

HARD CHEESE GRATERS



MADE IN ITALY



Models:

RQD050 / RQD100 / RQD150 / RMC150



Standard Features

- Ideally suited for hotel, restaurants, butcheries, etc.
- Structure in polished pressure die cast Aluminum Alloy
- Elegant Stainless Steel motor cover
- Lock Safety On-Off release.
- Safety Microswitch placed on the mouth inlet
- Sausage Stuffing Kit available (RMC150 only)
- Ventilated motor with Thermal Protection
- Stainless steel bowl and drum included
- Stainless steel Tray and hub included
- Optional plate available 3/16 (4.5mm) and 5/16 (8mm) (RMC150 only)



RQD050



RQD100



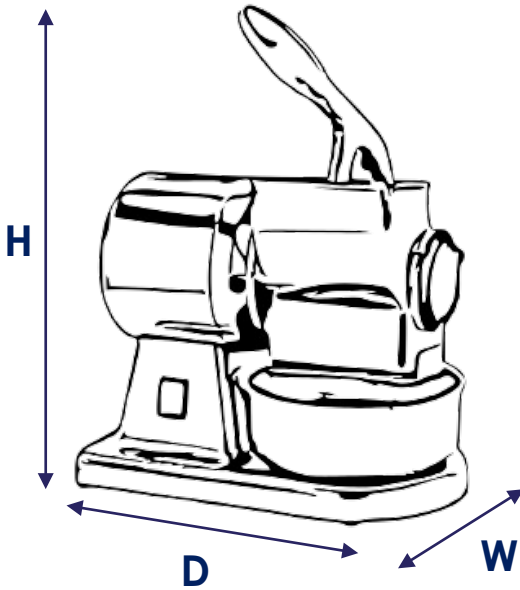
RMC150



RQD150

1-year parts and labor warranty (US Only)

HARD CHEESE GRATERS



SPECIFICATIONS				
	RQD050	RQD100	RQD150	RMC150
Motor Power (Hp)	1/2	1	1 1/2	1 1/2
Grinder RPM	900	1000	1400	Cheese 900 Meat 140
Feed Mouth	4-1/3" x 2-1/2"	5-1/2" x 3-1/8"	5-1/2" x 3-1/8"	5-1/2" x 3-1/8"
Production per Hour	66 lbs (30 kg)	155 lbs (70.3 kg)	200 lbs (90.7 kg)	Cheese 154 lbs (69.8 kg) Meat 662 (300.2 kg)
Meat Hub size	N/A	N/A	N/A	#22
Standard Plate	N/A	N/A	N/A	1/4" (6mm)
Power Supply	110V/60Hz/1Ph	110V/60Hz/1Ph	110V/60Hz/1Ph	110V/60Hz/1Ph
Amps	3.8	7.6	11.1	11.1
Plug / Connection	Nema 5-15p	Nema 5-15p	Nema 5-15p	Nema 5-15p
Net Weight (lbs)	18	40	44	60
Product Dim. (WxDxH)	7" x 11" x 15"	8.5" x 15" x 15"	8.5" x 16" x 15"	24" x 9" x 18"
Stuffing kit optional	N/A	N/A	N/A	RFAM061



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Always make sure the power is off prior to performing maintenance and cleaning the unit.



Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.