robot coupe®

COMBINATION PROCESSORS:
BOWL CUTTER AND VEGETABLE PREP
R502 • R502VV • R702 • R702VV • R752VV



RESTAURANTS - CATERERS

CUTTER function

3 blade assemblies available, sharpened to suit every type of task.

OPTIONAL 3 BLADES

R702 - R702VV – R752VV

All stainless steel detachable adjustable blade assembly.

Smooth blade

Supplied as standard





COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS

Serrated blade

Optional extra





KNEADING



GRINDING

Fine serrated blade

Optional extra





CHOPPING HERBS



GRINDING SPICES

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2 SPEEDS

R502 and R702
3-phase models
900 rpm - 1800 rpm

VARIABLE SPEED

R502VV, R702VV
and R752VV
Single-phase models
300 to 3500 rpm

R-MIX®

R502VV, R702VV
and R752VV
- **60 - 500 rpm** variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

Food processors : Cutters & vegetable slicers
2 machines in 1!

R502 – R502VV

50 / 300

R502 Vegetable Preparation Function

Large hopper:
139 cm² ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



Cylindrical hopper:
Ø 58 mm for uniform cutting of long vegetables.



Exactitube pusher:
Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



R502 - R702 - R752VV Cutter Function

Scraper arm:
Designed to easily scrape the lid and edges of the bowl without stopping the machine.



Timer:
Less effort, greater precision and more regular results no matter what the recipe.



Lid:
Liquids and other ingredients can be adding during processing.



Ergonomic Soft Touch handle:
Greater user comfort and more comfortable grip.



R702 – R702VV – R752VV

200 / 600

R752VV Vegetable Preparation Function

Extra large hopper:
Up to 15 tomatoes or 1 whole cabbage.



Cylindrical hopper:
Ø 58 mm uniform cutting of long ingredients.



Exactitube pusher:
Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.











Lever with assisted movement:
- Requires less effort
- Prevents MSD*
- Takes away the tediousness

VERSATILE
Multifunctional food processor
- **Cutter function:** for chopping, emulsifying, kneading, grinding and making sauces.
- **Vegetable preparation function:** for slicing, grating, ripple cutting, julienne, dicing, fries and mashing.

PERFORMANCE
- **Bowl-base twin-blade assembly:** to process both large and small quantities.
- **Perfect glazed cut:** Complete collection of more than 50 discs with high-precision blade sharpening.

SAVE TIME
Save several hours of manual labour per day:
- Cutter function: up to **7 kg of minced meat in 2 minutes.**
- Vegetable preparation function: up to **12 kg of grated carrots in 3 minutes.**

HEAVY-DUTY
Longer life:
- **Stainless steel** cutter bowl.
- **Metal** motor housing and vegetable cutting accessory.
- **Heavy-duty** powerful induction motor.

*Musculoskeletal disorders

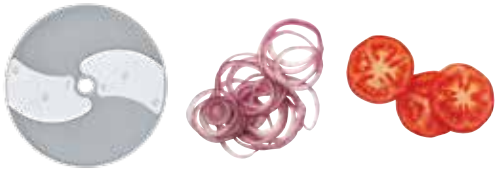
VEGETABLE PREPARATION function

The widest available variety of cuts: 50 stainless-steel, precision-sharpened discs for flawless cutting quality.

OPTIONAL + 50 DISCS

EXPERT disc range

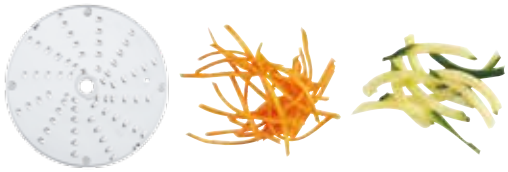
Slicers : 1 mm to 14 mm



	Ref.
0,6 mm	28166W
0,8 mm	28069W
1 mm (3/64")	28062W
2 mm (5/64")	28063W
3 mm (1/8")	28064W
4 mm (5/32")	28004W
5 mm (3/16")	28065W

	Ref.
6 mm (1/4")	28196W
8 mm (5/16")	28066W
10 mm (3/8")	28067W
14 mm (9/16")	28068W
Cooked potatoes 4 mm (5/32")	27244W
Cooked potatoes 6 mm (1/4")	27245W

Graters : 1,5 mm to 9 mm



	Ref.
1,5 mm (1/16")	28056W
2 mm (5/64")	28057W
3 mm (1/8")	28058W
4 mm (5/32")	28073W
5 mm (3/16")	28059W
7 mm (9/32")	28016W

	Ref.
9 mm (1/32")	28060W
Parmesan cheese	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
1 mm Horseradish paste	28055W

Ripple-cut : 2 mm to 5 mm



	Ref.
2 mm (5/64")	27068W
3 mm (1/8")	27069W

	Ref.
5 mm (3/16")	27070W

French fries : 8x8 mm to 10x16 mm



	Ref.
8 x 8 mm (5/16"x5/16")	28134W
8 x 16 mm (5/16"x5/8")	28159W

	Ref.
10 x 10 mm (3/8"x 3/8")	28135W
10 x 16 mm (3/8"x 5/8")	28158W

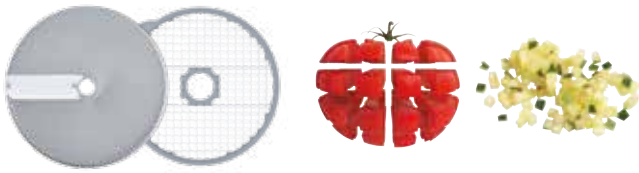
Julienne : 1x8 mm to 8x8 mm



	Ref.
1 x 8 mm tagliatelle (3/64"x5/16")	28172W
1 x 26 mm onion/cabbage (3/64"x1")	28153W
2 x 4 mm (5/64"x5/32")	27072W
2 x 6 mm (5/64"x1/4)	27066W
2 x 8 mm (5/64"x5/16")	27067W
2 x 10 mm tagliatelle (5/64"x3/8")	28173W

	Ref.
2 x 2 mm (5/64")	28051W
2,5 x 2,5 mm (1/10")	28195W
3 x 3 mm (1/8")	28101W
4 x 4 mm (5/32")	28052W
6 x 6 mm (1/4")	28053W
8 x 8 mm (5/16")	28054W

Dicers : 5x5x5 mm to 50x70x25 mm



	Ref.
5 x 5 x 5 mm (3/16")	28110W
8 x 8 x 8 mm (5/16")	28111W
10 x 10 x 10 mm (3/8")	28112W
12 x 12 x 12 mm (15/32")	28197W
14 x 14 x 5 mm (9/16"xx3/16")	28181W

	Ref.
14 x 14 x 10 mm (9/16"x3/8")	28179W
14 x 14 x 14 mm (9/16")	28113W
20 x 20 x 20 mm (25/32")	28114W
25 x 25 x 25 mm (1")	28115W
50 x 70 x 25 mm (1")	28180W

PUREE function

Can produce up to 10 kg of fresh mashed potato in just 2 minutes.



POTATO RICER ATTACHMENT



Option :
R502 / R502VV /
R702 / R702VV

paddle
+
3-mm puréeing grid
+
Ejector disc Specially intended for mash and purées.

POTATO RICER EQUIPMENT



Option :
R752VV

paddle
+
3-mm puréeing grid
+
Ejector disc Specially intended for mash and purées

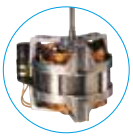
Combination Processors: bowl cutter and vegetable prep

The Product Advantages:

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:



- Heavy duty industrial induction motor to stand up to intensive use.
- Motor mounted on ball bearings for silent operation, completely vibration-free.
- Motor directly engaged with accessory:
  - higher output
  - no complex drive system.
- Maintenance-free: no wearing parts (no carbon).
- Stainless steel motor shaft.

Timer:
- Less effort, greater precision and more regular results no matter what the recipe.

Wide range of cut:
- Complete collection of 50 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.

Number of covers:
30 to 400.

Users:
Restaurants - Caterers

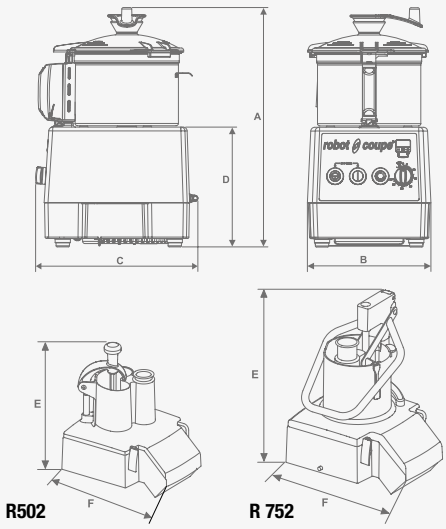
In brief:
High performance and robust, these machines will be a proud investment, saving you time and money.



R502 | R502VV | R702 | R702VV | R752VV

	Characteristics						
	Motor base	**Cutter attachment**	**Vegetable preparation attachment**	**R-Mix Function**	**Power (HP)**	**Voltage* (Amp.)**	**Intensity (Amp.)**
R502	3 phase 900 - 1800 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	NO	1.2	208-240V/ 60/3 Hz	3.8 & 3.6
R502VV	Single-phase 300 to 3500 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	2	120V/ 60/1 Hz	5.8
R702	3 phase 900 - 1800 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	NO	2.4	208-240V/ 60/3 Hz	3.8 & 3.6
R702VV	Three-phase 300 to 3500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	2	120V/ 60/1 Hz	5.8
R752VV	Single-phase 300 to 3500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	2	120V/ 60/1 Hz	5.8

	Dimensions (in inches)						Weight (Lbs)	
	A	**B**	**C**	**D**	**E**	**F**	**Net**	**Gross**
R502 / R502VV	21 1/4	10 15/16	14 3/8	10 5/8	15 13/16	14 7/8	64 / 66	73 / 77
R702 / R702VV	22 7/16	10 15/16	14 3/8	10 5/8	15 13/16	14 7/8	70.5 / 73	79.5 / 81.5
R752VV	22 7/16	10 15/16	14 3/8	10 5/8	17 7/16	14 7/8	73	84



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Certified to CAN/CSA Std C22.2 No.195

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