




# Vegetable Preparation Machine

**RG-250** diwash

Food Preparation Machines - Made in Sweden since 1941 



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# Compact and high capacity Vegetable Preparation Machine

RG-250 diwash has a 4 liter, full moon feed cylinder. The tilted design together with a support wall allows easy addition of produce (e.g. tomatoes, onions, bell peppers etc.) and permits diverse but consistent slicing or cutting angles. The built-in feeding tube facilitates transversal cutting of oblong food items (e.g. cucumber). All removable parts of RG-250 diwash coming into contact with food can be cleaned in a dishwasher.

## Ergonomic and safe operation throughout

The tilted design simplifies filling of the RG-250 diwash with food items. This construction also allows a lever-effect from the pusher plate facilitating the introduction of produce with a harder consistency. It is recommended that the machine is operated together with its specially designed machine table. Its three different adjustable heights guarantee a correct working posture. Safety is ensured by an automatic, pusher-plate operated safety-switch: when the pusher plate is turned sideways from the feed cylinder, the motor is switched off. Positioning the pusher plate across the aperture automatically starts the machine. RG-250 diwash has a solid and large handle on the back which facilitates moving the machine.

## Simple cleaning for improved hygiene

All RG-250 diwash parts received a patented coating which renders them very smooth and easy to clean. The machine is designed with even surfaces, rounded edges and without recesses thus preventing food residues from accumulating. All removable parts of RG-250 diwash are dishwasher safe and are made from food-hygiene certified materials.

## Highest possible operating reliability

The powerful motor has a high starting and running torque and powers the direct-driven cutting tool. The power from the motor goes via a maintenance-free gear drive.

## Cutting tools for every possible task

RG-250 diwash can cut food, both hard and soft, in more than 50 different ways – slicing, dicing, grating, shredding and julienning. It can even make Potato chips. The knives and cutting plates are exchangeable guaranteeing a continuous superior operation.

## Perfect cutting results – always

An optimised rotational speed of the cutting tools ensures fine and consistent results as efficiently as possible. Fit-for-purpose honing of all cutting edges ensures superior cutting results for as long as possible.

## Accessories that simplify life in your kitchen

### • Machine table for a better ergonomomy

The table can be set at three different heights (high, medium, low) so that correct ergonomic posture is always guaranteed. The design of the table allows easy accommodation of HALLDE's Container Trolley.



### • 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.



### • 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.




Result- and inspiration videos ➔






# High quality cutting tools for best results

All cutting tools are dishwasher safe. All knives and plates are made of stainless steel.

 Replaceable knives / plates.




## Slicer

 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 French fries in combination with French Fry Grid.




## Fine Cut Slicer

 15 mm

Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.




## Soft Slicer

 8, 10, 12, 15 mm

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




## Standard Slicer

 20 mm

Slices firm products, such as root vegetables etc. Dices when combined with a suitable Dicing Grid.




## Crimping Slicer

 2, 3, 4, 5, 6 mm

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




## Julienne Cutter

 2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10 mm

Cuts julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potato chips.




## Serrated Slicer

 10 mm

Cut proteins such as cooked chicken, salami and halloumi.



## Grater/Shredder

 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.



## Fine Grater



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



## Hard Cheese Grater



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



## Fine Grater, Extra fine



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

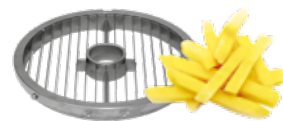


## Dicing Grid


6x6, 8x8, 10x10, 12x12, 15x15, 20x20 mm

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

Dimension	Combine with	
6x6 mm	Slicer 3-6 mm	
8x8 mm	Slicer 3-8 mm	Soft Slicer 8 mm
10x10 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
12x12 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
12x12 mm Low		Soft Slicer 12 mm
15x15 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
15x15 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 12-15 mm
20x20 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
20x20 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 15 mm
20x20 mm Extra Low	Standard Slicer 20 mm	



## Potato Chip Grid


 10 mm

Cuts potato chips in combination with Slicer 10 mm or Soft Slicer 10 mm.



## French Fry kit


10x10 mm

Kit containing French Fries Slicer  and French Fries tool used together to cut French fries.




## Dicing kits

8x8x8, 10x10x10 mm

Kit containing Dicing Grid and slicer  for cutting dices of vegetables, fruits etc.



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## Machine

- Motor: 0.55 kW. One-speed.  
380-415 V, three phase, 50 Hz. 220-240 V, single phase, 50 Hz.
- Transmission: Maintenance-free gear drive.
- Safety system: Two safety switches.
- Degree of protection machine: IP44.
- Degree of protection push buttons: IP65.
- Power supply socket: Earthed, single phase, 10 A alternatively earthed, three phase, 16 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 72 dBA.
- Magnetic field: Less than 0.5 microtesla.

## Materials

- Machine housing: Anodized or polished aluminium alloy with an organic coating, polymer.
- Cutting tool discs: Stainless steel/ Aluminium/ Fiberglass reinforced polyamide.
- Cutting tool knife blades: Stainless knife steel.
- Machine table: Stainless steel.
- Container: Polycarbonate.

## Feeder

- Feed cylinder, volume 4 litre, height 180 mm, diameter 170 mm.  
One fixed internal support wall 55 mm wide.
- Feed tube with internal diameter 56 mm.
- Pusher plate with "HALLDE Ergo-loop" handle and "HALLDE PowerLink" lever system.

## Cutting tools

- Diameter: 185 mm.
- Speed: 350 rpm (50 Hz).

## Type of preparation

- Slices, dices, grates, shreds, cuts julienne, French fries and crimping slicers.
- Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.

## Users

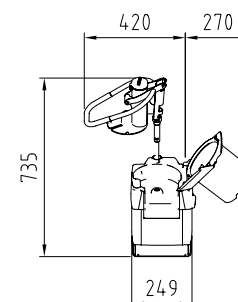
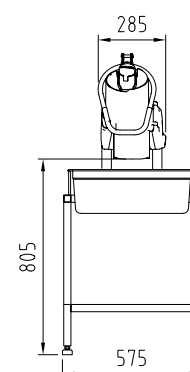
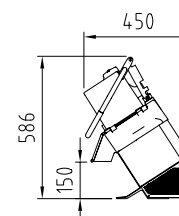
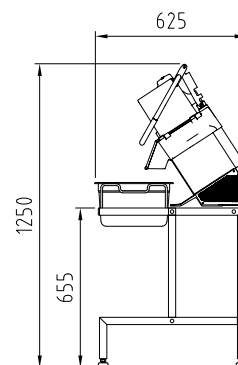
- Restaurants, shop kitchens, diet kitchens, retirement homes, hospitals, schools, fast food outlets, catering, day care centres, pizzerias, ships, central kitchens, institution kitchens, etc.

## Net weights

- Machine: 22 kg.
- Cutting tools: 0.5 kg. French Fries kit: 0.9 kg.

## Standards

- Directive: Visit [hallde.com](http://hallde.com) and select product and certification.



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