

# VEGETABLE PREPARATION MACHINES

RG100 · RG200 · RG250 · RG350 · RG400i

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## CUTTING TOOLS

**A Slicer blade**

- for slicing both firm and tender products
- for dicing in combination with grid E
- for chipping root vegetables in combination with grid F

**E Dicing grid**

- for dicing both firm and tender and juicy products in combination with slicer blades A and B

**B Soft slicer blade**

- for slicing particularly delicate and juicy products
- for dicing particularly delicate and juicy products in combination with grid E

**F French fry grid**

- for cutting potatoes into perfectly straight french fries in combination with slicer blade A

**C Crimping slicer blade**

- for cutting crinkle slices of potatoes and other firm products

**G Grater**

- for creating threads or sticks, with semi-circular cross-section, of tubers (carrots in particular) or soft cheese such as mozzarella

**D Julienne cutter**

- for cutting tubers and firm products into slightly curved, square-section sticks

**A**

**B**

**C**

**D**

**E**

**F**

**G**



## ADDING VALUE TO YOUR VEGETABLES

Shorter preparation times, impeccably presented vegetable side-dishes, the demand for wider, more varied menus and compliance with high hygiene standards: **RG VEGETABLE PREPARATION MACHINES** are the ideal solution to all these needs. In a very little space and in double-quick time, thanks to their operating speed, versatility and ease of use, **RG VEGETABLE PREPARATION MACHINES** can slice, grate, dice and shred not only vegetables and roots but also fresh fruit and nuts, bread and cheeses. The practical, labour-saving

feed hoppers make loading of all vegetables a very simple process, facilitating clean, precise cutting. The wide range of cutting tools is able to provide the required shape and thickness every time, even when processing soft, juicy products. Unique features, which make **RG VEGETABLE PREPARATION MACHINES** ideal for the kitchens of canteens, hotels, restaurants, institutions, centralised kitchens and ready-to-eat food processing plants, where time saving, quality of results, operating safety and reliability are essential criteria.



LA SCIENZA DELLE GRANDI CUCINE



## SPECIFICATIONS

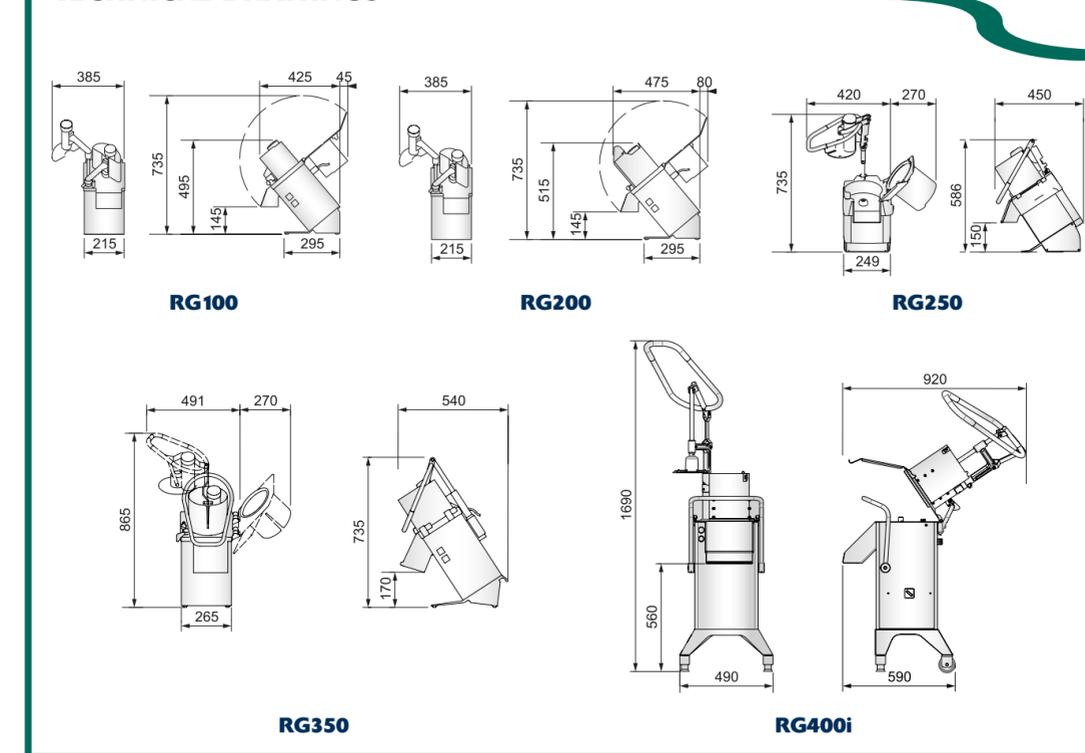
- Anodised aluminium structure with mechanical parts in 18/10 stainless steel
- RG400i in 18/10 stainless steel throughout
- Safety devices
- Geared motor drive
- Cutting tools in anticorrosive, acetal or stainless steel, with coated stainless steel blades
- Two cutting speeds for RG400i

## TECHNICAL DATA

	RG100	RG200	RG250	RG350	RG400i
Electrical connection	1~230V 50Hz+T	1~230V 50Hz+T	1~230V 50Hz+T 3~400V 50Hz+T	3/N~400/230V 50Hz+E	3/N~400/230V 50Hz+E
Power	0.21 kW	0.37 kW	0.55 kW	0.75 kW	1.5/0.9 kW
Weight	16 kg	18.5 kg	21 kg	32 kg	82 kg
Output/h	300 kg	400 kg	480 kg	720 kg*	2,400 kg*

\* with automatic feed hopper

## TECHNICAL DRAWINGS



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APPLIANCE CONSTRUCTED TO HARMONISED STANDARDS AND COMPLETE WITH CE MARKING

Company with UNI ENI ISO 9001 certified Quality System



## Five models giving 50 different types of cut

For slicing, dicing, grating, chopping, shredding etc. vegetables, fruit, mushrooms, walnuts, hazelnuts, almonds, dry bread, cheese, etc.



**RG100**  
ideal for from 50 to 200 meals



**RG250**  
ideal for from 400 to 600 meals



**5**  
Feed hopper



**6**  
4-Tube feeder



**7**  
Manual push-feeder



**10**  
Dicing and chipping grid support



**8**  
Pneumatic push-feeder

**RG400i**  
ideal for over 1000 meals and for food processing plants



**1**  
Reducer insert with pestle



**2**  
Floor stand



**4**  
Product collection trolley



**RG200**  
ideal for from 200 to 400 meals



**9**  
Wall-mounted tool rack



**RG350**  
ideal for from 600 to 1000 meals



**3**  
Automatic feed hopper

### ACCESSORIES

#### FOR ALL MODELS

- Cutting tools
- Wall-mounted tool rack: prevents blade damage and saves space (Fig.9)

#### RG100 and RG200

- Reducer insert for guided cutting with pestle (fig.1)

#### RG250

- Stand in 18/10 stainless steel (fig.2)
- Product collection trolley, in 18/10 stainless steel, with GN 1/1 or 2/1 container, h 200 mm (fig.4).

#### RG350

- Stand in 18/10 stainless steel (fig.2)
- Automatic feed hopper in 18/10 stainless steel with safety devices. Ideal for continuous-cycle cutting of large quantities of round products such as potatoes, onions, tomatoes, hazelnuts or dry bread rolls (fig.3)
- Product collection trolley, in 18/10 stainless steel, with GN 1/1 or 2/1 container, h 200 mm (fig.4).

#### RG400i

- Product collection trolley, in 18/10 stainless steel, with GN 1/1 or 2/1 container, h 200 mm (fig.4).
- Feed hopper in 18/10 stainless steel with safety devices. Ideal for continuous-cycle cutting of large quantities of round products such as potatoes, onions, tomatoes, hazelnuts or dry bread rolls (fig.5)
- Stainless steel cylinder, essential for the following accessories:
  - 4-Tube feeder with one hole of 35 mm, one of 60 mm and two of 73 mm, for guided cutting of products such as carrots, cucumbers, leeks, celery and bell peppers (fig.6)
  - manual push-feeder. Maximum product feed diameter 200 mm, cylindrical casing volume 7 l. Suitable for cutting cabbages, carrots, lettuce and cheeses (fig.7)
  - 3-speed, adjustable pressure pneumatic push-feeder in 18/10 stainless steel (fig.8)
  - essential support for dicing and chipping grids (fig.10)

