



**Food Preparation  
Fast and Easy**

- ❑ Slices, dices, shreds, grates, makes julienne and potato chips/French fries.
- ❑ Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ For restaurants, shops, pizzerias, salad bars, schools, hospitals, diet kitchens, fast food counters, ships and catering kitchens that prepare between 50 and 800 portions a day.
- ❑ High capacity. 4-litre feed head. Processes up to 8 kg per minute.

# Vegetable Preparation Machine RG-250



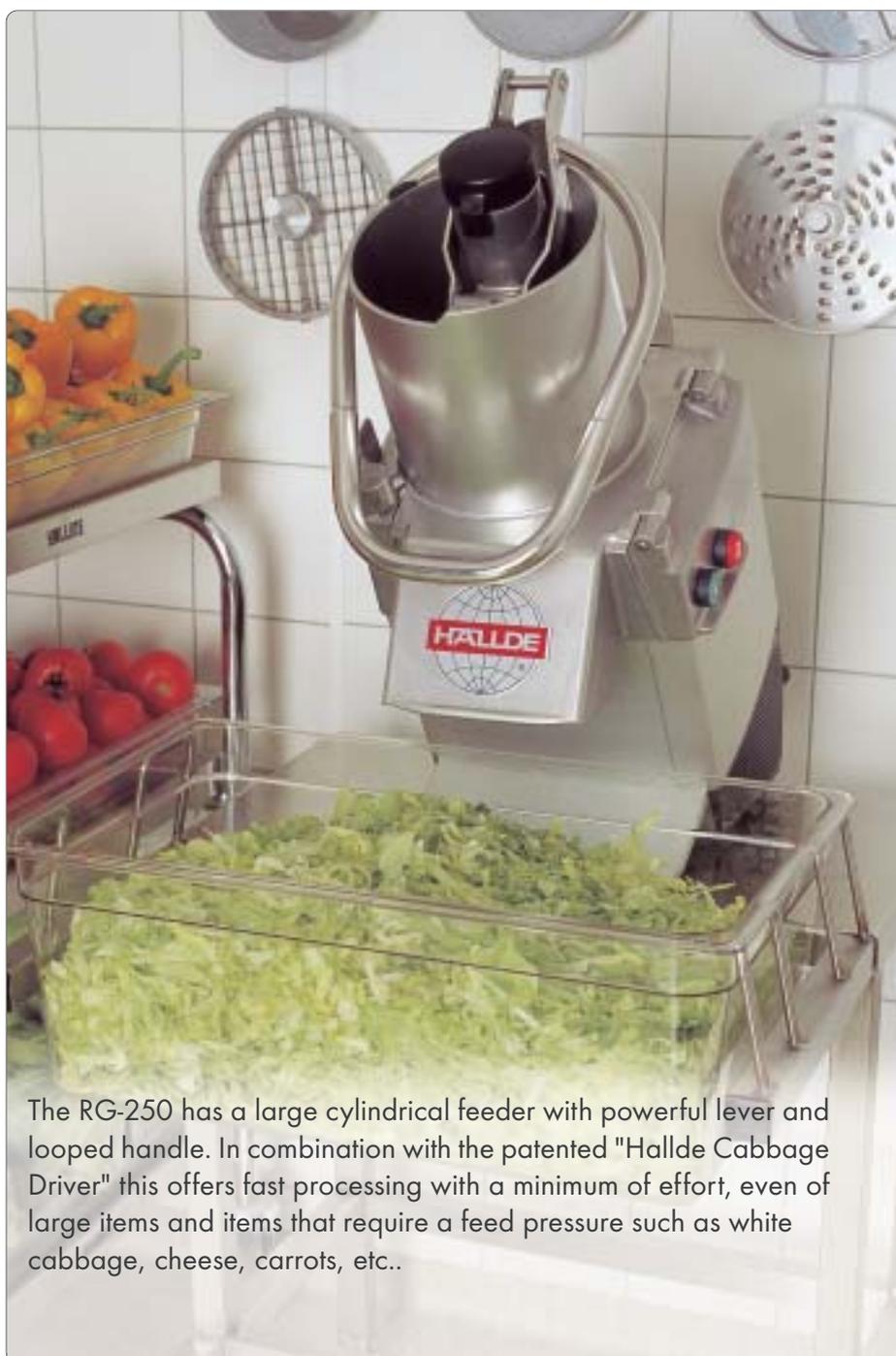
Large feed cylinder that can take most items whole.



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



Leaning design and support wall for easy piling/cutting of tomatoes, onions, etc. for oriented slicing.



The RG-250 has a large cylindrical feeder with powerful lever and looped handle. In combination with the patented "Hallde Cabbage Driver" this offers fast processing with a minimum of effort, even of large items and items that require a feed pressure such as white cabbage, cheese, carrots, etc..

**Modern leaning design for fast and convenient processing.**



- 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.

**"Halde ErgoLoop" for flexible operation with both hands.**



- RG-250 has a pusher plate handle with **"Halde ErgoLoop"** design. It is shaped as a loop around the feed cylinder and allows flexible and ergonomically correct operation with both hands.

**"Halde PowerLink" means you need to use only half as much downward pressure on the food item.**



- The pusher plate has a **"Halde PowerLink"** system providing a leverage effect that reduces the manual pressure required by about half. This makes it very easy to push down even demanding food items such as white cabbage, cheese and carrots.

**The "Halde Cabbage Driver" makes processing of cabbage even easier.**



- For the highest possible capacity and minimum effort when processing white cabbage, the RG-250 also comes with a patented "Halde Cabbage Driver".

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.

**"Auto-Start/Stop" — Ideal when processing large volumes.**

- **"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.

**"Halde Clean Cut Knife blades" and right cutting speed for perfect results.**



- If the cutting plate in a vegetable preparation machine rotates too fast, or if the knife blades quickly become dull, there is a risk that the machine "chops" instead of cuts the food item. This means, for example, that lettuce can more quickly become discoloured and look unappetising, and that the surface of a cut potato is rough and absorbs too much fat during cooking.

The cutting plates on the RG-250 are therefore fitted with "Halde Clean Cut Knife Blades" made of the highest quality Swedish stainless steel. This, in combination with the cutting speed of the machine, gives excellent cutting results.

The knife blades can be removed for replacement or grinding.

## **The wall racks for the cutting plates mean you...**



- can always find the right cutting plate.
- have the cutting places within easy reach at all times.
- save valuable space.
- protect the knife blades from unnecessary wear
- get safe handling.

## **Practical machine table.**



- The practical machine table (optional extra) for the RG-250 is 65 cm high, has adjustable feet, is made of stainless steel and comes with a gastronorm container 1/1-200.

## **Designed for fast and easy cleaning and best hygiene.**



- For fast cleaning, all loose parts can be easily removed from the machine.
- The smooth surfaces, absence of unnecessary recesses, and the rounded edges in areas through which the food items pass, are other features that facilitate cleaning.
- The RG-250 conforms to EU Machinery Directive 89/392EEC.

## **The RG-250 is easy to move.**



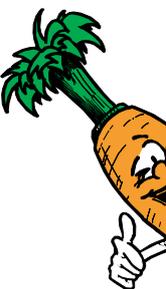
- To enable the machine to be moved safely and easily, a solid handle is fitted to the back of the machine and there is a hand grip at the outlet.

## **Exemplary safety.**

- Halldé's ambition to stay at the forefront of development also applies to safety, which is clearly illustrated by the RG-250.
- One safety switch prevents the machine from being started unless the feed cylinder is in the correct operating position.
- A second safety switch 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 over the centre of the feed cylinder.
- RG-250 conforms to the EU Machine Directive 89/392EEC and is CE labelled.

## **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.
- The knife blades on the cutting plate are made of the highest quality Swedish knife steel to ensure the sharpest possible cutting edge and long lifetime.
- All components are selected with meticulous care and are of high quality.
- It is no surprise that Halldé is certified in accordance with the ISO-9001 quality standard.



# Top quality cutting plates for



## Standard Slicer (A) 6, 8, 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) from 12.5 x 12.5 mm upwards, dices root vegetables, potatoes, cabbage for soups, etc.



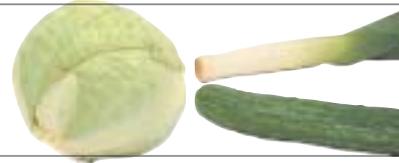
## Crimping Slicer (C) 4.5 mm.

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



## Fine Cut Slicer, two blades (D2) 0.5, 1, 1.5, 2, mm.

- Slices firm and soft products such as root vegetables, onion, leek and cucumber. • Shreds cabbage. • 0.5 mm for Parmesan 'flakes'.



## Fine Cut Slicer, one blade (D1) 3, 4, 6, 10, 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 from 10 x 10 mm upwards, the 3 and 4 mm slicer chops onions. • 3, 4, 6 and 10 mm slicer dices in combination with type 1 dicing grid. • The 14 mm slicer dices in combination with type 2 dicing grid.



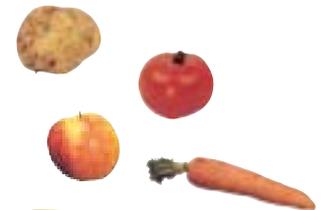
## Julienne Cutter (F) 2x2, 2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm.

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



## Dicing Grid, type one (G1) 6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15 mm.

- Dices root vegetables, fruit, potatoes, cabbage/white cabbage, swedes, carrots, cucumbers, tomatoes, apples, etc., in combination with a suitable 4.5, 6 or 10 mm standard slicer or 4, 6 or 10 mm fine cut slicer. • The 12.5x12.5 mm and larger dicing grids also in combination with the 12.5 mm dicing cutter.



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

## Dicing Grid, type two (G2) 20x20 mm.

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



## Potato Chip/French Fry Grid (H) 10 mm.

- Cuts straight potato chips in combination with the 10 mm fine cut slicer.



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

- Grates carrots and cabbage for raw salad. • Grates nut, almonds and dry bread. • The 4.5, 6 and 8 mm is commonly used for grating cheese for pizza and gratin. • 8 and 10 is commonly used for shredding cabbage/white cabbage.

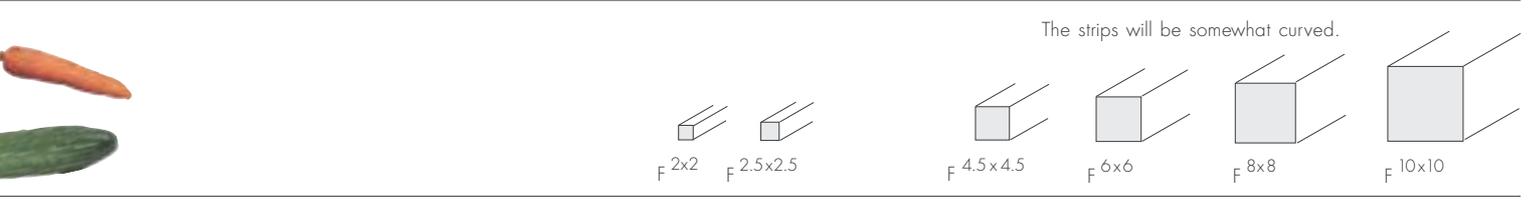
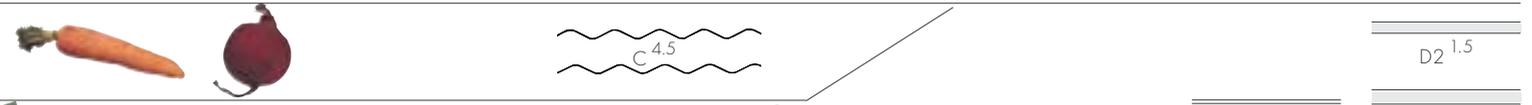
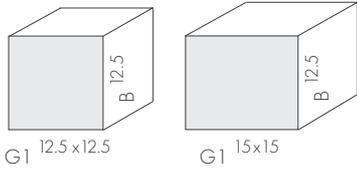
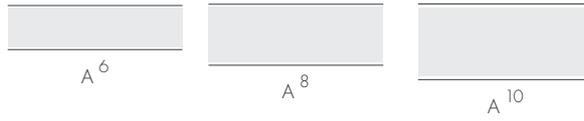


## Fine Grater (L)

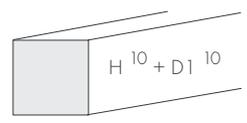
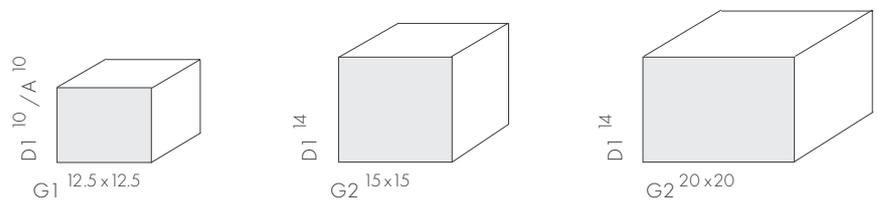
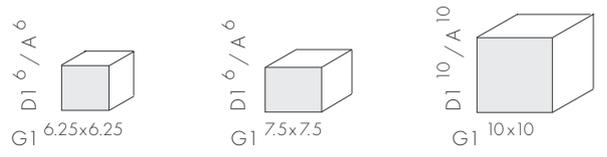
- Grates raw potatoes for potato pancakes. • Grates hard/dry cheese to a powder, such as Parmesan, for pasta. • Grates dry bread. • Grates horse radish into horse radish sauce.



# any cut and optimum results



The strips will be somewhat curved.



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# Hallde Vegetable Preparation Machine RG-250

## □ Type of preparation

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

## □ Users

- For restaurants, shops, pizzerias, sallad bars, schools, hospitals, diet kitchens, fast food counters, ships and catering kitchens, etc..

## □ Capacity

- Processes up to 8 kg per minute, depending on the operator, feeder, cutting plate and food item.
- Suitable for 50 to 800 portions a day.

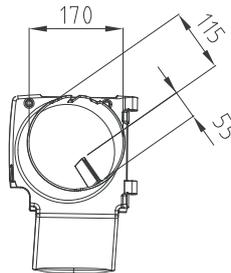
## □ Machine

- Motor: 0.55 kW. One-speed. 100 V, single phase, 50-60 Hz. 110-120 V, single phase, 60 Hz. 220 V, single phase, 50 Hz. 230-240 V, single phases, 50 Hz. 230 V, three phase, 50 Hz. 400 V, three phase, 50 Hz. 440 V, three phases, 60 Hz.
- Transmission: Planetary gearing.
- Safety system: Two safety switches.
- Degree of protection machine: IP44.
- Degree of protection push buttons: IP65.

- Power supply socket: Earthed, single phase, 10 A alternatively earthed, three phase, 16 A.
- Fuse in fuse box for the premises: 10 A, slow-blow.
- Sound level LpA (EN31201): 72 dBA.
- Magnetic field: Less than 0.5 microtesla.

## □ Feeder

- Cylindrical feeder. Volume 4 liter. Height 190 mm. Diameter 170 mm. One fixed internal support wall 55 mm wide.
- Feed tube with internal diameter 56 mm.
- Pusher plate with "Hallde ErgoLoop" handle and "Hallde PowerLink" lever system.



## □ Cutting plates

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

## □ Materials

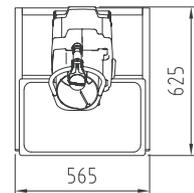
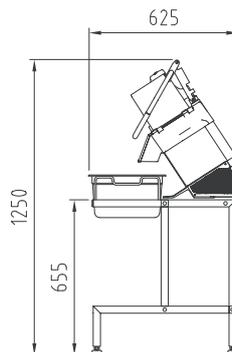
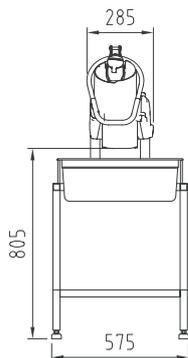
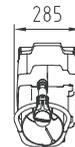
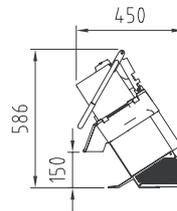
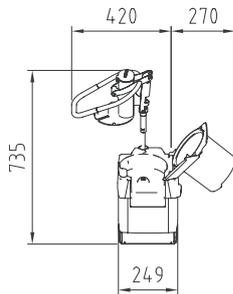
- Machine housing: Anodized or polished aluminium alloy.
- Cutting plate discs: Aluminium alloy.
- Cutting plate knife blades: Knife steel of the highest quality.
- Machine table: Stainless steel.
- Container: Polycarbonate.

## □ Netweights

- Machine: About 21 kg (single phase), 21 kg (three phase).
- Cutting plates: About 0.5 kg on average.

## □ Standards

- EU Machinery Directive 89/392/EEC



Established 1941