

# PRESS RELEASE

## New machine for small commercial kitchens that need to cut large quantities of fruit and vegetables Fast and Easy.

HALLDE is launching the RG-50 - a new Vegetable Preparation Machine processing up to 2 kg/min. It is designed for restaurants, shop kitchens, catering establishments, retirement homes etc. preparing from 10 to 80 portions a day.



RG-50

The RG-50 takes up a minimal working space (28.5 cm wide and 40.5 cm deep) and it has a space-saving wall rack to hold the cutting tools. The RG-50 can slice, dice, shred, grate and julienne fruit, vegetables, dry bread, cheese, nuts etc. It has the same cutting range as larger Vegetable Preparation Machines.

The machine base is made of aluminium. The cutting tools are made of robust acetal, polypropene or aluminium. They do not bend under the pressure while processing and they give you a professional cut. The knives can be removed for sharpening. The cutting tools can be cleaned in a dishwasher –fast, convenient and hygienic.

### Technical data

Motor: 250 W. 120 V, single phase, 60 Hz or 220-240 V, single phase, 50/60 Hz.  
Thermal motor protection. Transmission: Maintenance free toothed belt. Safety system: Two safety switches. Degree of protection: IP34. Power supply socket: Earthed, single phase, 10 A. Fuse in fuse box for the premises: 10 A, delayed. Sound level: LpA (EN31201): 76 dBA.  
Magnetic field: Less than 15 microtesla.

### AB Hällde Maskiner

*With over 60 years of experience and a number of important patents HALLDE is now a world leader within the development and manufacture of commercial food preparation machines. HALLDE products are sold in 60 countries all over the world.*

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