


# robot coupe®

 **COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP**  
R 502 • R 602 V.V.



**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.

OPTION  
**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:

- 3-phase models
- Veg prep speed: **900 rpm**
- Cutter speed: **1800 rpm**



### VARIABLE SPEED

R 602 V.V.:

- Single-phase models: 300 - 3500 rpm.
- Veg prep speed: **300 to 1000 rpm**
- Cutter speed: **1000 to 3500 rpm**

### R-MIX

R 602 V.V.:

- 60 - 500 rpm variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or batters.

**LARGE**

Large hopper (surface area 21.5 in<sup>2</sup>): ideal for processing vegetables such as cabbage, potatoes, lettuce or tomatoes.



**EXTRA PRECISE**

Cylindrical hopper (Ø 2 1/4") 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 602 V.V.

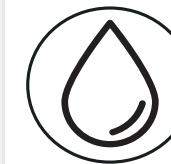
- 2 smooth-edged, stainless-steel blades.
- R 602 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.

**PRECISION**

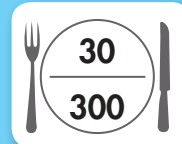


Pulse control for optimum cutting accuracy.

**EASY CLEANING**



All parts in contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.



R 502



R 602 V.V.



5.5 L stainless-steel bowl



7 L stainless-steel bowl



# VEGETABLE PREPARATION function

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

OPTION  
**+50**  
DISCS

## Slicers : 1 mm ▶ 14 mm



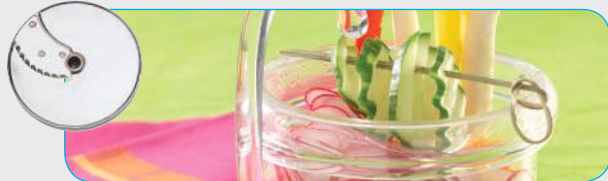
	Ref.		Ref.
0.6 mm	28166	8 mm (5/16")	28066
0.8 mm	28069	10 mm (3/8")	28067
1 mm (3/64")	28062	14 mm (9/16")	28068
2 mm (5/64")	28063	20 mm (25/32")	28132
3 mm (1/8")	28064	25 mm (1")	28133
4 mm (5/32")	28004	cooked potatoes 4 mm (5/32")	27244
5 mm (3/16")	28065	cooked potatoes 6 mm (1/4")	27245
6 mm (1/4")	28196		

## Graters : 1.5 mm ▶ 9 mm



	Ref.		Ref.
1.5 mm (1/16")	28056	9 mm (11/32")	28165
2 mm (5/64")	28057	Röstis potatoes	27164
3 mm (1/8")	28058	Raw potatoes	27219
4 mm (5/32")	28136	Fine Pulping disc	28055
5 mm (3/16")	28163	Hard Cheese grate	28061
7 mm (9/32")	28164		

## Ripple-cut : 2 mm ▶ 5 mm



	Ref.		Ref.
2 mm (5/64")	27068	5 mm (3/16")	27070
3 mm (1/8")	27069		

## French fries : 8x8 mm ▶ 10x16 mm



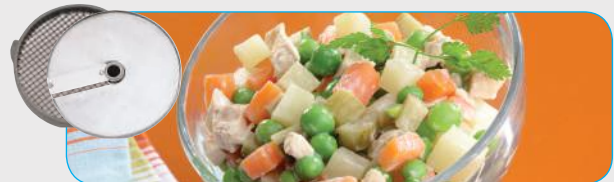
	Ref.		Ref.
8x8 mm (5/16"x5/16")	28134	10x10 mm (3/8"x3/8")	28135
8x16 mm (3/8"x5/8")	28159	10x16 mm (3/8"x5/8")	28158

## Julienne : 1x8 mm ▶ 8x8 mm



	Ref.		Ref.
1x8 mm tagliatelle (3/64"x5/16")	28172	2x10 tagliatelle (5/64"x3/8")	28173
1x26 onion/cabbage (3/64"x1 1/4")	28153	2.5x2.5 mm (1/10")	28195
2x2 mm (5/64")	28051	3x3 mm (1/8")	28101
2x4 mm (5/64"x5/32")	27072	4x4 mm (5/32")	28052
2x6 mm (5/64"x1/4")	27066	6x6 mm (1/4")	28053
2x8 mm (5/64"x5/16")	27067	8x8 mm (5/16")	28054

## Dicers : 5x5x5 mm ▶ 10x16 mm



	Ref.		Ref.
5x5 mm (3/16")	28110	14x14 mm (9/16")	28113
8x8 mm (5/16")	28111	20x20 mm (25/32")	28114
10x10 mm (3/8")	28112	25x25 mm (1")	28115
12x12 mm (15/32")	28197	2" Lettuce Cut	28180
14x14x5 mm (9/16"x9/16"x3/16")	28181		
14x14x10mm (9/16"x9/16"x3/8")	28179		

## PUREE function



## MASHED POTATO ATTACHMENT



Option:

paddle  
+  
3-mm puréeing grid  
+  
Discharge plate  
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 more than 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:

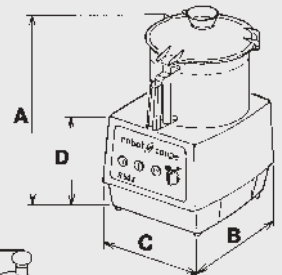
High performance and robust, these machines will be a proud investment, saving you time and money.



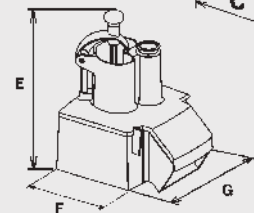
R 502

R 602 V.V.

Characteristics							
	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Voltage* (Amp.)	Intensity (Amp.)
<b>R 502</b>	Three-phase 900 & 1800 rpm	5,5 litres Stainless Steel	Metallic Selection of +50 discs	NO	3 HP	220/60/3	3.8
<b>R 602 V.V.</b>	Single-phase 300 to 3500 rpm	7 litres Stainless Steel	Metallic Selection of +50 discs	60 to 500 rpm	3 HP	120V/60/1	15



	Dimensions (inches)							Weight (lbs)	
	A	B	C	D	E	F	G	Net	Gross
<b>R 502</b>	18 13/16	14 1/2	11	8 13/16	15 3/4	14 3/16	14 9/16	66	79
<b>R 602 V.V.</b>	22 7/8	14 1/2	11	11 5/8	15 3/4	14 3/4	14 1/4	70	83



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