

















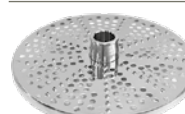

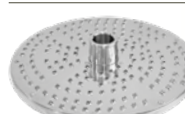









## High quality cutting tools for best results

All cutting tools are dishwasher safe. \* = Stainless Steel. HC = High Capacity



	<b>Slicer*</b> 0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cut potato chips in combination with Potato Chip Grid.	
	<b>HC Slicers</b> 2, 3, 4, 6, 8, 10, 12, 15, 20 mm.	Slices hard vegetables and fruits, and dices when used with a recommended Dicing Grid. Cuts potato chips when used with the Potato Chip Grid. HC Slicers have double blades and, accordingly, high capacity.	
	<b>Fine Cut Slicer</b> 14, 20 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.	
	<b>Soft Slicer</b> 8, 10, 12, 15 mm.	Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.	
	<b>Crimping Slicer*</b> 3, 4, 5, 6 mm.	Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	
	<b>HC Crimping Slicer</b> 2, 3, 4, 6 mm.	HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber, carrots, etc.	
	<b>Julienne Cutter*</b> 2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10 mm.	Cuts julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potatoes chips.	
	<b>HC Julienne Cutter</b> 2x2, 2.5x2.5, 2x6, 4x4, 6x6, 8x8, 10x10 mm.	Produces julienne cuts of solid produce for soups, salads, stews, garnish, etc. Suitable for cutting potato chips. HC Juliennes has double blades and, accordingly, high capacity.	
	<b>Grater/Shredder*</b> 1.5, 2, 3, 4.5, 6, 8, 10 mm.	Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	
	<b>Fine Grater*</b>	For finely grating products such as raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.	
	<b>Hard Cheese Grater*</b>	Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.	
	<b>Fine Grater, Extra fine*</b>	Grates products very finely, such as black radish grated for purée and potatoes for mashing.	
	<b>Dicing Grid*</b> 6x6, 8x8, 10x10, 12x12, 15x15, 20x20, 25x25 mm.	Cuts dices in combination with a suitable type of Slicer. Dice both hard and soft vegetables, fruits etc.	
	<b>Potato Chip Grid*</b> 10x10 mm.	Cuts potato chips in combination with Slicer 10mm, HC Slicer 10 mm or Soft Slicer 10 mm.	

Take a look at the results- and inspiration videos at our homepage, [halde.com](http://halde.com)

## Efficient food preparation at large volumes

Adapt the flexible vegetable preparation machines RG-400i / RG-300i by optimising your workflow with accessories from HALLDE Workstation - prepare up to 2.4 and 3.6 tonnes/hour respectively.

Choose the appropriate type of feeder and associated feeder cylinder and cutting tools. All parts are made of stainless steel and are dishwasher-safe.

### Which feeders simplify your preparation work?



#### Manual Feeder - reduced manual force with leverage effect

Prepares all types of smaller and larger products. The design provides a leverage effect that also makes it easy to prepare hard products.



#### Feed Hopper - continuous, filling by the bucket load

Allows continuous, filling by the bucket load primarily when preparing round products. This provides very high capacity, as the machine runs continuously and is therefore highly time-efficient.



#### 4-Tube Insert - cuts long and thin products vertically

To easily cut long and thin products vertically and round products at a specific angle. The feeder has four tubes that provide good support for products in a range of different sizes, such as cucumber and leeks. It is also easy to "bunch" herbs and parsley, etc. together in the tube.



#### Pneumatic Push Feeder - minimise workload and save time

Prepares all types of products, both large and small. With the pneumatic feeder the product is pushed down automatically with just one push of a button. The workload and time spent are minimized and the feeder is therefore particularly advantageous when preparing larger quantities and when large and hard products are to be cut.



#### Cutting tool

There are two recommended cutting tool packs, with 6 and 9 tools respectively, while the complete range of cutting tools offers a selection of more than 70 different cuts - flexible food preparation for all needs. All cutting tools have high-quality stainless-steel blades and are dishwasher-safe.



Med reservation för ändringar i utförande och sortiment.

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## Optimized preparation at large volumes

Food Preparation Machines - Made in Sweden 



*Intelligent accessories for RG-300i/RG-400i – our largest vegetable preparation machines*



[halde.com](http://halde.com)

# HALLDE Workstation

## – Accessories for organised and simplified kitchen life

Keeping the kitchen neat and tidy is essential for chefs, making professional equipment a prerequisite. HALLDE has widened the range to include accessories that simplify kitchen life even more; different sizes and designs of container trolleys and a practical basin trolley useful when pickling vegetables, are now available.



*HALLDE wants to create a simplified, safe and pleasurable life in your kitchen*

We achieve this by safeguarding:

- ✓ Perfect result
- ✓ Highest quality
- ✓ Exemplary safety
- ✓ Well-considered ergonomic design
- ✓ Innovation
- ✓ Fast and easy cleaning
- ✓ Wide preparation range

### Practical Wall rack

Provides space for three cutting tools and a quick overview of the entire range, saving space and making handling safe and comfortable – an effective way of protecting the edges of the blades from unnecessary wear.



### Cleaning brushes Small and Large

Used for cleaning machines and cutting tools. Both have coarse bristles that are particularly effective for cleaning Dicing Grids and Julienne Cutters.



#### 1 Accessory Trolley for practical storage

The accessory trolley offers practical storage of accessories and cutting tools. It has space for three feeders and both feed cylinders. Cutting tools can be hung on the trolley in order to provide free space and avoid unnecessary wear. The accessory trolley is the ideal aid for keeping the tools neat and tidy for fast and easy handling and storage. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable.

#### 2 Container Trolley, Low

The lower variant has a practical shelf on which you can peel and chop products before processing, while, at the same time providing space for 2x7 GN 1/1 canteens. Is equipped with four castor wheels, two of which are lockable.

#### 3 Box Trolley and Food Cutting Box incl. lid

Convenient for really large volumes. The trolley is equipped with a sturdy handle and four castor wheels, two of which are lockable. The volume of the food cutting box is 54 litres. The box is stackable whilst using the lid.

#### 4 Container Trolley, High

The taller model is adapted for 16 GN 1/1 and is equipped with four castor wheels, two of which are lockable.

#### 5 Basin Trolley

Cut the vegetables directly into a pickling solution or water to make them crispy. The basin trolley is equipped with a practical drainage tap and holds 85 litres.

#### 6 Container Trolley for a smooth flow

Facilitates the handling of cut products, transporting them easily to subsequent stages of the preparation process. Can be adjusted to different heights and even folded up completely. The trolley is made entirely of stainless steel, with four sturdy wheels, two of which are lockable.