

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



Produktdata

Varenummer	4132513
Varenavn	Vegetable Slicer Metos RG-300i with Feed Cylinder and Ergo-Loop
Størrelse	490-1040 × 600 × 980-1230 mm
Vægt	49,000 kg
Kapasitet	40 kg/min
Teknisk informasjon	400 V, 10 A, 0,75 kW, 3NPE, 50/60 Hz, 70 dB

Beskrivelse

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