



MANUFACTURER

HALLDE

MODEL

RG-400i Marine model

PRODUCT DESCRIPTION

Vegetable Preparation Machine process up to 2,4 tons/ hour

ORIGIN

Sweden

SPECIFICATION

SPECIFICATION TEXT	<p>Floor standing Vegetable Preparation Machine with a full moon, 9 litre Feed Cylinder, made to process up to 2.4 tons/ hour or 3 000 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). RG-400i Marine model is delivered equipped with custom-made feet and anti-tipping protection in the form of a safety catch that needs to be actively released to lower the feeder. This ensures that the Vegetable Preparation Machine is safe and stable even at sea. The motor with the maintenance free planetary gearing, rotates clock wise. Cutting tools made of stainless steel/ aluminum with removable knives/plates, 215 mm in diameter.</p>				
FUNCTION	<p>Machine for slicing, dicing, shredding, grating, cutting julienne and French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.</p>				
CAPACITY	<p>Up to 3 000 portions/day, 9 litre Feed Cylinder. Up to 2.4 tons/ hour with the Feed Hopper, up to 900 kg/ hour with other feeder.</p>				
MATERIAL	<p>Machine base, Feed Cylinders and Feeders: Stainless steel. Cutting tools: Stainless steel/ Aluminum. Cutting tool knife blades: Stainless knife steel.</p>				
MOTOR	<p>1.5/0.9 kW. Two speeds (200 and 400 rpm). 400-415V, 3-phase, 50/60 Hz. 220-240 V, 3-phase, 60 Hz. 440 V, 3-fas, 60 Hz. Other voltages on request. Thermal protection, maintenance free planetary gearing.</p>				
POWER SUPPLY	<p>Earthed, three phase, 16 A. Fuse: 10 A delayed action fuse.</p>				
STANDARDS	<p>EN 1678+A1:2010. The RG-400i Marine meets hygiene requirements in accordance with VSP 2011.</p>				
RECOMMENDED PACKAGES	INCLUDING	NET WEIGHT	START PACK	STANDARD PACK	FULL FLEX
	• RG-400i Machine Base / 400 3N 50, Marine model	63 kg	X	X	X
	• Feed Cylinder A, Marine model	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, Marine model	14,5 kg		X	X
	• Pneumatic push feeder	12 kg			X
	• Container Trolley incl. GN 1/1 container	9 kg	X	X	X
	• Accessories Trolley, stainless steel	17 kg		X	X
	• Tray, stainless steel	1,5 kg		X	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	X	

WEIGHT/VOLUME	CONTENT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	Start Pack excl. Container Trolley	1	126 kg	0,706 m ³
	Standard Pack excl. Container- and Accessories Trolley	1	145 kg	0,706 m ³
	Full Flex excl. Compressor, Container- and Accessories Trolley	1	150 kg	0,706 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.

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

DRAWINGS The drawings below can be downloaded at hallde.com.

