

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

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



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Product capacity	40 kg/min
Item width mm	490-1040
Item depth mm	600
Item height mm	980-1230
Package volume	0.504
Unit of volume	m ³
Package volume	0.504 m ³
Package length	109
Package width	70
Package height	128
Package unit of dimension	cm
Package dimensions (LxWxH)	109x70x128 cm
Net weight	49
Net weight	49 kg
Gross weight	106
Package weight	106 kg
Unit of weight	kg
Connection power kW	0.75
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	IP45
Type of electrical connection	Semifixed
Sound level dB	70
Blade diameter mm	215
Portions / 24 h	3000
Power range kW	0.75
Speed rpm	400

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