

robot coupe®

 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 502 • R 502 V.V. • R 652 • R 652 V.V.

NEW



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.

3
BLADES

Smooth blade



Coarse chopping



Fine chopping



Emulsions

Optional extra: Serrated blade



Grinding



Kneading

Optional extra: Fine serrated blade



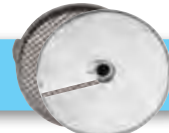
Spices



Herbs



Restaurants - Caterers



2 SPEEDS

R 502 and R 652:

- 3-phase models
- Veg prep speed:
750 rpm
- Cutter speed:
1500 rpm



VARIABLE SPEED

R 502 V.V. and R 652 V.V.

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

R-MIX

R 502 V.V. and R 652 V.V.

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


▶ R 502 - R 502 V.V.

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

▶ R 652 - R 652 V.V.

LARGE

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



EXTRA PRECISE

Cylindrical hopper (Ø 58 mm) 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 502 V.V. R 652 / R 652 V.V.

- 2 smooth-edged, stainless-steel blades.
- R 652 / R 652 V.V. 100% stainless-steel blade assembly with detachable and adjustable blades.



EXTRAORDINARILY USER FRIENDLY!



New handle design:

- Less effort from operator.
- High productivity


EXTRA WIDE


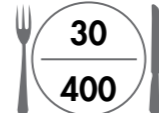
Extra-large hopper that can hold a whole cabbage or up to 15 tomatoes.



EXTRA PRECISE

Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.



| | | | |
|---|-----------------------------|-----------------------------|---|
|  <p>30 300</p> | <p>R 502 R 502 V.V.</p> | <p>R 652 R 652 V.V.</p> |  <p>30 400</p> |
|---|-----------------------------|-----------------------------|---|



VEGETABLE PREPARATION function

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

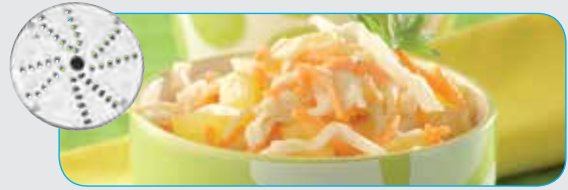
50
DISCS

Slicers : 1 mm ▶ 14 mm



| | ref. | | ref. |
|--------|-------|--------------------------|-------|
| 0.6 mm | 28166 | 6 mm | 28196 |
| 0.8 mm | 28069 | 8 mm | 28066 |
| 1 mm | 28062 | 10 mm | 28067 |
| 2 mm | 28063 | 14 mm | 28068 |
| 3 mm | 28064 | 4 mm for cooked potatoes | 27244 |
| 4 mm | 28004 | 6 mm for cooked potatoes | 27245 |
| 5 mm | 28065 | | |

Graters : 1.5 mm ▶ 9 mm



| | ref. | | ref. |
|--------|-------|-----------------|-------|
| 1,5 mm | 28056 | 9 mm | 28060 |
| 2 mm | 28057 | parmesan | 28061 |
| 3 mm | 28058 | radish | 28055 |
| 4 mm | 28073 | Röstis potatoes | 27164 |
| 5 mm | 28059 | Raw potatoes | 27219 |
| 7 mm | 28016 | | |

Ripple-cut : 2 mm ▶ 5 mm



| | ref. | | ref. |
|------|-------|------|-------|
| 2 mm | 27068 | 5 mm | 27070 |
| 3 mm | 27069 | | |

French fries : 8x8 mm ▶ 10x16 mm



| | ref. | | ref. |
|------------|-------|------------|-------|
| 8 x 8 mm | 28134 | 10 x 16 mm | 28158 |
| 10 x 10 mm | 28135 | | |

Julienne : 1x8 mm ▶ 8x8 mm



| | ref. | | ref. |
|--------------------------|-------|-------------------|-------|
| 1 x 8 mm | 28172 | 2 x 8 mm (strips) | 27067 |
| 1 x 26 mm onions/Cabbage | 28153 | 2 x 10 mm | 28173 |
| 2 x 2 mm (celeriac) | 28051 | 3 x 3 mm | 28101 |
| 2.5 x 2.5 mm (julienne) | 28195 | 4 x 4 mm | 28052 |
| 2 x 4 mm (strips) | 27072 | 6 x 6 mm | 28053 |
| 2 x 6 mm (strips) | 27066 | 8 x 8 mm | 28054 |

Dicers : 5x5x5 mm ▶ 10x16 mm



| | ref. | | ref. |
|-----------------|-------|-----------------|-------|
| 5 x 5 x 5 mm | 28110 | 14 x 14 x 10 mm | 28179 |
| 8 x 8 x 8 mm | 28111 | 14 x 14 x 14 mm | 28113 |
| 10 x 10 x 10 mm | 28112 | 20 x 20 x 20 mm | 28114 |
| 12 x 12 x 12 mm | 28197 | 25 x 25 x 25 mm | 28115 |
| 14 x 14 x 5 mm | 28181 | 50 x 70 x 25 mm | 28180 |

PUREE function



POTATO RICER ATTACHMENT



Option:
R 502 / R 502 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
Specially intended for mashes and purées.

POTATO RICER EQUIPMENT



Option:
R 652/ R 652 V.V.

paddle
+
3-mm puréeing grid
+
Ejector disc
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 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.

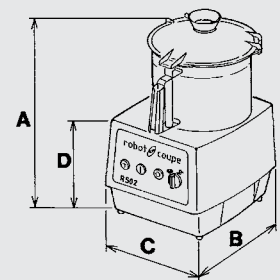
R 652

R 652 V.V.



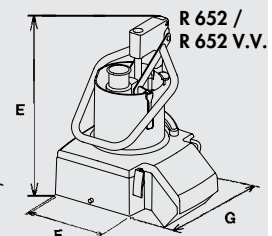
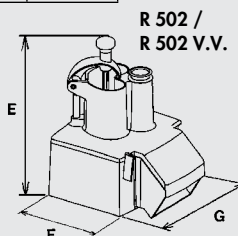
Characteristics

| | Motor base | Cutter attachment | Vegetable preparation attachment | R-Mix Function | Power (Watts) | Voltage* (Amp.) | Intensity (Amp.) |
|-------------------|---------------------------------|-------------------------------|-----------------------------------|------------------|---------------|-------------------|------------------|
| R 502 | Three-phase 750 & 1500 rpm | 5,5 litres Stainless Steel | Metallic Selection of 50 discs | NO | 1000 | 400 V/3 50 Hz | 2,4 |
| R 502 V.V. | Single-phase 300 to 3000 rpm | 5,5 litres Stainless Steel | Metallic Selection of 50 discs | 60 to 500 rpm | 1300 | 230 V*/1 50 Hz | 13 |
| R 652 | Three-phase 750 & 1500 rpm | 7 litres Stainless Steel | Metallic Selection of 50 discs | NO | 1200 | 400 V/3 50 Hz | 2,4 |
| R 652 V.V. | Single-phase 300 to 3000 rpm | 7 litres Stainless Steel | Metallic Selection of 50 discs | 60 to 500 rpm | 1500 | 230 V*/1 50 Hz | 13 |



* Other voltages available

| | Dimensions (mm) | | | | | | | Weight (kg) | |
|---------------------------|-----------------|-----|-----|-----|-----|-----|-----|-------------|-------------|
| | A | B | C | D | E | F | G | Net | Gross |
| R 502 / R 502 V.V. | 480 | 350 | 280 | 265 | 400 | 355 | 300 | 30 / 34 | 32 / 36 |
| R 652 / R 652 V.V. | 520 | 350 | 280 | 265 | 440 | 365 | 335 | 32,5 / 34,5 | 37,5 / 39,5 |



HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 10/2011/EU, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 12852, EN 60529-2000: IP 55, IP 34.

