ITEM #: FOOD PROCESSOR  
Quantity: One (1)  
Manufacturer: Robot Coupe  
Model No.: R2N  
Pertinent Data: ---  
Utilities Req’d: 120V/1PH; 7.0A

See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide a cutter bowl in composite material and smooth bowl base blade assembly with one speed (1725 RPM), 2.9 L capacity bowl.  
4. Provide red OFF, green ON buttons.  
5. Provide with 2 hoppers: 1 large hopper (surface :12 square inches) and 1 cylindrical hopper (Ø :2 1/4’’). Removable bowl and lid. Removable chute and feed lead for dishwasher safe and easy cleaning. Vertical pusher presses on vegetables for uniform cuts.  
6. Provide unit with 3 mm (1/8’’) grating and 3 mm (1/8’’) slicing discs.  
7. Provide a five-disc package including: 6mm (1/4’’) coarse grating; 6mm (1/4’’x1/4’’) julienne; 1mm (1/32’’) slicing, 2 mm (5/64’’) Julienne; and 6 mm (1/4’’) slicing discs.  
8. Provide one (1) fine serrated blade assembly for chopping herbs and spices, ref 27061.  
9. Coordinate installation onto Item #303, Cold Preparation Table with Sink.  
10. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.