



EQUIP YOUR KITCHEN!

– HALLDE simplifies with quality

Food Preparation Machines - Made in Sweden since 1941 



hallde.com



CAPACITY SURVEY



CC-32S/CC-34

80 portions • 2 kg/min



RG-50S/RG-50

80 portions • 2 kg/min



RG-250 diwash

1000 portions • 10 kg/min



RG-250

1000 portions • 10 kg/min



RG-200

700 portions • 7 kg/min



RG-100

400 portions • 5 kg/min



Vegetable Preparations Machines



RG-350

1500 portions • 15 kg/min



RG-300i

3000 portions • 40 kg/min



RG-400i

5000 portions • 60 kg/min

FOR THE SMALLER KITCHEN...

Are you working in a kitchen
with up to 80 guests each day?

Do you need flexibility?

BLENDER



Chop



Blend



Stir



Mash



Whip



Mix

VEGETABLE PREPARATION MACHINES / COMBI CUTTERS



VERTICAL CUTTERS / COMBI CUTTERS



BLENDER



TYPE OF PREPARATION

Blends, mixes, whips, stirs, chops and mashes mixtures that are rich in liquids such as herb oils, sauces, soups, thickenings, pastry mixtures, salad dressings, desserts, fruit drinks, cocktails, milkshakes, smoothies etc.



New!



4
litres



700-18000
rpm

1-phase

SB-4

Volume 4 litres.
Variable speed + pulse.


VEGETABLE PREPARATION MACHINES



TYPE OF PREPARATION

Slices, grates, shreds, cuts julienne and crimping slices in a variety of dimensions. RG-50 also cuts dices and French fries.



 = Number of Cutting Tools

2 kg
/min

33
psc

1-phase



RG-50S

Processes up to 80 portions/day

2 kg
/min

44
psc

1-phase



RG-50

Processes up to 80 portions/day

VERTICAL CUTTER

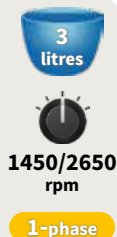
TYPE OF PREPARATION

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, desserts, pâtés, soups etc.



VCB-32

Bowl net volume 1.4 litres.
2 speeds + pulse.



COMBI CUTTERS – 2 IN 1

TYPE OF PREPARATION

Slices, grates, shreds, cuts julienne and crimping slices in a variety of dimensions. CC-34 also cuts dices and French fries. Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, desserts, pâtés, soups etc.



CC-32S

Processes up to 80 portions/day.
Bowl net volume 1.4 litres
2 speeds – 1 for each function



CC-34

Processes up to 80 portions/day.
Bowl net volume 1.4 litres
4 speeds – 2 for each function + pulse



FOR THE MID SIZE KITCHEN...

Do you have a kitchen where you prepare food for up to 1000 guests each day?

Do you need capacity?

**STILL EFFECTIVE
AND USEFUL IN A
MID SIZE KITCHEN:**

SB-4



Read more at page 6

VEGETABLE PREPARATION MACHINES



Slice



Cut crimping
slices



Cut julienne



Shred / Grate



Dice



Cut
French fries

VERTICAL CUTTERS



Chop



Mix



Grind



Puree / Blend




Mince

VEGETABLE PREPARATION MACHINES

TYPE OF PREPARATION

Slices, dices, grates, shreds, cuts julienne, French fries and crimping slices in a variety of dimensions.

 = Number of Cutting Tools



RG-100

Processes up to 400 portions/day

**5 kg
/min**

**49
psc**

1-phase

3-phase



RG-200

Processes up to 700 portions/day

**7 kg
/min**

**50
psc**

1-phase

3-phase



RG-250

Processes up to 1000 portions/day

**10 kg
/min**

**52
psc**

1-phase

3-phase

VERTICAL CUTTERS



TYPE OF PREPARATION

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, desserts, pâtés, soups etc.



diwash

All removable parts
of the RG-250 diwash
are dishwasher
safe.



RG-250 diwash

Processes up to 1000 portions/day

10 kg
/min

52
psc

1-phase

3-phase

4
litres

1500
rpm

1-phase



VCM-41

Bowl net volume 1.4 litres.
1 speed + pulse

4
litres

1500/3000
rpm

3-phase



VCM-42

Bowl net volume 1.4 litres.
2 speeds + pulse

VERTICAL CUTTERS



TYPE OF PREPARATION

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, desserts, pâtés, soups etc.



VCB-61

Bowl net volume 4.3 litres.
1 speed + pulse



1500
rpm

1-phase



VCB-62

Bowl net volume 4.3 litres.
2 speeds + pulse



1500/3000
rpm

3-phase

ROI



**Find out how
much time
and money you
save when you
use HALLDE**



FOR THE HIGH VOLUME KITCHEN...

Do you have up to 5000 guest each day?

Are you working in a kitchen that needs a really high capacity, e.g. in a central kitchen or a production?

**STILL EFFECTIVE
AND USEFUL IN A HIGH
VOLUME KITCHEN**

VCB-61 AND VCB-62



Read more at page 12

VEGETABLE PREPARATION MACHINES



Slice



**Cut crimping
slices**



Cut julienne



Shred / Grate



Dice




**Cut
French fries**

VEGETABLE PREPARATION MACHINES

TYPE OF PREPARATION

Slices, dices, grates, shreds, cuts julienne, French fries and crimping slice s in a variety of dimensions.



 = Number of Cutting Tools



15 kg /min

72 psc

1-phase

3-phase

RG-350

Processes up to 1500 portions/day



40 kg /min

72 psc

3-phase

STAINLESS STEEL

Manual Feeder

4-Tube Insert

Feed Hopper

RG-300i

Processes up to 3000 portions/day



Manual Feeder

4-Tube Insert

60 kg /min

72 psc

3-phase

STAINLESS STEEL

Feed Hopper

Cheese Feeder

Pneumatic Push Feeder

RG-400i

Processes up to 5 000 portions/day



CHEESE SHREDDER

48 kg /min

4 psc

3-phase

STAINLESS STEEL

Cheese Shredder RG-400i

ACCESSORIES

RG-100 and RG-200

- **Angle Cut Feed Head**

Used for slicing long and narrow vegetables such as cucumbers, carrots and leeks to get angled decorative slices for wok dishes, sandwiches, salads etc.



- **Pipe insert incl. Pestle**

Used for continuous feeding of long and thin vegetables that are to be cut "standing", for example spring onion, chilli and radish. The pipe insert is placed in the inbuilt tube feeder.



RG-200, RG-250 **diwash**, RG-250 and RG-350

- **Machine table**

A flexible table, easy to position at the height suitable for your needs and ensures the machine sits steadily. The table is made of stainless steel and comes with a gastronorm 1/1 container which can be placed on the table – alternatively customize the table to our Container Trolley.



RG-400i

- **Pneumatic Push Feeder**

Prepares all types of products, both large and small. The product is pushed down automatically with just one push of a button. The workload and time spent are minimised.

- **Cheese Feeder**

Developed specifically to accommodate whole blocks of cheese, up to 35 cm.

RG-300i and RG-400i

- **Manual Feeder**

The Ergo-loop design provides a lever effect that reduces the need for manual force when preparing all types of vegetables, both large and small.

- **Feed Hopper**

Enables continuous filling by the bucket load for preparation of primarily round products. Capacity is very high because the machine runs continuously and is therefore extremely time efficient.

- **4-Tube Feeder**

Used for cutting long and narrow products vertically, and round products in a specific direction. The feeder has four tubes which provide good support for products in a range of different sizes, such as cucumbers and leeks. It is also easy to "bunch" herbs i.e. parsley, etc.



HALLDE WORKSTATION – simplifies life in your kitchen

- **Accessory Trolley for practical storage**

The ideal tool for maintaining order and tidiness, allowing quick and easy handling of cutting tools, feed cylinders and feeders. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable.

- **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.

- **Box Trolley and Food Cutting Box incl. lid**

Convenient for really large volumes. The trolley is equipped with a sturdy handle and four castor wheels, two of which are lockable. The volume of the food cutting box is 54 litres. The box is stackable whilst using the lid.

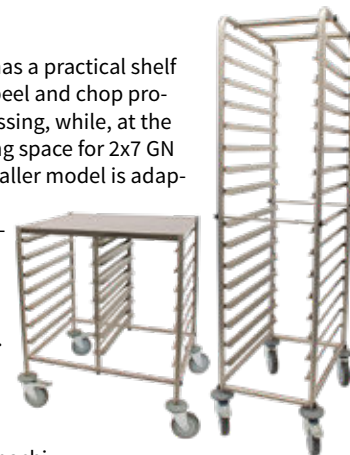
- **Basin Trolley**

Cut the vegetables directly into a pickling solution or water to make them crispy. The basin trolley is equipped with a practical drainage tap and holds 85 litres.



- **Container Trolleys**

The lower variant has a practical shelf on which you can peel and chop products before processing, while, at the same time providing space for 2x7 GN 1/1 canteens. The taller model is adapted for 16 GN 1/1. Both container trolleys are equipped with four castor 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.



CUTTING TOOL GUIDE



HALLDE offers a wide range of Cutting Tools for Vegetable Preparation Machines and Combi Cutters. All cutting tools have knives made of high-quality stainless steel and are machine washable. Most cutting tools have replaceable knives, plates and knife balks.

SLICERS



Slice hard and soft vegetables, fruits, mushrooms etc. Dice when combined with a suitable Dicing Grid. Cut French fries in combination with French fries Grid.



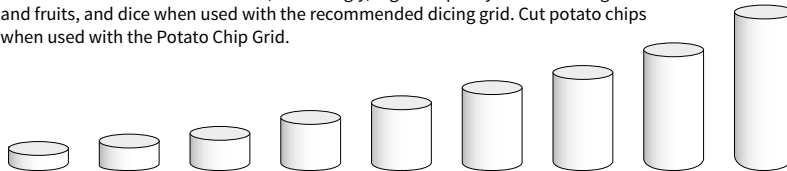
mm	0,5	1	1,5	2	3	4	5	6	7	8	9	10
CC-32S / RG-50S	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CC-34 / RG-50	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
RG-100	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
RG-200	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
RG-250 <i>diwash</i> / RG-250	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

HC SLICERS

(HC = HIGH CAPACITY)



HC Slicers have double blades and, accordingly, higher capacity. Slice hard vegetables and fruits, and dice when used with the recommended dicing grid. Cut potato chips when used with the Potato Chip Grid.



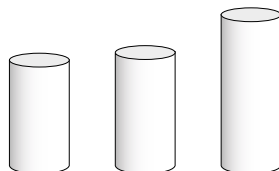
mm	2	3	4	6	8	10	12	15	20
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓	✓	✓	✓	✓	✓



FINE CUT SLICERS

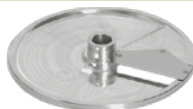


Slice hard and soft vegetables, fruits, mushrooms etc.
Dice when combined with a suitable Dicing Grid.

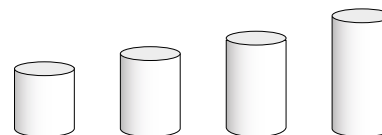


	mm	14	15	20
CC-32S / RG-50S		–	✓	–
CC-34 / RG-50		–	✓	–
RG-100		–	✓	–
RG-200		–	✓	–
RG-250 <i>diwash</i> / RG-250		–	✓	–
RG-350 / RG-300i / RG-400i		✓	–	✓

SOFT SLICERS



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



	mm	8	10	12	15
CC-34 / RG-50		✓	✓	✓	✓
RG-100		✓	✓	✓	✓
RG-200		✓	✓	✓	✓
RG-250 <i>diwash</i> / RG-250		✓	✓	✓	✓
RG-350 / RG-300i / RG-400i		✓	✓	✓	✓

STANDARD SLICERS



Slice hard/firm products, such as root vegetables etc.
Dice when combined with a suitable Dicing Grid.



	20
RG-200	✓
RG-250 <i>diwash</i> / RG-250	✓

SERRATED SLICERS

New!



Cut proteins such as cooked chicken, salami and halloumi.



	10
CC-32S / RG-50S	✓
CC-34 / RG-50	✓
RG-100	✓
RG-200	✓
RG-250 <i>diwash</i> / RG-250	✓
RG-350 / RG-300i / RG-400i	✓



Keep your knives sharp!

Hang your cutting tools on HALLDE Cutting Tool Wall Rack! When put in a drawer, the knives grind against each other and become blunt.

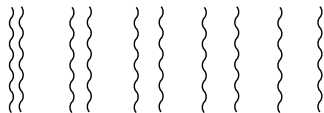
Check them regularly and remember that knife blades and plates can be replaced. For more information, see our spare parts list on hallde.com.



CRIMPING SLICERS



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



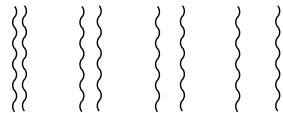
mm	2	3	4	5	6
CC-32S / RG-50S	✓	✓	✓	✓	✓
CC-34 / RG-50	✓	✓	✓	✓	✓
RG-100	✓	✓	✓	✓	✓
RG-200	✓	✓	✓	✓	✓
RG-250 <i>diwash</i> / RG-250	✓	✓	✓	✓	✓
RG-350 / RG-300i / RG-400i	–	✓	✓	✓	✓

HC CRIMPING SLICERS

(HC = HIGH CAPACITY)



HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber, carrots, etc.



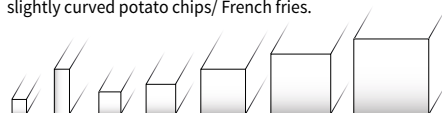
mm	2	3	4	6
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓



JULIENNE CUTTERS



Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potato chips/ French fries.



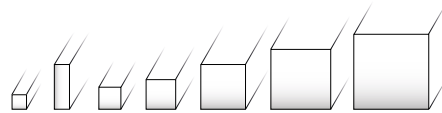
mm	2x2	2x6	3x3	4x4	6x6	8x8	10x10
CC-32S / RG-50S	✓	✓	✓	✓	–	–	–
CC-34 / RG-50	✓	✓	✓	✓	–	–	–
RG-100	✓	✓	✓	✓	✓	✓	✓
RG-200	✓	✓	✓	✓	✓	✓	✓
RG-250 <i>diwash</i> / RG-250	✓	✓	✓	✓	✓	✓	✓
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓	✓	✓	✓

HC JULIENNE CUTTERS

(HC = HIGH CAPACITY)



HC Juliennes have double blades and, accordingly, higher capacity. Produce Julienne cuts of hard products for soups, salads, stews, garnish, etc. Suitable for cutting potato chips.



mm	2x2	2x6	3x3	4x4	6x6	8x8	10x10
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓	✓	✓	✓



GRATERS / SHREDDERS



Grate carrots and cabbage for raw salads. Grate nuts, almonds and dry bread.
Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.



mm	1.5	2	3	4	4.5	6	8	10
CC-32S / RG-50S	✓	✓	✓	✓	✓	✓	✓	✓
CC-34 / RG-50	✓	✓	✓	-	✓	✓	✓	✓
RG-100	✓	✓	✓	-	✓	✓	✓	✓
RG-200	✓	✓	✓	-	✓	✓	✓	✓
RG-250 <i>diwash</i> / RG-250	✓	✓	✓	-	✓	✓	✓	✓
RG-350 / RG-300i / RG-400i	✓	✓	✓	-	✓	✓	✓	✓
Cheese Shredder RG-400i	-	-	-	-	✓	✓	✓	✓

FINE GRATERS



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

CC-32S / RG-50S	✓
CC-34 / RG-50	✓
RG-100	✓
RG-200	✓
RG-250 <i>diwash</i> / RG-250	✓
RG-350 / RG-300i / RG-400i	✓

HARD CHEESE GRATERS



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

CC-32S / RG-50S	✓
CC-34 / RG-50	✓
RG-100	✓
RG-200	✓
RG-250 <i>diwash</i> / RG-250	✓
RG-350 / RG-300i / RG-400i	✓

FINE GRATERS, EXTRA FINE

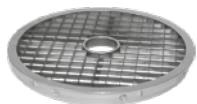


Grates products very finely, such as black radish grated for purée and potatoes for mashing.

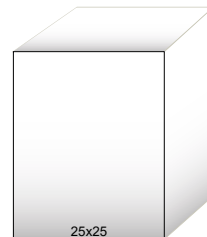
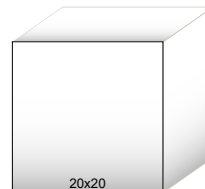
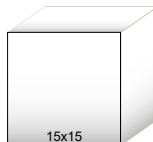
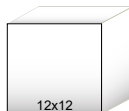
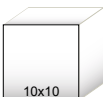
CC-32S / RG-50S	✓
CC-34 / RG-50	✓
RG-100	✓
RG-200	✓
RG-250 <i>diwash</i> / RG-250	✓
RG-350 / RG-300i / RG-400i	✓



DICING GRIDS



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



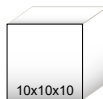
mm	6x6	8x8	10x10	12x12	LOW 12x12	15x15	LOW 15x15	20x20	LOW 20x20	EXTRA LOW 20x20	25x25	LOW 25x25
CC-34 / RG-50	–	✓	✓	✓	✓	✓	✓	✓	–	–	–	–
RG-100	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	–	–
RG-200	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	–	–
RG-250 <i>diwash</i> / RG-250	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	–
RG-350 / RG-300i / RG-400i	✓	✓	✓	✓	✓	✓	✓	✓	✓	–	✓	✓

DICING KITS

New!



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



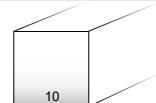
mm	8x8x8	10x10x10
CC-34 / RG-50	✓	✓
RG-100	✓	✓
RG-200	✓	✓
RG-250 <i>diwash</i> / RG-250	✓	✓
RG-350 / RG-300i / RG-400i	✓	✓



FRENCH FRIES GRIDS



Cut French fries in combination with Slicer 10 mm, HC Slicer 10 mm or Soft Slicer 10 mm.



mm	10
RG-250 <i>diwash</i> / RG-250	✓
RG-350 / RG-300i / RG-400i	✓

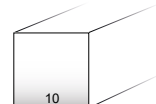


FRENCH FRIES KITS

New!



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



mm	10
CC-34 / RG-50	✓
RG-100	✓
RG-250 <i>diwash</i> / RG-250	✓

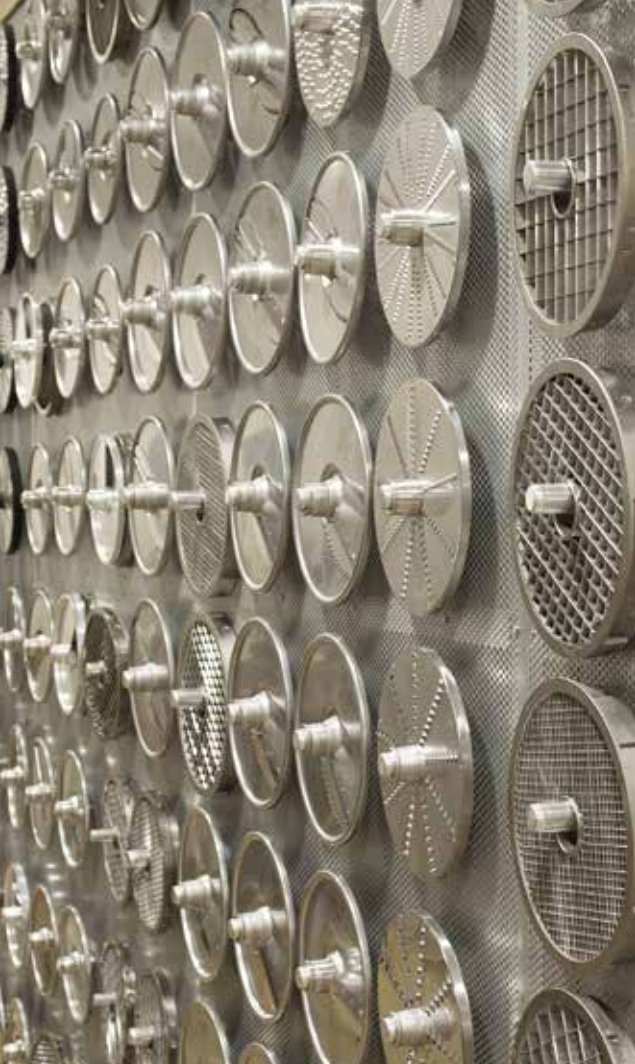


DICING COMBINATIONS

A wide selection of Dicing Grids are available for HALLDE Vegetable Preparation Machines and Combi Cutters. They are designed to cut dices when combined with any recommended type of Slicer.

Dicing Grids Ø 185 mm – can be combined with ➡	Slicer	Fine Cut Slicer	Soft Slicer	Standard Slicer	CC-34 RG-50	RG-100 RG-200	RG-250 RG-250 diwash
6×6 mm	3-6 mm				-	✓	✓
8×8 mm	3-8 mm		8 mm		✓	✓	✓
10×10 mm	3-10 mm		8-10 mm		✓	✓	✓
12×12 mm	3-10 mm		8-10 mm		✓	✓	✓
Low 12×12 mm			12 mm		✓	✓	✓
15×15 mm	3-10 mm		8-10 mm		✓	✓	✓
Low 15×15 mm		15 mm	12-15 mm		✓	✓	✓
20×20 mm	3-10 mm		8-10 mm		✓	✓	✓
Low 20×20 mm		15 mm	15 mm		-	✓	✓
Extra Low 20×20 mm				20 mm	-	-	✓

Dicing Grids Ø 215 mm – can be combined with ➡	Slicer	Fine Cut Slicer	Soft Slicer	HC Slicer	RG-350	RG-300i	RG-400i
6×6 mm	3-6 mm			4-6 mm	✓	✓	✓
8×8 mm	3-8 mm		8 mm	4-8 mm	✓	✓	✓
10×10 mm	3-10 mm		8-10 mm	4-10 mm	✓	✓	✓
12×12 mm	3-10 mm		8-10 mm	4-10 mm	✓	✓	✓
Low 12×12 mm			12 mm	12 mm	✓	✓	✓
15×15 mm	3-10 mm		8-10 mm	4-10 mm	✓	✓	✓
Low 15×15 mm		14 mm	12-15 mm	12-15 mm	✓	✓	✓
20×20 mm	3-10 mm		8-10 mm	4-10 mm	✓	✓	✓
Low 20×20 mm		14-20 mm	12-15 mm	12-20 mm	✓	✓	✓
25×25 mm	3-10 mm		8-10 mm	4-10 mm	✓	✓	✓
Low 25×25 mm		14-20 mm	12-15 mm	12-20 mm	✓	✓	✓



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HALLDE follows hygiene, safety, and quality norms.
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