

COMBINATION PROCESSORS

BOWL CUTTER AND VEGETABLE PREP



Introduction port:

Allows **ingredients to be added** while processing.

Handle:

Ergonomic to make it **easy to grasp the bowl**.

Pulse switch:

Absolute **cutting precision**.



Two feed hoppers:

- One large hopper for **large products** such as cabbage, potatoes etc...
- One round feed hopper designed for **long and fragile vegetables** for perfect slicing of cucumbers, carrots, celery etc...



INNOVATION

Bowl-base twin-blade assembly to process both large and small quantities. Removable smooth blade included. Coarse- and fine serrated blades available as options.



Supplied with a 2-disc set. Complete selection range of 24 discs available.

CUTTER FUNCTION

	<p>Smooth blade Supplied as standard</p>				
			<p>COARSE CHOPPING</p>	<p>FINE CHOPPING</p>	<p>SAUCES, EMULSIONS</p>
	<p>Coarse serrated blade</p>				
	<p>Designed for grinding & kneading</p>		<p>KNEADING</p>	<p>GRINDING</p>	
	<p>Fine serrated blade</p>				
	<p>Designed for herbs & spices</p>		<p>CHOPPING HERBS</p>	<p>GRINDING SPICES</p>	

VEGETABLE PREPARATION FUNCTION

	<p>SLICING</p> 		<p>JULIENNE</p> 
	<p>RIPPLE CUT</p> 	<p>NEW</p> <div style="display: flex; justify-content: space-between;"> <div data-bbox="710 1165 997 1333">  <p>Mineral+</p> </div> <div data-bbox="1013 1165 1388 1333"> <p>+ DICING*</p>  </div> </div> <div style="display: flex; justify-content: space-between; margin-top: 10px;"> <div data-bbox="710 1344 997 1512">  <p>Mineral+</p> </div> <div data-bbox="1013 1344 1388 1512"> <p>+ FRENCH FRIES*</p>  </div> </div>	
	<p>GRATING</p> 		

* For R 301 Dice, R 301 Dice Ultra, R 402, R 502, R 502 V.V. R 702, R 702 V.V., R 752 V.V.

JUICE AND COULIS EXTRACTION FUNCTION*

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice-cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.

* Available for R2N, R 301, R 301 Dice Ultra, R 301 Ultra, R 401, R 402



COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



OPTIONAL
24
DISCS

OPTIONAL
3
BLADES

GRATING / SLICING / RIPPLE CUT / JULIENNE

Up to
OPTIONAL
29
DISCS

OPTIONAL
3
BLADES

+ DICING

OPTIONAL
27
DISCS

OPTIONAL
3
BLADES

R 301 Dice Ultra



3.7 L
READY
4

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301 Dice



3.7 L
READY
4

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301 Ultra



3.7 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 301



3.7 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 Dice Ultra



3 L
READY
4

- Single phase
- 1 speed

R 2 Dice CLR



3 L
READY
4

- Single phase
- 1 speed

R 2 Dice



3 L
READY
4

- Single phase
- 1 speed

R 2 N Ultra



3 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 N CLR



3 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 2 N



3 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

NEW
READY

R101P Plus



1.9 L
READY
5

- Single phase
- 1 speed

R101P



1.9 L
READY
5

- Single phase
- 1 speed



GRATING / SLICING / RIPPLE CUT / JULIENNE

Up to

OPTIONAL
29
DISCS

OPTIONAL
3
BLADES

+ DICING + FRENCH FRIES

OPTIONAL
50
DISCS

OPTIONAL
3
BLADES

R 402



NEW

4.5 L
READY
4

- Single phase
- 2 speeds
- Juice and coulis extractor kit*

R 502



5.9 L
READY
2

- 3 phase
- 2 speeds
- Mashed Potato Attachment*

R 702



7.5 L
READY
2

- 3 phase
- 2 speeds
- Mashed Potato Attachment*

R 401



NEW

4.5 L
READY
2

- Single phase
- 1 speed
- Juice and coulis extractor kit*

R 502 V.V.



5.9 L
READY
2

- Single phase
- Variable speed
- Mashed Potato Attachment*

R 702 V.V.



7.5 L
READY
2

- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Attachment*

*Optional attachment

R 752 V.V.



7.5 L
READY
2

- Single phase
- Variable speed
- R-Mix®
- Mashed Potato Kit*

Models	Maximum quantity for cutter function	Hourly capacity for vegetable preparation function	Number of covers
R101P / R101P Plus	1.75 lbs.	55 lbs	1 to 50
R 2 N / R 2 N Ultra	2.20 lbs.	88 lbs	1 to 50
R 2 Dice / R 2 Dice Ultra	2.20 lbs.	110 lbs	1 to 50
R 301 / R 301 Ultra / R 301 Dice / R 301 Dice Ultra	3.31 lbs.	110 lbs	1 to 100
R 401 / R 402	5.50 lbs.	330 lbs	1 to 100
R 502 / R 502 V.V.	6.60 lbs.	330 lbs	50 to 300
R 702 / R 702 V.V. / R 752 V.V	7.70 lbs.	550 lbs	200 to 600

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COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



Area : 10 in²



R 101 P

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	-
Cutter	1.9L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
Discs	Slicing 1 mm (3/64") & 4 mm (5/32"), Grating 2 mm (5/64") & 6 mm (1/4"), Julienne 6 mm (1/4") + disc holder - Included

Choose your model:

R 101 P - 5 discs	Ref.	\$
120V/60/1 + 5 discs	R101P	1 199

Discover our selection of discs and packs on page 44



Choose your options:



R 101 P		
Options	Ref.	\$
Fine serrated "S" blade	27062	165
Additional Smooth "S" blade	27054	143
Honing stone	502579	48
Free standing disc rack (holds 8 discs)	R255	27

Area : 10 in²

R 101 P Plus

Induction motor	✓
Power	3/4 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	1.9L clear composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/8"
Ejection	In bowl
Discs	Slicing 1 mm (3/64") & 4 mm (5/32"), Grating 2 mm (5/64") & 6 mm (1/4"), Julienne 6 mm (1/4") + disc holder - Included

Choose your model:

R 101 P Plus - 5 discs	Ref.	\$
120V/60/1 + 5 discs	R101P PLUS	1 292



Discover our selection of discs and packs on page 44



Choose your options:



R 101 P Plus		
Options	Ref.	\$
Fine serrated "S" blade	27062	165
Additional Smooth "S" blade	27054	143
Honing stone	502579	48
Free standing disc rack (holds 8 discs)	R255	27



BACK TO SUMMARY

COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



R 2 N

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included



R 2 N CLR

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included

Choose your model:



R 2 N - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R2N	1 768

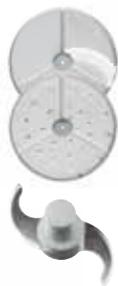
R 2 N CLR - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R2NCLR	1 768

Discover our selection of discs and packs on page 44

Choose your options:



R 2 N all models		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27138	208
Fine serrated "S" blade Special Herbs & Spices	27061	208
Additional Smooth "S" blade	27055	132
Gray Cutter bowl Kit	27239	371
Clear Cutter bowl Kit	27240	371
Stainless steel cutter bowl Kit	27232	638
Cuisine Kit	27393	586
Free standing disc rack (holds 8 discs)	R255	27

Area : 16 in²

R 2 N Ultra

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included

Choose
your model:

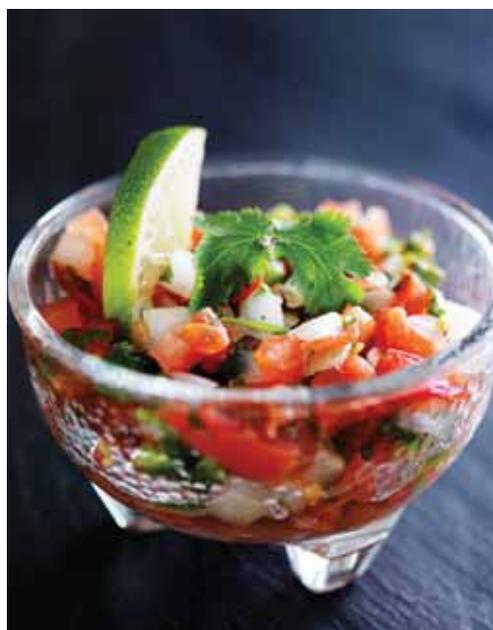
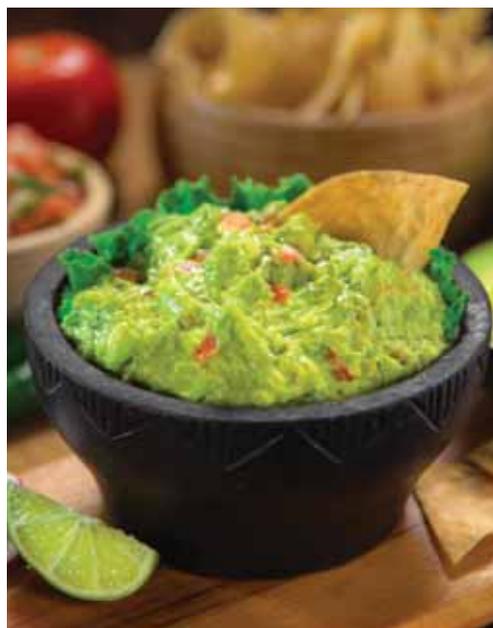


R 2 N Ultra - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R2U	2 250

Discover our selection of discs and
packs on page 44

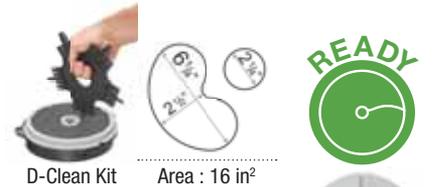
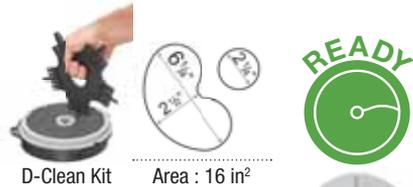


R 2 N Ultra		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27138	208
Fine serrated "S" blade Special Herbs & Spices	27061	208
Additional Smooth "S" blade	27055	132
Stainless steel cutter bowl Kit	27232	638
Cuisine Kit	27393	586
Free standing disc rack (holds 8 discs)	R255	27



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COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



R 2 Dice

R 2 Dice CLR

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

Choose your model:



R 2 Dice - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R2DICE	2 454

R 2 Dice CLR - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R2CLRICE	2 454

Discover our selection of discs and packs on page 44



Choose your options:



R 2 Dice all models		
Options	Ref.	\$
Fine serrated "S" blade Special Herbs & Spices	27262	208
Additional Smooth "S" blade	27263	178
Gray Cutter bowl Kit	27260	419
Clear Cutter bowl Kit	27271	419
Stainless steel cutter bowl Kit	27261	801
Free standing disc rack (holds 8 discs)	R255	27



R 2 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing capability	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

Choose your model:



R 2 Dice Ultra - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R2UDICE	2 813

Discover our selection of discs and packs on page 44



R 2 Dice Ultra		
Options	Ref.	\$
Fine serrated "S" blade Special Herbs & Spices	27262	208
Additional Smooth "S" blade	27263	178
Stainless steel cutter bowl Kit	27261	801
Free standing disc rack (holds 8 discs)	R255	27



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COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



R 301

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	-
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included



R 301 Ultra

Induction motor	✓
Power	1.5 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	-
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included

Choose your model:



R 301 - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R301	2 335

R 301 Ultra - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R301U	2 743

Discover our selection of discs and packs on page 44



Choose your options:



R 301 all models		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27288	210
Fine serrated "S" blade Special Herbs & Spices	27287	210
Additional Smooth "S" blade	27286	180
Cutter bowl kit (R 301)	27272	512
Stainless steel cutter bowl kit (R 301 Ultra)	27278	1 105
Cuisine Kit	27396	643
Free standing disc rack (holds 8 discs)	R255	27



R 301 Dice

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

Choose your model:

R 301 Dice - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R301DICE	3 200



R 301 Dice Ultra

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3.7 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

R 301 Dice Ultra - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R301UDICE	3 587

Discover our selection of discs and packs on page 44



Choose your options:



R 301 Dice all models		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27288	210
Fine serrated "S" blade Special Herbs & Spices	27287	210
Additional Smooth "S" blade	27286	180
Stainless steel cutter bowl Kit	27278	1 105
Cuisine Kit	27396	643
Free standing disc rack (holds 8 discs)	R255	27

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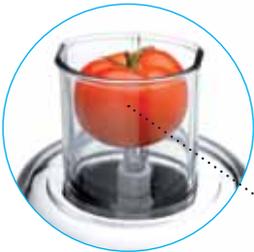
JUICE AND COULIS EXTRACTOR KIT

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.
- Replaces numerous manual tools:

COULIS FUNCTION

+

CITRUS PRESS FUNCTION



Large capacity hopper



RASPBERRY COULIS FOR SORBETS



COULIS FOR APPETIZERS



COCONUT MILK



LEMON JUICE



LEMON TART



ORANGE JUICE



	Ref.	\$
Cuisine Kit for R 2 N / R 2 Ultra / R 2 N Clear	27393	586
Cuisine Kit for R 301 / R 301 Ultra / R301 Dice / R 301 Dice Ultra / R 401 / R 402	27396	643



R 401

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Motor support	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4" Exactitube pusher - Included Stainless steel
Dicing & French fry capabilities	-
D-Clean Kit	-
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included



R 402

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	600 rpm - 1800 rpm
Pulse	✓
Motor support	Metal
Cutter	4.5 L stainless steel bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4" Exactitube pusher - Included Stainless steel
Dicing & French fry capabilities	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64"), Dicing Kit 10 mm (3/8") + disc holder - Included

Choose your model:



R 401 - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R401	3 503

R 402 - 4 discs	Ref.	\$
120V/60/1 + 4 discs	R402A	4 851

Discover our selection of discs and packs on page 44



Choose your options:



Options	R 401		R 402	
	Ref.	\$	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27346	215	27346	215
Fine serrated "S" blade Special Herbs & Spices	27345	215	27345	215
Additional Smooth "S" blade	27344	183	27344	183
Stainless steel cutter bowl kit	27342	1 234	27342	1 234
Cuisine Kit	27396	643	27396	643
Free standing disc rack (holds 8 discs)	R255	27	-	-

COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



MASHED POTATO

MODELS R 502, R 702, R 702 V.V., R 752 V.V.



Mashed potato attachment



Feed hopper
(R 502, R 502 V.V., R 702 & R 702 V.V. only)



Paddle
Puree grid:
3 mm
Special ejection disc

Mashed Potato Kit

The Mashed Potato Attachment consists of:

- a feed hopper to handle large quantities of potatoes (R 502, R 502 V.V., R 702 & R 702 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.



	Ref.	\$
Mashed Potato Attachment Ø 3mm (R 502, R 502 V.V., R 702 & R 702 V.V.)	1 + 2	28207 1 170
Mashed Potato Kit Ø 3mm (R 752 V.V.)	2	28208 777



R 502

Induction motor	✓
Power	1.2 HP
Voltage	3 phase 208V-240V
Speed	900 rpm - 1800 rpm
Pulse	✓
Motor support	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth "S" blade - Included Blade cleaning tool - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Choose your model:

R 502 - 2 discs	Ref.	\$
208-240V/60/3 + 2 discs	R502	6 839



R 502 V.V.

Induction motor	✓
Power	2 HP
Voltage	Single Phase 120 V
Speed	300 to 3500 rpm
Pulse	✓
Motor support	Metal
Cutter	5.9 L stainless steel bowl
Scraper arm	✓
Blade	Stainless steel smooth "S" blade - Included Blade cleaning tool - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Dicing & French fry capabilities	✓
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

R 502 V.V. - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R502V	7 336

Discover our selection of discs and packs on page 44



Choose your options:



R 502 / R 502 V.V.		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27305	507
Fine serrated "S" blade Special Herbs & Spices	27304	507
Additional Smooth "S" blade	27303	482
Stainless steel cutter bowl kit	27320	1 471
Blade cleaning tool	49258	68

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COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP

R 702, R 702 V.V., R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!

Adjustable hopper to suit all size fruit and vegetables!



- Requires less effort
- Prevents MSD
- Takes away the tediousness



Extra large hopper:
Up to 15 tomatoes or
1 whole cabbage*.



Cylindrical hopper
Ø 58 mm: For
uniform cutting of
long vegetables.



Exactitube pusher:
Cylindrical hopper with Ø 39 mm
Exactitube pusher to cut up small
fruit and vegetables such as chillis,
gherkins, dry sausage, asparagus,
spring onions, bananas,
strawberries, grapes, etc.

INNOVATION

Extra ergonomic:
Lever with assisted
movement = less effort
for the operator*.

Timer:
Less effort, greater
precision and more
regular results no matter
what the recipe.

Motor power:
Ideal for demanding preparations.

Lateral ejection:
Space saving and convenient
to use.

Lid:
Liquids and other ingredients can
be adding during processing.

Scraper arm:
Designed to easily scrape
the lid and edges of the
bowl without stopping the
machine.

**7.5 L large capacity bowl
with ergonomic handle:**
Saves time by increasing
the quantities processed.*



**Delivered with all stainless
steel smooth blade:**
2 detachable adjustable blades.



Range of **more than
50 discs available**
as options.



	Ref.	\$
Mashed Potato Attachment Ø 3mm (R 502, R 702 & R 702 V.V.)	1 + 2 28207	1 170
Mashed Potato Kit Ø 3mm (R 752 V.V.)	2 28208	777

*5.9 L bowl for R 502 / R 502 V.V. and 7.5 L for R 702 / R 702 V.V. / R 752 V.V.

* Extra ergonomic handle only available for R 752 V.V.

* Extra large hopper only available for R 752 V.V.



R 702



R 702 V.V.



R 752 V.V.

Induction motor	✓	✓	✓
Power	2.4 HP	2 HP	2 HP
Voltage	3 phase 240 V	Single phase 120 V	Single phase 120 V
Speed	900 rpm - 1800 rpm	300 to 3500 rpm	300 to 3500 rpm
Pulse	✓	✓	✓
Motor support	Metal	Metal	Metal
Cutter	7.5 L stainless steel bowl	7.5 L stainless steel bowl	7.5 L stainless steel bowl
Scraper arm	✓	✓	✓
Blade	All stainless steel detachable, adjustable smooth "S" blade assembly - Included	All stainless steel detachable, adjustable smooth "S" blade assembly - Included	All stainless steel detachable, adjustable smooth "S" blade assembly - Included
Accessories	Motor shaft brush - Included	Motor shaft brush - Included	Motor shaft brush - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Half-moon hopper Cylindrical hopper Ø 2 1/4"	Full Moon Hopper Cylindrical hopper Ø 2 5/16"
Dicing & French fry capabilities	✓	✓	✓
D-Clean Kit	Included (page 57)	Included (page 57)	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Choose your model:

R 702 - 2 discs	Ref.	\$
208-240V/60/3 + 2 discs	R702	7 212

R 702 V.V. - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R702V	7 709

R 752 V.V. - 2 discs	Ref.	\$
120V/60/1 + 2 discs	R752V	8 021

Discover our selection of discs and packs on page 44



Choose your options:



R 702 / R 702 V.V. / R 752 V.V.		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27308	878
Fine serrated "S" blade Special Herbs & Spices	27307	853
Additional Smooth "S" blade	27306	853
Stainless steel cutter bowl kit	27318	1 842
Motor shaft brush	49257	44

NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R502	1.2 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

TECHNICAL DATA

FOOD PROCESSORS

Dimensions (mm)

Reference	Power	1 Phase	3 Phase	NEMA #	CUTTER FUNCTION				VEG PREP FUNCTION				BOX 1 - BOX 2				Shipping Weight (Lbs) BOX 1 - BOX 2
					W	D	H	H (extended)	W	D	H	H (extended)	W	D	H	Cube	
R101P - 120V/60/1	3/4 HP	•		5-15P	11"	8 11/16"	19"	-	-	-	-	-	15.5"	11.75"	20.5"	2.16	24
R101PPLUS - 120V/60/1	3/4 HP	•		5-15P	11"	8 11/16"	19"	-	-	-	-	-	15.5"	11.75"	20.5"	2.16	25
R2N - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2NCLR - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2U - 120V/60/1	1 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	21"	11.5"	18"	2.52	33
R2DICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2CLR DICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	43
R2UDICE - 120V/60/1	2 HP	•		5-15P	8 11/16"	13 3/4"	16 9/16"	19 7/16"	9 1/8"	17"	20 3/4"	26 1/2"	23.75"	16.25"	20.25"	4.52	44
R301 - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	34
R301U - 120V/60/1	1.5 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.70	36
R301DICE - 120V/60/1	2 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R301UDICE - 120V/60/1	2 HP	•		5-15P	8 1/2"	11 7/8"	15 11/16"	19 3/8"	13 1/8"	11 7/8"	21 1/2"	27 3/4"	23.75"	16.25"	20.25"	4.52	44
R401 - 120V/60/1	1.5 HP	•		5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	46
R402A - 120V/60/1	2 HP	•		5-15P	8 11/16"	11 3/4"	17 3/16"	19 1/4"	13"	16 3/8"	23 15/64"	28 1/2"	24"	16.5"	20.5"	4.70	49
R502 - 208-240V/60/3	1.2 HP		•	L15-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	19" - 19"	16" - 16"	26" - 13"	5.99	54 - 24
R502VV - 120V/60/1	2 HP		• (1)	5-20P	14 3/8"	10 15/16"	21 1/4"	24 5/16"	14 7/8"	10 15/16"	26 7/16"	28"	19" - 19"	16" - 16"	26" - 13"	5.99	54 - 24
R702 - 208-240V/60/3	2.4 HP		•	L15-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	64 - 24
R702VV - 120V/60/1	2 HP		• (1)	5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	26 7/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	64 - 24
R752VV - 120V/60/1	2 HP		• (1)	5-20P	14 3/8"	10 15/16"	22 7/16"	29"	14 7/8"	10 15/16"	28 1/16"	34 7/8"	19" - 19"	16" - 16"	26" - 13"	5.99	60 - 30

(1) Requires 20 Amp plug

