

# 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

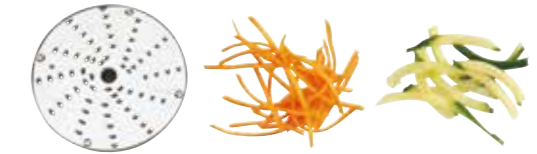
EXPERT disc range

**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:

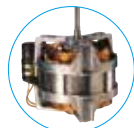
### 2 Machines in 1 !

- 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.

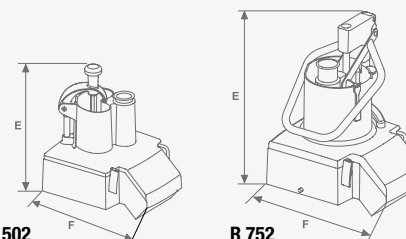
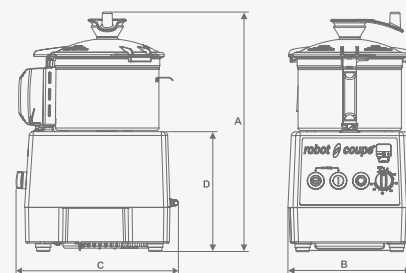
R 752

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<br>750 & 1500 rpm    | 5,9 litres<br>Stainless Steel | Metallic<br>Selection of 50 discs | NO               | 900           | 400 V/3<br>50 Hz  | 2,2 & 2,1        |
| R 502 V.V. | Single-phase<br>300 to 3 500 rpm | 5,9 litres<br>Stainless Steel | Metallic<br>Selection of 50 discs | 60 to 500<br>rpm | 1 500         | 230 V*/1<br>50 Hz | 5,8              |
| R 752      | Three-phase<br>750 & 1500 rpm    | 7,5 litres<br>Stainless Steel | Metallic<br>Selection of 50 discs | NO               | 1 800         | 400 V/3<br>50 Hz  | 3,25 & 4,6       |
| R 752 V.V. | Single-phase<br>300 to 3 500 rpm | 7,5 litres<br>Stainless Steel | Metallic<br>Selection of 50 discs | 60 to 500<br>rpm | 1 500         | 230 V*/1<br>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®**

## HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tél.: 01 43 98 88 33 - email : international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300

New Zealand: Tel.: 0800 716161

email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800

2, Fleming Way, Isleworth, Middlesex TW7 6EU

email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - email: info@robotcoupeusa.com

[www.robot-coupe.com](http://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, 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.

