

Combination Veg Prep and Vertical Cutter-Mixer



Prepare 2000 servings in less than 3 hours

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 38 different processing discs. Bowl attachment designed for vertical cutting and mixing; mix, chop, puree and blend.



**Also available as Continuous Feed
Unit Only (R602VC) and Bowl Unit
Only (R602VB).**

- Powerful 3 H.P. variable speed motor with magnetic safety switch. Push button "On-Off" and speed control switch. Metal motor support with metal motor base designed for heavy duty use.
- 7 Qt. stainless steel bowl with handle and stainless steel smooth "S" blade.
- Metal vegetable preparation attachment equipped with two deep feed openings. One for larger produce and one for smaller, more delicate produce.
- Magnetic safety system and auto shut-off for maximum operator safety.
- Attachments easily removed for optimum cleaning and sanitation ability.
- Unit base uses 14 1/2" x 14 3/4" of counter space.
- Packed with two processing discs: 28064 - 3mm (1/8") slicing & 28058 - 3mm (1/8") grating as standard.
- Large selection of discs available
- 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

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Specifications

STANDARD MODEL: includes motor base unit with 7 Qt. stainless steel bowl with handle and continuous feed attachment kit, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 15 Amps, single phase. NEMA # 5-15P

SWITCHING: Control panel with push-type "on"/"off" buttons and computerized variable speed selection switch.

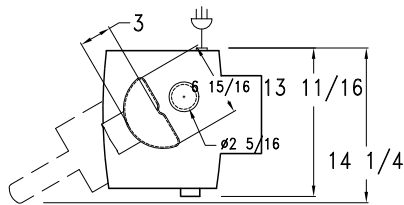
MOTOR: 3 HP, 370 - 3450 RPM

WEIGHT: 92 lbs. net, 99 lbs. approximate shipping weight.

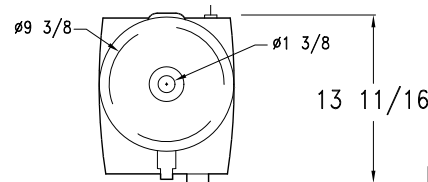
PROCESSING DISCS		
* For Series D & E machines only		
Slicing Discs 28062 1/32" (1mm) 28063 5/64" (2mm) 28064 1/8" (3mm) 28004 5/32" (4mm) 28128* 3/16" (5mm) 28129* 5/16" (8mm) 28130* 3/8" (10mm) 28131* 9/16" (14mm) 28132* 25/32" (20mm) 28133* 1" (25mm)	Grating Discs 28056 1/16" (1.5mm) 28057 5/64" (2mm) 28058 1/8" (3mm) 28136 5/32" (4mm) 28163 3/16" (5mm) 28164 9/32" (7mm) 28165 11/32" (9mm) 28055 Fine Pulping 28061 Hard Cheese Grate	Julienne Discs 28051 5/64" x 5/64" (2mm x 2mm) 27072 5/64" x 5/32" (2mm x 4mm) 27066 5/64" x 1/4" (2mm x 6mm) 27067 5/64" x 5/16" (2mm x 8mm) 28101 5/64" x 5/16" (3mm x 3mm) 28052 5/32" x 5/32" (4mm x 4mm) 28053 1/4" x 1/4" (6mm x 6mm) 28054 5/16" x 5/16" (8mm x 8mm)
Ripple Cut Slicers 27068 5/64" (2mm) 27069 1/8" (3mm) 27070 3/16" (5mm)	French Fry Kits** 28134* 5/16" (8mm) 28135* 3/8" (10mm)	Dicing Kits 28110 3/16" x 3/16" (5mm x 5mm) 28111 5/16" x 5/16" (8mm x 8mm) 28112 3/8" x 3/8" (10mm x 10mm) 28113 9/16" x 9/16" (14mm x 14mm) 28114 25/32" x 25/32" (20mm x 20mm) 28115 1" x 1" (25mm x 25mm)
	Romaine Lettuce Kit 28133/104031 2"	

OPTIONAL EQUIPMENT: 36 additional processing discs and single or multiple disc rack or wall-mounted disc rack.

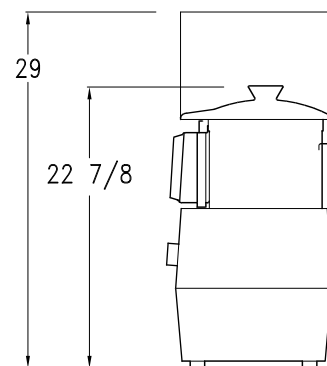
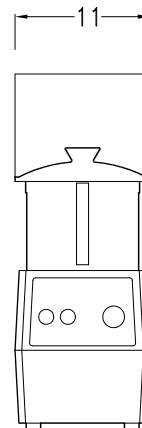
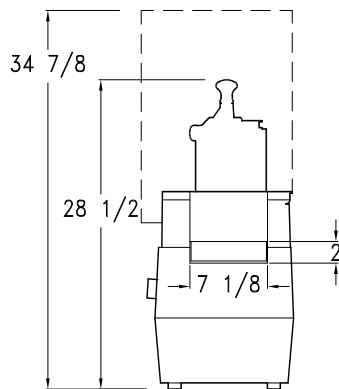
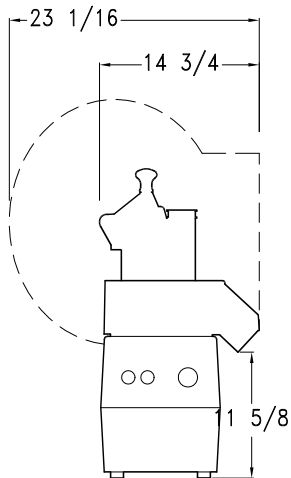
STANDARDS: ETL electrical & sanitation, cETL (Canada)



Continuous Feed Unit



Bowl Unit



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