Vegetable slicer Metos RG-400i with feed hopper and cylinder, 400V



Product information

SKU	4144943
Productnaam	Vegetable slicer Metos RG-400i with feed hopper and cylinder, 400V
Afmetingen	590 × 715 × 1210 mm
Gewicht	75,000 kg
Capacity	60 kg/min
Technical information	400 V, 16 A, 0,9 kW, 3NPE, 50/60 Hz, 70 dB

Description

Metos RG-400i is the largest and most efficient Metos vegetablecutter model. Metos RG-400i processes up to 5000 doses per day, 60kg/minute. The stainless steel vegetable cutter is ergonomic and safe to use, as well as very easy to clean and, last but not the least, provides a perfect cutting result. Operational reliability, a wide range of different sizes of blades andaccessories make this vegetable cutter a device for fast processing of large quantities for restaurants, large kitchens or as a part of a production system.

The Metos RG-400i vegetable cutter cutting blades of 215 mm in diameter combined with a large feed cylinder allow to feed the device with root vegetables, fruits and vegetables of up to 200 mm in diameter without any additional chopping. The cutting blades have two speeds of 200 rpm

and 400 rpm and a stainless steel maintenance-free gearbox which ensure the efficient performance of the device and its durability even in the challenging conditions. The double protection system of the vegetable cutter ensures its safe operation preventing the device from starting when the feed cylinder is installed incorrectly or if feeding device is not on its place to protect the blade.

The vegetable cutter can be equipped with a wide range of different sized cutting blades for slicing, grating, cubing, shredding and making french potatoes, which can process hard and soft products. The slicing blade designed for soft products will keep the juiciness and texture even when making cubes and the slices will not cling to each other. The operational purpose of the cutting blades and their durability during the longest possible period are taken into account during the manufacturing of the cutting blades. Knives for the cutting blades and grids for cubing grids are available as spare parts.

All detachable part of the vegetable cutter are made of stainless steel and are suitable for a dishwasher. The cutting blades are suitable for a dishwasher as well. The smooth surfaces and rounded edges of the device's frame are easy to clean. Using the stainless steel removable tray (optional accessory) makes cleaning even easier, as the tray can be easily removed and cleaned in the dishwasher. The 150 mm high feet of the machine allow to clean the floor under it. You can easily move the vegetable cutter due to the handles and supporting wheels.

Metos RG-400i vegetable cutter can be equipped with an optional pneumatic feeding device for pressing the product down by pressing only one button. This pneumatic feeding device makes cutting more ergonomic and reduces working time, especially when processing large amount and hard products. Cutting blades will stop when feeding device is moved aside and will automatically continue the cutting, when feeding device is turned back on its place. The pneumatic feeding device has three speeds, that can be adjusted according to the product to be cut.

- capacity: 5000 portions/ day, 60kg/minute
- 200 mm diameter feed cylinder doesn't require pre-cutting
- 2 speed motor, blade's speed: 400/200 rpm
- cutting blades (optional) are dishwasher suitable
- device frame, feed cylinder and feed hopper are made of stainless steel
- feed hopper (volume about 23 litres, 350 mm high, 420 mm in diameter) will feed the products automatically into the cutter
- maintenance-free gearbox
- equipped with three safety switches

THE DELIVERY INCLUDES:

- feed cylinder for the feed hopper
- feed hopper

ACCESSORIES (to be ordered separately):

- cutting blades of dishwashable aluminum/ stainless steel, stainless steel knives
- 4-tube insert
- manual feeder
- pneumatic button
- steel tray
- feed cylinder A (used with the manual feeder, 4-tube insert or pneumatic feeding device)
- feed cylinder B (used with the manual feeder or 4-tube insert)
- compressor for the pneumatic feeding device
- blade storage rack
- accessory trolley