





Straining					
	Order number	Description	Blade	Setting	Use
Straining cylinder					
	5450003410	1.5 mm	double blade (5450003500)	II = fast	soups, sauces, stewed fruits
	5450003430	3 mm			
Puréeing					
	Order number	Description	Blade	Setting	Use
Puréeing cylinder					
	5450003440		standard blade (5450003300) or double blade (5450003500)	II = fast	boiled mealy potatoes for purée: let steam evaporate and process while still as hot as possible; immediately add hot milk
Dicing					
	Order number	Description	Blade	Setting	Use
Dicing blade					
	5450005420	8/11 mm		I = slow	carrots, potatoes, onions, celery, beetroot, gherkins
	5450005520	16/22 mm			
Dicing drum					
	5450005310	8 mm		I = slow	carrots, potatoes, onions, celery, beetroot, gherkins
	5450005410	11 mm			
	5450005510	16 mm			
Dicing and cutting cylinder					
	5450005330	8 mm		I = slow	carrots, potatoes, onions, celery, beetroot, gherkins
	5450005430	11 mm			
	5450005530	16 mm			
	5450005630	22 mm			
Cleaning devices					
	5530000398	8/16 mm			
	5530000399	11/22 mm			

more cylinders and discs on enquiry

Universal Cutter G 450

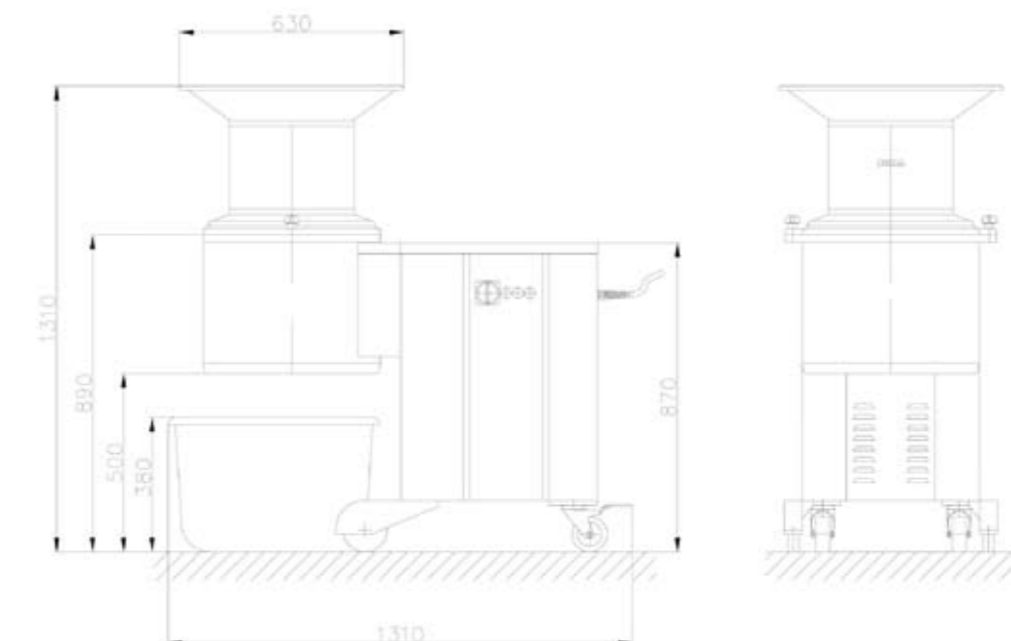


Technical Data

Power supply	400V, 50 Hz ¹ 3 m long cable with CEE plug
Wattage [kW]	1.8/3.6 ²
Fuse protection [A]	16
Protection for electrical unit	Built-in shockproofing on coil and machine safety switch VDE-regulation / IP 54 protection system (splash-proof)
Two speed settings [rpm]	150/300
Operational capacity [kg/h]	2000 (e.g. grating raw potatoes) 3000 (e.g. cutting cabbage) 3000 (e.g. cutting into strips) 3000 (e.g. raw carrot dishes) 3000 (e.g. dicing) 4000 (e.g. boiled potatoes)
WxHxD [mm]	630x1310x1310
Diameter of the four castors [mm]	100

¹ no-maintenance pole-changing three-phase AC motor, V-belt and bevel gears, drive with processor bowl and bevel gears

² including thermal overload protection, other wattages on enquiry



CAD drawing shows G 450 universal cutter

G 450 Universal Cutter

At Solia, the developers of the G 450 have put operational capacity right at the top of the list of specifications. The result: a powerful universal cutter for grating, shredding, straining, dicing and cutting. Its high performance makes the G 450 the ideal machine for 600 meals or more, for example for meal delivery services, hospitals and factory, university and army canteens – anywhere where demand is high but good cutting results still count. The same goes for factories producing delicacies or preserved food. In the standard version, the machine casing and processing tools (cylinder liners, cutting blade) are made of high-grade stainless steel; the G 450 is also sold entirely in high-grade stainless steel, including the accessories. „Universal cutter“ also means it can be used flexibly: the G 450 has four stable castors (ø 100 mm) of which two are steerable, making it easy to push it in to the workstation. Containers up to 500 mm high can be placed below the product discharge funnel. Alternatively, especially for industrial use, a conveyor belt can be used to automatically carry away the chopped material.



- 1 Universal attachment
- 2 Dial for two speed settings
- 3 Tools
- 4 Container
- 5 Main machine
- 6 2x castors (steerable with locks/brakes)
- 7 2x castors (fixed)

As well as the standard designs, Solia also provides a range of options and special models: you can have an individualised G 450.

Due to technical changes and developments, the machines may differ in some details from the designs depicted.



The universal attachment (5450003200) is used to operate the tools (cutting, grating, raw vegetable and puréeing cylinders, dicing drum etc.).

At a Glance

- Stable machine design; machine casing made of high-grade stainless steel
- Processing tools of high-grade stainless steel
- Operational capacity of up to 4000 kg/h
- Automatic in- and outfeed possible
- Variable cylinder equipment: more than 100 possible ways to cut, grate, dice, strain and shred.
- 500 mm headroom for the container to collect the product
- Movable on four castors
- Safety cutoff
- Dial to select two speeds: 150/300 rpm, ON-OFF button
- Optional: entire unit in high-grade stainless steel

Blades					
	Order number	Blade			
	5450003500	double blade			
	5450003400	special blade A ¹			
	5450003300	standard blade			
Cutting					
	Order number	Description	Blade	Setting	Use
Cutting cylinder					
	5450003820	2 mm with saw blades	double blade (5450003500), special blade A (5450003400)	II = fast	cabbage (not sauerkraut), savoy (ideally cylinder 5450003840 or 5450003860)
	5450003825	2.5 mm			
	5450003840	4 mm			
	5450003860	6 mm			
Slicing discs					
	Order number	Description	Blade	Setting	Use
Slicing cylinder					
	5450003830	4 mm	standard blade (5450003300)	I = slow	boiled potatoes (4 mm or 6 mm)
	5450003840	4 mm	standard blade (5450003300) or double blade (5450003500)	II = fast	dumplings, round slices in general
	5450003870	6 mm	standard blade (5450003300)	I = slow	boiled potatoes (4 mm or 6 mm)
	5450003860	6 mm	standard blade (5450003300) or double blade (5450003500)	II = fast	dumplings, round slices in general
Universal cutting cylinder with knife block					
	5450003510	universal cutting cylinder	standard blade (5450003300) or double blade (5450003500)	I = slow (tomatoes) II = fast (beetroot, celery: decorative effect)	tomatoes, beetroot, celery
	5450003570	4 mm (decorative knife block)			
	5450003560	6 mm (tomato-cutting knife block)			
Tube attachment					
	5450003600	carrot liner to reduce diameter of tube		II = fast	cucumbers
	5450003660	ø 40 mm reduced			carrots
	5450003670	ø 60 mm reduced			carrots
	5450003700	curved blade disc 0–10 mm, adjustable			straight, guided cutting

Slicing sticks					
	Order number	Description	Blade	Setting	Use
Stick-slicing cylinder					
	5470009920	2 x 2 mm	double blade (5450003500)	II = fast	celery, straw potatoes, beetroot, carrots and other products in fine sticks
	5470009925	2.5 x 2.5 mm			
	5470009930	3 x 3 mm			
	5470009940	4 x 4 mm			
Universal cutting cylinder					
	5450003510	universal cutting cylinder	standard blade (5450003300) or double blade (5450003500)	II = fast	garnishes (6; 8; 11 mm), potatoes, celery, kohlrabi
	5450003520	6 mm (knife block)			
	5450003530	8 mm (knife block)			
	5450003540	11 mm (knife block)			
Raw vegetables					
	Order number	Description	Blade	Setting	Use
Raw vegetable cylinder (sharpened)					
	5450003370	2 mm, fine	standard blade (5450003300) or double blade (5450003500)	II = fast	carrots, celery
	5450003360	3 mm			
	5450003365	4 mm, coarse			
Shredding					
	Order number	Description	Blade	Setting	Use
Shredding cylinder					
	5450003340	6 mm, fine	standard blade (5450003300) or double blade (5450003500)	II = fast	carrots, radishes etc.
	5450003350	9 mm, coarse			
Grating					
	Order number	Description	Blade	Setting	Use
Grating cylinder					
	5470009450	2 mm, extra fine	double blade (5450003500)	II = fast	hard bread, boiled potatoes, chocolate
	5450003320	3 mm, fine			
	5450003330	2 mm, toothed			
	5450003480	potato fritter cylinder	special blade A (5450003400) or double blade (5450003500)		hazelnuts, walnuts, Brazil nuts
	5470009450	extra fine			
	5470009320	fine			
5470009310	coarse				

¹ Special blade A is the same as the double blade but comes with a rim to ensure that the material to be cut is pushed all the way through the cylinder openings.