### VERTICAL CUTTER MIXERS

# robot Ø coupe°

**R8** 



**SALES FEATURES** 

Vertical Cutter Mixer R8 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**

B

Vertical Cutter Mixer R8. Three-Phase. Power 3 HP. 2 speeds. Pulse switch. 8 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 2 detachable smooth blades included. 20 to 150 meals.

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

C TECHNICAL DATA	
Output power	3 HP
Electrical data	3-phase - Plug included 9.9 Amp
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	21 3/16″ x 22 1/16″ x 15 11/16″
Rate of recyclability	95%
Net weight	100 lbs
Nema #	L15-20P
Reference	R 8 - 208 - 240V/60/3

D Number of meals per service	20 to 150 covers
Working quantities per batch	11 lbs

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

#### **MOTOR BASE**

E

- Direct drive induction motor (no belt) for intensive use.
- Power 3 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**

- 8 L stainless-steel bowl with 2 handles for a better grip.
- Central bowl locking system for easy assembly.
- Bowl-base blade assembly with 2 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 (2 blades)

#### **STANDARDS** ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robot-coupe.com

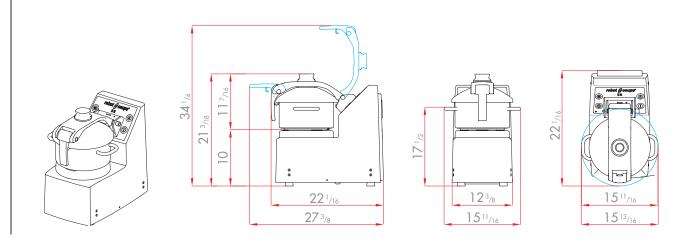
Update : April 2021

Robot Coupe USA, Inc. 264 South Perkins - Ridgeland, MS 39157 PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134 info@robotcoupeusa.com

## **R8**

#### **DRAWINGS & DIMENSIONS**





G

robot Ø coupe°