

R 301 Ultra



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

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. Power 650W. Speed: 1500 rpm. 3.7 litre stainless steel cutter bowl 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. No disc included. Large range of 23 stainless steel discs available as option. 10 to 80 meals. Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	650 Watts	
Electrical data	Single phase	
Speed	1500 tr/min	
Dimensions (WxDxH)	351 x 304 x 570 mm	
Rate of recyclability	95%	
Net weight	16.1 kg	
	Supply	Amperage
	230V/50/1	5.7
	230V/50/1 UK plug	5.7
	230V/50/1 DK plug	5.7
	120V/60/1	12
	220V/60/1	5.7
	220V/60/1 SAU*	5.7
		Reference
		2547
		2447
		2550
		2541
		2543
		2494

*For commercial use only

E VEGETABLE PREPARATION FUNCTION

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 (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: Juice Extractor 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.
- No disc included.

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



Conforms to UL NSF/ANSI Std 783 Std 8 Certified to CAN/CSA Std C22.2 No.195

R 301 Ultra

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
- Juice Extractor 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.
Asian pack of 4 discs Ref 1907	slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.
Eastern Europe pack of 3 discs Ref 2006	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
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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



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

