



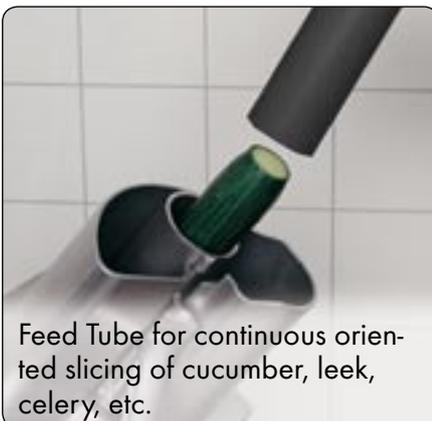
**Food Preparation
Fast and Easy**

- ❑ Slices, dices, shreds, chops, grates, makes julienne and Pommes Frites.
- ❑ Processes vegetables, fruits, mushrooms, dry bread, nuts and cheeses.
- ❑ For larger restaurants, sallad bars, pizzerias, schools, hospitals, military canteens, fast food counters, ships, catering kitchens and smaller food processing plants preparing from around 100 to 800 portions per day.
- ❑ Large capacity unit processing up to 7.5 kg per minute.

Vegetable Preparation Machine RG-300



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



Feed Tube for continuous oriented slicing of cucumber, leek, celery, etc.



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



Fast and easy preparation also of larger items and items requiring a feeding pressure such as cabbage, cheeses, carrots, etc.

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.



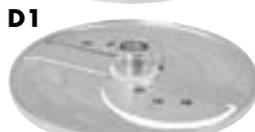
Crimping Slicer (C) 4.5 mm

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



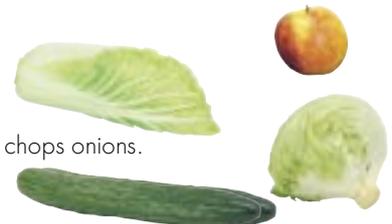
Fine Cut Slicer, two blades (D2) 0.5, 1, 1.5, 2 or 3 mm

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



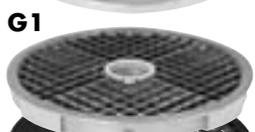
Fine Cut Slicer, one blade (D1) 4, 6, 10, 14 or 20 mm

- 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.



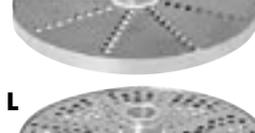
Potato Chip/French Fry Grid (H) 10 mm

- 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.



Soft Dicing (M) 8x8, 10x10, 12x12 or 15x15 mm

- Combinations to dice products like tomatoes, pepper, onion, bananas, kiwi, strawberries etc.



any cut and optimum results

A 4.5 A 6 A 10 A 15 A 20

G1 12.5x12.5 G1 15x15 G1 20x20 G1 25x25

C 4.5 D2 1.5 D2 0.5 D2 1 D2 2 D1 3

Cabbage D2 2

D1 6 D1 4 D1 10 D1 14 D1 20

Onion / D4 + G 10x10 Iceberg lettuce / D1 4

F 2x2 F 2.5x2.5 F 2.5x6 F 4.5x4.5 F 6x6 F 10x10

G1 D1 6/A 6 6.25x6.25 G1 D1 6/A 6 7.5x7.5 G1 D1 10/A 10 10x10

G1 D1 10/A 10 12.5x12.5 G2 D1 14 15x15 G2 D1 20 20x20 G2 D1 20 25x25

H 10 + D1 10

K 1.5 K 2 K 3 K 4.5 K 6 K 8

Bread / K 2 Cabbage / K 8 Bread / L Parmesan / L Potatoes / L

M 8x8x8 M 10x10x10 M 12x12x12 M 15x15x15

Halde Vegetable Preparation Machine RG-300

□ 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, sallad bars, pizzerias, fast food counters, catering kitchens, ships, etc.

□ Capacity

- Processes up to 7.5 kg per minute, depending on the feeder and cutting plate selected and the foods being processed.
- Suitable for about 100 to 800 portions a day.

□ Machine

- Motor: 0.75 kW, 220-240 or 110-120 V, single phase, 50-60 Hz, thermal protection.

- Transmission: Gear drive.
- Safety system: One magnetic and one mechanical switch.
- Degree of protection machine: IP44.
- Degree of protection push buttons: IP65.
- Wall outlet: Earthed (grounded) single phase, 10 A.
- Fuse in wall box: 10 A time fuse.

□ Cutting plates

- Diameter: 215 mm.
- Speed: 360 rpm (50 Hz), 430 rpm (60 Hz).

□ Materials

- Machine housing: Anodized or polished aluminium alloy.
- Feed hopper: Stainless steel.
- Cutting tool discs: Aluminium or acetal.
- Cutting tool blades: High quality knife steel.
- Machine table: Stainless steel.

□ Net weights

- Machine: 32 kgs/71 lbs.
- Cutting tools: 0.5 kgs/1 lb in average.

□ Standards

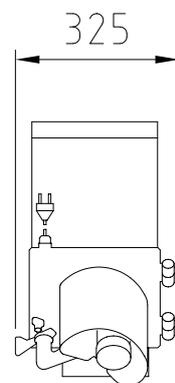
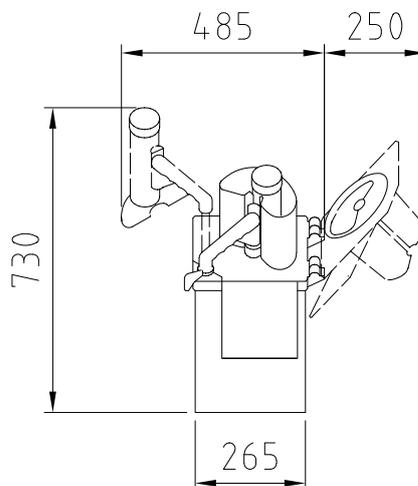
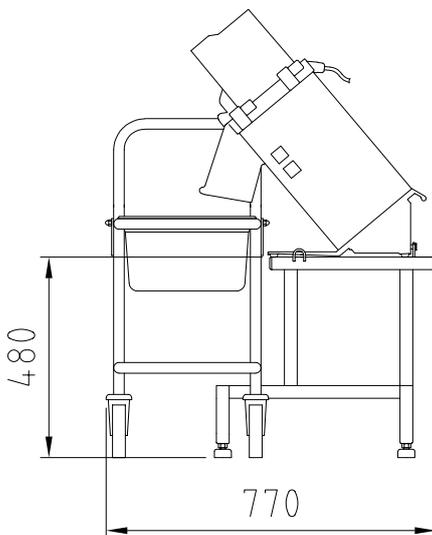
- NSF STANDARD 8.
- EU Machinery Directive 89/392/EEC.
- EMC Directive 89/336/EEC.



All machines manufactured by HALLDE for the European Union are CE marked.



HALLDE is approved to international quality standard ISO 9001.



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Fast and Easy**

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