

## R6 V.V.



D

Number of meals per service

20-100 covers

Amount processed per

0.5-3.5 kg

A

## SALES DESCRIPTION

The **R6 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 DESCRIPTION

R6 V.V. table-top cutter. 230V/50Hz/1ph. Power: 1,500 W. Variable speed: 300-3,500 rpm. R-Mix function: -30 to -500 rpm. 7-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 20-100 covers. Select the options you want from the list in Section **F** overleaf.

C

## TECHNICAL CHARACTERISTICS

Effective output	1,500 W
Electrical data	230V/50Hz/1ph 13 A – plug supplied
Variable speed	300 3,500 rpm
R-Mix function	-30 to -500 rpm
Size (L x W x H)	280 x 350 x 520 mm
Recyclability	95%
Net weight	26 kg
Reference	24305

## CE MARKING

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006,  
EN 12852, EN 60529-2000 - IP55 - IP34

E

## PRODUCT CHARACTERISTICS

## MOTOR UNIT

- **Industrial direct-drive (no belt) induction motor** designed for intensive use
- Power 1,500 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** (30 500 rpm variable-speed reverse rotation) for mixing without cutting
- **Pulse function** for greater cutting precision

## CUTTER FUNCTION

- 7-l stainless-steel cutter bowl with handle for better grip
- 100% stainless-steel, bowl-base blade assembly with two high-strength, 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

- 7-l bowl with lid
- 100% stainless-steel, smooth-edged, twin-blade assembly

## R6 V.V.

**F** OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27125
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices – Ref. 27352
- Additional smooth-edged, twin-blade assembly – Ref. 27124

**Coarse-serrated****Fine-serrated****G**

## ELECTRICAL DATA

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

