



- ❑ Slices, dices, shreds and/or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ For restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. Suitable for up to 700 portions/day.
- ❑ Prepares up to 6.7 kgs/minute/14.3 pounds per minute. Feed head volume 3 litres.

# Vegetable Preparation Machine RG-200



Large feed cylinder that can take most items whole.



Feed tube (56 mm diameter) for fast processing of long items with perfect results.



Use the angle cut feeder to cut vegetables for professional wok dishes and decorative slices of cucumber etc.





## Cutting Tools Range

**Standard Slicers** 6, 8, 10, 20 mm.

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

**Dicing Cutter** 12.5 mm.

- Dices in combination with a suitable dicing grid, root vegetables, potatoes, cabbage for soups.

**Crimping Slicer** 4,5 mm

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

**Fine Cut Slicers** 0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 10, 15 mm.

- Slices firm and soft products, such as root vegetables, onion, leek, bell pepper, apple, citrus fruit and cucumber.
- Shreds cabbage.
- 0.5 mm for Parmesan 'flakes'.
- From 4 mm upwards, slice tomatoes, bananas, mushrooms and shreds lettuce and Chinese cabbage.
- In combination with suitable dicing grid the 4 mm slicer chops onions.

**Julienne Cutters** 2x2, 2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm.

- For soups, cucumber, salads, etc.
- 2x2 mm for julienne potatoes and carrots.
- 2.5x6 mm for shredded cabbage.
- 8x8 or 10x10 mm for curved potato chips/French fries.

**Dicing Grids**

6.25x6.25, 7.5x7.5, 10x10, 15x15, 20x20 mm.

- Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, tomatoes, apples, etc., in combination with a suitable standard slicer, dicing cutter or fine cut slicer.

**Soft Dicing**

8x8x8, 10x10x10, 12.5x12.5x12.5, 15x15x15 mm

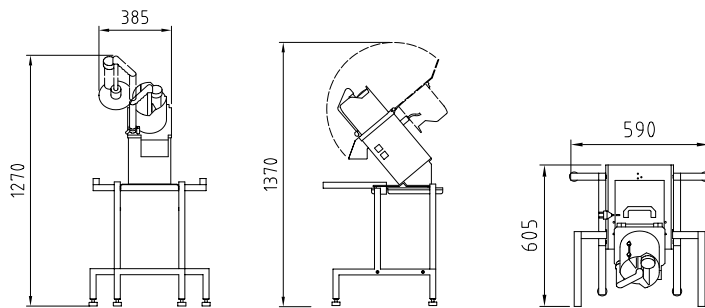
- Dicing sets incl. two cutting tools for gentle dicing of products like tomatoes, onions, bell peppers, bananas and strawberries.

**Graters/Shredders** 1.5, 2, 3, 4.5, 6, 8, 10 mm

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

**Fine Graters/Shredders** Fine, Extra fine

- Grates radish for the Japanese Cuisine as well as carrots into "purée". Grates dry bread.



### Technical data

**Machine** • Motor: 0.37 kW, 230 V, single-phase, 50 Hz, with thermal motor protection.  
 • Transmission: gears. • Safety system: Two safety switches. • Degree of protection: IP44.  
 • Power supply socket: Earthed, single-phase, 10 A. • Fuse in fuse box for the premises: 10 A, slow-blow. Sound level LpA (EN31201): 73 dBA.

**Feeder** • Cylindrical feed cylinder. Height 190 mm. Diameter 170 mm. One fixed internal support wall 55 mm wide. • Volume 3 liter. • Feed tube with internal diameter 56 mm.

**Cutting tools and speed** • Diameter: 185 mm. • Speed: 350 rpm (50 Hz), 420 rpm (60 Hz).

## Small, compact with high capacity

RG-200 is a compact machine with high capacity. The leaning design of the machine means that the feed cylinder and pusher plate handle are conveniently close at hand. This ensures fast processing with good ergonomics and minimum effort. When placed on the table, you are guaranteed a stable and ergonomic work station.



### High reliability, minimal service requirements and maximum service life

For the highest possible reliability and minimal service requirements, the motor drives the machine through a maintenance-free gear transmission. The machine base, feed cylinder and pusher plate, are all made of robust metal. HALLDE is certified in accordance with the ISO-9001:2000 quality standard.

### Safe and quick preparation of large quantities

"Auto-Start/Stop" is an automatic start/stop function that stops the machine as soon as the pusher plate is swung aside and restarts the machine as soon as the pusher plate is swung back in over the feed cylinder. Therefore you don't need to push the button every time you feed into the machine. Furthermore, this function makes the machine safe - you can't reach rotating cutting tools. There is also a switch that prevents the machine from being started unless the feed cylinder is in the correct operating position.

### Perfect cutting results

To get a clean cut the r.p.m. is set so that the machine cuts not chops the food items and the knife blades are made of knife steel of the highest quality. The knife blades can be removed for replacement or grinding. A clean cut prevents sliced lettuce from getting discoloured and unappetising and potato from getting a rough surface that absorbs too much fat during cooking.

### The "HALLDE Cabbage Driver" makes processing of cabbage even easier

The driver drills its way into the cabbage head and pulls it down against the cutting plate thereby minimizing the amount of manual pressure required.



### Easy cleaning

For fast cleaning, all loose parts can be removed from the machine. The smooth surfaces and rounded edges in areas through which the food items pass, are other features that facilitate cleaning.

### Machine table, wall rack, angle cut feed head and container trolley.

Read more about practical accessories on [www.hallde.com](http://www.hallde.com).

**Material** • Machine housing: Anodized or polished aluminium alloy.

• Cutting tool discs: Aluminium or acetal. • Cutting tool knives: Knife steel of the highest quality. • Machine Table of stainless steel. • Container: Polycarbonate.

**Net weights** • Machine: 18.3 kg. Cutting tools: About 0.5 kg on average.

**Standards** • EU Machine Directive 89/392/EEC, 91/368/EEC, 93/44/EEC, 93/68/EEC, EMC:89/336/EEC, 73/23/EEC. NSF Standard 8.



Established 1941

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