R 502



A SALES FEATURES

R 502 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 502 Food processor: cutter & vegetable slicer. Three phase. Power 900W. Speeds: 750 & 1500 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^2 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

Output power	900 Watts
Electrical data	No plug included
Speed	750 & 1500 rpm
Dimensions (WxDxH)	380 x 365 x 670 mm
Rate of recyclability	95%
Net weight	29 kg

Supply	Amperage	Reference
400V/50/3	2.2	2382
220V/60/3	3.8	2384
380V/60/3	2.2	2381

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	30 to 300
Quantity per batch in cutter function	Up to 3.2 kg
Theoretical throughput* Vegetable preparation machine	Up to 500 kg/h

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 900 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 750 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 750 rpm in vegetable function - 1500 rpm in cutter function.
- **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.

* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

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F 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
- 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
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

SUGGESTED PACKS OF DISCS

pack of 8 discs for restaurants Ref 1933	2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs).
pack of 12 discs for institutions Ref 1942	slicers 2 mm, 5 mm; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder.
Asian pack of 7 discs Ref 2023	slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm; D-clean kit; Wall mounted disc holder.
Eastern Europe pack of 5 discs Ref 2005	slicer 2 mm, grater 1.5 mm, julienne 4x4 mm dicing equipment : slicer 10 + dicing grid 10x10 mm.



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



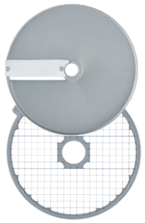
RIPPLE CUT SLICERS	
2 mm	27068W
3 mm	27069W
5 mm	27070W



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	
6x6 mm attachment	49324
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

G DRAWINGS AND DIMENSIONS

Delivered with cable. No plug included.

