

R 301 Ultra



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|----------|---------------------------------------|---------------|
| D | 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 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 (∅ : 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 and 2 and 6 mm graters.

A SALES FEATURES

R 301 Ultra 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 Ultra 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 and 2 and 6 mm graters. 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 | |
|------------------------------|---------------------|
| Output power | 650 Watts |
| Electrical data | 230V/50/1 - 5.7 Amp |
| Speed | 1500 tr/min |
| Dimensions (WxDxH) | 325x300x550 mm |
| Rate of recyclability | 95% |
| Net weight | 16.1 kg |
| Reference | 2540 |

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

SUGGESTED PACKS OF DISCS

pack of 5 discs
Ref 1946

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

Cultural market pack of 4 discs
Ref 1907

slicers 2 mm, 4 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 |



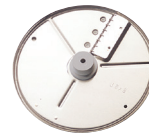
RIPPLE CUT SLICERS

| | |
|------|-------|
| 2 mm | 27621 |
|------|-------|



GRATERS

| | |
|-----------------|-------|
| 1,5 mm | 27588 |
| 2 mm | 27577 |
| 3 mm | 27511 |
| 6 mm | 27046 |
| 9 mm | 27632 |
| Parmesan | 27764 |
| Pdt type Röstis | 27191 |
| Raifort 0.7 mm | 27078 |
| Raifort 1 mm | 27079 |
| Raifort 1.3 mm | 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 - delivered with cable and plug

