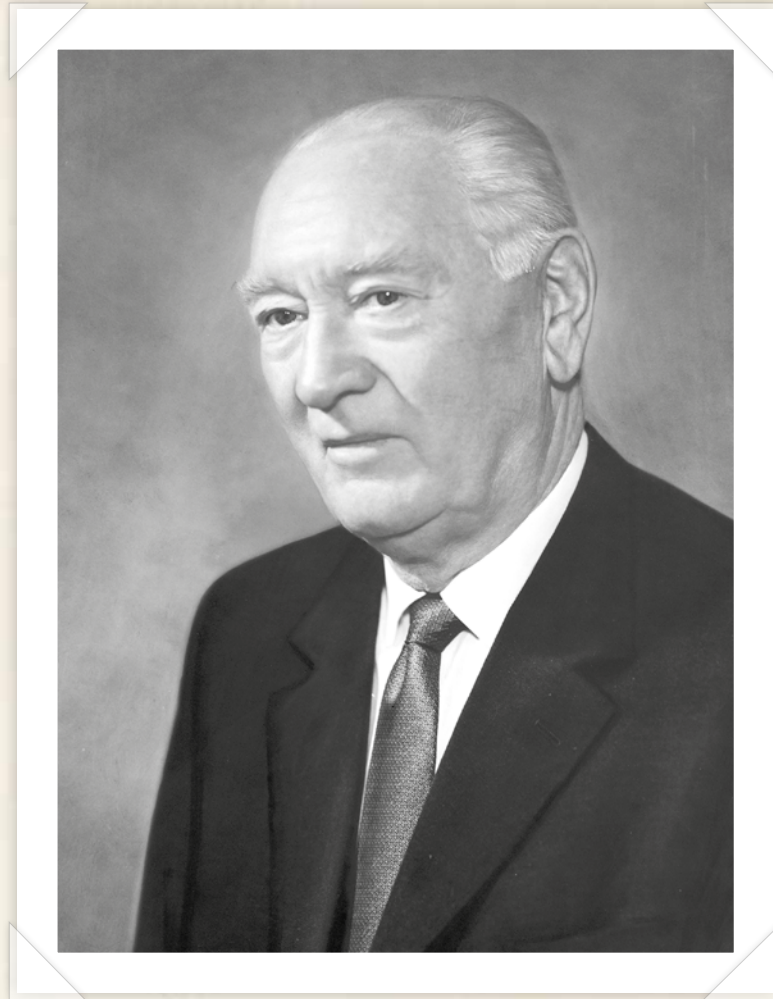




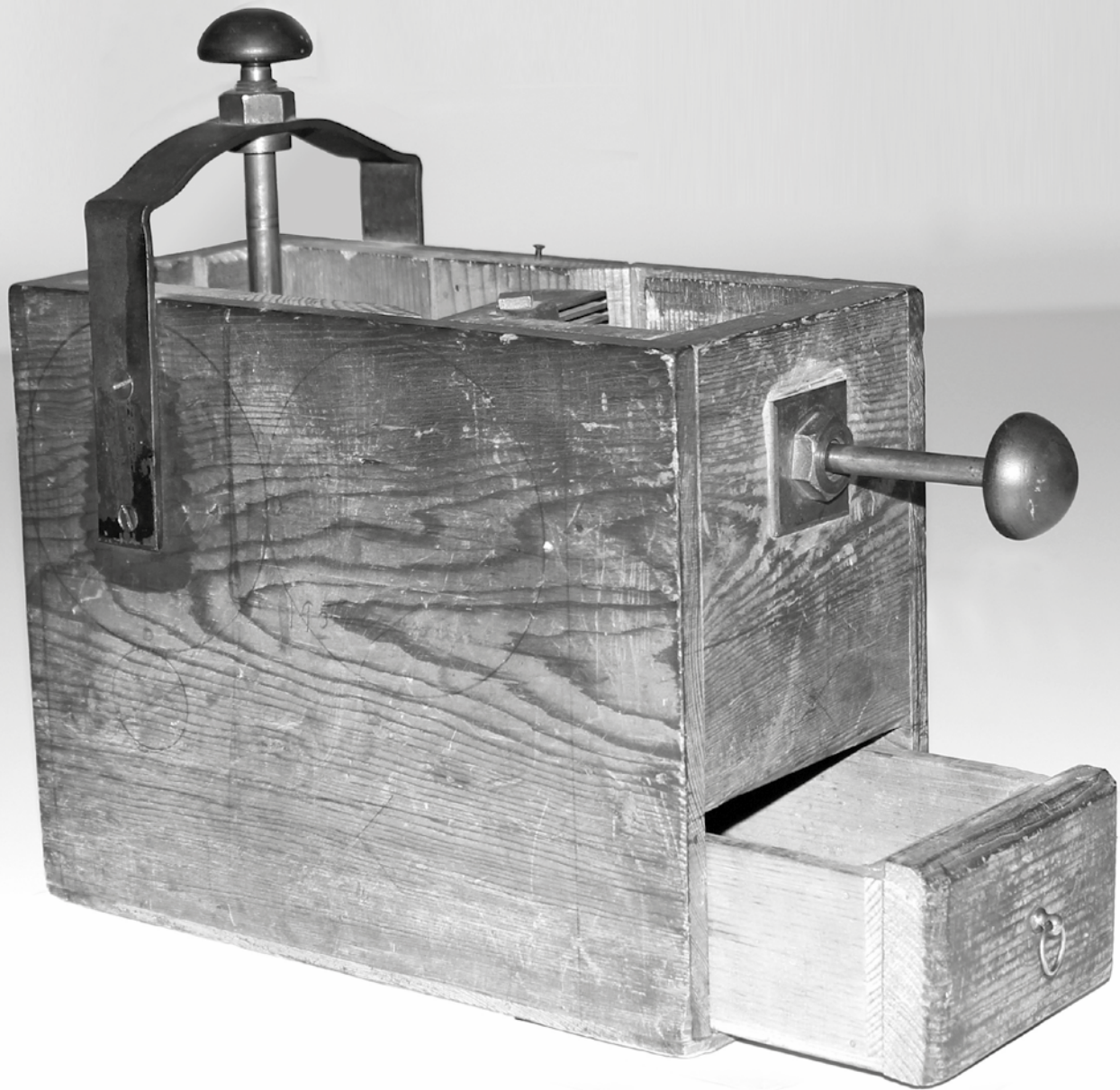
HALLDE - since 1941



**HALLDE is a Swedish industrial company
founded in 1941 by the inventor Ernst Häll.**

One evening, as Ernst watched his wife cut potatoes into julienne for “Janssons frestelse” (a traditional Swedish dish) for dinner, the idea that there must be an easier, safer and above all, quicker way to achieve the desired result, was born...

The manual Vegetable Preparation Machine G1 was invented to simplify kitchen life.



Previously...

Ernst early saw the need for precision and accuracy emerging in the postwar period when various food items were being rationed. An exact amount of butter was handed out in exchange for a coupon. Being the inventor that he was, he managed to construct a machine that not only accurately measured out 5, 10 or 15 grams, but even managed to do this in a shape that appealed to the eye.





The Bread slicing machine automatically cuts 150 slices of bread per minute and can be set to cut thicknesses from 3 to 18 mm.

The need to cut large quantities of bread in equally thick slices led the ingenious Ernst to design a bread slicing machine. He had found an industry in need of his inventions, namely the food preparation industry.

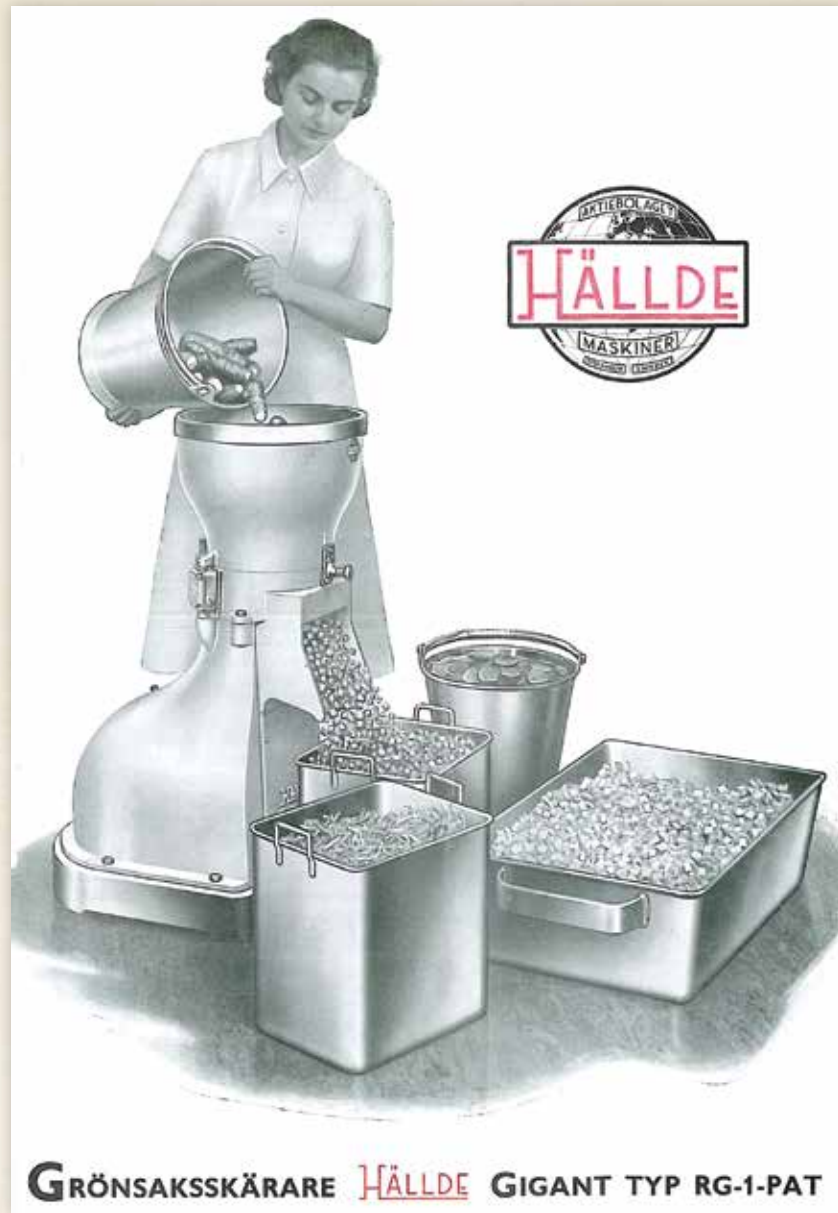
In the postwar period, the need to cut large amounts of vegetables and fruits grew, especially in military installations and hospitals. The earlier reflections on simplicity, safety and accuracy pioneered HÄLLDE'S core business.

The first motorized Vegetable Preparation Machine was named G-5. It was later replaced by RG-1, which uses the same basic design and cutting method of today's Vegetable Preparation Machines.



Advertisement from 1948: "Vegetable Preparation Machine model G-5. For large scale."

After a successful début, the need for large Vegetable Preparation Machines also grew outside of Sweden. In 1947, HALLDE exhibited its products at the trade fair in Oslo, and the first agreement was made with an international distributor.





HALLDE Junior. "The small machine with great opportunities."

When the private restaurant industry started to grow, the demand of smaller machines, to cater to smaller kitchen volumes, increased. RG-2 was launched in 1953.



In 1960, HALLDE launched its largest model, RG-3, which had a capacity of six tons of vegetables per hour.



Vegetable Preparation Machines, from the left: RG-2, RG-5, RG-1 and RG-3.



1966: HÄLLDE RG-5 SENIOR an addition to the HALLDE product range, a contribution to the automatic Vegetable Preparation Machines, well-known worldwide.

HALLDE exhibited at Sankt Erik's trade fair in Stockholm and got in touch with distributors from Finland, France and the Netherlands. Export increased steadily and by the end of the '60s, two-thirds of all manufactured goods were exported. This figure has been increasing over the years. In 2014, HALLDE exported more than 80 percent.



1973: "You easily cut 5-10 kgs of vegetables per minute."



When the private restaurant business significantly began to grow during the 1970-80's, there was also a need to chop, blend and mix vegetables, as well as meat and fish. The Vertical Cutter Mixer/Blender made its entrance in the kitchen and HALLDE's product range expanded.

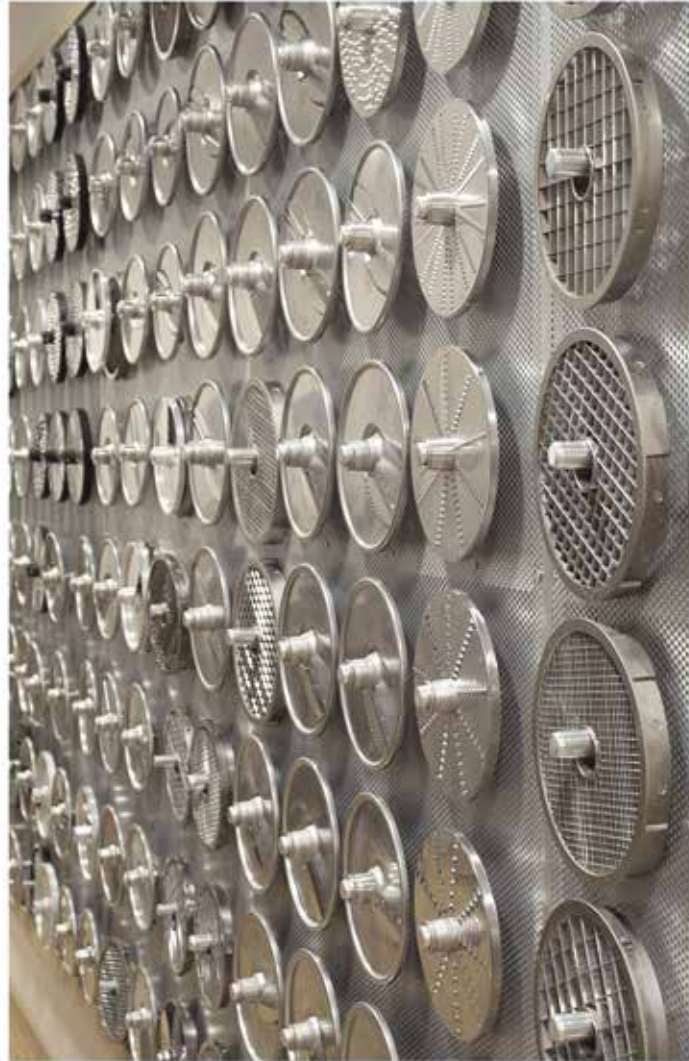


Combi Cutter CC-34 with patented Scraper system and Blender SB-4.

Development drove forward, new needs arose and HALLDE expanded the product range to meet the demand and continued on the innovative path Ernst set out. The core products were to be the Vegetable Preparation Machines with the Vertical Cutter Mixer/Blenders, Blenders and eventually with the Combi Cutters, as supplements.

Stainless steel
Cutting tools

After the millennium,
the industry began to
talk about dishwasher-
proof food zones.
HALLDE started the
development of a new
cutting tool range that
would replace the existing
one, and could be cleaned
in a dishwasher.





2020: HALLDE Vegetable Preparation Machines RG-250 diwash and RG-300i.

This trend continues and, in 2016, it was time for a Vegetable Preparation Machine made entirely of stainless steel to become a reality with the RG-400i.

In 2020, HALLDE launches its second model of stainless steel Vegetable Preparation Machine, the RG-300i. Our high degree of focus on hygiene also led to HALLDE starting to manufacture the RG-250 diwash in 2020.

Machines in which all of the removable parts are dishwasher-safe.



HALLDE is approved to the international quality standard ISO 9001 and 14001.



All machines manufactured by HALLDE for the European Union are CE marked.



CB-certified



In the soul of HALLDE lies constant product improvements with a focus on development. We push forward new products in order to simplify kitchen life. With numerous patents in our portfolio and a clear idea of where we're heading, we will continue on our path and write history...



**More than 80 years has past and HALLDE
continues to simplify life in the kitchen**

Visit hallde.com for more information about HALLDE and our products.
Follow our accounts on Instagram and on LinkedIn to receive news about HALLDE and our industry!

Food Preparation Machines
Made in Sweden since 1941 

hallde.com



