R 752 V.V.



A SALES FEATURES

R 752 V.V. 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 752 V.V. Food processor: cutter & vegetable slicer. Single phase. Power 1800W. Variable speed from 300 to 1000 rpm in veg'prep function and 300 to 3500 rpm in cutter function. R-Mix function -60 to -500 rpm. Timer. 7.5 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. 50 to 400 meals.

Select your options at the back page F part.

C TECHNICAL DATA

Output power	1500 Watts
Electrical data	Single phase
Variable speed	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm
Dimensions (WxDxH)	380 x 365 x 710 mm
Rate of recyclability	95%
Net weight	33.5 kg

Supply	Amperage	Reference
230V/50-60/1	5.8*	2115
230V/50-60/1 UK plug	5.8*	2080

* The standardized plug must be calibrated to a minimum of 13 amps and preferably 20 amps, if the appliance is used intensively

D

Number of meals per service	50 to 400
Quantity per batch in cutter function	Up to 3.8 kg
Theoretical throughput** Vegetable preparation machine	Up to 750 kg/h

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1500 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Variable speed** from 300 to 3500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 300 to 1000 rpm in vegetable function - 300 to 3500 rpm in cutter function.
- **R-Mix:** variable speed in reverse rotation from 60 to 500 rpm to incorporate ingredients without cutting them.
- **Pulse button** for better cut precision.
- **Timer.**

CUTTER FUNCTION

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

VEGETABLE FUNCTION

- Metal vegetable preparation machine consisting of 2 feed heads: 1 large feed head for cutting up bulky vegetables and 1 cylindrical hopper for cutting up long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for 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, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, special ejection disc, lid, Exactitube pusher and D-Clean Kit.
- No disc included.
- Brush to facilitate cleaning of motor shaft.

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

** 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. 27308
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27307
- 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
- Motor shaft brush - Ref. 49257
- 3mm potato ricer equipment - Ref. 28208
- 6mm potato ricer equipment - Ref. 28210

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



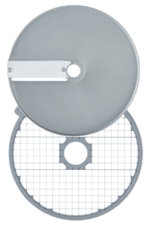
RIPPLE CUT SLICERS	
2 mm	27068W
3 mm	27069W
5 mm	27070W



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	
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

G DRAWINGS AND DIMENSIONS

Cable and plug included.

