

RANGE
rs



Excellent doughs, great simplicity.

RS range is ideal to prepare basic doughs for bread, pizza and focaccia, with medium hydration. The must-have tool for bakeries, pizza restaurants and restaurants, with compact dimensions and a good price-performance ratio.



Removable arms
for easy cleaning



Touch control panel



Hole in the safety protection
for adding ingredients easily



2 speed steps
38 and 52 strokes/minute



Mechanical Timer



Available in **three sizes**
12, 24 and 48

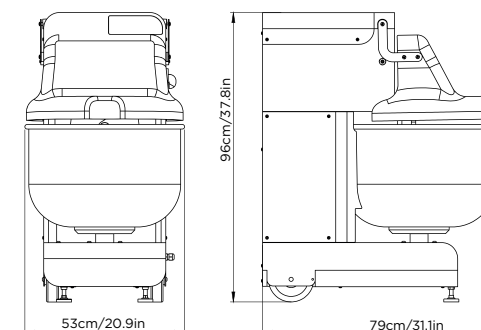
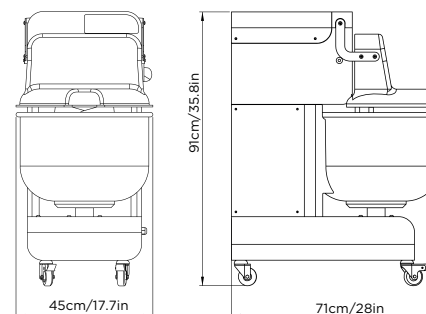
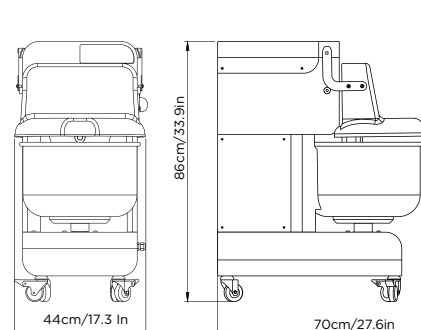


Voltage 200-250 V
single-phase



SCAN THE QR CODE
FOR MORE INFORMATION

Technical details



Model

rs12

rs24

rs48

Flour capacity	1.3-8 kg/2.9-17.6 lbs.	2-15 kg/4.4-33.01 lbs.	3-30 kg/6.6-66.1 lbs.
Dough capacity	2-12 kg/4.4-26.5 lbs.	3-24 kg/6.6-52.9 lbs.	5-48 kg/11-105.8 lbs.
Bowl capacity	27 ℓ	35 ℓ	60 ℓ
Bowl size	ø 38-h 25 cm/ø 15-h 9.8 in	ø 43-h 30 cm/ø 16.9-h 11.8 in	ø 50-h 34 cm/ø 19.7-h 13.4 in
Voltage	200-250 V single-phase	200-250 V single-phase	200-250 V single-phase
Power	1500 W- 7A - 50-60 Hz	1500 W- 7A - 50-60 Hz	1500 W- 7A -50-60Hz
Speed steps	2 speed steps	2 speed steps	2 speed steps
Strokes (strokes/min)	38 and 52	38 and 52	38 and 52
Dimensions LxWxH	44x70x86 cm/17.3x27.6x33.9 in	45x71x91 cm/17.7x28x35.8 in	53x79x96 cm/20.9x31.1x37.8 in
Weight	130 kg/ 286.6 lbs.	140 kg/ 308.6 lbs.	145 kg/319.7lbs.
Product code	RS1223029	RS2423029	RS4823029
Timer	Mechanical	Mechanical	Mechanical
Packaging dimensions	55x81x110 cm/21.7x31.9x43.3 in	55x81x110 cm/21.7x31.9x43.3 in	63x89x116 cm/24.8x35x45.7 in
Packaging weight	146 kg/321.9 lbs.	159 kg/350.5 lbs.	187 kg/ 412.3 lbs.