VERTICAL CUTTER MIXERS

robot Ø coupe°

R60 T

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Vertical Cutter Mixer R60 T 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.

TECHNICAL FEATURES

Vertical Cutter Mixer R60T. Three-Phase. Power 16 HP. 2 speeds. 100% stainless-steel appliance with 3 built in legs. Digital control panel with flush buttons and digital timer from 0 to 15 minutes. Pulse switch. 60 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 3 detachable smooth blades included. 300 to 2000 meals.

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

C TECHNICAL DATA	
Output power	16 HP
Electrical data	3-phase - Plug included 50 and 26 Amp
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	54 1/2" × 25 9/16" × 30 7/8"
Rate of recyclability	95%
Net weight	423 lbs
Nema #	L15-50P
Reference	R 60 T A - 400V/50/3

D Number of meals per service	300 to 2000 covers
Working quantities per batch	70 lbs

PRODUCT FEATURES/BENEFITS

MOTOR BASE

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- Direct drive induction motor (no belt) for intensive use.
- Power 16 HP.
- Stainless steel motor shaft.
- 100% stainless-steel construction and three sturdy legs for total stability.
- IP65 control panel with flush buttons and digital timer.
- Magnetic safety and motor brake.
- 2 speeds : 1800 & 3600 rpm
- Pulse function for a better cut precision.

CUTTER FUNCTION

- 60 L stainless-steel bowl : removable and tiltable at more than 90° angle for effortless emptying and cleaning.
- Bowl-base blade assembly with 3 detachable and height-adjustable blades to ensure a perfectly uniform consistency, even when processing small quantity.
- Stainless-steel construction for making cleaning easier.
- Timer from 0 to 15 minutes for a better preparation controL
- Transparent lid with lid wiper to enable user to monitor processing.
- Opening in center of lid for adding liquid or dry ingredients during processing.

INCLUDED ACCESSORIES

3 stainless steel smooth blade assembly

STANDARDS ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robot-coupe.com

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OPTIONS

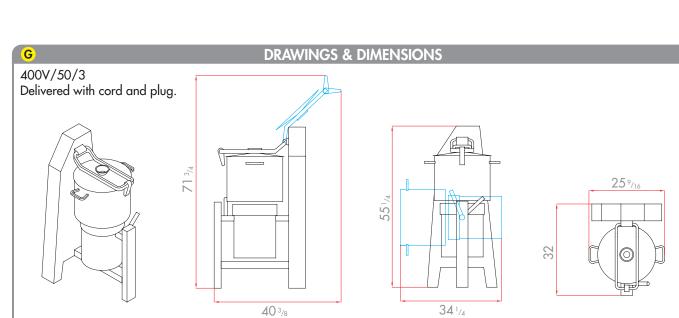
- 3 coarse serrated edge blade assembly for grinding and kneading - Ref. 57082
- 3 fine serrated blade assembly for chopping herbs and spices Ref. 57084
- Food tray cart Ref. R 198







FOOD CART SHOWN WITH VCM



R60 T

Specification sheet