

R20 Special Order



A SALES FEATURES

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" x 24 13/16" x 14 15/16" - Cube: 6.45
Rate of recyclability	95%
Net weight	194 lbs
Nema #	L15-30P
Reference	R 20 - 208 - 240V/60/3

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

E 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

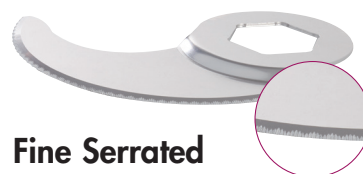
ETL electrical and sanitation Listed/ cETL (Canada)



R20

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



G DRAWINGS & DIMENSIONS

208-240V/60/3
Delivered with cord and plug.

