



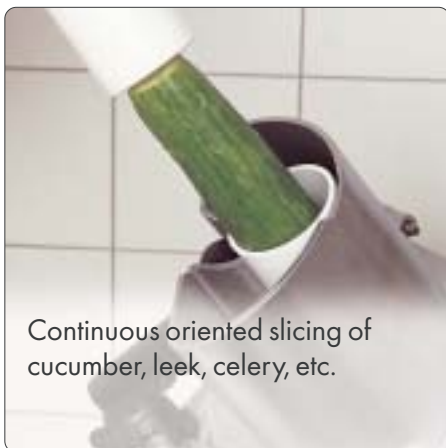
**Food Preparation  
Fast and Easy**

- ❑ Slices, dices, shreds, grates, makes julienne and slightly curved potato chips/French fries.
- ❑ Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ For restaurants, canteens, sallad bars, pizzerias, fast food counters, catering kitchens, ships, etc. that prepare between 20 and 400 portions a day.
- ❑ 1.65 litre feed head. Processes up to 5 kg per minute.

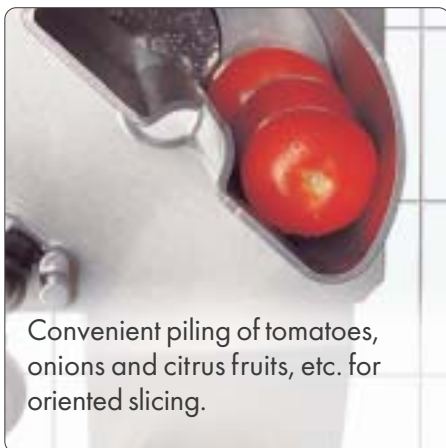
# ***Vegetable Preparation Machine RG-100***



Large feed head that minimizes the need for pre-cutting.



Continuous oriented slicing of cucumber, leek, celery, etc.



Convenient piling of tomatoes, onions and citrus fruits, etc. for oriented slicing.



The leaning design puts the feed head and pusher handle close at hand. In addition the feed head can be set open for feeding using both hands. Together with the large feed head size that minimizes the number of opening/closing-actions, and the automatic start/stop-function, the RG-100 offers exceptionally fast and easy preparation of potato, union, mushrooms, carrots, etc.

# Top-quality cutting plates for



## Standard Slicer (A) 8 or 10 mm

- Slices firm products, such as root vegetables.
- Dices in combination with a suitable dicing grid (see below).



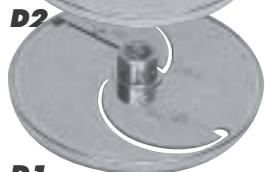
## Dicing Cutter (B) 12.5 mm

- In combination with type 1 dicing grid (G1) 15 x 15 mm, dices root vegetables, potatoes, cabbage for soups, etc.



## Crimping Slicer (C) 4.5 mm

- For ripple slicing of beetroot, cucumber, carrots, etc.



## Fine Cut Slicer, two blades (D2) 1, 1.5 or 2 mm

- Slices firm and soft products, such as root vegetables, onion, leek and cucumber. • Shreds cabbage. • 1 mm for Parmesan "flakes".



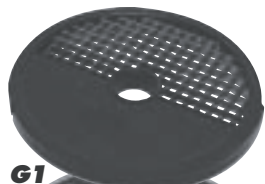
## Fine Cut Slicer, one blade (D1) 3, 4, 6, 10 or 14 mm.

- Slices firm and soft products, such as root vegetables, bell pepper, onion, leek, cucumber, tomato, apple, citrus fruit, bananas and mushrooms. • Shreds lettuce and Chinese cabbage. • In combination with type 1 dicing grid 10x10 and 15x15 mm, the 4 mm slicer chops onions. • The 3, 4, 6 and 10 mm slicer dices in combination with G1 type 1 dicing grid. • The 14 mm slicer dices in combination with G2 type 2 dicing grid.



## Julienne Cutter (F) 2x2, 2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm.

- For soups, cucumber, sallads, etc.
- 2x2 mm for julienne potatoes and carrots.
- 8x8 and 10x10 mm for curved Potato chips/French fries.

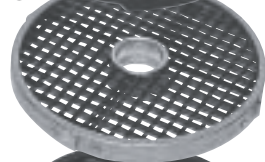


## Type 1 Dicing Grid (G1) 6.25x6.25<sup>(M)</sup>, 7.5x7.5<sup>(A/M)</sup>, 10x10<sup>(A/M)</sup>, 12.5x12.5<sup>(M)</sup> or 15x15<sup>(A/M)</sup> mm.

- Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, tomatoes, apples, etc., in combination with 10 mm standard slicer or 4, 6 or 10 mm fine cut slicer. • The 12.5x12.5 and 15x15 mm dicing grids also in combination with the 12.5 mm dicing cutter.

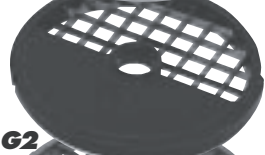


*N.B. Type 1 dicing grid cannot be combined with 14 mm fine cut slicer. See type 2 dicing grid below.*



## Type 2 Dicing Grid (G2) 20x20<sup>(A/M)</sup> mm

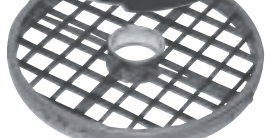
- Dices the same products as type 1 dicing grid (see above), but in combination with 14 mm fine cut slicer.



(A) = Made in acetal  
(M) = Made in metal

## Raw Food Grater/Shredder (K) 1.5, 2, 3, 4.5, 6, 8 or 10 mm

- Grates carrots and cabbage for raw salad. • Grates nut, almonds and dry bread. • The 6, 8 and 10 mm is commonly used for grating pizza cheese and shredding cabbage.

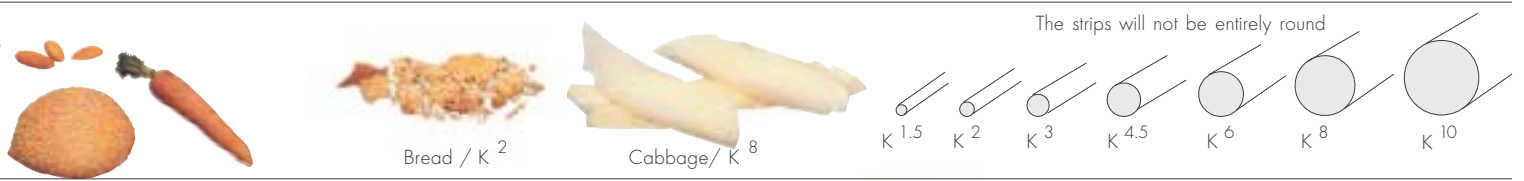
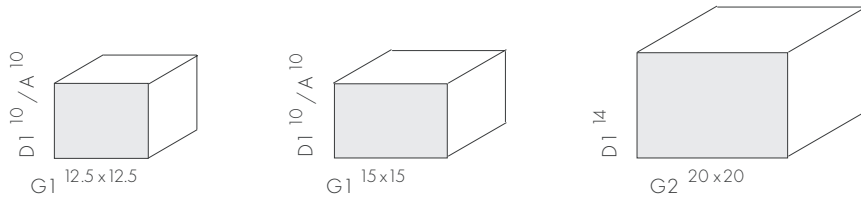
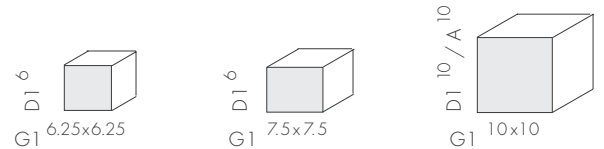
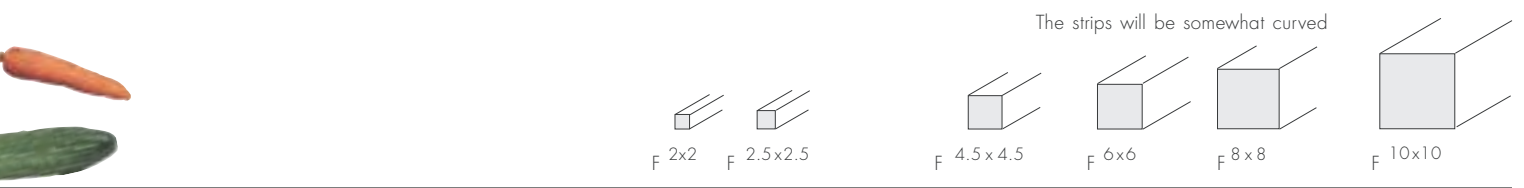
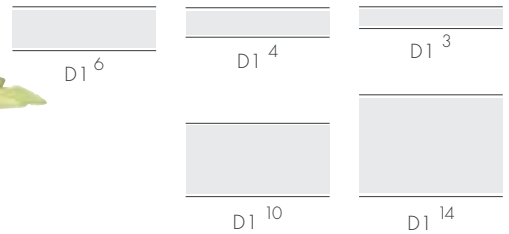
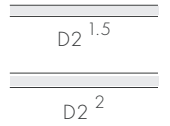
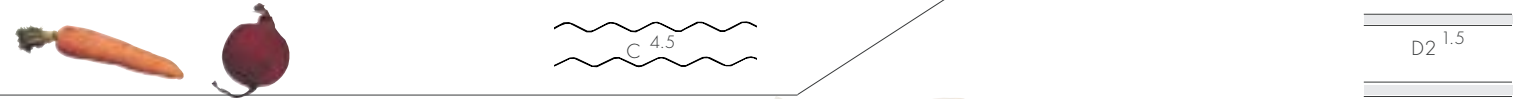
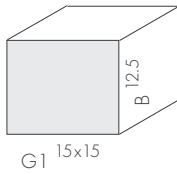


## Fine Grater (L)

- Grates raw potatoes for potato pancakes. • Grates hard/dry cheese to a powder, such as Parmesan, for pasta. • Grates dry bread. • Grates horse radish into sauce.



# any cut and optimum results



# Hallde Vegetable Preparation Machine RG-100

## □ Type of preparation

- Slices, dices, shreds, grates, makes julienne and slightly curved potato chips/French fries.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

## □ Users

- Restaurants, canteens, sallad bars, pizzerias, fast food counters, catering kitchens, ships, etc.

## □ Capacity

- Processes up to 5 kg per minute, depending on the feeder and cutting plate selected and the foods being processed.
- Suitable for about 20 to 400 portions a day.

## □ Machine

- Motor: One-speed, 0.25 kW, motor protection. 110–120/1/60 or 220/1/60 or 230/1/50.
- Motor: One-speed, 0.37 kW, motor protection. 230 or 400/3/50.
- Transmission: Planetary gearing.
- Safety system: Two safety switches and mechanical brake.
- Degree of protection: IP44.
- Power supply socket: Earthed, one-phase, 10 A.
- Fuse in fuse box for the premises: 10 A, slow-blow.
- Sound level LpA (EN31201): 70 dB(A)
- Magnetic field: Less than 0.5 microtesla.

## □ Cutting plates

- Diameter: 185 mm.
- Speed: 350 r.p.m. (50 Hz), 420 r.p.m. (60 Hz).

## □ Materials

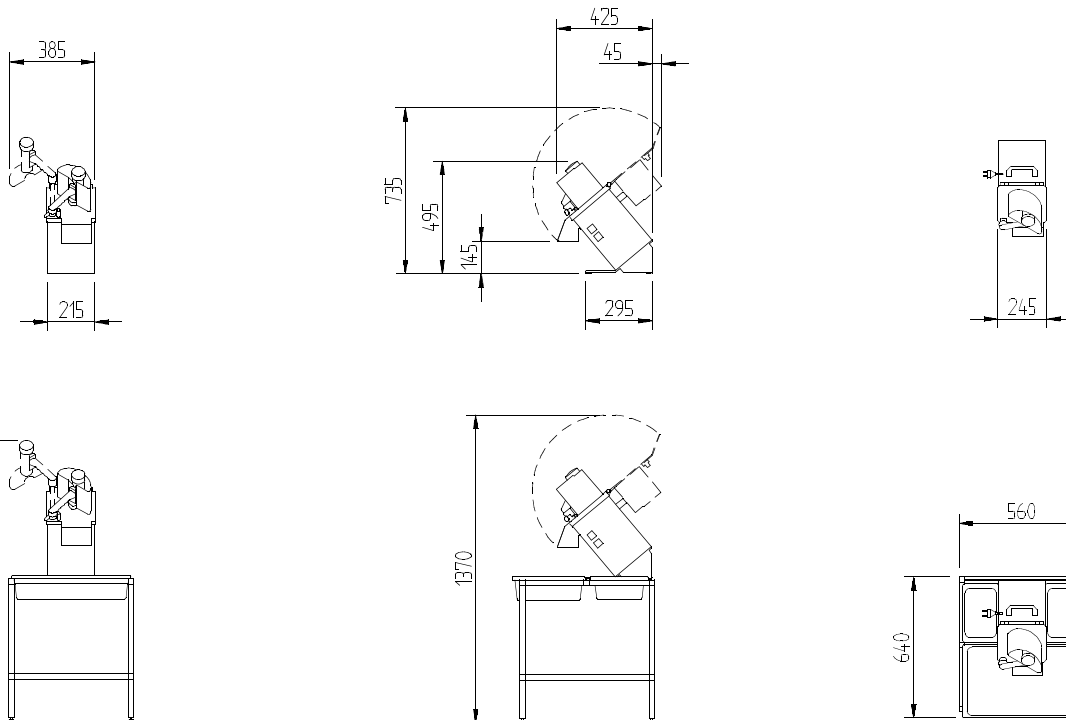
- Machine housing: Anodized or polished aluminium alloy.
- Machine table: Stainless steel.
- Cutting plate discs: Aluminium alloy or acetal.
- Cutting plate blades: Knife steel of the highest quality.

## □ Netweights

- Machine: 16 kg
- Cutting plates: About 0.5 kg on average.
- Machine table incl. containers: 5.2 kg.

## □ Standards

- NSF STANDARD 8.
- EU Machinery Directive 89/392/EEC.
- EMC Directive 89/336/EEC.



We reserve the right to make changes in design and product range without notice.



Established 1941

© AB HÄLLDE MASKINER