

# COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*<sup>®</sup>

## R 301 Ultra Dice



### A SALES FEATURES

**R 301 Ultra Dice Combination Processor:** Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, dicing and making French fries.

### B TECHNICAL FEATURES

R 301 Ultra Dice Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 2 HP. Speed: 1725 rpm. 3.5 qt. cutter bowl in stainless steel and smooth bowl-base blade assembly. Vegetable preparation attachment in polycarbonate material with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64") grating, 4mm (5/32") slicing discs and 10mm (3/8") dicing kit. Large range of 28 stainless steel discs available as option. 10 to 80 meals.

Select your options at the back page, **F** part.

### C TECHNICAL DATA

|                       |                            |
|-----------------------|----------------------------|
| Output power          | 2 HP                       |
| Electrical data       | 120V/60/1 - 12 Amp         |
| Speed                 | 1725 rpm                   |
| Dimensions (WxDxH)    | 13 1/16"x11 15/16"x21 1/2" |
| Rate of recyclability | 95%                        |
| Net weight            | 44 lbs                     |
| Nema #                | 5-15P                      |
| Reference             | R 301 Ultra Dice 120V/60/1 |

### D

|                                       |                 |
|---------------------------------------|-----------------|
| Number of meals per service           | 10 to 80        |
| Quantity per batch in cutter function | Up to 3.3 lbs   |
| Vegetable slicer output               | Up to 110 lbs/h |

### E

#### VEGETABLE PREPARATION FUNCTION

##### MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 2 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speed:** 1725 rpm.
- **Pulse** button for better cut precision.

##### CUTTER FUNCTION

- **3.5 qt. stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

##### VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :  
1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable chute and feed lead.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 28 stainless steel discs available as option.

##### COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

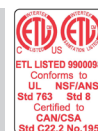
- **Option:** Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

##### ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead ejecting disc and discharge plate.
- Supplied with 2mm (5/64") grating, 4mm (5/32") slicing discs and 10mm (3/8") dicing kit.

##### STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



# R 301 Ultra Dice

## F OPTIONAL ACCESSORIES

### • BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27288
- Fine serrated blade assembly for chopping herbs and spices, ref 27287

### • OTHER OPTIONS

- Cuisine Kit for fruit sauces and citrus fruit juice, ref 27396
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810
- Dice cleaning kit, ref 39881

## SUGGESTED PACKS OF DISCS

### 3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

### 5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6mm (1/4") slicing discs.

### • OPTIONAL DISCS



#### SLICING

|              |       |
|--------------|-------|
| 1 mm (1/32") | 27051 |
| 2 mm (5/64") | 27555 |
| 3 mm (1/8")  | 27086 |
| 4 mm (5/32") | 27566 |
| 5 mm (3/16") | 27087 |
| 6 mm (1/4")  | 27786 |



#### RIPPLE CUTTING

|              |       |
|--------------|-------|
| 2 mm (5/64") | 27621 |
|--------------|-------|



#### GRATING

|                   |       |
|-------------------|-------|
| 1.5 mm (1/16")    | 27588 |
| 2 mm (5/64")      | 27577 |
| 3 mm (1/8")       | 27511 |
| 6 mm (1/4")       | 27046 |
| 9 mm (11/32")     | 27632 |
| Hard Cheese grate | 27764 |
| Röstis potatoes   | 27191 |
| Fine Pulping Disc | 27078 |
| Pulping Disc      | 27079 |
| Pulping Disc      | 27130 |



#### JULIENNE

|                        |       |
|------------------------|-------|
| 2x4 mm (5/64" x 5/32") | 27080 |
| 2x6 mm (5/64" x 1/4")  | 27081 |
| 2x2 mm (5/64" x 5/64") | 27599 |
| 4x4 mm (5/32" x 5/32") | 27047 |
| 6x6 mm (1/4" x 1/4")   | 27610 |
| 8x8 mm (5/16" x 5/16") | 27048 |



#### DICING EQUIPMENT

|                   |       |
|-------------------|-------|
| 8x8 mm (5/16")    | 27113 |
| 10x10 mm (3/8")   | 27114 |
| 12x12 mm (15/32") | 27298 |



#### FRENCH FRY EQUIPMENT

|                        |       |
|------------------------|-------|
| 8x8 mm (5/16" x 5/16") | 27116 |
| 10x10 mm (3/8" x 3/8") | 27117 |

## G

## ELECTRICAL DATA

120V/60/1 - delivered with cord and plug

