

R 502



A SALES FEATURES

R 502 Food processor: cutter & vegetable slicer equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a Vegetable preparation attachment for slicing, grating, ripple cut slicing, julienne, dicing and making French Fries.

B TECHNICAL FEATURES

R 502 Food processor: cutter & vegetable slicer. Three phase 400V/50/3. Power 900W. Speeds: 750 & 1500 rpm. Timer. 5.9 litre stainless-steel bowl for cutter mixer, scraper arm and bowl-base twin-blade assembly included. Metal Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 large capacity hopper diameter: 139 cm² and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. D-Clean Kit. No disc included. Large range of 50 Mineral+ discs available as option : easy cleaning, dishwasher resistant. 30 to 300 meals.

Select your options at the back page **F** part.

C TECHNICAL DATA

Output power	900 Watts
Electrical data	400V/50/3 2.2 Amp. - no plug included
Speed	750 & 1500 rpm
Dimensions (WxDxH)	380 x 365 x 670 mm
Rate of recyclability	95%
Net weight	29 kg
Reference	2382

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34



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Number of meals per service	30 to 300
Quantity per batch in cutter function	Up to 3.2 kg
Theoretical throughput* Vegetable preparation machine	Up to 500 kg/h

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VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 900 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 750 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 750 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.
- **Timer**

CUTTER FUNCTION

- **5.9 litre stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
 - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
 - 1 cylindrical hopper for long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Removable bowl and lid.
- Reversible ejection disc for fragile vegetables.
- Side ejection for space saving and better user comfort to receive 150 mm high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 50 Mineral+ discs available as option : easy cleaning, dishwasher resistant.

MASHED POTATO FUNCTION

- Option: 10 kg of mashed potatoes in 2 minutes.

ACCESSORIES INCLUDED

- Cutter attachment: bowl, stainless steel smooth twin-blade assembly, blade cleaning tool and lid.
- Vegetable attachment: bowl, ejection disc, lid, Exactitube pusher and D-Clean Kit.
- No disc included.

* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

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OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27305
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27304
- Blade cleaning tool - Ref. 49258
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- 3mm Mashed potato attachment - Ref. 28207
- 6mm Mashed potato attachment - Ref. 28209
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs
Ref 1933
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs).

Cultural market pack of 7 discs
Ref 1943
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm, 4 x 4mm; Dicing Set: 10 x 10mm (2 Discs).



SLICERS

0.6 mm	28166W
0.8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W
6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



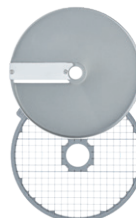
GRATERS

1.5 mm	28056W
2 mm	28057W
3 mm	28058W
4 mm	28073W
5 mm	28059W
7 mm	28016W
9 mm	28060W
Parmesan	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
Horseradish paste 1 mm	28055W



JULIENNE

1x8 mm	28172W
1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
2x10 mm	28173W
2x2 mm	28051W
2.5x2.5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



DICING EQUIPMENT

5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
12x12x12 mm	28197W
14x14x5 mm	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salads	28180W



FRENCH FRY EQUIPMENT

6x6 mm attachment	49324
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

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DRAWINGS AND DIMENSIONS

400V/50/3 - Delivered with cable. No plug included.

