FOOD PROCESSOR : Cutter & Vegetable slicer

robot @ coupe°

R 752 V.V.

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B



SALES FEATURES

R 752 V.V. 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 752 V.V. Food processor: cutter & vegetable slicer. Single phase 230V/50/1. Power 1800W. Variable speed from 300 to 1000 rpm in veg'prep function and 300 to 3500 rpm in cutter function. R-Mix function -60 to -500 rpm. Timer. 7.5 litre stainless-steel bowl for cutter mixer, scraper arm and bowl-base twin-blade assembly included. Metal Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 large capacity hopper diameter: 139 cm² and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. No disc included. Large range of more than 50 discs as option. 50 to 400 meals.

Select your options at the back page (F) part.

C	TECHNICAL DATA		
Output power	1800 Watts		
Electrical data	230V/50/1 - 5.8 Amp*		
Variable speed	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm		
Dimensions (WxDx	x H) 380 x 365 x 715 mm		
Rate of recyclability	y 95%		
Net weight	33.5 kg		
Reference	2080		

* The standardized plug must be calibrated to a minimum of 13 amps and

preferably 20 amps, if the appliance is used intensively

D50 to 400Number of meals per service50 to 400Quantity per batch
in cutter functionUp to 3.8 kgTheoretical throughput*
Vegetable preparation machineUp to 750 kg/h

VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1500 Watts.
- Heavy duty metal 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.
- **R-Mix:** variable speed in reverse rotation from 60 to 500 rpm to incorporate ingredients without cutting them.
- Pulse button for better cut precision.
- Timer

CUTTER FUNCTION

• **7.5 litre stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Metal vegetable preparation machine consisting of 2 feed heads: 1 large feed head for cutting up bulky vegetables and 1 cylindrical hopper for cutting up long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for small ingredients. Removable bowl and lid.»
- Reversible ejection disc for fragile vegetables.
- 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 50 discs available as option.

MASHED POTATO FUNCTION

• Option: 10 kg of mashed potatoes in 2 minutes.

ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, special ejection disc, lid and Exactitube pusher.
- No disc included.

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34 ETL LISTED 990098 Conforms to UL NSF/ANSI Std 763 Std 8 Certified to CAN/CSA Std 623 2 ha 454

* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

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OPTIONAL ACCESSORIES

BLADE OPTIONS

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- Coarse serrated blade assembly for kneading and grinding, ref 27308
- Fine serrated blade assembly for chopping herbs and spices, ref 27307
- 3mm mashed potato acessory ref 28208
- 6mm mashed potato acessory ref 28210
- Wall 8-disc holder ref 107812

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs Ref 1933	Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs).	
Cultural market	Slicere: 2mm 5mm: Grater: 2mm; Iulianno: 3 x 3mm	

pack of 7 discsSlicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mmRef 19434 x 4mm; Dicing Set: 10 x 10mm (2 Discs).



GKAIEKS	
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Röstis potatoes	27164
Raw potatoes	27219
Horseradish paste 1 mm	28055

CDATEDS



JULIENNE	
1x8 mm	28172
1x26 mm	28153
2x4 mm	28072
2x6 mm	27066
2x8 mm	27067
2x10 mm	28173
2x2 mm	28051
2.5x2.5 mm	28195
3x3 mm	28101
4x4 mm	28052
6x6 mm	28053
8x8 mm	28054

OPTIONAL	DISCS
	21223

	SLICERS	
	0.6 mm	28166
).	0.8 mm	28069
	1 mm	28062
	2 mm	28063
	3 mm	28064
	4 mm	28004
	5 mm	28065
	6 mm	28196
	8 mm	28066
	10 mm	28067
	14 mm	28068
	Cooked potatoes 4 mm	27244
	Cooked potatoes 6 mm	27245
	RIPPLE CUT SLICE	RS

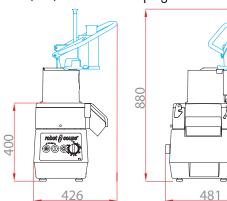


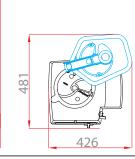


2 mm

3 mm

5 mm



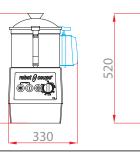


ELECTRICAL DATA

27068

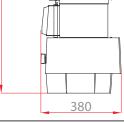
27069

27070



10x16 mm

520



28158

Specification sheet

R 752 V.V

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