

R 502 V.V.



AS OPTION  
**+50**  
DISCS

AS OPTION  
**3**  
BLADES

170 mm  
75 mm  
158 mm

**5.9 L**

**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 220-240V/50/1. 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 cm<sup>2</sup> 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**

<b>Output power</b>	1500 Watts
<b>Electrical data</b>	220-240V/50/1 - 5.8 Amp*
<b>Variable speed</b>	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm
<b>Dimensions (WxDxH)</b>	380 x 365 x 670 mm
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	30 kg
<b>Reference</b>	2388

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

**STANDARDS**

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



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

<b>D</b>	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

**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.

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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 mashed potato attachment** - ref 28207
- **6mm mashed potato attachment** - ref 28209
- **Wall 8-disc holder** - ref 107812

**SUGGESTED PACKS OF DISCS**

**PACK A:** 2 mm slicer (28063), 2 mm grater (28057)

**PACK B:** 2 mm slicer (28063), 4 mm slicer (28004), 2 mm grater (28057), 4x4mm julienne (28052)

**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
8x16 mm	28159
10x10 mm	28135
10x16 mm	28158

**G** DRAWINGS AND DIMENSIONS

220-240V/50/1 - Cable and plug included

