# COMBINATION PROCESSOR: Bowl cutter & Vegetable prep robot @ coupe°

# R 602 V.V.



#### SALES FEATURES

**R 602 V.V. 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 602 V.V. Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120V/60/1. Power 3 HP. Speeds: 300 to 3500 rpm. 7 liter 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 3mm (1/8") grating and 3mm (1/8") slicing discs. Large range of 52 discs available as option. 50 to 400 meals.

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

C TE	CHNICAL DATA
Output power	3 HP
Electrical data	120V/60/1 - 20 Amps
Speeds	300 to 3500 rpm.
Dimensions (WxDxH)	14 3/4" × 14 1/2" × 28 1/2"
Rate of recyclability	95%
Net weight	68 lbs
Nema #	5-20P
Reference	R 602 V.V. 120V/60/1

Number of meals per service	50 to 400
Quantity per batch in cutter function	Up to 7.7 lbs.
Vegetable slicer output	550 lbs.

#### VEGETABLE PREPARATION FUNCTION

# **MOTOR BASE**

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 3HP
- Stainless steel motor shaft.
- Built in Low/High switch.
- Magnetic safety.
- Speeds: 300 to 3500 rpm

#### **CUTTER FUNCTION**

 7 liter 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 ( $\emptyset$  : 2 1/4").
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Automatic restart of the machine by the pusher.
- 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, discharge plate, lid.
- Supplied with 3mm (1/8") grating and 3mm (1/8") slicing discs.

#### **STANDARDS**

ETL electrical and sanitation Listed/cETL (Canada)



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Specification sheet

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# **OPTIONAL ACCESSORIES**

### BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27125
- Fine serrated blade assembly for chopping herbs and spices, ref 27352

#### OTHER OPTIONS

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

	SUGGESTED PACKS OF DISCS
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"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
16 disc package	Slicers - 0.8mm (1/32"), 2mm (5/64") & 5mm (3/16". 2 graters - 2mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). 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 m	m (5/32")	27244
cooked potatoes 6 m	m (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"x5/16")	28172
1x26 onion/cabbage (1/32"x1 1/4")	28153
2×2 mm (5/64" x 5/64")	28051
2×4 mm (5/64" × 5/32")	27072
2×6 mm (5/64" × 1/4")	27066
2×8 mm (5/64" × 5/16")	27067
2x10 tagliatelle (5/64"x3/8")	28173
2.5×2.5 mm (1/10" × 1/10")	28195
3×3 mm (1/8" × 1/8")	28101
4×4 mm (5/32" × 5/32")	28052
6×6 mm (1/4" × 1/4")	28053
8×8 mm (5/16" × 5/16")	28054

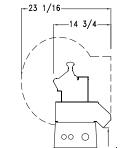


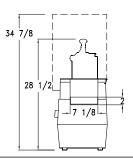
DICING EQUIPMENT	
5×5 mm (3/16")	28110
8×8 mm (5/16")	28111
10×10 mm (3/8")	28112
12x12 mm (15/32")	28197
14x14x5 mm Mozzarella (9/16''x9/16''x3/16'')	28181
14x14x10mm (9/16"x9/16"x3/8")	28179
14×14 mm (9/16")	28113
20×20 mm (25/32")	28114
25×25 mm (1")	28115
2" Lettuce Cut	28180

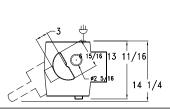


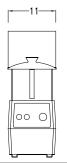
FRENCH FRY EQUIPMENT	
8x8 mm (5/16" x 5/16")	28134
8x16 mm (5/16""x 5/8")	28159
10x10 mm (3/8"x 3/8")	28135
10x16 mm (3/8" x 5/8")	28158

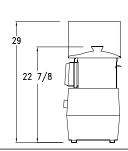
# 120V/60/1 - delivered with cord and plug.











**ELECTRICAL DATA**