

R 5 V.V.



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. 230V/50/1. 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, plus bowl-base, smooth-edged, twin-blade assembly. 20-80 covers. Select your options at the back page **F** part.

C TECHNICAL DATA

Output power	1500 W
Electrical data	230V/50/1 5,8 A – plug supplied
Variable speed	From 300 to 3,500 rpm
R-Mix function	-60 to -500 rpm
Dimensions (WxDxH)	280 x 365 x 540 mm
Rate of recyclability	95%
Net weight	21,3 kg
Reference	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 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

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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



Coarse-serrated



Fine-serrated



Bowl scraper arm

G DRAWINGS AND DIMENSIONS

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

