

# 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.

OPTIONAL  
**3**  
BLADES

**Smooth blade**  
Supplied as standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS

**Serrated blade**  
Optional extra



KNEADING



GRINDING

**Fine serrated blade**  
Optional extra



CHOPPING HERBS



GRINDING SPICES

## VEGETABLE PREPARATION function

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

OPTIONAL  
**50**  
DISCS

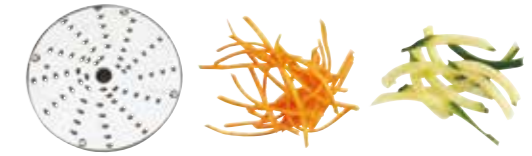
EXPERT disc range

**Slicers : 1 mm to 14 mm**



	Ref.		Ref.
0,6 mm	28166W	6 mm	28196W
0,8 mm	28069W	8 mm	28066W
1 mm	28062W	10 mm	28067W
2 mm	28063W	14 mm	28068W
3 mm	28064W	PdT cuites 4 mm	27244W
4 mm	28004W	PdT cuites 6 mm	27245W
5 mm	28065W		

**Graters : 1,5 mm to 9 mm**



	Ref.		Ref.
1,5 mm	28056	9 mm	28060
2 mm	28057	parmesan	28061
3 mm	28058	radis	28055
4 mm	28073	PdT type Rostis	27164
5 mm	28059	PdT crues	27219
7 mm	28016		

**Ripple-cut : 2 mm to 5 mm**



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

**French fries : 8x8 mm to 10x16 mm**



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

**Julienne : 1x8 mm to 8x8 mm**



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

**Dicers : 5x5x5 mm to 50x70x25 mm**



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

## PUREE function

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

### 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.

### POTATO RICER ATTACHMENT



Option :  
R 502 / R 502 V.V.

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

### POTATO RICER EQUIPMENT



Option :  
R 752 / R 752 V.V.

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

R 502 – R 502 V.V.



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



R 752 – R 752 V.V.

### R 502 Vegetable Preparation Function

**Large hopper:**  
139 cm<sup>2</sup> ideal for processing vegetables such as cabbage, celeriac, lettuce or tomatoes.



**Cylindrical hopper:**  
Ø 58 mm for uniform cutting of long vegetables.



**Exactitube 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.



**Lid:**  
Liquids and other ingredients can be added during processing.



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



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



### R 752 Vegetable Preparation Function

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



**Cylindrical hopper:**  
Ø 58 mm uniform cutting of long ingredients.



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



5.9 L stainless-steel bowl



7.5 L stainless-steel bowl



**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.

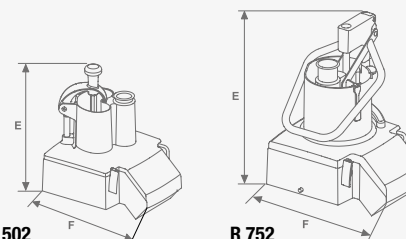
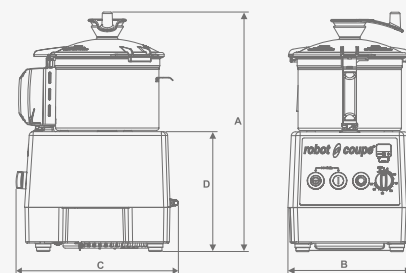
R 752

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.

