

**robot coupe**

"The Inventor & World Leader in Food Processors"

"Series E"  
**R602**

Commercial Food Processor

# 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.

- Powerful 3 H.P. two speed motor with magnetic safety switch. Push button "On-Off" and speed control switch. Metal motor support with polycarbonate 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 (38 on all R502 and R602 continuous feed models).
- 1 year parts and labor warranty.



**Also available as Continuous Feed Unit Only (R602C) and Bowl Unit Only (R602B).**

Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

1-800-824-1646 • (601) 898-8411

FAX: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.

## 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:** 208-240V, 60Hz, 2.6 - 2.8 Amps, three phase. NEMA #L15-20P

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

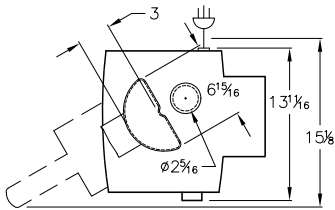
**MOTOR:** 3 HP, 850/1750 RPM

**WEIGHT:** 80 lbs. net, 85 lbs. approximate shipping weight

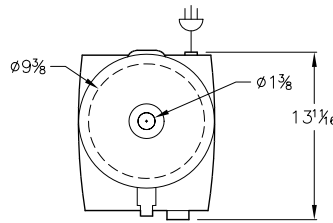
**OPTIONAL EQUIPMENT:** 36 additional processing discs and single or multiple disc rack or wall-mounted disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)

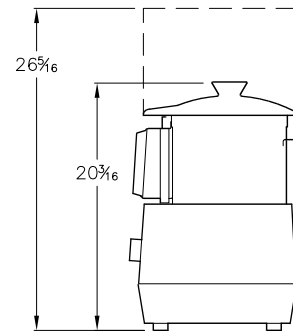
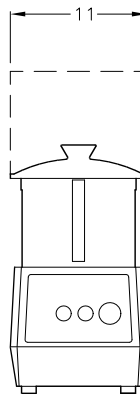
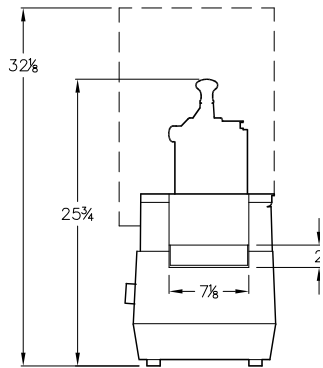
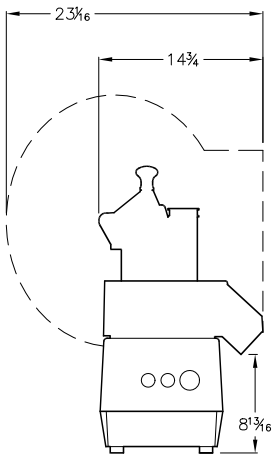
PROCESSING DISCS		
* For Series D & E machines only		
<b>Slicing Discs</b>	<b>Grating Discs</b>	<b>Julienne Discs</b>
28062 1/32" (1mm)	28056 1/16" (1.5mm)	28051 5/64" x 5/64" (2mm x 2mm)
28063 5/64" (2mm)	28057 5/64" (2mm)	27072 5/64" x 5/32" (2mm x 4mm)
28064 1/8" (3mm)	28058 1/8" (3mm)	27066 5/64"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



Continuous Feed Unit



Bowl Unit



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