

## R 20



**3**  
BLADES

**20 L**



|          |                                  |                  |
|----------|----------------------------------|------------------|
| <b>D</b> | Number of meals per service      | 50 to 300 covers |
|          | Quantity processed per operation | 3 to 12 kg       |

### A SALES FEATURES

**Vertical Cutter Mixer R 20** 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 20. Three-Phase. Power 4400 W. 2 speeds. Pulse function. 20 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 3 detachable smooth blades included. 50 to 300 meals.

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

### C TECHNICAL DATA

|                              |  |                  |
|------------------------------|--|------------------|
| <b>Output power</b>          | 4400 Watts   |                  |
| <b>Electrical datas</b>      | Three phase<br>No plug included                      |                  |
| <b>Speeds</b>                | 50Hz : 1500 and 3000 rpm<br>60Hz : 1800 and 3600 rpm |                  |
| <b>Dimensions (LxWxH)</b>    | 380 x 630 x 760 mm                                   |                  |
| <b>Rate of recyclability</b> | 95%  |                  |
| <b>Net weight</b>            | 75 kg  |                  |
|                              | <b>Supply</b>  | <b>Amperage</b>  |
|                              | 400V/50/3  | 10,1 & 17,5 Amp  |
|                              | 230V/50/3  | 9,4 & 16,3 Amp   |
|                              | 220V/60/3  | 9,4 & 16,3 Amp   |
|                              | 380V/60/3  | 10 & 17,3 Amp    |
|                              |  | <b>Reference</b> |
|                              |  | 51591            |
|                              |  | 51595            |
|                              |  | 51593            |
|                              |  | 51594            |

### STANDARDS

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



### E PRODUCT FEATURES/BENEFITS

#### MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 4400 Watts.
- Stainless steel motor shaft.
- Flat, easy-clean motor base.
- 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

- 20 litre stainless-steel bowl with 2 handles for a better grip.
- Central bowl locking system for easy assembly.
- Bowl-base blade assembly with 3 blades to ensure a perfectly uniform consistency, even when processing small quantity.
- Transparent lid to enable user to monitor processing.
- Opening in centre of lid for adding liquid or dry ingredients during processing.

#### INCLUDED ACCESSORIES

- stainless steel smooth blade assembly (3 blades)

## R 20

### F OPTIONS

- Coarse serrated blade assembly (3 blades) for grinding and kneading - Ref 57098
- Fine serrated blade assembly (3 blades) for chopping herbs and spices - Ref 57099
- Coarse serrated blade - Ref. 59393
- Fine serrated blade - Ref. 59359



### G DRAWINGS & DIMENSIONS

