



MANUFACTURER

HALLDE

MODEL

RG-400i

PRODUCT DESCRIPTION

Vegetable Preparation Machine process up to 3,6 tons/ hour

ORIGIN

Sweden

SPECIFICATION

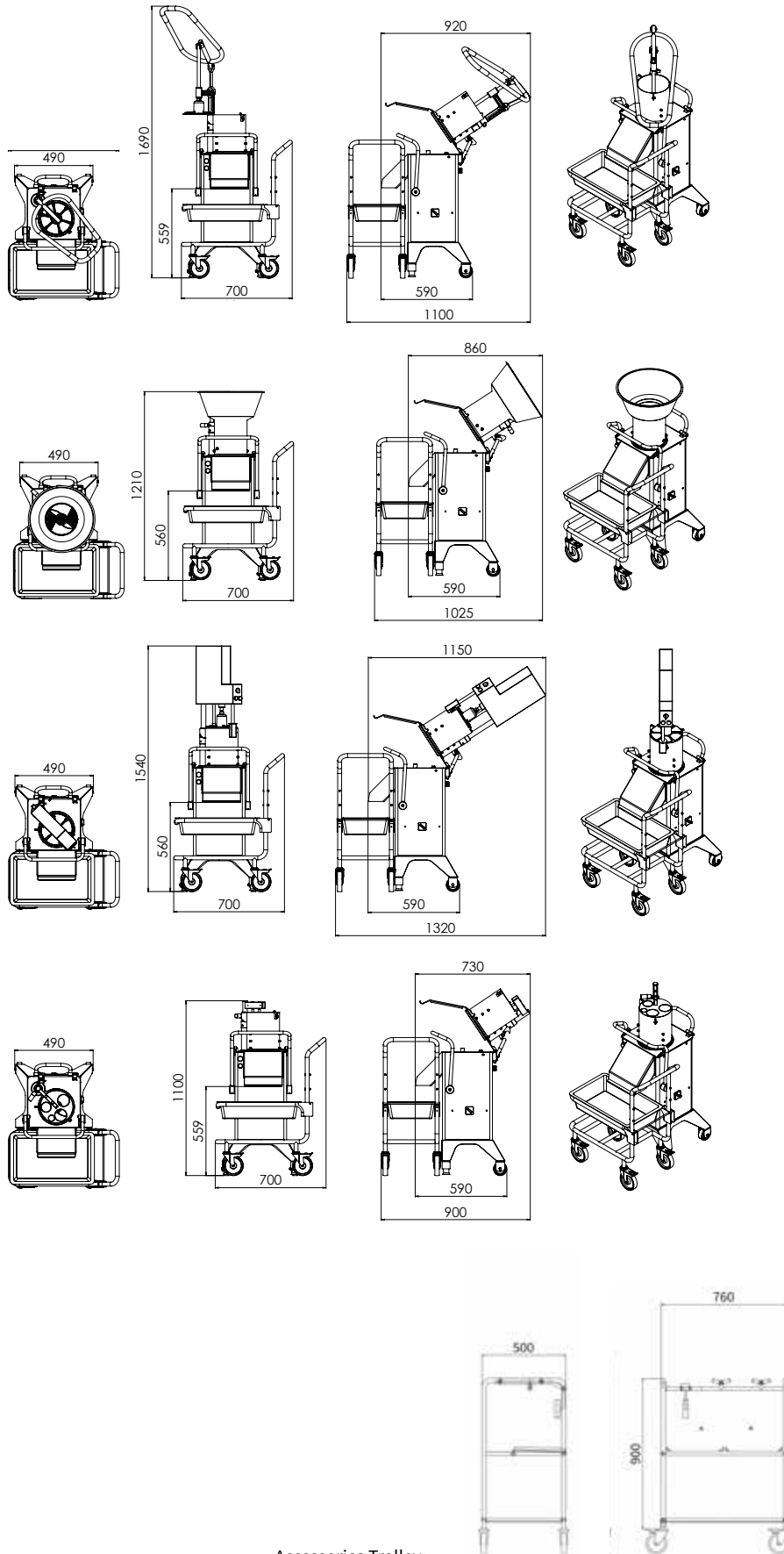
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|--|--|-------------------|-----------------------|-----------------------|------------------|
| SPECIFICATION TEXT | Floor standing Vegetable Preparation Machine with a full moon, 9 litre Feed Cylinder, made to process up to 3.6 tons/ hour or 5 000 portions/day. Feed Cylinders, Feeders and Cutting Tools made of stainless steel, can be cleaned in a dishwasher machine. The machine has two speeds (200 and 400 rpm). The legs of the machine have two adjustable feet and two feet with wheels. Cutting tools made of stainless steel/ aluminum with removable knives/plates, 215 mm in diameter. The motor with the maintenance free planetary gearing, rotates clock wise. | | | | |
| FUNCTION | Machine for slicing, dicing, shredding, grating, cutting julienne and potato chips. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc. | | | | |
| CAPACITY | Up to 5 000 portions/day, and up to 3.6 tons/ hour (60 kg/ min). 3 different feed cylinders with volume: 9 litre. Feed Hopper: volume approx. 23 litre. 4-tube Insert with four tubes: diameter 73 mm (2 tubes), 60 mm and 35 | | | | |
| MATERIAL | Machine base, Feed Cylinders and Feeders: Stainless steel. Cutting tools: Stainless steel/ Aluminum. Cutting tool knife blades: Stainless knife steel. | | | | |
| MOTOR | 1.5/0.9 kW. Two speeds (200 and 400 rpm). 208-240V, 3-phase, 60 Hz. 220-240V, 3-phase, 50/60 Hz. Thermal protection, maintenance free planetary gearing. 380-415 V, 3-phase, 50/60 Hz. 440 V, 3-phase, 60 Hz. | | | | |
| POWER SUPPLY | Earthed, three phase. | | | | |
| STANDARDS | EN 1678+A1:2010. | | | | |
| RECOMMENDED PACKAGES | INCLUDING | NET WEIGHT | START PACK | STANDARD PACK | FULL FLEX |
| | • RG-400i Machine Base / 400 3N 50 | 63 kg | X | X | X |
| | • Feed Cylinder A | 6 kg | X | X | X |
| | • 4-Tube Insert incl. 2 pestles | 5 kg | X | X | X |
| | • Manual Push Feeder, Ergo Loop | 7.5 kg | X | X | |
| | • Feed Hopper incl. Feed Cylinder | 14.5 kg | | X | X |
| | • Pneumatic push feeder | 12 kg | | | X |
| | • Box trolley | 10.5 kg | X | X | X |
| | • Food cutting box, 54 litres, incl. lid | 3.4 kg | X | X | X |
| | • Basin Trolley, 85 litres | 15 kg | | | X |
| | • Accessories Trolley, stainless steel | 17 kg | | X | X |
| | • Container Trolley, Low, 2x7 GN 1/1 | 19 kg | | | X |
| | • Compressor 230 1 50 | 40 kg | | | X |
| • 6-pack Cutting Tools – Slicer 1.5 mm – Grater/Shredder 4.5 mm – Slicer 4 mm – Dicing Grid 10x10 mm – Slicer 6 mm – Slicer 10 mm | 6 kg | X | | | |
| • 9-pack Cutting Tools – Slicer 1.5 mm – Grater/Shredder 2 mm – Slicer 4 mm – Grater/Shredder 4.5 mm – Slicer 6 mm – Fine Grater – Slicer 10 mm – Dicing Grid 10x10 mm – Julienne Cutter 4x4 mm | 9 kg | | | X | |
| WEIGHT/VOLUME | CONTENT | PACKAGES | FREIGHT WEIGHT | FREIGHT VOLUME | |
| | Start Pack excl. Container Trolley | 1 pallet | 132 kg | 1.48 m ³ | |
| | Standard Pack excl. Container- and Accessories Trolley | 2 pallets | 168 kg | 2.011 m ³ | |
| | Full Flex excl. Compressor, Container- and Accessories Trolley | 2½ pallets | 276 kg | 3.7 m ³ | |
| | Container Trolley incl. GN 1/1 container | 1 | 12.5 kg | 0.15 m ³ | |
| | Accessories Trolley | 1 | 30 kg | 0.63 m ³ | |
| | Compressor | 1 | 61 kg | 0.576 m ³ | |

SAFETY

2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.

DIRECTIVE AND REGULATION

CE approved. Three safety switches. Machine safety: IP45, buttons IP65.

DRAWINGSThe drawings below can be downloaded at hallde.com.

Accessories Trolley: