



**RG-400i**

# Cheese Shredder

Food Preparation Machines - Made in Sweden since 1941 



**48 kg  
/min**



hallde.com

# Cheese Shredder RG-400i – the optimum machine for shredding large volumes of cheese

Shred whole blocks of cheese at once, streamlining your production! Cheese Shredder RG-400i shreds up to 2.9 tonnes of cheese per hour. User-friendly and easy to clean – machine and accessories entirely of stainless steel!

## The feeder can take whole blocks of cheese

When shredding cheese, whole blocks can be fed into the machine without having to be divided into smaller pieces. The high feed cylinder provides space for blocks of cheese measuring up to 35 cm. The leverage generated by Ergo-loop feeder, reduces the need for manual force. Optimum for shredding large amounts of cheese! Cheese for pizzas and gratins, we recommend our 6 mm or 8 mm Graters/Shredders. The cheese should be well chilled.

## Optimum hygiene

All removable parts are made of stainless steel and are therefore machine washable. The surfaces of the machine base are smooth, with rounded edges and no unnecessary nooks or crannies that cheese can get stuck in. Thanks to the distance of 150 mm between the machine and the floor, cleaning the floor beneath the machine is also easy. With the sturdy handles and two of the machine's legs being equipped with robust wheels,

the machine can easily be moved. Cheese Shredder RG-400i is made solely from materials approved for use with food.

## Exemplary safety system

Cheese Shredder RG-400i features two safety systems preventing the machine from running when the Grater/Shredder is exposed. For the machine to start, the feed cylinder must be correctly mounted and the feeder must be in the correct position covering the Grater/Shredder.

## Sustainable – of course!

Our Graters/Shredders feature exchangeable cutter blades – a cost-efficient way to maintain sharpness and perfect cutting results. Save money and protect the environment!

Shredding cheese super-fast →



## Machine

- Motor: 1.5/0.9 kW. 208–440 V, 3-fas, 50–60 Hz.
- Transmission: Maintenance free gear drive.
- Safety system: Three safety breakers.
- Protective class, machine: IP45.
- Protective class, push buttons: IP65.
- Wall connection: Earthed, 3-phase, 16 A.
- Sound level LpA (EN31201): 70 dBA.
- Magnetic field: Less than 0.4 microtesla.

## Material

- Machine housing: Stainless steel
- Feed cylinder: Stainless steel
- Manual Feeder Cheese and Ergo-loop: Stainless steel
- Grater/Shredder: Stainless steel.

## Cheese Feeder

- Manual Feeder with Ergo-loop gives a lever effect.
- Feed Cylinder: Volume 11 litres. Height 350 mm. Diameter 200 mm.

## Net weight

- Machine base: 63 kg.
- Manual Feeder Cheese incl. Cheese Feeder: 21 kg
- Grater/Shredder: 1 kg.
- Tray: 1,5 kg.

## Grater/Shredder for cheese

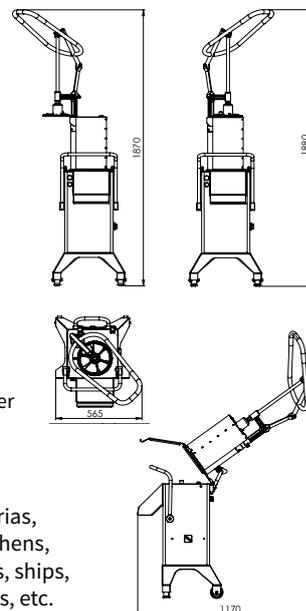
- Recommended dimensions: 4, 5, 6, 8 och 10 mm
- Diameter: 215 mm.
- Rotations count: 200 and 400 rotations/min.
- All Grater/Shredders are dishwasher safe and have replaceable plates.

## Users

- Restaurants, shop kitchens, pizzerias, central kitchens, institutional kitchens, schools, hospitals, food industries, ships, fast food outlets, catering kitchens, etc.

## Standards

- Directive: Visit Hallde.com and select product and Certification.



Food Preparation Machines  
Made in Sweden

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