

## R 402 V.V.



### A SALES FEATURES

**R 402 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.

### B TECHNICAL FEATURES

R 402 V.V. Food Processor: Cutter & Vegetable Slicer. Single phase 230V/50/1. Power 1000W. Variable speed from 300 to 1000 rpm in veg'prep function and 300 to 3500 rpm in cutter function. 4.5 litre stainless steel cutter bowl and smooth bowl-base blade assembly. Vegetable preparation attachment with side ejection and stainless steel bowl. Lid equipped with 2 hoppers : 1 large and 1 cylindrical hopper. D-Clean Kit. No disc included. Large range of more than 28 discs as option. 20 to 100 meals.

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

### C TECHNICAL DATA

Output power	1000 Watts
Electrical data	230V/50/1 10 amp.
Variable speed	Veg Prep: 300 to 1000 rpm Cutter: 300 to 3500 rpm
Dimensions (WxDxH)	320 x 304 x 570 mm
Rate of recyclability	95%
Net weight	20.5 kg
Reference	2444

### STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34



### D

Number of meals per service	20 to 100
Quantity per batch in cutter function	Up to 2.5 kg
Vegetable slicer output	Up to 50 kg/h

### E

#### VEGETABLE PREPARATION FUNCTION

##### MOTOR BASE

- Induction motor for intensive use.
- Power 1000 Watts.
- Heavy duty metal and composite 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 : 500 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.

##### CUTTER FUNCTION

- **4.5 litre 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 : 104cm<sup>2</sup>) and 1 cylindrical hopper (Ø : 58 mm). The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Easy cleaning: Dishwasher safe removable lid and stainless steel bowl.
- 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 28 stainless steel discs available as option.
- Capability to dice and make french fries. Mineral+ slicing discs: easy to clean in dishwasher.

##### FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

- Juice Extractor Kit (option): Fruit sauce / coulis and Citrus Press attachments to prepare amuse-bouche, in-a-glass preparations sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes, pastilles...

##### ACCESSORIES INCLUDED

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, ejecting disc, lid and D-Clean Kit.
- No disc included.

## R 402 V.V.

**F**

### OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27346
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27345
- D-Clean Kit - Ref. 29246
- Juice Extractor Kit - Ref. 27396
- Citrus press - Ref. 27395
- Wall 8-disc holder - Ref. 107810

### SUGGESTED PACKS OF DISCS

**Asian pack of 6 discs**  
Ref 1944

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm

**Pack of 5 discs**  
Ref 1946

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

**Eastern Europe pack of 3 discs**  
Ref 2006

slicer 2 mm, grater 2 mm, julienne 4 x 4 mm.

### OPTIONAL DISCS



#### SLICERS

1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



#### RIPPLE CUT SLICERS

2 mm	27621
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#### GRATERS

1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



#### JULIENNE

2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048



#### DICING EQUIPMENT

8x8x8 mm	27113
10x10x10 mm	27114
12 x 12 x 12 mm	27298



#### FRENCH FRY EQUIPMENT

8x8 mm	27116
10x10 mm	27117

**G**

### DRAWINGS AND DIMENSIONS

230V/50/1 - Cable and plug included

