

R 101 P



D	Number of meals per service	Up to 15
	Quantity per batch in cutter function	Up to 1.75 lbs
	Vegetable slicer output	Up to 130 lbs/h

A SALES FEATURES

R 101 P Combination Processor: Bowl cutter & Vegetable Prep. A cutter function for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation function for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 101 P Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 3/4 HP. Speed: 1725 rpm. 1.9 liter cutter bowl in composite material and smooth blade. Vegetable preparation lid in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with slicing discs 1 mm (1/32") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4"). Large range of 23 stainless steel discs available as option. Up to 15 meals. Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	3/4 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	11" x 8 11/16" x 19"
Rate of recyclability	95%
Net weight	20 lbs
Nema #	5-15P
Reference	R 101 P 120V/60/1

E VEGETABLE PREPARATION FUNCTION

- MOTOR BASE**
- Power 3/4 HP
 - Stainless steel motor shaft.
 - Built in on / off buttons.
 - **Speed:** 1725 rpm.

- CUTTER FUNCTION**
- **1.9 L cutter bowl** in composite material with high resistance smooth blade.
 - Removable bowl and blade for dishwasher safe and easy cleaning.

- VEGETABLE FUNCTION**
- Vegetable preparation lid equipped with 2 hoppers : 1 large hopper (surface : 10 square inches) and 1 cylindrical hopper (Ø : 2 1/8").
 - Removable lid for dishwasher safe and easy cleaning.
 - Vertical pusher presses on vegetables for uniform cuts.
 - Large range of 23 stainless steel discs available as option.

- ACCESSORIES INCLUDED**
- Cutter bowl
 - High resistance stainless steel smooth blade assembly with removable cap.
 - Vegetable lid
 - Discharge plate
 - Supplied with slicing discs 1 mm (1/32") & 4 mm (5/32"), grating discs 2 mm (5/64") & 6 mm (1/4"), and julienne 6 mm (1/4").

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)



R 101 P

F OPTIONAL ACCESSORIES

• **BLADE OPTIONS**

- Fine serrated blade assembly for chopping herbs and spices, ref 27062

• **OTHER OPTIONS**

• Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

• **OPTIONAL DISCS**



SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
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GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug

