FOOD PROCESSOR : Cutter & Vegetable slicer

robot @ coupe[®]

R 402 V.V.



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SALES FEATURES

R 402 Food Processor: Cutter & Vegetable Slicer 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.

TECHNICAL FEATURES

R 402 V.V. Food Processor: Cutter & Vegetable Slicer. TSingle phase 230/50/1. Power 1000W. Variable speed from 300 to 1000 rpm in veg'prep function and 300 to 3500 rpm in cutter function. 4.5 litre 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. No disc included. Large range of more than 28 discs as option. 20 to 100 meals.

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

C TECHNICAL DATA	
Output power	1000 Watts
Electrical data	230/50/1 10 amp.
Variable speed	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm
Dimensions (WxDxH)	320 x 304 x 570 mm
Rate of recyclability	95%
Net weight	20.5 kg
Reference	2444

STANDARDS

R 402 V.V.

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34

D Number of meals per service	20 to 100
Quantity per batch in cutter function	Up to 2.5 kg
Vegetable slicer output	Up to 50 kg/h

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1000 Watts.
- Heavy duty metal and composite motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- Variable speed from 300 to 3500 rpm.
- Automatic adaptation of the speed according to the attachment: 300 to 1000 rpm in vegetable function - 300 to 3500 rpm in cutter function.
- Pulse button for better cut precision.

CUTTER FUNCTION

• **4.5 litre 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 : 139cm²) and 1 cylindrical hopper (Ø : 58 mm).
- Easy cleaning: Dishwasher safe removable lid and stainless steel bowl
- Side ejection for space saving and better user comfort to receive 150 mm 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.

FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

 Cuisine kit (option): Fruit sauce / coulis and Citrus Press attachments to prepare amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid.
- No disc included.

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OPTIONAL ACCESSORIES

BLADE OPTIONS

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- **Coarse serrated blade assembly** for kneading and grinding, ref 27346
- Fine serrated blade assembly for chopping herbs and spices, ref 27345
- Cuisine Kit ref 27396
- Citrus press ref 27395
- Wall 8-disc holder ref 107810

SUGGESTED PACKS OF DISCS

Asian pack of 6 discs Ref 1944	slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm
Pack of 5 discs Ref 1946	slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.
Eastern	

Europe pack of 3 discs Ref 2006

OPTIONAL DISCS

7		SLICERS
	1 mm	27051
	2 mm	27555
	3 mm	27086
	4 mm	27566
	5 mm	27087
	6 mm	27786



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	RIPPLE CUT SLICERS	
2 mm	27621	

slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.



GRATERS	
1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



JULIENNE	
2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048



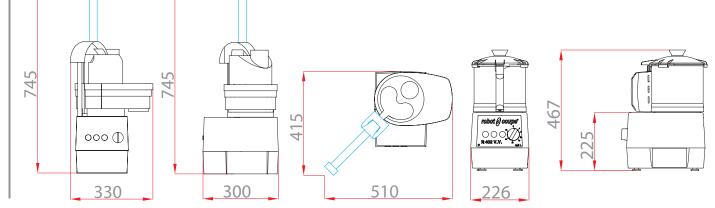
DICING EQU	IPMENT	
8x8x8 mm	27113	
10x10x10 mm	27114	
12 x 12 x 12 mm	27298	J



FRENCH FRY I	EQUIPMENT
8x8 mm	27116
10x10 mm	27117



DRAWINGS AND DIMENSIONS



Specification sheet