



Food Preparation Machines  
Made in Sweden

# RG-400i User Guide - Pneumatic Push Feeder



! Max 5,5 bar / 80 psi



**Slicer**



**0.5-1.5 mm**

PN=1 M=2




**2-3 mm**

PN=2 M=2




**4-7 mm**

PN=3 M=2




**8-20 mm**

PN=3 M=1




**HC Slicer**



**2 mm**

PN=2 M=2




**4-6 mm**

PN=3 M=2




**8-20 mm**

PN=3 M=1




**Julienne**



**2x2-3x3 mm**

PN=2 M=2




**2x6 mm**

PN=2 M=2




**4x4-6x6 mm**

PN=3 M=2




**8x8-10x10 mm**

PN=3 M=1




**HC Julienne**



**2x2-2.5x2.5 mm**

PN=2 M=2




**2x6 mm**

PN=2 M=2




**4x4-6x6 mm**

PN=3 M=2




**8x8-10x10 mm**

PN=3 M=1




**Crimping Slicer**



**HC Crimping Slicer**



**2-3 mm**

PN=2 M=2




**4-6 mm**

PN=3 M=2




**Grater/Shredder**



**1.5 mm**

PN=1 M=2




**2-6 mm**

PN=2 M=2





**8-10 mm**



PN=3 M=1




**Fine Grater**



PN=1 M=2


**Hard Cheese Grater**





PN=1 M=2





**Fine Grater, Extra Fine**





PN=1 M=2

**Dicing Grid**



PN=1 M=2

**Potato Chip Grid**



PN=1 M=2

