

R 502



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| D | Number of meals per service | 30 to 300 |
| | Quantity per batch in cutter function | Up to 7 lbs. |
| | Vegetable slicer output | 330 lbs. |

A SALES FEATURES

R 502 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 502 Combination Processor: Bowl cutter & Vegetable Prep. Three phase 208-240V/60/3. Power 1.2 HP. Speeds: 900 & 1800 rpm. Timer. 5.9 L stainless steel cutter bowl, bowl and lid scraper, and smooth bowl-base blade assembly. Metal vegetable preparation attachment with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper Ø 2 ¼" and/or Ø 1 17/32". Supplied with 3 mm (1/8") grating and 3 mm (1/8") slicing discs. Large range of 52 discs available as option. 30 to 300 meals.

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

C TECHNICAL DATA

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|------------------------------|--------------------------------|
| Output power | 1.2 HP |
| Electrical data | 208-240V/60/3 - 3.8 Amps |
| Speeds | 900 & 1800 rpm |
| Dimensions (WxDxH) | 10 15/16" x 14 7/8" x 26 7/16" |
| Rate of recyclability | 95% |
| Net weight | 64 lbs |
| Nema # | L15-20P |
| Reference | R 502 208-240V/60/3 |

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Induction motor for intensive use.
- Power 1.2 HP
- Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and switch.
- **Speeds** : 900 & 1800 rpm
- Pulse button for better cut precision.
- **Timer**

CUTTER FUNCTION

- **5.9 L stainless steel cutter bowl** with handle, bowl and lid scraper and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
 - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
 - 1 cylindrical hopper for long, delicate vegetables.
 The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Removable chute and feed lead and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 52 discs available as option.

MASHED POTATO FUNCTION

- **Option:** 20 lbs of mashed potatoes in 2 minutes.

ACCESSORIES INCLUDED

- Cutter attachment: lid, chute, and high resistance stainless steel smooth blade assembly.
- Vegetable attachment : chute, feed lead, discharge plate and Exactitube pusher
- Supplied with 3 mm (1/8") grating and 3 mm (1/8") slicing discs.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



R 502

F OPTIONAL ACCESSORIES

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27305
- Fine serrated blade assembly for chopping herbs and spices, ref 27304

• OTHER OPTIONS

- 3 mm mashed potato attachment - ref 28207
- Dice cleaning kit, reference 39881
- Wall 8-disc holder - ref 107812

SUGGESTED PACKS OF DISCS

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|------------------------|--|
| 3 disc package | 5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs. |
| 5 disc package | 5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid |
| 16 disc package | Slicers - 0.8mm (1/32"), 2 mm (5/64") & 5mm (3/16"). 2 graters - 2 mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10 mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10 mm (5/64"x3/8"). D-Clean Kit and 2 disc holders. |

OPTIONAL DISCS



SLICING

| | |
|------------------------------|--------|
| 0.6 mm | 28166W |
| 0.8 mm | 28069W |
| 1 mm (1/32") | 28062W |
| 2 mm (5/64") | 28063W |
| 3 mm (1/8") | 28064W |
| 4 mm (5/32") | 28004W |
| 5 mm (3/16") | 28065W |
| 6 mm (1/4") | 28196W |
| 8 mm (5/16") | 28066W |
| 10 mm (3/8") | 28067W |
| 14 mm (9/16") | 28068W |
| 20 mm (25/32") | 28132W |
| 25 mm (1") | 28133W |
| cooked potatoes 4 mm (5/32") | 27244W |
| cooked potatoes 6 mm (1/4") | 27245W |



RIPPLE CUTTING

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|--------------|--------|
| 2 mm (5/64") | 27068W |
| 3 mm (1/8") | 27069W |
| 5 mm (3/16") | 27070W |



GRATERS

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|-------------------|-------|
| 1.5 mm (1/16") | 28056 |
| 2 mm (5/64") | 28057 |
| 3 mm (1/8") | 28058 |
| 4 mm (5/32") | 28136 |
| 5 mm (3/16") | 28163 |
| 7 mm (9/32") | 28164 |
| 9 mm (11/32") | 28165 |
| Röstitis potatoes | 27164 |
| Raw potatoes | 27219 |
| Fine Pulping disc | 28055 |
| Hard Cheese grate | 28061 |



JULIENNE

| | |
|-----------------------------------|--------|
| 1x8 mm tagliatelle (1/32"x5/16") | 28172W |
| 1x26 onion/cabbage (1/32"x1 1/4") | 28153W |
| 2x2 mm (5/64" x 5/64") | 28051W |
| 2x4 mm (5/64" x 5/32") | 27072W |
| 2x6 mm (5/64" x 1/4") | 27066W |
| 2x8 mm (5/64" x 5/16") | 27067W |
| 2x10 tagliatelle (5/64"x3/8") | 28173W |
| 2.5x2.5 mm (1/10" x 1/10") | 28195W |
| 3x3 mm (1/8" x 1/8") | 28101W |
| 4x4 mm (5/32" x 5/32") | 28052W |
| 6x6 mm (1/4" x 1/4") | 28053W |
| 8x8 mm (5/16" x 5/16") | 28054W |



DICING EQUIPMENT

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|---|--------|
| 5x5 mm (3/16") | 28110W |
| 8x8 mm (5/16") | 28111W |
| 10x10 mm (3/8") | 28112W |
| 12x12 mm (15/32") | 28197W |
| 14x14x5 mm Mozzarella (9/16"x9/16"x3/16") | 28181W |
| 14x14x10 mm (9/16"x9/16"x3/8") | 28179W |
| 14x14 mm (9/16") | 28113W |
| 20x20 mm (25/32") | 28114W |
| 25x25 mm (1") | 28115W |
| 2" Lettuce Cut | 28180W |



FRENCH FRY EQUIPMENT

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|------------------------|--------|
| 8x8 mm (5/16" x 5/16") | 28134W |
| 8x16 mm (5/16" x 5/8") | 28159W |
| 10x10 mm (3/8" x 3/8") | 28135W |
| 10x16 mm (3/8" x 5/8") | 28158W |

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ELECTRICAL DATA

208-240V/60/3 - delivered with cord and plug.

