



Food Preparation Machines
Made in Sweden

RG-400 Vegetable Preparation Machine

- Slices, dices, shreds, grates, makes 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 3 000 portions/day, 40 kg/minute with feed hopper and 15 kg/minute with manual feeder.



Vegetable Preparation Machine

RG-400

Unique machine with many qualities

Some situations call for a machine that is a cut above the rest. The RG-400 is HALLDE's largest and most effective vegetable preparation machine that capable of preparing really large volumes for up to 3,000 portions/day or 2.4 tonnes/hour. The RG-400 meets all the requirements expected of a professional machine irrespective of the environment it is used in. It has a compact shape, has a robust quality, is ergonomic and is easy to clean. It is flexible with a wide range of feeders and accessories which means it can be adapted to suit your particular needs. Whether it is in a kitchen or in a smaller industrial environment.

Effective machine with many applications

The RG-400 uses cutting plates that have a diameter of 215 mm which is larger than many other vegetable cutters. Its size means that the RG-400 can prepare very high volumes in a short space of time. The RG-400 is therefore the only alternative for larger kitchens such as staff canteens, hospital kitchens, institutional kitchens or large restaurants. Due to the robust material used and its reliable motor, the RG-400 is also suitable as a part of a production system in a basic processing plant.



Flexible and easy to use

You can use the RG-400 in many different ways depending on your particular needs. There are four different types of feeder for the RG-400 – feed hopper, manual push feeder, pneumatic push feeder and a tube feeder. These are used together with two types of feed cylinder that have different properties. One is for the feed hopper and has two wedged-shaped feeder compartments which help to press the food against the cutting plate. The other is for the pneumatic push feeder, manual push feeder and tube feeder and has three internal knives that fix and divide the food when preparing. As the RG-400 can run at two speeds – 200 rpm or 400 rpm – the speed can also be varied depending on the type of food or size to be prepared.

User-friendliness

The aim of the RG-400 is that it must be easy to use and take care of. In just a few seconds you can change the cut and just as easily switch the feeder from, for example, a manual push feeder to a feed hopper. The user-friendliness of the RG-400 means that it is ideal for use in kitchens with various preparation needs, but also in environments with high demands on hygiene. At the rear of the machine there are two robust wheels and a generously sized handle that makes the machine easy to move as and when you need to.



Developed for the best hygiene

The RG-400 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. The inside of the feed cylinders are entirely of stainless steel.

Easy cleaning

For rapid cleaning, all accessories and loose components are easy to remove making the machine easy to rinse. The feed cylinders are detachable and can be cleaned under running water. The manual push feeder, feed hopper and tube feeder can also be washed under running water. Due to the gap of 150 mm between the machine and the floor, it is easy to clean the floor under the machine.



Only the best material

The machine base, feed cylinder and pusher plate are all made of robust metal. Only top quality stainless steel is used to manufacture the cutters' knife blades and the cutting plates.

Triple safety against unprotected blades

The RG-400 has three safety systems that protect the machine from being run when the knives are unprotected. If the feed cylinder or feeder is not correctly mounted or in the incorrect position, the machine will not start.



Highest possible reliability

The powerful motor has been developed for tough conditions whether it is used constantly over the whole working day, such as in a production system, or to quickly prepare large volumes in a kitchen. The RG-400 has a high torque during start-up and when in service, and powers the direct-driven cutting plate. There are no intermediate belts that might wear or break. The power from the motor goes via a maintenance free gear drive made exclusively of steel. This makes the RG-400 an exceptionally reliable machine – irrespective of the food you are working with or the conditions.



Cutting tools with complete register

The RG-400 has a wide range of cutting tools that allow it to handle all conceivable tasks. You choose the cutting tool you need to make you even more efficient in the kitchen. The RG-400 slices, dices, shreds and juliennes everything from firm to soft food. The large diameter of the cutting plates of 215 mm means that the RG-400 can handle high volumes for each filling. The knife blades and grater plates are replaceable. As a result you do not need to buy completely new cutting tools.



Always perfect cutting results

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



Complete preparation of 500 to 3 000 portions per day



Pneumatic push feeder

Use the pneumatic push feeder when high volumes of the most ergonomically demanding food such as cabbage, cheese or carrots are to be prepared. The pneumatic push feeder presses the food down automatically with just a push of a button. As a result you minimise the work load and the time needed when preparing large

quantities. Just as with the manual push feeder, the blades stop rotating when the pneumatic push feeder is swung to the side. The machine is then safe to fill and it will restart automatically when the feeder is swung back. The pneumatic push feeder has three speeds depending on volume and what is to be prepared.



Manual push feeder

The manual push feeder for the RG-400 is designed to reduce the work load for manual feed of demanding products such as cabbage, carrots or cheese. The manual push feeder is fitted with HALLDE Power Link which produces a lever effect on the feeder plate. The result is that you need almost 50 percent less manual power. For a better working posture, the feeder has a looped de-

signed handle, HALLDE ErgoLoop, which means you can work with the machine in a position that suits your particular needs. For quick and safe preparation the machine stops when the feeder is folded to the side. You can fill up with new food and the machine will restart automatically when the feeder is folded back.



Tube feeder

In order to cut narrow foods in particular but also round items easily and in a special way, use the tube feeder. The feeder has four different sized tubes: two of 73 mm, one of 60 mm and one of 35 mm. The different diameters provide good sup-

port for the food in a number of different sizes, for example for narrow foods like cucumber or leak, or to slice round products in a predetermined way such as tomatoes, peppers or citrus fruits.

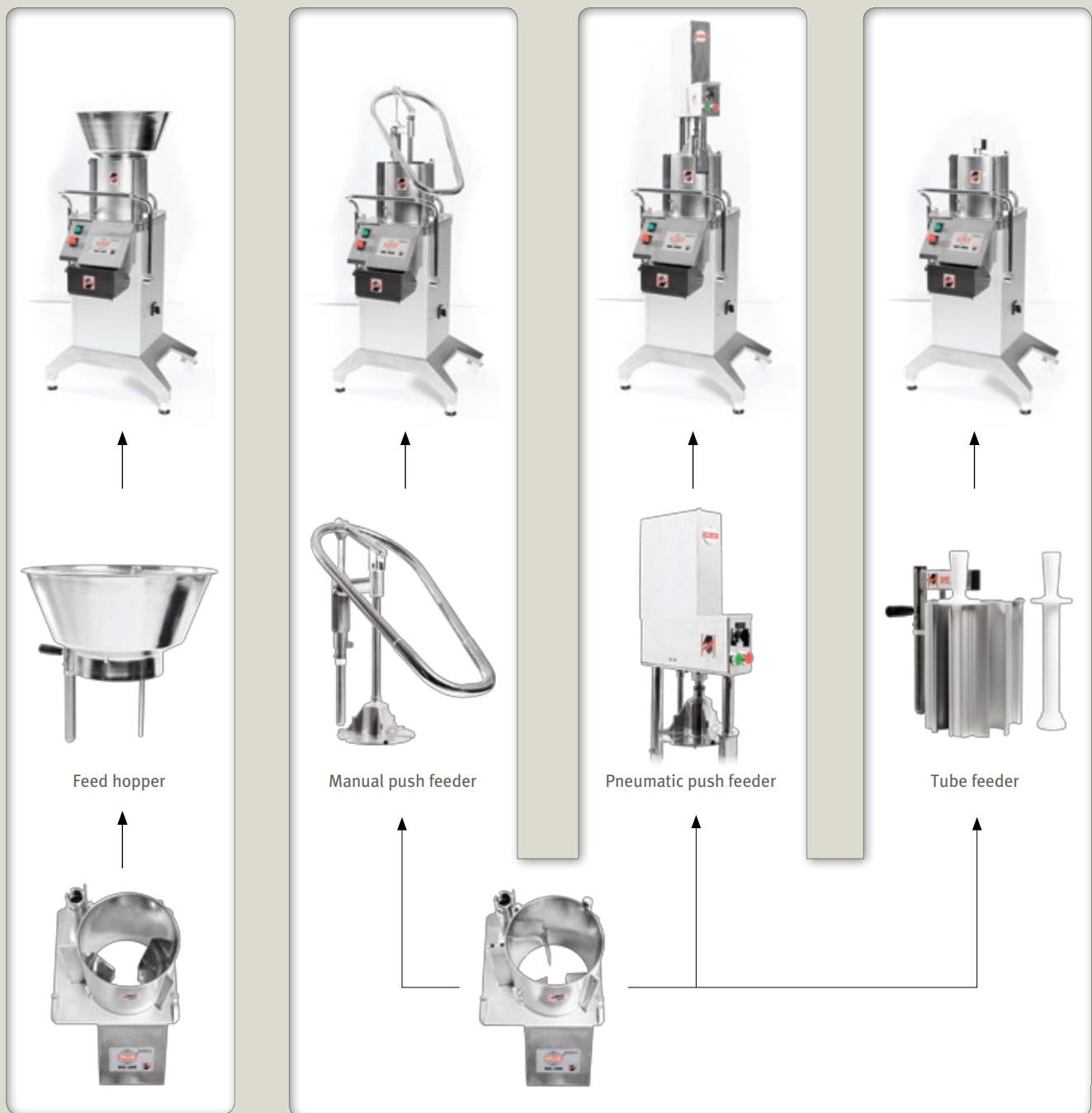


Feed hopper

Use the feed hopper for quick preparation of large quantities. The feed hopper allows continuous bucket feed of primarily round food which speeds up preparation times considerably as the machine never needs to be powered down and filled. The feed cylinder used for the feed hopper has two wedge-shaped feeder compartments

which press the food on to the blades. The feeder compartments give the same effect as if you were to press the food manually. The feed hopper is also used if the machine is a part of a production system.





RG-400 Combinations

You can combine the RG-400 in many different ways. Depending on what you plan to use the machine for, you select the appropriate type of feeder and cutting tool from our wide range of cuts and dimensions.

Both the cutting tool and feeder are easy to assemble, and you need just a few operations to switch both the feeder and the cut.

The RG-400 uses two types of feed cylinder depending on the type of feeder top you want to use. One is for the feed hopper and has two wedged-shaped feeder compartments which help to press the food against the cutting plate. The other is for the pneumatic push feeder, manual push feeder and tube feeder and has three internal knives that fix and divide the food when preparing.

Accessories for RG-400



Accessory trolley in stainless steel for storing of accessories

The accessory trolley is a specially manufactured storage area for RG-400's range of accessories. It has room for the feed hopper with associated feed cylinder, the tube feeder, the manual or pneumatic push feeder with associated feed cylinder and cutting plates along with diverse

accessories. The accessory trolley is the ideal aid for keeping your accessories in order and for quick and easy handling and transport. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable.



Stainless steel container trolley with gastronorm container

HALLDE's in-house manufactured container trolley has been custom built to suit all of our machines. The trolley also has a 1/1-200 gastronorm container. The trolley is made entirely of

stainless steel with four sturdy wheels, two of which are lockable. You can also use the trolley for transporting sacks containing items like potatoes, cabbage or onions.



Compressor for the pneumatic push feeder

You need compressed air to use the pneumatic push feeder. However, few kitchens have compressed air on the premises. Therefore you can purchase a compressor directly from

us. The compressor gives a pressure of 10 bar which is ideal for the pneumatic push feeder. The compressor is silent (below 64 dBA) and is mounted on a trolley making it easy to move.

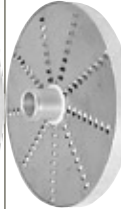
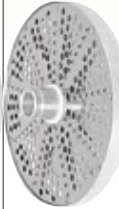


Wall rack for three cutting tools

The wall racks are easily fitted on the wall and have space for three cutting plates. They ensure you organise your plates in a better way, save space and make handling the plates

safe and comfortable. At the same time it is an effective way of protecting the edges of the blades from unnecessary wear.

Top quality cutting tools for any cut and optimal results

	Standard Slicer 4-5, 6, 10, 15, 20 mm.	- Slices firm products such as root vegetables. - Dices in combination with a suitable dicing grid.	
	Fine Cut Slicer 0.5, 1, 1.5, 2, 3, 4, 6, 10, 14, 20 mm.	- Slices firm and soft products, such as root vegetables, bell pepper, onion, leek, cucumber, tomato, apple, citrus fruit, bananas, mushrooms, etc. - Shreds lettuce and cabbage. - Chops onions in combination with dicing grid. - Dices in combination with suitable dicing grid.	
	Crimping Slicer 4-5 mm.	For ripple slicing of beetroot, cucumber, carrots, etc.	
	Dicing Cutter 12.5 mm.	Dices root vegetables, potatoes, cabbage in combination with dicing grid.	
	Julienne Cutter 2x2, 2.5x2.5, 2.5x6, 4.5x4.5, 6x6, 10x10 mm.	- Makes julienne potatoes and carrots for soups, cucumber for salads, etc. - Julienne potatoes to curved French fries.	
	Dicing Grid 6.25x6.25, 7.5x7.5, 10x10, 12.5x12.5, 15x15, 20x20, 25x25 mm.	Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer.	
	French Fry Grid 10 mm.	Cuts potatoes to streight Frenc Fries in combination with a fine cut slicer.	
	Raw Food Grater/Shredder 1.5, 2, 3, 4-5, 6, 8, 10 mm.	- Grates carrots and cabbage for raw salad. - Grates nut, almonds and dry bread. - Grates cheese for pizza and gratin. - Shreds cabbage/white cabbage.	
	Fine Grater/Extra Fine Grater/Hard Cheese Grater	- Grates root vegetables, dry bread, cheese etc. - Fine Grater grates raw potatoes for potato pancakes. - Extra Fine Grater grates radish, dry bread, etc. - Hard Cheese Grater is perfect for cheese such as parmesan.	
	Soft Dicing 8, 10, 12, 15 mm.	Combination to dice soft products like tomatoes, onion, pepper, bananas, kiwi, strawberries etc.	



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RG-400 Vegetable Preparation Machine

- Four different feeders - manual push feeder, automatic pneumatic push feeder, tube feeder for narrow foods and feed hopper for continuous preparation.
- Direct driven cutting plates from a powerful motor with planetary gears.
- "HALLDE PowerLink" produces a lever effect on the feeder plate and cuts the need for manual force by half. "HALLDE ErgoLoop" allows for ergonomically sound use with both hands.
- Large cutting plates with a diameter of 215 mm allows for quicker preparation of large volumes.

Machine

- Motor: 1,5/0,9 kW. Two speeds (200 and 400 rpm). 220-440 V, 3-fas, 50-60 Hz.
- Transmission: maintenance free planetary gearing.
- Safety system: Three safety switches.
- Degree of protection machine: IP45.
- Degree of protection push buttons: IP65.
- Power supply socket: Earthed, 3-phases, 16 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 70 dBA.
- Magnetic field: Less than 0.4 microtesla.

Materials

- Machine housing: Anodized or polished aluminium alloy.
- Cutting tool discs: Aluminium alloy.
- Cutting tool knife blades: Stainless knife steel.

Feeder

- Feed cylinder: Volume 9 litre. Height 250 mm. Diameter 200 mm. Three internal knives alt. two internal feed compartments for hopper.
- Manuell push feeder with "HALLDE ErgoLoop" looped handle and "HALLDE PowerLink" link system.
- Pneumatic push feeder: Three speeds, variable pressure. Recommended pressure 15l/min. 6 bar.
- Tube feeder with four tubes: Diameter 73 mm, two 60 mm and 30 mm.
- Feed hopper: Volume ca 23 litre. Height 350 mm. Diameter 420 mm.

Cutting Tools

- Diameter: 215 mm.
- Speed: 200 och 400 rpm.

Type of preparation

- Slices, dices, shreds, grates, makes julienne, French fries and crimping slices.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

Users

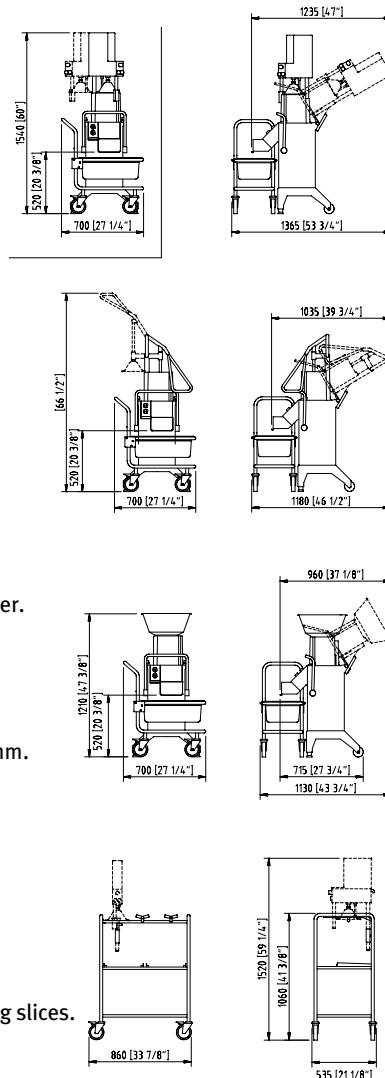
- For restaurants, central kitchens, institution kitchens, schools, hospitals, food processing industries, fast food kitchens, ships, catering kitchens, etc.

Net weights

- Machine base: 54 kg.
- Feed cylinder: 6 kg.
- Manuel feeder: 5 kg.
- Tube feeder: 5 kg.
- Pneumatic feeder: 11 kg.
- Feed hopper with feed cylinder: 12 kg.
- Cutting tools: 1 kg.

Standards

- EU Directive 98/37/EEC, LVD 73/23 EEC, EMC 89/336/EEC.
- NSF/ANSI Standard 8.



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