

# VEGETABLE CUTTING MACHINES

RG100 • RG200 • RG250 • RG350 • RG400



## THE GREATEST VERSATILITY AND PRODUCTIVITY IN A VERY COMPACT SPACE

The **RG Vegetable Cutting Machines** offer the perfect solution to the following problems: reduction of preparation times, a perfect presentation of processed vegetables, the need for a wider and more varied menu, the observance of high hygienic standards.

Thanks to their operating speed, versatility and easy use, the Nilma **RG Vegetable Cutting Machines** can slice, chop, dice and shred not only vegetables and roots, but also fresh and dried fruit, bread and cheese.

All this taking little space and in a very short time. The exclusive feed hoppers make the introduction

of all products extremely simple, allowing a clean and precise cut.

Thanks to the wide range of cutting tools, it is always possible to obtain the required shape and thickness, ensuring a perfect presentation. This also applies to soft products like tomatoes.

All these features make the **RG Vegetable Cutting Machines** an ideal equipment for the kitchens of commissaries, hotels, restaurants and food processing facilities, where the quality of the results is very important, as well as the labour saving, the versatility of use, the reliability and the safe operation.

# Nilma

LA SCIENZA DELLE GRANDI CUCINE

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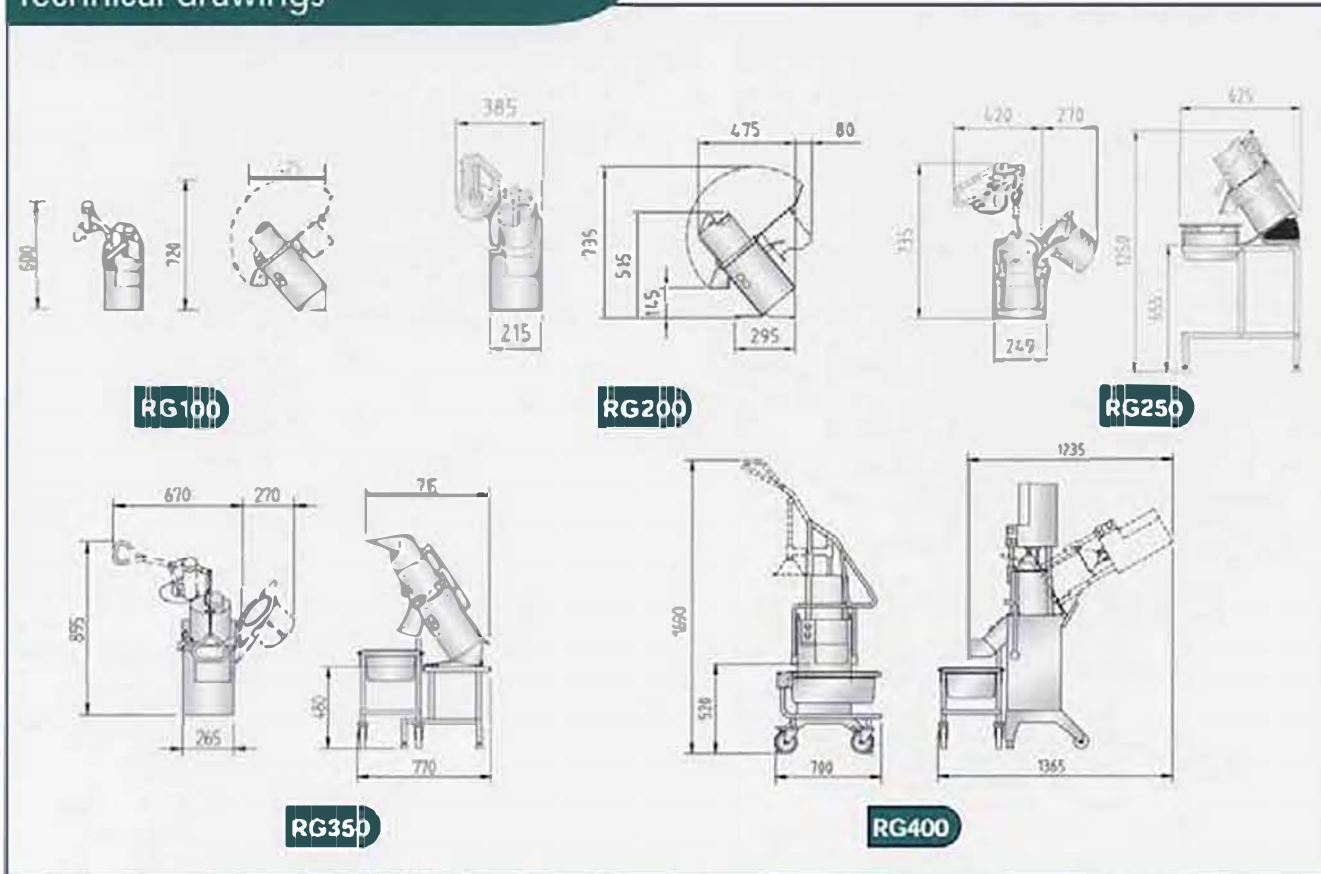
## >> THE FEATURES

- Housing made of anodized aluminium with mechanical parts made of 18/10 stainless steel.
- Safety devices.
- Transmission: geared motor.
- Cutting tools made of aluminium alloy, with blades made of treated stainless steel.
- Double speed for the RG 400 model.

## >> TECHNICAL DATA

	RG 100	RG 200	RG 250	RG 350	RG 400
Electric connection	230 V 1ph 50Hz	230 V 1ph 50Hz	230 V 1ph 50Hz	400-230V 3ph 50Hz	230 V-3ph 50Hz 400 V-3ph 50Hz
Power	0,21 kW	0,37 kW	0,37 kW	0,75 kW	0,9/1,5 kW
Weight	16 kg	18,5 kg	21 kg	32 kg	55 kg
Hourly capacity	300 kg	400 kg	480 kg	720 kg	2400 kg

## Technical drawings



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LA SCIENZA DELLE GRANDI CUCINE

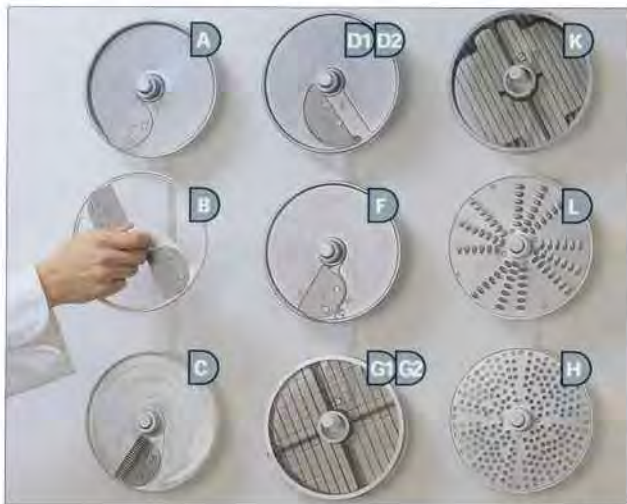
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The factory reserves the right to make all the necessary alterations and technical improvements without notice

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## >> A WIDE RANGE OF CUTTING TOOLS



wall-rack

### A Standard slicer

- slices firm products, such as root vegetables.
- dices in combination with type G1 dicing grid, in the heights 4.5-6-10 mm, and with type G2 dicing grid, in the heights 15 and 20 mm.

### B Dicing cutter

- in combination with type G1 dicing grid, from 12.5 x 12.5 mm upwards, dices root vegetables (potatoes also precooked, but hard), cabbage, etc.

### C Crimping slicer

- for ripple slicing of root vegetables

### D2 Fine cut slicer, two blades

- slices firm and soft products, such as potatoes, onions, cucumbers, mushrooms, etc.
- shreds cabbage

### D1 Fine cut slicer, one blade

- slices firm and soft products, also juicy, such as root vegetables, tomatoes, lemons, bananas, mushrooms, etc.
- shreds lettuce.
- in combination with dicing grid from 10 x 10 mm upwards, the 4 mm slicer chops onions.
- the 4, 6 and 10 mm slicers dice in combination with type G1 dicing grids.
- the 14 and 20 mm slicers dice in combination with type G2 dicing grids.

### F Julienne cutter

- for julienne cut
- 2.5 x 6 for shredded cabbage.
- 10 x 10 for curved french fry potatoes

### G1 Dicing grid

- dices root vegetables, potatoes, cabbage, fruit, etc., in combination with the suitable standard and fine cut slicers.
- N.B.: Type G1 dicing grids cannot be combined with 14, 15 and 20 mm slicers – see dicing grids (G2)*

### G2 Dicing grids

- dice root vegetables, potatoes, fruit, etc, in combination with 14 and 20 mm fine cut slicers, and with 15 and 20 mm standard slicers.

### H French fry grid

- cuts straight potatoes (french fries), in combination with the 10 mm fine cut slicer.

### K Raw food grater

- grates raw potatoes, dry bread, almonds, nuts, etc.
- the 6 or 8 mm are commonly used for grating pizza cheese.
- the 8 mm is used for shredding cabbage

### L Fine grater

- grates raw potatoes, radish, dry bread, hard cheese, etc.

## >> CUTTING SIZES (mm)

	A	B	C	D2	D1	F	G1	G2	H	K
<b>RG100</b>	8-10	12,5	4,5	1-1,5-2	3-4-6-10-14	2x2 2x6 4,5x4,5 8x8	2,5x2,5 3x3 6x6 10x10	7,5x7,5 15x15 20x20		1,5-2-3-4-5-6-8-10
<b>RG200</b> <b>RG250</b>	6-8-10-20	12,5	4,5	0,5-1 1,5-2	3-4-6-10-14	2x2 4,5x4,5 8x8	2,5x2,5 6x6 10x10	6,25x6,25 10x10 15x15 20x20	7,5x7,5 12,5x12,5 20x20	10 1,5-2-3 4,5-6-8-10
<b>RG350</b> <b>RG400</b>	4,5 6-10 15-20	12,5	4,5	0,5-1 1,5-2-3	4-6-10 14-20	2x2 2,5x6 6x6	2,5x2,5 4,5x4,5 10x10	6,25x6,25 10x10 15x15 25x25	7,5x7,5 12,5x12,5 20x20	15x15 20x20 25x25 10 1,5-2-3 4,5-6-8

# FIVE MODELS FOR 100 USES

To slice, dice, grate, chop, shred, etc. vegetables, fruit, mushrooms, nuts, almonds, dry bread, cheese, all of this with each model!



## RG 100

suitable for about 50 to 200 portions

## RG 250

suitable for about 400 to 600 portions



## RG 200

suitable for about 200 to 400 portions



5 feed hopper



6 4-tube insert



7 manually-operated push feed attachment



2 floor machine frame



## RG 350

suitable for about 600 to 1000 portions



4 product collecting trolley



3 feed hopper



## RG 400

suitable for more than 1000 portions and for food processing industries

8 pneumatic push feed attachment

## >> ACCESSORIES

### >> FOR ALL MODELS

- Cutting tools
- Wall-rack for cutting tools. It saves space and prevents blade damages.

### >> RG100 and RG200:

- Pipe insert incl. pestle (pict.1)

### >> RG250:

- Floor machine frame (pict.2)

### >> RG350:

- Floor machine frame (pict.2)

- Feed hopper, made of 18/10 stainless steel, with safety devices, for continuous cutting of large quantities of round products, such as potatoes, onions, tomatoes, nuts, dry bread (pict.3).

- Product collecting trolley, made of 18/10 stainless steel, with GN 1/1 container, h. 200 mm. (pict.4)

### >> RG400:

- Product collecting trolley, made of 18/10 stainless steel, with GN 1/1 container, h. 200 mm. (pict.4)
- Feed hopper, made of 18/10 stainless steel, with safety devices, for continuous cutting of large quantities of round products, such as potatoes, onions, tomatoes, nuts, dry bread (pict.5).
- Feed cylinder, made of anticorodal, to be used with the following accessories:
  - 4-tube insert (one tube with Ø 45 mm, one tube with Ø 63 mm and two tubes with Ø 73 mm), for the cutting of carrots, cucumbers, leeks, celery and peppers (pict.6).
  - Manually-operated push feed attachment (max. diameter for product introduction: 200 mm, cylinder volume: 7 l.) for the cutting of cabbage, carrots, lettuce, cheese (picture 7).
  - Pneumatic push feed attachment, made of 18/10 stainless steel, with 3 speeds and pusher with adjustable pressure (pict.8).
  - Electro-compressor for pneumatic insert

