

R 502 V.V.



D	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

A SALES FEATURES

R502 V.V. 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

R502 V.V. Food processor: cutter & vegetable slicer. Single phase. Power 1500W. Variable speed from 300 to 1000 rpm in veg/prep function and 300 to 3500 rpm in cutter function. R-Mix function -60 to -500 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. No disc included. Large range of more than 50 discs as option. 30 to 300 meals.

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

C TECHNICAL DATA

Output power	1 500 Watts	
Electrical data	Single phase	
Variable speed	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm	
Dimensions (WxDxH)	375 x 365 x 675 mm	
Rate of recyclability	95%	
Net weight	29,8 kg	
	Supply	Amperage
	230V/50-60/1	5.8
	220V/60/1 SAU*	12**
		Reference
		2390
		2847

*For commercial use only

** The standardized plug must be calibrated to a minimum of 13 amps and preferably 20 amps, if the appliance is used intensively

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

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1500 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Variable speed** from 300 to 3500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 300 to 1000 rpm in vegetable function - 300 to 3500 rpm in cutter function.
- **R-Mix:** variable speed in reverse rotation from 60 to 500 rpm to incorporate ingredients without cutting them.
- **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 discs available as option.

MASHED POTATO FUNCTION

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

ACCESSORIES INCLUDED

- Cutter attachment: bowl, all stainless steel 2 smooth twin-blade assembly, lid.
- Vegetable attachment : bowl, special ejection disc, lid and Exactitube pusher.
- No disc included.

STANDARDS

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



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F OPTIONAL ACCESSORIES

BLADE OPTIONS

- **Coarse serrated blade assembly** for kneading and grinding, ref 27305
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27304
- **3mm potato ricer attachment** - ref 28207
- **6mm potato ricer attachment** - ref 28209
- **Wall 8-disc holder** - ref 107812

SUGGESTED PACKS OF DISCS

pack of 8 discs for restaurants Ref 1933	2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs).
pack of 12 discs for institutions Ref 1942	slicers 2 mm, 5 mm; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder.
Asian pack of 7 discs Ref 2023	slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit; Wall mounted disc holder.
Eastern Europe pack of 5 discs Ref 2005	slicer 2 mm, grater 1.5 mm, julienne 4x4 mm dicing equipment : slicer 10 + dicing grid 10x10 mm.

OPTIONAL DISCS



SLICERS

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



RIPPLE CUT SLICERS

2 mm	27068
3 mm	27069
5 mm	27070



GRATERS

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



JULIENNE

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



DICING EQUIPMENT

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



FRENCH FRY EQUIPMENT

8x8 mm	28134
10x10 mm	28135
10x16 mm	28158

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ELECTRICAL DATA

230 V/50/1 - Cable and plug included

