

R 45



3
BLADES

45 L

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 smooth textured 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	10000 Watts		
Electrical datas	Three phase No plug included		
Speeds	1500 and 3000 rpm		
Dimensions (LxWxH)	760 x 600 x 1400 mm		
Rate of recyclability	95%		
Net weight	138 kg		
Supply	Circuit breaker	Nominal Current	Reference
400V/50/3	20 Amp*	19,8	53331C

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 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**
- 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 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 45

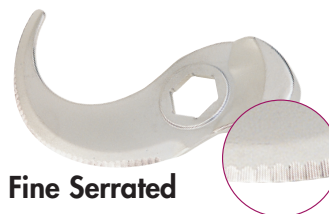
F

OPTIONS

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



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

