

R 402 Single phase



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 PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Induction motor for intensive use.
- Power 750 Watts.
- Heavy duty metal and composite motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 500 & 1500 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 : 104cm²) and 1 cylindrical hopper (Ø : 58 mm).
- 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.

FRUIT SAUCE / COULIS & CITRUS PRESS FUNCTIONS

- Cuisine 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.
- 4 stainless steel discs: 2 and 4 mm slicers, 2 mm graters and 4x4 mm julienne.

A SALES FEATURES

R 402 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 Food Processor: Cutter & Vegetable Slicer. Single phase 230/50/1. Power 750W. Speeds: 500 & 1500 rpm. 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. Supplied with 4 stainless steel discs: 2 and 4 mm slicers, 2 mm graters and 4x4 mm julienne. Large range of more than 23 discs as option. 20 to 100 meals.

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

TECHNICAL DATA

Output power	750 Watts
Electrical data	230/50/1 - 5.4 amp.
Speed	500 & 1500 rpm
Dimensions (WxDxH)	320 x 304 x 590 mm
Rate of recyclability	95%
Net weight	20.5 kg
Reference	2489

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

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F OPTIONAL ACCESSORIES

BLADE OPTIONS

- **Coarse serrated blade assembly** for kneading and grinding, ref 27346
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27345
- **Cuisine Kit** - ref 27396
- **Citrus press** - ref 27395
- **Wall 8-disc holder** - ref 107810

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



GRATERS	
1,5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
0.7 mm for horseradish paste	27078
7 mm for horseradish paste	27079
1.3 mm for horseradish paste	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

230 V/50/1 - Cable and plug included

