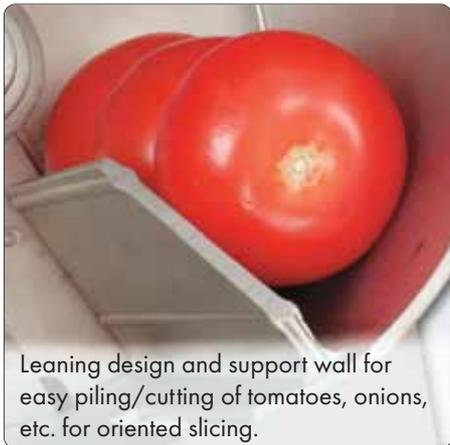
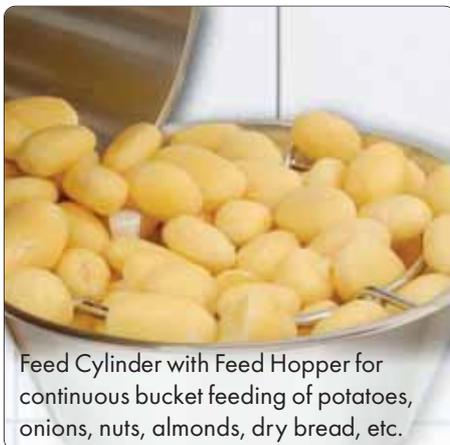


- ❑ Slices, dices, shreds, grates, makes julienne and potato chips/ French fries.
- ❑ Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ For restaurants, canteens, shops, pizzerias, sallad bars, schools, hospitals, diet kitchens, fast food counters, ships, catering kitchens and food processing plants that prepare between 400 and 1200 portions a day.
- ❑ Processes up to 30 kg per minute.

Vegetable Preparation Machine RG-350



Fast and convenient processing of cabbage, lettuce, cheese, carrots, etc.



• The leaning design of the machine base in combination with the **Feed Cylinder with Push Feeder** ensures fast processing with perfect ergonomics and minimum effort when processing cabbage, lettuce, cheese, carrots, etc.

Continuous feeding/cutting of potatoes, onions, dry bread, nuts, mushrooms, etc.



• The **Feed Cylinder with Feed Hopper** offers very high capacity in

the preparation of potatoes, onions, dry bread, nuts, mushrooms, etc.

• The need for manual feed pressure is eliminated by two internal feed compartments that guide and press the product down towards the cutting plates.

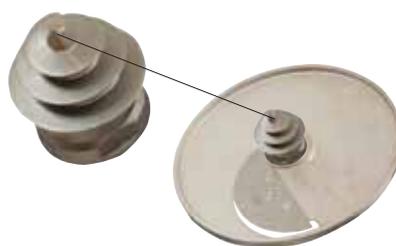
• This allows for continuous bucket feeding and cutting, which substantially shortens the preparation times.

"Halde ErgoLoop" for flexible operation with both hands.



• The push feeder has a **"Halde ErgoLoop"** handle that allows flexible and ergonomically correct operation with both hands.

The "Drilling Sleeve" makes processing even easier.



• For the highest possible capacity and minimum effort when processing white cabbage, the RG-350 also

comes with a patented "Drilling Sleeve".

• The sleeve 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".

• The **"Auto-Start/Stop"** function 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. This is ideal when processing large volumes

"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 are dull, there is a risk that the machine "chops" instead of cuts the food item.

• This means, for example, that lettuce 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-350 are therefore fitted with "Halde Clean Cut Knife Blades" made of the highest quality stainless steel.

• This, in combination with the cutting speed of the machine, gives excellent cutting results.

Cutting plates for any cut



A **Standard Slicer (A)** 4.5, 6, 10, 15 or 20 mm

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



B **Dicing Cutter (B)** 12.5 mm

• In combination with type 1 dicing grid (G1) from 12.5x12.5 mm upwards, dices root vegetables, potatoes, cabbage for soups, etc.



C **Crimping Slicer (C)** 4.5 mm

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



D2 **Fine Cut Slicer, two blades (D2)** 0.5, 1, 1.5, 2 or 3 mm

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



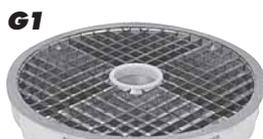
D1 **Fine Cut Slicer, one blade (D1)** 4, 6, 10, 14 or 20 mm

• 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 10x10 mm upwards, the 4 mm slicer chops onions. • The 4, 6 and 10 mm dices in combination with type 1 dicing grid. • The 14 and 20 mm slicer dices in combination with type 2 dicing grid.



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

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



G1 **Type 1 Dicing Grid (G1)** 6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20, 25x25 mm

• Dices root vegetables, fruit, potatoes, 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 1 dicing grid cannot be combined with 15 and 20 mm standard slicer or 14 and 20 mm fine cut slicer. See type 2 dicing grid below.



G2 **Type 2 Dicing Grid (G2)** 15x15, 20x20 or 25x25 mm

• Dices the same products as type 1 dicing grid (see above), but in combination with 15 and 20 mm standard slicer, and 14 and 20 mm fine cut slicer.



H **Potato Chip/French Fry Grid (H)** 10 mm

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



K **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 4.5, 6 and 8 mm is commonly used for grating cheese for pizza and gratin. • 8 and 10 mm is commonly used for shredding cabbage/white cabbage.

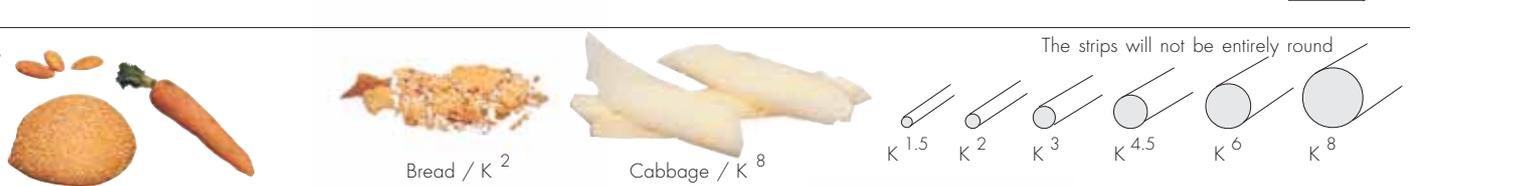
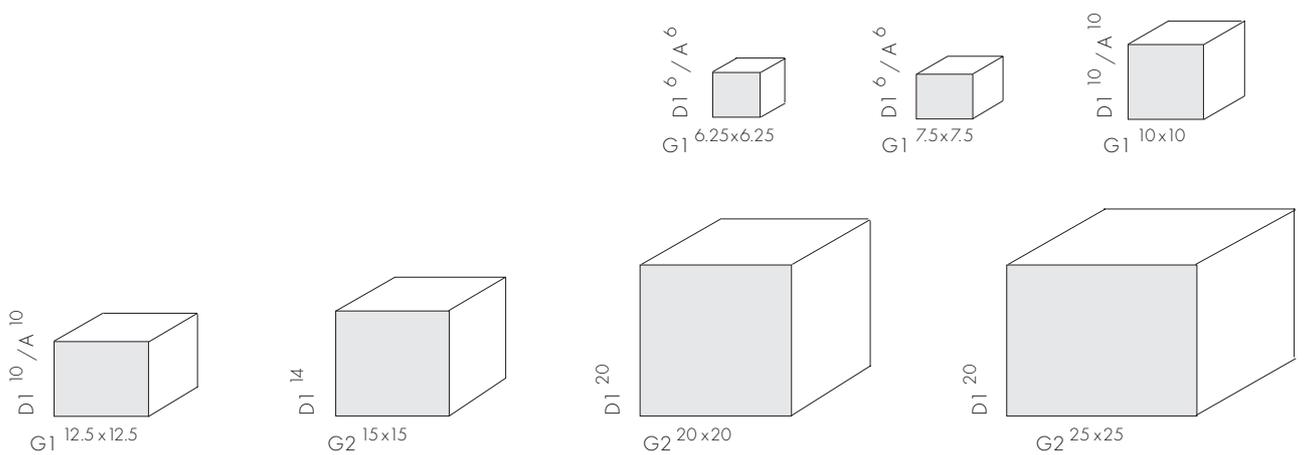
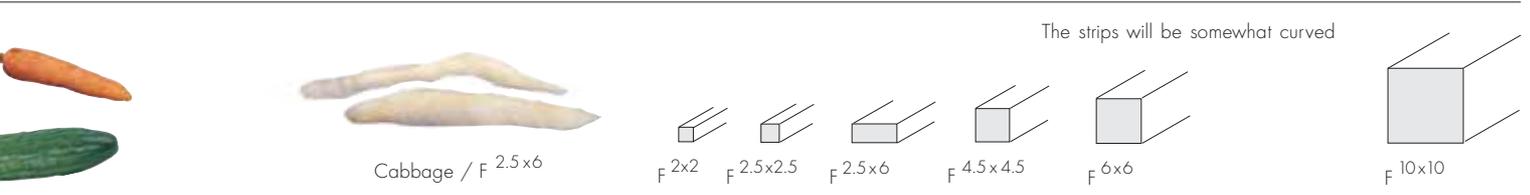
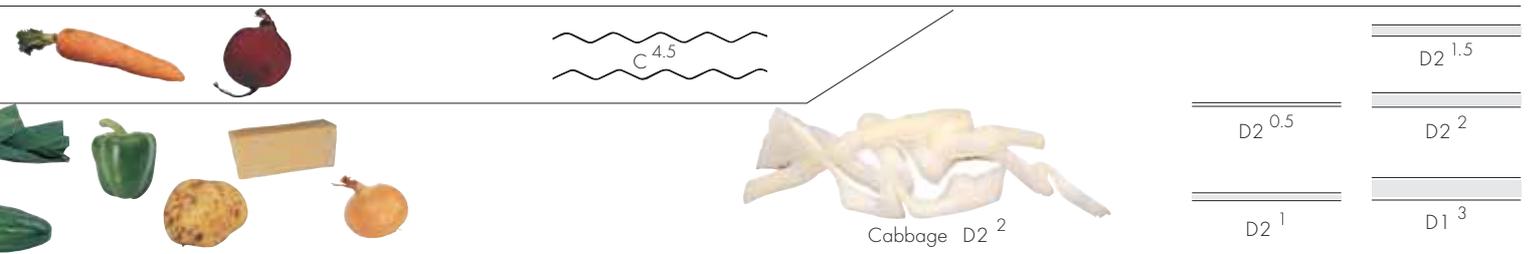
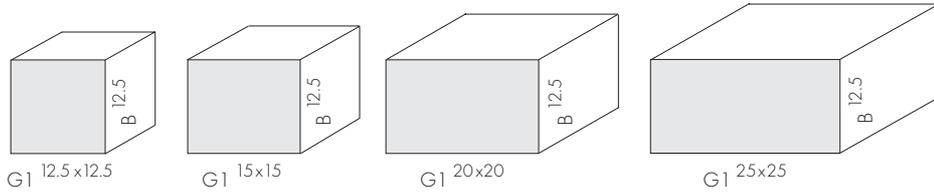
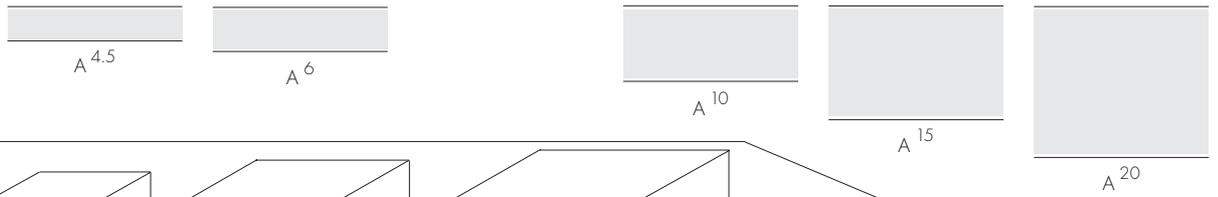


L **Fine Grater (L)** Fine, Extra fine

• Fine version grates potatoes for potato pancakes, hard/dry cheeses such as Parmesan for pasta, dry bread, horseradish. • Extra fine version grates black radish, dry bread.



and optimum results.



- The knife blades can be removed for replacement or grinding.

The wall racks for the cutting plates mean that you...



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

Practical machine table.



- The machine table (optional extra) has a table-top with adjustable height, has adjustable feet, is made of stainless steel, and comes with a gastronorm container 1/1-100. The machine table also allows that you place a container trolley in front of the machine.

Stainless steel container trolley.



- The container trolley, with gastronorm container 1/1-200, has sturdy wheels, two of which are lockable. You can adjust the height of the frame retaining the container.

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-350 conforms to EU Machinery Directive 89/392EEC.

Exemplary safety.

- Halldé's ambition to stay at the forefront of development also applies to safety, which is clearly illustrated by the RG-350.
- The machine can only be started if the feed cylinder and the pusher plate alternatively the feed hopper is in the correct operating position.
- As soon as the pusher plate is swung aside the machine stops, and as soon as the pusher plate is swung back over the centre of the feed cylinder the machine restarts.
- RG-350 conforms to the EU Machine Directive 89/392/EEC 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 cylinders and feeders, are all made of robust metal.
- The knife blades on the cutting plate are made of the highest quality 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.

System survey



Hallde Vegetable Preparation Machine RG-350

□ 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, canteens, shops, pizzerias, salad bars, schools, hospitals, diet kitchens, fast food counters, ships, catering kitchens and food processing plants, etc.

□ Capacity

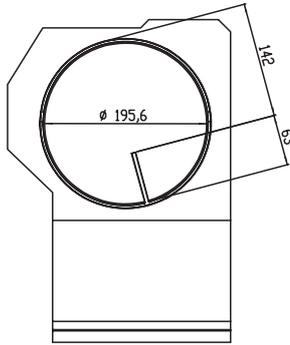
• Processes up to 30 kg per minute, depending on the operator, feeder, cutting plate and food item. • Suitable for 400 to 1200 portions a day.

□ Machine

• Motor: 0.75 kW. One-speed. 110-120 V, single phase, 50/60 Hz. 220 V, single phase, 60 Hz. 230 V, single phases, 50 Hz. 230 V, three phase, 50 Hz. 400 V, three phase, 50 Hz. 400 V, three phases, 50 Hz. • Transmission: Gear. • Safety system: Four 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, 10 A. • Fuse in fuse box for the premises: 10 A, slow-blow. • Sound level LpA (EN31201): 73 dBA. • Magnetic field: Less than 0.4 microtesla.

□ Feed Cylinder with Push Feeder

• Cylindrical feed cylinder. Volume 5.7 liter. Height 180 mm. Diameter 195 mm. One fixed internal support wall 62 mm wide. • Feed tube with internal diameter 59 mm. • Push feeder with "Hallde Ergoloop" handle.



□ Feed Cylinder with Feed Hopper

• For continuous bucket feeding of potatoes, onions, nuts, almonds, dry bread, etc.

□ Cutting plates

• Diameter: 215 mm. • Speed: 360 r.p.m. (50 Hz), 430 r.p.m. (60 Hz).

□ Materials

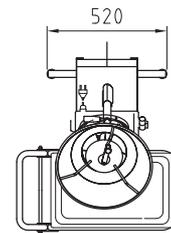
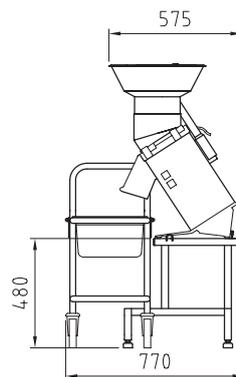
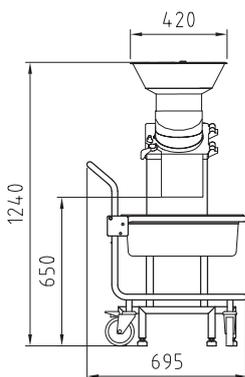
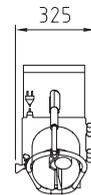
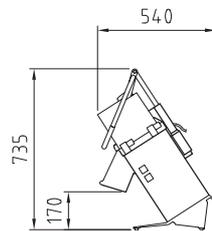
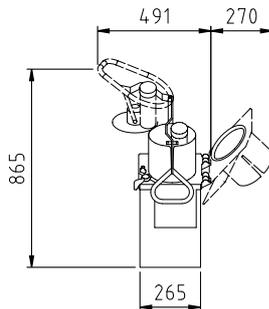
• Machine housing: Anodized or polished aluminium alloy. • Feed cylinder with push feeder: Anodized or polished aluminium alloy and stainless steel. • Feed cylinder with feed hopper: Anodized or polished aluminium alloy and stainless steel. • Cutting plate discs: Aluminium alloy. • Cutting plate knife blades: Knife steel of the highest quality. • Machine table: Stainless steel. • Container trolley and container: Stainless steel respective polycarbonate.

□ Netweights

• Machine base: About 26 kg • Feed Cylinder with Push Feeder: 6 kg. • Feed Cylinder with Feed Hopper: 7,5 kg • Cutting plates: About 1 kg on average. • Container trolley incl. container: 9.6 kg.

□ Standards

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



Established 1941