

R2

3
BLADES

2.9 L

D

Number of meals per service

10-20 covers

Amount processed per

0.3-1 kg

A

SALES FEATURES

The R2 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

R2 table-top cutter. Single-phase. Power: 550 W. Speed: 1,500 rpm. 2.9-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 10-20 covers.

Select the options you want from the list in Section F overleaf.

C

TECHNICAL DATA

Output power	550 W	
Electrical data	Single-phase - plug supplied	
Speed	1,500 rpm	
Dimensions (WxDxH)	200 x 280 x 350 mm	
Rate of recyclability	95%	
Net weight	10 kg	
Supply	Amperage	Reference
230V/50/1	5	22100
230V/50/1 UK plug	5	22107
230V/50/1 DK	5	22267
120V/60/1	10	22109
220V/60/1	5	22117
220V/60/1 SAU*	5	22154

*For commercial use only

E

PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- **Industrial direct-drive (no belt) induction motor** designed for intensive use
- Power 550 W
- Stainless-steel motor shaft
- Motor base made from heavy-duty composite material
- Magnetic safety system and thermal failsafe
- **Single speed 1,500 rpm**
- **Pulse function** for greater cutting precision

CUTTER FUNCTION

- **2.9-l 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

- 2.9-l bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades and a detachable cap

CE MARKING

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006,
EN 12852, EN 60529-2000 - IP55 - IP34

R2

F OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27138
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices – Ref. 27061
- Additional smooth-edged, twin-blade assembly – Ref. 27055



Coarse-serrated



Fine-serrated

G DRAWINGS AND DIMENSIONS

Single-phase – power cord and plug supplied

