



Food Preparation Machines
Made in Sweden

A close-up photograph of a pizza on a wooden board. The pizza is topped with melted cheese, tomato slices, black olives, and pineapple chunks. In the background, a white plate with more tomato slices is visible, and a person's hands are partially seen.

**Prepare an extra
delicious pizza topping**
————— easily and cost-efficiently



” *HALLDE has prepared advice and tips on how HALLDE machines and equipment can be used to prepare pizza topping.*

Adapt your pizza topping to the season or make it completely vegetarian.



Prepare your own pizza topping

The word “pizza” appeared for the first time in 997, in medieval Latin. The bread has its history and the filling has its⁴.

Bread with filling has been made since ancient times and today, pizza is one of the most widely appreciated dishes, both at home and in restaurants. Pizza topping can be varied and adapted to different seasons and trends – and you can prepare extra delicious topping easily and cost-efficiently with HALLDE’s cutting tools.

VEGETABLES

Slice, shred, grate or dice, tomato, peppers, mushrooms, aubergine, onion and courgettes for a traditional pizza. Or why not make the topping completely vegetarian according to your own recipe?

CHEESE

Perhaps the most important thing on a pizza is the cheese. By grating the cheese yourself, you can prepare your own unique blend of different cheese types.

TOMATO SAUCE

Do you want a completely smooth sauce, or one containing diced tomato? Strong or mild? Choose your own ingredients: diced tomatoes and onions, mixed with oil and spices or prepared in a HALLDE Blender/Mixer.

BRUSHCETTA

The predecessor of today’s traditional pizza is bruschetta. Dice tomatoes and red onion, mix with spices and oil and top with mozzarella – all according to your own taste.






CABBAGE SALAD

Create your own signature salad. Slice cabbage thinly and mix with spices, oil and vinegar.

⁴ History/Source: Wikipedia

For a delicious pizza topping

EXCELLENT RESULTS

Cutting tools/preparation	Results
<p>Slicer 1.0 – 10 mm: slices cabbage, mushrooms, peppers, aubergines, tomatoes, courgettes and onions.</p>	
<p>Shredder 4.5 – 8 mm: grates mozzarella and various combinations of pizza cheese.</p>	
<p>Hard cheese grater: grates parmesan.</p>	
<p>Soft slicer; 8 – 15 mm in combination with dicing grid, 8x8 – 15x15 mm: dices tomato and onion.</p>	
<p>Blender/Mixer: prepares a smooth sauce from tomatoes, onions and spices.</p>	

HALLDE recommends!

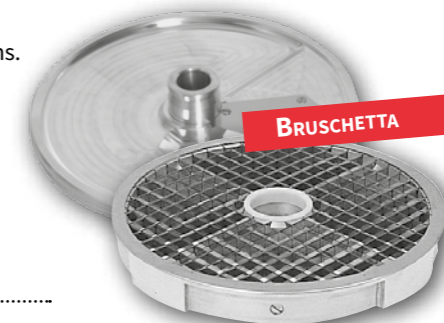
HALLDE PIZZA PACK

Slicer 1.5 mm for mushrooms, onions, cabbage, etc.
 Slicer 4 mm for tomatoes, onions, peppers, etc.
 Grater/shredder 8 mm for your own blend of pizza cheeses.



HALLDE BRUSCHETTA

- Dicing kit for tomatoes and onions.
 Soft slicer 10 mm combined with dicing grid 10x10 mm for tomatoes and onions.



HALLDE CHEESE PACK

Hard cheese grater for parmesan and shredder 8 mm for mozzarella.





Read more about HALLDE Vegetable Preparation Machines

HALLDE VEGETABLE PREPARATION MACHINES

HALLDE's range of Vegetable Preparation Machines includes eight models with a capacity of 2 – 40 kg/minute. All models have large feeders, making it easy to prepare large vegetables, such as cabbages.

The machines have a wide range of cutting tools for slicing, shredding, grating, making julienne cuts and dicing in a variety of dimensions.

HALLDE Vegetable Preparation Machines operate at speeds optimised to provide the best possible cutting performance – maintaining nutritional value and preventing liquid from being pressed out during processing.

This reduces oxidation and gives longer durability.



Read more about HALLDE Blender/Mixer

HALLDE BLENDER/MIXER

The HALLDE Blender/Mixer has been developed for food preparation in professional kitchens, the Blender/Mixer is ideal for preparing tomato sauce.

The HALLDE Blender/Mixer operates at variable speeds up to 15,000 rpm. This high speed means that liquid foods or foods with low viscosity can be prepared very quickly and that tomato sauce, for example, can be broken down to a very fine structure.





Food Preparation Machines
Made in Sweden



Bread with filling has been made since ancient times and today, pizza is one of the most widely appreciated dishes, both at home and in restaurants.

HALLDE has prepared advice and tips on how HALLDE machines and equipment can be used to prepare pizza topping. The aim is to show how a popular meal can easily be made delicious, nutritious and cost-efficient.

AB Hällde Maskiner • Box 1165, 164 26 KISTA, SWEDEN • Tel: +46 (0)8 587 730 00 • info@hallde.com • hallde.com • Text: Jan Sigurdh, AB Hällde Maskiner
Final Art: Eyeris Reklam, www.eyeris.se • Images and graphics: AB Hällde Maskiner AB and Thinkstockphotos.com