

## R 752 V.V.

**A SALES FEATURES**

**R 752 V.V. Combination Processor:** Bowl cutter & Vegetable Prep 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 V.V. Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120V/60/1. Power 2 HP. Speeds: 300 to 3500 rpm. Timer. 7.5 litre stainless-steel bowl for cutter mixer, scraper arm stainless steel smooth bowl-base blade assembly included. Metal vegetable preparation attachment with side ejection equipped with 2 hoppers: 1 large and 1 cylindrical hopper Ø 2 1/4" and/or Ø 1 17/32". Supplied with 3 mm (1/8") grating and 3 mm (1/8") slicing discs. D-Clean Kit. Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant. 50 to 400 meals.

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

**C TECHNICAL DATA**

<b>Output power</b>	2 HP
<b>Electrical data</b>	120V/60/1 - 5.8 Amps
<b>Variable speed</b>	300 to 3500 rpm
<b>Dimensions (WxDxH)</b>	10 15/16" x 14 7/8" x 28 1/16"
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	73 lbs
<b>Nema #</b>	5-20P
<b>Reference</b>	R 752 V.V. 120V/60/1

**D**

Number of meals per service	50 to 400
Quantity per batch in cutter function	Up to 8.3 lbs.
Vegetable slicer output	330 lbs

**E****VEGETABLE PREPARATION FUNCTION****MOTOR BASE**

- Induction motor.
- Power 2 HP
- Stainless steel motor shaft.
- Built in On/Off/Pulse switch.
- Magnetic safety.
- **Speeds:** 300 to 3500 rpm
- Pulse button for better cut precision.
- **Timer**

**CUTTER FUNCTION**

- **7.5 L stainless steel cutter bowl** with handle, bowl and lid scraper and high resistance stainless steel smooth bowl-base blade assembly.

**VEGETABLE FUNCTION**

- Vegetable Preparation Machine equipped with 2 hoppers:
  - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
  - 1 cylindrical hopper for long, delicate vegetables.
 The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Removable chute and feed lead and easy cleaning.
- Side ejection for space saving and better user comfort to receive 5 7/8" high GN containers.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

**MASHED POTATO FUNCTION**

- **Option:** 20 lbs of mashed potatoes in 2 minutes.

**ACCESSORIES INCLUDED**

- Cutter attachment: lid, chute, and stainless steel smooth bowl-base blade assembly.
- Vegetable attachment : chute, feed lead, discharge plate, Exactitube pusher and D-Clean Kit.
- Supplied with 3 mm (1/8") grating and 3 mm (1/8") slicing discs.
- Supplied with a brush to clean the motor shaft

**STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



## R 752 V.V.

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## OPTIONAL ACCESSORIES

## • BLADE OPTIONS

- Additional smooth-edged, twin-blade assembly - Ref. 27306
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices - Ref. 27307
- Coarse-serrated, twin-blade assembly for grinding and kneading - Ref. 27308

## • OTHER OPTIONS

- 3 mm Mashed Potato Kit - Ref. 28208
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- Motor shaft brush - Ref. 49257
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

## SUGGESTED PACKS OF DISCS

<b>3 disc package</b>	5mm (3/16") coarse grating, 6mm (1/4" x 1/4") julienne and 5mm (3/16") slicing discs.
<b>5 disc package</b>	5mm (3/16") coarse grating; 6mm (1/4" x 1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid
<b>16 disc package</b>	Slicers - 0.8mm (1/32"), 2 mm (5/64") & 5mm (3/16"). 2 graters - 2 mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10 mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10 mm (5/64"x3/8"). D-Clean Kit and 2 disc holders.

## OPTIONAL DISCS



## SLICING

<b>0.6 mm</b>	28166W
<b>0.8 mm</b>	28069W
<b>1 mm (1/32")</b>	28062W
<b>2 mm (5/64")</b>	28063W
<b>3 mm (1/8")</b>	28064W
<b>4 mm (5/32")</b>	28004W
<b>5 mm (3/16")</b>	28065W
<b>6 mm (1/4")</b>	28196W
<b>8 mm (5/16")</b>	28066W
<b>10 mm (3/8")</b>	28067W
<b>14 mm (9/16")</b>	28068W
<b>20 mm (25/32")</b>	28132W
<b>25 mm (1")</b>	28133W
<b>cooked potatoes 4 mm (5/32")</b>	27244W
<b>cooked potatoes 6 mm (1/4")</b>	27245W



## RIPPLE CUTTING

<b>2 mm (5/64")</b>	27068W
<b>3 mm (1/8")</b>	27069W
<b>5 mm (3/16")</b>	27070W



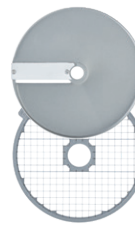
## GRATERS

<b>1.5 mm (1/16")</b>	28056W
<b>2 mm (5/64")</b>	28057W
<b>3 mm (1/8")</b>	28058W
<b>4 mm (5/32")</b>	28136W
<b>5 mm (3/16")</b>	28163W
<b>7 mm (9/32")</b>	28164W
<b>9 mm (11/32")</b>	28165W
<b>Röstis potatoes</b>	27164W
<b>Raw potatoes</b>	27219W
<b>Fine Pulping disc</b>	28055W
<b>Hard Cheese grate</b>	28061W



## JULIENNE

<b>1x8 mm tagliatelle (1/32"x5/16")</b>	28172W
<b>1x26 onion/cabbage (1/32"x1 1/4")</b>	28153W
<b>2x2 mm (5/64" x 5/64")</b>	28051W
<b>2x4 mm (5/64" x 5/32")</b>	27072W
<b>2x6 mm (5/64" x 1/4")</b>	27066W
<b>2x8 mm (5/64" x 5/16")</b>	27067W
<b>2x10 tagliatelle (5/64"x3/8")</b>	28173W
<b>2.5x2.5 mm (1/10" x 1/10")</b>	28195W
<b>3x3 mm (1/8" x 1/8")</b>	28101W
<b>4x4 mm (5/32" x 5/32")</b>	28052W
<b>6x6 mm (1/4" x 1/4")</b>	28053W
<b>8x8 mm (5/16" x 5/16")</b>	28054W



## DICING EQUIPMENT

<b>5x5 mm (3/16")</b>	28110W
<b>8x8 mm (5/16")</b>	28111W
<b>10x10 mm (3/8")</b>	28112W
<b>12x12 mm (15/32")</b>	28197W
<b>14x14x5 mm Mozzarella (9/16"x9/16"x3/16")</b>	28181W
<b>14x14x10 mm (9/16"x9/16"x3/8")</b>	28179W
<b>14x14 mm (9/16")</b>	28113W
<b>20x20 mm (25/32")</b>	28114W
<b>25x25 mm (1")</b>	28115W
<b>2" Lettuce Cut</b>	28180W



## FRENCH FRY EQUIPMENT

<b>6x6 mm attachment (1/4" x 1/4")</b>	49324
<b>8x8 mm (5/16" x 5/16")</b>	28134W
<b>8x16 mm (5/16" x 5/8")</b>	28159W
<b>10x10 mm (3/8" x 3/8")</b>	28135W
<b>10x16 mm (3/8" x 5/8")</b>	28158W

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## ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.

