

## **R20** Special Order





**Vertical Cutter Mixer R20** is designed for processing both large and small quantities of meat, vegetables and smooth textured mousses, as well as for grinding and kneading food product in a minimum of time.

#### **B** TECHNICAL FEATURES

Vertical Cutter Mixer R20. Three-Phase. Power 5.5 HP. 2 speeds. Pulse switch. 20 Qt. stainless-steel bowl with 2 handles. Bowl-base blade assembly with 3 detachable smooth blades included. 50 to 300 meals.

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

C TECHNICAL DATA	
Output power	5.5 HP
Electrical data	3-phase - Plug included
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	29 15/16" × 24 13/16" × 14 15/16" - Cube: 6.45
Rate of recyclability	95%
Net weight	194 lbs
Nema #	L15-30P
Reference	R 20 - 208 - 240V/60/3

Number of meals per service	50 to 300 covers
Working quantities per batch	14 lbs

#### PRODUCT FEATURES/BENEFITS

#### **MOTOR BASE**

- Direct drive induction motor (no belt) for intensive use.
- Power 5.5 HP.
- Stainless steel motor shaft.
- Flat, easy-clean motor base.
- Magnetic safety and motor brake.
- 2 speeds : 1800 & 3600 rpm
- Pulse function for a better cut precision.

#### **CUTTER FUNCTION**

- 20 Qt. stainless-steel bowl with 2 handles for a better grip.
- Central bowl locking system for easy assembly.
- Bowl-base blade assembly with 3 blades to ensure a perfectly uniform consistency, even when processing small quantity.
- Transparent lid to enable user to monitor processing.
- Opening in center of lid for adding liquid or dry ingredients during processing.

### **INCLUDED ACCESSORIES**

Stainless steel smooth blade assembly (3 blades)

#### **STANDARDS**

ETL electrical and sanitation Listed/ cETL (Canada)



Update: November 2014

Specification sheet

www.robotcoupeusa.com



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## F OPTIONS

- Coarse serrated blade assembly (3 blades) for grinding and kneading - Ref 57098
- Fine serrated blade assembly (3 blades) for chopping herbs and spices Ref 57099



