

R 752



**A SALES FEATURES**

**R 752 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 752 Food processor: cutter & vegetable slicer. Three phase 400V/50/3. Power 1800W. Speeds: 750 & 1500 rpm. Timer. 7.5 litre stainless-steel bowl for cutter mixer, scraper arm and bowl-base twin-blade assembly included. Metal Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 large capacity hopper diameter: 139 cm<sup>2</sup> and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. D-Clean Kit. No disc included. Large range of 50 Mineral+ discs available as option : easy cleaning, dishwasher resistant. 50 to 400 meals.

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

**C TECHNICAL DATA**

<b>Output power</b>	1800 Watts
<b>Electrical data</b>	400V/50/3 4.6 amp. - no plug included
<b>Speed</b>	750 & 1500 rpm
<b>Dimensions (WxDxH)</b>	380 x 365 x 710 mm
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	32.5 kg
<b>Reference</b>	2113

**STANDARDS**

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



<b>D</b>	Number of meals per service	50 to 400
	Quantity per batch in cutter function	Up to 3.8 kg
	Theoretical throughput* Vegetable preparation machine	Up to 750 kg/h

**E VEGETABLE PREPARATION FUNCTION**

**MOTOR BASE**

- Direct drive induction motor (no belt) for intensive use.
- Power 1800 Watts.
- Heavy duty metal motor base. Stainless steel motor shaft.
- Built in, on / off / pulse buttons.
- Magnetic safety and motor brake.
- **Speeds:** 750 & 1500 rpm.
- **Automatic adaptation of the speed** according to the attachment : 750 rpm in vegetable function - 1500 rpm in cutter function.
- **Pulse button** for better cut precision.
- **Timer**

**CUTTER FUNCTION**

- **7.5 litre stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

**VEGETABLE FUNCTION**

- Metal vegetable preparation machine consisting of 2 feed heads: 1 large feed head for cutting up bulky vegetables and 1 cylindrical hopper for cutting up long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for small ingredients. Removable bowl and lid.»
- Reversible ejection disc for fragile vegetables.
- 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 50 Mineral+ discs available as option : easy cleaning, dishwasher resistant.

**MASHED POTATO FUNCTION**

- Option: 10 kg of mashed potatoes in 2 minutes.

**ACCESSORIES INCLUDED**

- Cutter attachment: bowl, high resistance stainless steel smooth blade assembly.
- Vegetable attachment : bowl, special ejection disc, lid, Exactitube pusher and D-Clean Kit.
- No disc included.
- Brush to facilitate cleaning of motor shaft.

\* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

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### OPTIONAL ACCESSORIES

- **Coarse serrated blade assembly** for kneading and grinding, Ref. 27308
- **Fine serrated blade assembly** for chopping herbs and spices, Ref. 27307
- D-Clean Kit - Ref. 29246
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- Motor shaft brush - Ref. 49257
- 3mm potato ricer equipment - Ref. 28208
- 6mm potato ricer equipment - Ref. 28210

### SUGGESTED PACKS OF DISCS

**Restaurants pack of 8 discs** Ref 1933  
 Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm;  
 Dicing Set: 10 x 10mm (2 discs); Chipping Set:  
 10 x 10mm (2 discs).

**Cultural market pack of 7 discs** Ref 1943  
 Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm,  
 4 x 4mm; Dicing Set: 10 x 10mm (2 Discs).



### SLICERS

0.6 mm	28166W
0.8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W
6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



### RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



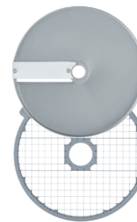
### GRATERS

1.5 mm	28056W
2 mm	28057W
3 mm	28058W
4 mm	28073W
5 mm	28059W
7 mm	28016W
9 mm	28060W
Parmesan	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
Horseradish paste 1 mm	28055W



### JULIENNE

1x8 mm	28172W
1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
2x10 mm	28173W
2x2 mm	28051W
2.5x2.5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



### DICING EQUIPMENT

5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
12x12x12 mm	28197W
14x14x5 mm	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salads	28180W



### FRENCH FRY EQUIPMENT

8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W



### DRAWINGS AND DIMENSIONS

400V/50/3 - Delivered with cable. No plug included.

