

Vegetable slicer body Metos RG-300i



Product information

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| SKU | 4132514 |
| Product name | Vegetable slicer body Metos RG-300i |
| Dimensions | 490-1040 × 600 × 980-1230 mm |
| Weight | 37,000 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. The RG-300i can produce up to 3000 portions a day. Moreover, when using the feed hopper, which is available as an accessory, it is possible to produce 900 kg in an hour. In addition to the slicers perfect slicing results, the machine made of stainless steel and is ergonomic and extremely easy to clean. The Metos RG-300i can be equipped with a manual push feeder, a feed hopper, or a 4-tube insert, which are all available as accessories. The dependability and 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.

The manual push feeder prepares all types of smaller and larger products. The design provides an Ergo-Loop leverage that makes it easier to prepare hard products, such as root vegetables, cabbage, and cheese,



as it reduces the strength needed from the user. For safe and rapid preparation, the machine stops when the feeder is folded aside and starts automatically when covering the opening of the feed cylinder.

The feed hopper is, especially, designed for the preparation of round products. The feed hopper allows a continuous filling of produce into the hopper and, thus, provides very high capacity and extreme time efficiency.

The 4-tube insert is designed for the preparation of long, thin, and round products. The insert has four tubes, which diameters are 73 mm (two tubes), 60 mm, and 35 mm. The tube insert provides different produce with a good support and the right angles for cutting e.g. when preparing cucumber or leek. When using the 4-tube insert, the machine runs continuously, as the rotary cutting tool is covered constantly by the feeder.

The 215 mm diameter of the Metos RG-300i cutting tools in combination with the feed hopper enables the feeding of large (200 mm diameter) root vegetables, fruits, and vegetables into the slicer, without cutting them beforehand. The speed of the cutting tools (400 rotations/min.) and the stainless-steel maintenance-free gear drive guarantee the machine's efficiency and its ability to withstand heavy use in demanding conditions. The safety system guarantees the safe use of the machine, as the feeder constantly covers the rotating cutting tool and an automatic start/stop function is employed once the start button is pushed.

There is a large variety of different sized cutting tools available for the RG-300i, such as slicers, graters, dicing grids, julienne cutters and chip grids, with which you can prepare soft and hard products. The Soft Slicer, specifically designed for softer produce, preserves the product's juiciness and consistency even while dicing, and prevents the slices from sticking to each other. The blade's usage and sharpness are taken into consideration in the production phase, so that it stays sharp for as long as possible. Separate blades and grates are also available as accessories.

Each removable part of the machine is made of stainless steel; thus, they can be washed in the dishwasher. All cutting tools are also dishwasher safe. The rounded edges and smooth surface of the machine make cleaning quick and easy. Cleaning is made even more easy when using the machine in combination with the stainless-steel tray (accessory), as the tray is easily removable, and it is dishwasher safe. The machine's long 150 mm legs also enable the cleaning of the floor underneath. The handle and sturdy wheels make it easier to move the machine.

- feed hoppers diameter 200 mm, does not require any preparation
- one speed, cutting tools' speed: 400 rpm
- dishwasher safe cutting tools (accessory)
- stainless-steel frame
- maintenance-free gear drive
- 3-phase safety switch



DELIVERY INCLUDES:

- the machine's frame

ACCESSORIES (order separately):

- stainless-steel/aluminium cutting tools, stainless steel blades
- 4-tube insert
- manual push feeder
- feed hopper
- tray for preparing diced foods and chips
- wall rack for cutting tools
- accessory trolley