# R 402 Single phase




## A SALES FEATURES

**R 402 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

R 402 Food Processor: Cutter & Vegetable Slicer. Single phase 230V/50/1. Power 750W. Speeds: 500 & 1500 rpm. 4.5 litre stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid equipped with 2 hoppers : 1 large and 1 cylindrical hopper. D-Clean Kit. No disc included. Large range of more than 28 discs as option. 20 to 100 meals.

Select your options at the back page, F part.

## C TECHNICAL DATA

| | |
|---|---|
| **Output power** | 750 Watts |
| **Electrical data** | 230V/50/1 - 5.4 amp. |
| **Speed** | 500 & 1500 rpm |
| **Dimensions (WxDxH)** | 320 x 305 x 590 mm |
| **Rate of recyclability** | 95% |
| **Net weight** | 20.5 kg |

| Supply | Amperage | Reference |
|---|---|---|
| 230V/50/1 | 5.4 | 2454 |
| 120V/60/1 | 9 | 2459 |
| 220V/60/1 | 5.4 | 2435 |

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

ETL LISTED 9900098 Conforms to UL NSF/ANSI Std 763 Std 8 Certified to CAN/CSA Std C22.2 No.195

## D

| | |
|---|---|
| Number of meals per service | 20 to 100 |
| Quantity per batch in cutter function | Up to 2.5 kg |
| Vegetable slicer output | Up to 50 kg/h |

## E VEGETABLE PREPARATION FUNCTION

### MOTOR BASE

- Induction motor for intensive use.
- Power 750 Watts.
- Heavy duty metal and composite motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 500 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 500 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.

### CUTTER FUNCTION

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

### VEGETABLE FUNCTION

- **Vegetable preparation attachment** equipped with 2 hoppers : 1 large hopper (surface : 104cm²) and 1 cylindrical hopper (Ø : 58 mm). The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Easy cleaning: Dishwasher safe removable lid and stainless steel bowl.
- 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 28 stainless steel discs available as option.
- Capability to dice and make french fries. Mineral+ slicing discs: easy to clean in dishwasher.

### FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

- Juice Extractor Kit (option): Fruit sauce / coulis and Citrus Press attachments to prepare amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

### ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid and D-Clean Kit.
- No disc included.

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## F OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27346
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27345
- Juice Extractor Kit - Ref. 27396
- Citrus press - Ref. 27395
- Wall 8-disc holder - Ref. 107810

## SUGGESTED PACKS OF DISCS

| | |
|---|---|
| **Asian pack of 6 discs** Ref 1944 | slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm |
| **Pack of 5 discs** Ref 1946 | slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm. |
| **Eastern Europe pack of 3 discs** Ref 2006 | slicer 2 mm, grater 2 mm, julienne 4 x 4 mm. |

## OPTIONAL DISCS



| SLICERS | |
|---|---|
| **1 mm** | 27051 |
| **2 mm** | 27555 |
| **3 mm** | 27086 |
| **4 mm** | 27566 |
| **5 mm** | 27087 |
| **6 mm** | 27786 |



| RIPPLE CUT SLICERS | |
|---|---|
| **2 mm** | 27621 |



| GRATERS | |
|---|---|
| **1.5 mm** | 27588 |
| **2 mm** | 27577 |
| **3 mm** | 27511 |
| **6 mm** | 27046 |
| **9 mm** | 27632 |
| **Parmesan** | 27764 |
| **Röstis potatoes** | 27191 |
| **Horseradish paste 0.7 mm** | 27078 |
| **Horseradish paste 1 mm** | 27079 |
| **Horseradish paste 1.3 mm** | 27130 |



| JULIENNE | |
|---|---|
| **2x4 mm** | 27080 |
| **2x6 mm** | 27081 |
| **2x2 mm** | 27599 |
| **4x4 mm** | 27047 |
| **6x6 mm** | 27610 |
| **8x8 mm** | 27048 |



| DICING EQUIPMENT | |
|---|---|
| **8x8x8 mm** | 27513W |
| **10x10x10 mm** | 27514W |
| **12 x 12 x 12 mm** | 27515W |



| FRENCH FRY EQUIPMENT | |
|---|---|
| **8x8 mm** | 27116W |
| **10x10 mm** | 27117W |

## G DRAWINGS AND DIMENSIONS

230V/50/1 - Cable and plug included

