

		Manufacturer   HALLDE   Model   RG-50S   Product Description   Vegetable Preparation Machine 2 kg/minute		
		<b>Origin</b> Sweden, European Union		
SPECIFICATIONS				
Function	Machine for slicing, shredding, grating and cutting julienne.			
	Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.			
Capacity	<ul><li>2 kg/minute, 10-80 portions/day.</li><li>0.9 litre feed cylinder, 53 mm tube feeder for elongated products.</li></ul>			
Material	Machine base: ABS-plastic. Knife chamber: ABS-plastic. Feeder top: polycarbonate and polyamide.			
Motor	1.0 kW, One speed (500 rpm). 220-240 V, single phase, 50-60 Hz. Transmission: Toothed belt. Thermal protection.			
Power supply	Earthed, single phase, 10 A. 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: IP34.			
Recommended accessories	4-pack cutting tools: • Grater/Shredder 4 mm   • Slicer 2 mm • Julienne 2x2 mm			
Weights	Machine: 8 kg		Freight: 11 kg	
Dimensions	Width	Height	Depth	Volume
Machine dimensions	285 mm	465 mm*	350 mm	
Freight dimensions	410 mm	585 mm	410 mm	0.098 m <sup>3</sup>
* Maximum height with pusher plate open 585 mm				
Specification text	Table top vegetable preparation machine with half-moon feed cylinder, made to process 2 kg/minute or 10-80 portions/day. Machine has polycarbonate and polyamide feed top of 0.9 litre and a tube feeder of 53 mm in diameter. Machine base is made of ABS-plastic and the knife chamber of aluminium. Machine is controlled with a turning knob instead of buttons. Cutting tools are made of stainless steel, 185 mm in diameter and washable in dishwasher. Motor rotate the cutting blade clockwise via a self-tensioned toothed belt. Machine has handles for easy mobility.			

