

300 to 2000 covers

70 lbs

R60 T



E	PRODUCT	FEATURES	/BENEFITS

MOTOR BASE

Number of meals per

Working quantities per

service

batch

- 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

- 63 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

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. 63 Qt. 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" × 25 9/16" × 30 7/8"	
Rate of recyclability	95%	
Net weight	423 lbs	
Nema #	L15-50P	
Reference	R 60 T A - 208 - 240V/60/3	

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



Update: November 2014

Specification sheet

www.robotcoupeusa.com



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







FOOD CART SHOWN WITH VCM

