R 5 - 2V



D Number of meals per service	20-80 covers
Amount processed per	500 gr - 3,2 kg

A SALES FEATURES

The R 5 - 2V 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

R 5 - 2V table-top cutter. Three-phase. Power: 1500 W. Dual speed: 1,500 & 3,000 rpm. Timer. 5.9-I stainless-steel bowl with handle, bowl-base smooth-edged twin-blade assembly plus blade cleaning tool. 20-80 covers.

Select your options at the back page (F) part.

C TECH	INICAL DATA		
Output power	1500 W		
Electrical data	Three-phase plug not suppli	ed	
Dual speed	1,500 & 3,000) rpm	
Dimensions (WxDxH)	280 x 365 x 5	10 mm	
Rate of recyclability	95%		
Net weight	21 kg		
Supply	Amperage	Reference	
400V/50/3	2,7 & 3,4	24614	
220V/60/3	4,7 & 8,8	24616	
380V/60/3	2,5 & 3,5	24613	

STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34



PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- Industrial direct-drive (no belt) induction motor designed for intensive use.
- Power 1500 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.
- Timer.

CUTTER FUNCTION

- 5.9-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

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

Update: January 2023

Blade cleaning tool.



R 5 - 2V

F

OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading - Ref. 27305
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices - Ref. 27304
- Additional smooth-edged, twin-blade assembly -Ref. 27303
- Bowl scraper arm Ref. 49552
- Blade cleaning tool Ref. 49258



Fine-serrated

Blade cleaning tool

G

DRAWINGS AND DIMENSIONS

Three-phase - plug not supplied







