

R 502



D	Number of meals per service	30 to 300
	Quantity per batch in cutter function	Up to 3kg
	Vegetable slicer output	Up to 150 kg/h

A SALES FEATURES

R502 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 Food processor: cutter & vegetable slicer. Three phase 400/50/3. Power 1000W. Speeds: 750 & 1500 rpm. 5.5 litre stainless steel cutter bowl and smooth bowl-base blade assembly. Metal vegetable preparation attachment with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. 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	1000 Watts
Electrical data	400/50/3 2.4 amp. - no plug included
Speed	750 & 1500 rpm
Dimensions (WxDxH)	378 x 347 x 660 mm
Rate of recyclability	95%
Net weight	30 kg
Reference	2483

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



E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1000 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 750 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 750 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.

CUTTER FUNCTION

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

VEGETABLE FUNCTION

- **Metal Vegetable preparation attachment** equipped with 2 hoppers :
1 large hopper (surface : 139cm²) and 1 cylindrical hopper (Ø : 58 mm). 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, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid.
- No disc included.

R 502

F OPTIONAL ACCESSORIES

BLADE OPTIONS

- **Coarse serrated blade assembly** for kneading and grinding, ref 27121
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27351
- **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
10x10 mm	28135
10x16 mm	28158

G DRAWINGS AND DIMENSIONS

400 V/50/3 - Delivered with cable. No plug included.

