

## R 60



**3**  
BLADES

**60 L**

<b>D</b>	Number of meals	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. 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>	11000 Watts	
<b>Electrical datas</b>	Three phase No plug included	
<b>Speeds</b>	1500 and 3000 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>Amperage</b>	<b>Reference</b>
400V/50/3	20 Amp	54331

**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**
- Pulse function for a better cut precision.

#### CUTTER FUNCTION

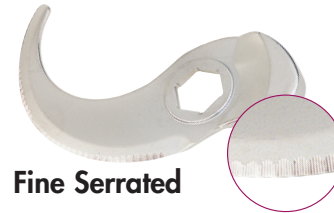
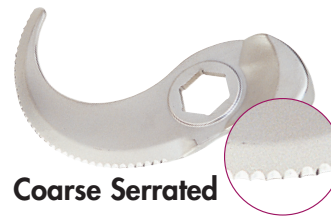
- 60 litre bowl : **removable and tiltable at more than 90°c** for effortless emptying and cleaning.
- **Bowl-base blade assembly** with 3 detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small quantity.
- **Stainless-steel construction** for making 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.

#### INCLUDED ACCESSORIES

- 3 stainless steel smooth blade assembly
- Lid wiper

## 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
- Set of 3 retractable wheels - Ref. 57062



## \* 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

