



**Food Preparation
Fast and Easy**

- Slices, dices, shreds, grates, makes julienne.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- For restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. preparing from 10 to 80 portions a day.
- Prepares up to 2 kg per minute. Feed head volume: 0.9 litres.

Vegetable Preparation Machine RG-50



Cutting Tool Range.



Standard Slicer • 10 mm. Slices firm products such as root vegetables.

Crimping Slicer • 4,5 mm. For ripple slicing of beetroot, cucumber, carrot, etc.

Fine Cut Slicer • 1, 1.5, 2, 4, 6, 15 mm. Slices firm and soft products such as root vegetables, onions, leeks, cucumber, bell peppers, tomatoes, apples, citrus fruits, bananas and mushrooms. • Shreds Chinese lettuce and lettuce. • 1 mm for Parmesan-flakes.

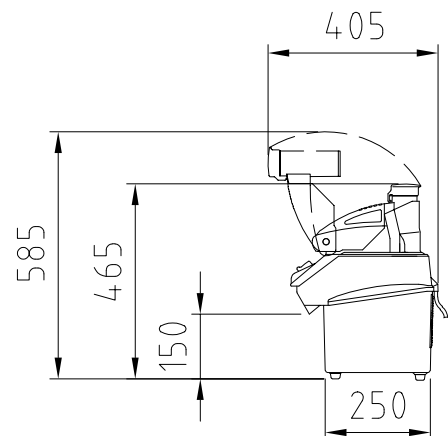
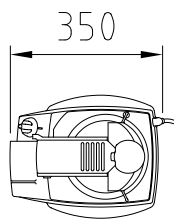
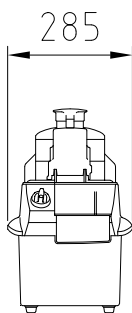
Julienne Cutter • 2x2, 2.5x2.5, 4.5x4.5, 10x10 mm. • For soups, cucumber, salads, etc. • 2x2 mm for julienne potatoes and carrots.

Dicing Grid • 10x10, 15x15 mm. • Dices in combination with the 10 mm standard slicer. • Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc.

Soft Dicing Set • 10x10x10, 12.5x12.5x12.5 mm • Dicing sets incl. two cutting tools for gentle dicing of tomatoes and other soft, fragile and/or juicy products.

Raw Food Grater/Shredder • 1.5, 2, 3, 4.5, 6, 8, 10 mm • Grates carrots and cabbage for raw salad. • Grates almonds and other nuts, and dry bread. • 4.5, 6 and 8 mm are usual for shredding cheese for pizzas, gratin, etc. • 8 and 10 mm is commonly used for shredding cabbage/white cabbage.

Fine Grater • Fine, Extra Fine • Fine version grates potatoes for potato pancakes, hard/dry cheeses such as Parmesan for pasta, dry bread, horseradish. • Extra fine version grates black radish, dry bread.



Technical data RG-50

Type of preparation • Slices, dices, shreds, grates, makes julienne. • Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

Users • Restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. preparing from 10 to 80 portions a day.

Capacity • Prepares up to 2 kg per minute depending on choice of cutting disc and type of raw material. • Feed head volume: 0.9 litres. • Diameter of feed tube: 53 mm.

Machine base • Motor: 250 Watt. 120V, single phase, 60 Hz. 220–240V, single phase, 50–60 Hz. • Thermal motor protection with automatic reset. • Transmission: maintenance free toothed belt. • Safety system: two safety switches. • Degree of protection: IP34 • Power supply socket: earthed, single phase, 10 A. • Fuse in fuse box for the premises: 10 A, delayed. • Noise level LpA (EN31201): 76 dBA. • Magnetic field: less than 15 microtesla.

Cutting tools and speed • The diameter of the cutting tool: 185 mm. • Speed: approx. 400 rpm.

Materials • Machine housing of aluminium. • Feed head of polycarbonate and polyamide. • Ejector plate of acetal. • Cutting tool discs of robust acetal, polypropene or aluminium. • Cutting tool blades of knife steel of the highest quality.

Net weights • Machine base: 12 kg. • Feed head: 1 kg. • Cutting tools: approx. 0.4 kg on average.

Norms • EU Machine Directive 89/392/EEC. • EMC Direktiv 89/336/EEC.

The right is reserved to make changes in designs and product range



Established 1941