

"The Inventor & World Leader in Food Processors"

R6VN

Commercial Food Processor

Combination Veg Prep and Vertical Cutter-Mixer



- Interchangeable R4 and R6 bowl assembly.
- Lid has seal to prevent leaking
- New "latch" locking device on continuous feed assembly and bowl assembly.
- Greater disc selection (39 on all R4 and R6 models).
- Hinged large feed pusher assembly with safety stop.
- Two deep feed openings.
- Attachments easily removed for assured sanitation.
- Easy-to-read speed control guide
- Packed with two processing discs (C446SA & C450GPA) as standard.
- 1 year parts and labor warranty.

Prepare 2000 servings in less than 3 hours

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs.



Bowl attachment designed for vertical cutting and mixing: mix, chop, puree, and blend.

Robot Coupe U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625 1-800-824-1646 • (601) 898-8411

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SPECIFICATIONS ON REVERSE SIDE



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Specifications

STANDARD MODEL: Variable speed motor base with 7 Qt. Stainless Steel Bowl, Continuous Feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 12 Amps, single phase. Contact your local electrician for local code requirements.

SWITCHING: Control panel with push-type on and off buttons with computerized variable speed control.

MOTOR: 3 HP, 370–3450 RPM, direct-drive, variable speed.

WEIGHT: 90 lbs. net, 99 lbs. approximate shipping weight.

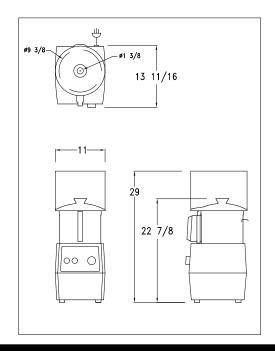
OPTIONAL EQUIPMENT: 39 additional processing discs

and single, multiple or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

3 15/16 13 11/16 92 5/16 14 1/4
23 1/16 14 3/4 34 7/8 28 1/2 7 1/8

PROCESSING DISCS * For Series D machines only Slicing Discs 1/32" (1mm) <u>Julienne Discs</u> C460JA 5/64" x 5/64" (2mm x 2mm) **Grating Discs** 1/16" (1.5mm) 5/64" (2mm) 1/8" (3mm) C483JA 5/64" x 5/32" (2mm x 4mm) C484JA 5/64" x 1/4" (2mm x 6mm) C445SA C451GPA 5/64" (2mm) C446SA 1/8" (3mm) 5/32" (4mm) C450GPA C477SA 28128* 5/32" (4mm) 3/16" (5mm) C486JA 5/64" x 5/16" (2mm x 8mm) C462JA 5/32" x 5/32" (4mm x 4mm) C475GPA C453GPA 3/16" (5mm) 5/16" (8mm) C438JA 1/4" x 1/4" (6mm x 6mm) C478GPA 9/32" (7mm) 28130* 3/8" (10mm) C433GPA 11/32" (9mm) C466JA 5/16" x 5/16" (8mm x 8mm) 28131* 9/16" (14mm) C495GPA Fine Pulping Dicing Kits 28110 3/16" x 3/16" (5mm x 5mm) 28111 5/16" x 5/16" (8mm x 8mm) C422SA 3/4" (19mm) C452GPA Hard Cheese Gra 25/32" (20mm) 28133* French Fry Kits** 28134* 5/16" (8mm) 1" (25mm) 28112 3/8" x 3/8" (10mm x 10mm) 28113 9/16" x 9/16" (14mm x 14mm) Ripple Cut Slicers C445W 5/64" (2mm) C446W 1/8" (3mm) 28135* 3/8" (10mm) 25/32" x 25/32" (20mm x 20mm) 1" x 1" (25mm x 25mm) 28114 28115 Romaine Lettuce Kit 28133/104031 2" C464W 3/16" (5mm)



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