

## R 45



D Number of meals per service	200 à 1000 covers
Quantity processed per operation	6 to 27 kg

## A SALES FEATURES

**Vertical Cutter Mixer R 45** is designed for processing both large and small quantities of meat, vegetables and smoothtextured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.

## B TECHNICAL FEATURES

Vertical Cutter Mixer R 45. Three-Phase. Power 10000 W. 2 speeds. 100% stainless-steel appliance with 3 built in legs and 3 retractable wheels. Control panel with flush buttons and digital timer from 0 to 15 minutes. Removable and tiltable 45L stainless-steel bowl. Bowl-base blade assembly with 3 detachable and height-adjustable smooth blades included. 200 to 1000 meals and more.

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

C TECHNICAL DATA				
Output power	er 10	000 Watts		
Electrical datas		Three phase No plug included		
Speeds		50Hz : 1500 and 3000 rpm 60Hz : 1800 and 3600 rpm		
Dimensions (LxWxH) 760 x 600 x 1400 mm			m	
Rate of recyclability		95%		
Net weight	13	138 kg		
Supply	Circuit breaker	Nominal Current	Reference	
400V/50/3	20 Amp*	19,8	53331C	
230V/50/3	40 Amp*	35	53335C	
220V/60/3	63 Amp*	35	53333C	
380V/60/3	40 Amp*	20,6	53334C	

#### **STANDARDS**

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000



### PRODUCT FEATURES/BENEFITS

### **MOTOR BASE**

- Direct drive induction motor (no belt) for intensive use.
- Power 10000 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**

- 45 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
- Transparent lid with lid wiper to enable user to monitor processing.
- Opening in centre of lid for adding liquid or dry ingredients during processing.
- 3 retractable wheels included: easy cleaning of the surface underneath the appliance.

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#### **INCLUDED ACCESSORIES**

- 3 stainless steel smooth blade assembly
- Lid wiper



## R 45

#### F

### **OPTIONS**

- 3 coarse serrated blade assembly for grinding and kneading - Ref. 57082
- 3 fine serrated blade assembly for chopping herbs and spices - Ref. 57084





# \* 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.

