

## R3-1500

3  
BLADES

3.7 L

D

Number of meals per service

10-30 covers

Amount processed per

0.3-1.5 kg

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## SALES FEATURES

The R3-1500 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.

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## TECHNICAL FEATURES

R3-1500 table-top cutter. Single-phase. Power: 650 W. Speed: 1,500 rpm. 3.7-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 10-30 covers.

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

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## TECHNICAL CHARACTERISTICS

Output power	650 W	
Electrical data	Single-phase - plug supplied	
Speed	1,500 rpm	
Dimensions (WxDxH)	210 x 320 x 400 mm	
Rate of recyclability	95%	
Net weight	13 kg	
Supply	Amperage	Reference
230V/50/1	5,7	22382
230V/50/1 UK plug	5,7	22383
230V/50/1 DK	5,7	22385
120V/60/1	12	22387
220V/60/1	5,7	22386
220V/60/1 SAU*	5,7	22484

\*For commercial use only

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## PRODUCT FEATURES / BENEFITS

## MOTOR UNIT

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 650 W
- Stainless-steel motor shaft
- Motor base made from heavy-duty composite material
- Magnetic safety system, thermal failsafe and motor brake
- Single speed 1,500 rpm
- Pulse function for greater cutting precision

## CUTTER FUNCTION

- 3.7-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

- 3.7-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

## R3-1500

**F** OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27288
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices – Ref. 27287
- Additional smooth-edged, twin-blade assembly – Ref. 27286

**Coarse-serrated****Fine-serrated****G**

## DRAWINGS AND DIMENSIONS

Single-phase – power cord and plug supplied

