



CUTTER MIXERS VEGETABLE PREPARATION MACHINES COMBINED MACHINES



Distributed by:





Why Hallde?

Designed and made in Sweden since 1941, Hallde machines are internationally recognised for their quality, reliability and precision cutting by those who value simplified life in the kitchen.

The comprehensive range includes:

- Vegetable Preparation Machines
- Vertical Cutters
- Combination Machines, providing both vegetable preparation and vertical cutting capabilities

All Hallde machines are designed with the following attributes:

1. Ergonomics – leaning design on vegetable preparation machines to facilitate easy body movement when operating.
2. Hygiene – made with as many dishwasher friendly parts as practical. All cutting tools can be washed in the dishwasher.
3. Robustness – components have been tested to ensure long term use. You are buying a workhorse.
4. Perfect cuts every time – no matter which machine you purchase, the quality of cuts is the same from the smallest to largest machines.
5. High Capacity – the machines are designed for continuous operation without stopping and for easy change-over of cutting tools allowing many types of product to be freshly prepared in a short period of time.
6. Safety – machines include double or triple safety features. All machines are CE & CB (independent laboratory certification) approved, assuring utmost safety for even the most junior operator.

Metcalfe Warranty

All Metcalfe products are guaranteed against defects in material and workmanship for a period of one year from date of invoice, except where specifically noted.

The Company's obligation under this warranty is limited to repairing or replacing, without charge, any part or parts found to be defective under normal use, in accordance to the specified operations manual and capacity ratings.

On all return to factory warranty items, it is the responsibility of the purchaser to return the entire unit to the factory, in a clean condition, properly packed and labelled.

All repairs, alterations or replacement of materials or parts not authorised by Metcalfe will automatically void all warranties in their entirety.

There is a limited 6-month warranty on parts purchased or supplied for the repair of Metcalfe equipment.

This warranty does not cover the following:

- Failure due to neglect, abuse, careless handling or misuse of machine
- Failure caused due to improper maintenance
- Blender clutches
- Sharpening of blades
- General wear and tear

Metcalfe and its suppliers reserve the right to make changes in design and specification to any product without prior notification.



These conditions of sale supersede all previous agreements.

- **All invoices are to be paid in full, 30 days from the date of invoice unless otherwise agreed.**
- All prices quoted or listed are exclusive of VAT and are subject to change without notification.
- **The title of all goods remain vested in Metcalfe Catering Equipment Ltd and shall not pass to the buyer or the buyer's customer until all debts owed to Metcalfe, including any existing balances, are paid in full. Metcalfe reserve the right to reclaim any goods that remain unpaid under this clause.**
- No goods may be returned without authorisation from Metcalfe. Any goods returned without authorisation will be refused and returned to sender.
- Any order supplied correctly will be subject to a 15% handling fee if returned within 4 weeks of purchase – goods are non-returnable after 4 weeks.
- Special orders are non-returnable.
- Prices for export orders will be quoted 'ex-works' and are available on request.
- Metcalfe will not be held responsible for any losses incurred in the unlikely event of equipment malfunction.
- All discounts offered are settlement discounts and therefore Metcalfe reserve the right to revoke all discounts in the event of late account settlement.

Delivery

Orders must be received by midday (11am on Friday) for despatch the same day.

Orders of £250 or less:

Delivery will be charged at a rate of 10% of net value on all equipment orders of £250 or less (2 day service on stock items) with a minimum charge of £10.00, up to a maximum of £25.00.

Orders of more than £250:

All machines, including non-returnable packaging, are delivered carriage paid (2 day service on stock items) to destinations within the British mainland on orders of more than £250.

Carriage is charged at cost to all other destinations: Northern Ireland, Isle of Man, Isle of Wight, Scottish Isles, Scottish Highlands, Channel Islands and Eire and the following post codes AB, IV, PA, PH, HS, KA, KW, ZE.

Spare Parts

Carriage is calculated at a rate of 10% of the net value of goods ordered with a minimum charge of £10.00, up to a maximum of £25.00 (2 day service on stock items).

Overnight & Specific Timed Delivery

Overnight and/or specific timed delivery of equipment or spare parts will incur a charge. This charge is dependent on service required, weight of goods and destination.

Specific timed delivery options available are:

Monday - Saturday: 10.30am, 12:00pm or end of working day.

Metcalfe is not responsible for any damage or loss incurred while merchandise is in the hands of the carrier. (Please inform Metcalfe of any loss or damage immediately). All consignments must be checked for damage on delivery and signed for as damaged if carrier refuses to wait. Any damaged goods must be reported to us within 24hrs of delivery.

By placing an order with Metcalfe Catering Equipment Ltd you are entering into a contract bound by the above terms and conditions.



Hallde Made Easy

Do you want to slice/dice/grate/julienne/make potato chips?

or

Process product into a paste/liquid/breadcrumb or small pieces?



or

Do both?

H37176

VEGETABLE PREPARATION MACHINE



Approximately how many kilograms per minute/hour? Up to:

- | | | | |
|---|----------------------------------|----------------------------------|--|
| 2 kg/min
RG-50
RG-50S
(pg 8-9) | 5 kg/min
RG-100
(pg 10-11) | 7 kg/min
RG-200
(pg 12-13) | 10 kg/min
RG-250
RG-250 diwash
(pg 14-15) |
|---|----------------------------------|----------------------------------|--|



30 kg/min RG-350 (pg 16-18)



- | | |
|---------------------------------|-------------------------------------|
| 40 kg/min
RG-300i (pg 19-20) | 60 kg/min
RG-400i-3PH (pg 21-25) |
|---------------------------------|-------------------------------------|



COMBI CUTTER



Up to 2 kg/minute of slice/dice/grate/julienne + 3 litres of processing at a time

- | | |
|----------------------|---------------------|
| CC-32S
(pg 28-29) | CC-34
(pg 30-31) |
|----------------------|---------------------|



For larger quantities two machines are recommended

Vegetable Preparation Machine



Vertical Cutter Mixer/Blender

VERTICAL CUTTER MIXER/BLENDER



How many litres do you wish to process at a time? Up to:

- | | | |
|-------------------------------|--|--|
| 3 litres
VCB-32
(pg 33) | 4 litres
VCM-41
VCM-42-3PH
(pg 34-35) | 6 litres
VCB-61
VCB-62-3PH
(pg 35-36) |
|-------------------------------|--|--|



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Vegetable Preparation Range



Type of Processing:

Slices, dices, grates, shreds, cuts julienne, French fries and crimping slices in a variety of dimensions, depending on the cutting tool and model of Vegetable Preparation Machine selected.

Suitable For:

Hallde's wide range suits the smallest café up to food processing industries.



Why choose a Halldé Vegetable Preparation Machine?

- The wide range of models
- A wide selection of cutting tools
- Fast and easy cleaning
- Time saving
- Exemplary safety
- Outstanding quality
- Efficient start/stop function for continuous feeding
- A precise and clean cut
- Easy moving and storing





Vegetable Preparation Cutting Tool Guide


All cutting tools can be cleaned in a dishwasher.


	SIZE (MM)	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200 RG-250 RG-250 DIWASH	RG-350 RG-300i RG-400i
 <p>Slicer - blade not replaceable</p> <p>Slices firm and soft vegetables, fruits and mushrooms. Can NOT be used with dicing grids.</p>	1	H85001	H85001	-	-	-
	2	H85002	H85002	-	-	-
	4	H85004	H85004	-	-	-
	6	H85006	H85006	-	-	-
 <p>Slicer - blade replaceable</p> <p>Slices firm and soft vegetables, fruits and mushrooms. Dices when combined with a suitable Dicing Grid. Cut French fries in combination with Potato Chip Grid.</p>	0.5	H63159	H63159	H63159	H63133	H63082
	1	H63157	H63157	H63157	H63058	H63081
	1.5	H63109	H63109	H63109	H63111	H63023
	2	H63114	H63114	H63114	H63116	H63026
	3	H63161	H63161	H63161	H63162	H63045
	4	H63089	H63089	H63089	H63091	H63056
	5	H63163	H63163	H63163	H63164	H63083
	6	H63094	H63094	H63094	H63096	H63046
	7	H63165	H63165	H63165	H86028	H63084
	8	H63099	H63099	H63099	H63101	H63042
	9	H86030	H86030	H86030	H86036	H63085
10	H63104	H63104	H63104	H63106	H63033	
 <p>HC (High Capacity) Slicer - blade replaceable</p> <p>HC Slicers have double blades and, accordingly, higher capacity. Slices firm vegetables and fruits, and dices when used with the recommended dicing grid. Cuts potato chips when used with the Potato Chip Grid.</p>	2	-	-	-	-	H65040
	3	-	-	-	-	H65045
	4	-	-	-	-	H65041
	6	-	-	-	-	H65042
	8	-	-	-	-	H65043
	10	-	-	-	-	H65044
	12	-	-	-	-	H65018
	15	-	-	-	-	H65021
20	-	-	-	-	H65024	
 <p>Fine Cut Slicer - blade replaceable</p> <p>Slices firm and soft vegetables, fruits and mushrooms. Dices when combined with a suitable Dicing Grid.</p>	14	-	-	-	-	H62320
	15	H83373	H83373	H83373	H82519	-
	20	-	-	-	-	H62322
 <p>Standard Slicer - blade replaceable</p> <p>Slices hard/firm products, such as root vegetables. Dices when combined with a suitable Dicing Grid.</p>	20	-	-	-	H82395	-
 <p>Soft Slicer - blade replaceable</p> <p>Slices soft vegetables, fruits and mushrooms. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.</p>	8	-	H83375	H83375	H82532	H62573
	10	-	H83364	H83364	H82510	H62575
	12	-	H83385	H83385	H82557	H62577
	15	-	H83383	H83383	H82554	H62579
 <p>Crimping Slicer - blade not replaceable</p> <p>Cut decorative rippled slices of beetroot, cucumber and carrots.</p>	4	H85048	H85048	-	-	-
 <p>Crimping Slicer - blade replaceable</p> <p>Cut decorative rippled slices of beetroot, cucumber and carrots.</p>	2	H63362	H63362	H63362	H63352	-
	3	H63363	H63363	H63363	H63353	H63343
	4	H63141	H63141	H63141	H63117	H63074
	5	H63365	H63365	H63365	H63355	H63345
	6	H63149	H63149	H63149	H63177	H63039
 <p>High Capacity Crimping Slicer - double blades, blade replaceable</p> <p>HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber and carrots.</p>	2	-	-	-	-	H65060
	3	-	-	-	-	H65063
	4	-	-	-	-	H65061
	6	-	-	-	-	H65062
 <p>Julienne Cutters - blade not replaceable</p> <p>Cut julienne of firm products for soups, salads and stews. Suitable to cut slightly curved potato chips/ French fries.</p>	2 X 2	H85057	H85057	-	-	-
	4 X 4	H85050	H85050	-	-	-

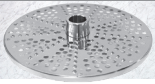
SIZE (MM)	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200 RG-250 RG-250 DIWASH	RG-350 RG-300i RG-400i
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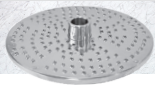
 Julienne Cutters - blade replaceable	2 X 2	H63122	H63122	H63122	H63132	H63212
	2 X 6	H63346	H63346	H63346	H63347	H63348
	3 X 3	H63350	H63350	H63350	H63351	H63349
	4 X 4	H63128	H63128	H63128	H63130	H63061
	6 X 6	-	-	H63138	H63140	H63065
	8 X 8	-	-	H63146	H63148	H63073
	10 X 10	-	-	H63154	H63156	H63080
Cut julienne of firm products for soups, salads and stews. Suitable to cut slightly curved potato chips / French fries.						

 High Capacity Julienne Cutters - double blades, blade replaceable	2 X 2	-	-	-	-	H65000
	2.5 X 2.5	-	-	-	-	H65049
	4 X 4	-	-	-	-	H65004
	2 X 6	-	-	-	-	H65056
	6 X 6	-	-	-	-	H65007
	8 X 8	-	-	-	-	H65010
10 X 10	-	-	-	-	H65015	
HC Juliennes has double blades and, accordingly, higher capacity. Produces julienne cuts of hard products for soups, salads, stews and garnish. Suitable for cutting potato chips.						


 Graters / Shredder - blade not replaceable	2	H85044	H85044	-	-	-
	4	H85040	H85040	-	-	-
	6	H85045	H85045	-	-	-
Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. 6 mm grater is commonly used for grating cheese for pizza and when shredding cabbage.						

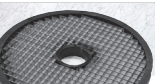
 Graters / Shredder - blade replaceable	1.5	H83210	H83210	H83210	H83421	H62630
	2	H83211	H83211	H83211	H83422	H62631
	3	H83212	H83212	H83212	H83423	H62632
	4.5	H83213	H83213	H83213	H83424	H62633
	6	H83216	H83216	H83216	H83425	H62634
	8	H83214	H83214	H83214	H83426	H62635
10	H83272	H83272	H83272	H83427	H62636	
Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. 6 mm or 8 mm grater is commonly used for grating cheese for pizza and when shredding cabbage.						


 Fine Grater - blade replaceable	FINE	H83215	H83215	H83215	H83428	H62637
For finely grating products, from hard/dry cheeses, raw potatoes and bread for making breadcrumbs.						

 Hard Cheese Grater - blade replaceable	HARD CHEESE	H83249	H83249	H83249	H83430	H62639
Ideal for grating hard cheese such as Parmesan. Produces a coarser grate than the Fine Grater, Extra Fine.						

 Fine Grater, Extra Fine - blade replaceable	EXTRA FINE	H83284	H83284	H83284	H83429	H62638
Grates products very finely, such as potatoes for mashing.						

 Dicing Grids - blade replaceable	6 X 6	-	-	-	-	H37177
	8 X 8	-	-	-	-	H37178
	10 X 10	-	-	-	-	H37179
	12 X 12	-	-	-	-	H37180
	12 X 12 L	-	-	-	-	H37181
	15 X 15	-	-	-	-	H37182
	15 X 15 L	-	-	-	-	H37183
	20 X 20	-	-	-	-	H37184
	20 X 20 L	-	-	-	-	H37185
	25 X 25	-	-	-	-	H37186
	25 X 25 L	-	-	-	-	H37187
L = Low						
Cut dices in combination with a suitable type of Slicer. Dice both hard and soft vegetables and fruits.						

 Dicing Grids - blade not replaceable	6 X 6	-	-	H83290	H83290	-
	8 X 8	-	H83291	H83291	H83291	-
	10 X 10	-	H83292	H83292	H83292	-
	12 X 12	-	H83293	H83293	H83293	-
	12 X 12 L	-	H83294	H83294	H83294	-
	15 X 15	-	H83295	H83295	H83295	-
	15 X 15 L	-	H83296	H83296	H83296	-
	20 X 20	-	-	H83297	H83297	-
	20 X 20 L	-	-	H83298	H83298	-
	20 X 20 XL	-	-	-	*H83299	-
L = Low XL = Extra Low						
Cut dices in combination with a suitable type of Slicer. Dice both hard and soft vegetables and fruits.						

 Potato Chip Grid - blade replaceable	10	-	-	-	*H86510	H37176
Cuts potato chips in combination with Slicer 10mm, HC Slicer 10 mm or Soft Slicer 10 mm.						

* Only for RG-250



30+ cuts...



Slice



Crimp



Julienne



Shred

Does not dice for dicing see RG-50

Vegetable Preparation Machine RG-50S

Vegetable prep machine with 30 different cuts possible.

Slice, crimp, julienne & shred/grate - 80 portions/day, 2kg/minute. Duty cycle 360kg/day.

- Built-in tube feeder with half moon feed head
- ABS machine housing with Feed Cylinder and pusher made from robust polycarbonate
- Precise clean cut
- Efficient start/stop function for continuous feeding
- Built in feed tube
- Fast and easy cleaning
- Lightweight and easy to move
- Speed 500rpm
- Over 30 different discs available to suit your requirements (see cutting tools list). This machine does not dice, for dicing see RG-50
- 1,000W, supplied with cord and 10 amp plug



RG-50S and RG-50 Cutting tools

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
H63159	0.5 mm
H63157	1 mm
H63109	1.5 mm
H63114	2 mm
H63161	3 mm
H63089	4 mm
H63163	5 mm
H63094	6 mm
H63165	7 mm
H63099	8 mm
H86030	9 mm
H63104	10 mm



Slicer ▲ ✂

Item No.	Dimension
H85001	1 mm
H85002	2 mm
H85004	4 mm
H85006	6 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
H83373	15 mm



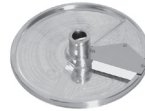
Crimping Slicer ✂

Item No.	Dimension
H85048	4 mm



Julienne Cutter ✂

Item No.	Dimension
H85057	2x2 mm
H85050	4x4 mm



Soft Slicer RG-50 (only) ★

Item No.	Dimension
H83375	8 mm
H83364	10 mm
H83385	12 mm
H83383	15 mm



Crimping Slicer ★

Item No.	Dimension
H63362	2 mm
H63363	3 mm
H63141	4 mm
H63365	5 mm
H63149	6 mm



Julienne Cutter ★

Item No.	Dimension
H63122	2x2 mm
H63346	2x6 mm
H63350	3x3 mm
H63128	4x4 mm



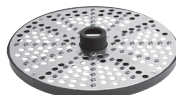
Grater/Shredder ★

Item No.	Dimension
H83210	1.5 mm
H83211	2 mm
H83212	3 mm
H83213	4.5 mm
H83216	6 mm
H83214	8 mm
H83272	10 mm



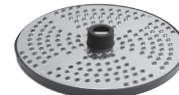
Grater/Shredder ✂

Item No.	Dimension
H85044	2 mm
H85040	4 mm
H85045	6 mm



Fine Grater ★

Item No.	Dimension
H83215	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
H83249	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
H83284	Fine Grater, extra fine

★ Blade replaceable

✂ Blade NOT replaceable

♦ Some sizes can be used with dicing grids (in RG-50 only)

▲ Slicer style cannot be used with dicing grids

40+ cuts...

Slice

Crimp

Julienne

Shred

Dice

Dicing compatible with optional cutting tools



Vegetable Preparation Machine RG-50

Vegetable prep machine with 40 different cuts possible.

Slice, crimp, julienne, shred/grate & dice - 80 portions/day, 2kg/minute. Duty cycle 360kg/day.

- Built-in tube feeder with half moon feed head
- ABS machine housing and with Feed Cylinder and pusher made from robust polycarbonate
- Precise clean cut
- Efficient start/stop function for continuous feeding
- Lightweight and easy to move
- Built in feed tube
- Fast and easy cleaning
- Speed 500rpm
- Over 40 different discs available to suit your requirements (see cutting tools list). This machine is dicing compatible
- 1,000w, supplied with cord and 10 amp plug



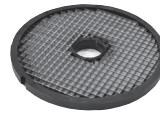
RG-50 Cutting tools - see page 8 in addition to dicing grids below

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.

Dicing Grid (RG-50 only) ⌘

- use with appropriate Slicers on page 6, as per below.

- note there are two Slicer styles & only one style is compatible with dicing grids.



Item No.	Dimension	Description
H83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
H83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
H83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
H83294	12x12 mm Low	Use with 12 mm Soft Slicer
H83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
H83296	15x15 mm Low	Use with 12 mm–15 mm Soft Slicers or 15 mm Fine Cut Slicer



RG-50S and RG-50 Recommended cutting tool packages

Item No.	Description
H84081	Cutting tools 2-pack. Slicer 4 mm. Grater/Shredder 4 mm
H84082	Cutting tools 4-pack. Slicer 2 and 4 mm. Grater/Shredder 4 mm. Julienne 2x2 mm



H84081



H84082

RG-50S and RG-50 Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large



Cleaning Brush small/large



Wall Rack for 3 cutting tools



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts



45+ cuts...



Slice



Crimp



Julienne



Shred



Dice

Dicing compatible with optional cutting tools

Vegetable Preparation Machine RG-100

High volume vegetable prep machine with 45 different cuts possible.

Slice, crimp, julienne, shred/grate & dice - 400 portions/day, 5kg/minute. Duty cycle 900kg/day.

- All metal machine housing & feed head
- Ergonomic leaning design, easy to feed
- Half moon feed head with built-in feed tube
- Robust heavy duty machine
- Table top model, handle enables easy moving
- Can be used on the optional Machine Table to adjust operating height
- Efficient start/stop for continuous feeding
- Cutting tools with replaceable knife blade
- Optional feeder enables angle cut slices
- Speed 350rpm, perfect speed for precise vegetable cutting
- Exemplary safety
- Fast and easy cleaning
- 250W, supplied with cord and 10 amp plug
- RG-100-3PH (3 phase) available on application



RG-100 Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H1345	Angle Cut Feed Head
H1154	Pipe Insert incl. Pestle
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H25270	Machine Table, stainless steel fits full gastronorm containers



Angle Cut Feed Head in use, (sold separately).



Wall Rack for 3 cutting tools.



Cleaning Brush small/large



Angle Cut Feed Head



Pipe Insert and Pestle



Container Trolley



Machine Table



RG-100 on Machine Table

RG-100 Recommended cutting tool packages

Item No.	Description
H84010	Cutting tools 4-pack including 2 Wall Racks. Slicer 1.5 and 4 mm. Grater/Shredder 2 and 8 mm
H84011	Cutting tools 7-pack including 3 Wall Racks. Slicer 1.5, 4, and 10 mm. Grater/Shredder 2 and 8 mm. Dicing Grid 10x10 mm. Julienne 4x4 mm



Wall Rack for 3 cutting tools



H84010



H84011

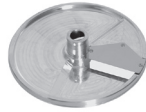
RG-100 Cutting tools (continued)

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
H63159	0.5 mm
H63157	1 mm
H63109	1.5 mm
H63114	2 mm
H63161	3 mm
H63089	4 mm
H63163	5 mm
H63094	6 mm
H63165	7 mm
H63099	8 mm
H86030	9 mm
H63104	10 mm



Soft Slicer ♦ ★

Item No.	Dimension
H83375	8 mm
H83364	10 mm
H83385	12 mm
H83383	15 mm



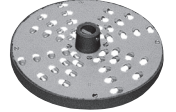
Crimping Slicer ★

Item No.	Dimension
H63362	2 mm
H63363	3 mm
H63141	4 mm
H63365	5 mm
H63149	6 mm



Julienne Cutter ★

Item No.	Dimension
H63122	2x2 mm
H63346	2x6 mm
H63350	3x3 mm
H63128	4x4 mm
H63138	6x6 mm
H63146	8x8 mm
H63154	10x10 mm



Grater/Shredder ★

Item No.	Dimension
H83210	1.5 mm
H83211	2 mm
H83212	3 mm
H83213	4.5 mm
H83216	6 mm
H83214	8 mm
H83272	10 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
H83373	15 mm



Hard Cheese Grater ★

Item No.	Dimension
H83249	Hard Cheese Grater



Fine Grater ★

Item No.	Dimension
H83215	Fine Grater



Fine Grater, extra fine ★

Item No.	Dimension
H83284	Fine Grater, extra fine

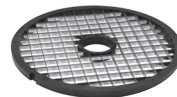
★ Blade replaceable

♦ Some sizes may be used with dicing grids

Dicing Grid ☒

- use with appropriate Slicers above, as per below

Item No.	Dimension	Description
H83290	6x6 mm	Use with 3 mm–6 mm Slicers
H83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicers
H83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83294	12x12 mm Low	Use with 12 mm Soft Slicer
H83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
H83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83298	20x20 mm Low	Use with 15 mm Soft Slicers or 15 mm Fine Cut Slicer



Half Moon Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts



45+ cuts...



Slice



Crimp



Julienne



Shred



Dice

Dicing compatible with optional cutting tools

Vegetable Preparation Machine RG-200

High volume vegetable prep machine with 45 different cuts possible.

Slice, crimp, julienne, shred/grate & dice - 700 portions/day, 7kg/minute. Duty cycle 360kg/day.

- All metal machine housing & feed head
- Ergonomic leaning design, easy to feed
- Full moon shaped feed head with built in feed tube
- Optional feeder enables angle cut slices
- Robust heavy duty machine
- Table top model, handle enables easy moving
- Can be used on the optional Machine Table to adjust operating height
- Efficient start/stop for continuous feeding
- Cutting tools with replaceable knife blade
- Speed 350rpm, best speed for precise vegetable cutting
- Exemplary safety
- Fast and easy cleaning
- 250W, supplied with cord & 10 amp plug
- RG-200-3PH (3 phase) available on application



Angle Cut Feed Head in use, (sold separately).



Lightweight and easy to move

The relatively small size of the machine ensures that it does not take up a lot of space in the kitchen and can be used as a table top machine. It is also easy to move thanks to the generously sized handle on the back.



Safe and quick top ups

Thanks to the automatic start and stop function the machine stops as soon as the pusher plate is swung aside. When swung back, it automatically restarts so you can continue working. The full moon cylinder can hold larger quantities and whole products, which is particularly useful with processing large volumes.



RG-200 Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H1345	Angle Cut Feed Head
H1154	Pipe Insert incl. Pestle
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H25270	Machine Table, stainless steel fits full gastronorm container



Pipe Insert and Pestle



Container Trolley



Machine Table



Wall Rack for 3 cutting tools



Cleaning Brush small/large



Angle Cut Feed Head



Full Moon Feed Cylinder



Stacking of tomatoes on cylinder wall



Feed tube



Easy to move



Machine washable parts

RG-200 Cutting tools

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.

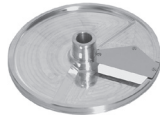


Slicer ♦ ★

Item No.	Dimension
H63133	0.5 mm
H63058	1 mm
H63111	1.5 mm
H63116	2 mm
H63162	3 mm
H63091	4 mm
H63164	5 mm
H63096	6 mm
H86028	7 mm
H63101	8 mm
H86036	9 mm
H63106	10 mm

Standard Slicer ★

Item No.	Dimension
H82395	20 mm



Soft Slicer ♦ ★

Item No.	Dimension
H82532	8 mm
H82510	10 mm
H82557	12 mm
H82554	15 mm

Fine Cut Slicer ♦ ★

Item No.	Dimension
H82519	15 mm



Crimping Slicer ★

Item No.	Dimension
H63352	2 mm
H63353	3 mm
H63117	4 mm
H63355	5 mm
H63177	6 mm

Julienne Cutter ★

Item No.	Dimension
H63132	2x2 mm
H63347	2x6 mm
H63351	3x3 mm
H63130	4x4 mm
H63140	6x6 mm
H63148	8x8 mm
H63156	10x10 mm

Grater/Shredder ★

Item No.	Dimension
H83421	1.5 mm
H83422	2 mm
H83423	3 mm
H83424	4.5 mm
H83425	6 mm
H83426	8 mm
H83427	10 mm



Fine Grater ★

Item No.	Dimension
H83428	Fine Grater

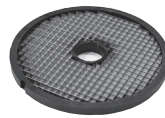
★ Blade replaceable

♦ Some sizes may be used with dicing grids

Dicing Grid ⌘

- use with appropriate Slicers above, as per below

Item No.	Dimension	Description
H83290	6x6 mm	Use with 3 mm–6 mm Slicers
H83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
H83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83294	12x12 mm Low	Use with 12 mm Soft Slicer
H83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
H83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83298	20x20 mm Low	Use with 15 mm Soft Slicers or 15 mm Fine Cut Slicer



Hard Cheese Grater ★

Item No.	Dimension
H83430	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
H83429	Fine Grater, extra fine

RG-200 Recommended cutting tool packages

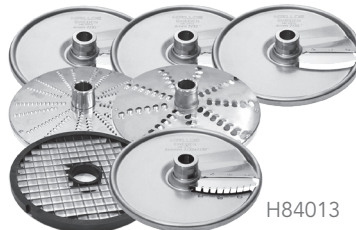
Item No.	Description
H84012	Cutting tools 4-pack including 2 Wall Racks. Slicer 1.5 and 4 mm. Grater/Shredder 2 and 8 mm
H84013	Cutting tools 7-pack including 3 Wall Racks. Slicer 1.5, 4 and 10 mm. Grater/Shredder 2 and 8 mm. Dicing Grid 10x10 mm. Julienne 4x4 mm



Wall Rack for 3 cutting tools



H84012



H84013





50+ cuts...



Dicing & chip compatible with optional cutting tools

Vegetable Preparation Machine RG-250 & RG-250 diwash

High volume vegetable prep machine with more than 50 different cuts.

Slice, crimp, julienne, shred/grate, dice & potato chip - 1000 portions/day, 10kg/minute. Duty cycle 1.4 tonnes/day.

RG-250

- All metal machine housing & feed head
- Full moon shaped feed head with ergo loop handle for easy, leveraged feeding
- Built in feed tube
- Ergonomic leaning design, easy to feed
- Robust heavy duty machine
- Table top model, handle enables easy moving
- Can be used on the optional Machine Table to adjust operating height
- Efficient start/stop for continuous feeding
- Cutting tools with replaceable knife blade
- Speed 350rpm, best speed for precise vegetable cutting
- Exemplary safety
- Fast and easy cleaning
- Over 48 different heavy duty cutting tools available to suit all requirements
- 550W, supplied with cord and 10 amp plug
- RG-250-3PH (3 phase) available on application

RG-250 diwash

- RG-250 diwash (coming in contact with food) have a patented coating enabling easy cleaning
- Smooth surface with minimal friction in food-zones, saving time
- All removable parts are dishwasher safe



Easy cleaning



RG-250 diwash



RG-250

RG-250 & RG-250 diwash optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H25270	Machine Table, stainless steel fits full gastronorm container



Cleaning Brush small/large



Container Trolley



Machine Table



Wall Rack for 3 cutting tools

RG-250 & RG-250 diwash recommended cutting tool packages

Item No.	Description
H84012	Cutting tools 4-pack including 2 Wall Racks. Slicer 1.5 and 4 mm. Grater/Shredder 2 and 8 mm
H84013	Cutting tools 7-pack including 3 Wall Racks. Slicer 1.5, 4 and 10 mm. Grater/Shredder 2 and 8 mm. Dicing grid 10x10 mm. Julienne 4x4 mm



H84012



H84013



Wall Rack for 3 cutting tools

RG-250 & RG-250 diwash cutting tools

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



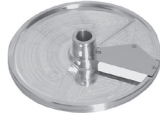
Slicer ♦ ★

Item No.	Dimension
H63133	0.5 mm
H63058	1 mm
H63111	1.5 mm
H63116	2 mm
H63162	3 mm
H63091	4 mm
H63164	5 mm
H63096	6 mm
H86028	7 mm
H63101	8 mm
H86036	9 mm
H63106	10 mm



Standard Slicer ★

Item No.	Dimension
H82395	20 mm



Soft Slicer ♦ ★

Item No.	Dimension
H82532	8 mm
H82510	10 mm
H82557	12 mm
H82554	15 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
H82519	15 mm



Crimping Slicer ★

Item No.	Dimension
H63352	2 mm
H63353	3 mm
H63117	4 mm
H63355	5 mm
H63177	6 mm



Julienne Cutter ★

Item No.	Dimension
H63132	2x2 mm
H63347	2x6 mm
H63351	3x3 mm
H63130	4x4 mm
H63140	6x6 mm
H63148	8x8 mm
H63156	10x10 mm



Grater/Shredder ★

Item No.	Dimension
H83421	1.5 mm
H83422	2 mm
H83423	3 mm
H83424	4.5 mm
H83425	6 mm
H83426	8 mm
H83427	10 mm



Fine Grater ★

Item No.	Dimension
H83428	Fine Grater

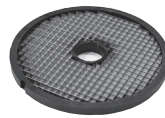
★ Blade replaceable

♦ Some sizes may be used with dicing grids

Dicing Grid ☼

- use with appropriate Slicers above, as per below

Item No.	Dimension	Description
H83290	6x6 mm	Use with 3 mm–6 mm Slicers
H83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
H83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83294	12x12 mm Low	Use with 12 mm Soft Slicer
H83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
H83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83298	20x20 mm Low	Use with 15 mm Soft Slicers or 15 mm Fine Cut Slicer
H83299	20x20 mm Extra Low	Use only with standard Slicer 20 mm



Hard Cheese Grater ★

Item No.	Dimension
H83430	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
H83429	Fine Grater, extra fine



Potato Chip Grid ★

Item No.	Dimension	Description
H86510	10 mm	Use with 10 mm Slicer or 10 mm Soft Slicer



Full Moon Feed Cylinder



Stacking of tomatoes on cylinder wall



Feed tube



Easy to move



Machine washable parts



50+ cuts...



Slice



Crimp



Julienne



Shred



Dice



Chips

Dicing & chip compatible with optional cutting tools

Vegetable Preparation Machine RG-350

Very high capacity vegetable preparation. Make more than 50 different cuts.

Slice, crimp, julienne, shred/grate, dice & potato chip.

Processes up to 1,500 portions/day, 15 kg/minute.

- All metal machine housing & feed head
- Manual Push Feeder featuring the ergo loop handle
- Full moon shaped Feed Cylinder
- Ergonomic leaning design, easy to feed
- Robust heavy duty machine
- Best used on a Machine Table, purchased separately
- Large 215 mm diameter stainless steel cutting tools with replaceable knife blades
- Over 44 different heavy duty cutting tools available
- Speed 360rpm, best speed for precise vegetable cutting
- Single Phase, 240V, 50hz 750w supplied with cord and 10 amp plug
- Three phase, 380-415v, 3-phase+N, 50hz



- Features the Halldé "PowerLink" which provides a leverage effect on the pusher plate, reducing manual exertion needed by about half



Safe and quick operation



For safe operation, the machine stops as soon as the pusher plate is swung aside. When swung back into place, it automatically restarts so you can continue working. The Full Moon Cylinder can hold larger quantities and whole products, which is particularly useful when processing large volumes.

Cutting tools provide complete versatility



The RG-350 is a truly versatile machine that slices, dices, shreds, grates, cuts juliennes, crimping slices and potato chips – everything from firm to soft products.



The large 215 mm cutting tools enables faster processing times, whilst the knife blades and grating plates are replaceable saving you money over the longer term.

RG-350 Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H25270	Machine Table, stainless steel fits full gastronorm container



Wall Rack for 3 cutting tools



Cleaning Brush small/large



RG-350 (above) shown with stainless steel Machine Table and Container Trolley

RG-350 Cutting tools

All cutting tools are dishwasher safe. Discs Ø 215 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



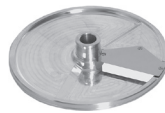
Slicer ♦ ★

Item No.	Dimension
H63082	0.5 mm
H63081	1 mm
H63023	1.5 mm
H63026	2 mm
H63045	3 mm
H63056	4 mm
H63083	5 mm
H63046	6 mm
H63084	7 mm
H63042	8 mm
H63085	9 mm
H63033	10 mm



High Capacity Slicer ♦ ★

Item No.	Dimension
H65040	2 mm
H65045	3 mm
H65041	4 mm
H65042	6 mm
H65043	8 mm
H65044	10 mm
H65018	12 mm
H65021	15 mm
H65024	20 mm



Soft Slicer ♦ ★

Item No.	Dimension
H62573	8 mm
H62575	10 mm
H62577	12 mm
H62579	15 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
H62320	14 mm
H62322	20 mm



Crimping Slicer ★

Item No.	Dimension
H63343	3 mm
H63074	4 mm
H63345	5 mm
H63039	6 mm



High Capacity Crimping Slicer ♦ ★

Item No.	Dimension
H65060	2 mm
H65063	3 mm
H65061	4 mm
H65062	6 mm



Julienne Cutter ★

Item No.	Dimension
H63212	2x2 mm
H63348	2x6 mm
H63349	3x3 mm
H63061	4x4 mm
H63065	6x6 mm
H63073	8x8 mm
H63080	10x10 mm



High Capacity Julienne Cutter ★ ♦

Item No.	Dimension
H65000	2x2 mm
H65049	2.5x2.5 mm
H65004	4x4 mm
H65007	6x6 mm
H65010	8x8 mm
H65015	10x10 mm



Grater/Shredder ★

Item No.	Dimension
H62630	1.5 mm
H62631	2 mm
H62632	3 mm
H62633	4.5 mm
H62634	6 mm
H62635	8 mm
H62636	10 mm



Fine Grater ★

Item No.	Dimension
H62637	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
H62639	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
H62638	Fine Grater, extra fine

★ Blade replaceable

♦ Some sizes may be used with dicing grids

❖ Double blades

RG-350 Cutting tools continued

All cutting tools are dishwasher safe. Discs Ø 215 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.

Dicing Grid ★

- use with appropriate Slicers on page 17, as per below

Item No.	Dimension	Description
H37177	6x6 mm	Use with 3 mm-6 mm Slicers or 4 mm-6 mm High Capacity (HC) Slicers
H37178	8x8 mm	Use with 3 mm-8 mm Slicers, 8 mm Soft Slicer or 4 mm-8 mm High Capacity (HC) Slicers
H37179	10x10 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37180	12x12 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37181	12x12 mm Low	Use with 12 mm Soft Slicer or 12 mm High Capacity (HC) Slicer
H37182	15x15 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37183	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm Fine Cut Slicer or 12 mm-15 mm High Capacity (HC) Slicers
H37184	20x20 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37185	20x20 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm-20 mm Fine Cut Slicer or 12 mm-20 mm High Capacity (HC) Slicers
H37186	25x25 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37187	25x25 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm-20 mm Fine Cut Slicer or 12 mm-20 mm High Capacity (HC) Slicers



Potato Chip Grid ★

Item No.	Dimension	Description
H37176	10 mm	Use only with 10 mm Slicer, 10 mm Soft Slicer or 10 mm High Capacity (HC) Slicer



RG-350 Recommended cutting tool packages

Item No.	Description
H84015	Cutting tools 6-pack including 2 Wall Racks. Slicer 1.5, 4, 6 and 10 mm. Grater/Shredder 4.5 mm. Dicing Grid 10x10 mm
H84016	Cutting tools 9-pack including 3 Wall Racks. Slicer 1.5, 4, 6 and 10 mm. Julienne 4x4 mm. Grater/Shredder 2 and 8 mm. Fine Grater. Dicing Grid 10x10 mm



H84015



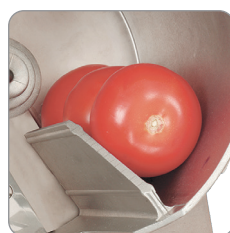
H84016



Wall Rack for 3 cutting tools



Full Moon Feed Cylinder



Stacking of Tomatoes on Cylinder Wall



Feed Cylinder



Machine Washable Parts

50+ cuts...



Slice



Crimp



Julienne



Shred



Dice



Chips

Dicing & chip compatible with optional cutting tools



Vegetable Preparation Machine RG-300i

Food manufacturing capacity vegetable preparation. Make more than 50 different cuts. Slice, crimp, julienne, shred/grate, dice & potato chip.

Processes up to 3,000 portions/day, 40 kg/minute or up to 2.4 tons/hour. Duty cycle 7.2 tonnes/day.

- Robust design, manufactured in stainless steel, for commercial use and a long lifespan in tough environments
- 3 separate feeders for maximum flexibility
 1. Feed Hopper – for continuous feeding of round products
 2. 4-Tube Insert – for slicing long products
 3. Manual Push Feeder, Ergo Loop - gives a leverage effect
- Handle and 2 wheels enables easy moving
- Removable insert tray in stainless steel (supplied with machine) enables quick easy cleaning, improving efficiency of operation between cuts
- Efficient start/stop function for continuous feeding
- Full moon shaped large Feed Cylinder
- Large 215 mm diameter stainless steel cutting tools with replaceable knife blades
- Over 44 different discs available to suit all requirements (see cutting tools list)
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Three phase only - 1500w, 400-415v, 3-phase+N, 50-60 hz

Manual Feeder



The Ergo loop design gives a lever effect which also reduces the need for manual force when preparing large and hard products such as root vegetables, cabbage and cheese.

For safety, the machine stops when the feeder is moved to the side, and starts automatically when it covers the Feed Cylinder's opening.



4-Tube Insert



Enables you to cut long and narrow products standing, and round products in a specific direction. It gives support to a range of different sized items, such as cucumber and leeks.

The tube is ideal to "bunch together" herbs, including parsley.

The feeder has four tubes with the following diameters: 73 mm (two tubes), 60 mm and 35 mm.

The rotating cutting tool is covered by the feeder at all times, enabling the machine to run continuously.



Feed Hopper



Enables continuous bucket filling for preparation of primarily round products.

The capacity is very high because the machine runs constantly, making it extremely time efficient.

The RG-300i with a Feed Hopper is ideal for continuous production flow.



RG-300i Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H37297	Spare Insert Tray (for high production fast cleaning)
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H3208	Accessories Trolley, stainless steel, with lockable wheels
H10844	Food Cutting Box, 64.5 litres
H10843	Box Trolley with lockable wheels



Cleaning Brush small/large



Box Trolley and Food Cutting Box



Spare Insert Tray



Container Trolley



Accessories Trolley (RG-300i & RG-400i)



Wall Rack

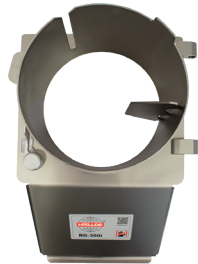
RG-300i Feed attachments

Item No.	Description	H47120	Manual Push Feeder, ergo loop
H47129	Feed Cylinder for Manual Feeder (H47120) and 4-Tube Insert (H47505)	H47505	4-Tube Insert incl. 2 pestles
		H47330	Feed Hopper incl. Cylinder

Manual Push Feeder Setup

4 Tube Insert Setup

Feed Hopper Setup



RG-300i with
Manual Push Feeder



RG-300i with
4-Tube Insert



Cutting Tool



Ejector plate



Tray



Machine Base



RG-300i with
Feed Hopper

RG-300i Cutting tools

listed on Pages 24-25

50+ cuts...

Slice

Crimp

Julienne

Shred

Dice

Chips

Dicing & chip compatible with optional cutting tools



Vegetable Preparation Machine RG-400i-3PH

Food manufacturing capacity vegetable preparation. Make more than 50 different cuts. Slice, crimp, julienne, shred/grate, dice & potato chip.

Processes up to 5,000 portions/day, 60 kg/minute or up to 3.6 tons/hour.

- Robust design, manufactured in stainless steel, for commercial use and a long lifespan in tough environments
- 4 separate feeders for maximum flexibility
 1. *Feed Hopper* – for continuous feeding of round products
 2. *4-Tube Insert* – for slicing long products
 3. *Manual Push Feeder, Ergo Loop* - gives a leverage effect
 4. *Pneumatic Push Feeder* - press the button to automatically push the food through
- Handle and 2 wheels enables easy moving
- Removable insert tray in stainless steel (supplied with machine) enables quick easy cleaning, improving efficiency of operation between cuts
- Efficient start/stop function for continuous feeding
- Full moon shaped large Feed Cylinder
- Large 215 mm diameter stainless steel cutting tools with replaceable knife blades
- Over 44 different discs available to suit all requirements (see cutting tools list)
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Three phase only - 1500w, 400-415v, 3-phase+N, 50-60 hz

Manual Feeder



The Ergo loop design gives a lever effect which also reduces the need for manual force when preparing large and hard products such as root vegetables, cabbage and cheese.

For safety, the machine stops when the feeder is moved to the side, and starts automatically when it covers the Feed Cylinder's opening.



4-Tube Insert



Enables you to cut long and narrow products standing, and round products in a specific direction. It gives support to a range of different sized items, such as cucumber and leeks.



The tube is ideal to "bunch together" herbs, including parsley.

The feeder has four tubes with the following diameters: 73 mm (two tubes), 60 mm and 35 mm.

The rotating cutting tool is covered by the feeder at all times, enabling the machine to run continuously.



Feed Hopper



Enables continuous bucket filling for preparation of primarily round products.

The capacity is very high because the machine runs constantly, making it extremely time efficient.

The RG-400i with a Feed Hopper is ideal for continuous production flow.



Pneumatic Push Feeder



With the Pneumatic Feeder, the product is pushed down automatically with just one push of a button.

The workload and time spent are minimised making it ideal for preparing larger quantities.

For safety, the machine stops when the feeder is moved to the side, and starts automatically when it covers the feeder cylinder's opening.

The Pneumatic Feeder has three variable speeds depending on what product is to be prepared.



RG-400i-3PH Optional accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large
H37297	Spare Insert Tray (for high production fast cleaning)
H40721	Container Trolley, stainless steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200
H3208	Accessories Trolley, stainless steel, with lockable wheels.
H10844	Food Cutting Box, 64.5 litres
H10843	Box Trolley with lockable wheels



Cleaning Brush small/large



Box Trolley and Food Cutting Box



Spare Insert Tray



Container Trolley



Accessories Trolley (RG-300i & RG-400i)

RG-400i-3PH Feed attachments

H37091	Continuous Feed Hopper (includes Feed Cylinder)	H37106	Pneumatic Push Feeder
H37105	4 Tube Feeder	H37063	Type A Feed Cylinder (includes three blades)
H37060	Manual Push Feeder	H37202	Type B Feed Cylinder (available on request)

Manual Push Feeder, 4-Tube Insert Setup

Manual Push Feeder (H37060) 4-Tube Insert (H37105)



or



Feed Cylinder A (H37063) Feed Cylinder B (H37202)
(Available upon request)

Continuous Feed Hopper Setup

Feed Hopper (H37091)



Feed Cylinder for Feed Hopper
(included with H37091)

Pneumatic Push Feeder Setup

Pneumatic Push Feeder (H37106)



Feed Cylinder A (H37063)

Feed Cylinder A has three internal knives to fix and divide up the product during preparation. It is used with the Pneumatic Push Feeder, Manual Feeder or 4-tube insert. It is ideal for preparation of cabbage.

Feed Cylinder B with one internal wall is used for the Manual Feeder or the 4-tube insert. It is ideal for manually orienting products (stacking) for achieving appropriate cutting direction.



RG-400i with Manual Push Feeder



RG-400i with 4-Tube Insert



Cutting Tool



Ejector plate



Tray



Machine Base



RG-400i with Feed Hopper



RG-400i with Pneumatic Push Feeder

The Feed Cylinder for the Feed Hopper is designed with two feed compartments that press the product down against the cutting tool during preparation.

Recommended packages for the RG-400i-3PH

Package	Item No.	Description	Starter pack	Standard pack	Comprehensive pack
Machine - (see page 21)	5HRG400	RG-400i Machine base	X	X	X
Feed attachments	H37063	Feed Cylinder A	X	X	X
	H37105	4-Tube Insert incl. 2 pestles	X	X	X
	H37060	Manual Push Feeder, ergo loop	X	X	
	H37091	Feed Hopper, incl. cylinder		X	X
	H37106	Pneumatic push feeder			X
Accessories	H40721	Container Trolley	X	X	X
	H3208	Accessories Trolley		X	X
	H37297	Tray (one is supplied with new machines)	X	X	X
Cutting Tool Packs	6-pack* H84015	2 Wall Racks (H1076), Slicer 1.5 mm (H63023), Slicer 4 mm (H63056), Slicer 6 mm (H63046), Slicer 10 mm (H63033), Grater/Shredder 4.5 mm (H62633), Dicing Grid 10x10 mm (H37179)	X		
	9-pack* H84016	3 Wall Racks (H1076), Slicer 1.5 mm (H63023), Slicer 4 mm (H63056), Slicer 6 mm (H63046), Slicer 10 mm (H63033), Julienne Cutter 4x4 mm (H63061), Grater/Shredder 2 mm (H62631), Grater/Shredder 8 mm (H62635), Fine Grater (H62637), Dicing Grid 10x10 mm (H37179)		X	X

*Individual items sold separately

Starter Pack



Standard Pack



Comprehensive Pack





RG-300i & 400i-3PH Cutting tools

All cutting tools are dishwasher safe. Discs Ø 215 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



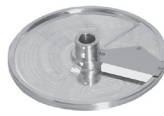
Slicer ♦★

Item No.	Dimension
H63082	0.5 mm
H63081	1 mm
H63023	1.5 mm
H63026	2 mm
H63045	3 mm
H63056	4 mm
H63083	5 mm
H63046	6 mm
H63084	7 mm
H63042	8 mm
H63085	9 mm
H63033	10 mm



High Capacity Slicer ♦♦★

Item No.	Dimension
H65040	2 mm
H65045	3 mm
H65041	4 mm
H65042	6 mm
H65043	8 mm
H65044	10 mm
H65018	12 mm
H65021	15 mm
H65024	20 mm



Soft Slicer ♦★

Item No.	Dimension
H62573	8 mm
H62575	10 mm
H62577	12 mm
H62579	15 mm



Crimping Slicer★

Item No.	Dimension
H63343	3 mm
H63074	4 mm
H63345	5 mm
H63039	6 mm



Julienne Cutter★

Item No.	Dimension
H63212	2x2 mm
H63348	2x6 mm
H63349	3x3 mm
H63061	4x4 mm
H63065	6x6 mm
H63073	8x8 mm
H63080	10x10 mm



Fine Cut Slicer ♦♦

Item No.	Dimension
H62320	14 mm
H62322	20 mm



High Capacity Crimping Slicer ♦

Item No.	Dimension
H65060	2 mm
H65063	3 mm
H65061	4 mm
H65062	6 mm



High Capacity Julienne Cutter ♦♦

Item No.	Dimension
H65000	2x2 mm
H65049	2.5 x 2.5 mm
H65004	4x4 mm
H65007	6x6 mm
H65010	8x8 mm
H65015	10x10 mm



Grater/Shredder★

Item No.	Dimension
H62630	1.5 mm
H62631	2 mm
H62632	3 mm
H62633	4.5 mm
H62634	6 mm
H62635	8 mm
H62636	10 mm



Fine Grater★

Item No.	Dimension
H62637	Fine Grater



Hard Cheese Grater★

Item No.	Dimension
H62639	Hard Cheese Grater



Fine Grater, extra fine★

Item No.	Dimension
H62638	Fine Grater, extra fine

★ Blade replaceable

♦ Some sizes may be used with dicing grids

♦♦ Double blades



Manual Handle



Manual Feed



4-Tube Insert



Pneumatic Push Feeder



Feed Hopper

RG-300i & 400i-3PH Cutting tools continued

All cutting tools are dishwasher safe. Discs Ø 215 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.

Dicing Grid ★

- use with appropriate Slicers on page 24, as per below

Item No.	Dimension	Description
H37177	6x6 mm	Use with 3 mm-6 mm Slicers or 4 mm-6 mm High Capacity (HC) Slicers
H37178	8x8 mm	Use with 3 mm-8 mm Slicers, 8 mm Soft Slicer or 4 mm-8 mm High Capacity (HC) Slicers
H37179	10x10 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37180	12x12 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37181	12x12 mm Low	Use with 12 mm Soft Slicer or 12 mm High Capacity (HC) Slicer
H37182	15x15 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37183	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm Fine Cut Slicer or 12 mm-15 mm High Capacity (HC) Slicers
H37184	20x20 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37185	20x20 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm-20 mm Fine Cut Slicer or 12 mm-20 mm High Capacity (HC) Slicers
H37186	25x25 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
H37187	25x25 mm Low	Use with 12 mm-15 mm Soft Slicers, 14 mm-20 mm Fine Cut Slicer or 12 mm-20 mm High Capacity (HC) Slicers



Potato Chip Grid ★

Item No.	Dimension	Description
H37176	10 mm	Use only with 10 mm Slicer, 10 mm Soft Slicer or 10 mm High Capacity (HC) Slicer



300i & 400i-3PH Recommended cutting tool packages

Item No.	Description
H84015	Cutting tools 6-pack including 2 Wall Racks. Slicer 1.5, 4, 6 and 10 mm. Grater/Shredder 4.5 mm. Dicing Grid 10x10 mm
H84016	Cutting tools 9-pack including 3 Wall Racks. Slicer 1.5, 4, 6 and 10 mm. Julienne 4x4 mm. Grater/Shredder 2 and 8 mm. Fine Grater. Dicing Grid 10x10 mm



Wall Rack for 3 cutting tools



Easy to move



Easy to change options



Machine washable parts

Tool Storage and Rack Installation



Wall Rack for 3 cutting tools. Excellent space saving design that ensures safe and convenient storage, while preventing unnecessary wear of the knife edges. The Wall Rack can be installed vertically or horizontally. If installed vertically, the top is where the screw hole is closest to the edge, as the posts are slightly angled so tools do not slip off.

When to Replace Your Blade



Slicing a lemon is a great way to tell if your blade needs replacing. If the pips slice, the blade is still sharp. If the pips stay whole, it's time to replace the blade.

Image shows pips sliced and remaining within the slice of lemon, therefore the blade is still sharp.

Make Cheese Grating Easier

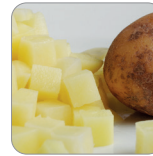


To make cheese grating easier, place the cheese in the freezer bringing the temperature down to approximately 3-4°C (do not freeze) prior to grating. Chilling the cheese makes it firmer, producing less drag on the blade during grating.

Order of Dicing



When dicing a variety of products, always dice softest food such as strawberry before harder foods such as apples. This ensures soft food doesn't jam behind hard food that may remain in the dicing grid.



Orientation of Food for Correct Slicing



Consider the orientation of food in the Feed Cylinder to produce the correct cut eg carrots laid flat in the cylinder produce long ribbon cuts, whereas placed in the feed tube, it produces horizontal slices.



Soft Fruit and Vegetables



For perfect results when you need to dice soft fruits and vegetables use the Soft Slicer, in combination with a suitable Dicing Grid.

Make Use of the Feed Cylinder Wall



The Feed Cylinder wall is designed to stack produce such as tomatoes for correct slicing orientation. For example tomatoes stacked top to bottom against the Feed Cylinder wall slices them across the middle as shown to the left.



Cleaning a Dicing Grid



When finished using the dicing grid, use a hard carrot as a tool to push ingredients out of the grid before cleaning with a bristle brush.



Type of Processing

Vertical Cutter Blender Attachment: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups and more.

Vegetable Preparation Attachment: slices, dices, grates, shreds, cuts julienne and crimping slices in a variety of dimensions depending on model selected.

Suitable For

Halde's range suits the smallest café up to medium sized kitchens. Perfect for kitchens preparing texture custom food at hospitals, retirement homes and more.



Why choose a Halde Combi Cutter?

- Two machines in one!
- Automatic speed setting for the two separate attachments – gives perfect result with both functions:
 1. Vegetable Preparation attachment (low speed/s)
 2. Vertical Cutter Blender attachment (high speed/s)
- Cutting tools and bowl scraper included
- Time-efficient solutions
- Fast and easy cleaning
- Easy moving and storing
- Exemplary safety
- Outstanding quality

Vegetable Preparation Attachment

- Efficient start/stop function
- A precise and clean cut
- A wide selection of cutting tools

Vertical Cutter Blender Attachment

- Smooth and even result
- Processes all consistencies raw or cooked/dry or liquid
- Serrated knives for long lasting sharpness



30+ cuts...



Slice



Crimp



Julienne



Shred

Does not dice
for dicing see
CC-34

Combi Cutter CC-32S

One machine base,
two attachments
– Double functions!

Combi machine with veg prep & cutter/mixer attachment included.

Slice, crimp, julienne & shred/grate - 80 portions/day, 2kg/minute.

Chop, mix, grind, purée/blend & mince.

Stainless steel bowl gross volume 3 litres, net liquid volume 1.4 litres. Duty cycle 360kg/day.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
- Fast and easy cleaning, all loose parts are machine washable
- Time saving
- Lightweight and easy to move
- Table top model
- 1000w, supplied with cord and 10 amp plug

Vegetable Preparation Attachment

- 1 speed, 500 rpm
- A precise and clean cut
- Efficient start/stop function for continuous feeding
- Built-in tube feeder with half moon feed head



Smart functions

The CC-32S has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean, at the same time as moving the ingredients towards the knives during preparation for more efficient processing.

The design and angle of the knives, in combination with the scrapers, means the ingredients are turned in the bowl giving the content a uniform texture. This gives perfect results quickly. The knives are serrated making them more wear resistant.



Cutter/Bowl Attachment

- 1 speed, 1,450 rpm
- Processes all consistencies, raw or cooked/dry or liquid
- Serrated knife blades for long-lasting sharpness
- Patented scraper system for fast and even result

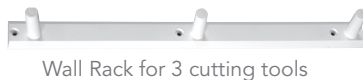


Double safety

If the Feed Cylinder is removed, the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

CC-32S Accessories

Item No.	Description
H1076	Wall Rack for 3 cutting tools
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large



Feed Cylinder



Feed Cylinder



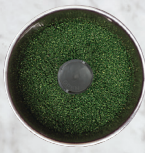
Stacking of tomatoes



Feed tube



Cutter/Bowl Attachment



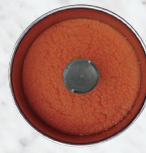
Chop



Mix



Grind



Puree / Blend

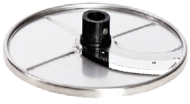


Mince



CC-32S Cutting tools

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



Slicer⌘

Item No.	Dimension
H85001	1 mm
H85002	2 mm
H85004	4 mm
H85006	6 mm



Fine Cut Slicer★

Item No.	Dimension
H83373	15 mm



Julienne Cutter⌘

Item No.	Dimension
H85057	2x2 mm
H85050	4x4 mm



Grater/Shredder⌘

Item No.	Dimension
H85044	2 mm
H85040	4 mm
H85045	6 mm



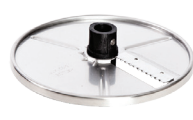
Fine Grater★

Item No.	Dimension
H83215	Fine Grater



Slicer★

Item No.	Dimension
H63159	0.5 mm
H63157	1 mm
H63109	1.5 mm
H63114	2 mm
H63161	3 mm
H63089	4 mm
H63163	5 mm
H63094	6 mm
H63165	7 mm
H63099	8 mm
H86030	9 mm
H63104	10 mm



Crimping Slicer⌘

Item No.	Dimension
H85048	4 mm



Julienne Cutter★

Item No.	Dimension
H63122	2x2 mm
H63346	2x6 mm
H63350	3x3 mm
H63128	4x4 mm



Grater/Shredder★

Item No.	Dimension
H83210	1.5 mm
H83211	2 mm
H83212	3 mm
H83213	4.5 mm
H83216	6 mm
H83214	8 mm
H83272	10 mm



Hard Cheese Grater★

Item No.	Dimension
H83249	Hard Cheese Grater



Crimping Slicer★

Item No.	Dimension
H63362	2 mm
H63363	3 mm
H63141	4 mm
H63365	5 mm
H63149	6 mm



Fine Grater, extra fine★

Item No.	Dimension
H83284	Fine Grater, extra fine

★ Blade replaceable

⌘ Blade NOT replaceable

CC-32S Recommended cutting tool packages

Item No.	Description
H84081	Cutting tools 2-pack. Slicer 4 mm. Grater/Shredder 4 mm
H84082	Cutting tools 4-pack. Slicer 2 and 4 mm. Grater/Shredder 4 mm. Julienne 2x2 mm



H84081



H84082



Add during process



Scraper System



Serrated knife blades



Easy to move



Machine washable parts



40+ cuts...



Slice



Crimp



Julienne



Shred



Dice

Dicing compatible with optional cutting tools

Combi Cutters CC-34

One machine base, two attachments – Double functions!

Combi machine with veg prep & cutter/mixer attachment included.
 Slice, crimp, julienne shred/grate & dice - 80 portions/day, 2kg/minute.
 Chop, mix, grind, purée/blend & mince.

Stainless steel bowl gross volume 3 litres, net liquid volume 1.4 litres. Duty cycle 360kg/day.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
- Fast and easy cleaning, all loose parts are machine washable
- Time saving
- Lightweight and easy to move
- Table top model
- 1000w, supplied with cord and 10 amp plug

Vegetable Preparation Attachment

- 2 speed, 500/800 rpm
- A precise and clean cut
- Efficient start/stop function for continuous feeding
- Built-in tube feeder with half moon feed head
- Dicing compatible



Smart functions

The CC-34 has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean at the same time as moving the ingredients towards the knives during preparation for more efficient processing.

The design and angle of the knives, in combination with the scrapers, means the ingredients are turned in the bowl giving the content a uniform texture. This gives perfect results quickly. The knives are serrated making them more wear resistant.



Cutter/Bowl Attachment

- 2 speed, 1,450/2,650 rpm
- Processes all consistencies, raw or cooked/dry or liquid
- Serrated knife blades for long-lasting sharpness
- Patented scraper system for fast and even result



Double safety

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

CC-34 Accessories

Item No.	Description
H10037	Cleaning Brush - small
H10020	Cleaning Brush - large



Cleaning Brush small/large

CC-34 Recommended cutting tool packages

Item No.	Description
H84081	Cutting tools 2-pack. Slicer 4 mm. Grater/Shredder 4 mm
H84082	Cutting tools 4-pack. Slicer 2 and 4 mm. Grater/Shredder 4 mm. Julienne 2x2 mm



H84081



H84082



Feed Cylinder



Feed Cylinder



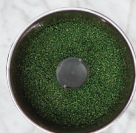
Stacking of tomatoes



Feed tube



Cutter/Bowl Attachment



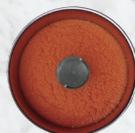
Chop



Mix



Grind



Puree / Blend



Mince



CC-34 Cutting tools

All cutting tools are dishwasher safe. Discs Ø 185 mm. See cutting tool guide pages 6-7 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
H63159	0.5 mm
H63157	1 mm
H63109	1.5 mm
H63114	2 mm
H63161	3 mm
H63089	4 mm
H63163	5 mm
H63094	6 mm
H63165	7 mm
H63099	8 mm
H86030	9 mm
H63104	10 mm



Slicer ⌘ ▲

Item No.	Dimension
H85001	1 mm
H85002	2 mm
H85004	4 mm
H85006	6 mm



Crimping Slicer ⌘

Item No.	Dimension
H85048	4 mm



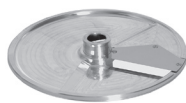
Julienne Cutter ⌘

Item No.	Dimension
H85057	2x2 mm
H85050	4x4 mm



Grater/Shredder ⌘

Item No.	Dimension
H85044	2 mm
H85040	4 mm
H85045	6 mm



Soft Slicer ★★

Item No.	Dimension
H83375	8 mm
H83364	10 mm
H83385	12 mm
H83383	15 mm



Crimping Slicer ★

Item No.	Dimension
H63362	2 mm
H63363	3 mm
H63141	4 mm
H63365	5 mm
H63149	6 mm



Julienne Cutter ★

Item No.	Dimension
H63122	2x2 mm
H63346	2x6 mm
H63350	3x3 mm
H63128	4x4 mm



Grater/Shredder ★

Item No.	Dimension
H83210	1.5 mm
H83211	2 mm
H83212	3 mm
H83213	4.5 mm
H83216	6 mm
H83214	8 mm
H83272	10 mm



Fine Cut Slicer ★♦

Item No.	Dimension
H83373	15 mm



Fine Grater ★

Item No.	Dimension
H83215	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
H83249	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
H83284	Fine Grater, extra fine

★ Blade replaceable

⌘ Blade NOT replaceable

♦ Some sizes can be used with dicing grids

▲ Slicer style cannot be used with dicing grids

Dicing Grid ⌘

- use with appropriate Slicers above, as per below

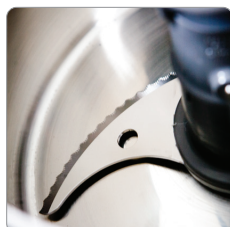
Item No.	Dimension	Description
H83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
H83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83294	12x12 mm Low	Use with 12 mm Soft Slicer
H83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
H83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer



Add during process



Scraper System



Serrated knife blades



Easy to move



Machine washable parts



Halldé Vertical Cutter Blenders/Mixers

Type of Processing

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups and more.

Suitable For

Halldé's range suits the smallest café up to large commercial kitchens.

Perfect for kitchens preparing texture custom food at hospitals, retirement homes and more.



5 seconds



15 seconds



0 seconds

Why choose a Halldé Vertical Cutter Blender/Mixer?

- Time-saving scraper system - patented
- Processes all consistencies raw or cooked/dry or liquid
- Smooth and even result
- Serrated knives for long lasting sharpness
- Fast and easy cleaning
- Exemplary safety
- Outstanding quality
- Easy moving and storing



Chop



Mix



Grind



Puree / Blend



Mince



Vertical Cutter Blender VCB-32

Chops, grinds, mixes, purées, blends and minces.

Processes a variety of food such as meat, fish, fruit, vegetables, herbs, nuts, parmesan and chocolate.

Ideal for dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purees and pâtés.

Stainless steel bowl gross volume 3 litres, net liquid volume 1.4 litres.

- ABS machine housing
- 2 Speed 1,450 rpm & 2,650 rpm
- Pulse function
- Powerful high torque motor
- Halldé patented scraper system
- Serrated knife blade for long lasting sharpness
- Fast processing to desired consistency and texture
- Impact & heat resistant Xylex lid
- Carry handles for easy moving
- Ideal for wet, dry & liquid foods
- 240v, 1,000w, supplied with cord and 10 amp plug



Patented scraper

The VCB-32 has a scraper system designed to prevent food getting stuck on the inside and the lid of the bowl. The three scraper arms keep the lid and the inside of the bowl clean as well as moving the ingredients back towards the knives making the blend more efficient. This patented function enables the knives to cut the contents more effectively, shortening preparation time considerably.

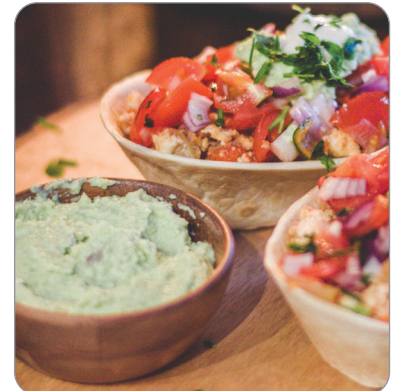


Small and versatile

Halldé's VCB-32 is a versatile vertical cutter/blender for the smaller kitchen. It is small in size but has smart functions which always ensures perfect and even results.

Exemplary safety features

The VCB-32 has two individual safety switches ensuring that you can only start the machine if the bowl and lid have been correctly fitted.



Almond paste



Pesto/Hummus



Dessert



Pastries



Vegetarian patties



Add during process



Scraper System



Serrated knife blades



Easy to move



Machine washable parts



Chop



Mix



Grind



Puree / Blend



Mince

Vertical Cutter Mixers VCM-41

Chops, grinds, mixes, purées, blends and minces.

Stainless steel bowl gross volume 4 litres, net liquid volume 1.5 litres.

- Metal machine housing
- 1 Speed 1,500 rpm & pulse function
- Powerful high torque motor
- Hällde patented scraper system
- Serrated knife blade for long lasting sharpness
- Fast processing to desired consistency and texture
- Impact & heat resistant Xylex lid and scraper system
- Carry handles for easy moving
- Ideal for wet, dry & liquid foods
- Electrical: 240v, 550w supplied with cord and 10 amp plug



VCM-41

Four-armed scraper

The scraper system is designed to prevent food getting stuck on the inside and the lid of the bowl, where the knives are unable to reach. The scraper arms keep the lid and the inside of the bowl clean. At the same time they move the ingredients back towards the knives. The VCM's scraper system has four arms.



This patented function means that the rotation of the ingredients in the bowl is stopped enabling the knives to cut the contents more effectively. This accelerates preparation time considerably and minimises the heat release that arises when preparing.

Powerful knife unit

The VCM has a generously sized knife unit of acetal with two large knives that effectively cut through the ingredients. The removable knives are serrated in order to maintain their sharpness longer.



Add during process

The lid has a 5 cm wide feed tube for filling while the machine is running, making it easy to add food during processing.



Exemplary safety features

The VCM has three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. The VCM has a mechanical motor brake which means the knives stop rotating immediately when the safety arm is turned to the side. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.



Easy to carry

Both the machine and bowl have two large handles that make them easy to carry even if you have wet hands.



Machine washable parts

For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. All loose parts can be washed in the dishwasher.



PLUS



Vertical Cutter Mixers VCM-42-3PH

Has all the same features and benefits as the VCM-41 except:

- 2 speed - 1,500 and 3,000 rpm & pulse function
- Electrical: 240v, 750w, 3 phase supplied un-plugged



VCM-42-3PH

Vertical Cutter Blenders VCB-62-3PH

Has all the same features and benefits as the VCB-61 except:

- 2 speed - 1,500 and 3,000 rpm & pulse function
- Electrical: 240v, 750w, 3 phase supplied un-plugged



VCB-62-3PH

VCM-41, VCM-42-3PH, VCB-61 & VCB-62-3PH Results



Fish mousse



Dessert



Parmesan cheese



Chocolate



Minced meat



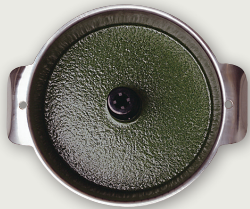
Almond



Soup/Sauce



Parsley



Herb oil



Aromatic butter



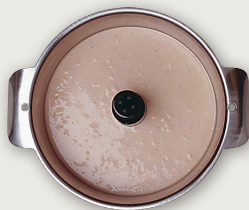
Pâté



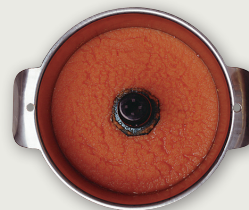
Thickening/Batter



Mayonnaise



Dressing



Purée



Onion



Chop



Mix



Grind



Puree / Blend



Mince

Vertical Cutter Blenders VCB-61

Chops, grinds, mixes, purées, blends and minces.

Stainless steel bowl gross volume 6 litres, net liquid volume 4.3 litres.

- Metal machine housing
- 1 speed 1,500 rpm and pulse function
- Powerful high torque motor
- Halldé patented scraper system
- Fast processing to desired consistency and texture
- Serrated knife blade for long lasting sharpness
- Halldé patented 4 knife design
- Carry handles for easy moving
- Electrical: 240v, 1,500w supplied with cord and 10 amp plug



VCB-61

Perfect and even results every time

The combination of the bowl, scraper and knife unit works together, delivering best in class results.

- When the knife unit rotates, the large cutting knives cut up the ingredients while pressing them forwards and out towards the side of the bowl
- When the ingredients reach the edge of the bowl, their rotation is stopped and the four scraper arms throw them back towards the knives
- While the scraper keeps the ingredients away from the inside of the bowl, the hexagonal shape of the knife unit forces the ingredients to bounce away from the middle



The smaller turning knives, which are unique to VCB, presses the ingredients down towards the cutting knives and turns them around ensuring the entire contents of the bowl are prepared equally and you get a more even result.

These functions allow you to shorten preparation time significantly and thereby reduce the heat release that may arise in the bowl.

Exemplary safety features

The VCB has three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. The VCB has a mechanical motor brake which means the knives stop rotating immediately when the safety arm is turned to the side. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.



Easy to carry

Both the machine and bowl have two large handles that make them easy to carry even if you have wet hands.

Machine washable parts

For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. All loose parts can be washed in the dishwasher.



Food Blender SB-4

SB-4 the most versatile kitchen blender with its unique ergonomic design.

The SB-4 is a robust, strong and extremely safe machine, built with high quality components to cope with the highest demands and workloads in the kitchen. SB-4 blends, mixes and stirs dressings, herb oils, sauces, thickenings, soups, desserts, milk shakes, juices, etc.

The blender is designed for applications such as restaurants, schools, hospitals, kindergarten, home care, canteens, prisons, marine, hotels, flight catering, bakery, QSR's and supermarkets that demand the highest durability and cutting performance.

SB-4 has a stable and low working height, ergonomic machine base with hinge holder and built in safety switch, and handles for easy mobility. The jug is transparent, graded in ounces/cups/litres, heat resistant and has an extremely strong drop free design in Xylex. It has exchangeable knife blades and is designed for machine washing.



Item No.	Dimension	Description
5HSB4	365 x 270 x 440	4ltr Xylex container capacity 700 - 15000rpm 6.3kg net weight 8.5g packed net weight 1350w

Accessories

Item No.	Description
H23307	4ltr jug including Knife Unit and lid

Machine Dimensions and Net Weights

RG-50S & RG-50

RG-50S
 • Machine base: 7 kg.

RG-50
 • Machine base: 8.6 kg.

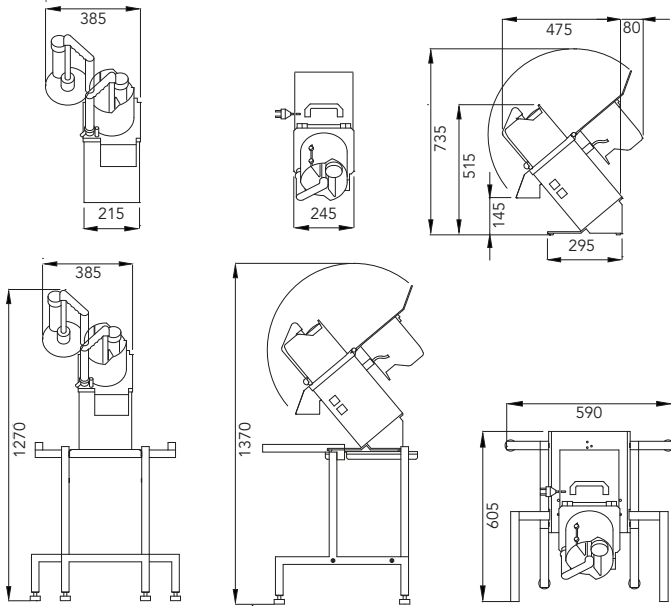
RG-50S / RG-50 Attachments
 • Vegetable Preparation attachment: 1 kg
 • Cutting tools: 0.3 kg.

RG-100

• Machine: 16 kg.

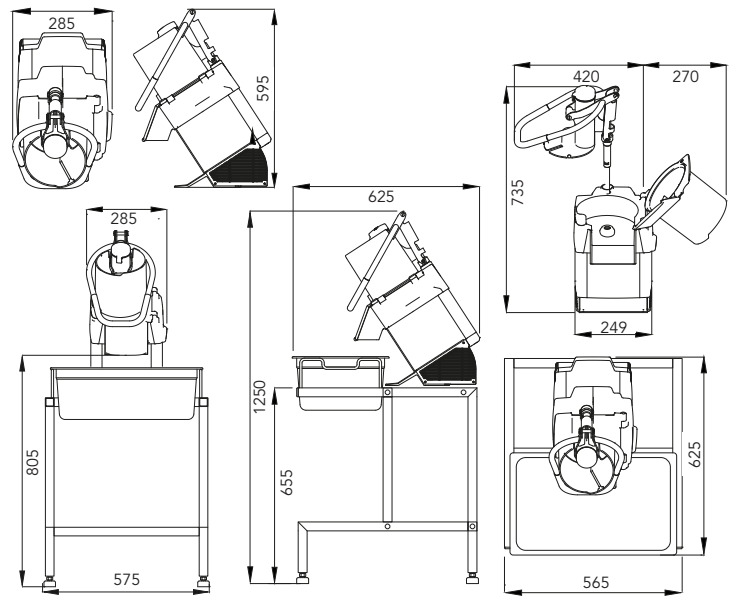
• Cutting tools: 0.5 kg.

RG-200



- Machine: 18.6 kg.
- Cutting tools: 0.5 kg.

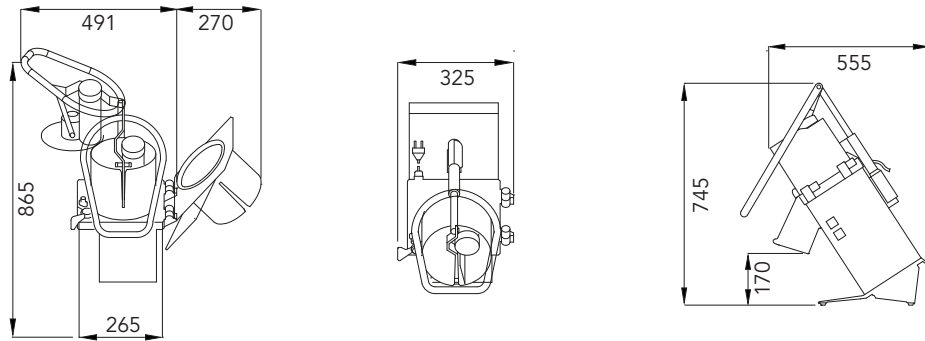
RG-250 & RG-250 diwash



- Machine: 22 kg.
- Cutting tools: 0.5 kg.

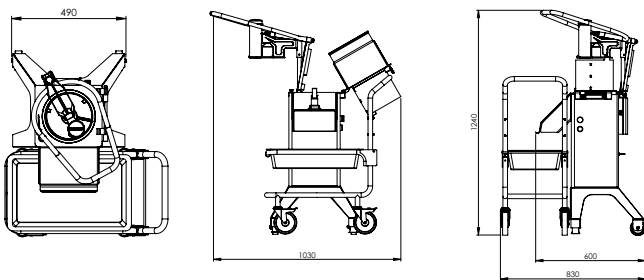
RG-350

- Machine: 32 kg.
- Cutting tools: 1 kg.



RG-300i

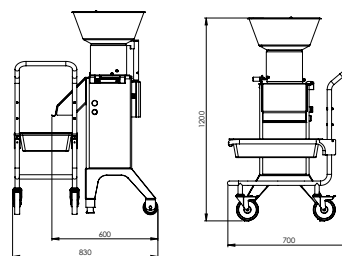
Manual Push Feeder Setup



RG-300i

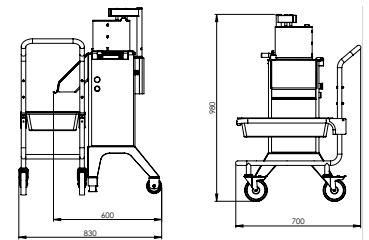
- Machine base: 37 kg.
- Feeder cylinder: 6 kg.

Continuous Feed Hopper Setup



- Manual Feeder: 5.8 kg.
- Feed Hopper with feeder cylinder: 11 kg.
- 4-Tube Insert: 5 kg.

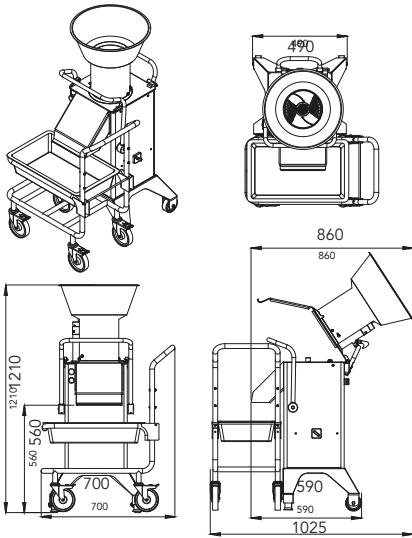
4 Tube Feeder Setup



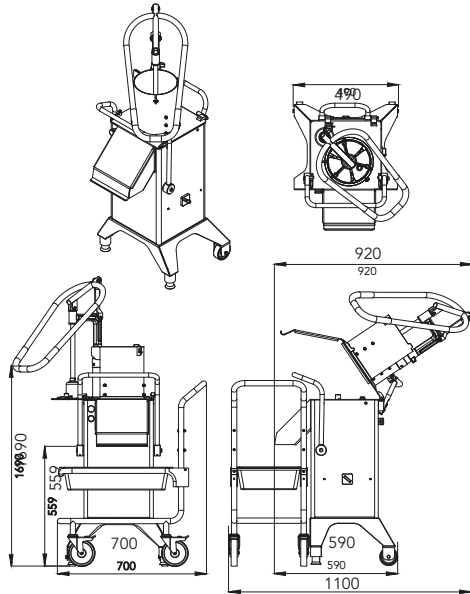
- Tray: 1.5 kg.
- Cutting tool: 1 kg.

RG-400i-3PH

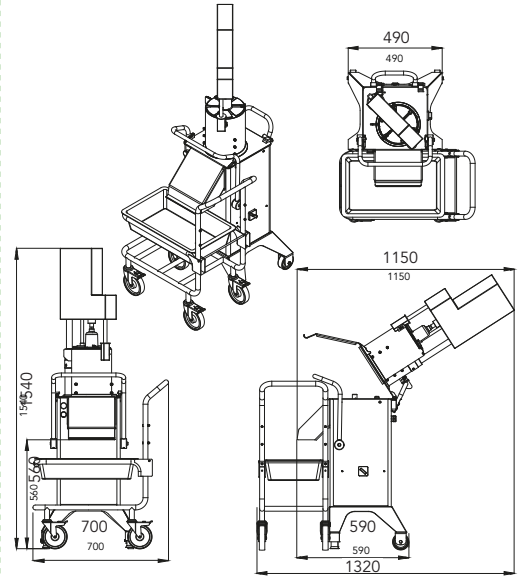
Continuous Feed Hopper Assembly



Manual Push Feeder Setup



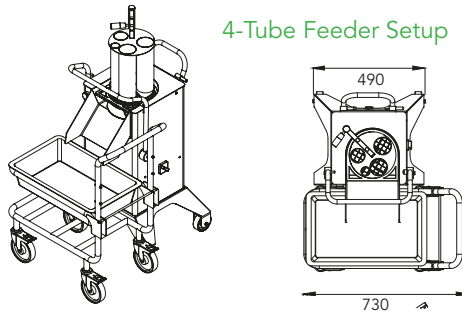
Pneumatic Push Feeder Setup



RG-400i-3PH

- Machine base: 63 kg.
- Feed Cylinder: 6 kg.
- Manual Feeder: 7.5 kg.
- 4-tube insert: 5 kg.
- Pneumatic Push Feeder: 12 kg.
- Feed Hopper with Feed Cylinder: 12 kg.
- Cutting tools: 1 kg.
- Tray: 1.5 kg.

4-Tube Feeder Setup



CC-32S, CC-34

CC-32S

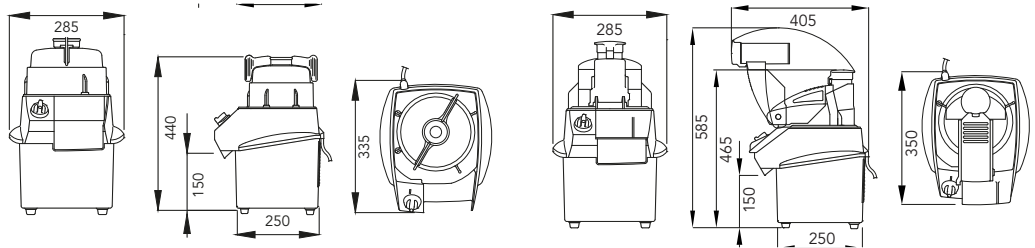
- Machine base: 7 kg.

CC-32S / CC-34 Attachments

- Vegetable Preparation attachment: 1 kg
- Vertical cutter attachment: 1.4 kg
- Cutting tools: 0.3 kg.

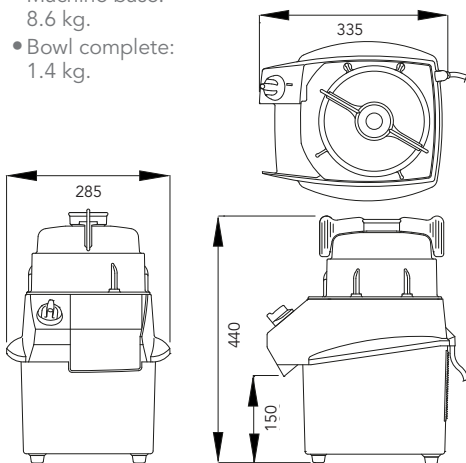
CC-34

- Machine base: 8.6 kg.



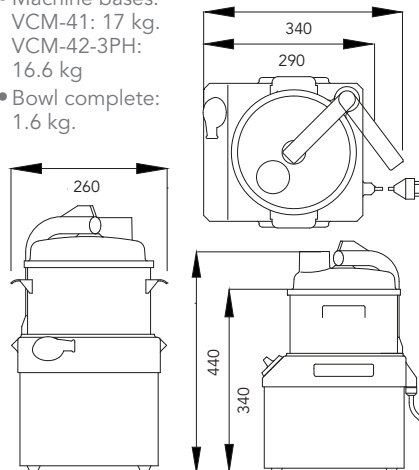
VCB-32

- Machine base: 8.6 kg.
- Bowl complete: 1.4 kg.



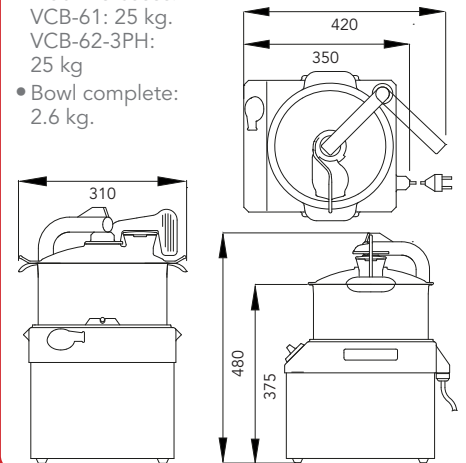
VCM-41 & VCM-42-3PH

- Machine bases: VCM-41: 17 kg. VCM-42-3PH: 16.6 kg
- Bowl complete: 1.6 kg.



VCB-61 & VCB-62-3PH

- Machine bases: VCB-61: 25 kg. VCB-62-3PH: 25 kg
- Bowl complete: 2.6 kg.





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