

R10



D Number of meals per service	50 to 200 covers
Quantity processed per operation	5.5 kg

A SALES FEATURES

Table-Top cutter mixer R 10 is designed for processing quantities of meat, vegetables and smoothtextured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.

B TECHNICAL FEATURES

Table-Top cutter mixer R 10. Three-Phase. Power 2600 W. 2 speeds. Pulse function. 11.5 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 3 detachable smooth blades included. 50 to 200 meals.

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

C TECHNICAL DATA			
Output power	2600 Watts	S	
Electrical datas	Three phase No plug ind		
Speeds	1 <i>5</i> 00 and 3	1500 and 3000 rpm	
Dimensions (LxWxH)	345 x 560	x 660 mm	
Rate of recyclability	95%		
Net weight	45 kg		
Supply	Amperage	Reference	
400V/50/3	6 & 11	21391	

STANDARDS

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



PRODUCT FEATURES/BENEFITS

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 2600 Watts.
- Stainless steel motor shaft.
- Flat, easy-clean motor base.
- IP65 control panel with flush buttons.
- Magnetic safety and motor brake.
- 2 speeds : 1500 and 3000 rpm.
- Pulse function for a better cut precision.

CUTTER FUNCTION

- 11.5 litre 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 centre of lid for adding liquid or dry ingredients during processing.

Update: June 2014

INCLUDED ACCESSORIES

stainless steel smooth blade assembly (3 blades)



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OPTIONS

- Coarse serrated blade assembly (3 blades) for grinding and kneading - Ref. 27384
- Fine serrated blade assembly (3 blades) for chopping herbs and spices - Ref. 27386
- Coarse serrated blade Ref. 59281
- Fine serrated blade Ref. 59282
- Stainless steel bowl 3.5 litre capacity, stainless steel smooth blade assembly included - Ref. 27375





