## VERTICAL CUTTER MIXERS

# robot Ø coupe°

### **R30** T



SALES FEATURES

Vertical Cutter Mixer R30 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**

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Vertical Cutter Mixer R30T. Three-Phase. Power 7 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. 28 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 3 detachable smooth blades included. 100 to 500 meals.

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

C TECHNICAL DATA	
Output power	7 HP
Electrical data	3-phase - Plug included 18.6 and 23.1 Amp
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	48 1/16" × 23 5/8" × 27 3/8"
Rate of recyclability	95%
Net weight	310 lbs
Nema #	L15-30P
Reference	R 30 T A - 208 - 240V/60/3

D Number of meals per service	100 to 500 covers
Working quantities per batch	30 lbs

#### **PRODUCT FEATURES/BENEFITS**

#### **MOTOR BASE**

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- Direct drive induction motor (no belt) for intensive use.
- Power 7 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

- 28 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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## **VERTICAL CUTTER MIXERS**

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#### OPTIONS

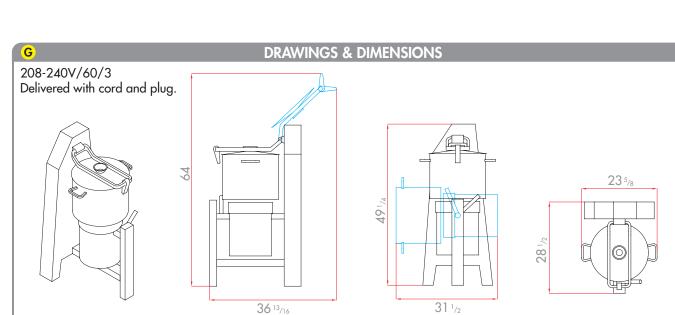
- 3 coarse serrated edge blade assembly for grinding and kneading Ref. 57075
- 3 fine serrated blade assembly for chopping herbs and spices Ref. 57077
- Food tray cart Ref. R 198







FOOD CART SHOWN WITH VCM



# **R30 T**

Specification sheet