



Food Preparation Machines
Made in Sweden since 1941



Vegetable
Preparation Machine

RG-350

Vegetable Preparation Machine RG-350

- Slices, dices, shreds, grates, cuts julienne and potato chips/French fries.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- Robust design made for commercial use and long life.
- High capacity. Processes up to 1200 portions/day, 30 kg/minute with feed hopper and 12 kg/minute with manual feeder ergo loop.





A machine with two faces

RG-350 is one of HALLDEs strongest and most efficient vegetable preparation machines. It has two different types of feeders – manual feeder ergo loop and feed hopper. The larger 215 mm cutting tools enables larger volumes to be processed.

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 ErgoLoop, 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. Especially when using the feed hopper.



Cutting tools with complete register

You choose the cutting tool you need to make you even more efficient in the kitchen. The RG-350 slices, dices, shreds, grates, cuts juliennes and crimping slices – 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.



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. At even larger volumes use the feed hopper. Potatoes, onion, apples etc. can be bucket fed into the feed hopper. This shortens the process and no manual force is needed.



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.

Easy cleaning

For quick cleaning are all loose parts simple to remove for easy rinsing of the machine. The pusher plate, feed hopper 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



RG-350 Accessories



Feed Hopper



Machine Table



Container Trolley









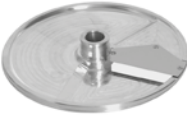















Wall Rack



Brush

Top quality cutting tools for any cut and optimal results

RG-350 Cutting Tool Guide

	<p>Slicer (stainless steel) 0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm.</p>	<p>Are designed to slice firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cut French fries in combination with French Fry Grid.</p>	
	<p>Standard Slicer 15, 20 mm.</p>	<p>Are designed to slice firm products, such as root vegetables etc. Dices when combined with a suitable Dicing Grid.</p>	
	<p>Fine Cut Slicer 14, 20 mm.</p>	<p>Are designed to slice firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.</p>	
	<p>Soft Slicer 8, 10, 12, 15 mm.</p>	<p>Are designed to slice soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.</p>	
	<p>Crimping Slicer (stainless steel) 3, 4, 5, 6 mm.</p>	<p>Cut decorative rippled slices of beetroot, cucumber, carrots, etc.</p>	
	<p>Julienne Cutter (stainless steel) 2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10 mm.</p>	<p>Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved French fries.</p>	
	<p>Grater/Shredder (stainless steel) 1.5, 2, 3, 4.5, 6, 8, 10 mm.</p>	<p>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.</p>	
	<p>Fine Grater Extra Fine Grater Hard Cheese Grater (stainless steel)</p>	<p>Suitable to grate products very fine such as raw potatoes for potato pancakes, hard/dry cheese to a powder, such as Parmesan for pasta. Grates dry bread into crumble and horse radish into sauce etc. Hard Cheese Grater ideal for grating hard cheese such as parmesan.</p>	
	<p>Dicing Cutter 12.5 mm.</p>	<p>Is designed to cut dices of primarily firm products in combination with suitable Dicing Grid. Should always be used in combination with a suitable Dicing Grid.</p>	
	<p>Dicing Grid 6x6, 8x8, 10x10, 12x12, 15x15, 20x20, 25x25 mm.</p>	<p>Are designed to cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.</p>	
	<p>French Fry Grid 10x10 mm.</p>	<p>Cuts straight French fries in combination with Slicer 10 mm.</p>	

Our Cutting Tool Selection Guide, with results, images and film clips, is available on the Internet. Go to hallde.com.



RG-350 Vegetable Preparation Machine

- Choice of two different feeders - Manual Feeder Ergo Loop or Feed Hopper for continuous feeding.
- Direct driven cutting tools from a strong heavy duty motor with planetary gear transmission.
- “HALLDE PowerLink” provide a leverage effect on the pusher plate which reduces the manual pressure needed to about half.
- “HALLDE ErgoLoop” enables the user to use both hands when operating the machine.
- Large cutting tools with a diameter of 215 mm enable larger volumes to be processed faster.

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 slow-blow.
- 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 ErgoLoop” handle and “HALLDE PowerLink” lever system.
- Feed hopper: Volume ca 23 litre. Height 350 mm. Diameter 420 mm.

Cutting tools

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

Type of preparation

- Slices, dices, shreds, cuts julienne and crimping slices.
- 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 centers, pizzerias, ships, central kitchens, institution kitchens, etc.

Net weights

- Machinebase: 26 kg.
- Manual push feeder: 6 kg.
- Feed hopper: 7.5 kg.
- Cutting plates: 1 kg.

Standards

- NSF/ANSI Standard 8.
- Other directives: Visit hallde.com. Select product and “Certification”.

