

With HALLDE Vegetable Preparation Machines, you can slice, shred, dice, crimp and Julienne cut vegetables, fruit, cheese and chips in a variety of different dimensions and sizes, depending on the cutting tool and the model of Vegetable Preparation Machine used.

HALLDE Vegetable Preparation Machines use stainless steel cutting tools. The blades are interchangeable and very sharp in order to deliver perfect cutting results. The machines have an efficient start/stop function for safe feeding and can be supplied with a protective cover and lock to prevent unauthorised personnel from accidentally starting the machine. This applies to environments such as kitchens in nursing homes, school canteens, prisons or other places where safety is high priority.

## WHAT MODELS ARE AVAILABLE **WITH LOCKS?**

The models RG-100, RG-200, RG-250 and RG-350 can be ordered with a protective cover that covers the start and stop button. The user locks the machine with a removable padlock.

The models RG-300i and RG-400i can be ordered with a lockable stop button. When the red button is pressed, the machine stops. To start the machine again, the red button must be unlocked with a key before you can press the green start button.

Item no.	Description
11114	RG-100 / 220-240 1 50/60
11115	RG-200 / 220-240 1 50/60
11116	RG-250 / 220-240 1 50/60
11117	RG-350 Manual / 380-415 3N 50/60
47164	RG-300i Machine Base / 380-415 3N 50/60
11120	RG-400i Machine Base / 380-415 3N 50/60



suited to your needs.





Choose the

All HALLDE Vegetable Prepa-

ration Machines are manufactured with carefully selected

high-quality materials. They are

easy to clean and equipped with

handles for easy moving, and

each model is adapted to diffe-

rent needs with various capaci-

more about which model is best

ties. On hallde.com you can read

right model!









