



Food Preparation Machines

Made in Sweden 



MANUFACTURER

HALLDE

MODEL

RG-400i Marine model

PRODUCT DESCRIPTION

Vegetable Preparation Machine process up to 2,4 tons/ hour

ORIGIN

Sweden

SPECIFICATION

SPECIFICATION TEXT	<p>Floor standing Vegetable Preparation Machine with a full moon, 9 litre Feed Cylinder, made to process up to 2.4 tons/ hour or 3 000 portions/day. Feed Cylinders, Feeders and Cutting Tools made of stainless steel, can be cleaned in a dishwasher machine. The machine has two speeds (200 and 400 rpm).</p> <p>RG-400i Marine model is delivered equipped with custom-made feet and anti-tipping protection in the form of a safety catch that needs to be actively released to lower the feeder. This ensures that the Vegetable Preparation Machine is safe and stable even at sea.</p> <p>The motor with the maintenance free planetary gearing, rotates clockwise. Cutting tools made of stainless steel/ aluminum with removable knives/plates, 215 mm in diameter.</p>				
FUNCTION	<p>Machine for slicing, dicing, shredding, grating, cutting julienne and French fries.</p> <p>Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.</p>				
CAPACITY	<p>Up to 3 000 portions/day, 9 litre Feed Cylinder.</p> <p>Up to 2.4 tons/ hour with the Feed Hopper, up to 900 kg/ hour with other feeder.</p>				
MATERIAL	<p>Machine base, Feed Cylinders and Feeders: Stainless steel. Cutting tools: Stainless steel/ Aluminum.</p> <p>Cutting tool knife blades: Stainless knife steel.</p>				
MOTOR	<p>1.5/0.9 kW. Two speeds (200 and 400 rpm).</p> <p>400-415V, 3-phase, 50/60 Hz. 220-240 V, 3-phase, 60 Hz.</p> <p>440 V, 3-phase, 60 Hz. Other voltages on request.</p> <p>Thermal protection, maintenance free planetary gearing.</p>				
POWER SUPPLY	<p>Earthed, three phase, 16 A. Fuse: 10 A delayed action fuse.</p>				
STANDARDS	<p>EN 1678+A1:2010. The RG-400i Marine meets hygiene requirements in accordance with VSP 2011.</p>				
RECOMMENDED PACKAGES	INCLUDING	NET WEIGHT	START PACK	STANDARD PACK	FULL FLEX
	• RG-400i Machine Base / 400 3N 50, Marine model	63 kg	X	X	X
	• Feed Cylinder A, Marine model	6 kg	X	X	X
	• 4-Tube Insert incl. 2 pestles	5 kg	X	X	X
	• Manual Push Feeder, Ergo Loop	7,5 kg	X	X	
	• Feed Hopper incl. Feed Cylinder, Marine model	14,5 kg		X	X
	• Pneumatic push feeder	12 kg			X
	• Container Trolley incl. GN 1/1 container	9 kg	X	X	X
	• Accessories Trolley, stainless steel	17 kg		X	X
	• Tray, stainless steel	1,5 kg		X	X
	• Compressor 230 1 50	40 kg			X
	• 6-pack Cutting Tools – Slicer 1.5 mm – Grater/Shredder 4.5 mm – Slicer 4 mm – Dicing Grid 10x10 mm – Slicer 6 mm – Slicer 10 mm	6 kg	X		
	• 9-pack Cutting Tools – Slicer 1.5 mm – Grater/Shredder 2 mm – Slicer 4 mm – Grater/Shredder 4.5 mm – Slicer 6 mm – Fine Grater – Slicer 10 mm – Dicing Grid 10x10 mm – Julienne Cutter 4x4 mm	9 kg		X	X

WEIGHT/VOLUME	CONTENT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	Start Pack excl. Container Trolley	1	126 kg	0,706 m ³
	Standard Pack excl. Container- and Accessories Trolley	1	145 kg	0,706 m ³
	Full Flex excl. Compressor, Container- and Accessories Trolley	1	150 kg	0,706 m ³
	Container Trolley incl. GN 1/1 container	1	12,5 kg	0,15 m ³
	Accessories Trolley	1	30 kg	0,63 m ³
	Compressor	1	61 kg	0,576 m ³
SAFETY	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011.			
DIRECTIVE AND REGULATION	CE approved. Three safety switches. Machine safety: IP45, buttons IP65.			
DRAWINGS	<p>The drawings below can be downloaded at hallde.com.</p> 			