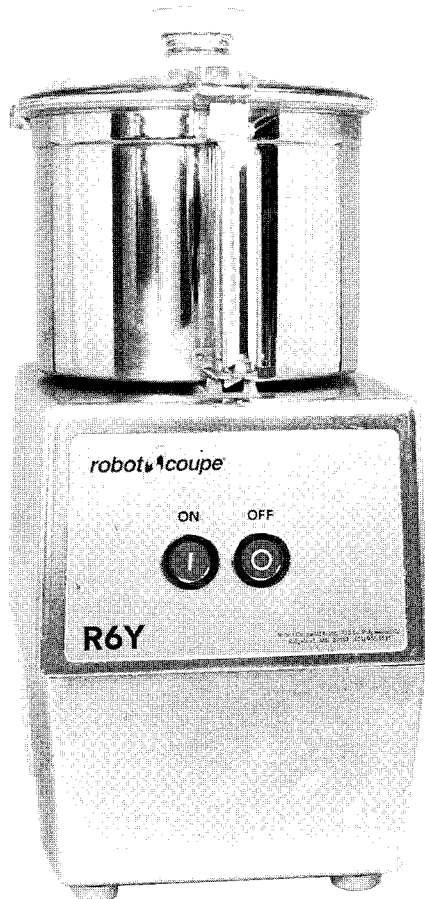


Vertical Cutter-Mixer



- Shorter and wider 6 qt. bowl processes up to 50% more product than before... produces greater vortex for increased mixing performance. Interchangeable R4 and R6 bowls.
- New lid has improved seal to prevent leaking.
- New locking device with positive latch in front prevents misalignment. Motor support seal improves preventive maintenance.
- Improved cleanability.
- Fan-cooled, capacitor-type, 1 H.P., single phase motor with built in safety switch.
- On and off push type buttons.
- Functional design uses 10 $\frac{7}{8}$ " x 13 $\frac{1}{2}$ " counter space.
- 1 year warranty on parts and labor.

Prepare 500-plus batches in less than 3 hours.

Bowl attachment designed for vertical cutting and mixing: mix, chop, puree, blend, mix and knead doughs.



Specifications

STANDARD PACK: Includes motor base unit, stainless steel cutter bowl with handle and stainless steel "S" blade.

ELECTRICAL: 115V, 60 Hz, 12 amps.

MOTOR: 1 H.P., capacitor-type, fan cooled, single phase, 1725 R.P.M.

OPTIONAL MODEL: R6Y-1 Bowl only (High Speed) 120V, 60Hz, 12 Amp, single phase. 2 H.P., direct drive, single phase, 3450 R.P.M.

SWITCHING: Push button on and off with magnetic safety switch.

BOWL CAPACITY: 6 Qts.

WEIGHT: 63 lbs. net, 71 lbs. approximate shipping weight.

STANDARDS: UL and ETL-Sanitation.

