

robot coupe®



BOWL CUTTER & VEGETABLE PREPARATION

R 502 • R 502 V.V. • R 602 • R 602 V.V.

NEW



RESTAURANTS - CATERERS

CUTTER-MIXER function

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

5.5-litre stainless-steel bowl for the R 502 and R 502 V.V.
7-litre stainless-steel bowl for the R 602 and R 602 V.V.

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

Speed varying from 300 to 3,000 rpm to allow for more flexible use.

Two speeds for the R 502 and R 602 models: 750 and 1,500 rpm. The 1,500-rpm speed is specifically intended for this function.



R 602 and R 602 V.V. models supplied with a smooth-edged stainless-steel blade assembly that can be entirely taken apart.



R 502 and R 502 V.V. models are also delivered with a smooth edged blade.

Optional extras:

- **Serrated blade** assembly for grinding and kneading tasks.



- **Fine-serrated blade** assembly for chopping parsley.



VEGETABLE PREPARATION function

Round deep hopper (Ø 58mm) designed for long or fragile vegetables.



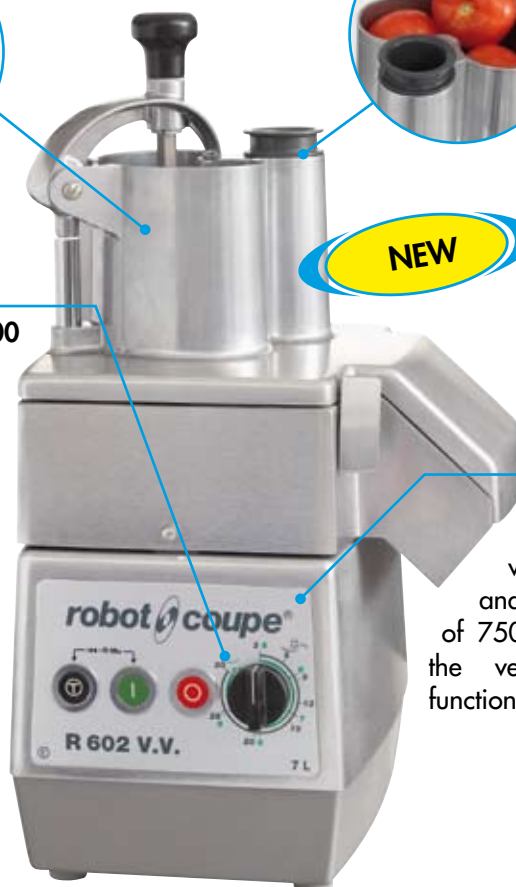
Large hopper (139 cm²) to process vegetables such as cabbage, celery, lettuce and tomatoes.



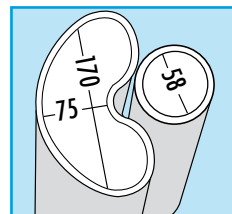
NEW

Speed varying from 300 to 1,000 rpm. Slower speeds intended for processing delicate vegetables and higher speeds for faster output.

Comprehensive collection of discs designed to perform all types of fruit and vegetable preparation tasks with flawless cutting quality, including slicing, ripple-cutting, shredding, dicing, ribbon-cutting and making french fries. Blade and disc profiles carefully designed to ensure a clean and lasting cut.



Models R502 and R602 are provided with two speeds: 750 and 1500 rpm. The speed of 750 rpm is reserved for the vegetable preparation function.



Food processors



The Products benefits :

• 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 quantites 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 48 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.



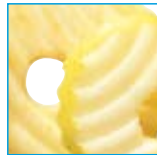
The widest variety of cuts available today!



12 SLICERS
0,6 mm
14 mm



3 RIPPLE CUTTERS
2 mm
5 mm



10 GRATERS
1,5 mm
9 mm



11 JULIENNE DISCS
1 x 8 mm
8 x 8 mm



9 DICERS
5 x 5 x 5 mm
50 x 70 x 25 mm



3 FRENCH FRIES ATTACHMENTS
8 x 8 mm
10 x 16 mm



Maximum quantities processed in cutter (kg)

	R 502 R 502 V.V.	R 602 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

Stainless steel blades

SMOOTH-EDGED BLADES



e.g. fine and coarse mincing, sauces, etc.

FINE SERRATED BLADES



e.g. fine mincing, sauces, etc.

SERRATED BLADES



e.g. kneading, grinding, etc.

Slicer



0.6 mm
0.8 mm
1 mm
2 mm
3 mm
4 mm
5 mm
8 mm

ref.
28166
28069
28062
28063
28064
28004
28065
28066

10 mm
14 mm
Ripple Cut Slicers 2 mm
Ripple Cut Slicers 3 mm
Ripple Cut Slicers 5 mm
4 mm for cooked potatoes
6 mm for cooked potatoes

ref.
28067
28068
27068
27069
27070
27244
27245

Julienne



1 x 8 mm
1 x 26 mm onions/Cabbage
2 x 2 mm (celeriac)
2 x 4 mm (strips)
2 x 6 mm (strips)
2 x 8 mm (strips)
2 x 10 mm

ref.
28172
28153
28051
27072
27066
27067
28173

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm
French fries 10 x 16 mm

ref.
28101
28052
28053
28054
28134
28135
28158

Graters



1.5 mm
2 mm
3 mm
4 mm
5 mm
7 mm
9 mm
parmesan
radish
Röstis potatoes

ref.
28056
28057
28058
28073
28059
28016
28060
28061
28055
27164

Dicing equipment



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm
14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
45 x 45 x 25 mm

ref.
28110
28111
28112
28181
28179
28113
28114
28115
28180

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.

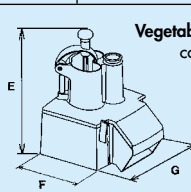
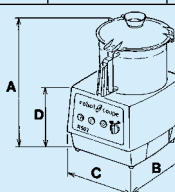
CE Mark	Characteristics						Weight (kg)	
	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Intensity (Amp.)	Net	Gross
R 502	Three-phase 750/1500 rpm	5.5 litres Stainless Steel	Metallic Selection of 48 discs	NO	1000	400 V/3 50 Hz 2,4	30	32
R 502 V.V.	Single-phase 300 to 3000 rpm	5.5 litres Stainless Steel	Metallic Selection of 48 discs	60 to 500 rpm	1300	230* V/1 50 Hz 13	34	36
R 602	Three-phase 750/1500 rpm	7 litres Stainless Steel	Metallic Selection of 48 discs	NO	1200	400 V/3 50 Hz 2,4	31	35
R 602 V.V.	Single-phase 300 to 3000 rpm	7 litres Stainless Steel	Metallic Selection of 48 discs	60 to 500 rpm	1500	230* V/1 50 Hz 13	33	37

Dimensions (in mm)

	A	B	C	D
R 502	480	350	280	265
R 502 V.V.	480	350	280	265

Dimensions (in mm)

	A	B	C	D
R 602	520	350	280	265
R 602 V.V.	520	350	280	265



Vegetable preparation attachment
common for all models

E = 400
F = 355
G = 300

*Other voltages available.

robot coupe®

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Distributor

STANDARDS :

Machines in compliance with :

- The following European directives and related national legislation : 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.

- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 12852, EN 1678.

