

R 211 XL Ultra



A SALES FEATURES

R 211 XL 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 211 XL Ultra Food Processor: Cutter & Vegetable Slicer. Single phase. Power 550 W. Speed 1500 rpm. 2.9 litre stainless steel cutter bowl and smooth bowl-base blade assembly included. Vegetable preparation attachment in composite material with 2 hoppers: 1 large and 1 cylindrical hopper. Discs not included. Large range of 23 stainless steel discs available as option. Between 10 and 30 covers.

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

C TECHNICAL DATA

Output power	550 Watts	
Electrical data	Single phase	
Speed	1500 rpm	
Dimensions (WxDxH)	220 x 360 x 505 mm	
Rate of recyclability	95%	
Net weight	9.80 kg	
Supply	Amperage	Reference
230V/50/1	5.7	2122
230V/50/1 UK plug	5.7	2197
120V/60/1	12	2120
220V/60/1	5.7	2121
220V/60/1 SAU*	5.7	2177

*For commercial use only

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Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 1 kg
Vegetable slicer output	Up to 120 kg/h

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PRODUCT FEATURES / BENEFITS

MOTOR BASE

- **Direct Drive induction motor** (no belt) for intensive use.
- **Power:** 550 Watts.
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- Speed 1500 rpm.
- Pulse button for a more precise cut.

CUTTER FUNCTION

- 2.9 litre stainless steel bowl with lid and handle.
- High-resistance, smooth stainless steel blade at bottom of bowl.
- Bowl, lid and blade detachable for an easy, dishwasher-safe clean.

VEGETABLE PREPARATION FUNCTION

- Complete lid and hopper design patented.
- Equipped with 2 hoppers:
1 large hopper (surface : 87 cm²) et 1 cylindrical hopper (Ø : 58 mm).
- Bowl, disc ejector, lid and pushers removable for an easy, dishwasher-safe clean.
- Side ejection for space saving and better user comfort to receive 150 mm high Gastronorm containers.
- Automatic restart of the machine by the pusher.
- Vertical pressure from the pusher on the vegetables guarantees a uniform cut.
- Large range of 23 stainless steel discs available as option.

COULIS / FRUIT SAUCE & CITRUS PRESS FUNCTIONS

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

ACCESSORIES INCLUDED

- Cutter accessory: lid, bowl, and high-resistance stainless steel smooth blade assembly with removable cap.
- Vegetable slicer accessory: lid, bowl, disc ejector and pushers.

STANDARDS

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



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OPTIONAL ACCESSORIES

BLADE OPTIONS

- **Coarse serrated blade assembly** for kneading and grinding, ref 27138
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27061
- **Juice extractor Kit** - ref 27393
- **Citrus fruit press** - ref 27392
- **8-disc wall holder** - ref 107810



JULIENNE

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

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
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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

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DRAWINGS & DIMENSIONS

Cable and plug included

