TABLE-TOP CUTTERS

robot @ coupe°

R4



SALES FEATURES	
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The R4 table-top cutter is ideal for grinding, mincing and kneading, as well as for making mousses, emulsions and smooth stuffings. It effortlessly performs even the lengthiest task in just a few minutes, consistently producing a flawless end product.

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TECHNICAL FEATURES

R4 table-top cutter. Three-phase. Power: 900 W. Dual speed: 1,500 & 3,000 rpm. 4.5-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 10-50 covers.

Select the options you want from the list in Section **F** overleaf.

C TECHNICAL DATA

Outpu	ut power	900 W		
Electr	ical data	400V/50Hz/3ph 2.7 A – plug not supplied		
Dual	speed	1,500 & 3,000 rpm		
Dime	nsions (WxDxH)	226 x 304 x 440 mm		
Rate	of recyclability	95%		
Net weight		15 kg		
	Supply	Amperage	Reference	
	400V/50/3	2,0 & 2,7	22437	
	220V/60/3	3,8 & 5,2	22438	
	380V/60/3	3,8 & 5,2	22439	
	220V/50/3	2,0 & 2,7	22440	
	220V/60/1	4,8	22392	

CE MARKING

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 - IP55 - IP34

D Number of meals per service	10-50 covers
Amount processed per	0.3-2.5 kg

PRODUCT FEATURES / BENEFITS

MOTOR UNIT

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- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 900 W
- Stainless-steel motor shaft
- All-metal motor base
- Magnetic safety system, thermal failsafe and motor brake
- Dual speed 1,500 & 3,000 rpm
- Pulse function for greater cutting precision

CUTTER FUNCTION

- **4.5-I stainless-steel cutter bowl** with handle for better grip
- **Bowl-base blade assembly** with two high-strength, stainless-steel, smooth-edged blades for homogeneous processing even for small amounts
- **Central lid opening** for adding liquid or solid ingredients during processing
- High heat- and shock-resistant **see-through lid** to monitor processing from start to finish
- All parts are dishwasher-safe and can easily be removed for cleaning

STANDARD ATTACHMENTS

- 4.5-l bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades and a detachable cap

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F

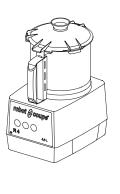
OPTIONAL ATTACHMENTS

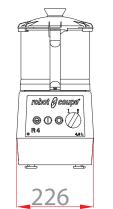
- Coarse-serrated, twin-blade assembly for grinding and kneading Ref. 27346
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices Ref. 27345
- Additional smooth-edged, twin-blade assembly Ref. 27344

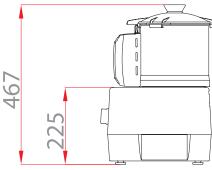


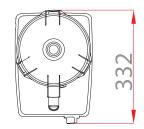
DRAWINGS AND DIMENSIONS

Three-phase – power cord and plug not supplied









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