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ESSEDUE RHENINGHAUS

Italian Slicers and Food Preparation Machines



ESSEDUE

RHENINGHAUS

A WORLD OF SLICERS & FOOD PREPARATION MACHINES

PROFESSIONAL SLICERS

GRAVITY SLICERS – BELT DRIVEN

Model Modello	Blade Lama	Cutting cross section Capacità di taglio	Food chute Piatto	Chute stroke Corsa carrello	Footprint Dimensioni min.	Overall dimensions Dimensioni max.	Net weight Peso netto	Power Potenza
	mm	mm	mm	mm	mm	mm	Kg	Kw
Start-L 220	220	210x135	210x230	250	A 420 B 340 H 370	A 450 B 420 H 370	13	0,11
Start-L 250	250	210x150	210x230	250	A 420 B 340 H 370	A 520 B 420 H 370	16	0,18
Start-L 300	300	240x190	250x250	250	A 420 B 340 H 400	A 610 B 480 H 400	19	0,18
Start 300	300	240x160	250x255	330	A 565 B 380 H 470	A 650 B 560 H 470	29	0,25
Start 350	350	280x190	280x300	330	A 565 B 380 H 470	A 710 B 600 H 470	32	0,25



GRAVITY SLICERS – AUTOMATIC BELT DRIVEN

Start Auto 300	300	285x165	300x300	330	A 575 B 390 H 595	A 660 B 725 H 595	43	0,37
Start Auto 350	350	280x190	300x300	330	A 575 B 390 H 595	A 720 B 725 H 595	45	0,37



GRAVITY SLICERS – GEAR DRIVEN

Super Start 300	300	240x160	250x255	330	A 565 B 380 H 470	A 650 B 560 H 470	29	0,25
Super Start 350	350	280x190	280x300	330	A 565 B 380 H 470	A 710 B 600 H 470	32	0,25









GRAVITY SLICERS – AUTOMATIC GEAR DRIVEN

Super Start Auto 300	300	285x165	300x300	330	A 575 B 390 H 595	A 660 B 725 H 595	43	0,37
Super Start Auto 350	350	280x190	300x300	330	A 575 B 390 H 595	A 720 B 725 H 595	45	0,37



GRAVITY SLICERS – BELT DRIVEN - CLEAR SLICE EXIT

Model Modello	Blade Lama	Cutting cross section Capacità di taglio	Food chute Piatto	Chute stroke Corsa carrello	Footprint Dimensioni min.	Overall dimensions Dimensioni max.	Net weight Peso netto	Power Potenza
	mm	mm	mm	mm	mm	mm	Kg	Kw
 Prima 250	250	215x145	230x240	260	A 460 B 310 H 370	A 540 B 430 H 370	23	0,18
Prima 250 Cheese	250	215x145	230x240	260	A 460 B 310 H 370	A 540 B 430 H 370	23	0,18
 Prima 250 Bread	250	210x125	230x240	260	A 460 B 310 H 370	A 540 B 430 H 370	23	0,18
Prima 250 Fish	250	205x140	205x350	260	A 460 B 310 H 370	A 540 B 430 H 370	23	0,18
 Prima 300	300	245x175	255x280	280	A 480 B 310 H 415	A 625 B 430 H 415	25	0,22
Prima 300 Cheese	300	245x175	255x280	280	A 480 B 310 H 415	A 625 B 430 H 415	25	0,22
 Prima 300 Bread	300	240x155	255x280	280	A 480 B 310 H 415	A 625 B 430 H 415	25	0,22
Prima 300 Fish	300	210x170	205x350	280	A 480 B 310 H 415	A 625 B 430 H 415	25	0,22
 Mondial 300	300	290x140	280x300	315	A 540 B 360 H 460	A 650 B 540 H 460	30	0,25
Mondial 350	350	290x190	280x300	315	A 540 B 360 H 500	A 700 B 540 H 500	33	0,25
 Mondial 300 EVO	300	290x140	280x300	315	A 540 B 360 H 460	A 650 B 540 H 460	30	0,25
Mondial 350 EVO	350	290x190	280x300	315	A 540 B 360 H 500	A 700 B 540 H 500	33	0,25

VERTICAL SLICERS – BELT DRIVEN - CLEAR SLICE EXIT



Model Modello	Blade Lama	Cutting cross section Capacità di taglio	Food chute Piatto	Chute-stroke Corsa carrello	Footprint Dimensioni min.	Overall dimensions Dimensioni max.	Net weight Peso netto	Power Potenza
	mm	mm	mm	mm	mm	mm	Kg	Kw
Beta BN 300	300	270x205	320x380	330	A 510 B 350 H 515	A 840 B 690 H 640	35	0,25
Beta BN 350	350	270x230	320x380	330	A 510 B 350 H 555	A 840 B 690 H 640	36	0,25
Beta BS 300	300	290x140	310x320	310	A 510 B 350 H 515	A 720 B 660 H 585	30	0,25
Beta BS 350	350	290x190	310x320	310	A 510 B 350 H 555	A 720 B 660 H 585	33	0,25

AVAILABLE OPTIONALS

SBR (Safe Blade Removal) allows for quick and safe removal of the blade in 4 steps.

Useful for:

- Daily cleaning of the blade, the blade ring-guard and the area behind the blade;
- Rapid replacement of special blades such as the non-stick coated blade and the serrated blade for frozen food.
- Rapid replacement of the exhausted blade with a well sharpened one for a non-stop cycle of the slicer.

The QuanTanium non-stick coated blade is normally used to cut cheese but it offers great performances also when cutting fresh meat and any other type of products. It is not suggested for frozen products cutting.

The serrated blade for cutting of frozen products.

The serrated/non-stick coated blade for cutting of bread.

The extra-chrome blade, for extra-humid environments.

ES (Energy saver): drastically reduces power consumption.

Two special chutes/product holders:

The stainless steel vegetable chute for easy vegetable cutting.

Inclined product holder: the variable cutting angle is useful when width of slice needs to be increased. It is very much used to cut fish filets or salami oval slices.

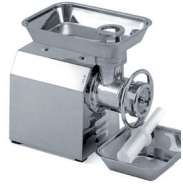
Blades and accessories holding rack: for tidy and safe storage of additional blades and accessories.

MEAT MINCERS



Model Modello	Plate size Piastra	Structure Struttura	Output Produzione oraria	Dimensions Dimensioni	Net weight Peso netto	Power Potenza
	mm		Kg/hr	mm	Kg	Kw
EVE/ALL-12	70	Aluminium casting	180	A 470 B 280 H 420	24	0,73
EVE/ALL-22	82	Aluminium casting	280	A 500 B 280 H 420	26	1,10

MEAT MINCERS



Model Modello	Plate size Piastra	Structure Struttura	Output Produzione oraria	Dimensions Dimensioni	Net weight Peso netto	Power Potenza
	mm		Kg/hr	mm	Kg	Kw
EVE/2000-12	70	Stainless Steel	180	A 450 B 280 H 395	25	0,73
EVE/2000-22	82	Stainless Steel	280	A 480 B 280 H 395	27	1,10
SATURNO-22	82	Stainless Steel	300	A 285 B 210 H 450	31	1,17
LABOR-32	100	Stainless Steel	500	A 310 B 245 H 510	42	2,20



MINCERS - GRATERS



Model Modello	Plate size Piastra	Hour/Rate production Produzione oraria	Net weight Peso netto	Power Potenza
	mm	Kg	Kg	Kw
EVE/ALL-G12	70	200	25	0,74
EVE/ALL-G22	82	300	31	1,10
EVE/2000-G12	70	200	27	0,74
EVE/2000-G22	82	300	37	1,10



BONE SAW

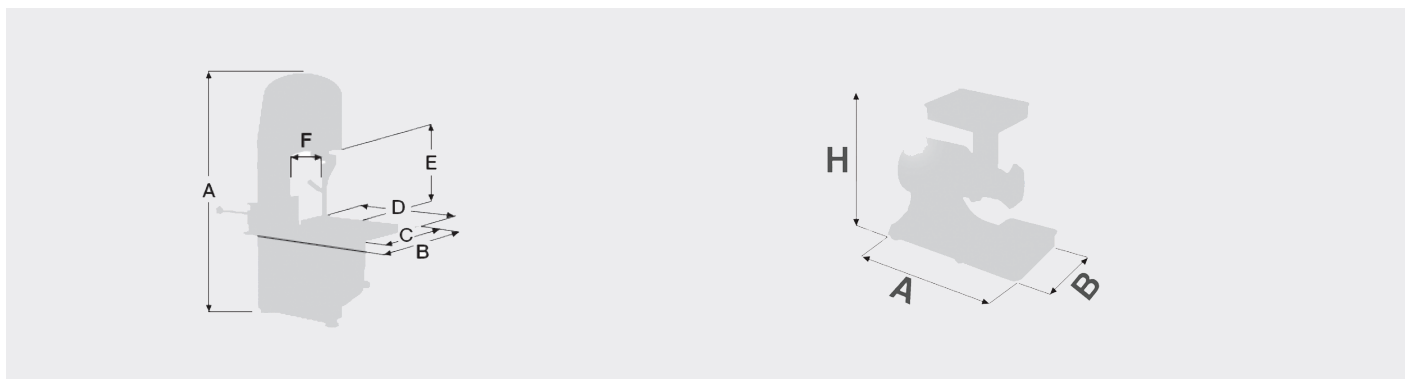
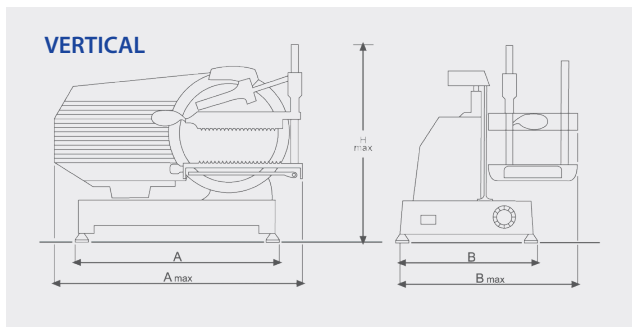
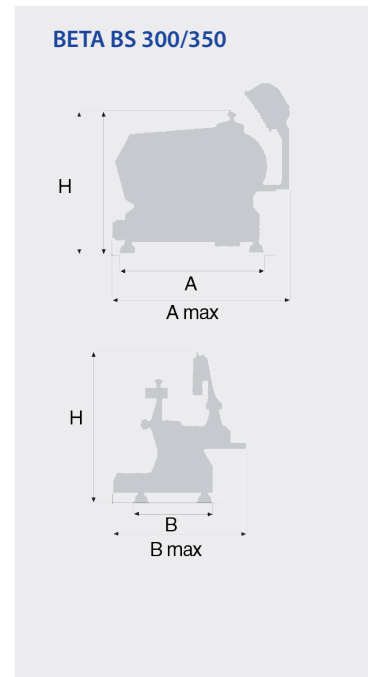
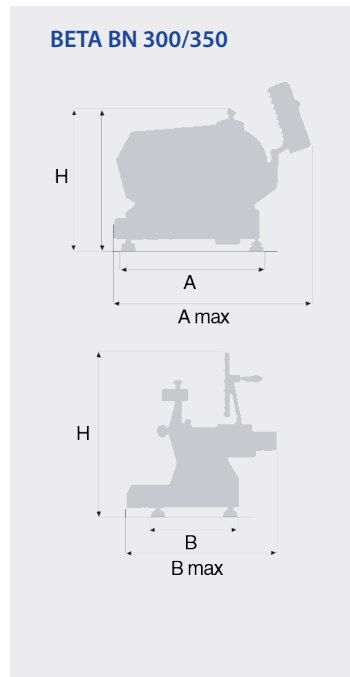
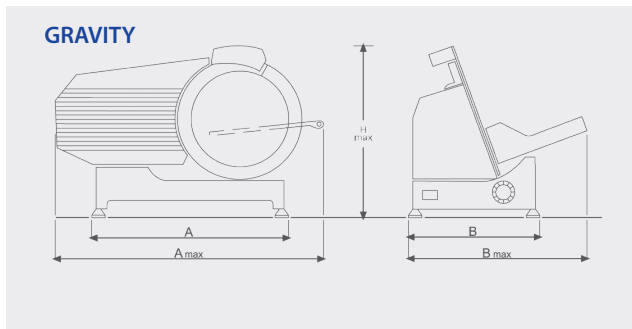


Model Modello	Blade Lama	Structure Struttura	Cut capacity Capacità di taglio	Dimensions Dimensioni	Net weight Peso netto	Power Potenza
	mm		mm	mm	Kg	Kw
VELOX 1830	1830	Anodized aluminium	210x270	A 870 B 445 C 375 D 345 E 295 F 207	38	1,10

HAMBURGER PRESS MACHINES



Model Modello	Structure Struttura	Diameter Diametro	Net weight Peso netto
		mm	Kg
SPEEDY 100	Anodized aluminium body Food contact surfaces in stainless steel	100	5
SPEEDY 130	Anodized aluminium body Food contact surfaces in stainless steel	130	6



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