

# **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.

#### B TECHNICAL FEATURES

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. 31 Qt. 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      |
| 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   |

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

## PRODUCT FEATURES/BENEFITS

## **MOTOR BASE**

- 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**

- 31 Qt. 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)



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Specification sheet

www.robotcoupeusa.com

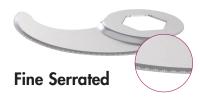


# **R30 T**

# F 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

