

R 5 V.V.



AS OPTION
3
BLADES

5.9 L

D

Number of meals per service

20-80 covers

Amount processed per

500 gr - 3,2 kg

A

SALES FEATURES

The **R 5 V.V. 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 V.V. table-top cutter. Single phase. Power: 1500 W. Variable speed: 300-3,500 rpm. R-Mix function: -60 to -500 rpm. Timer. 5.9-l 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

TECHNICAL DATA

Output power	1500 W	
Electrical data	Single-phase - plug supplied	
Variable speed	From 300 to 3,500 rpm	
Dimensions (WxDxH)	280 x 365 x 510 mm	
Rate of recyclability	95%	
Net weight	21,5 kg	
	Supply	Amperage
	230V/50-60/1	5.8
	230V/50-60/1 UK Plug	5.8
	Reference	
	24620	
	24623	

STANDARDS

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



E

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.
- **Variable speed 300 to 3,500 rpm**
- **R-Mix function** (-60 to -500 rpm variable-speed reverse rotation) for mixing without cutting.
- **Pulse function** for greater cutting precision.
- **Timer.**

CUTTER FUNCTION

- **5.9-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

- 5.9-l bowl with lid.
- Blade assembly with two smooth-edged, stainless-steel blades.
- Blade cleaning tool.

R 5 V.V.

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



Coarse-serrated



Fine-serrated



Bowl scraper arm



Blade cleaning tool

G

DRAWINGS AND DIMENSIONS

230V/50/1 – power cord and plug supplied

