

R3-3000



D	Number of meals per service	10-30 covers
	Amount processed per	0.3-1.5 kg

A SALES FEATURES

The R3-3000 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.

B TECHNICAL FEATURES

R3-3000 table-top cutter. Single-phase. Power: 650 W. Speed: 3,000 rpm. 3.7-l stainless-steel bowl with handle, plus bowl-base, smooth-edged, twin-blade assembly. 10-30 covers.

Select the options you want from the list in Section **F** overleaf.

C TECHNICAL DATA

Output power	650 W	
Electrical data	Single-phase - plug supplied	
Speed	3,000 rpm	
Dimensions (WxDxH)	210 x 320 x 400 mm	
Rate of recyclability	95%	
Net weight	13 kg	
	Supply	Amperage
	230V/50/1	4,8
	230V/50/1 UK plug	5,7
	230V/50/1 DK	4,8
	120V/60/1	11
	220V/60/1	4,8
	220V/60/1 SAU*	4,8
		Reference
		22388
		22389
		22391
		22393
		22392
		22494

*For commercial use only

E PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- **Industrial direct-drive (no belt) induction motor** designed for intensive use
- Power 650 W
- Stainless-steel motor shaft
- Motor base made from heavy-duty composite material
- Magnetic safety system, thermal failsafe and motor brake
- **Single speed 3,000 rpm**
- **Pulse function** for greater cutting precision

CUTTER FUNCTION

- **3.7-l 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

- 3.7-l bowl with lid
- Blade assembly with two smooth-edged, stainless-steel blades and a detachable cap

CE MARKING

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 12852, EN 60529-2000 - IP55 - IP34

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F OPTIONAL ATTACHMENTS

- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27288
- Fine-serrated, twin-blade assembly for chopping herbs and grinding spices – Ref. 27287
- Additional smooth-edged, twin-blade assembly – Ref. 27286



Coarse-serrated



Fine-serrated

G DRAWINGS AND DIMENSIONS

Single-phase – power cord and plug supplied

