

R 752



D	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

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 cm² and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. No disc included. Large range of more than 50 discs as option. 50 to 400 meals.

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

C TECHNICAL DATA

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

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



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 discs available as option.

- 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 and Exactitube pusher.
 - No disc included.

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

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F OPTIONAL ACCESSORIES

BLADE OPTIONS

- **Coarse serrated blade assembly** for kneading and grinding, ref 27308
- **Fine serrated blade assembly** for chopping herbs and spices, ref 27307
- **3mm mashed potato accessory** - ref 28208
- **6mm mashed potato accessory** - ref 28210
- **Wall 8-disc holder** - ref 107812

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).

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



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

G DRAWINGS AND DIMENSIONS

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

