

**R 502**



**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 3 HP. Speeds: 850 & 1725 rpm. 5.5 L stainless steel cutter bowl and smooth bowl-base blade assembly. Metal vegetable preparation attachment with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper. 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**

<b>Output power</b>	3 HP
<b>Electrical data</b>	208-240V/60/3 - 2.6 / 2.8 Amps
<b>Speeds</b>	850 & 1725 rpm.
<b>Dimensions (WxDxH)</b>	14 1/2" x 14 1/4" x 24 3/4"
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	75 lbs
<b>Nema #</b>	L15-20P
<b>Reference</b>	R 502 208-240V/60/3

<b>D</b>	Number of meals per service	30 to 300
	Quantity per batch in cutter function	Up to 6.6 lbs.
	Vegetable slicer output	330 lbs.

**E VEGETABLE PREPARATION FUNCTION**

**MOTOR BASE**

- Induction DC motor for intensive use.
- Power 3HP
- Stainless steel motor shaft.
- Built in Low/High buttons.
- Magnetic safety and switch.
- **Speeds:** 850 & 1725 rpm

**CUTTER FUNCTION**

- **5.5 L 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 : 21 square inches) and 1 cylindrical hopper (Ø : 2 1/4").
- 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
- 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 27121
- Fine serrated blade assembly for chopping herbs and spices, ref 27351

### • OTHER OPTIONS

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

## SUGGESTED PACKS OF DISCS

<b>3 disc package</b>	5mm (3/16") coarse grating, 6mm (1/4" x 1/4") julienne and 5mm (3/16") slicing discs.
<b>5 disc package</b>	5mm (3/16") coarse grating; 6mm (1/4" x 1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid
<b>16 disc package</b>	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" x 9/16" x 3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10" x 1/10") & 2 x 10 mm (5/64" x 3/8"). D-Clean Kit and 2 disc holders.

## OPTIONAL DISCS



### SLICING

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



### RIPPLE CUTTING

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



## GRATERS

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
Röstis potatoes	27164
Raw potatoes	27219
Fine Pulping disc	28055
Hard Cheese grate	28061



## JULIENNE

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



## DICING EQUIPMENT

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



## FRENCH FRY EQUIPMENT

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

## G

## ELECTRICAL DATA

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

