

R 301



<b>D</b>	Number of meals per service	10 to 80
	Quantity per batch in cutter function	Up to 1.5 kg
	Vegetable slicer output	Up to 50 kg/h

**E** PRODUCT FEATURES / BENEFITS

**MOTOR BASE**

- Direct drive induction motor (no belt) for intensive use.
- Power 650 Watts.
- Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speed:** 1500 rpm.
- **Pulse** button for better cut precision.

**CUTTER FUNCTION**

- **3.7 litre cutter bowl** in composite material with handle, and high resistance smooth blade assembly.

**VEGETABLE FUNCTION**

- Vegetable preparation attachment equipped with 2 hoppers :  
1 large hopper (surface : 104cm<sup>2</sup>) and 1 cylindrical hopper (Ø : 58 mm). Removable bowl and lid.
- Removable bowl and lid for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 150 mm high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 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, bowl, and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : bowl, ejecting disc, lid.
- 4 stainless steel discs: 2 and 4 mm slicers, 2 mm graters and 4x4 mm julienne.

**A** SALES FEATURES

**R 301 Food Processor:** Cutter & Vegetable Slicer equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a Vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

**B** TECHNICAL FEATURES

R 301 Food Processor: Cutter & Vegetable Slicer. Single phase 230/50/1. Power 650W. Speed: 1500 rpm. 3.7 litre cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 4 stainless steel discs: 2 and 4 mm slicers, 2 mm graters and 4x4 mm julienne. Large range of 23 stainless steel discs available as option. 10 to 80 meals.

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

TECHNICAL DATA	
<b>Output power</b>	650 Watts
<b>Electrical data</b>	230V/50/1 - 5.7 Amp
<b>Speed</b>	1500 tr/min
<b>Dimensions (WxDxH)</b>	325x300x550 mm
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	16.1 kg
<b>Reference</b>	2538

**STANDARDS**  
 EN 12100-1 & 2 - 2004, EN 60204-1 - 2006,  
 EN 12852, EN 60529-2000 : IP 55 and IP 34



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**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
- Cuisine Kit - ref 27396
- Citrus Press - ref 27395
- Wall 8-disc holder - ref 107810

**OPTIONAL DISCS**



SLICERS	
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



RIPPLE CUT SLICERS	
2 mm	27621



GRATERS	
1,5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
0.7 mm for horseradish paste	27078
7 mm for horseradish paste	27079
1.3 mm for horseradish paste	27130



JULIENNE	
2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048

**G** ELECTRICAL DATA

230 V/50/1 - Cable and plug included

