

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*[®]

R 402



A SALES FEATURES

R 402 Combination Processor: Bowl cutter & Vegetable Prep 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 402 Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 2 HP. Speeds: 600 & 1800 rpm. 4.5 qt. stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64") grating and 4mm (5/32") slicing discs. Large range of 28 stainless steel discs available as option. 20 to 100 meals.

Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	2 HP
Electrical data	120V/60/1 - 9 Amp
Speeds	600 & 1800 rpm
Dimensions (WxDxH)	9" x 12" x 22 1/2"
Rate of recyclability	95%
Net weight	39 lbs
Nema #	5-15P
Reference	R 402 Series A 120V/60/1

D	Number of meals per service	20 to 100
	Quantity per batch in cutter function	Up to 5.5 lbs.
	Vegetable slicer output	110 lbs.

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Induction motor for intensive use.
- Power 2HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 600 & 1800 rpm
- **Pulse** button for better cut precision.

CUTTER FUNCTION

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

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
1 large hopper (surface : 16 square inches) and 1 cylindrical hopper (Ø : 2 1/4").
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Automatic restart of the machine by the pusher.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 28 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

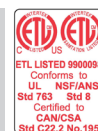
- **Option:** Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead ejecting disc and discharge plate.
- Supplied with 2mm (5/64") grating and 4mm (5/32") slicing discs

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



R 402

F OPTIONAL ACCESSORIES

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27346
- Fine serrated blade assembly for chopping herbs and spices, ref 27345

• OTHER OPTIONS

- Cuisine Kit for fruit sauces and citrus fruit juice, ref 27396
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810
- Dice cleaning kit, ref 39881

SUGGESTED PACKS OF DISCS

3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6mm (1/4") slicing discs.

• OPTIONAL DISCS



SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
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GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048



DICING EQUIPMENT

8x8 mm (5/16")	27113
10x10 mm (3/8")	27114
12x12 mm (15/32")	27298



FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	27116
10x10 mm (3/8" x 3/8")	27117

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ELECTRICAL DATA

120V/60/1 - delivered with cord and plug

