Vegetable Slicer Metos RG-300i with Feed Cylinder and Ergo-Loop



Product information

SKU	4132513
Productnaam	Vegetable Slicer Metos RG-300i with Feed Cylinder and Ergo-Loop
Afmetingen	490-1040 × 600 × 980-1230 mm
Gewicht	49,000 kg
Capacity	40 kg/min
Technical information	400 V, 10 A, 0,75 kW, 3NPE, 50/60 Hz, 70 dB

Description

The floor model Metos RG-300i is one of the biggest, capacity wise, and most efficient of the Metos vegetable cutters with the production capacity of up to 3000 portions a day. The wide range of different sized cutting tools and accessories make the vegetable slicer a fast mean of production for large batches in restaurants, large kitchens, or as a part of a production line.

Each removable part of the machine as well as all the cutting tools are made of stainless steel; thus, they can be washed in the dishwasher.

Metos RG-series consists of 7 different cutters (RG-50, RG-100, RG-200, RG-250, RG300i, RG350 and RG-400), each made to fit the needs of different customers.

Package includes:

- ,,Cylinder and Ergo Loop (manual push) feeder
- ,,Stainless steel body ensuring easy cleaning process
- ,,One speed, cutting tools' speed: 400 rpm
- ,,Maintenance-free gear drive
- ,,3-phase safety switch

Accessories (order separately):

- ,,Cutting tools (can be ordered in packages or one-by-one)
- ,,Feed hopper incl. special cylinder
- ,,4-tube insert
- ,,Wall rack for cutting tools
- ,,Accessory trolley