

FOOD PROCESSORS



R 101 up to 15 covers

450W. Single phase 230v. Speed: 1500rpm. 1.9 litre polycarbonate bowl, including a fine serrated blade stainless steel knife. Vegetable preparation function: internal ejection. Supplied with two discs: 2mm slicer and 2mm grater. Dimensions: (HxWxD) 450 x 200 x 300mm.

R 201 10 to 20 covers

550W. Single phase 230v. Speed: 1500rpm. 2.9 litre polycarbonate bowl, including a flat blade stainless steel knife. Vegetable preparation function: internal ejection. Supplied with two discs: 2mm slicer and 2mm grater. Dimensions: (HxWxD) 495 x 220 x 380mm.

R 201 Ultra 10 to 20 covers

As R 201 plus pulse action and 2.9 litre stainless steel bowl.

R 211 10 to 30 covers

550W. Single phase 230v. Speed: 1500 rpm. 2.9 litre polycarbonate bowl, including a flat blade stainless steel knife. Vegetable preparation function: internal ejection. Supplied with two discs: 2mm slicer and 2mm grater. Dimensions: (HxWxD) 450 x 220 x 360mm.

R 211 Ultra 10 to 30 covers

As R211 plus pulse action and 2.9 litre stainless steel bowl

R 301 10 to 70 covers

650W. Single phase 230v. Speed: 1500rpm. 3.5 litre ABS cutter bowl including a flat blade stainless steel knife. Vegetable preparation attachment with ejection facility. Supplied with four discs: 2mm, 4mm slicer and 2mm, 6mm grater. Dimensions: (HxWxD) 550 x 220 x 340mm.

R 301 Ultra 10 to 70 covers

650W. Single phase 230v. Pulse function. Stainless steel cutter bowl. Supplied with four discs: 2mm, 4mm slicer and 2mm, 6mm grater. Other details as above.

R 401 20 to 90 covers

700W. Single-phase 230v. Speed 1500 rpm. All metal motor-base. 4 litre stainless steel cutter bowl and flat blade stainless steel knife included. Vegetable preparation attachment stainless steel vegetable preparation bowl and ABS vegetable hopper with ejection facility. Supplied with four discs 2mm, 4mm slicer and 2mm, 6mm grater. Dimensions: (HxWxD) 725 x 320 x 304mm.

R 402 20 to 90 covers and more

750W. Three-phase 400v. 2 Speed 750 & 1500 rpm. Ideal for dicing and chipping. Supplied with 2mm slicer, 3mm grater and 8 x 8 dicing disc set. Dimensions: (HxWxD) 745 x 320 x 304mm. Other details as above

R 402 VV 20 to 90 covers and more

1000W. Single phase 230v. Variable speed 300 – 3000rpm. Supplied with 2mm slicer, 3mm grater and 8 x 8 dicing disc set. Other details as above

R 502 30 to 300 covers

1000W. 3-phase 400v. 2 speed: 750/1500 rpm. 5.5 litre stainless steel cutter bowl – with flat blade stainless steel knife included. All metal vegetable preparation attachment with ejection facility. Discs not included. Dimensions: (HxWxD) 480 x 280 x 350mm.

R 502 VV 30 to 300 covers

1300W. Single phase 230v. Variable speed: 300 - 3000 rpm. Other details as above.

R 602 30 to 400 covers

1200W. 3-phase 400v. 2 speeds: 750 & 1500 rpm. Stainless steel 7 litre cutter bowl with flat blade stainless steel knife included. Vegetable preparation attachment: all metal with ejection facility. Discs not included. Dimensions: (HxWxD) 520 x 280 x 350mm.

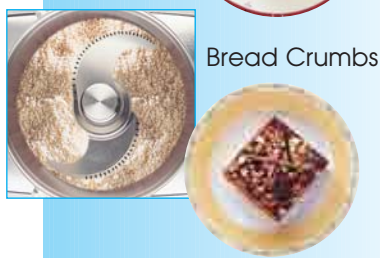
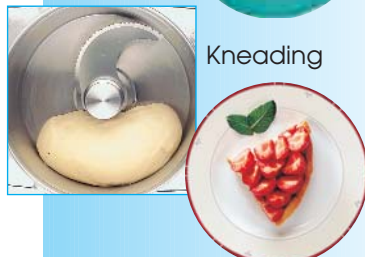
R 602 VV 30 to 400 covers

1500W. Single phase 230v. Variable speed: 300 - 3000 rpm. R-Mix Function. Dimensions: (HxWxD) 520 x 280 x 350mm. Other details as above.

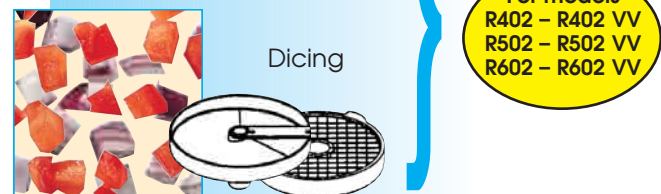
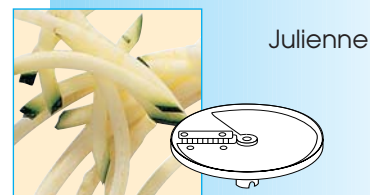
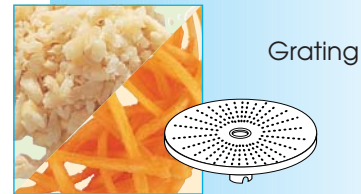
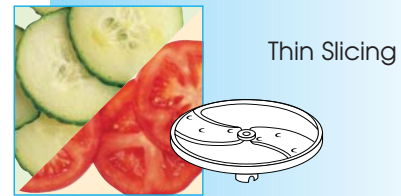




Blade functions



Disc options



For models
R402 – R402 VV
R502 – R502 VV
R602 – R602 VV

Juicer option



For models
R301 – R301 Ultra
R401
R402 – R402 VV

PERFORMANCE RATES

Model	Max capacity	Work rate per hour	Number of covers
R 201	0.3 to 1 kg	5 to 10 kg	10 to 20
R 211			10 to 30
R 301 / R 301 Ultra	0.5 to 1.5 kg	20 to 40 kg	10 to 70
R 401 / R 402 / R 402 VV	0.5 to 2 kg		20 to 90
R 502 / R 502 VV	0.5 to 2.5 kg	120 to 200 kg	30 to 300
R 602 / R 602 VV	0.5 to 3.5 kg		30 to 400



R 101

- **Power:** 450 Watts.
- **Voltage:** single phase 230v.
- **1 speed:** 1500 rpm.
- Induction Motor.
- **Delivered with:**
 - 1.9 litre polycarbonate cutter bowl with fine serrated blade stainless steel knife included.
 - vegetable slicer lid with internal ejection.
- **Discs:** 2mm slicer and 2mm grater.
- **Dimensions:** (HxWxD) 450 x 220 x 300mm

Ref. 22356 – R 101 230v/50/1

£397.00

Ref. 27061 – Fine serrated blade

£72.70



R 201

- **Power:** 550 Watts.
- **Voltage:** single phase 230v.
- **1 speed:** 1500 rpm.
- Induction Motor and motor brake.
- **Delivered with:**
 - 2.9 litre polycarbonate cutter bowl with handle (R201 Ultra stainless steel cutter bowl with handle) with flat blade stainless steel knife included.
 - vegetable slicer lid with internal ejection.
- **Discs:** 2mm slicer and 2mm grater.
- Complete selection of 23 stainless steel discs available.
- **Dimensions:** (HxWxD) 495 x 220 x 280mm.

Ref. 22104 – R 201 230v/50/1

£591.00

R 201 Ultra

As above plus pulse action and stainless steel cutter bowl with handle

Ref. 22121 – R 201Ultra 230v/50/1

£772.00

Ref. 27138 – Coarse serrated blade

£72.70

Ref. 27061 – Fine serrated blade

£72.70

Ref. 27055 – Flat blade

£57.80



R 211

- **Power:** 550 Watts.
- **Voltage:** single phase 230v.
- **1 speed:** 1500 rpm.
- Induction Motor and motor brake.
- **Delivered with:**
 - 2.9 litre polycarbonate cutter bowl with handle (R211 Ultra stainless steel cutter bowl with handle) with flat blade stainless steel knife included.
 - vegetable preparation fitting.
- **Discs:** 2mm slicer and 2mm grater.
- Complete selection of 23 stainless steel discs available.
- **Dimensions:** (HxWxD) 445 x 220 x 360mm.

Ref. 22247 – R 211 230v/50/1

£681.00

R 211 Ultra

As above plus pulse action and stainless steel cutter bowl with handle

Ref. 22252 – R 211 Ultra 230v/50/1

£851.00

Ref. 27138 – Coarse serrated blade

£72.70

Ref. 27061 – Fine serrated blade

£72.70

Ref. 27055 – Flat blade

£57.80



R 301

- **Power:** 650 Watts.
- **Voltage:** single phase 230v.
- **1 speed:** 1500 rpm – pulse function.
- Induction Motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 3.5 litre ABS cutter bowl with flat blade stainless steel knife included.
 - vegetable preparation attachment in ABS with ejection equipped with a half-moon hopper (area: 104cm²) and a cylindrical hopper (Ø: 58mm).
- **Discs:** 2mm and 4mm slicer & 2mm and 6mm grater.
- Complete selection of 23 stainless steel discs available.
- **Dimensions:** (HxWxD) 550 x 220 x 340mm.

Ref. 2539 – R 301 230v/50/1	£983.00
Ref. 2537 – R 301 (Special voltage 220v 60Hz)	£983.00
Ref. 27288 – Coarse serrated blade	£72.60
Ref. 27287 – Fine serrated blade	£59.10
Ref. 27286 – Flat blade	£58.40
Ref. 27268 – Accessory juice separator with basket and cone	£59.10



R 301 Ultra

- **Power:** 650 Watts.
- **Voltage:** single phase 230v.
- **1 speed:** 1500 rpm – pulse function.
- Induction Motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 3.5 litre stainless steel cutter bowl with flat blade stainless steel knife included.
 - vegetable preparation attachment in ABS with ejection equipped with a half-moon hopper (area: 104cm²) and a cylindrical hopper (Ø: 58mm).
- **Discs:** 2mm and 4mm slicer & 2mm and 6mm grater.
- Complete selection of 23 stainless steel discs available.
- **Dimensions:** (HxWxD) 550 x 220 x 340mm.

Ref. 2540 – R 301 Ultra 230v/50/1	£1105.00
Ref. 2543 – R 301 Ultra (Special voltage 220v 60Hz)	£1105.00
Ref. 27288 – Coarse serrated blade	£72.60
Ref. 27287 – Fine serrated blade	£59.10
Ref. 27286 – Flat blade	£58.40
Ref. 27268 – Accessory juice separator with basket and cone	£59.10



R 401

- **Power:** 700 Watts.
- **Voltage:** single phase 230v.
- **Speed:** 1500 rpm.
- All metal base. Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 4 litre stainless steel cutter bowl, handle and flat blade stainless steel knife included.
 - Stainless steel vegetable preparation bowl with ejection facility plus ABS lid, equipped with a half moon hopper (area: 104 cm²) and a cylindrical hopper (Diameter: 58mm)
- **Discs:** 2mm and 4mm slicer, & 2mm & 6mm grater.
- Complete selection of 23 stainless steel discs available.
- **Dimensions:** (HxWxD) 725 x 320 x 304mm.

Ref. 2694 – R401 230v/50/1	£1323.00
Ref. 27253 – Coarse serrated blade	£85.70
Ref. 27254 – Fine serrated blade	£85.70
Ref. 27255 – Smooth blade	£77.50
Ref. 27268 – Accessory juice separator with basket and cone	£59.10



R 402

2 Dicing cuts + 2 French fries cuts possible

- **Power:** 750 Watts.
- **Voltage:** 3-phase 400v.
- **2 speed:** 750 & 1500 rpm.
- All metal base. Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 4 litre stainless steel cutter bowl, handle and flat blade stainless steel knife included.
 - Stainless steel vegetable preparation bowl with ejection facility plus ABS lid, equipped with a half moon hopper (area: 104 cm²) and a cylindrical hopper (Dia: 58mm)
- **Discs:** 2mm slicer, 3mm grater and 8 x 8mm dicing disc set.
- Complete selection of 27 stainless steel discs available.
- **Dimensions:** (HxWxD) 745 x 320 x 304mm.



R 402 VV VARIABLE SPEED

2 Dicing cuts + 2 French fries cuts possible

- **Power:** 1000 Watts.
 - **Voltage:** single phase 230v.
 - **Variable speed:** 300 - 3000 rpm with cutter bowl attachment, 300 - 1000rpm with vegetable preparation attachment.
- Other details as above.

Ref. 2516 – R402 400v/50/3	£1634.00
Ref. 2687 – R402VV 230v/50-60/1	£1997.00
Ref. 27253 – Coarse serrated blade	£85.70
Ref. 27254 – Fine serrated blade	£85.70
Ref. 27255 – Smooth blade	£77.50
Ref. 27268 – Accessory juice separator with basket and cone	£59.10

Ref. 1946 – Suggested pack of 5 discs – Slicers: 2mm, 4mm; Grater: 2mm; Julienne 4 x 4mm, 8 x 8mm.	£178.30
Ref. 1907 – Suggested pack of 4 discs for the cultural market: Slicers 2mm, 4mm; Grater 2mm; Julienne 4 x 4mm	£140.20
Ref. 1944 – Suggested pack of 6 discs for the R402 & R402VV only: Slicers 2mm, 4mm; Graters 2mm; Julienne 4 x 4mm and 10 x 10 dicing disc set (2 discs)	£321.90



R 502

6 Dicing cuts + 3 French fries cuts possible

- **Power:** 1000 Watts.
- **Voltage:** 3-phase 400v.
- **2 speed:** 750 & 1500 rpm.
- Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 5.5 litre stainless steel cutter bowl with handle and flat blade stainless steel knife included.
 - All metal vegetable preparation attachment equipped with a half-moon hopper (area: 121cm²) and a cylindrical hopper (∅: 58mm).
- Discs not included.
- Complete selection of 46 discs available.
- **Dimensions:** (HxWxD) 480 x 280 x 350mm.



R 502 VV VARIABLE SPEED

6 Dicing cuts + 3 French fries cuts possible

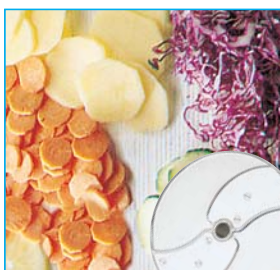
- **Power:** 1300 Watts.
 - **Voltage:** Single phase 230v.
 - **Variable speed:** 300 - 3000 rpm with cutter bowl attachment, 500 - 1000 rpm with vegetable preparation attachment.
- Other characteristics as above.



Ref. 2891 – R502 400v/50/3	£2397.00
Ref. 2887 – R502 VV 230v/50-60/1	£2714.00
Ref. 27121 – Coarse serrated blade	£195.40
Ref. 27120 – Flat blade	£159.10

SUGGESTED PACK OF DISCS

Ref. 1933 – Suggested pack of 8 discs for restaurants: Slicers 2mm, 5mm; grater 2mm; Julienne 3 x 3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs).	£796.00
Ref. 1943 – Suggested pack of 7 discs for the cultural market: Slicers 2mm, 5mm; Grater 2mm; Julienne 3 x 3mm, 4 x 4mm; Dicing Set: 10 x 10mm (2 Discs).	£693.80





R 602

- **Power:** 1200 Watts.
- **Voltage:** 3-phase 400v.
- **2 speed:** 750 & 1500 rpm.
- Pulse function.
- Induction motor. Magnetic safety system and motor brake.
- **Delivered with:**
 - 7 litre stainless steel cutter bowl, handle and flat blade stainless steel knife assembly included.
 - All metal vegetable preparation attachment equipped with ejection facility with a half-moon hopper (area: 121cm²) and a cylindrical hopper (Ø: 58mm).
- Discs not included.
- Complete selection of 46 discs available.
- **Dimensions:** (HxWxD) 520 x 280 x 350mm.

6 Dicing cuts + 3 French fries cuts possible



R 602 VV VARIABLE SPEED

R-MIX FUNCTION

6 Dicing cuts + 3 French fries cuts possible

- **Power:** 1500 Watts.
- **Voltage:** single phase 230v.
- **Variable speed:** 300 - 3000 rpm with cutter bowl attachment, 500 - 1000 rpm with vegetable preparation attachment.
- R-Mix function, allows delicate foodstuffs to be mixed without being chopped. Other details as above.



Ref. 2883 – R602 400v/50/3	£2656.00
Ref. 2879 – R602 VV 230v/50-60/1	£2982.00
Ref. 27125 – Coarse serrated blade assembly	£302.20
Ref. 27124 – Flat blade assembly	£264.60
Ref. 117034 – Coarse serrated lower blade	£50.00
Ref. 117035 – Coarse serrated upper blade	£50.00
Ref. 117032 – Flat lower blade	£40.90
Ref. 117033 – Flat upper blade	£40.90

SUGGESTED PACK OF DISCS:








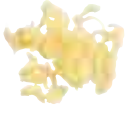



- Ref. 1933 – Suggested pack of 8 discs for restaurants – Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3x3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs). £796.00
- Ref. 1942 – Suggested pack of 12 discs for institutions – Slicers: 2mm, 5mm; Grater: 2mm, 5mm; Julienne 3 x 3mm, 4 x 4mm; Dicing Set: 10 x 10mm (2 discs), 20 x 20mm (2 discs); Chipping Set: 10x10mm (2 discs). Wall disc holder. £989.10

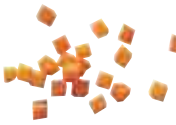

OPTIONS

	R 301		R 301 Ultra		R 401		R 402		R 402 VV	
	Ref.		Ref.		Ref.		Ref.		Ref.	
3-phase motor block 400v/50/3							22360	£938.00		
Single phase motor block 230v/50/1	22370	£709.00	22377	£709.00	22323	£887.00			22332	£1559.00
Additional cutter	27272	£195.70	27278	£345.00	27251	£335.00	27251	£335.00	27251	£335.00
Additional vegetable-cutter (without disc)	27295	£268.10	27295	£268.10	27252	£391.80	27252	£391.80	27252	£391.80
Additional juice separator	27268	£59.10	27268	£59.10	27268	£59.10	27268	£59.10	27268	£59.10

	R 502		R 502 VV		R 602		R 602 VV	
	Ref.		Ref.		Ref.		Ref.	
3-phase motor block 400v/50/3	24291	£1248.00			24296	£1439.00		
Single phase motor block 230v/50/1			24319	£1635.00			24302	£1908.00
Additional cutter	27127	£664.30	27127	£664.30	27128	£772.10	27128	£772.10
Additional vegetable-cutter (without disc)	27200	£749.50	27200	£749.50	27200	£749.50	27200	£749.50

⚡ For special voltage machines see page 65

MODEL No.	R 201 / R 211 / R 301 R 301 Ultra / R 401 CL 20			R 402 R 402 VV	CL 30	Unit Price	R 502 / R 502 VV R 602 / R 602 VV CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60		
		Unit Price						Unit Price	
SLICERS    	Almonds 0.6 mm						28166	£98.80	
	0.8 mm						28069	£98.80	
	1 mm	27051	£34.10	27051		£34.10	28062	£98.80	
	2 mm	27555	£34.10	27555		£34.10	28063	£98.80	
	3 mm	27086	£34.10	27086		£34.10	28064	£98.80	
	4 mm	27566	£34.10	27566		£34.10	28004	£94.20	
	5 mm	27087	£34.10	27087		£34.10	28065	£94.20	
	6 mm	27786	£34.10	27786		£34.10			
	8 mm						28066	£94.20	
	10 mm						28067	£94.20	
	14 mm						28068	£94.20	
	4mm for cooked potatoes						27244	£329.60	
6 mm for cooked potatoes						27245	£329.60		
RIPPLE CUT SLICERS 	2 mm	27621	£34.10	27621		£34.10	27068	£106.70	
	3 mm						27069	£106.70	
	5 mm						27070	£106.70	
GRATERS   	1.5 mm	27588	£34.10	27588	27148	£34.10	28056	£94.20	
	2 mm	27577	£34.10	27577	27149	£34.10	28057	£94.20	
	3 mm	27511	£34.10	27511	27150	£34.10	28058	£94.20	
	4 mm						28073	£94.20	
	5 mm						28059	£94.20	
	6 mm	27046	£34.10	27046		£34.10			
	7 mm						28016	£94.20	
	9 mm	27632	£34.10	27632		£34.10	28060	£94.20	
	Parmesan	27764	£38.10	27764		£38.10	28061	£94.20	
	Röstis potatoes	27191	£47.60	27191		£47.60	27164	£102.20	
	0.7 mm for horseradish paste	27078	£47.60	27078		£47.60			
	1 mm for horseradish paste	27079	£47.60	27079		£47.60	28055	£102.20	
1.3 mm for horseradish paste	27130	£47.60	27130		£47.60				
JULIENNE   	1 x 8 mm						28172	£103.60	
	1 x 30 onions/cabbage						28153	£161.80	
	2 x 2 mm	27599	£38.10	27599		£38.10	28051	£106.70	
	2 x 4 mm	27080	£38.10	27080		£38.10	27072	£106.70	
	2 x 6 mm	27081	£38.10	27081		£38.10	27066	£106.70	
	2 x 8 mm						27067	£106.70	
	2 x 10 mm						28173	£103.60	
	3 x 3 mm						28101	£106.70	
	4 x 4 mm	27047	£38.10	27047		£38.10	28052	£98.80	
	6 x 6 mm	27610	£38.10	27610		£38.10	28053	£98.80	
8 x 8 mm	27048	£38.10	27048		£38.10	28054	£98.80		

MODEL No.		R 402 R 402 VV CL 30	Unit Price	R 502 / R 502 VV R 602 / R 602 VV CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60	Unit Price
DICING EQUIPMENT  1 DICING GRID + 1 SLICER	5 x 5 x 5 mm			■ 28110	£200.90
	8 x 8 x 8 mm	■ 27113	£181.70	■ 28111	£200.90
	10 x 10 x 10 mm	■ 27114	£181.70	■ 28112	£200.90
	14 x 14 x 14 mm			■ 28113	£200.90
	20 x 20 x 20 mm			■ 28114	£200.90
	25 x 25 x 25 mm			■ 28115	£200.90
	50 x 70 x 25 mm (salad)			■ 28180	£282.80
FRENCH FRIES 	8 x 8 mm	▲ 27116	£181.70	▲ 28134 (1)	£200.90
	10 x 10 mm	▲ 27117	£181.70	▲ 28135 (1)	£200.90
	10 x 16 mm			▲ 28158 (1)	£200.90




REMINDER



■ **Dicing equipment** delivered with: 1 dicing grid + 1 slicing disc.

▲ **French Fries equipment** delivered with: 1 French fries disc + 1 slicing disc.

(1) Not available for CL 55 and CL 60 with pusher feed head

ACCESSORIES		Reference No.	Unit Price
POLYCARBONATE WALL DISCS HOLDER For discs R201 to R402 VV CL20 to CL30		27019	£25.00
POLYCARBONATE SET OF DISCS For R502 to R602 VV discs CL50 to CL60 VV		27258	£10.80
STAINLESS STEEL WALL DISCS HOLDER (HOLDS 6 DISCS)		101230	£38.60



R 502 / R 502 VV / R 602 / R 602 VV
 CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / CL 60 VV