R8

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



A 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.

B TECHNICAL FEATURES

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
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	21 3/16" x 22 1/16" x 15 11/16"w
Rate of recyclability	95%
Net weight	100 lbs
Nema #	L15-20P
Reference	R 8 - 208 - 240V/60/3

E PRODUCT FEATURES/BENEFITS

MOTOR BASE

- 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)

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G DRAWINGS & DIMENSIONS

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







