

R 402 Single phase

**A SALES FEATURES**

R 402 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 402 Food Processor: Cutter & Vegetable Slicer. Single phase 230V/50/1. Power 750W. Speeds: 500 & 1500 rpm. 4.5 litre stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid equipped with 2 hoppers : 1 large and 1 cylindrical hopper. D-Clean Kit. Supplied with 4 stainless steel discs: 2mm slicer, 3mm grater and 8x8mm dicing set. Large range of more than 29 discs as option. 20 to 100 meals.

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

C TECHNICAL DATA

Output power	750 Watts
Electrical data	230V/50/1 - 5.4 amp.
Speed	500 & 1500 rpm
Dimensions (WxDxH)	320 x 305 x 590 mm
Rate of recyclability	95%
Net weight	20.5 kg
Reference	2458

STANDARDS

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

**D**

Number of meals per service	20 to 100
Quantity per batch in cutter function	Up to 2.5 kg
Vegetable slicer output	Up to 50 kg/h

E**VEGETABLE PREPARATION FUNCTION****MOTOR BASE**

- Induction motor for intensive use.
- Power 750 Watts.
- Heavy duty metal and composite motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 500 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 500 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.

CUTTER FUNCTION

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

VEGETABLE FUNCTION

- **Vegetable preparation attachment** equipped with 2 hoppers : 1 large hopper (surface : 104cm²) and 1 cylindrical hopper (Ø : 58 mm). The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Easy cleaning: Dishwasher safe removable lid and stainless steel bowl.
- 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 29 stainless steel discs available as option.
- Capability to dice and make french fries. Mineral+ slicing discs: easy to clean in dishwasher.

FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

- Juice Extractor Kit (option): Fruit sauce / coulis and Citrus Press attachments to prepare amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid and D-Clean Kit.
- 4 stainless steel discs: 2mm slicer, 3mm grater and 8x8mm dicing set.

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OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27346
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27345
- Juice Extractor Kit - Ref. 27396
- Citrus press - Ref. 27395
- Wall 8-disc holder - Ref. 107810

SUGGESTED PACKS OF DISCS

Pack of 5 discs

Ref 1944

Slicers: 2mm, 4mm; Grater: 2mm; Julienne: 4 x 4mm and 10 x 10 dicing disc set (2 discs).

Pack of 5 discs

Ref 1946

Slicers: 2mm, 4mm; Grater: 2mm; Julienne: 4 x 4mm, 8 x 8mm.

Cultural market pack of 4 discs

Ref 1907

Slicers: 2mm, 4mm; Grater: 2mm; Julienne: 4 x 4mm.

OPTIONAL DISCS



SLICERS

1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



RIPPLE CUT SLICERS

3 mm	27622
5 mm	27623



GRATERS

1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



JULIENNE

2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048



DICING EQUIPMENT

8x8x8 mm	27513W
10x10x10 mm	27514W
12 x 12 x 12 mm	27515W



FRENCH FRY EQUIPMENT

8x8 mm	27116W
10x10 mm	27117W

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DRAWINGS AND DIMENSIONS

230V/50/1 - Cable and plug included

