20mm x 20mm)
28115	1" x 1" (25mm x 25mm)



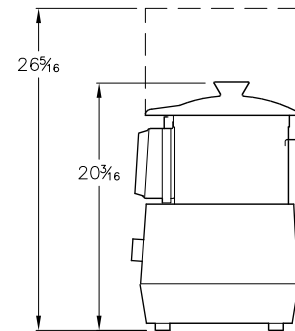
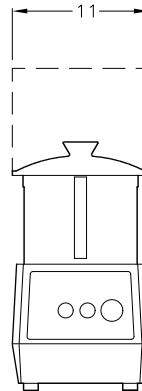
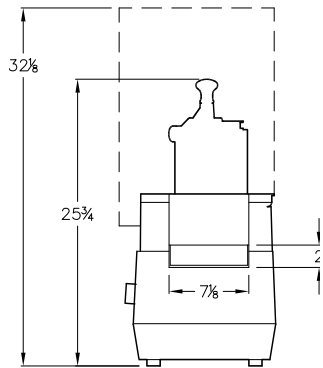
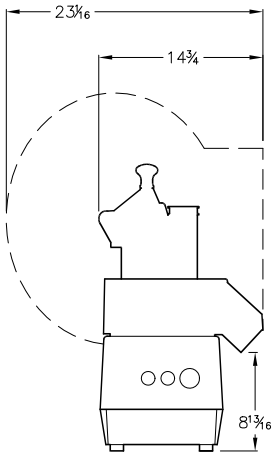
Continuous Feed Unit

OPTIONAL EQUIPMENT: 37 additional processing discs and single or multiple disc rack or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)



Bowl Unit



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