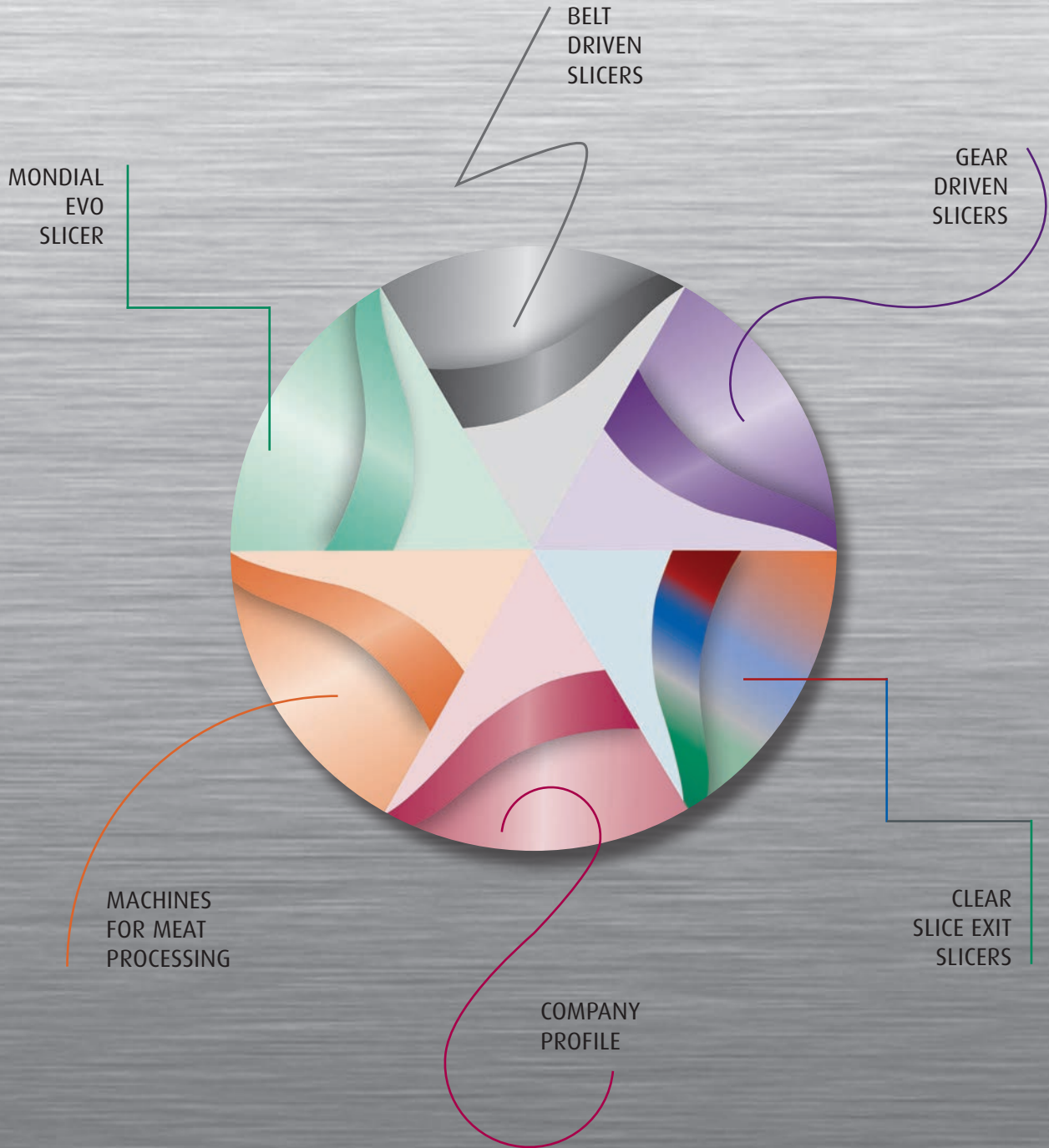
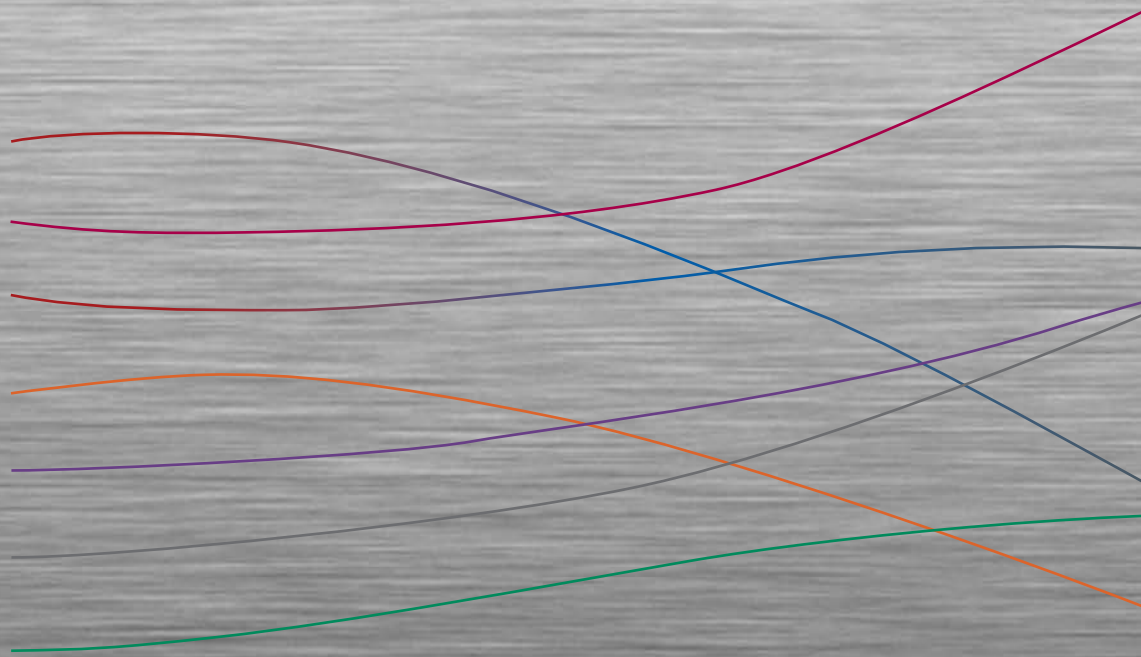


RHENINGHAUS

CATALOGUE







CONTENTS

RHENINGHAUS COMPANY PROFILE	2
-----------------------------	---

BELT DRIVEN SLICERS

START-L 220/250/300	5
---------------------	---

START 300/350	6
---------------	---

START AUTO 300/350	8
--------------------	---

GEAR DRIVEN SLICERS

SUPER START 300/350	12
---------------------	----

SUPER START AUTO 300/350	14
--------------------------	----

CLEAR SLICE EXIT SLICERS

PRIMA 250/300	18
---------------	----

MONDIAL 300/350	20
-----------------	----

MONDIAL EVO SLICER	23
---------------------------	----

CLEAR SLICE EXIT VERTICAL SLICERS

BETA BN 300/350	26
-----------------	----

BETA BS 300/350	28
-----------------	----

OPTIONALS LIST	30
----------------	----

MACHINES FOR MEAT PROCESSING

VELOX 1830	34
------------	----

SPEEDY 100/130	35
----------------	----

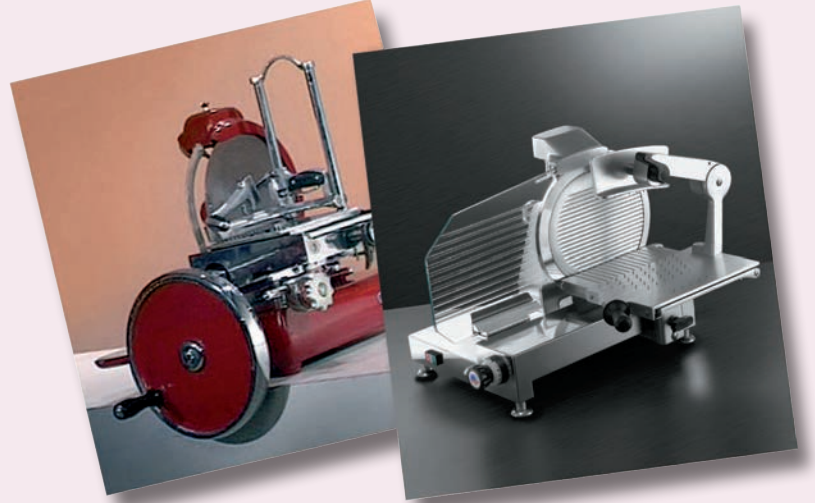
EVE/ALL-12 • EVE/ALL-22	36
-------------------------	----

EVE/2000-12 • EVE/2000-22	37
---------------------------	----

SATURNO 22 • LABOR 32	38
-----------------------	----

EVE/ALL-G12/G22 • EVE/2000-G12/G22	39
------------------------------------	----

EVE	40
-----	----

**COMPANY PROFILE**

RHENINGHAUS is one of the leading names in Italy since 1950 in the design, development and manufacturing of a wide range of Professional Machines for the catering and food industry such as Slicers, Meat Mincers, Bone-Saws, Cutters, etc...

Our activity embraces the whole production cycle, including design, casting of aluminium parts, mechanical machining, assembly, packing and forwarding.

Our variety is the most assorted and complete one and it's easily adaptable to the various international market requirements: the 98% of our sales is exported and therefore we know and fulfill the most different requirements thus combining the quality level required by the most demanding markets with a competitive price.

We have matured particular experience in the catering and distribution sectors of which we know all specific problems:

- humidity, heat, sudden changes in temperature
- rough and not much professional personnel
- not conventional machine washing and cleaning systems
- poor maintenance.

Present catalogue shows the complete range that includes:

- slicers: belt or gear driven, gravity or vertical, manual or automatic, anodized or QuanTanium coated: from page 5 to page 32,
- various machines for meat and food processing: from page 38 to page 44.

"A strong yet innovative tradition"

Original projects based on our vast experience, designed with creativeness and with customers' feedback and requirements in mind.

"A solution for every need"

Our professional machines are designed to meet the widest range of food preparation needs. Our range includes models suited to the limited spaces of coffee bars, belt or gear versions, different solutions for specific products (meat, bread, cheese, vegetables, fish and frozen products), high resistance to humidity.

"Sturdy and high performing workmates"

Powerful motors designed for continuous use; premium quality European components; electric parts resistant to humidity and insects; precision mechanical machining and accurate assembling.

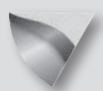
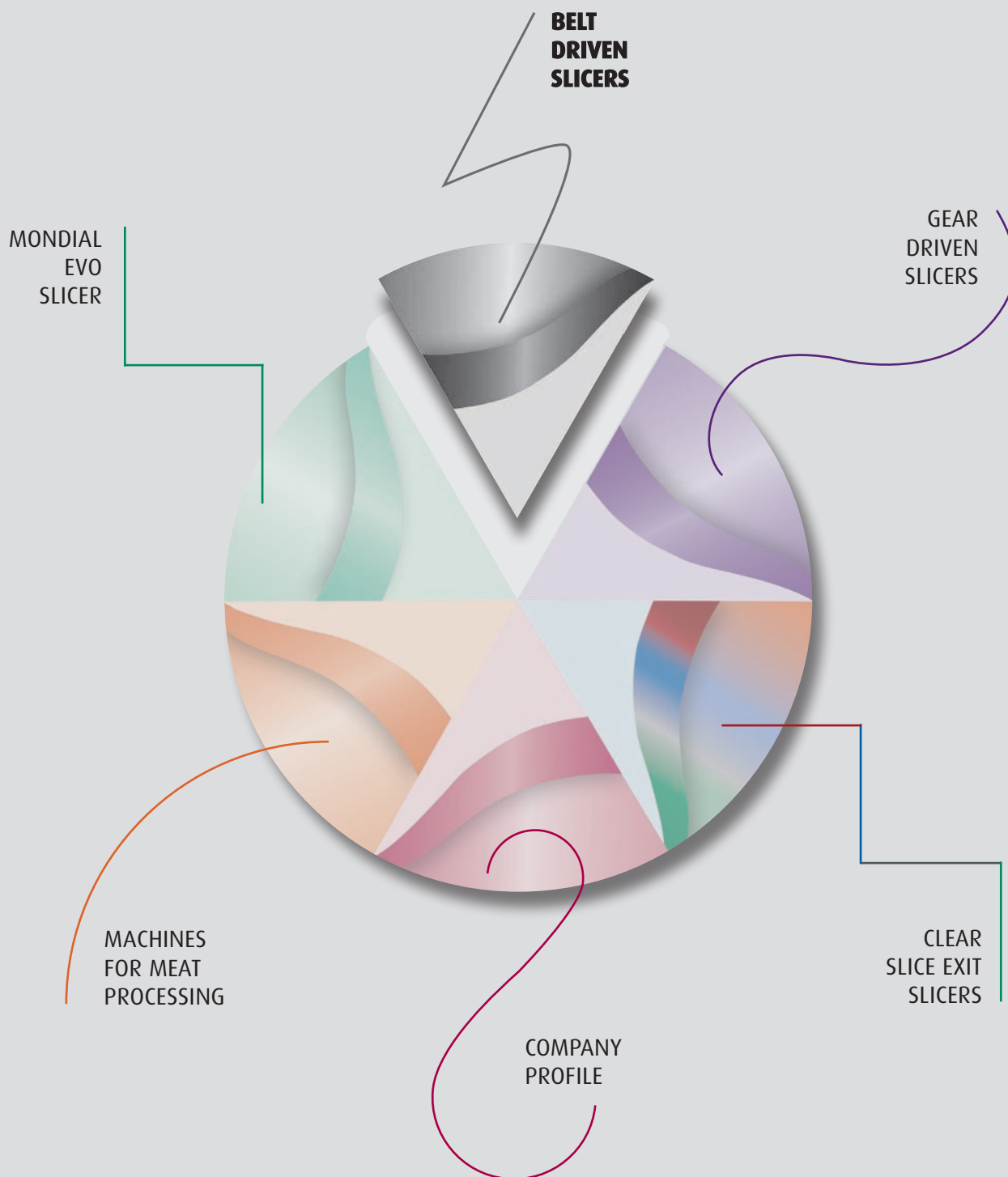
"Uncompromised safety"

All our machines have a CE marking in compliance with European Standards and therefore guarantee the utmost safety. Our ergonomic and practical cleaning solutions are specifically designed to simplify cleaning and prevent all possible risks.

"Hygiene: an effective pit-stop"

Compliance with the international CE and NSF Standards. Our innovative solutions simplify cleaning and reduce potential risks. All our machines are supplied with a bottle of FAST CLEANER, a detergent/sanitizer specifically designed for food preparation machines.





Belt Drive: noiseless and economical transmission. Life of our Multygrip belts is remarkable. The constant grip is helped by gaskets against moisture.



START 300/350



START AUTO 300/350



START-L 220/250/300

DESCRIPTION

START-L is a precision compact slicer: the best quality in a small size. Classic design, all metal parts, superior performance. Professional components and fine tuning make the difference! Ideal for coffee shops and small restaurants: not suited for supermarkets and big restaurants.

FEATURES

Three available sizes: with 220mm or 250mm or 300mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion. Slice thickness precision adjustment: gasket-sealed mechanism. Drip deflecting edge of the gauge plate: adjustment mechanism is protected.
Stainless steel ball-bearing blade pulley.
Built-in sharpener, removable for cleaning purposes.
International homologations



STANDARD OUTFIT

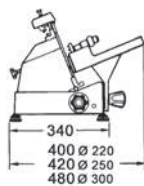
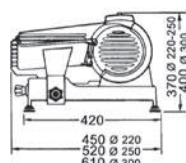


User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
Start-L 220	220	0,15/0,11	BELT	210x135 ○ 220	13	13
Start-L 250	250	0,25/0,18	BELT	210x150 ○ 250	13	16
Start-L 300	300	0,25/0,18	BELT	240x190 ○ 300	13	19

SHIPPING

Dimension	Weight
cm 54x46x41	16 kg
cm 62x55x45	20 kg
cm 74x60x56	23 kg



All voltages and frequencies are available on request.

DESCRIPTION

START is a powerful slicer with great quality/price ratio. This handy and sturdy machine is the best solution when safety and hygiene are main priorities. The special protections make it suited for humid environments. Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless continuous use motor.
Insulated switch with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion also with heavy products.
Large clearance between the back of the blade and the base provides access for easy cleaning (pict. **1**).
Slice thickness precision adjustment: gasket-sealed mechanism (pict. **2**).
Drip deflecting edge of the gauge plate: adjustment mechanism is protected (pict. **3**).
No-drip edge base: easy cleaning (pict. **4**).
Stainless steel ball-bearing blade pulley and special moisture-proof gasket.
Built-in sharpener, removable for cleaning purposes (pict. **5**).
30° carriage angle: good visibility of the slice exit area and better ergonomy.

International homologations   



MANUAL GRAVITY SLICER BELT DRIVEN

Model
START 300/350

Large clearance between blade and base.
High protection against moisture

Carriage smooth glide motion

Powerful and noiseless motor

Sturdy construction for precise slices

Wide slice exit area with no-drip profile

Thickness adjustment: gasket-sealed mechanism



AVAILABLE CONFIGURATIONS ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*

STANDARD OUTFIT



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;
● higher resistance to abrasion;
● resistance to most aggressive detergents.

AVAILABLE OPTIONS



SBR (Safe Blade Removal): it allows for quick and safe removal of the blade during slicer cleaning.



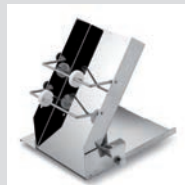
Non stick coated blade, perfect for cheese and fish cutting. Already included in Quantanium® configuration.



Serrated blade for frozen food cutting.



Stainless steel chute for vegetable cutting.

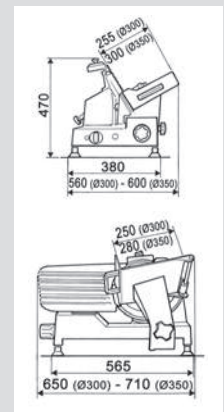


Inclined product holder. Easy to assemble, no tools needed.



ES (Energy saver): drastically reduces power consumption.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
START 300	300	0,35/0,25	Belt	240x160 ○ 190	20	29
START 350	350	0,35/0,25	Belt	280x190 ○ 220	20	32

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 74 x 58 x 56	35 kg
cm 79 x 64 x 58	39 kg

START AUTO 300/350 SBR**DESCRIPTION**

START AUTO SBR is a powerful automatic slicer that can also be used manually. Sturdy and high performing: carriage speed selection from 0 up to 60 slices/min. Easy to use, easy to clean. Ideal for supermarkets, restaurants, catering companies, laboratories.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.

High quality hardened chromium steel alloy blade.

Powerful and noiseless continuous use motor.

Multygrip belt drive: always the right grip.

Special product holder with adjustable fence and three-position heavy food pusher.

Large clearance between the back of the blade and the base provides access for easy cleaning (pict. 1).

Slice thickness precision adjustment: gasket-sealed mechanism (pict. 2).

Drip deflecting edge of the gauge plate: adjustment mechanism is protected (pict. 3).




No-drip edge base: easy cleaning (pict. 4).

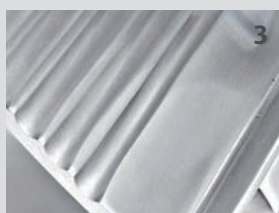
Stainless steel ball-bearing blade pulley and special moisture-proof gasket.

Equipped with **SBR** (Safe Blade Removal) (pict. 5).

Built-in sharpener, removable for cleaning purposes: simple and convenient.

30° carriage angle: good visibility of the slice exit area and better ergonomoy.

International homologations   



AUTOMATIC GRAVITY SLICER BELT DRIVEN

Model
START AUTO 300/350 SBR

Large clearance between blade and base.
High protection against moisture

Powerful and noiseless motor

Wide slice exit area with no-drip profile

Adjustable fence and three-position heavy food pusher

Sturdy construction for precise slices

Thickness adjustment: gasket-sealed mechanism

AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



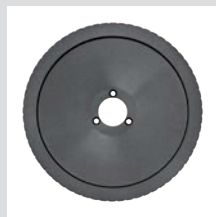
All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*

STANDARD OUTFIT



SBR Safe Blade Removal

AVAILABLE OPTIONS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:

- smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;

- higher resistance to abrasion;
- resistance to most aggressive detergents.



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.

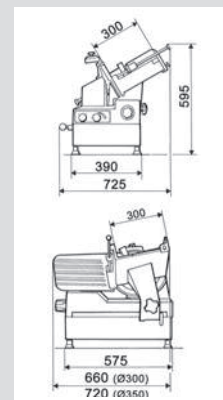


FAST CLEANER detergent, Cleaning nylon brush, Oiler.



Programmable slice counter.

DIMENSIONS



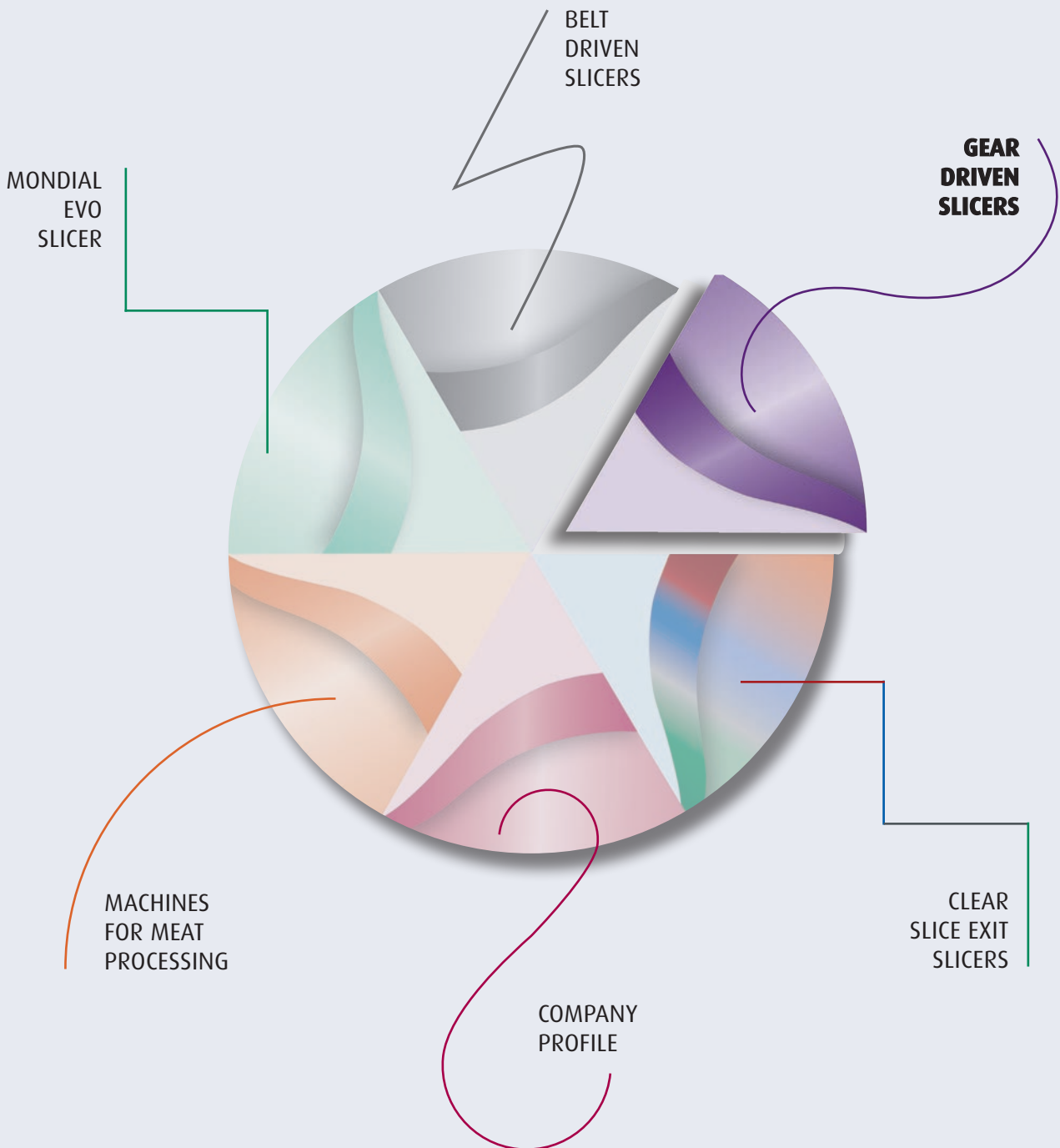
SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kw	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
START AUTO 300 SBR	300	0,48/0,37	Belt	285x165 190	20	43
START AUTO 350 SBR	350	0,48/0,37	Belt	280x190 220	20	45

All voltages and frequencies are available on request.

SHIPPING

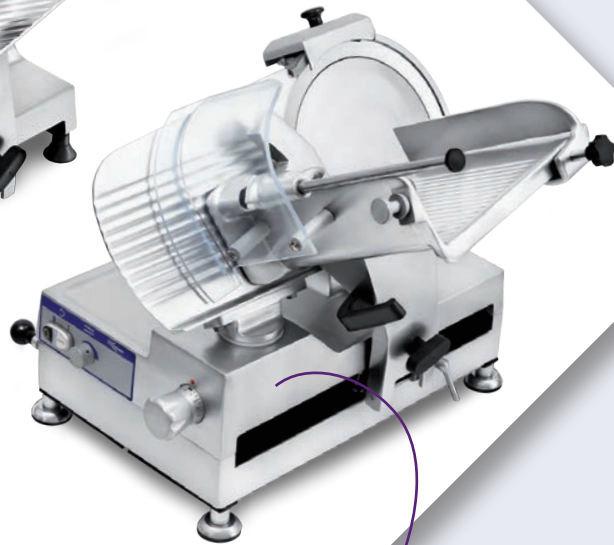
Dimension	Weight
cm 83 x 73 x 71	50 kg
cm 83 x 73 x 71	52 kg



Gear drive with electric fan: powerful and maintenance-free transmission. It guarantees maximum power when cheese, frozen or hard products are sliced.



**SUPER START
300/350**



**SUPER START
AUTO 300/350**

SUPER START 300 / SUPER START 350



DESCRIPTION

SUPER START is a powerful slicer with great quality/price ratio.

This handy and sturdy machine is the best solution when safety and hygiene are main priorities.

The special protections make it suited for humid environments.

Ideal for deli shops, supermarkets, restaurants, hotels, catering companies.

Gear drive guarantees maximum power when cheese, frozen or hard products are sliced.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.

High quality hardened chromium steel alloy blade.

Powerful and noiseless continuous use motor.

Insulated switch with safety **No Volt Release**.

Gear drive: long life, no maintenance (pict. **1**).

Carriage smooth glide motion also with heavy products.

Large clearance between the back of the blade and the base provides access for easy cleaning (pict. **2**).

Slice thickness precision adjustment: gasket-sealed mechanism (pict. **3**).

Drip deflecting edge of the gauge plate:




adjustment mechanism is protected (pict. **4**).

No-drip edge base: easy cleaning (pict. **5**).

Stainless steel ball-bearing blade pulley and special moisture-proof gasket.

Built-in sharpener, removable for cleaning purposes.

30° carriage angle: good visibility of the slice exit area and better ergonomoy.

International homologations   



MANUAL GRAVITY SLICER
GEAR DRIVEN

Model
SUPER START 300 / SUPER START 350

Large clearance between blade and base.
High protection against moisture

Carriage smooth glide motion

Powerful motor with maintenance-free gear drive

Sturdy construction for precise slices

Wide slice exit area with no-drip profile

Thickness adjustment: gasket-sealed mechanism

STANDARD OUTFIT



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE CONFIGURATIONS

ANODIZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



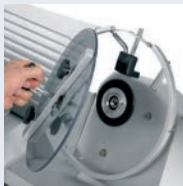
All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;
● higher resistance to abrasion;
● resistance to most aggressive detergents.

AVAILABLE OPTIONS



SBR (Safe Blade Removal): it allows for quick and safe removal of the blade during slicer cleaning.



Non-stick coated blade, perfect for cheese and fish cutting. Already included in Quantanium® configuration.



Serrated blade for frozen food cutting.



Stainless steel chute for vegetable cutting.

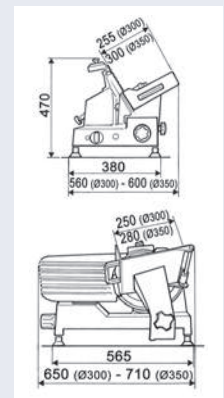


Inclined product holder. Easy to assemble, no tools needed.



Accessories holding rack

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
SUPER START 300	300	0,35/0,25	Gear	240x160 ○ 190	20	29
SUPER START 350	350	0,35/0,25	Gear	280x190 ○ 220	20	32

All voltages and frequencies are available on request.

SHIPPING




Dimension	Weight
cm 74 x 58 x 56	35 kg
cm 79 x 64 x 58	39 kg

SUPER START AUTO 300/350 SBR

DESCRIPTION

SUPER START AUTO SBR is a powerful automatic slicer that can also be used manually. Sturdy and high performing: carriage speed selection from 0 up to 60 slices/min. Easy to use, easy to clean. Ideal for supermarkets, restaurants, catering companies, laboratories. Gear drive guarantees maximum power when cheese, frozen or hard products are sliced. Frozen food package available: see optionals.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
 Anodized aluminium casting construction.
 High quality hardened chromium steel alloy blade.
 Powerful and noiseless continuous use motor.
 Gear drive: long life, no maintenance (pict. 1).
 Special product holder with adjustable fence and three-position heavy food pusher.
 Large clearance between the back of the blade and the base provides access for easy cleaning (pict. 2).
 Slice thickness precision adjustment: gasket-sealed mechanism (pict. 3).
 Drip deflecting edge of the gauge plate: adjustment mechanism is protected.
 No-drip edge base: easy cleaning (pict. 4).
 Stainless steel ball-bearing blade pulley and special moisture-proof gasket.
 Equipped with **SBR** (Safe Blade Removal) (pict. 5).
 Built-in sharpener, removable for cleaning purposes: simple and convenient.
 30° carriage angle: good visibility of the slice exit area and better ergonomoy.
 International homologations   



AUTOMATIC GRAVITY SLICER
GEAR DRIVEN

Model
SUPER START AUTO 300/350 SBR

Large clearance between blade and base.
High protection against moisture

Powerful motor with maintenance-free gear drive

Adjustable fence and three-position heavy food pusher

Sturdy construction for precise slices

Wide slice exit area with no-drip profile

Thickness adjustment: gasket-sealed mechanism



AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

TOTAL QUANTANIUM



All external aluminium parts are black Quantanium non-stick coated to be resistant to all detergents: *THE BLACK APPEAL.*

STANDARD OUTFIT



SBR Safe Blade Removal

AVAILABLE OPTIONS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;

- higher resistance to abrasion;
- resistance to most aggressive detergents.



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

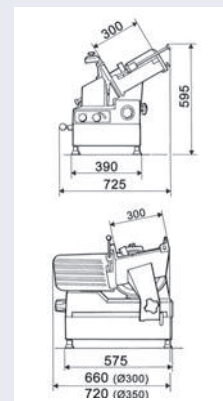


Serrated blade

PROGRAMMABLE SLICE COUNTER



DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
SUPER START AUTO 300 SBR	300	0,48/0,37	Gear	285x165 190	20	43
SUPER START AUTO 350 SBR	350	0,48/0,37	Gear	280x190 220	20	45

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 83 x 73 x 71	50 kg
cm 83 x 73 x 71	52 kg

MONDIAL
EVO
SLICER

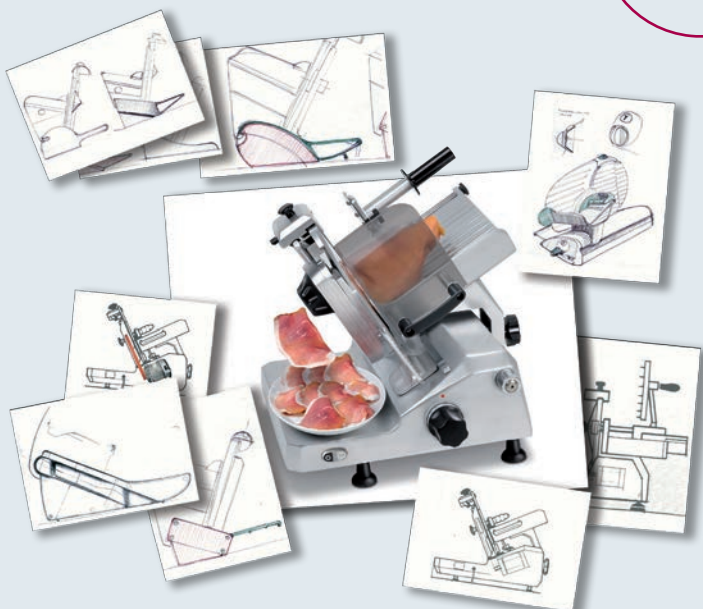
BELT
DRIVEN
SLICERS

GEAR
DRIVEN
SLICERS

MACHINES
FOR MEAT
PROCESSING

CLEAR
SLICE EXIT
SLICERS

COMPANY
PROFILE



Clear slice exit: the entire area behind the blade is completely clear. This feature guarantees easy slice exit and the operator has a very wide slice collection area. These are belt driven slicers.

A brilliant idea: the motor is located below the blade, the drive system occupies minimum space; the machine body guarantees the necessary sturdiness.

A practical solution: no obstacles at the slice exit; slice collection area is wide and comfortable

Unique design: Mondial, Beta and Prima are unique slicers with a modern and attractive style.

BETA BN 300/350 SBR

BETA BS 300/350 SBR

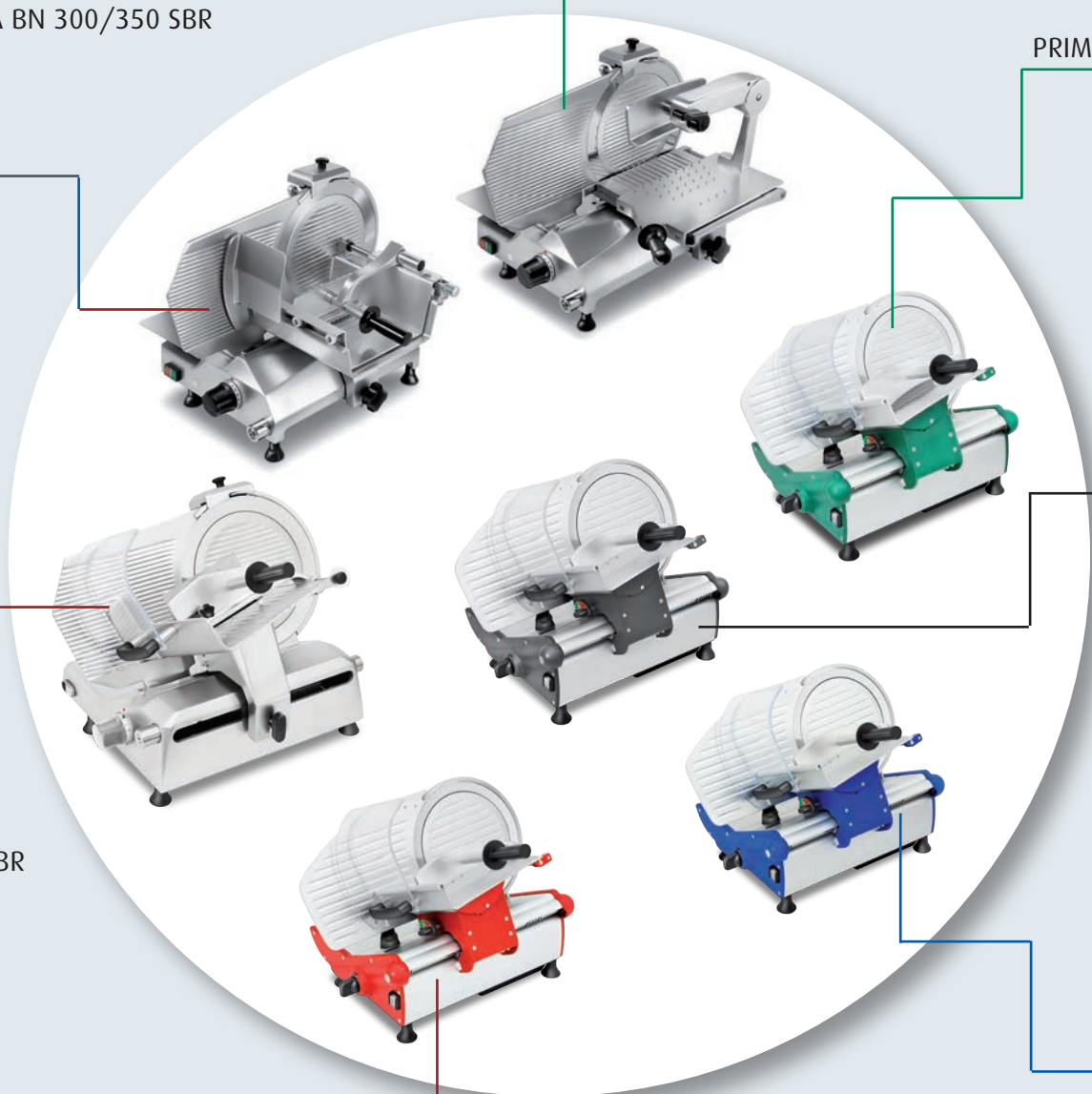
PRIMA 250/300
GREEN

GRAY

MONDIAL
300/350 SBR

BLUE

RED



DESCRIPTION

PRIMA is a modern slicer with an unique and ergonomic design: multipurpose machine, ideal in the sandwich preparation and to slice different products. Fresh colours and nice design for easy installation in trendy bars. Ideal for coffee shops and small restaurants: not suited for supermarkets and big restaurants.

CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

- no obstacles at the slice exit (pict.1),
- wide slice collection area (pict.2),
- attractive style.

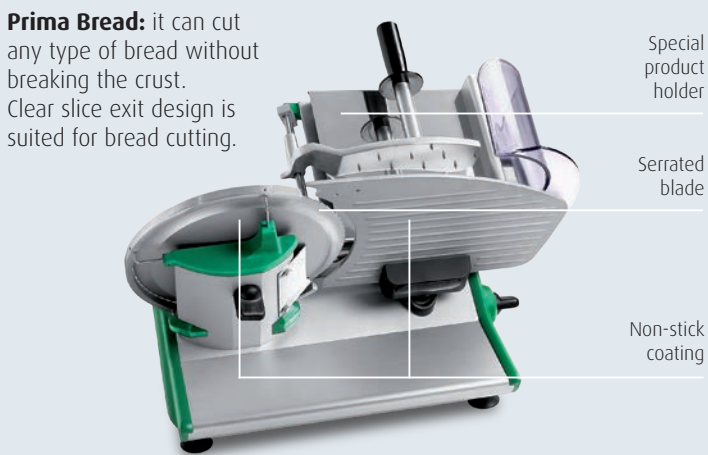
FEATURES

Two available sizes: with 250 mm or 300 mm blade.
Anodized extruded aluminium body with complementary parts in food-safe nylon.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion.
Slice thickness precision adjustment: gasket-sealed mechanism.
Stainless steel ball-bearing blade pulley.
Four colours choice.
Easy cleaning; removable product holder (pict. 3).
Safe cleaning (pict. 4).
Dedicated version for bread cutting (pict. 2).
Dedicated version for fish cutting (pict.5).



MANUAL GRAVITY SLICER
BELT DRIVEN/CLEAR SLICE EXIT

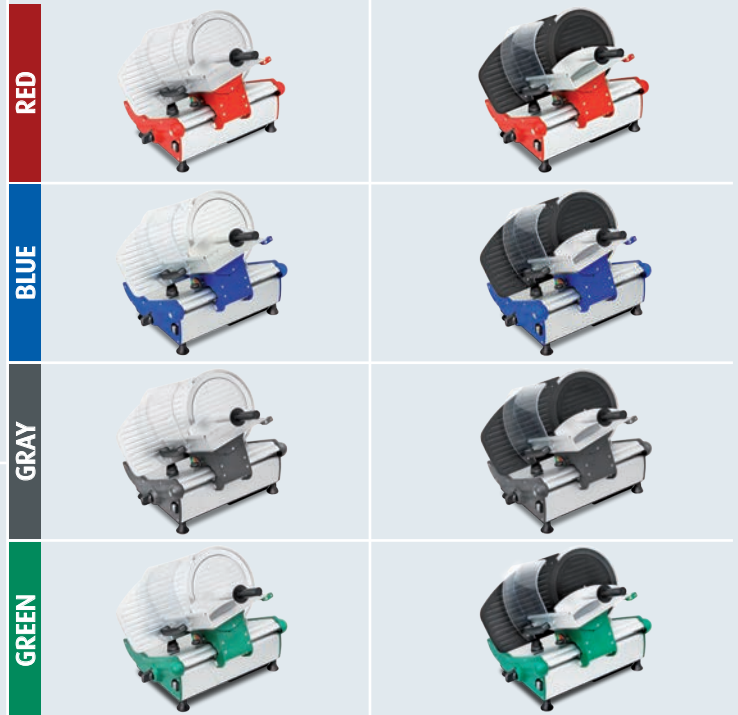
Model
PRIMA 250/300



AVAILABLE CONFIGURATIONS

ANODYZED

QUANTANIUM



QuanTanium® with Titanium particles reinforced three-layer-non-stick coating will allow:

- smoothness: difficult

products like cheese or fresh meat do not stick and products slide smoothly and frictionless;

- higher resistance to abrasion;
- resistance to most aggressive detergents.

STANDARD OUTFIT

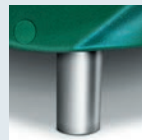


User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



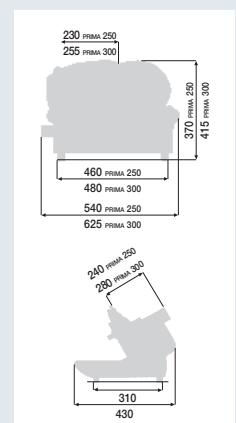
FAST CLEANER detergent, Cleaning nylon brush, Oiler.

OPTIONALS



Special feet for galley fitting.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
PRIMA 250	250	0,25/0,18	BELT	215x145 ○ 175	15	23
PRIMA 300	300	0,30/0,22	BELT	245x175 ○ 200	15	25

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 62x55x45	25 kg
cm 74x60x56	29 kg

DESCRIPTION

MONDIAL is a gravity slicer with clear slice exit design. Well known and appreciated all over the world for its unique and unbeatable design, this slicer offers larger cut capacity, exact thickness regulation and smooth carriage stroke. Ideal machine for delicatessen, supermarkets and large size kitchens.

CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

- no obstacles at the slice exit,
- wide slice collection area (pict.2),
- attractive style.


FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion.
Stainless steel ball-bearing blade pulley.
Stainless steel food pusher toothed plate, removable for cleaning purposes (pict.1).
Equipped with **SBR** (Safe Blade Removal) (pict.3).
Built-in sharpener, removable for cleaning purposes (pict. 4).
No-drip edge base: easy cleaning (pict. 5).
International homologations   



MANUAL GRAVITY SLICER
BELT DRIVEN/CLEAR SLICE EXIT

Model
MONDIAL 300/350 SBR

High protection against internal component moisture 

Large cut capacity



Clear slice exit and wide sliced product storage area

Sturdy construction for precise slices

AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

STANDARD OUTFIT



SBR Safe Blade Removal



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE OPTIONALS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Serrated blade for frozen food cutting.



Serrated and non stick coated blade for bread cutting.



Quantanium® with Titanium particles reinforced three-layer-non-stick coating will allow:

- smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;

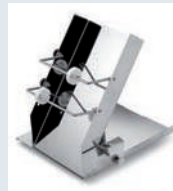
- higher resistance to abrasion;
- resistance to most aggressive detergents.



Stainless steel chute for vegetable cutting.

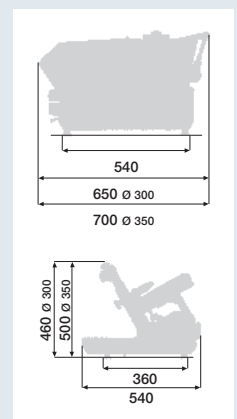


ES (Energy saver): drastically reduces power consumption.











Inclined product holder. Easy to assemble, no tools needed.

DIMENSIONS



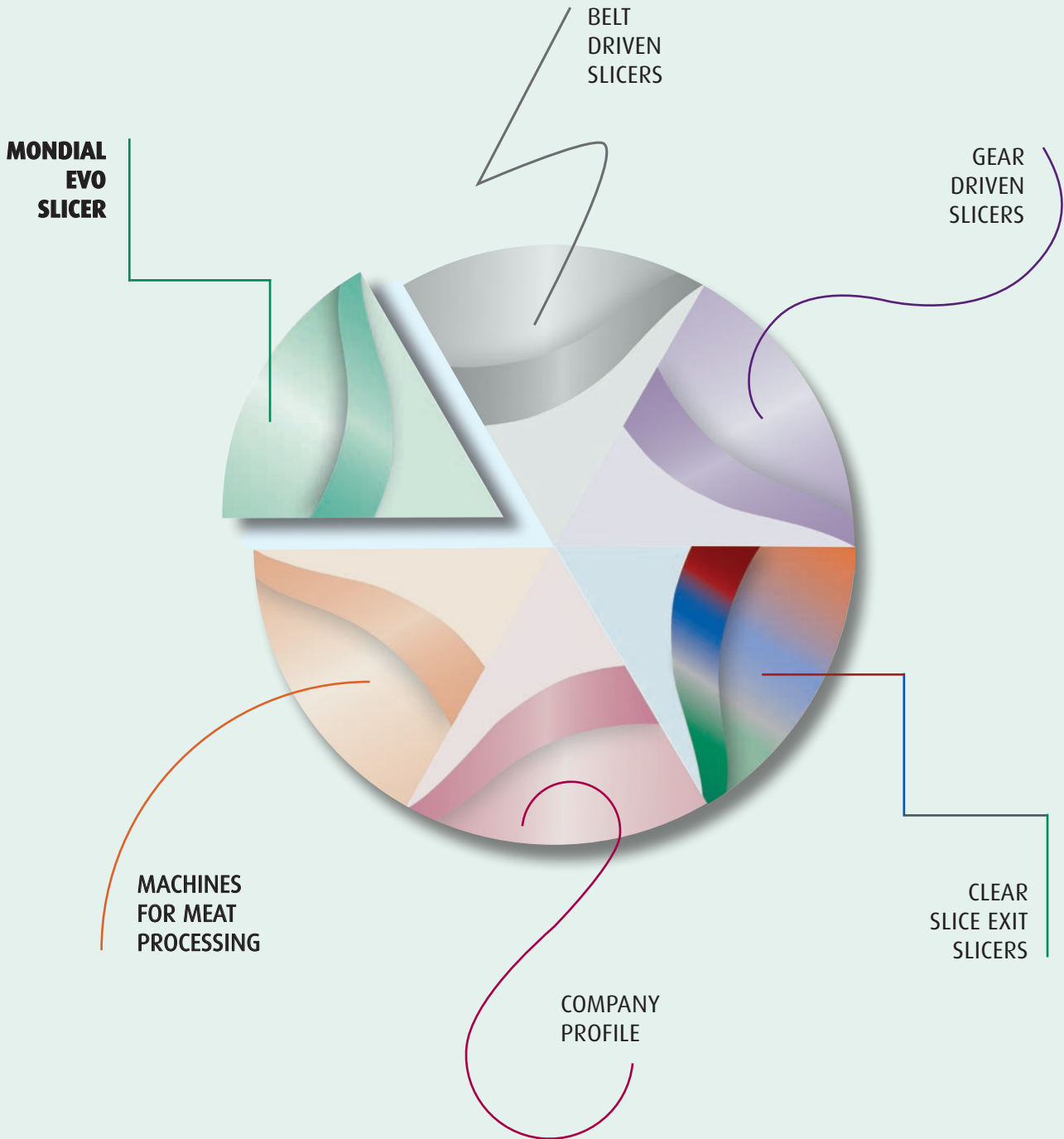
SPECIFICATIONS AND SHIPPING INFORMATION

		HP				kg
Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
MONDIAL 300 SBR	300	0,35/0,25	BELT	 290x140  200	30	30
MONDIAL 350 SBR	350	0,35/0,25	BELT	 290x190  225	30	33

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 79x64x58	37 kg
cm 79x64x58	41 kg



Clear Slice Exit + SBR (Safe Blade Removal) + Quantanium + Energy Saver =



Mondial Evo



MONDIAL EVO

Today is playing its four aces

CSE Clear Slice Exit

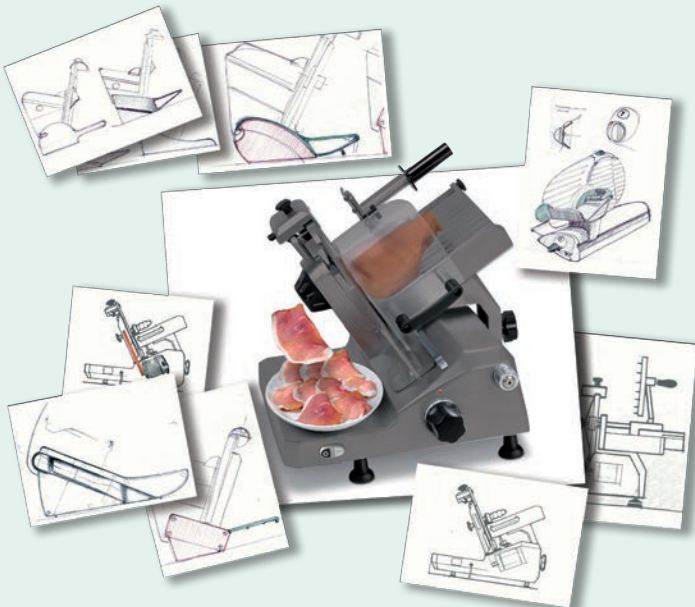
SBR Safe Blade Removal

QTQ **Quantanium** 

ES  **ENERGYSAVER**

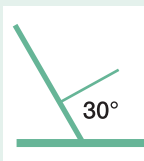


CSE Clear Slice Exit



Our designers styled the first Mondial combining genius and convenience: the result was an innovative and balanced structure. The motor is located below the blade and transmission occupies a restricted area thus leaving the area behind the blade completely free: slice collection area is wider.

Since the blade inclination is at 30° (instead of 45°) you will be able to work in an upright position which is less tiring and offers a total control of the cutting process.



MONDIAL EVO with CSE:
ergonomic-oriented design for your comfort

SBR Safe Blade Removal

Injuries with slicers generally do not occur during normal work but rather during cleaning operations. Difficult areas to clean on a slicer are those close to the blade: the blade-ring-guard, the blade bearing structure and the area behind the blade. We have studied the most effective solution: by removing the blade in a rapid and safe way we eliminate any cutting risk and cleaning is possible where any cloth could dare to arrive. Our **SBR** is since years the invention that has made thousand of chefs, grocers and butchers happy to work with. See how to remove the blade with four simple moves. **SBR** can help you to easily slice frozen products (for example to

prepare a carpaccio or a Chinese hot pot). Ask for an additional serrated blade that will allow you a rapid replacement. Finally **SBR** is adopted by supermarkets where at half day



re-sharpen of the blade is required, but time is a problem: a swift PIT-STOP to remove the blade and fit the well sharpened one (to be ordered separately).

MONDIAL EVO with SBR:
safety and hygiene without barriers



MONDIAL EVO: A CLASSIC IS RENEWED

35 thousand **MONDIAL** have been produced and sold all over the world since 1968. Thanks to the brilliant initial intuitions and the subsequent continuous updating

MONDIAL still is nowadays a sales leader.



QT: 

QuanTanium® with Titanium particles reinforced three-layer non-stick coating will allow:

- smoothness: difficult products like cheese or fresh meat do not stick and products slide smoothly and frictionless ;
- higher resistance to abrasion;
- resistance to most aggressive detergents.

Cut requires a lot less effort, it's

more accurate and cleaning is very rapid; furthermore your **MONDIAL EVO** will remain as new for many years without undergoing the typical deterioration of the anodised aluminium. See a comparison among the performances of the most commonly used materials for professional slicers:

Assessment from 1 to 10	ABRASION RESISTANCE	FLOWABILITY	RESISTANCE TO DETERGENTS	TOTAL
QuanTanium®	8	10	8	26
ANODIZED ALUMINIUM	6	8	6	20
STAINLESS STEEL	10	6	10	26

QuanTanium® offers superior performances as to traditional anodized aluminium and competes with stainless steel.

ANSWERS TO FREQUENTLY ASKED QUESTIONS

- Q:** Can **QuanTanium®** coated surfaces have negative effects on food ? **A:** No, because **QuanTanium®** is inert and it does not have any effect on food condition or taste.
- Q:** Is **QuanTanium®** dangerous for your health? **A:** No, because it has been made from inert, nontoxic materials.
- Q:** How can it be guaranteed that **QuanTanium®** is a suitable and lasting coating? **A:** The **QuanTanium®** coated **Rheninghaus** slicer has obtained the **NSF Certification**.

MONDIAL EVO with QT:
who tries it will never want something different.

ES  **ENERGYSAVER**

ES is an electronic device that reduces the average electric consumption thus contributing in reducing the environmental impact. With **ES** the motor supplies its maximum power during the cutting phase only; energy consumption during the other phases is reduced. The blade keeps rotating always at the same speed and the pilot light changing colour is informing you



if your slicer is working in **"ECONOMY"** or in **"POWER"** mode. **ES** turns OFF your slicer after 5 minutes idleness, in case you forgot it ON. Tests have proved that **ES** determines an average energy saving of 40%. **ES** is housed inside the watertight control box and it has no need of maintenance. **ES** determines a reduction in motor heating thus improving its efficiency.



MONDIAL EVO with ES:
your contribution in reducing environmental impact.



MONDIAL EVO

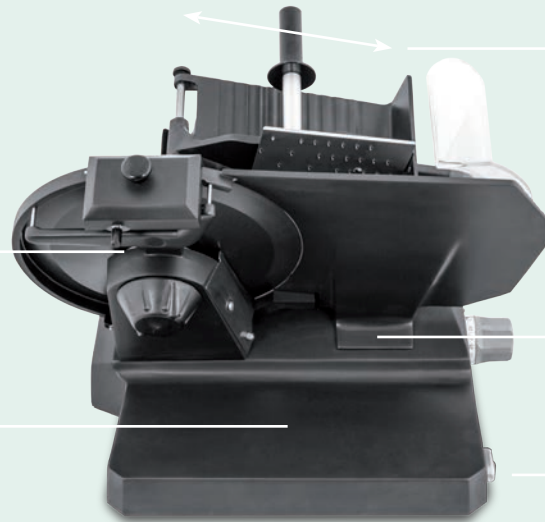
SPECIAL FEATURES

Non-stick **Quantanium®** coating

High protection against internal component moisture



Clear slice exit and wide sliced product storage area



Large cut capacity

Sturdy construction for precise slices

Electric controls with **Energy Saver**

STANDARD OUTFIT



SBR Safe Blade Removal



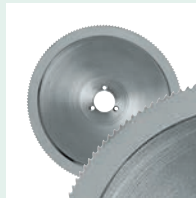
User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard



FAST CLEANER detergent
Cleaning nylon brush
Oiler

OPTIONALS

You may enhance your **MONDIAL EVO** by choosing among these exclusive optionals.



Serrated blade for frozen products



Special blade for bread



Additional standard **Quantanium®** coated blade



Stainless steel vegetable cutting chute

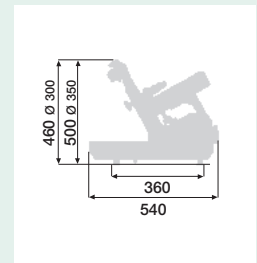
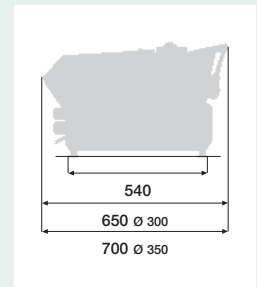


Inclined product-holder for fish cutting



Accessories storage rack

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kW	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
Mondial EVO 300 SBR	300	0,35/0,25	Belt	290x140 210	30	30
Mondial EVO 350 SBR	350	0,35/0,25	Belt	285x190 250	30	34

All voltages and frequencies are available on request.

SHIPPING

Dimension	Weight
cm 79x64x58	37 kg
cm 79x64x58	41 kg

DESCRIPTION

BETA BN is a vertical meat slicer with clear slice exit design. It is possible to cut slices of thickness up to 30 mm. Thin carpaccio or thick steaks become an easy job with Beta. Easy and safe cleaning after 10 hours of hard work. Ideal machine for butcher shops, supermarkets and large size kitchens.

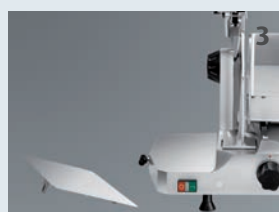
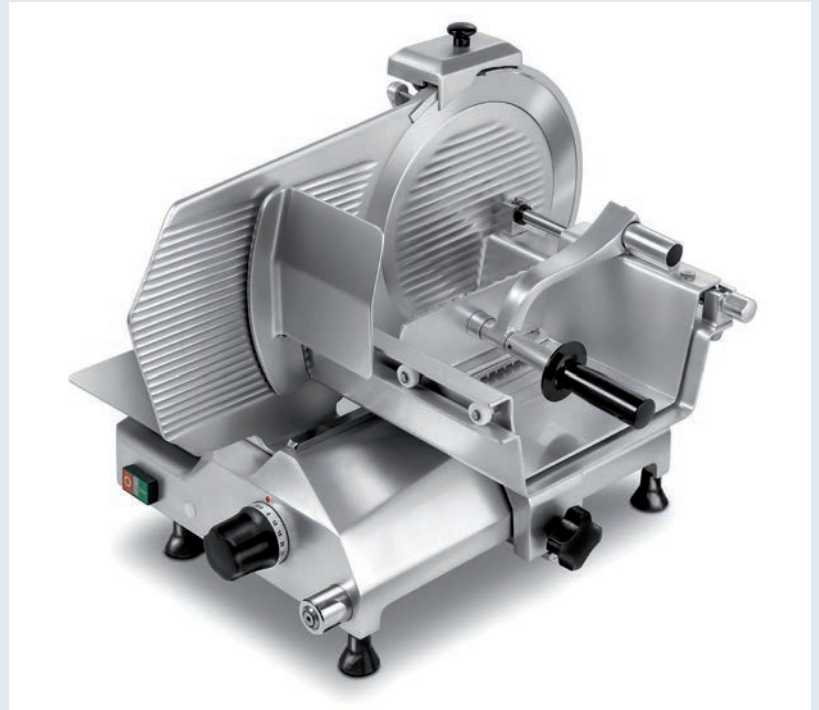
CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

- no obstacles at the slice exit,
- wide slice collection area,
- attractive style.

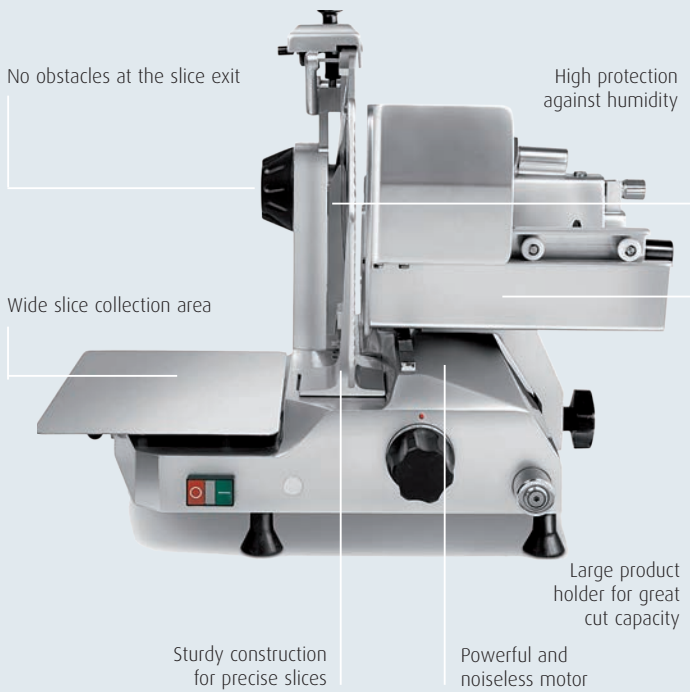
FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion.
Stainless steel ball-bearing blade pulley.
Equipped with **SBR** (Safe Blade Removal) (pict. **1**, **2**).
Wide receiving stainless steel tray, removable for cleaning purposes (pict. **3**).
Built-in sharpener, removable for cleaning purposes (pict. **4**).



MANUAL VERTICAL SLICER
BELT DRIVEN/CLEAR SLICE EXIT

Model
BETA BN 300/350 SBR



AVAILABLE CONFIGURATIONS

ANODYZED



All external aluminium parts are silver anodized: *TRADITIONAL SILVER FINISHING.*

BASIC QUANTANIUM



Gauge plate, blade and blade cover disc are non-stick coated. Remaining aluminium parts are anodized: *CHEESE CUTTING IS NO MORE A PROBLEM.*

STANDARD OUTFIT



SBR Safe Blade Removal

AVAILABLE OPTIONALS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Quantanium® with Titanium particles reinforced three-layer non-stick coating will allow:
● smoothness: difficult products

like cheese or fresh meat do not stick and products slide smoothly and frictionless;
● higher resistance to abrasion;
● resistance to most aggressive detergents.



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.

ES (Energy saver): drastically reduces power consumption.

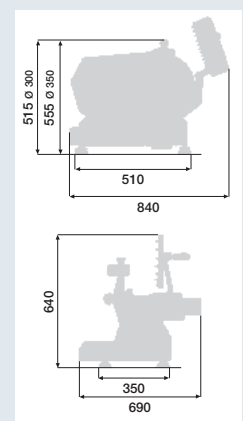


FAST CLEANER detergent, Cleaning nylon brush, Oiler.



Serrated blade for frozen food cutting.

DIMENSIONS



SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kw	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
BETA BN 300 SBR	300	0,35/0,25	BELT	270x205 ○ 205	30	35
BETA BN 350 SBR	350	0,35/0,25	BELT	270x230 ○ 230	30	36

SHIPPING

Dimension	Weight
cm 83x73x71	43 kg
cm 83x73x71	44 kg

All voltages and frequencies are available on request.

DESCRIPTION

BETA BS is a vertical slicer with clear slice exit design. It is the most suited slicer for thin cutting of prosciutto, Italian hams, cold-cuts and processed meat. Ideal machine for delicatessen, supermarkets and large size kitchens.

CLEAR SLICE EXIT DESIGN

The entire area behind the blade is completely free:

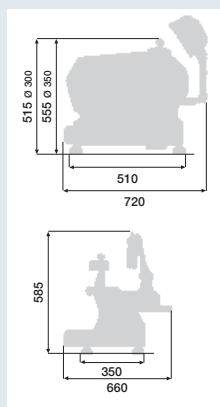
- no obstacles at the slice exit,
- wide slice collection area,
- attractive style.

FEATURES

Two available sizes: with 300 mm or 350 mm blade.
Anodized aluminium casting construction: sturdy and light weight.
High quality hardened chromium steel alloy blade.
Powerful and noiseless motor.
Insulated electric controls with safety **No Volt Release**.
Multygrip belt drive: always the right grip.
Carriage smooth glide motion.
Stainless steel ball-bearing blade pulley.
The clutch coupled food-pusher arm guarantees a stable hold of the product to be sliced (pict.1).
Equipped with **SBR** (Safe Blade Removal) (pict. 3).
Wide receiving stainless steel tray, removable for cleaning purposes (pict.2). Built-in sharpener, removable for cleaning purposes (pict. 4).



DIMENSIONS



STANDARD OUTFIT



SBR
Safe
Blade
Removal



User Manual, CE compliance declaration and "TEN BASIC RULES" Cardboard.



FAST CLEANER detergent, Cleaning nylon brush, Oiler.

AVAILABLE OPTIONS



Non stick coated blade, perfect for cheese and fish cutting. Already included in **Quantanium®** configuration.



Serrated blade for frozen food cutting.



ES (Energy saver): drastically reduces power consumption.

SPECIFICATIONS AND SHIPPING INFORMATION

Model name	Blade mm	Power Hp/kw	Drive	Cut Capacity mm	Cut thick. mm	Net weight kg
BETA BS 300 SBR	300	0,35/0,25	BELT	290x140 ○ 200	30	30
BETA BS 350 SBR	350	0,35/0,25	BELT	290x190 ○ 225	30	33

SHIPPING

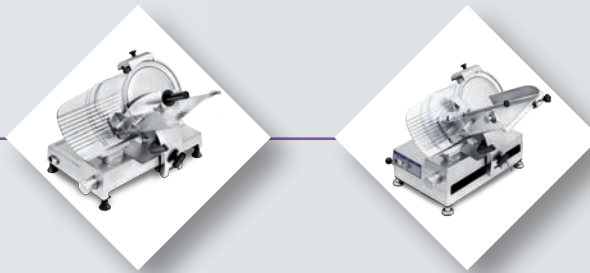
Dimension	Weight
cm 83x73x71	37 kg
cm 83x73x71	41 kg

All voltages and frequencies are available on request.

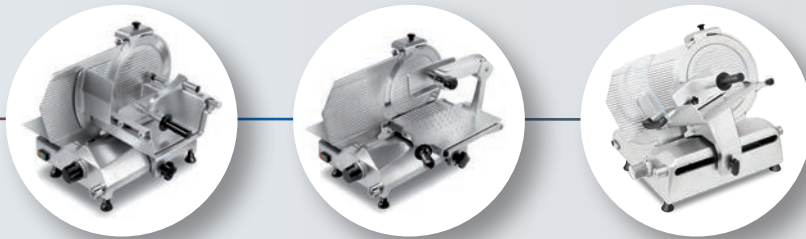
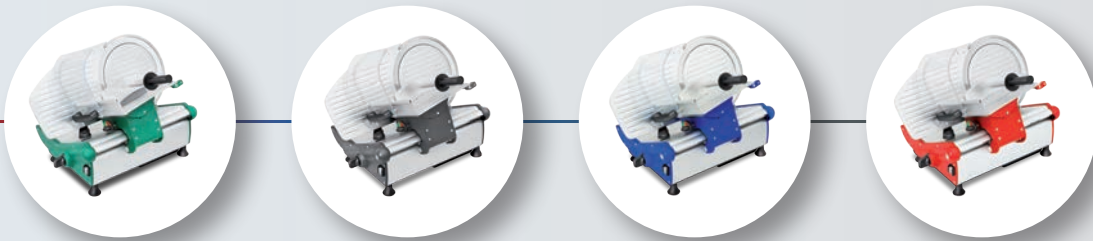
BELT
DRIVEN
SLICERS



GEAR
DRIVEN
SLICERS



CLEAR
SLICE EXIT
SLICERS



MONDIAL
EVO
SLICER



Our selection of useful optionals, created to simplify the work and to stimulate creativity. Our worldwide experience is at your disposal to suggest innovative solutions.

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.

Herebelow you will find our selection of special blades: thanks to the SBR system it is really easy and quick to interchange different blades for a more precise and professional use. Each additional blade is supplied in our special vacuum packaging.

SBR



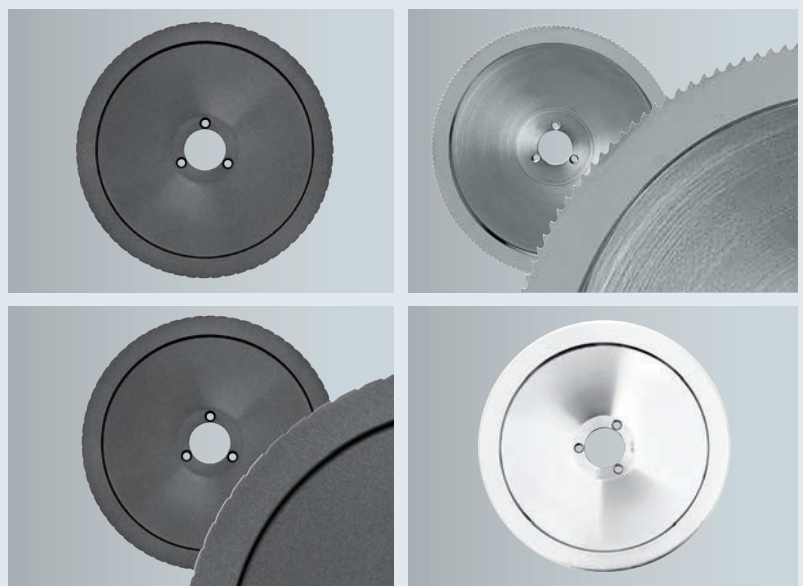
The **Quantanium** non-stick coated **blade** is normally used to cut cheese but it offers great performances also when cutting fresh meat and any other type of products. It is not suggested for frozen products cutting.

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.

SPECIAL BLADES



OPTIONALS LIST

SBR

- Safe Blade Removal system

SPECIAL BLADES

- QuanTanium non-stick coated blade
- Serrated blade
- Blade for bread
- Extra-chrome blade

PRODUCT HOLDERS

- Vegetable chute
- Inclined product holder

- Accessories holding rack
- Frozen food package
- ES - Energy saver
- Special feet for ship fitting

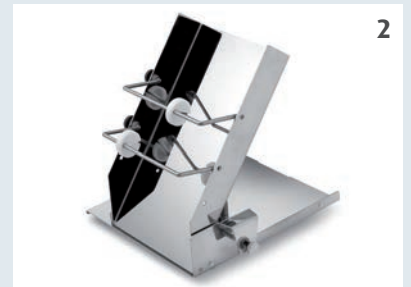
And now, three special chutes/product holders that are to be matched to different types of products and of cuts:

The stainless steel **vegetable chute** for easy vegetable cutting: ideal to cut rapidly and with precision cabbage, salad, tomatoes, onions, etc. It is also well used for squids and octopus (pict.1).

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 (pict.2).

Blades and **accessories holding rack:** for tidy and safe storage of additional blades and accessories (pict.3).

SPECIAL CHUTES/PRODUCT HOLDERS



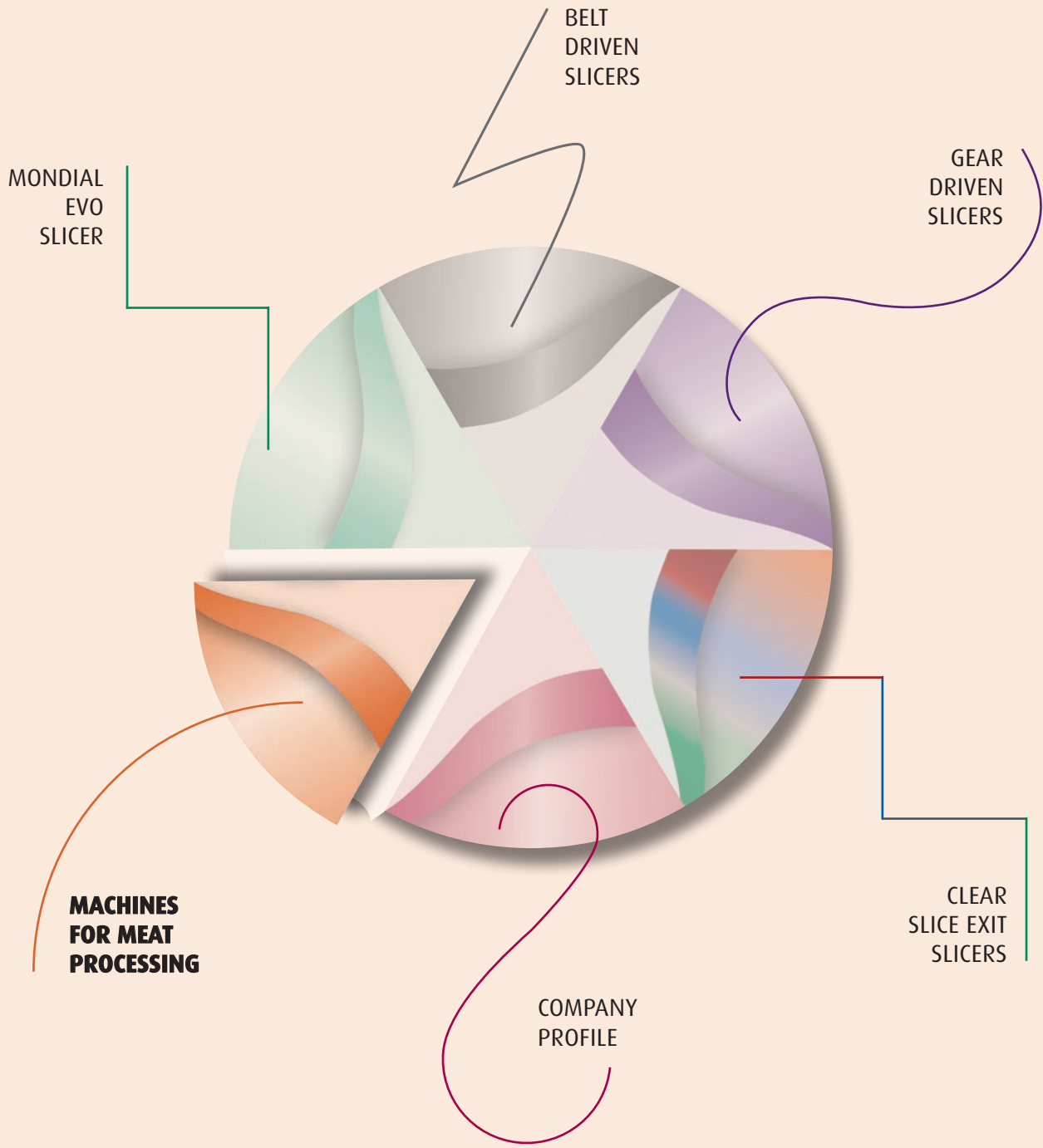
ES (Energy Saver): our/your contribution to environmental impact. This exclusive and unique device has proven capable of obtaining an average energy saving of 40%. Furthermore, for more saving and safety, it turns off the slicer after 5 minutes idleness, in case you forgot it ON. ES is maintenance free and it determines a reduction in motor heating thus improving its efficiency (pict.1).

Special feet for ship fitting. Aluminium studs to lock the slicer: required for galley equipment (pict.2).

REFILL! It is possible to order oiler refill, nylon brush and Fast Cleaner (single bottle or 5/10 liter refill tank) (pict.3).

Programmable slice counter. For automatic slicers (pict.4).

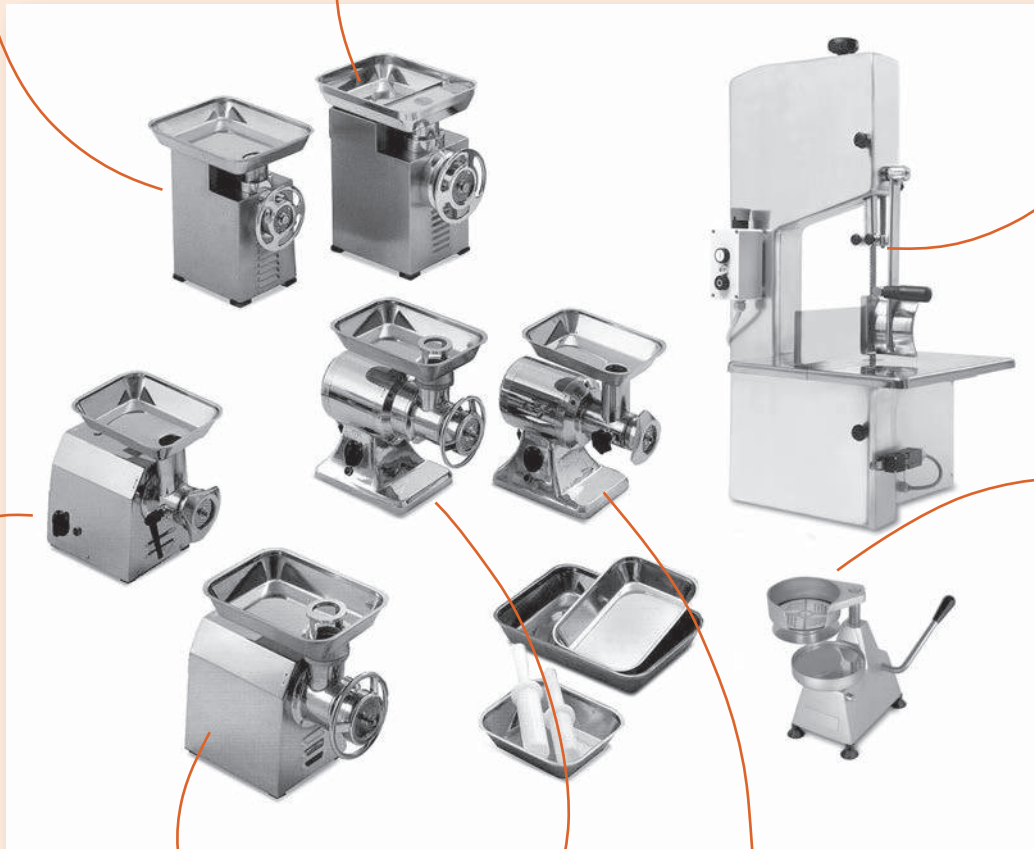




SATURNO 22

LABOR 32

VELOX 1830



SPEEDY 100/130

EVE/2000-12

EVE/2000-22

EVE/ALL-22

EVE/ALL-12

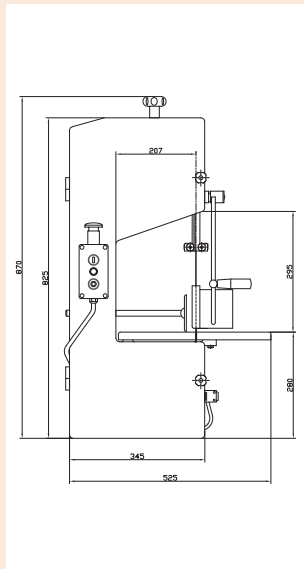
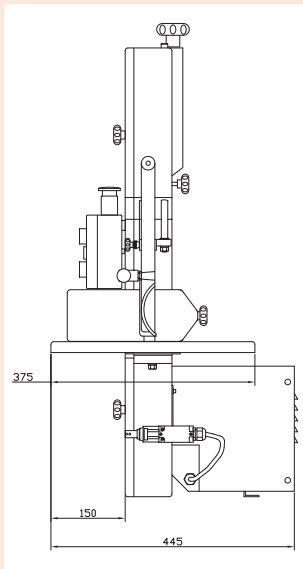


DESCRIPTION






VELOX 1830 is a bench band bone saw. Anodized aluminium casting body ensures blade linear rotation, without flections. Ideal for butcheries, supermarkets, galley and large size kitchens.

FEATURES

- Seamless anodized aluminium body.
- Stainless steel working surface and portioner.
- Blade tensioner.
- Blade scraper and blade guide.
- Safety microswitch on casing door.
- Compliant to European safety rules, CE marked.



SPECIFICATIONS AND SHIPPING INFORMATION

					
Model name	Blade mm	Power Hp/kW	Structure	Cut Capacity mm	Net weight kg
VELOX 1830	1830	1,5	Anodized aluminium	210x270	40

SHIPPING

Dimension	Weight
cm 95x46x52	40 kg

All voltages and frequencies are available on request.



DESCRIPTION

SPEEDY is a manual hamburger press / patty machine. Easy to use for rapid production of hand made hamburgers. Long life is guaranteed by first quality materials. Ideal to prepare customised hamburgers in front of your customer. Use: butcheries, restaurants, laboratories.

FEATURES

Two available sizes: 100mm or 130mm diameter. Seamless anodized aluminium body. No maintenance mechanism. Food contact surfaces in stainless steel. Hamburger rapid extraction system. Easy to clean.

		SHIPPING	
		Dimension	Weight
Model name	Net weight kg	cm 24x22x29	6 kg
SPEEDY 100	5	cm 24x22x29	7 kg
SPEEDY 130	6		

DESCRIPTION

EVE/ALL-12 and EVE/ALL-22 are reliable meat mincers able to process meat efficiently, safely and hygienically. Trustworthy and solid machines that won't let you down. Ideal for restaurants, nursery/schools, canteens.

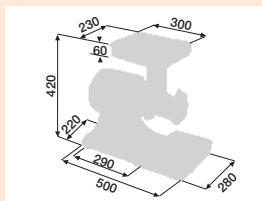
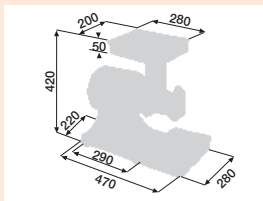
FEATURES

Sturdy anodized aluminium casting construction.
 Powerful continuous use motor.
 Noiseless and waterproof oil bath helical gear box.
 Top quality stainless steel plate and knife included.
 Mincing group available in Cast Iron or in Stainless Steel.
 Easy to remove mincing group.
 Stainless steel hopper and receiving tray.
 Easy cleaning.








EVE/ALL-12

EVE/ALL-22



SPECIFICATIONS AND SHIPPING INFORMATION

					
Model name	Plate mm	Power Hp/kW	Structure	Output hour kg	Net weight kg
EVE/ALL-12	70	1,00/0,73	Aluminium casting	180	24
EVE/ALL-22	82	1,50/1,10	Aluminium casting	280	26

SHIPPING

Dimension	Weight
cm 50x29x47	27 kg
cm 50x29x50	29 kg

All voltages and frequencies are available on request.

DESCRIPTION

EVE/2000-12 and EVE/2000-22 are reliable meat mincers able to process meat efficiently, safely and hygienically. Trustworthy and solid machines that won't let you down. Ideal for restaurants, nursery/schools, canteens.

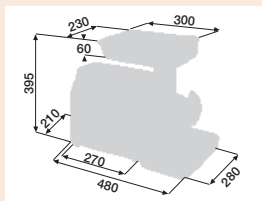
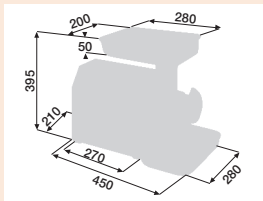
FEATURES

- Seamless stainless steel body.
- Powerful continuous use motor.
- Noiseless and waterproof oil bath gear box.
- Top quality stainless steel plate and knife included.
- Mincing group available in Cast Iron or in Stainless Steel.
- Easy to remove mincing group.
- Stainless steel hopper and receiving tray.
- Easy cleaning.








EVE/2000-12

EVE/2000-22



SPECIFICATIONS AND SHIPPING INFORMATION

					
Model name	Plate mm	Power Hp/kW	Structure	Output hour kg	Net weight kg
EVE/2000-12	70	1,00/0,73	Stainless steel	180	25
EVE/2000-22	82	1,50/1,10	Stainless steel	280	27

SHIPPING

Dimension	Weight
cm 50x29x47	28 kg
cm 50x29x50	30 kg

All voltages and frequencies are available on request.

SATURNO 22 • LABOR 32

DESCRIPTION

Saturno 22 and LABOR 32 are reliable meat mincers able to process massive volume of meat efficiently, safely and hygienically. Trustworthy and solid machines that won't let you down. Ideal for butcheries and supermarkets.

FEATURES

- Seamless stainless steel body.
- Powerful continuous use motor.
- Noiseless and waterproof oil bath helical gear box.
- Top quality stainless steel plate and knife included.
- Stainless steel mincing group.
- Easy to remove mincing group.
- Stainless steel hopper and receiving tray. Easy cleaning.

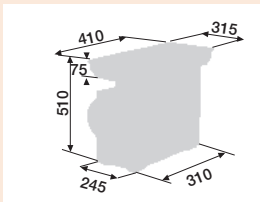
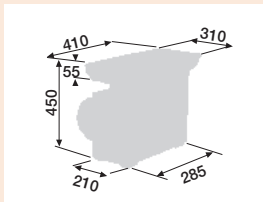
LABOR 32: thanks to 3 Hp motor is able to mince frozen meat too.

Detail of the stainless steel mincing group.








SATURNO 22

LABOR 32



SPECIFICATIONS AND SHIPPING INFORMATION

					
Model name	Plate mm	Power Hp/kw	Structure	Output hour kg	Net weight kg
SATURNO 22	82	1,60/1,17	Stainless steel	300	31
LABOR 32	100	3,00/2,20	Stainless steel	500	42

SHIPPING

Dimension	Weight
cm 42x36x57	35 kg
cm 57x44x57	47 kg

All voltages and frequencies are available on request.

Model

EVE/ALL-G12 · EVE/ALL-G22
EVE/2000-G12 · EVE/2000-G22

DESCRIPTION

Meat-mincer-Grater: multifunction machine available in 12 or 22 size.
 It can process meat efficiently and grate cheese or bread.
 Use: restaurants, schools, canteens.

FEATURES

- Two available sizes: 12 or 22.
- Two available configurations: aluminium casting or stainless steel.
- Powerful continuous use motor.
- Noiseless and waterproof oil bath gear box.
- Top quality stainless steel plate and knife included.
- Easy to remove mincing group.
- Stainless steel grater roll.
- Easy cleaning.





EVE/ALL-G12 · EVE/ALL-G22



EVE/2000-G12 · EVE/2000-G22



SPECIFICATIONS AND SHIPPING INFORMATION

				
Model name	Plate mm	Power Hp/kw	Hour/rate production kg	Net weight kg
EVE/ALL-G12	70	1,00/0,74	200	25
EVE/ALL-G22	82	1,50/1,10	300	31
EVE/2000-G12	70	1,00/0,74	200	27
EVE/2000-G22	82	1,50/1,10	300	37

SHIPPING	
Dimension	Weight
cm 62x31x48	27 kg
cm 68x33x51	33 kg
cm 56x31x39	29 kg
cm 62x31x45	39 kg

All voltages and frequencies are available on request.

DESCRIPTION

Grater suitable to grate stale bread and wheated cheese.
Perfect with Italian parmesan-cheese.
Use: restaurants, schools, canteens, deli shops.

FEATURES

Sturdy anodized aluminium casting construction
Powerful continuous use motor.
Stainless steel grater roll.
Easy cleaning



SPECIFICATIONS AND SHIPPING INFORMATION

	HP	kg	⊞
Model name	Power	Net weight kg	Overall dimensions
EVE	1,00/0,74	20	420x320x440

SHIPPING

Dimension	Weight
cm 46x38x48	22 kg

All voltages and frequencies are available on request.



International homologations



Quality assurance



Safety-approvals



Total hygiene

GENERAL SALES CONDITIONS

CE homologations: all machines included in this price list are manufactured in compliance with European standards and carry CE label.

Voltage: standard voltage is 230/1/50. Ask for availability of different voltages.

Shipping terms: ex our Turin works. Goods are carried at the buyer's risk; therefore we are not responsible for possible damages suffered during transport.

Packing: in carton box.

Prices: VAT not included.

Payment: advanced payment or Cash against Documents or Confirmed Letter of Credit.

Warranty: two years for parts with defects of manufacture, excluding electrical parts and machine damaged through wrong use. Upon our approval, defective parts will be replaced free of charge.

Product specifications and characteristics may be subject to changes and revisions without notice.



 **RHENINGHAUS**[®]
FOOD PREPARATION MACHINES

