

robot coupe[®]

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 502 • R 502 V.V. • R 752 • R 752 V.V.



RESTAURANTS - CATERERS

CUTTER function

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

R 752 – R 752 V.V.
All stainless steel detachable adjustable blade assembly.

OPTIONAL
3
BLADES

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

VEGETABLE PREPARATION function

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

EXPERT disc range

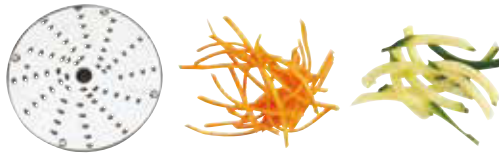
OPTIONAL
+
50
DISCS

Slicers : 1 mm to 14 mm



	Ref.		Ref.
0,6 mm	28166W	6 mm	28196W
0,8 mm	28069W	8 mm	28066W
1 mm	28062W	10 mm	28067W
2 mm	28063W	14 mm	28068W
3 mm	28064W	PdT cuites 4 mm	27244W
4 mm	28004W	PdT cuites 6 mm	27245W
5 mm	28065W		

Graters : 1,5 mm to 9 mm



	Ref.		Ref.
1,5 mm	28056	9 mm	28060
2 mm	28057	parmesan	28061
3 mm	28058	radis	28055
4 mm	28073	PdT type Rostis	27164
5 mm	28059	PdT crues	27219
7 mm	28016		

Ripple-cut : 2 mm to 5 mm



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

French fries : 8x8 mm to 10x16 mm



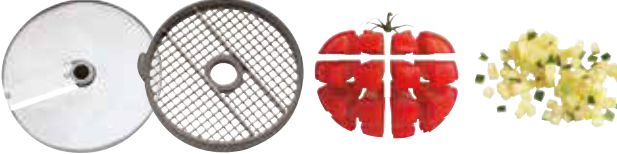
	Ref.		Ref.
8x8 mm	28134W	10x10 mm	28135W
8x16 mm	28159W	10x16 mm	28158W

Julienne : 1x8 mm to 8x8 mm



	Ref.		Ref.
1 x 8 mm	28172W	2 x 8 mm (strips)	27067W
1 x 26 mm (oignon)	28153W	2 x 10 mm	28173W
2 x 2 mm (céleri)	28051W	3 x 3 mm	28101W
2,5 x 2,5 mm	28195W	4 x 4 mm	28052W
2 x 4 mm (strips)	27072W	6 x 6 mm	28053W
2 x 6 mm (strips)	27066W	8 x 8 mm	28054W

Dicers : 5x5x5 mm to 50x70x25 mm



	Ref.		Ref.
5 x 5 x 5 mm	28110W	14 x 14 x 14 mm	28113W
8 x 8 x 8 mm	28111W	20 x 20 x 20 mm	28114W
10 x 10 x 10 mm	28112W	25 x 25 x 25 mm	28115W
14 x 14 x 5 mm	28181W	50 x 70 x 25 mm	28180W
14 x 14 x 10 mm	28179W		

PUREE function

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



POTATO RICER ATTACHMENT



Option :
R 502 / R 502 V.V.

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

POTATO RICER EQUIPMENT



Option :
R 752 / R 752 V.V.

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

2 SPEEDS

R 502 and R752
3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1 500 rpm

VARIABLE SPEED

R 502 V.V. and R752 V.V.
Single-phase models
- Veg prep speed:
300 to 1 000 rpm
- Cutter speed:
300 to 3 500 rpm

R-MIX®

R 502 V.V. and R752 V.V.
- **60 - 500 rpm** variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

R 502 – R 502 V.V.



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



R 752 – R 752 V.V.

R 502 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.



R 502 - R 752 Cutter Function

Scraper arm:

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



Lid:

Liquids and other ingredients can be added during processing.



Timer:

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



Ergonomic Soft Touch handle:

Greater user comfort and more comfortable grip.



R 752 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.

Food processors: Cutters & Vegetable slicers

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 quantities 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.



R 502

R 502 V.V.

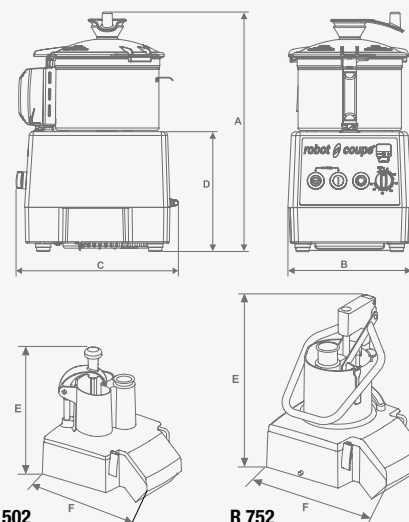
R 752

R 752 V.V.

CE mark	Characteristics						
	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Voltage* (Amp.)	Intensity (Amp.)
R 502	Three-phase 750 & 1500 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	NO	900	400 V/3 50 Hz	2,2 & 2,1
R 502 V.V.	Single-phase 300 to 3 500 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1 500	230 V*/1 50 Hz	5,8
R 752	Three-phase 750 & 1500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	NO	1 800	400 V/3 50 Hz	3,25 & 4,6
R 752 V.V.	Single-phase 300 to 3 500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1 500	230 V*/1 50 Hz	5,8

* Other voltages available

	Dimensions (mm)						Weight (kg)	
	A	B	C	D	E	F	Net	Gross
R 502 / R 502 V.V.	540	280	365	270	400	380	29 / 30	33,5 / 35
R 752 / R 752 V.V.	570	280	365	270	440	380	32,5 / 33,5	37,5 / 38



R 502

R 752

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Distributor

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

