

R5 Plus three-phase



3
BLADES

5.5 L

D	Number of meals per service	20-80 covers
	Amount processed per	0.5-3 kg

A SALES FEATURES

The R5 Plus 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.

B TECHNICAL FEATURES

R5 Plus table-top cutter. Three-phase. Power: 1,200 W. Dual speed: 1,500 & 3,000 rpm. 5.5-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 20-80 covers.

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

C TECHNICAL DATA

Output power	1,200 W	
Electrical data	Three-phase plug not supplied	
Dual speed	1,500 & 3,000 rpm	
Dimensions (WxDxH)	280 x 350 x 490 mm	
Rate of recyclability	95%	
Net weight	24 kg	
	Supply	Amperage Reference
	400V/50/3	2,7 & 3,4 24309
	220V/60/3	4,7 & 6,5 24311
	380V/60/3	4,7 & 6,5 24313

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

E PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 1,200 W
- Stainless-steel motor shaft
- All-metal motor unit
- Magnetic safety system, thermal failsafe and motor brake
- On/Off buttons flush with unit
- Flat motor base for easier assembly and cleaning
- Dual speed 1,500 & 3,000 rpm
- Pulse function for greater cutting precision

CUTTER FUNCTION

- 5.5-l 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

- 5.5-l bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades

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F OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27121
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices – Ref. 27351
- Additional smooth-edged, twin-blade assembly – Ref. 27120



Coarse-serrated



Fine-serrated

G DRAWINGS AND DIMENSIONS

Three-phase – plug not supplied

