

## Combination Vegetable Prep and Vertical Cutter-Mixer



R502 with all metal  
continuous feed  
attachment

R502 with 5.5 Qt  
stainless steel bowl  
attachment



- Fan-cooled, 3 HP three phase motor with magnetic safety switch. Push button "On-Off", "High-Low" switch.
- Metal motor support with polycarbonate motor base.
- Large range of processing discs.
- Large feed pusher assembly and two deep feed openings on the all metal continuous feed attachment.
- 5.5 Qt Stainless Steel Bowl attachment with stainless steel "S" blade.
- Attachments easily removed for superior cleanability.
- Unit base uses minimal counter space (14 1/4" x 14 1/2").
- Standard package includes two processing discs (28064 & 28058) and one disc rack.
- 1 year parts and labor warranty.

## Prepare 2000-plus servings in 2 $\frac{1}{2}$ to 3 hours

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs. Bowl attachment designed for mixing, chopping, pureeing, and blending.



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**SPECIFICATIONS ON REVERSE SIDE**

## Specifications

**STANDARD MODEL:** includes motor base unit, all metal continuous feed attachment, discharge plate, one 1/8" (3mm) slicing disc, one 1/8" (3mm) medium grating disc and 5.5 Qt. stainless steel bowl with handle and stainless steel smooth edge "S" blade.

**ELECTRICAL REQUIREMENTS:** 208-240V, 60Hz, 2.6/2.8 Amps, three phase. NEMA L15-20P

**SWITCHING:** Control panel with push-type on and off buttons and latest type LOW-HIGH speed selector.

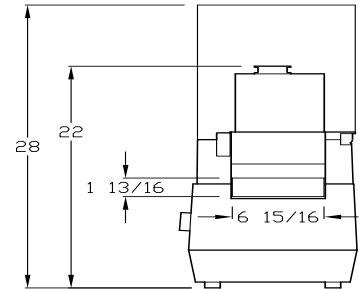
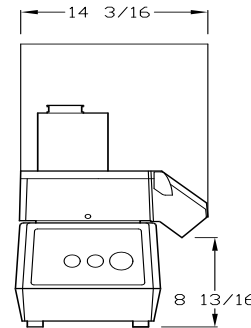
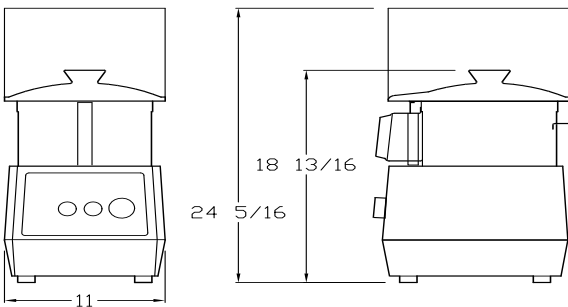
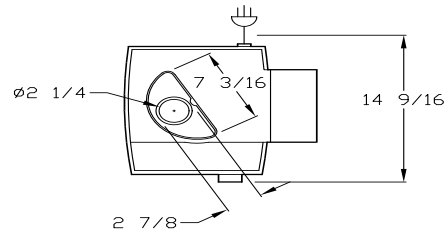
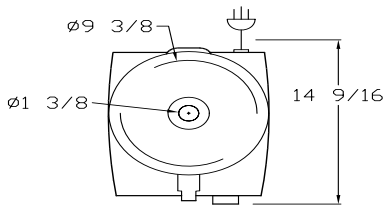
**MOTOR:** 3 HP, 850/1725 RPM, direct-drive, fan-cooled.

**WEIGHT:** 75 lbs. net, 77 lbs. approximate shipping weight.

**OPTIONAL EQUIPMENT:** 37 additional processing discs and single or multiple disc rack or wall-mounted disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)

PROCESSING DISCS		
* For Series D & E machines only		
<b>Slicing Discs</b>	<b>Grating Discs</b>	<b>Julienne Discs</b>
28062 1/32" (1mm)	28056 1/16" (1.5mm)	28051 5/64" x 5/64" (2mm x 2mm)
28063 5/64" (2mm)	28057 5/64" (2mm)	27072 5/64" x 5/32" (2mm x 4mm)
28064 1/8" (3mm)	28058 1/8" (3mm)	27066 5/64" x 1/4" (2mm x 6mm)
28004 5/32" (4mm)	28136 5/32" (4mm)	27067 5/64" x 5/16" (2mm x 8mm)
28128* 3/16" (5mm)	28163 3/16" (5mm)	28101 5/64" x 5/16" (3mm x 3mm)
28129* 5/16" (8mm)	28164 9/32" (7mm)	28052 5/32" x 5/32" (4mm x 4mm)
28130* 3/8" (10mm)	28165 11/32" (9mm)	28053 1/4" x 1/4" (6mm x 6mm)
28131* 9/16" (14mm)	28055 Fine Pulping	28054 5/16" x 5/16" (8mm x 8mm)
28132* 25/32" (20mm)	28061 Hard Cheese Grate	
28133* 1" (25mm)		
<b>Ripple Cut Slicers</b>	<b>French Fry Kits**</b>	<b>Dicing Kits</b>
27068 5/64" (2mm)	28134* 5/16" (8mm)	28110 3/16" x 3/16" (5mm x 5mm)
27069 1/8" (3mm)	28135* 3/8" (10mm)	28111 5/16" x 5/16" (8mm x 8mm)
27070 3/16" (5mm)		28112 3/8" x 3/8" (10mm x 10mm)
	<b>Romaine Lettuce Kit</b>	28113 9/16" x 9/16" (14mm x 14mm)
	28133/104031 2"	28114 25/32" x 25/32" (20mm x 20mm)
		28115 1" x 1" (25mm x 25mm)



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