

## R 2



OPTIONAL  
**3**  
BLADES

**2,9 L**

D

Number of meals per service

10-20 covers

Amount processed per

0.3-1 kg

A

## SALES FEATURES

The R 2 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 FEATURES

R 2 table-top cutter. 230V/50Hz/1ph. Power: 550 W. Speed: 1,500 rpm. 2.9-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 10-20 covers.

Select the options you want from the list in Section F overleaf.

C

## CARACTERISTIQUES TECHNIQUES

|                       |                                                   |
|-----------------------|---------------------------------------------------|
| Output power          | 550 Watts                                         |
| Electrical data       | Single phase 230V/50Hz/1ph<br>5 A - plug supplied |
| Speed                 | 1,500 rpm                                         |
| Dimensions (WxDxH)    | 245 x 305 x 380 mm                                |
| Rate of recyclability | 95%                                               |
| Net weight            | 9,1 kg                                            |
| Reference             | 22107D                                            |

## STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006,  
EN 12852, EN 60529-2000 : IP 55 and IP 34



E

## PRODUCT FEATURES / BENEFITS

## MOTOR UNIT

- **Industrial direct-drive (no belt) induction motor** designed for intensive use
- Power 550 W
- Stainless-steel motor shaft
- Motor base made from heavy-duty composite material
- Magnetic safety system and thermal failsafe
- **Single speed 1,500 rpm**
- **Pulse function** for greater cutting precision

## CUTTER FUNCTION

- **2.9-l stainless-steel cutter bowl** with handle for better grip
- **Bowl-base blade assembly** with two high-strength, stainless-steel, 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

- 2.9-l bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades and a detachable cap

## R 2

F

## OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading  
Ref. 27138
- Fine-serrated, twin-blade assembly for chopping herbs and  
grinding spices - Ref. 27061
- Additional smooth-edged, twin-blade assembly - Ref. 27055



Coarse-serrated



Fine-serrated

G

## DRAWINGS AND DIMENSIONS

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

