



**Food Preparation
Fast and Easy**

- ❑ Slices, dices, shreds, grates, make julienne and potato chips/French fries.
- ❑ Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ For restaurants, canteens, fast food counters, catering kitchens, ships, food processing plants, etc. that prepare between 500 and 3000 portions a day.
- ❑ 9 litre feed head. Processes from about 10 to 40 kg per minute.

Vegetable Preparation Machine RG-400



Automatic feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure.



Convenient manual feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure.



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



Continuous bucket feeding of potatoes, onions, nuts, almonds, dry bread, etc.

Complete preparation of 500

The Halde RG-400 is designed for the fastest possible preparation of large food volumes – between 500 and 3000 portions a day – with the best ergonomics and least possible manual effort.

The RG-400 represents an entire preparation system.

Due to its design, broad range of use and flexibility, the system offers:

- **very high capacity, regardless of the raw material**
- **good ergonomics**
- **least possible physical effort**
- **large number of slicing variations**
- **fast and simple cleaning**
- **high reliability**
- **minimal service requirements**
- **outstanding safety**



Feed hopper with its own type A feed cylinder for continuous feeding/cutting of potatoes, onions, dry bread, nuts, almonds, mushrooms, etc.



- The combination of feed hopper (left) and type A feed cylinder (bottom left) offers very high capacity in the preparation of products such as potatoes, onions, dry bread, nuts, almonds and mushrooms.
- The need for manual feed pressure is eliminated by the type A feed cylinder which is provided with two internal feed compartments that guide and press the product down automatically towards the cutting plates.
- This allows for continuous bucket feeding and cutting, which substantially shortens preparation times.

Type B feed cylinder for cutting using the pneumatic and manual push feeders, and the tube feeder.



- Type B feed cylinder has three internal knife blades which secure and cut up cabbages, etc. when processing by means of the pneumatic and manual push feeders.
- The large volume of the feed cylinder (9 litres and 200 mm diameter) reduces the frequency of

to 3000 portions a day.

feeding actions and enables most foods to be fed without precutting.

- Type B feed cylinder is also used in food preparation using the tubular feeder.

Pneumatic push feeder for automatic feeding of cabbage, lettuce, cheese, carrots and other foods that require feed pressure.



- The job that was hardest and ergonomically most demanding in the past was the preparation of cabbage, cheese, carrots and other products that require high manual feed pressure.
- By using the Halde pneumatic push feeder, this type of product can now also be fed automatically. This minimizes the physical effort and the time necessary for preparing larger food quantities.
- To ensure safe filling, the cutting plate stops rotating as soon as the feeder has been moved to one side for filling.
- When the feeder is swung back over the feed cylinder, the cutting plate will start rotating again, without

the operator having to press the start button. So all you now need do is to press the feeder start button, and the food will then be pressed down automatically.

Manual push feeder for fast and convenient feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure.



- Due to technical development, the physical effort that must be exerted by the operator during manual feeding of cabbage, lettuce, cheese, carrots and other products requiring high feed pressure has been substantially reduced.
- When cabbage is being processed using the manual push feeder, a patented screw-like element is drilled into the stem of the cabbage head, bursts it and pulls it automatically down towards the cutting plate.
- In combination with the effective lever, the need for manual pressure is reduced to such an extent that a light effort on the handle is usually sufficient.
- For fast and convenient food preparation, the feeder automatically controls the starting and stopping of the machine; stopping it when the feeder is swung to the side and restarting it as soon as the feeder is

swung back over the centre of the feed cylinder.

Tube feeder for continuous oriented cutting of cucumber, leek, tomatoes, citrus fruit, etc.



- For full control during oriented cutting, mainly of elongated but also of round items, the type B feed cylinder can be equipped with a tube feeder which is supplied with two plungers.
- Tubes of various diameters are supplied – two 73 mm, one 60 mm and one 35 mm – to enable the tube feeder to give perfect support to items of various sizes, to ensure perfect slicing of cucumber, leek, celery, tomato, bellpeppers, citrus fruit, etc.

Designed for fast and simple cleaning and the highest standards of hygiene.



- All loose parts can easily be removed from the machine to allow for fast cleaning.
- The smooth surfaces, the absence of unnecessary cavities and the round edges in the product flow path are other factors that simplify cleaning.
- The distance of 150 mm between the floor and the underside of the machine also makes it simple to clean the area under the machine.
- The RG-400 conforms to NSF STANDARD 8 and to EU Machinery Directive 89/392EEC.

Stable and easily movable.



- Robust wheels and a sturdy handle mean the machine can be easily and safely moved.

- Since the machine legs slope outwards and the front feet are adjustable for height, the RG-400 is very stable, even on an uneven floor.

Stainless steel accessories trolley for practical storage and simple transport.



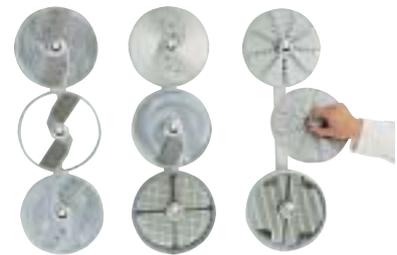
- The accessories trolley is made of stainless steel and can accommodate the feed hopper with the associated type A feed cylinder, the tube feeder, the manual or pneumatic push feeder with associated type B feed cylinder, cutting plates and miscellaneous accessories. So it is the ideal aid for keeping things in order, and for fast, safe handling and moving. The accessories trolley has sturdy wheels, two of which are lockable.

Stainless steel container trolley with handle and sturdy wheels, two of which are lockable.



- The container trolley with gastrorm container 1/1-200 has a push handle and sturdy wheels, two of which can be locked.
- Since the frame retaining the container can be raised to a position in which it is parallel with the trolley handle, the trolley is also eminently well suited for transporting bags of potatoes, cabbage, etc.

The wall rack for three cutting plates offers good ergonomics and fast, safe storage.



- The wall racks for the cutting plates save space and ensure safe and convenient storage, while also preventing unnecessary wear of the knife edges. Each rack can accommodate three cutting plates.

Two protective covers and triple switch system for outstanding safety.

- Halldé is intent on being at the forefront of development also as regards safety, which is clearly illustrated by the unique safety system of the RG-400.
- The protective cover in the centre of the feed hopper and another at the machine outlet, combined with



three individual safety switches contribute towards the exceptional safety of the RG-400.

- The RG-400 conforms to EU Machinery Directive 89/392EEC and is CE labelled.

High reliability, minimal service requirements and long service life combine to make the RG-400 highly economical.

- Due to the strict safety and performance demands made by Halldé, the individual components and the complete machine are subjected to a large number of inspection operations, and Halldé is consequently certificated to the ISO 9001 quality standard.

- The machine base, feed cylinders, feeders and cutting plates are made of either strong aluminium or stainless steel.

- For optimum quality cutting and long useful life, the knives of the cutting plates are made of knife steel of the highest quality.

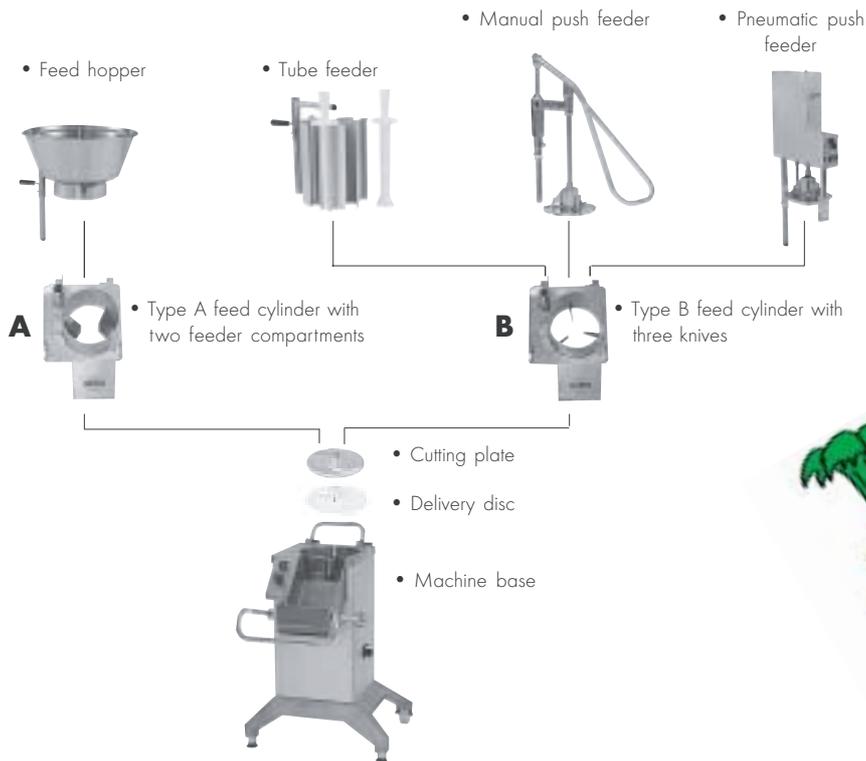
- All components are selected with meticulous care and are of high quality.

- For highest possible reliability and minimal service requirements, the motor drives the machine through maintenance-free gearwheels instead of a belt drive.

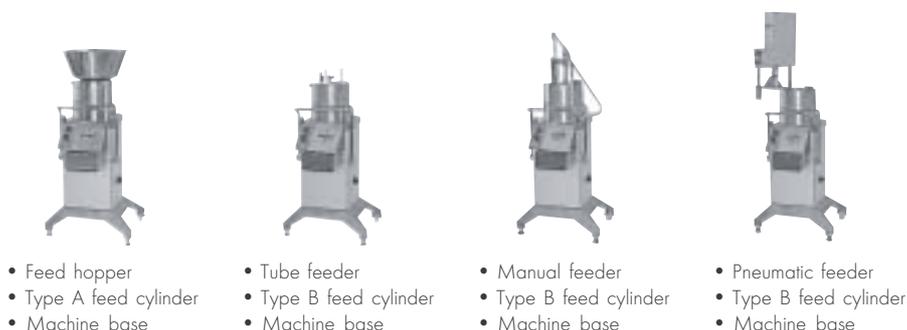


System survey

Possible combinations



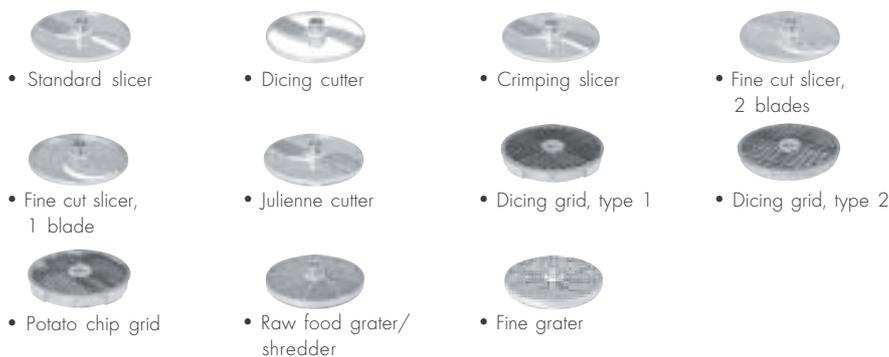
Assembled combinations



Accessories



Cutting plates



Top-quality cutting plates for



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).



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.



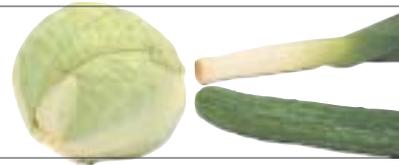
Crimping Slicer (C) 4.5 mm

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



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

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



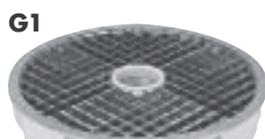
Fine Cut Slicer, one blade (D1) 4, 6, 10, 14 or 20 mm

• 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 slicer dices in combination with G1 type 1 dicing grid. • The 14 and 20 mm slicer dices in combination with G2 type 2 dicing grid.



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

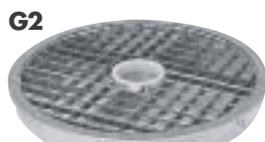
• For soups, cucumber, salads, etc. • 2x2 mm for julienne potatoes and carrots. • 2.5x6 mm for shredded cabbage. • 10x10 mm for curved potato chips/French fries.



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

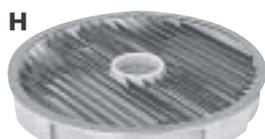
• Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, tomatoes, apples, etc., in combination with a suitable 4.5, 6 or 10 mm standard slicer or 4, 6 or 10 mm fine cut slicer. • The 12.5x12.5 mm and larger dicing grids also in combination with the 12.5 mm dicing cutter.

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.



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.



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 or 8 mm

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

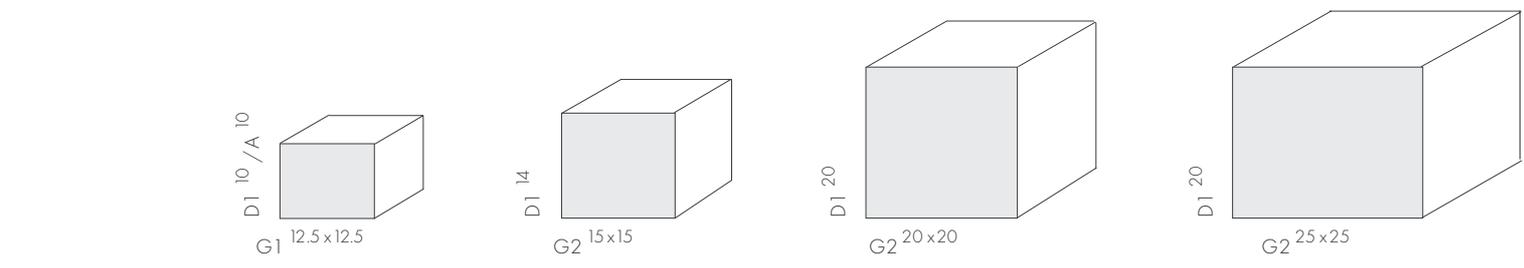
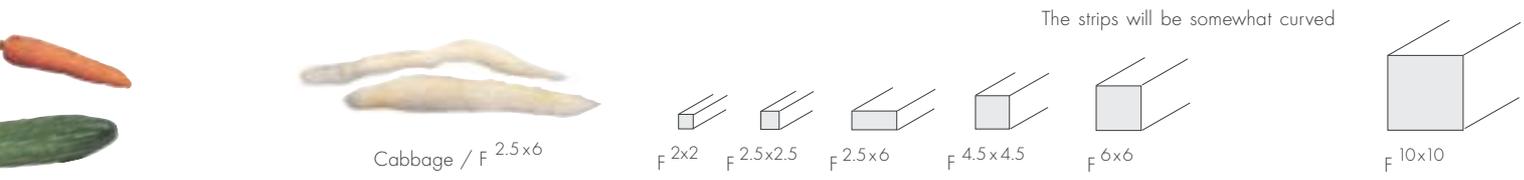
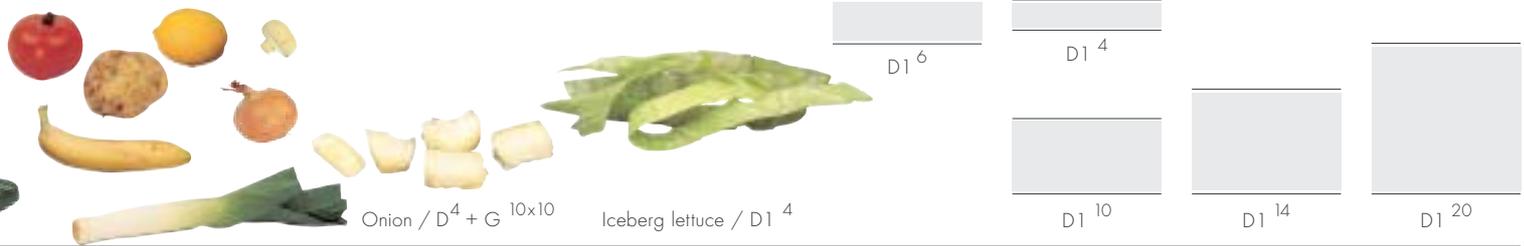
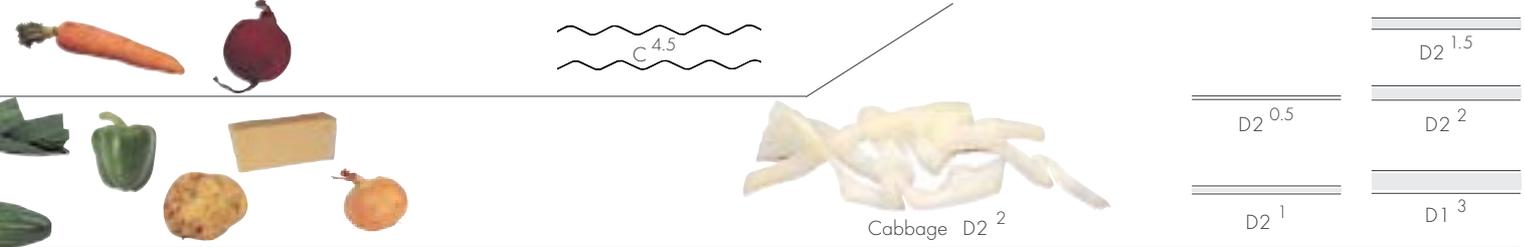
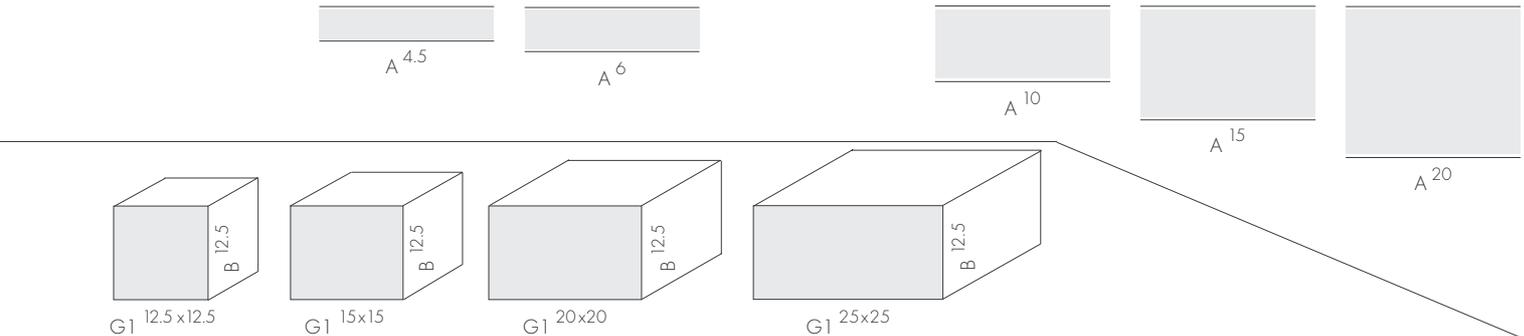


Fine Grater (L)

• 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



Halldé Vegetable Preparation Machine RG-400

□ Type of preparation

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

□ Users

- Restaurants, canteens, fast food counters, catering kitchens, ships, food processing plants, etc.

□ Capacity

- Processes from about 10 kg to 40 kg per minute, depending on the feeder and cutting plate selected and the foods being processed.
- Suitable for about 500 to 3000 portions a day.

□ Machine

- Motor: Two-speed, 1.5/0.9 kW, motor protection. 200 - 440 V, three-phase, 50 or 60 Hz.
- Transmission: gear.

- Safety system: Three safety switches.
- Degree of protection: IP45.
- Power supply socket: Earthed, three-phase, 16 A.
- Fuse in fuse box for the premises: 10 A, slow-blow.
- Sound level LpA (EN31201): 70 dB(A)
- Magnetic field: Less than 0.4 microtesla.
- Pneumatic feeder: Three-speed and variable pressure.
- Recommended compressed air capacity and pressure: 15 l/min, 6 bar.

□ Cutting plates

- Diameter: 215 mm.
- Speed: 400/200 r.p.m. (50 Hz), 480/240 r.p.m. (60 Hz).

□ Materials

- Machine housing, feed cylinders and feed attachments: Anodized or polished aluminium alloy and/or stainless steel.

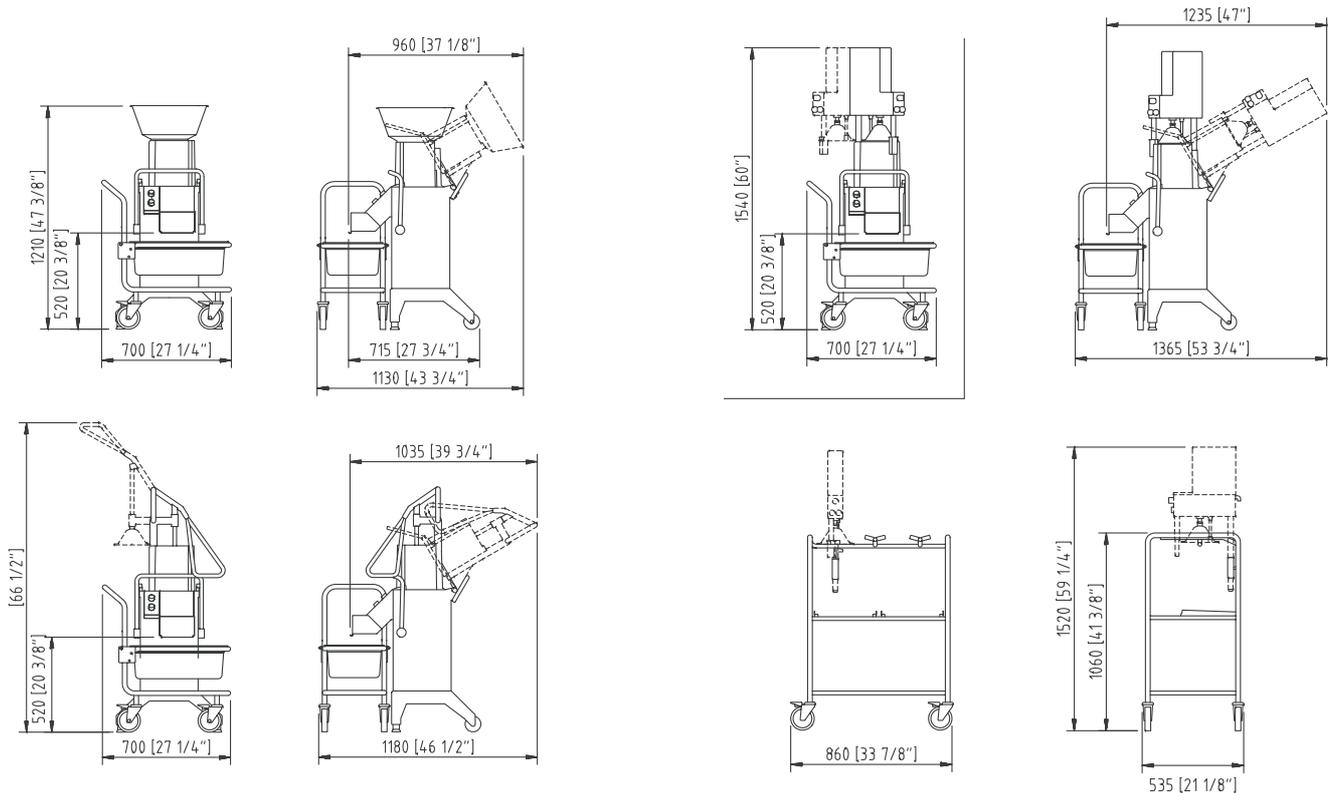
- Cutting plate discs: Aluminium alloy.
- Cutting plate blades: Knife steel of the highest quality.
- Container trolley and container: Stainless steel respective polycarbonate.

□ Net weights

- Machine: 54 kg
- Feed cylinder: 6 kg
- Feed hopper with feed cylinder: 12 kg
- Pneumatic push feeder: 11 kg
- Manual push feeder: 5 kg
- Tube feeder: 5 kg
- Cutting plates: About 1 kg on average.
- Container trolley incl. container: 9.6 kg.

□ Standards

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



Established 1941