

R402 Series A

"The Inventor & World Leader in Food Processors"

Commercial Food Processor

# Dual- Purpose Food Processor with Mixer-Cutter Bowl Attachment and Continuous Feed Vegetable Prep **Attachment**



### Prepare 800 servings in 2 1/2 hours or less.

Bowl attachment designed for vertical cutting and mixing: mix, chop, puree and blend. Vegetable prep attachment specially designed for quality continuous feed: slicing, dicing, shredding, grating, french fry and **julienne**. Accommodates 21 different discs plus dicing and french fry kits.



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SPECIFICATIONS ON REVERSE SIDE

- 2 H.P., 2 speed drive system, single phase induction motor with magnetic safety system and motor brake for user safety.
- Metal motor base.
- Control panel with push buttons for "On-Off"/ pulse and Speed Selector switch.
- Standard Unit packed with two processing discs (27566, 4mm (5/32") slicing disc & 27577, 2mm (5/64") grating disc).
- 4.5 Qt. brushed stainless steel cutter bowl with handle, see-thru lid with introduction port which allows user to add ingrediants while processing and stainless steel smooth edge "S" blade.
- Stainless steel Veg Prep attachment with polycarbonate lid and two introduction ports.
- Complete selection of 21 stainless steel discs plus dicing and french fry kits available to accommodate a large range and variety of cuts.
- Attachments easily removed for easy cleaning and optimum sanitation.



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### Specifications

STANDARD MODEL: Includes motor base unit with continuous feed attachment, one 27566 - 5/32" (4mm) slicing disc and one 27577 5/64" (2mm) medium grating disc, 4.5 Qt. brushed stainless steel cutter bowl with stainless steel smooth "S" blade.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 12 Amps, single phase. Contact your local electrician for local code requirements. NEMA 5-15 Plug.

SWITCHING: Control panel with push-type on/off /pulse buttons and speed control switch.

MOTOR: Induction, 2 HP, 500/1600 RPM, fan-cooled.

WEIGHT: 39 lbs. net, 42 lbs. approximate shipping weight.

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#### **Slicing Discs**

27051 - 1/32" (1mm) 27555 - 5/64" (2mm) 27086 - 1/8" (3mm) 27566 - 5/32" (4mm) 27087 - 3/16" (5mm) 27786 - 1/4" (6mm)

#### Ripple Cut Slicers

27621 - 5/64" (2mm)

#### **Graters**

27588 - 1/16" (1.5mm) 27577 -5/64" (2mm) 27511 - 1/8" (3mm) 27046 - 1/4" (6mm) 27632 - 11/32" (9mm) 27078 - Hard Cheese Grate

#### **Pulping**

27079 - Fine pulping disc 27764 - Pulping disc

#### **Julienne**

27599 - 5/64" (2x2mm)

27080 - 5/64" x 5/32" (2x4mm)

27081 - 5/64"x1/4" (2x6mm)

27047 - 5/32" (4x4mm)

27610 - 1/4" (6x6mm)

27048 - 5/16" (8x8mm)

#### **Dicing Kits**

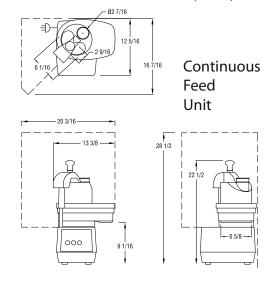
27113 - 5/16" (8 x 8mm) 27114 - 3/8" (10 x 10mm) 27298 - 15/32" (12 x 12mm)

#### **French Fry Kits**

27116 - 5/16" (8 x 8mm) 27117 - 3/8" (10 x 10mm)

OPTIONAL EQUIPMENT: 19 additional processing discs plus 3 dicing kits and 2 french fry kits, and single or multiple disc rack or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)



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