



Food Preparation Machines
Made in Sweden

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New series of food preparation machines

HALLDE now introduces its new S Series made up of Combi Cutter CC-32S, Vegetable Preparation Machine RG-50S and Vertical Cutter/Blender VCB-31S. All three are compact, robust machines that are ideal for the smaller kitchen. The cutting tools are made of stainless steel and the knives are of the highest quality stainless steel. The cutting tools and the removable parts can be easily cleaned in a dishwasher.



Vegetable preparation machines CC-32S and RG-50S

When the pusher plate is swung up the machine stops automatically to allow topping up. When it is swung back down the machine restarts and you can continue working. This automatic stop function means you work more efficiently, which is a clear advantage, especially when processing larger volumes. The feeder has a tube for processing elongated vegetables such as cucumber and leek.

With a vegetable preparation machine you can:

- slice, shred and grate ingredients such as vegetables, fruit, dry bread, cheese, nuts and mushrooms, as well as make crimping slices and julienne cuts.
- process up to 2 kg a minute.



Vertical cutter/blenders CC-32S and VCB-31S

The bowl has a capacity of three litres and a tightly sealing lid. This allows greater volumes of both liquid and solid ingredients to be processed.

With a vertical cutter/blender you can:

- chop and grind meat, fish, vegetables, fruit, nuts, etc.
- blend and mix sauces, soups, dressings, desserts, etc.
- process up to 80 portions a day

For information on the product range, contact our International Sales Manager Joakim Baringe, our Nordic Sales Manager Malin Annebäck or our order department, tel. +46 8 587 730 00.

More information can also be found at the HALLDE website hallde.com.

With 70 years of experience and a number of important patents HALLDE is now a world leader within the development and manufacture of vegetable preparation machines and other commercial food preparation machines. HALLDE products are sold in more than 80 countries all over the world. HALLDE products comply with hygiene, safety, and quality norms (i.e. NSF, UL, EEC, CE etc.) and the HALLDE company is certified in accordance with quality standard ISO 9001. For more information please visit hallde.com.