

G-1500

(LEAFY) VEGETABLE
SLICING MACHINE



General

Since the start up of the vegetable processing industry in 1929 Eillert has been successful in this line of business. Many of our customers started as greengrocers and have developed into leading food processors, supplying to food retail, fast food and the hotel and catering industry.

Quality and service

The choice of high quality components of renowned global brands guarantees a good availability and more reliability. Regular maintenance of the machines maximises the uptime. Also for on site maintenance, you can rely on Eillert's experienced and professional service department. After all, for service and maintenance, the experienced manufacturer of your machines is the one to deal with.

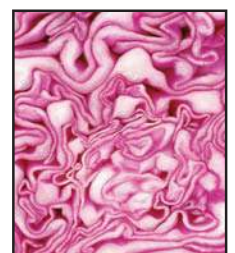
G-1500

The G-1500 is a universal vegetable cutting machine for medium capacities which is operational in a.o. vegetable cutting companies, the AGF-business, commercial kitchens, salad factories, etc. Due to the large range of cutting tools, the machine is particularly suitable for cutting leafy vegetables and a wide variety of other vegetables, such as cabbages, leeks, carrots, beans, peppers, etc.

The simple and hygienic construction, such as quickly detachable belts, makes the machine easy to clean and to disinfect. Of course, the cutting compartment is completely separated from the mechanical area.

Cutting technique

Eillert's slicing machines are characterized by a robust construction and high-quality components, such as knives, made of specially hardened steel. The sophisticated cutting technique guarantees a perfect and precise cut with a minimal waste of juice, optimizing the shelf life of your product. A wide range of easily interchangeable cutting tools offers many opportunities to meet practically all the needs of the demanding market.



G-1500

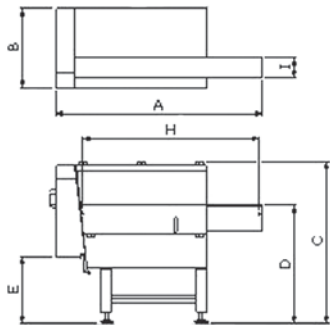
(LEAFY) VEGETABLE SLICING MACHINE

- Products: leafy vegetables (lettuce, endive), leeks, carrots, bell peppers, French beans, various types of cabbages, etc.
- Capacity ± 100 – 600 kg. per hour, depending on the type and quality of the product and the desired cutting size.

Other machines

in Eillert's vegetable processing program are:

- Preparation tables
- salat decorers
- vegetable washing machines
- centrifuges
- weighing and packing machines
- scraping/peeling machines



Technical specification:

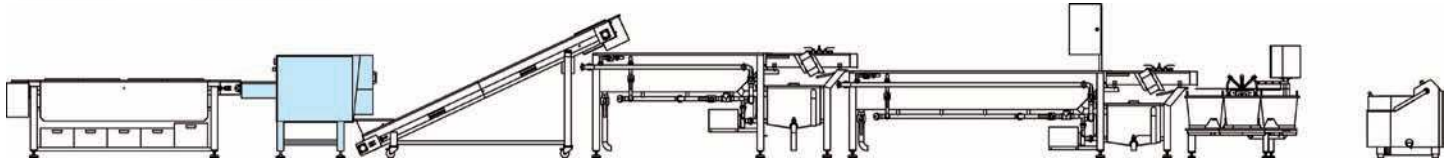
Cutting size : from 1 tot 50 mm.
 Connections : 400 Volts, 50 Hz, 3Phase+PE+PN, 1,25 kW
 Plug : 16 A CEE, 5 pole

Available cutting tools : adjustable knife disc 1-25 mm.
 1-wing knife till 50 mm.
 2-wing knife till 25 mm.
 Knife disc (not adjustable) 2/3/4 of 6 mm.
 Stripping disc 2,5x2 / 3,5x3 or 4,5 x 4 mm.
 Dicing set 12 or 20 mm.
 Cutting set for wedges (knife 25 mm.)

Options : Sprayers in the cutting compartment
 Wheels instead of adjustable feet
 Lengthened belt of 1000 mm instead of 420 mm
 Stainless steel side cover with strong gas spring instead of polycarbonate cover
 Product guidance
 Knife rack on wheels for 2 – 6 knife discs
 Preparation tables for 2, 3, 4 or 6 persons
 Crate holder
 Detachable funnel
 Grinding machine

Machine type	A in mm	B in mm	C in mm	D in mm	E in mm	H in mm	I in mm
G-1500 (+420)	1630	650	1250	900	510	1345	150
G-1500 (+1000)	2210	650	1250	900	510	2185	150

* Height identical with feet or on wheels



Subject to alterations



Food Automation
 ENGINEERED FOR EXCELLENCE IN MACHINERY

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