

robot coupe®



R502 • R502 V.V.

R602 • R602 V.V.

FOOD PROCESSORS: BOWL CUTTER/VEGETABLE PREPARATION



RESTAURANTS - INSTITUTIONS - CATERERS



FOOD PROCESSOR R502 • R502 V.V. • R602 • R602 V.V.

CUTTER-MIXER FUNCTION

All types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

Speed variation from 300 to 3000 tr/mn for a more flexible use. Models R502 and R602 are equipped with 2 speeds. The speed of 1500 rpm is suitable for this function.



Models R602 and R602 V.V. are supplied with an all-stainless steel straight blade knife which is fully removable.

Models R502 and R502 V.V. are equipped with a straight blade knife as standard equipment and can be provided with an optional serrated blade for grinding and kneading tasks.



VEGETABLE PREPARATION FUNCTION

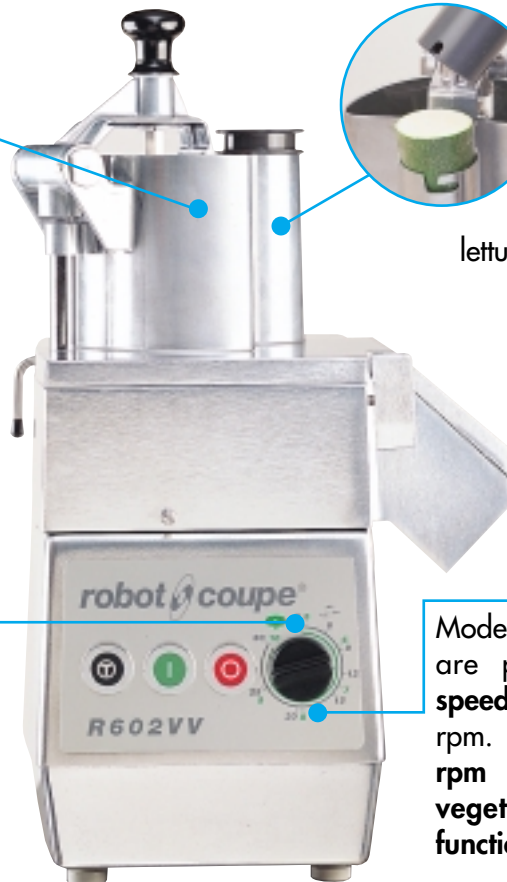
Round deep hopper (Ø58mm) designed for long or fragile vegetables.



Large hopper (121 cm²) to process vegetables such as cabbage, celery, lettuce and tomatoes.

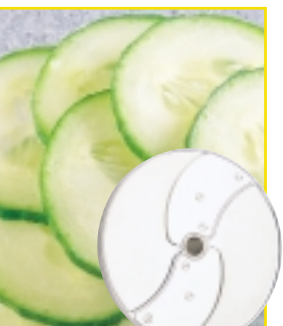


Speed variation from 300 to 1000 rpm. Slow speeds are reserved for the cutting of very fragile vegetables, and higher speeds allow a faster output.



Models R502 and R602 are provided with two speeds: 750 and 1,500 rpm. The speed of 750 rpm is reserved for the vegetable preparation function.

A complete collection of discs guarantee an outstanding cut quality and allows you to perform all types of fruit and vegetable preparation, i.e. slicing, ripple cut slicing, grating, julienne, strips, dicing or preparing French fried potatoes.



FOOD PROCESSORS



The Products Plus :

• 2 Machines in 1 !

A cutter bowl and a vegetable preparation attachment on the same motor base.

• High performance :

The pulse function keeps you in command and allows you to maintain the precision cut that you require.

Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.

• Robustness :

Industrial induction motor for heavy duty to guarantee longer life machine and reliability.

Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.

• Wide range of cut :

Complete collection of 35 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers :

30 to 400.



Target :

Restaurants – Institution - Caterers



In brief :

High performance and robust, these machines will be a proud investment, saving you time and money.



Maximum quantities processed in cutter (kg)

Models Uses	R 502	R 602
	R 502 V.V.	R 602 V.V.
Coarse mincing	1.5	2.0
Emulsion	3.0	3.5
Kneading	2.0	2.5
Grinding	1.0	1.5

INDUCTION MOTOR

- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.



- Motor built on ball bearings for a **silent process**, without any vibration.

- Direct drive motor :

- **Extra powerful**
- No belt device
- **No maintenance**
- No brushes.
- **Stainless steel motor shaft.**

2 machines in 1!



MOTOR BASE



CUTTER ATTACHMENT



VEGETABLE PREPARATION ATTACHMENT

	R 502	R 502 V.V.	R 602	R 602 V.V.
	Tree-phase	Single-phase	Tree-phase	Single-phase
	750 and 1500 rpm	300 to 3000 rpm	750 and 1500 rpm	300 to 3000 rpm
	5,5 litres		6,5 litres	
	Stainless steel bowl		Stainless steel bowl	
	2 Stainless steel straight blades knife		2 Stainless steel straight blades knife	
	Metal		Metal	
	Complete collection of 35 discs		Complete collection of 35 discs	
	Output from 120 to 200 kg/h		Output from 120 to 200 kg/h	

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	Slicer	ref.
	0,8 mm	28069
	1 mm	28062
	2 mm	28063
	3 mm	28064
	Ripple cut 2 mm	27068
	Ripple cut 3 mm	27069

	Slicer	ref.
	4 mm	28004
	5 mm	28065
	8 mm	28066
	10 mm	28067
	14 mm	28068
	Ripple cut 5 mm	27070

	Dicing grid	ref.
	5 x 5 mm	28110
	8 x 8 mm	28111
	10 x 10 mm	28112
	14 x 14 mm	28113
	20 x 20 mm	28114
	25 x 25 mm	28115

	Julienne	ref.
	2 x 2 mm (celeriac)	28051
	2 x 4 mm (strips)	27072
	2 x 6 mm (strips)	27066
	2 x 8 mm (strips)	27067
	3 x 3 mm	28101
	4 x 4 mm	28052
	6 x 6 mm	28053
	8 x 8 mm	28054
French fries 8 x 8 mm	28134	
French fries 10 x 10 mm	28135	

	Grater	ref.
	1,5 mm	28056
	2 mm	28057
	3 mm	28058
	4 mm	28073
	5 mm	28059
	7 mm	28016
	9 mm	28060
	parmesan	28061
	radish	28055

STANDARDS : MACHINES IN COMPLIANCE WITH

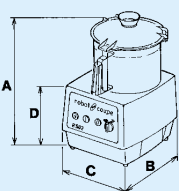
- The following European directives and related national legislation : 89/392/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12852, EN 1678

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.

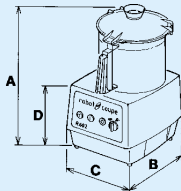
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CE mark			
R502	R502 V.V.	R602	R602 V.V.
Dimensions (in mm) A=480 B=350 C=280 D=265	Dimensions (in mm) A=480 B=350 C=280 D=265	Dimensions (in mm) A=520 B=350 C=280 D=265	Dimensions (in mm) A=520 B=350 C=280 D=265
Net weight 30 kgs	Net weight 32 kgs	Net weight 31 kgs	Net weight 33 kgs
Gross weight 34 kgs	Gross weight 36 kgs	Gross weight 35 kgs	Gross weight 37 kgs
400 V/50 Hz three phase	230 V/50 - 60 Hz	400 V/50 Hz three phase	230 V/50 - 60 Hz
900 W. - 2.4 Amp.	single phase	900 W. - 2.4 Amp.	single phase
Operating speeds : 750 and 1500 Rpm.	1500 W. - 13 Amp. Operating speeds : 300 to 3000 Rpm.	Operating speeds : 750 and 1500 Rpm.	1500 W. - 13 Amp. Operating speeds : 300 to 3000 Rpm.
Other voltages available		Other voltages available	

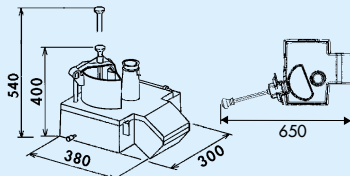
R502 / R502 V.V.



R602 / R602 V.V.



Vegetable preparation attachment for all models



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