



Food Preparation Machines

Made in Sweden 



MANUFACTURER

HALLDE

MODEL

RG-50

PRODUCT DESCRIPTION

Vegetable Preparation Machine, process up to 2 kg/minute.

ORIGIN

Sweden

SPECIFICATION

SPECIFICATION TEXT	Table top machine with half-moon feed cylinder, made to process 2 kg/minute or 10-80 portions/day. Machine has polycarbonate and polyamide feed top of 0.9 litre and a tube feeder of 53 mm in diameter. Machine base is made of ABS-plastic and the knife chamber of aluminium. Machine is controlled with a turning knob instead of buttons. Cutting tools are made of stainless steel, 185 mm in diameter and washable in dishwasher. Motor rotate the cutting blade clockwise via a self-tensioned toothed belt. Machine has handles for easy mobility.				
FUNCTION	Machine for slicing, dicing, shredding, grating, cutting julienne and French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.				
CAPACITY	Up to 80 portions/day and up to 2 kg/minute. 0.9 liter feed cylinder, 53 mm tube feeder for elongated products.				
MATERIAL	Machine base: ABS-plastic. Knife chamber: aluminium. Feeder top: polycarbonate and polyamide. Cutting tools: stainless steel. Ejector plate: acetal.				
MOTOR	1.0 kW. One-speed (500 rpm) 220-240 V, 1-phase, 50/60 Hz. 120 V, 1-phase, 60 Hz. Transmission: Toothed belt. Thermal protection.				
POWER SUPPLY	Earthed, single phase.				
STANDARDS	EN 1678+A1:2010. NSF/ANSI Standard 8.				
RECOMMENDED CUTTING TOOL PACKAGES	INCLUDING				NET WEIGHT
	• 2-pack Cutting Tools – Slicer 4 mm – Grater/Shredder 4 mm				0.6 kg
	• 4-pack Cutting Tools – Slicer 2 mm – Grater/Shredder 4 mm – Slicer 4 mm – Julienne Cutter 2x2 mm				1.2 kg
WEIGHT/VOLUME	CONTENT	NET WEIGHT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	RG-50 Machine	9 kg	1	11 kg	0.097 m ³
SAFETY	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.				
DIRECTIVE AND REGULATION	CE approved. Two safety switches, machine safety: IP34.				
DRAWINGS	The drawings below can be downloaded at hallde.com . 				