

robot coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 502 • R 502 V.V. • R 652 • R 652 V.V.

NEW



RESTAURANTS - CATERERS

CUTTER function

- 3 blade assemblies available, sharpened to suit every type of task.
- Bowl-base blade assembly, exclusive to Robot-Coupe, for a totally even consistency and optimum cutting quality.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



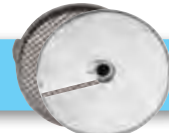
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

- R 502 and R 652:
- 3-phase models
 - Veg prep speed: **750 rpm**
 - Cutter speed: **1500 rpm**

VARIABLE SPEED

- R 502 V.V. and R 652 V.V.
- Single-phase models: 300 - 3500 rpm.
 - Veg prep speed: **300 to 1000 rpm**
 - Cutter speed: **1000 to 3500 rpm**

R-MIX

- R 502 V.V. and R 652 V.V.
- 60 - 500 rpm variable speed with reverse rotation.
 - Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.


▶ R 502 - R 502 V.V.

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

▶ R 652 - R 652 V.V.

LARGE

Large hopper (surface area 139 cm²): ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



EXTRA PRECISE

Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



EFFICIENT EJECTION


All the models have a lateral ejection system:

- Space-saving.
- More convenient.



LID


Dry and liquid ingredients can be added while the machine is running.




BLADES

R 502 / R 502 V.V. R 652 / R 652 V.V.

- 2 smooth-edged, stainless-steel blades.
- R 652 / R 652 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.



EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity


EXTRA WIDE


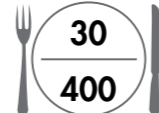
Extra-large hopper that can hold a whole cabbage or up to 15 tomatoes.



EXTRA PRECISE

Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



 <p>30 300</p>	<p>R 502 R 502 V.V.</p>	<p>R 652 R 652 V.V.</p>	 <p>30 400</p>
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VEGETABLE PREPARATION function

The widest available variety of cuts: 50 stainless-steel, precision-sharpened discs for flawless cutting quality.

50
DISCS

Slicers : 1 mm ▶ 14 mm



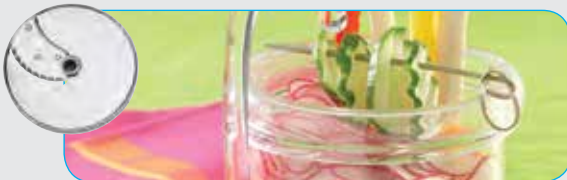
	ref.		ref.
0.6 mm	28166	6 mm	28196
0.8 mm	28069	8 mm	28066
1 mm	28062	10 mm	28067
2 mm	28063	14 mm	28068
3 mm	28064	4 mm for cooked potatoes	27244
4 mm	28004	6 mm for cooked potatoes	27245
5 mm	28065		

Graters : 1.5 mm ▶ 9 mm



	ref.		ref.
1,5 mm	28056	9 mm	28060
2 mm	28057	parmesan	28061
3 mm	28058	radish	28055
4 mm	28073	Röstis potatoes	27164
5 mm	28059	Raw potatoes	27219
7 mm	28016		

Ripple-cut : 2 mm ▶ 5 mm



	ref.		ref.
2 mm	27068	5 mm	27070
3 mm	27069		

French fries : 8x8 mm ▶ 10x16 mm



	ref.		ref.
8 x 8 mm	28134	10 x 16 mm	28158
10 x 10 mm	28135		

Julienne : 1x8 mm ▶ 8x8 mm



	ref.		ref.
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onions/Cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm (julienne)	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

Dicers : 5x5x5 mm ▶ 10x16 mm



	ref.		ref.
5 x 5 x 5 mm	28110	14 x 14 x 10 mm	28179
8 x 8 x 8 mm	28111	14 x 14 x 14 mm	28113
10 x 10 x 10 mm	28112	20 x 20 x 20 mm	28114
12 x 12 x 12 mm	28197	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for mashes and purées.

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for mashes and purées.

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:**
Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.
- **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.

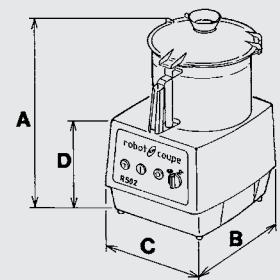
R 652

R 652 V.V.



Characteristics

	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Voltage* (Amp.)	Intensity (Amp.)
R 502	Three-phase 750 & 1500 rpm	5,5 litres Stainless Steel	Metallic Selection of 50 discs	NO	1000	400 V/3 50 Hz	2,4
R 502 V.V.	Single-phase 300 to 3000 rpm	5,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1300	230 V*/1 50 Hz	13
R 652	Three-phase 750 & 1500 rpm	7 litres Stainless Steel	Metallic Selection of 50 discs	NO	1200	400 V/3 50 Hz	2,4
R 652 V.V.	Single-phase 300 to 3000 rpm	7 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1500	230 V*/1 50 Hz	13

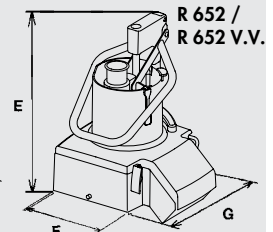
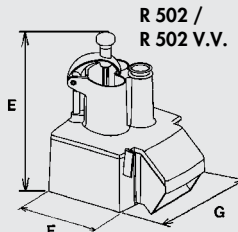


* Other voltages available

Dimensions (mm)

Weight (kg)

	Dimensions (mm)							Weight (kg)	
	A	B	C	D	E	F	G	Net	Gross
R 502 / R 502 V.V.	480	350	280	265	400	355	300	30 / 34	32 / 36
R 652 / R 652 V.V.	520	350	280	265	440	365	335	32,5 / 34,5	37,5 / 39,5



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www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

