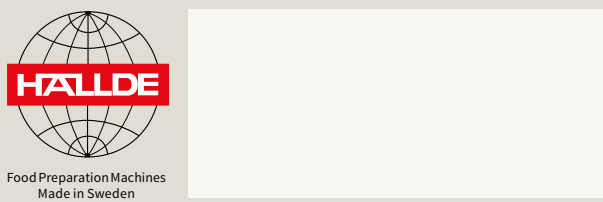


With more than 80 years of experience and owning several important patents HALLDE is the world leader in the development and manufacture of vegetable preparation machines, and other types of food preparation machines, for professional use. Our products are sold in more than 80 countries all over the world.

HALLDE follows hygiene, safety, and quality norms.



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PRODUCT RANGE FOLDER



Vegetable Preparation Machines



Vertical Cutters



Combi Cutters



Blender

hallde.com

CUTTING TOOL GUIDE



HALLDE offers a wide range of Cutting Tools for Vegetable Preparation Machines and Combi Cutters. All cutting tools have knives made of high quality stainless steel and are machine washable.

HC = High capacity

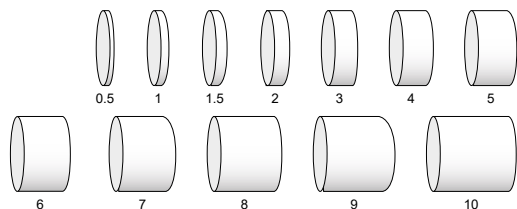


Most cutting tools have replaceable knives, plates and knife blocks.



SLICERS

Slice hard and soft vegetables, fruits, mushrooms etc.
Dice when combined with a suitable Dicing Grid.
Cut French fries in combination with Potato Chip Grid.

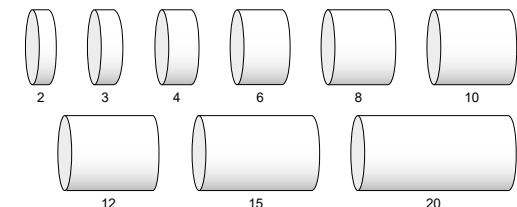


mm	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200	RG-250 diwash RG-250i	RG-350 RG-300i RG-400i	Cheese Shredder RG-400i
0.5	✓	✓	✓	✓	✓	✓	-
1	✓	✓	✓	✓	✓	✓	-
1.5	✓	✓	✓	✓	✓	✓	-
2	✓	✓	✓	✓	✓	✓	-
3	✓	✓	✓	✓	✓	✓	-
4	✓	✓	✓	✓	✓	✓	-
5	✓	✓	✓	✓	✓	✓	-
6	✓	✓	✓	✓	✓	✓	-
7	✓	✓	✓	✓	✓	✓	-
8	✓	✓	✓	✓	✓	✓	-
9	✓	✓	✓	✓	✓	✓	-
10	✓	✓	✓	✓	✓	✓	-



HC SLICERS

HC Slicers have double blades and, accordingly, higher capacity.
Slice hard vegetables and fruits, and dice when used with the recommended dicing grid. Cut potato chips when used with the Potato Chip Grid.

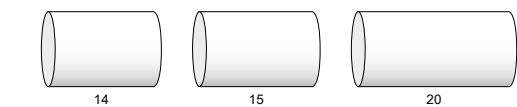


2	-	-	-	-	-	✓	-
3	-	-	-	-	-	✓	-
4	-	-	-	-	-	✓	-
6	-	-	-	-	-	✓	-
8	-	-	-	-	-	✓	-
10	-	-	-	-	-	✓	-
12	-	-	-	-	-	✓	-
15	-	-	-	-	-	✓	-
20	-	-	-	-	-	✓	-



FINE CUT SLICERS

Slice hard and soft vegetables, fruits, mushrooms etc.
Dice when combined with a suitable Dicing Grid.

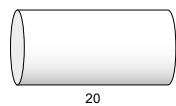


14	-	-	-	-	-	✓	-
15	✓	✓	✓	✓	✓	-	-
20	-	-	-	-	-	✓	-

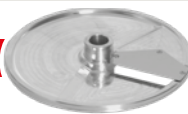


STANDARD SLICERS

Slice hard/firm products, such as root vegetables etc. Dice when combined with a suitable Dicing Grid.

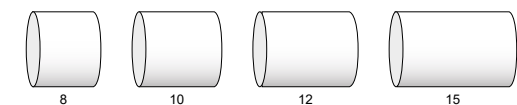


20	-	-	-	✓	✓	-	-
----	---	---	---	---	---	---	---



SOFT SLICERS

Slice soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.

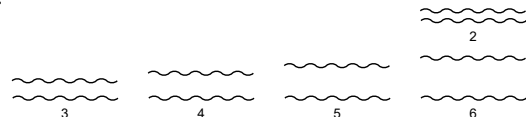


8	-	✓	✓	✓	✓	✓	-
10	-	✓	✓	✓	✓	✓	-
12	-	✓	✓	✓	✓	✓	-
15	-	✓	✓	✓	✓	✓	-



CRIMPING SLICERS

Cut decorative rippled slices of beetroot, cucumber, carrots, etc.

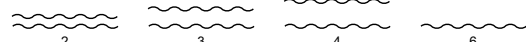


2	✓	✓	✓	✓	✓	-	-
3	✓	✓	✓	✓	✓	✓	-
4	✓	✓	✓	✓	✓	✓	-
5	✓	✓	✓	✓	✓	✓	-
6	✓	✓	✓	✓	✓	✓	-



HC CRIMPING SLICERS

HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber, carrots, etc.



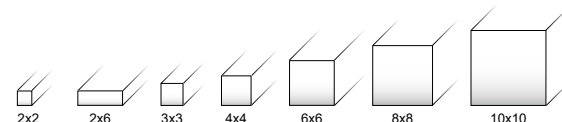
2	-	-	-	-	-	✓	-
3	-	-	-	-	-	✓	-
4	-	-	-	-	-	✓	-
6	-	-	-	-	-	✓	-

Most cutting tools have replaceable knives, plates and knife blocks.



JULIENNE CUTTERS

Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potato chips/ French fries.

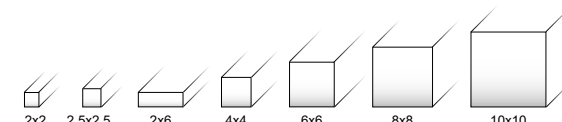


mm	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200	RG-250 diwash RG-250i	RG-350 RG-300i RG-400i	Cheese Shredder RG-400i
2 x 2	✓	✓	✓	✓	✓	✓	-
2 x 6	✓	✓	✓	✓	✓	✓	-
3 x 3	✓	✓	✓	✓	✓	✓	-
4 x 4	✓	✓	✓	✓	✓	✓	-
6 x 6	-	-	✓	✓	✓	✓	-
8 x 8	-	-	✓	✓	✓	✓	-
10 x 10	-	-	✓	✓	✓	✓	-



HC JULIENNE CUTTERS

HC Juliennes have double blades and, accordingly, higher capacity. Produce Julienne cuts of hard products for soups, salads, stews, garnish, etc. Suitable for cutting potato chips.

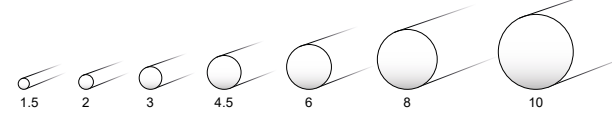


2 x 2	-	-	-	-	-	✓	-
2.5 x 2.5	-	-	-	-	-	✓	-
2 x 6	-	-	-	-	-	✓	-
4 x 4	-	-	-	-	-	✓	-
6 x 6	-	-	-	-	-	✓	-
8 x 8	-	-	-	-	-	✓	-
10 x 10	-	-	-	-	-	✓	-



GRATERS / SHREDDERS

Grate carrots and cabbage for raw salads. Grate nuts, almonds and dry bread. Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.



1.5	✓	✓	✓	✓	✓	✓	-
2	✓	✓	✓	✓	✓	✓	-
3	✓	✓	✓	✓	✓	✓	-
4	✓	✓	-	-	-	-	-
4.5	✓	✓	✓	✓	✓	✓	✓
6	✓	✓	✓	✓	✓	✓	✓
8	✓	✓	✓	✓	✓	✓	✓
10	✓	✓	✓	✓	✓	✓	✓



FINE GRATER

For finely grating products such as raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.

Fine	✓	✓	✓	✓	✓	✓	-
------	---	---	---	---	---	---	---



HARD CHEESE GRATER

Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.

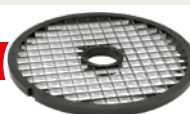
Hard Cheese	✓	✓	✓	✓	✓	✓	-
-------------	---	---	---	---	---	---	---



FINE GRATER, EXTRA FINE

Grates products very finely, such as black radish grated for purée and potatoes for mashing.

Extra Fine	✓	✓	✓	✓	✓	✓	-
------------	---	---	---	---	---	---	---

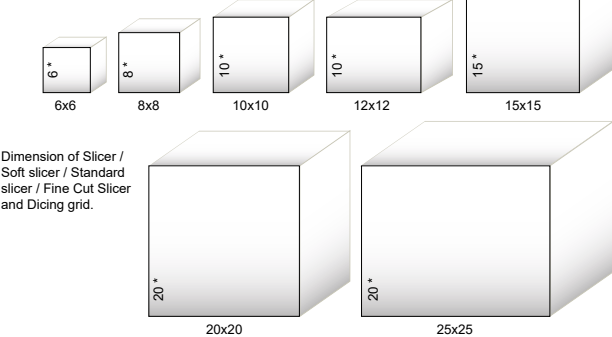


DICING GRIDS

Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.

L = Low

X-L = Extra Low

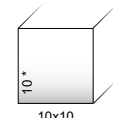


6 x 6	-	-	✓	✓	✓	✓	-
8 x 8	-	✓	✓	✓	✓	✓	-
10 x 10	-	✓	✓	✓	✓	✓	-
12 x 12	-	✓	✓	✓	✓	✓	-
L 12 x 12	-	✓	✓	✓	✓	✓	-
15 x 15	-	✓	✓	✓	✓	✓	-
L 15 x 15	-	✓	✓	✓	✓	✓	-
20 x 20	-	✓	✓	✓	✓	✓	-
L 20 x 20	-	-	✓	✓	✓	✓	-
X-L 20 x 20	-	-	-	-	✓	-	-
25 x 25	-	-	-	-	-	✓	-
L 25 x 25	-	-	-	-	-	✓	-



POTATO CHIP GRID

Cuts French Fries in combination with Slicer 10 mm, HC Slicer 10 mm or Soft Slicer 10 mm.



10	-	-	-	-	✓	✓	-
----	---	---	---	---	---	---	---

HALLDE WORKSTATION

Accessories that simplify life in your kitchen

Accessory Trolley for practical storage

The ideal tool for maintaining order and tidiness, allowing quick and easy handling of cutting tools, feed cylinders and feeders. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable



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.



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.



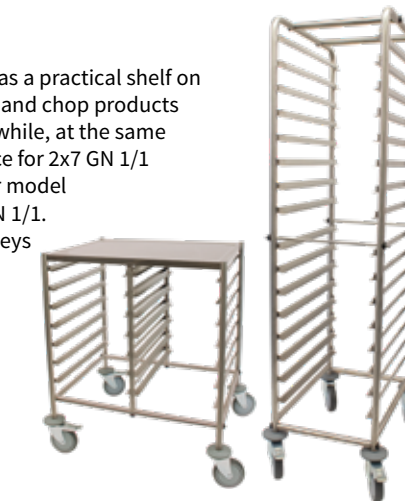
Basin Trolley

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.



Container Trolleys

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



Cleaning brushes in two sizes

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



Wall rack for Cutting Tools

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.



BE INSPIRED WITH HALLDE

Visit our website and follow us on Instagram, YouTube and LinkedIn. Get inspired by photos and videos where we show many great results made by HALLDE.

Welcome!



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Premium food preparation machines for all professional kitchens

VEGETABLE PREPARATION MACHINES



TYPE OF PREPARATION

Slices, dices, grates, shreds, cuts julienne, French Fries and crimping slicers in a variety of dimensions, depending on the cutting tool and model of Vegetable Preparation Machine selected.

USERS

HALLDE's wide range of Vegetable Preparation Machines suits the smallest café up to food processing industries.



RG-50S
Processes up to 80 portions/day

2 kg /min
33 psc
1-phase



RG-50
Processes up to 80 portions/day

2 kg /min
44 psc
1-phase



RG-100
Processes up to 400 portions/day

5 kg /min
48 psc
1-phase
3-phase



RG-200
Processes up to 700 portions/day

7 kg /min
49 psc
1-phase
3-phase



RG-250
Processes up to 1 000 portions/day

10 kg /min
51 psc
1-phase
3-phase



RG-250 diwash
Processes up to 1 000 portions/day

10 kg /min
51 psc
1-phase
3-phase



RG-350
Processes up to 1 500 portions/day

15 kg /min
71 psc
1-phase
3-phase



RG-300i
Processes up to 3 000 portions/day

40 kg /min
71 psc
3-phase



RG-400i
Processes up to 5 000 portions/day

60 kg /min
71 psc
3-phase



FEED HOPPER 4-TUBE INSERT



FEED HOPPER 4-TUBE INSERT PNEUMATIC PUSH FEEDER CHEESE FEEDER

CHEESE SHREDDER



New!



TYPE OF PROCESSING

Takes whole blocks of cheese and optimises the preparation of shredded cheese.

USERS

Cheese Shredder RG-400i is suited to large kitchens; Restaurants, shop kitchens, pizzerias, central kitchens, institutional kitchens, schools, hospitals, food industries, ships, fast food outlets, catering kitchens, etc. Cheese Shredder RG-400i can be advantageously integrated into a production system.

48 kg /min
4 psc
3-phase



STAINLESS STEEL

VERTICAL CUTTERS



TYPE OF PROCESSING

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc.

USERS

HALLDE's range suits the smallest café up to large central kitchens. Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



VCB-32
Bowl net volume 1.4 litres
Two speeds + pulse

3 litres
1450/2650 rpm
1-phase

4 litres
1500 rpm
1-phase



VCM-41
Bowl net volume 1.4 litres
One speed + pulse

4 litres
1500/3000 rpm
3-phase

VCM-42
Bowl net volume 1.4 litres
Two speeds + pulse

6 litres
1500 rpm
1-phase



VCB-61
Bowl net volume 4.3 litres
One speed + pulse

6 litres
1500/3000 rpm
3-phase

VCB-62
Bowl net volume 4.3 litres
Two speeds + pulse

COMBI CUTTERS



TYPE OF PREPARATION

Vertical Cutter Blender Attachment: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, desserts, pâtés, soups etc. Vegetable Preparation Attachment: slices, dices, grates, shreds, cuts julienne and crimping slicers in a variety of dimensions depending on model selected.

USERS

Combi Cutters, two machines in one, suits the smaller kitchen. Are used at restaurants, hotels, catering kitchens, bakery, shop kitchens, etc. Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



CC-32S
Processes up to 80 portions/day
Bowl net volume 1.4 litres
Two speeds – one for each function

2 kg /min
33 psc
3 litres
500/1450 rpm
1-phase



CC-34
Processes up to 80 portions/day
Bowl net volume 1.4 litres
Four speeds – two for each function + pulse

2 kg /min
44 psc
3 litres
500/800 1450/2650 rpm
1-phase

BLENDER



TYPE OF PROCESSING

Blends, mixes, whips, stirs, chops and mashes mixtures that are rich in liquids, such as herb oils, sauces, soups, thickenings, pastry mixtures, salad dressings, desserts, fruit drinks, cocktails, milkshakes, smoothies etc.

USERS

HALLDE's Blender SB-4 suits restaurants, bars, fast food kitchens, hospitals, care homes, diet kitchens, schools, catering kitchens, supermarkets etc.



SB-4
Volume 4 litres
Variable speed + pulse

4 litres
700–15000 rpm
1-phase

VEGETABLE PREPARATION MACHINE ACCESSORIES

RG-100/200

- Angle Cut Feed Head**
Used for slicing long and narrow vegetables such as cucumbers, carrots and leeks to get angled decorative slices for wok dishes, sandwiches, salads etc.
- Pipe insert incl. Pestle**
Used for continuous feeding of long and thin vegetables that are to be cut "standing", for example spring onion, chilli and radish. The pipe insert is placed in the inbuilt tube feeder.



RG-200/250 diwash/250/350

- Machine table**
A flexible table, easy to position at the height suitable for your needs and ensures the machine sits steadily. The table is made of stainless steel and comes with a gastronorm 1/1 container which can be placed on the table – alternatively customize the table to our Container Trolley.
- RG-400i**
 - Pneumatic Push Feeder**
Prepares all types of products, both large and small. The product is pushed down automatically with just one push of a button. The workload and time spent are minimised.
 - Cheese Feeder**
Developed specifically to accommodate whole blocks of cheese, up to 35 cm.



RG-300i/400i

- Manual Feeder**
The Ergo-loop design provides a lever effect that reduces the need for manual force when preparing all types of vegetables, both large and small.
- Feed Hopper**
Enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time efficient.
- 4-Tube Feeder**
Used for cutting long and narrow products vertically, and round products in a specific direction. The feeder has four tubes which provide good support for products in a range of different sizes, such as cucumbers and leeks. It is also easy to "bunch" herbs i.e. parsley, etc.

