

The Vegetable Preparation Machine RG-300i stays stable even in windy conditions

The HALLDE Vegetable Preparation Machine RG-300i is suited for large kitchens and perfect for use on cruise ships. The marine version of the RG-300i comes equipped with custom-made feet to stabilise the machine so that it can be used as safely at sea as on land.

The Vegetable Preparation Machine RG-300i is made of stainless steel and can be used to slice, shred, dice, crimp and Julienne cut vegetables, fruit, cheese and Potato chips in a variety of sizes. The blades are interchangeable and very sharp to deliver perfect cutting results.

When the RG-300i is to be used on ships, it is delivered in the marine version equipped with custom-made feet which ensures that the Vegetable Preparation Machine is safe and stable even at sea.

The Vegetable Preparation Machine is designed and manufactured using carefully-selected materials with safety as a top priority. The RG-300i Marine meets hygiene requirements in accordance with VSP 2011.

MORE BENEFITS OF RG-300i

- Performs more than 70 different cuts and prepares up to 2.4 tonnes per hour
- · Has adjustable legs for uneven surfaces
- · Is designed for easy cleaning in confined spaces
- Has removable parts that can be machine-washed
- Has a tray that makes cleaning easier and saves time
- The machine, cutting tools and accessories are made of stainless steel
- The cutting tools have replaceable knife blades
- There are three separate feeders for maximum flexibility and usability



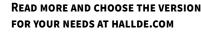














Item no.	Description
47192	RG-300i Manual Feeder Marine 380-415 3 50/60
47199	RG-300i Feed Hopper Marine 380-415 3 50/60
47330	Feed Hopper Incl. Feed Cylinder
47129	Feed Cylinder Use with feeder 47120 or 47505
47120	Manual Push Feeder, Ergo Loop Use with Feed Cylinder 47129
47505	4-tube insert incl. 2 pestles Use with Feed Cylinder 47129