



Vegetable Preparation Machine

RG-350

Food Preparation Machines - Made in Sweden 



**15 kg
/min**

**1500
/day**



hallde.com

Ergonomics in all stages

The manual feeder Ergo-loop is equipped with HALLDE Power Link which gives you a leverage effect from the pusher plate. This results in almost 50 percent less manual power. For a better working posture, the pusher plate has a looped designed handle, HALLDE Ergo-loop, which means you can work with both your left and right hands. The leaning design means that the feed cylinder is always positioned at the right angle – the machine is easy to top up. We recommend our vertically adjustable machine table to ensure you always work at the right height when using the machine.

Safe and quick top ups

The machine stops as soon as the pusher plate is swung aside. When it is swung back the machine restarts and you can continue working. All thanks to an automatic start and stop function. A clear advantage, particularly when larger volumes are involved.

Double safety against unprotected cutting tools

If the feed cylinder is removed when the pusher plate is swung aside, the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected cutting tool.

Developed for the best hygiene

The RG-350 is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck.

For quick cleaning, all loose parts are simple to remove for easy rinsing of the machine. The pusher plate and feed cylinder are removable and can be cleaned under running water.

Only the best material

Machine base, feed cylinder and pusher plate are all made of robust metal. Only top quality stainless steel is used to manufacture the cutting tool knife blades.

Highest possible reliability

The powerful motor has a high starting and running torque and powers the direct-drive cutting tool. No belts or intermediate connections. The power from the motor goes via a maintenance free gear drive. This makes the RG-350 an exceptionally reliable machine – irrespective of the products you are preparing.

Cutting tools with complete register

You choose the cutting tool you need to improve efficiency throughout the kitchen. The RG-350 slices, dices, shreds, grates, cuts juliennes, crimping slices and potato chips – everything from firm to soft products. The large 215 mm cutting tools enables faster processing. The knife blades and grating plates are replaceable. As a result you do not need to buy new cutting tools.

Always perfect cutting results

The rotation speed of the cutting tools is optimised for cutting fine and even slices as efficiently as possible. The knife blades are purposely sharpened to avoid inertia or the edge breaking off.

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.




HC Slicer

 2, 3, 4, 6, 8, 10, 12, 15, 20 mm

Slices hard vegetables and fruits, and dices when used with the recommended dicing grid. Cuts potato chips when used with the Potato Chip Grid. HC Slicers have double blades and, accordingly, high capacity.




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.




Crimping Slicer

 2, 3, 4, 5, 6 mm

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




HC Crimping Slicer

 3, 4, 5, 6 mm

HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut 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.




HC Julienne Cutter

 2x2, 2.5x2.5, 2x6, 4x4, 6x6, 8x8, 10x10 mm.

Produces Julienne cuts of solid produce for soups, salads, stews, garnish, etc. Suitable for cutting potato chips. HC Juliennes has double blades and, accordingly, high capacity.




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.

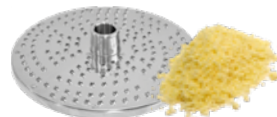
Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread.



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, 25x25 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		HC Slicer 4-6 mm
8x8 mm	Slicer 3-8 mm	Soft Slicer 8 mm	HC Slicer 4-8 mm
10x10 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm	HC Slicer 4-10 mm
12x12 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm	HC Slicer 4-10 mm
12x12 mm Low		Soft Slicer 12 mm	HC Slicer 12 mm
15x15 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm	HC Slicer 4-10 mm
15x15 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 12-15 mm	HC Slicer 12-15 mm
20x20 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm	HC Slicer 4-10 mm
20x20 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 15 mm	HC Slicer 12-20 mm
20x20 mm Extra Low	Standard Slicer 20 mm		HC Slicer 4-10 mm
25x25 mm Low	Finsnittskivare 14-20 mm	Soft Slicer 12-15 mm	HC Slicer 12-20 mm



French fries Grid

 10 mm

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



Dicing kits

8x8x8, 10x10x10, 12x12x12 mm

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



Machine

- Motor: 0.75 kW. One-speed. 110-120 V, single phase, 50-60 Hz. 220 V, single phase, 60 Hz. 230 V, single phase, 50 Hz. 230 V, three phase, 50 Hz. 400 V, three phase, 50 Hz.
- Transmission: Planetary gearing.
- 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, 10 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 73 dBA.
- Magnetic field: Less than 0.4 microtesla.

Materials

- Machine housing: Anodized or polished aluminium alloy.
- Cutting tool discs: Stainless Steel / Aluminium.
- Cutting tool knife blades: Stainless knife steel.
- Machine table: Stainless steel.
- Container: Polycarbonate.

Feeder

- Feed cylinder: Volume 5.7 litre. Height 180 mm. Diameter 200 mm. One fixed internal support wall 62 mm wide.
- Feed tube with internal diameter 59 mm.
- Manual Feeder with "HALLDE Ergo-loop" handle and "HALLDE PowerLink" lever system.

Cutting tools

- Diameter: 215 mm.
- Speed: 360 rpm (50 Hz), 430 rpm (60 Hz).

Type of preparation

- Slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips.
- Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.

Users

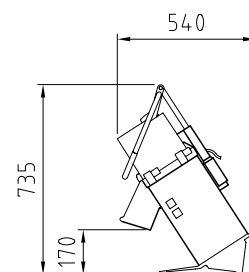
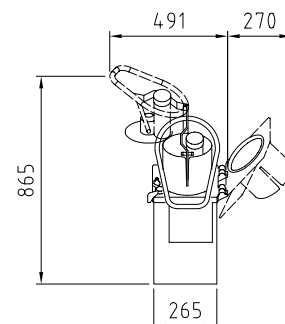
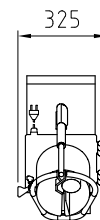
- Restaurants, shop kitchens, diet kitchens, retirement homes, hospitals, schools, fast food outlets, catering, day care centres, pizzerias, ships, central kitchens, institution kitchens, etc.

Net weights

- Machine base: 26 kg.
- Manual push feeder: 6 kg.
- Cutting plates: 1 kg.

Standards

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



Food Preparation Machines
Made in Sweden

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