

G-4400

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-4400

The G-4400 is a universal, solid industrial vegetable slicing machine for use in high capacity industries such as fresh-cut, deep freezing and vegetable drying. The machine is particularly suitable for slicing leafy vegetables and a wide variety of other vegetable such as cabbages, leeks, carrots, beans, peppers, etc. With the specially developed cross cut knife for leafy vegetables such as lettuce varieties it is possible to produce quadrants, e.g. 30 x 30 mm. or 60 x 60 mm., or strips with a set length.

The simple and hygienic construction, such as quickly detachable belts, makes the machine easy to clean and to disinfect. The cutting compartment is completely separated from the mechanical area in order to secure a hygienic operation. The machines can be delivered as stand-alones as well as being integrated into complete processing lines, often linked to preparation tables.

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.



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- Products: leafy vegetables (lettuce, endive), leeks, carrots, bell peppers, French beans, cabbages, etc.
- Capacity up to approx. 1.500 kg. per hour, depending on the type and quality of the product and the desired cutting size.
- PLC controlled
- Cutting size and speed of the machine can be easily adjusted in the display.
- Upper belt construction is equipped with an excenter (product is held till just before the knife)

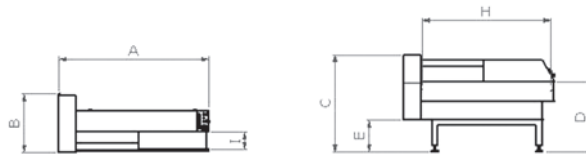
Technical specifications:

- Cutting range : from 1,6 to 120 mm, depending on cutting tools
 Connections : 400 Volts, 50 Hz, 3 Phase+PE+PN, 2,2 kW
 Plug : 16 A CEE, 5 pole
- Available cutting tools : adjustable knife disc 1-40 mm.
 2 or 3 wing knife
 Stainless steel knife disc (not adjustable), with 6 knives
 Special cross cut knives mounted onto the cutting discs or onto separate knife wings for 20 – 25 – 30 – 35 mm. cross cut or a multiple of those
- Options : Sprayers in the cutting compartment
 Wheels instead of adjustable feet
 Lengthened belt of 1000 mm instead of 420 mm
 Polycarbonate cover with gas spring instead of stainless steel side cover
 Product guidance
 Disc ejector

Other machines

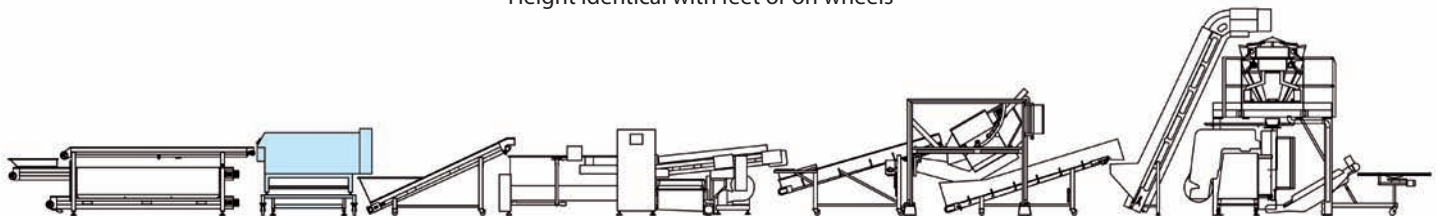
in Eillert's vegetable processing program are:

- Preparation tables
- salad decorers
- washing machines
- centrifuges
- drying belt
- weighing and packing machines
- abrasive/knife peeling machines



Machine type	A in mm	B in mm	C in mm	D in mm	E in mm	H in mm	I in mm
G-4400 (-90)	2200	850	1300	910	460	1701	250
G-4400 (+160)	2200	850	1300	910	460	1861	250
G-4400 (+1000)	3040	850	1300	910	460	2698	250

* Height identical with feet or on wheels



Subject to alterations

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