

R 702 V.V.



D	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 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 702 V.V. Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120V/60/1. Power 2 HP. Speeds: 300 to 3500 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

Output power	2 HP
Electrical data	120V/60/1 - 5.8 Amps
Variable speed	300 to 3500 rpm
Dimensions (WxDxH)	14 7/8" x 10 15/16" x 26 7/16"
Rate of recyclability	95%
Net weight	73 lbs
Nema #	5-20P
Reference	R 702 V.V. 120V/60/1

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 2 HP
- Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety.
- Speeds: 300 to 3500 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)



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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

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" x 1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid
16 disc package	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" x 9/16" x 3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10" x 1/10") & 2 x 10 mm (5/64" x 3/8"). 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" x 5/16")	28172W
1x26 onion/cabbage (1/32" x 1 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" x 3/8")	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" x 9/16" x 3/16")	28181W
14x14x10 mm (9/16" x 9/16" x 3/8")	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

ELECTRICAL DATA

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

