

R 401



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. No disc included. Large range of more than 23 discs as option. 20 to 100 meals.

Select your options at the back page, F part.

C TEC	HNICAL DATA	
Output power	700 Watts	
Electrical data	230/50/1 5.7 amp.	
Speed	1 <i>5</i> 00 rpm	
Dimensions (WxDxH)	320 x 304 x 5	70 mm
Rate of recyclability	95%	
Net weight	18.5 kg	
Supply	Amperage	Reference
230V/50/1	5.7	2425
230V/50/1 uk plug	5.7	2449
120V/60/1	12	2426
220V/60/1	5.7	2429

STANDARDS

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



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

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.



R 401

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

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GRATERS	
1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



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

SUGGESTED PACKS OF DISCS

julienne 4 x 4 mm, 8 x 8 mm.

Asian pack of 4 discs
Ref 1907

Slicers 2 mm, 4 mm, grater 2 mm, julienne 4 x 4 mm

Pack of 5 discs

Slicers 2 mm, 4 mm; grater 2 mm;

Eastern Europe pack of 3 discs Ref 2006

Ref 1946

slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.

OPTIONAL DISCS

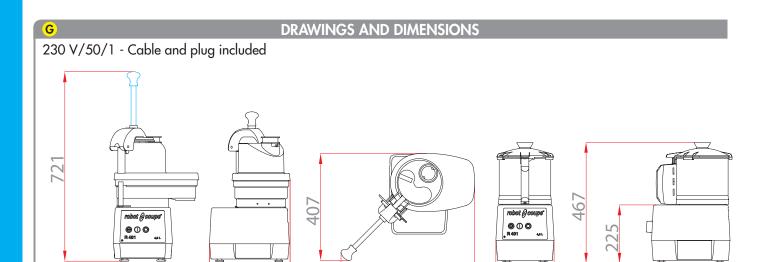


	SLICERS
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



	RIPPLE CUT SLICERS	
2 mm	27621	

306



508

226