

R 401



D	Number of meals per service	20 to 100
	Quantity per batch in cutter function	Up to 2.5 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 700 Watts.
- Heavy duty metal and composite motor base. 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

- **4.5 litre 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 : 104cm²) and 1 cylindrical hopper (Ø : 58 mm).
- Easy cleaning: Dishwasher safe removable lid and stainless steel bowl
- 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 stainless steel discs available as option.

FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

- Cuisine kit (option): Fruit sauce / coulis and Citrus Press attachments to prepare amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid.
- No disc included.
- 4 stainless steel discs: 2 and 4 mm slicers, 2 mm graters and 4x4 mm julienne.

A SALES FEATURES

R 401 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, julienne, dicing and making French fries.

B TECHNICAL FEATURES

R401 Food Processor: Cutter & Vegetable Slicer. Single phase 230/50/1. Power 700W. Speed: 1500 rpm. 4.5 litre stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid 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 more than 23 discs as option. 20 to 100 meals.

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

TECHNICAL DATA	
Output power	700 Watts
Electrical data	230/50/1 - 5.7 amp.
Speed	1500 rpm
Dimensions (WxDxH)	320 x 304 x 570 mm
Rate of recyclability	95%
Net weight	18.5 kg
Reference	2421

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 27346
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27345
- **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 DRAWINGS AND DIMENSIONS

230 V/50/1 - Cable and plug included

