

For slicing, dicing, grating, chopping, shredding and cutting in many other ways vegetables, fruit, mushrooms, walnuts, hazelnuts, almonds, dry bread, cheese and much more besides.

RG300i
ideal for 1000 to 2000 meals

RG400i
ideal for over 2000 meals
and for food processing plants

MODELS

RG

100

RG

200

RG

250

RG

350

RG

300i

RG

400i



ADDING VALUE TO YOUR VEGETABLES

Shorter vegetable preparation times, impeccably presented side dishes, more diverse and varied menus, and maximum hygiene: the **RG VEGETABLE CUTTING MACHINES** are the ideal solution to all these requirements. In a very little space and in a shorter time, thanks to their operating speed, versatility and ease of use, the **RG VEGETABLE CUTTING MACHINES** can slice, grate, dice, shred and cut into strips not only vegetables and root vegetables but also fresh fruit and nuts, bread and cheeses. The ergonomic and functional hoppers simpli-

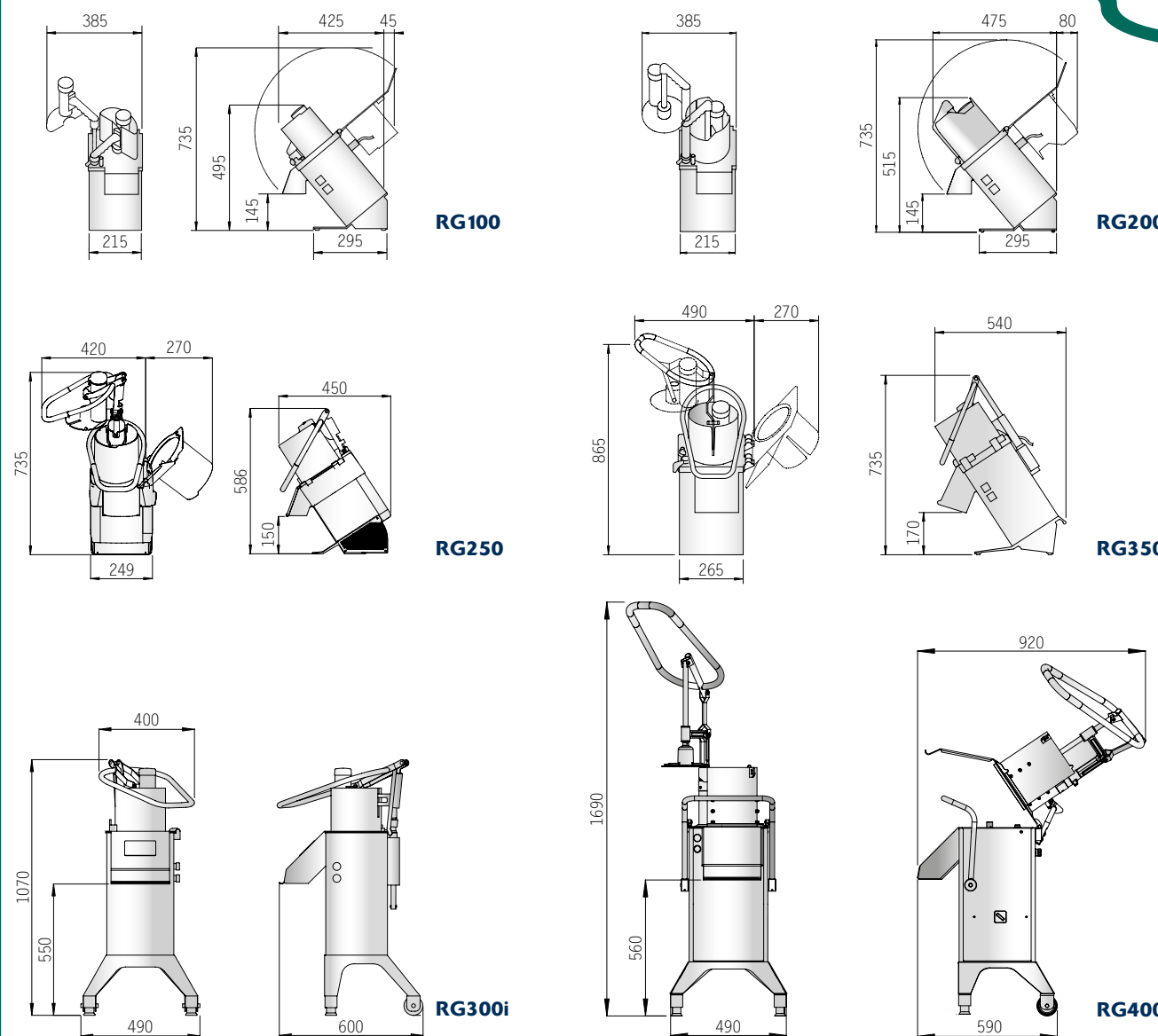
fy the feeding of all vegetables, guaranteeing clean and precise cuts. The wide range of cutting tools provide the desired shape and thickness every time, even with soft and juicy vegetables. These unique features make the **RG VEGETABLE CUTTING MACHINES** ideal for the kitchens of canteens, hotels, restaurants, institutions, centralised kitchens and ready-to-eat fruit and vegetable processing plants, where time saving, quality results, operating safety and reliability are all essential criteria.

Lilma

LA SCIENZA DELLE GRANDI CUCINE



TECHNICAL DRAWINGS



TECHNICAL DATA	RG100	RG200	RG250	RG350	RG300i	RG400i
Electrical connection	1 ~ 230V 50Hz+PE	1 ~ 230V 50Hz+PE	1 ~ 230V 50Hz+PE 3/N~400V 50Hz+PE	3/N~230V 50Hz+PE 3/N~400V 50Hz+PE	3/N~230V 50Hz+PE 3/N~400V 50Hz+PE	3/N~230V 50Hz+PE 3/N~400V 50Hz+PE
Power kW	0.25	0.25	0.55	0.75	0.75	1.5/0.9
Weight kg	16	18.6	22	32	49**	76.5**
Production rate kg/h	300	420	600	900	2400*	3600*

* with automatic infeed hopper ** with insert for accessories and manual pushing device



APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

NILMA S.p.A.

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We reserve the right to make any changes or technical improvements considered necessary without notice



Lilma

LA SCIENZA DELLE GRANDI CUCINE

Six models for fifty different types of cut.

1

2

3

4

5

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7

8

RG100
ideal for 50 to 200 meals

1

2

3

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RG200
ideal for 200 to 400 meals

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RG250
ideal for 400 to 600 meals

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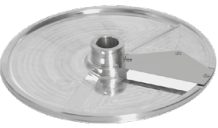









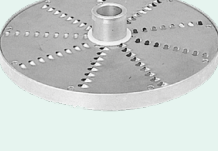

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RG350
ideal for 600 to 1000 meals

CUTTING TOOLS (dimensions in mm)		RG100	RG200	RG250	RG350	RG300i	RG400i
A	Slicing blade (one or two hd blades) • for slicing both firm and soft products • for dicing, in combination with the E grid • for sticks of root vegetables, in combination with the F grid			0.5	0.5	0.5	0.5
				1	1	1	1
				1.5	1.5	1.5	1.5
				2	2	2	2
				3	3	3	3
				4	4	4	4
				5	5	5	5
				6	6	6	6
				7	7	7	7
				8	8	8	8
				9	9	9	9
				10	10	10	10
				15	15	12	12
					20	14	14
						15	15
						20	20
B	Soft slicing blade • for slicing particularly delicate and juicy products • for dicing particularly delicate and juicy products, in combination with the E grid			8	8	8	8
				10	10	10	10
				12	12	12	12
				15	15	15	15
C	Crinkle-cutting blade • for crinkle cuts of potatoes and other firm products			2	2	2	3
				3	3	3	4
				4	4	4	5
				5	5	5	6
				6	6	6	
D	Julienne-cutting blade (one or two hd blades) • for cutting root vegetables and firm products into slightly curved, square-sectioned sticks			2x2	2x2	2x2	2x2
				2x6	2x6	2.5x2.5	2.5x2.5
				3x3	3x3	2x6	2x6
				4x4	4x4	3x3	3x3
				6x6	6x6	4x4	4x4
				8x8	8x8	6x6	6x6
				10x10	10x10	8x8	8x8
						10x10	10x10
E	Dicing grid • for dicing firm, soft and juicy products, in combination with the A and B slicing blades			6x6	6x6	6x6	6x6
				8x8	8x8	8x8	8x8
				10x10	10x10	10x10	10x10
				12x12	12x12	12x12	12x12
				15x15	15x15	15x15	15x15
				20x20	20x20	20x20	20x20
						25x25	25x25
F	Chip-cutting grid • for cutting root vegetables into perfectly straight chips, in combination with the A slicer blade			NO	NO	10	10
G	Grater • for cutting root vegetables (carrots in particular), or soft cheese such as mozzarella, into threads or sticks with a semi-circular section			1.5	1.5	1.5	1.5
				2	2	2	2
				3	3	3	3
				4.5	4.5	4.5	4.5
				6	6	6	6
				8	8	8	8
				10	10	10	10



ACCESSORIES

FOR ALL MODELS

- Cutting tools.
- Wall-mounted tool rack: prevents blade damages and saves space (pic. **8**).
- Product collection trolley, made of AISI 304 stainless steel, with a 1/1 or 2/1 GN container with a height of 200 mm (pic. **3**).
- Reducing tool for guided cutting with pestle (pic. **1**).
- Floor-standing structure made of AISI 304 stainless steel (pic. **2**).

RG100 and RG200

- Self-feeding hopper made of AISI 304 stainless steel, with safety devices. Ideal for the continuous cutting of large quantities of round products such as potatoes, onions, tomatoes, hazelnuts or dry bread rolls (pic. **4**).
- Stainless steel cylinder, essential for the following accessories:

- Four-tube feeder with one 35-mm hole, one 60-mm hole and two 73-mm holes, for the guided cutting of products like carrots, cucumbers, leeks, celery and bell peppers (pic. **5**).
- manual pushing device. Maximum product-feeding diameter: 200 mm. Infeed cylinder volume: 7 litres. Suitable for cutting cabbages, carrots, lettuce and cheeses (pic. **6**).
- Three-speed, adjustable pneumatic pushing device made of AISI 304 stainless steel (pic. **7**) - Only for RG400i.

