

robot coupe®

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



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.

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 PRE

The widest available range of precision-sharpened discs

EXPERT disc range

Slicers : 1 mm to 14 mm



	Ref.
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	
8 mm	
10 mm	
14 mm	
PdT cuites 2	
PdT cuites 6	

Ripple-cut : 2 mm to 5 mm



	Ref.
2 mm	27068W
3 mm	27069W

5 mm	
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Julienne : 1x8 mm to 8x8 mm



	Ref.
1 x 8 mm	28172W
1 x 26 mm (oignon)	28153W
2 x 2 mm (céleri)	28051W
2,5 x 2,5 mm	28195W
2 x 4 mm (strips)	27072W
2 x 6 mm (strips)	27066W

2 x 8 mm (s)	
2 x 10 mm	
3 x 3 mm	
4 x 4 mm	
6 x 6 mm	
8 x 8 mm	

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



R 502 – R 502 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.



Exactitude 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.



Timer:

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



Lid:

Liquids and other ingredients can be added during processing.



Ergonomic Soft Touch handle:

Greater user comfort and more comfortable grip.



5.9 L
stainless-steel
bowl



Food processors: Cutters & Vegetable slicers

The Product Advantages:

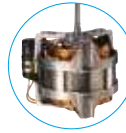
2 Machines in 1 !

- 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.

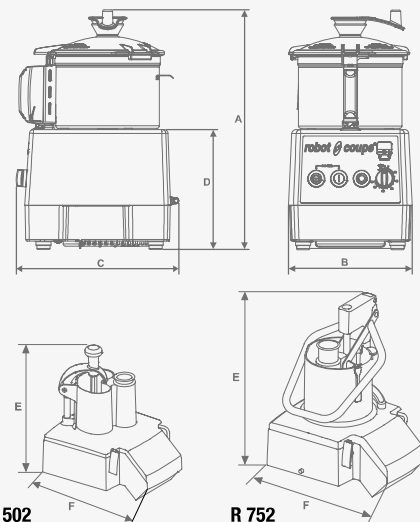
R 752

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

