R60 T



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

A SALES FEATURES

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.

B 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
Speeds	1800 & 3600 rpm
Dimensions (HxLxW)	54 1/2" x 25 9/16" x 30 7/8"
Rate of recyclability	95%
Net weight	423 lbs
Nema #	L15-50P
Reference	R 60 T A - 208 - 240V/60/3

E PRODUCT FEATURES/BENEFITS

MOTOR BASE

- 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)

ETL LISTED 9900098
Conforms to UL NSF/ANSI Std 763 Std 8
Certified to CAN/CSA Std C22.2 No.195

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R60 T

F 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



Coarse Serrated



Fine Serrated



FOOD CART SHOWN WITH VCM

G DRAWINGS & DIMENSIONS

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







