

robot coupe[®]

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 502 • R 502 V.V. • R 752 • R 752 V.V.



RESTAURANTS - CATERERS

CUTTER function

3 blade assemblies available, sharpened to suit every type of task.

R 752 – R 752 V.V.

All stainless steel detachable adjustable blade assembly.

Smooth blade
Supplied as standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS

Serrated blade
Optional extra



KNEADING



GRINDING



CHOPPING HERBS



GRINDING SPICES

2 SPEEDS

R 502 and R752
3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1 500 rpm

VARIABLE SPEED

R 502 V.V. and R752 V.V.
Single-phase models
- Veg prep speed:
300 to 1 000 rpm
- Cutter speed:
300 to 3 500 rpm

R-MIX®

R 502 V.V. and R752 V.V.
- **60 - 500 rpm** variable speed with reverse rotation.
- Mixing thin slices of meat or incorporating chunky ingredients into terrines, cakes or brioche.

OPTIONAL
3
BLADES

VEGETABLE PREPARATION function

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

EXPERT disc range

Slicers : 1 mm to 14 mm



Ref.	Ref.
28168W	28196W
28063W	28066W
28062W	28067W
28063W	28068W
28064W	POT cuttes 4 mm
28004W	POT cuttes 6 mm
28065W	28016

Graters : 1,5 mm to 9 mm



Ref.	Ref.
1,5 mm	28066
2 mm	28067
3 mm	28068
4 mm	28073
5 mm	28069
7 mm	28016
9 mm	28060
parmesan	28061
radis	28055
POT type Roasis	27164
POT cruets	27219

Ripple-cut : 2 mm to 5 mm



Ref.	Ref.
2 mm	27068W
3 mm	27069W
5 mm	27070W

French fries : 8x8 mm to 10x16 mm



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

Julienne : 1x8 mm to 8x8 mm



Ref.	Ref.
1 x 8 mm	28172W
1 x 26 mm (ogon)	28153W
2 x 2 mm (cylind)	28051W
2,5 x 2,5 mm	28195W
2 x 4 mm (strips)	27072W
2 x 6 mm (strips)	27066W
2 x 8 mm (strips)	27067W
2 x 10 mm	28173W
3 x 3 mm	28101W
4 x 4 mm	28052W
6 x 6 mm	28053W
8 x 8 mm	28054W

Dicers : 5x5x5 mm to 50x70x25 mm



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

PUREE function

Can produce up to 10 kg of fresh mashed potato in just 2 minutes.



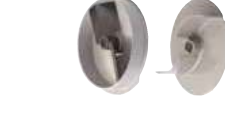
POTATO RICER ATTACHMENT



Option :
R 502 / R 502 V.V.

paddle
+
3-mm pureeing grid
+
Ejector disc Specially intended for mash and purées.

POTATO RICER EQUIPMENT



Option :
R 752 / R 752 V.V.

paddle
+
3-mm pureeing grid
+
Ejector disc Specially intended for mash and purées.

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



R 502 – R 502 V.V.

R 502 Vegetable Preparation Function

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



Exactitude pusher:
Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



R 502 - R 752 Cutter Function

Scraper arm:
Designed to easily scrape the lid and edges of the bowl without stopping the machine.



Timer:
Less effort, greater precision and more regular results no matter what the recipe.

Lid:

Liquids and other ingredients can be added during processing.



Ergonomic Soft Touch handle:
Greater user comfort and more comfortable grip.



R 752 – R 752 V.V.

R 752 Vegetable Preparation Function

Extra large hopper:
Up to 15 tomatoes or 1 whole cabbage.



Exactitude pusher:

Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



Lever with assisted movement:

- Requires less effort
- Prevents MSD*
- Takes away the tediousness



VERSATILE

Multifunctional food processor

- **Cutter function:** for chopping, emulsifying, kneading, grinding and making sauces.
- **Vegetable preparation function:** for slicing, grating, ripple cutting, julienne, dicing, fries and mashing.



PERFORMANCE

- **Bowl-base twin-blade assembly:** to process both large and small quantities.
- **Perfect glazed cut:** Complete collection of more than 50 discs with high-precision blade sharpening.



SAVE TIME

Save several hours of manual labour per day:

- Cutter function: up to 7 kg of minced meat in 2 minutes.
- Vegetable preparation function: up to 12 kg of grated carrots in 3 minutes.



HEAVY-DUTY

Longer life:

- **Stainless steel** cutter bowl.
- **Metal** motor housing and vegetable cutting accessory.
- **Heavy-duty** powerful induction motor.

*Musculoskeletal disorders

Food processors: Cutters & Vegetable slicers

The Product Advantages:

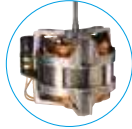
2 Machines in 1 !

- 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:



- Heavy duty industrial induction motor to stand up to intensive use.
- Motor mounted on ball bearings for silent operation, completely vibration-free.
- Motor directly engaged with accessory:
 - higher output
 - no complex drive system.
- Maintenance-free: no wearing parts (no carbon).
- Stainless steel motor shaft.

Timer:

- Less effort, greater precision and more regular results no matter what the recipe.

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.

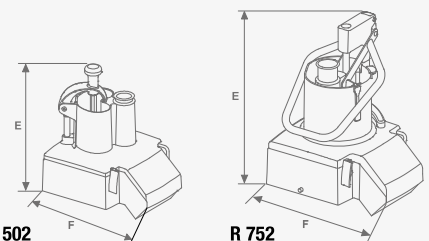
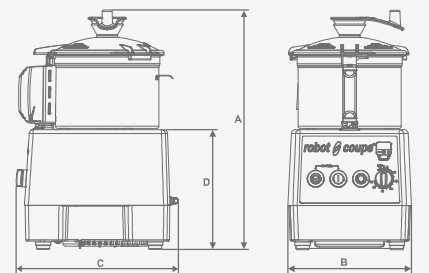
R 752

R 752 V.V.

CE mark	Characteristics						
	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Voltage* (Amp.)	Intensity (Amp.)
R 502	Three-phase 750 & 1500 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	NO	900	400 V/3 50 Hz	2,2 & 2,1
R 502 V.V.	Single-phase 300 to 3 500 rpm	5,9 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1 500	230 V*/1 50 Hz	5,8
R 752	Three-phase 750 & 1500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	NO	1 800	400 V/3 50 Hz	3,25 & 4,6
R 752 V.V.	Single-phase 300 to 3 500 rpm	7,5 litres Stainless Steel	Metallic Selection of 50 discs	60 to 500 rpm	1 500	230 V*/1 50 Hz	5,8

* Other voltages available

	Dimensions (mm)						Weight (kg)	
	A	B	C	D	E	F	Net	Gross
	R 502 / R 502 V.V.	540	280	365	270	400	380	29 / 30
R 752 / R 752 V.V.	570	280	365	270	440	380	32,5 / 33,5	37,5 / 38



R 502

R 752

robot coupe

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Distributor

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

