

# R 702



<b>D</b>	Number of meals per service	50 to 400
	Quantity per batch in cutter function	Up to 8.3 lbs.
	Vegetable slicer output	330 lbs

### A SALES FEATURES

**R 702 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 702 Combination Processor: Bowl cutter & Vegetable Prep. Three phase 208-240V/60/3. Power 2.4 HP. Speeds: 900 & 1800 rpm. Timer. 7.5 L stainless steel cutter bowl, bowl and lid scraper, and stainless steel smooth bowl-base blade assembly. Metal vegetable preparation attachment with side ejection equipped with 2 hoppers : 1 large and 1 cylindrical hopper Ø 2 1/4" and/or Ø 1 17/32". Supplied with 3 mm (1/8") grating and 3 mm (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 TECHNICAL DATA

<b>Output power</b>	2.4 HP
<b>Electrical data</b>	208-240V/60/3 - 3.8 Amps
<b>Speeds</b>	900 & 1 800 rpm
<b>Dimensions (WxDxH)</b>	10 15/16" x 14 7/8" x 26 7/16"
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	70.5 lbs
<b>Nema #</b>	L15-20P
<b>Reference</b>	R 702 208-240V/60/3

### E VEGETABLE PREPARATION FUNCTION

#### MOTOR BASE

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 2.4 HP
- Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety.
- Speeds: 900 & 1800 rpm
- Pulse button for better cut precision.
- **Timer**

#### CUTTER FUNCTION

- **7.5 L stainless steel cutter bowl** with handle, bowl and lid scraper and high resistance stainless steel smooth bowl-base blade assembly.

#### VEGETABLE FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
  - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
  - 1 cylindrical hopper for long, delicate vegetables.
- The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- 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.
- 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

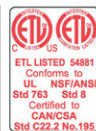
- **Option:** 20 lbs of mashed potatoes in 2 minutes.

#### ACCESSORIES INCLUDED

- Cutter attachment: lid, chute, and stainless steel smooth bowl-base blade assembly.
- Vegetable attachment : chute, feed lead, discharge plate and Exactitube pusher
- Supplied with 3 mm (1/8") grating and 3 mm (1/8") slicing discs.

#### STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



# R 702

## F OPTIONAL ACCESSORIES

### • BLADE OPTIONS

- Additional smooth-edged, twin-blade assembly - Ref. 27306
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices - Ref. 27307
- Coarse-serrated, twin-blade assembly for grinding and kneading - Ref. 27308

### • 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"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10 mm (5/64"x3/8"). D-Clean Kit and 2 disc holders.

## OPTIONAL DISCS



### SLICING

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



### RIPPLE CUTTING

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



## 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")	28172W
1x26 onion/cabbage (1/32"x1 1/4")	28153W
2x2 mm (5/64" x 5/64")	28051W
2x4 mm (5/64" x 5/32")	27072W
2x6 mm (5/64" x 1/4")	27066W
2x8 mm (5/64" x 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5x2.5 mm (1/10" x 1/10")	28195W
3x3 mm (1/8" x 1/8")	28101W
4x4 mm (5/32" x 5/32")	28052W
6x6 mm (1/4" x 1/4")	28053W
8x8 mm (5/16" x 5/16")	28054W



## DICING EQUIPMENT

5x5 mm (3/16")	28110W
8x8 mm (5/16")	28111W
10x10 mm (3/8")	28112W
12x12 mm (15/32")	28197W
14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	28181W
14x14x10 mm (9/16"x9/16"x3/8")	28179W
14x14 mm (9/16")	28113W
20x20 mm (25/32")	28114W
25x25 mm (1")	28115W
2" Lettuce Cut	28180W



## FRENCH FRY EQUIPMENT

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

## G

## ELECTRICAL DATA

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

