

R10



3	

Vertical Cutter Mixer R10 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.

SALES FEATURES

B **TECHNICAL FEATURES**

Vertical Cutter Mixer R10. Three-Phase. Power 4.5 HP. 2 speeds. Pulse switch. 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	4.5 HP	
Electrical data	3-phase - Plug included 11.8 Amp	
Speeds	1800 & 3600 rpm	
Dimensions (HxLxW)	22 3/8" x 26 5/16" x 14 1/2"	
Rate of recyclability	95%	
Net weight	155 lbs	
Nema #	L15-20P	
Reference	R 10 - 208 - 240V/60/3	

Number of meals per service	50 to 200 covers
Working quantities per batch	13 lbs

PRODUCT FEATURES/BENEFITS

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 4.5 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

- 11.5 L stainless-steel bowl with 2 handles for a better
- 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)



Update: April 2021

Specification sheet

www.robot-coupe.com



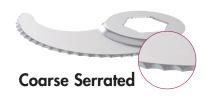
Update: April 2021

R10

F

OPTIONS

 Coarse serrated blade assembly (3 blades) for grinding and kneading - Ref 27384



DRAWINGS & DIMENSIONS 208-240V/60/3 - delivered with cord and plug.