

R 23



Number of meals per service	100 to 400 covers
Quantity processed per operation	4 to 14 kg

A SALES FEATURES

Vertical Cutter Mixer R 23 is designed for processing both large and small quantities of meat, vegetables and smoothtextured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.

B TECHNICAL FEATURES

Vertical Cutter Mixer R 23. Three-Phase. Power 4500 W. 2 speeds. 100% stainless-steel appliance with 3 built in legs. Control panel with flush buttons and digital timer from 0 to 15 minutes. Removable and tiltable 23L stainless-steel bowl. Bowl-base blade assembly with 3 detachable and height-adjustable smooth blades included. 100 to 400 meals and more.

Select all the options at the back page, F part.

C TECHNICAL DATA		
Output power	4500 Watts	
Electrical datas	Three phase No plug included	
Speeds	50Hz : 1500 and 3000 rpm 60Hz : 1800 and 3600 rpm	
Dimensions (LxWxH)	700 x 600 x 1250 mm	
Rate of recyclability	95%	
Net weight	110 kg	
Supply	Amperage	Reference
400V/50/3	20 Amp*	51331
230V/50/3	40 Amp*	51335
220V/60/3	40 Amp*	51333
380V/60/3	20 Amp*	51334

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000



PRODUCT FEATURES/BENEFITS

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 4500 Watts.
- 100% stainless-steel construction and three sturdy legs for total stability.
- Stainless steel motor shaft.
- IP65 control panel with flush buttons and digital timer.
- Magnetic safety and motor brake.
- 2 speeds: 1500 and 3000 rpm (50Hz) 1800 and 3600 rpm (60Hz).
- Pulse function for a better cut precision.

CUTTER FUNCTION

- 23 litre bowl: removable and tiltable at more than 90°c for effortless emptying and cleaning.
- Bowl-base blade assembly with 3 detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small quantity.
- Stainless-steel construction for making cleaning easier.
- Timer from 0 to 15 minutes for a better preparation control.
- Transparent lid with lid wiper to enable user to monitor processing.
- Opening in centre of lid for adding liquid or dry ingredients during processing.

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INCLUDED ACCESSORIES

- 3 stainless steel smooth blade assembly
- Lid wiper



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OPTIONS

- 3 coarse serrated blade assembly for grinding and kneading - Ref. 57070
- 3 fine serrated blade assembly for chopping herbs and spices - Ref. 57072
- Set of 3 retractable wheels Ref. 57062





* N O T E

When the appliance is switched on, the current is several times greater than the nominal current.

"The switch-on current of appliances must be taken into account when determining the cross-section of the conductors and choosing the systems that protect against excess current, in order to avoid excessive voltage drops during the switch-on period and the untimely triggering of the protective device."

We advise you to use a protective device specific to the switching-on of asynchronous motors. In every case, you must comply with the legislation currently in force.

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DRAWINGS & DIMENSIONS







