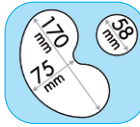


R 502 V.V.



AS OPTION  
**+50**  
DISCS

AS OPTION  
**3**  
BLADES



**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. 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. D-Clean Kit. No disc included. Large range of 50 Mineral+ discs available as option : easy cleaning, dishwasher resistant. 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>       | 230V/50/1 - 5.8 Amp*                                 |
| <b>Variable speed</b>        | Veg Prep: 300 to 1000 rpm<br>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>             | 2389   |

\* 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**<br>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 Mineral+ discs available as option : easy cleaning, dishwasher resistant.

**MASHED POTATO FUNCTION**

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

**ACCESSORIES INCLUDED**

- Cutter attachment: bowl, stainless steel smooth twin-blade assembly, blade cleaning tool and lid.
- Vegetable attachment: bowl, ejection disc, lid, Exactitube pusher and D-Clean Kit.
- No disc included.

## R 502 V.V.

### OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27305
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27304
- Blade cleaning tool - Ref. 49258
- D-Clean Kit - Ref. 29246
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- 3mm potato ricer attachment - Ref. 28207
- 6mm potato ricer attachment - Ref. 28209

### SUGGESTED PACKS OF DISCS

**Restaurants pack of 8 discs** Ref 1933  
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs).

**Cultural market pack of 7 discs** Ref 1943  
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm, 4 x 4mm; Dicing Set: 10 x 10mm (2 Discs).



### SLICERS

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



### RIPPLE CUT SLICERS

|      |        |
|------|--------|
| 2 mm | 27068W |
| 3 mm | 27069W |
| 5 mm | 27070W |



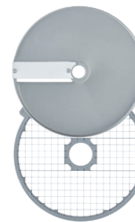
### GRATERS

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



### JULIENNE

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



### DICING EQUIPMENT

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



### FRENCH FRY EQUIPMENT

|          |        |
|----------|--------|
| 8x8 mm   | 28134W |
| 8x16 mm  | 28159W |
| 10x10 mm | 28135W |
| 10x16 mm | 28158W |



### DRAWINGS AND DIMENSIONS

230V/50/1 - Cable and plug included

