### TABLE-TOP CUTTERS

# robot @ coupe°

### R 5 - 1V

A

B



The R 5 - 1V table-top cutter is ideal for grinding, mincing and kneading, as well as for making mousses, emulsions and smooth stuffings. It effortlessly performs even the lengthiest task in just a few minutes, consistently producing a flawless end product.

#### TECHNICAL DESCRIPTION

R 5 - 1V table-top cutter. 220-240V/50/1. Power: 750 W. Speed: 1,500 rpm. Timer. 5.9-1 stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 20-80 covers.

Select your options at the back page (F) part.

### TECHNICAL CHARACTERISTICS

| Effective output | 750 W                                  |
|------------------|--|
| Electrical data  | 220-240V/50/1<br>5,1 A - plug supplied |
| Speed            | 1 <i>,5</i> 00 rpm                     |
| Size (L x W x H) | 280 x 365 x 510 mm                     |
| Recyclability    | 95%                                    |
| Net weight       | 20.5 kg                                |
| Reference        | 24611                                  |
|                  |  |

#### STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 : IP 55 and IP 34



| D<br>Number of meals per<br>service | 20-80 covers    |
|-------------------------------------|-----------------|
| Amount processed per                | 500 gr - 3,2 kg |

#### PRODUCT CHARACTERISTICS

#### MOTOR UNIT

E

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 750 W
- Stainless-steel motor shaft
- All-metal motor unit
- Magnetic safety system, thermal failsafe and motor brake
- On/Off buttons flush with unit
- Flat motor base for easier assembly and cleaning
- Single speed 1,500 rpm
- Pulse function for greater cutting precision
- Timer

#### **CUTTER FUNCTION**

- 5.9-1 stainless-steel cutter bowl with handle for better grip
- **Bowl-base blade assembly** with two high-strength, stainless-steel, smooth-edged blades for homogeneous processing even for small amounts
- **Central lid opening** for adding liquid or solid ingredients during processing
- High heat- and shock-resistant **see-through lid** to monitor processing from start to finish
- All parts are dishwasher-safe and can easily be removed for cleaning

#### STANDARD ATTACHMENTS

- 5.9-I bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades

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F

#### **OPTIONAL ATTACHMENTS**

- Coarse-serrated, twin-blade assembly for grinding and kneading Ref. 27305
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices Ref. 27304
- Additional smooth-edged, twin-blade assembly -Ref. 27303
- Bowl scraper arm Ref. 49552





**Fine-serrated** 

#### G

#### **ELECTRICAL DATA**

#### 220-240V/50/1 - power cord and plug supplied