

## R 60



**D**

Number of meals per service

300 to 3000 covers

Quantity processed per operation

6 to 36 kg

**A**

### SALES FEATURES

**Vertical Cutter Mixer R 60** 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 60. Three-Phase. Power 11 000 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 60L stainless-steel bowl. Bowl-base blade assembly with 3 detachable and height-adjustable smooth blades included. 300 to 3000 meals and more.

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

**C**

### TECHNICAL DATA

|                              |                                                      |                        |                  |
|------------------------------|------------------------------------------------------|------------------------|------------------|
| <b>Output power</b>          | 11 000 Watts                                         |                        |                  |
| <b>Electrical datas</b>      | Three phase<br>No plug included                      |                        |                  |
| <b>Speeds</b>                | 50Hz : 1500 and 3000 rpm<br>60Hz : 1800 and 3600 rpm |                        |                  |
| <b>Dimensions (LxWxH)</b>    | 810 x 600 x 1400 mm                                  |                        |                  |
| <b>Rate of recyclability</b> | 95%                                                  |                        |                  |
| <b>Net weight</b>            | 150 kg                                               |                        |                  |
| <b>Supply</b>                | <b>Circuit breaker</b>                               | <b>Nominal Current</b> | <b>Reference</b> |
| 400V/50/3                    | 50 Amp*                                              | 26,0                   | 54331C           |
| 230V/50/3                    | 63 Amp*                                              | 44,8                   | 54335C           |
| 220V/60/3                    | 63 Amp*                                              | 45,0                   | 54333C           |
| 380V/60/3                    | 50 Amp*                                              | 23,8                   | 54334C           |

### STANDARDS

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



**E**

### PRODUCT FEATURES/BENEFITS

#### MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 11000 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

- 60 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 control.
- **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.

#### INCLUDED ACCESSORIES

- 3 stainless steel smooth blade assembly
- Lid wiper

## R 60

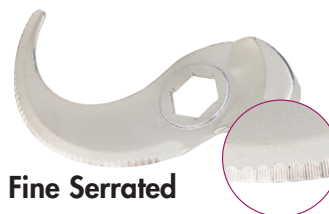
### F

### OPTIONS

- 3 coarse serrated blade assembly for grinding and kneading - Ref. 57092
- 3 fine serrated blade assembly for chopping herbs and spices - Ref. 57091



**Coarse Serrated**



**Fine Serrated**



### \* 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.

### G

### DRAWINGS & DIMENSIONS

