

R 30



3
BLADES

28 L

D Number of meals per service	100 to 500 covers
Quantity processed per operation	4 to 17 kg

A SALES FEATURES

Vertical Cutter Mixer R 30 is designed for processing both large and small quantities of meat, vegetables and smooth textured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.

B TECHNICAL FEATURES

Vertical Cutter Mixer R 30. Three-Phase. Power 5400 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 28L stainless-steel bowl. Bowl-base blade assembly with 3 detachable and height-adjustable smooth blades included. 100 to 500 meals and more.

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

C TECHNICAL DATA

Output power	5400 Watts	
Electrical datas	Three phase No plug included	
Speeds	50Hz : 1500 and 3000 rpm 60Hz : 1800 and 3600 rpm	
Dimensions (LxWxH)	720 x 600 x 1250 mm	
Rate of recyclability	95%	
Net weight	110 kg	
	Supply	Amperage
	400V/50/3	20 Amp*
	230V/50/3	40 Amp*
	220V/60/3	40 Amp*
	380V/60/3	20 Amp*
		Reference
		52331
		52335
		52333
		52334

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 5400 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

- 28 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.

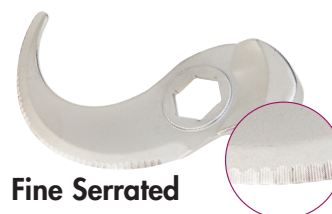
INCLUDED ACCESSORIES

- 3 stainless steel smooth blade assembly
- Lid wiper

R 30

F OPTIONS

- 3 coarse serrated blade assembly for grinding and kneading - Ref. 57075
- 3 fine serrated blade assembly for chopping herbs and spices - Ref. 57077
- 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.

G

DRAWINGS & DIMENSIONS

