

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	24306

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

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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

