



Manufacturer
HALLDE

Model

RG-100

Product Description

Vegetable Preparation Machine 5 kg/minute

Origin

Sweden, European Union

SPECIFICATIONS					
Function	Machine for slicing, dicing, shredding, grating and cutting julienne. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.				
Capacity	5 kg/minute, 20-400 portions/day. 1.65 litre feed cylinder, 56 mm tube feeder for elongated products.				
Material	Machine base and feed cylinder: aluminium. Pusher plate: acetal.				
Motor	0.25 kW, One speed (350 rpm). 120 V, single phase, 60 Hz. 220 V, single phase, 60 Hz. 230 V, single phase, 50 Hz. 400 V, three phase, 50 Hz. Thermal protection, Planetary gearing.				
Power supply	Earthed, single phase, 10 A/three phase, 10A slow-blow. Fuse: 10 A delayed action fuse.				
Standards	EN 1678+A1:2010. NSF/ANSI Standard 8.				
Directive and Regulation	2006/42/EC, 2006/95/EC, 2004/108/EC, 2011/65/EU, NO. 10/2011/EC.				
Safety	CE approved. Two safety switches, machine safety: IP44, push buttons safety: IP65.				
Recommended accessories	7-pack cutting tools: • Slicer 1.5 mm • Slicer 4 mm • Slicer 10 mm • Dicing grid 10x10 mm				
	• Julienne cutter 4x4 mm • Wall rack for 3 plates (2 pcs)				
Weights	Machine: 16 kg		Freight: 19 kg		
Dimensions	Width	Height	Depth	Volume	
Machine dimensions	215 mm	495 mm*	425 mm		
Freight dimensions	410 mm	625 mm	560 mm	0.144 m³	
* Maximum height with pusher plate open 735 mm					
Specification text	Table top vegetable preparation machine with leaning design and half-moon feed cylinder, made to process 5 kg/minute or 20-400 portions/day. Machine has acetal pusher plate and a tube feeder of 56 mm in diameter. 1.65 litre feed cylinder. Cutting tools are made of stainless steel/aluminium/acetal with removable knifes/plates and are 185 mm in diameter. Motor rotate the cutting blade clockwise and direct without intermediate belts.				

