TABLE-TOP CUTTERS

R5 Plus three-phase



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

A

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

robot @ coupe°

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

PRODUCT FEATURES / BENEFITS

MOTOR UNIT

E

- 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-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

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

TABLE-TOP CUTTERS

robot @ coupe°

R5 Plus three-phase

OPTIONAL ATTACHMENTS

F

- 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

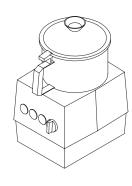


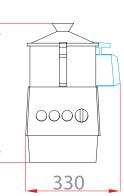
Fine-serrated

G

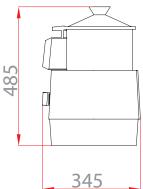
DRAWINGS AND DIMENSIONS

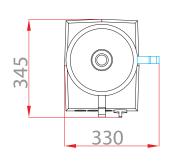
Three-phase – plug not supplied





485





R5 Plus three-phase

Specification sheet