



PRODUCT CATALOG

Food Preparation Machines - Made in Sweden since 1941 



Vegetable
Preparation Machines



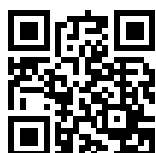
Vertical
Cutters



Combi
Cutters



NEW!



hallde.com

Blender



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NEW!



HALLDE expands the cutting tool range!

Serrated Slicer

HALLDE offers completely new opportunities by launching a “Serrated Slicer 10 mm” that cuts proteins such as cooked chicken, salami and halloumi!



Serrated Slicer is available for all HALLDE Vegetable Preparation Machines and Combi Cutters

READ MORE ➔



HALLDE PRODUCT CATALOG

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PLEASE NOTE!

- Please state item number and description when ordering.
- AB Hållde Maskiner reserves the right to make changes to machines, accessories, Cutting Tools and related prices without prior notification.
- All machines manufactured by HALLDE are covered by one year warranty.
- We make a reservation against any printing errors.

MEASUREMENT CONVERSION

MM ▶	0.5	1	1.5	2	3	4	4.5	5	6
INCH ▶	1/64	1/32	1/16	5/64	1/8	5/32	3/16	13/64	7/32
MM ▶	7	8	9	10	12	14	15	20	25
INCH ▶	9/32	5/16	11/32	3/8	15/32	9/16	5/8	3/4	1



Machines that are presented in this catalog are available as CE, CB and EAC approved, NSF- and UL-listed models. Contact your local distributor for more information.



HALLDE is certified according to the international quality standard ISO 9001 and ISO 14001.





CUTTING TOOL GUIDE

* = Use cutting tool selection from RG-100 HC = High Capacity

All Cutting Tools can be cleaned in a dishwasher machine.

SLICERS



Slice hard and soft vegetables, fruits, mushrooms etc. Dice when combined with a suitable Dicing Grid. Cut French fries in combination with French Fries Grid.

mm	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200	RG-250 <i>diwash</i>	RG-350 RG-300i	Cheese Shredder RG-400i
0,5	* 63159	* 63159	63159	63133	63133	63082	—
1	85001	85001	63157	63058	63058	63081	—
1,5	* 63109	* 63109	63109	63111	63111	63023	—
2	85002	85002	63114	63116	63116	63026	—
3	* 63161	* 63161	63161	63162	63162	63045	—
4	85004	85004	63089	63091	63091	63056	—
5	* 63163	* 63163	63163	63164	63164	63083	—
6	85006	85006	63094	63096	63096	63046	—
7	* 63165	* 63165	63165	86028	86028	63084	—
8	* 63099	* 63099	63099	63101	63101	63042	—
9	* 86030	* 86030	86030	86036	86036	63085	—
10	* 63104	* 63104	63104	63106	63106	63033	—

HC SLICERS



HC Slicers have double blades and, accordingly, higher capacity. Slice hard vegetables and fruits, and dice when used with the recommended dicing grid. Cut french fries in combination with French Fries Grid.

2	—	—	—	—	—	65040	—
3	—	—	—	—	—	65045	—
4	—	—	—	—	—	65041	—
6	—	—	—	—	—	65042	—
8	—	—	—	—	—	65043	—
10	—	—	—	—	—	65044	—
12	—	—	—	—	—	65018	—
15	—	—	—	—	—	65021	—
20	—	—	—	—	—	65024	—

FINE CUT SLICERS



Slice hard and soft vegetables, fruits, mushrooms etc. Dice when combined with a suitable Dicing Grid.

14	—	—	—	—	—	62320	—
15	* 83373	* 83373	83373	82519	82519	—	—
20	—	—	—	—	—	62322	—

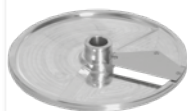
STANDARD SLICER



Slice hard/firm products, such as root vegetables etc. Dice when combined with a suitable Dicing Grid.

20	—	—	—	82395	82395	—	—
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SOFT SLICERS



Slice soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.

8	—	* 83375	83375	82532	82532	62573	—
10	—	* 83364	83364	82510	82510	62575	—
12	—	* 83385	83385	82557	82557	62577	—
15	—	* 83383	83383	82554	82554	62579	—

CRIMPING SLICERS



Cut decorative rippled slices of beetroot, cucumber, carrots, etc.

2	* 63362	* 63362	63362	63352	63352	—	—
3	* 63363	* 63363	63363	63353	63353	63343	—
4	85048	85048	63141	63117	63117	63074	—
5	* 63365	* 63365	63365	63355	63355	63345	—
6	* 63149	* 63149	63149	63177	63177	63039	—

HC CRIMPING SLICERS



HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber, carrots, etc.

2	—	—	—	—	—	65060	—
3	—	—	—	—	—	65063	—
4	—	—	—	—	—	65061	—
6	—	—	—	—	—	65062	—

JULIENNE CUTTERS

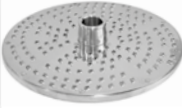
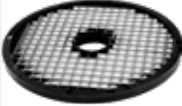


Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potato chips/ French fries.

2 x 2	85057	85057	63122	63132	63132	63212	—
2 x 6	* 63346	* 63346	63346	63347	63347	63218	—
3 x 3	* 63350	* 63350	63350	63351	63351	63349	—
4 x 4	85050	85050	63128	63130	63130	63061	—
6 x 6	—	—	63138	63140	63140	63065	—
8 x 8	—	—	63146	63148	63148	63073	—
10 x 10	—	—	63154	63156	63156	63080	—

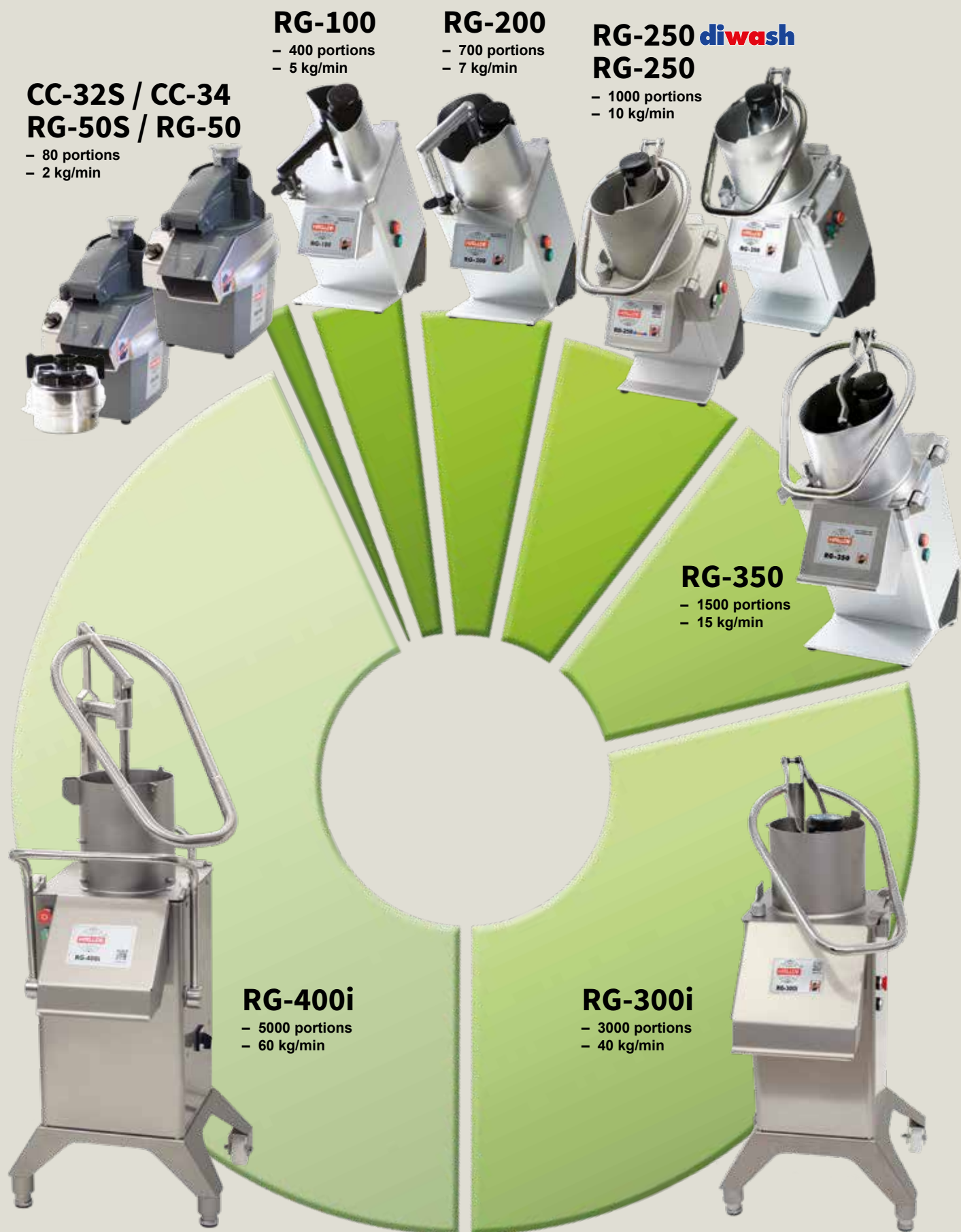


All Cutting Tools can be cleaned in a dishwasher machine.

	mm	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200	RG-250 <i>diwash</i>	RG-350 RG-300i RG-400i	Cheese Shredder RG-400i
HC JULIENNE CUTTERS								
	2 x 2	—	—	—	—	—	65000	—
	2,5 x 2,5	—	—	—	—	—	65064	—
	2 x 6	—	—	—	—	—	65056	—
	4 x 4	—	—	—	—	—	65004	—
	6 x 6	—	—	—	—	—	65007	—
	8 x 8	—	—	—	—	—	65010	—
	10 x 10	—	—	—	—	—	65015	—
SERRATED SLICER								
NEW! 	10	* 63505	* 63505	63505	63502	63502	63503	—
GRATERS / SHREDDERS								
	1,5	* 83210	* 83210	83210	83421	83421	62630	—
	2	85044	85044	83211	83422	83422	62631	—
	3	* 83212	* 83212	83212	83423	83423	62632	—
	4	85040	85040	—	—	—	—	—
	4,5	* 83213	* 83213	83213	83424	83424	62633	62633
	6	85045	85045	83216	83425	83425	62634	62634
	8	* 83214	* 83214	83214	83426	83426	62635	62635
	10	* 83272	* 83272	83272	83427	83427	62636	62636
FINE GRATER								
	Fine	* 83215	* 83215	83215	83428	83428	62637	—
HARD CHEESE GRATER								
	Hard Cheese	* 83249	* 83249	83249	83430	83430	62639	—
FINE GRATER, EXTRA FINE								
	Extra Fine	* 83284	* 83284	83284	83429	83429	62638	—
DICING GRIDS								
	6 x 6	—	—	83290	83290	83290	37177	—
	8 x 8	—	* 83291	83291	83291	83291	37178	—
	10 x 10	—	* 83292	83292	83292	83292	37179	—
	12 x 12	—	* 83293	83293	83293	83293	37180	—
	L 12 x 12	—	* 83294	83294	83294	83294	37181	—
	15 x 15	—	* 83295	83295	83295	83295	37182	—
	L 15 x 15	—	* 83296	83296	83296	83296	37183	—
	20 x 20	—	* 83297	83297	83297	83297	37184	—
	L 20 x 20	—	—	83298	83298	83298	37185	—
	X-L 20 x 20	—	—	—	—	83299	—	—
	25 x 25	—	—	—	—	—	37186	—
	L 25 x 25	—	—	—	—	—	37187	—
DICING KITS								
NEW! 	8 x 8 x 8	—	* 83548	83548	83558	83558	83568	—
	10 x 10 x 10	—	* 83540	83540	83550	83550	83560	—
FRENCH FRIES GRID								
	10	—	—	—	—	86510	37176	—
FRENCH FRIES KIT								
NEW! 	10 x 10	—	* 83510	83510	—	83520	—	—



Capacity Survey



HALLDE

VEGETABLE PREPARATION MACHINES

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.

USERS

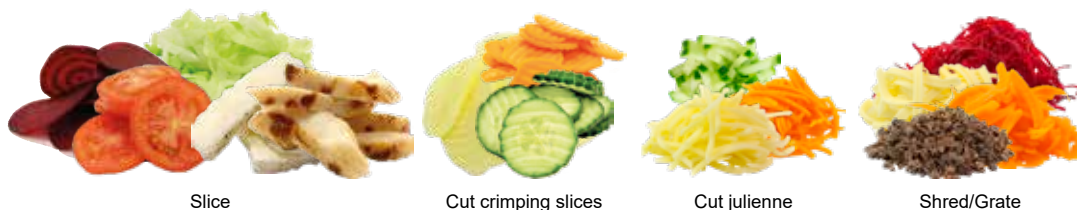
HALLDE's wide range suits the smallest café up to food processing industries.



WHY CHOOSE A HALLDE 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
- A precise and clean cut
- Easy moving and storing

MAKE MORE THAN 30 DIFFERENT CUTS



Slice

Cut crimping slices

Cut julienne

Shred/Grate



VEGETABLE PREPARATION MACHINE RG-50S



- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel Cutting Tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials

RG-50S MACHINE

Item No.	Item	Description
24680	RG-50S	220-240 1 50/60
24419	RG-50S	100-120 1 50/60
24687	RG-50S AU/NZ	220-240 1 50/60
24682	RG-50S UK	220-240 1 50/60
11111	RG-50S CN	220-240 1 50/60
12028	RG-50S KR	220-240 1 50/60



MAKE MORE THAN 40 DIFFERENT CUTS WITH...



Slice

Cut crimping slices

Cut julienne

Shred/Grate

Dice

Cut French fries



VEGETABLE PREPARATION MACHINE RG-50



- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel Cutting Tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials

RG-50 MACHINE

Item No.	Item	Description
24730	RG-50	220-240 1 50/60
24467	RG-50	100-120 1 50/60
24383	RG-50 AU/NZ	220-240 1 50/60
24738	RG-50 UK	220-240 1 50/60
11109	RG-50 CN	220-240 1 50/60
12023	RG-50 KR	220-240 1 50/60



RG-50S AND RG-50 ACCESSORIES

Item No.	Item	Description
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Wall Rack

Wall Rack for 3 Cutting Tools. Saves space, ensure safe and convenient storage, while also preventing unnecessary wear of the knife edges.



Cleaning Brush Small



Cleaning Brush Large

Cleaning Brushes in two sizes for cleaning machines and Cutting Tools. Both have coarse bristles that are particularly effective for cleaning dicing grids and julienne cutters.

CUTTING TOOLS FOR RG-50S AND RG-50

All Cutting Tools can be cleaned in a dishwasher machine. Have replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



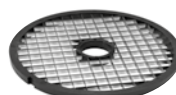
SLICER

Item No.	Dimension
85001	1 mm
85002	2 mm
85004	4 mm
85006	6 mm



GRATER/SHREDDER

Item No.	Dimension
85044	2 mm
85040	4 mm
85045	6 mm



DICING GRID

Only for RG-50. See Cutting Tool Guide, page 4-5.
Note! Dicing Grids can only be used in combination with Cutting Tools for RG-100. See Dicing combinations, page 11.



CRIMPING SLICER

Item No.	Dimension
85048	4 mm



JULIENNE CUTTER

Item No.	Dimension
85057	2x2 mm
85050	4x4 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84081	Cutting Tools 2-pack	Slicer 4 mm Grater/shredder 4 mm
84082	Cutting Tools 4-pack	Slicer 2 mm, 4 mm Grater/shredder 4 mm Julienne 2x2 mm



FRENCH FRIES KIT

Only for RG-50. See Cutting Tool Guide, page 4-5.



SERRATED SLICER

See Cutting Tool Guide, page 4-5.



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

MAKE MORE THAN 45 DIFFERENT CUTS



Slice

Cut crimping slices

Cut julienne

Shred/Grate

Dice

Cut French fries



VEGETABLE PREPARATION MACHINE RG-100

5 kg
/min

400
/day

- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Optional feeder enables angle cut slices
- Fast and easy cleaning
- Handle, enables easy moving
- Table top model
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-100 MACHINE

Item No.	Item	Description
1002	RG-100	220-240 1 50/60
1004	RG-100	100 1 50/60
1001	RG-100	110-120 1 60
1020	RG-100 AU/NZ	220-240 1 50/60
1006	RG-100 UK	220-240 1 50/60
11101	RG-100 CN	220-240 1 50/60
12014	RG-100 KR	220-240 1 50/60
1504	RG-100	380-415 3N 50/60
11114	RG-100 C	220-240 1 50/60 (Lockable machine)

RG-100 ACCESSORIES

Item No.	Item	Description
1345	Angle Cut Feed Head	Incl. pestle.
1154	Pipe Insert	Incl. pestle.
25270	Machine Table	Incl. GN 1/1-100. Stainless steel and adjustable level.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Cleaning Brush Small



Cleaning Brush Large



Pipe Insertincl. pestle



Angle Cut Feed Head



Wall Rack



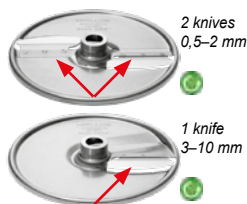
Container trolley



Machine table

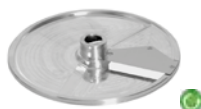
CUTTING TOOLS FOR RG-100

All Cutting Tools can be cleaned in a dishwasher machine.  Have replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63159	0,5 mm
63157	1 mm
63109	1,5 mm
63114	2 mm
63161	3 mm
63089	4 mm
63163	5 mm
63094	6 mm
63165	7 mm
63099	8 mm
86030	9 mm
63104	10 mm



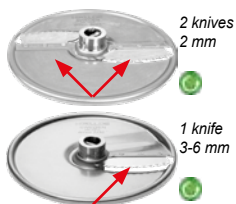
SOFT SLICER

Item No.	Dimension
83375	8 mm
83364	10 mm
83385	12 mm
83383	15 mm



FINE CUT SLICER

Item No.	Dimension
83373	15 mm



CRIMPING SLICER

Item No.	Dimension
63362	2 mm
63363	3 mm
63141	4 mm
63365	5 mm
63149	6 mm



GRATER/SHREDDER

Item No.	Dimension
83210	1,5 mm
83211	2 mm
83212	3 mm
83213	4,5 mm
83216	6 mm
83214	8 mm
83272	10 mm



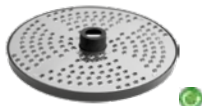
FINE GRATER

Item No.	Dimension
83215	Fine



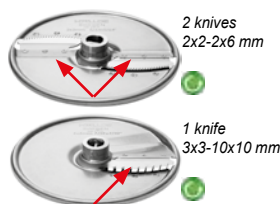
FINE GRATER, EXTRA FINE

Item No.	Dimension
83284	Extra Fine



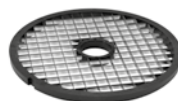
HARD CHEESE GRATER

Item No.	Dimension
83249	Hard cheese



JULIENNE CUTTER

Item No.	Dimension
63122	2x2 mm
63346	2x6 mm
63350	3x3 mm
63128	4x4 mm
63138	6x6 mm
63146	8x8 mm
63154	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	Slicer 3-6 mm
83291	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm
83292	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83293	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83294	Low 12x12 mm	Soft Slicer 12 mm
83295	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83296	Low 15x15 mm	Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm
83297	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83298	Low 20x20 mm	Fine Cut Slicer 15 mm, Soft Slicer 15 mm



DICING KIT

Item No.	Dimension	Description
83548	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm 
83540	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm 

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84010	Cutting Tools 4-pack	Slicer 1,5 mm, 4 mm Grater/shredder 2 mm, 8 mm 2 pcs Wall Rack
84011	Cutting Tools 7-pack	Slicer 1,5 mm, 4 mm, 10 mm Grater/shredder 2 mm, 8 mm Dicing Grid 10x10 mm Julienne 4x4 mm 3 pcs Wall Rack



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

MAKE MORE THAN 45 DIFFERENT CUTS



Slice



Cut crimping slices



Cut julienne



Shred/Grate



Dice



VEGETABLE PREPARATION MACHINE RG-200



- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Optional feeder enables angle cut slices
- Fast and easy cleaning
- Handle, enables easy moving
- Table top model, preferably machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-200 MACHINE

Item No.	Item	Description
1204	RG-200	220-240 1 50/60
1201	RG-200	100 1 50/60
1202	RG-200	110-120 1 60
1225	RG-200 AU/NZ	220-240 1 50/60
1254	RG-200 UK	220-240 1 50/60
11102	RG-200 CN	220-240 1 50/60
12015	RG-200 KR	220-240 1 50/60
12020	RG-200	380-415 3N 50/60
11115	RG-200 C	220-240 1 50/60 (Lockable machine)

RG-200 ACCESSORIES

Item No.	Item	Description
1345	Angle Cut Feed Head	Incl. pestle.
1154	Pipe Insert	Incl. pestle.
25270	Machine Table	Incl. GN 1/1-100. Stainless steel and adjustable level.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Cleaning Brush Small



Cleaning Brush Large



Pipe Insertincl. pestle



Angle Cut Feed Head



Wall Rack



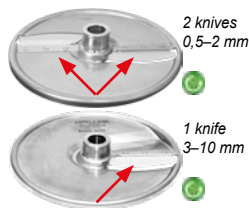
Container trolley



Machine table

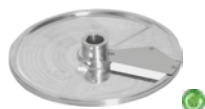
CUTTING TOOLS FOR RG-200

All Cutting Tools can be cleaned in a dishwasher machine.  Have replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63133	0,5 mm
63058	1 mm
63111	1,5 mm
63116	2 mm
63162	3 mm
63091	4 mm
63164	5 mm
63096	6 mm
86028	7 mm
63101	8 mm
86036	9 mm
63106	10 mm



SOFT SLICER

Item No.	Dimension
82532	8 mm
82510	10 mm
82557	12 mm
82554	15 mm



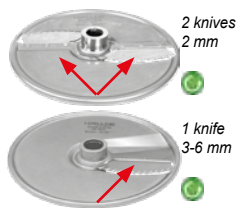
FINE CUT SLICER

Item No.	Dimension
82519	15 mm



STANDARD SLICER

Item No.	Dimension
82395	20 mm



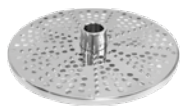
CRIMPING SLICER

Item No.	Dimension
63352	2 mm
63353	3 mm
63117	4 mm
63355	5 mm
63177	6 mm



GRATER/SHREDDER

Item No.	Dimension
83421	1,5 mm
83422	2 mm
83423	3 mm
83424	4,5 mm
83425	6 mm
83426	8 mm
83427	10 mm



FINE GRATER

Item No.	Dimension
83428	Fine



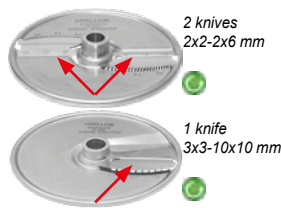
FINE GRATER, EXTRA FINE

Item No.	Dimension
83429	Extra Fine



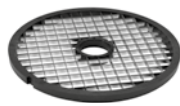
HARD CHEESE GRATER

Item No.	Dimension
83430	Hard Cheese



JULIENNE CUTTER

Item No.	Dimension
63132	2x2 mm
63347	2x6 mm
63351	3x3 mm
63130	4x4 mm
63140	6x6 mm
63148	8x8 mm
63156	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	Slicer 3-6 mm
83291	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm
83292	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83293	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83294	12x12 mm Low	Soft Slicer 12 mm
83295	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83296	15x15 mm Low	Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm
83297	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83298	20x20 mm Low	Fine Cut Slicer 15 mm, Soft Slicer 15 mm



DICING KIT

Item No.	Dimension	Description
83558	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm 
83550	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm 

RECOMMENDED CUTTING TOOL-PACKAGES

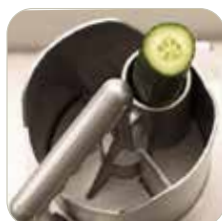
Item No.	Item	Description
84012	Cutting Tools 4-pack	Slicer 1,5 mm, 4 mm Grater/shredder 2 mm, 8 mm 2 pcs Wall Rack
84013	Cutting Tools 7-pack	Slicer 1,5 mm, 4 mm, 10 mm Grater/shredder 2 mm, 8 mm Dicing Grid 10x10 mm Julienne 4x4 mm 3 pcs Wall Rack



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

RG-250 diwash – Patented coating

All removable parts of RG-250 diwash coming into contact with food can be cleaned in a dishwasher. RG-250 diwash has a 4 liter, full moon feed cylinder. The built-in feeding tube facilitates transversal cutting of oblong food items (e.g. cucumber).



MAKE MORE THAN 50 DIFFERENT CUTS



Slice

Cut crimping slices

Cut julienne

Shred/Grate

Dice

Cut French fries



VEGETABLE PREPARATION MACHINE

RG-250 diwash

10 kg
/min

1000
/day

- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- diwash parts with patented coating enabling machine dishwash
- Smooth surfaces with diwash gives minimal friction in food-zones
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- The design of the handle gives a leverage effect, Ergo-loop
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Handles, enables easy moving
- Suitable on a machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



diwash

All removable parts of the RG-250 diwash are dishwasher safe.

RG-250 diwash MACHINE

Item No.	Item	Description
25050	RG-250 diwash	220-240 1 50/60
25051	RG-250 diwash AU/NZ	220-240 1 50/60
25052	RG-250 diwash UK	220-240 1 50/60
25058	RG-250 diwash CN	220-240 1 50/60
25059	RG-250 diwash KR	220-240 1 50/60
25060	RG-250 diwash	380-415 3N 50/60

RG-250 diwash ACCESSORIES

Item No.	Item	Description
25270	Machine Table	Incl. GN 1/1-100. Stainless steel and adjustable level.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Cleaning Brush
Small



Cleaning Brush
Large



Container trolley



Wall Rack



Machine table



Stacking of tomatoes



Feed Cylinder



Feed tube



Easy to move



Machine washable parts

MAKE MORE THAN 50 DIFFERENT CUTS



VEGETABLE PREPARATION MACHINE RG-250



- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- The design of the handle gives a leverage effect, Ergo-loop
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Fast and easy cleaning
- Handles, enables easy moving
- Suitable on a machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-250 MACHINE

Item No.	Item	Description
25005	RG-250	220-240 1 50/60
25015	RG-250 AU/NZ	220-240 1 50/60
25030	RG-250 UK	220-240 1 50/60
11112	RG-250 CN	220-240 1 50/60
12016	RG-250 KR	220-240 1 50/60
25002	RG-250	120 1 60
25020	RG-250	230-240 3N 50
25021	RG-250	380-415 3N 50/60
25025	RG-250 Marine	440 3 60
25028	RG-250 Marine	380-415 3 50/60
11116	RG-250 C	220-240 1 50/60 (Lockable machine)

RG-250 ACCESSORIES

Item No.	Item	Description
25270	Machine Table	Incl. GN 1/1-100. Stainless steel and adjustable level.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Feed Cylinder



Stacking of tomatoes



Feed tube



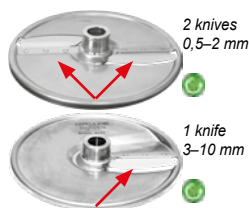
Easy to move



Machine washable parts

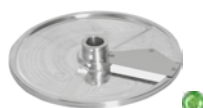
CUTTING TOOLS FOR RG-250 **diwash** AND RG-250

All Cutting Tools can be cleaned in a dishwasher machine.  Have replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63133	0,5 mm
63058	1 mm
63111	1,5 mm
63116	2 mm
63162	3 mm
63091	4 mm
63164	5 mm
63096	6 mm
86028	7 mm
63101	8 mm
86036	9 mm
63106	10 mm



SOFT SLICER

Item No.	Dimension
82532	8 mm
82510	10 mm
82557	12 mm
82554	15 mm



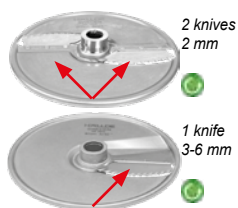
FINE CUT SLICER

Item No.	Dimension
82519	15 mm



STANDARD SLICER

Item No.	Dimension
82395	20 mm



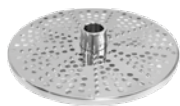
CRIMPING SLICER

Item No.	Dimension
63352	2 mm
63353	3 mm
63117	4 mm
63355	5 mm
63177	6 mm



GRATER/SHREDDER

Item No.	Dimension
83421	1,5 mm
83422	2 mm
83423	3 mm
83424	4,5 mm
83425	6 mm
83426	8 mm
83427	10 mm



FINE GRATER

Item No.	Dimension
83428	Fine



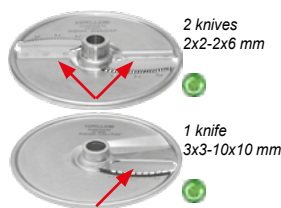
FINE GRATER, EXTRA FINE

Item No.	Dimension
83429	Extra Fine



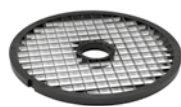
HARD CHEESE GRATER

Item No.	Dimension
83430	Hard Cheese



JULIENNE CUTTER

Item No.	Dimension
63132	2x2 mm
63347	2x6 mm
63351	3x3 mm
63130	4x4 mm
63140	6x6 mm
63148	8x8 mm
63156	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	Slicer 3-6 mm
83291	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm
83292	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83293	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83294	Low 12x12 mm	Soft Slicer 12 mm
83295	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83296	Low 15x15 mm	Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm
83297	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm
83298	Low 20x20 mm	Fine Cut Slicer 15 mm, Soft Slicer 15 mm
83299	Extra Low 20x20 mm	Standard Slicer 20 mm



DICING KIT

Item No.	Dimension	Description
83558	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm 
83550	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm 



FRENCH FRIES GRID

Item No.	Dimension	Combine with
86510	10 mm	Slicer 10 mm, Soft Slicer 10 mm



SERRATED SLICER

Item No.	Dimension
63502	10 mm



FRENCH FRIES KIT

Item No.	Dimension
83520	10x10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84012	Cutting Tools 4-pack	Slicer 1,5 mm, 4 mm Grater/shredder 2 mm, 8 mm 2 pcs Wall Rack
84013	Cutting Tools 7-pack	Slicer 1,5 mm, 4 mm, 10 mm Grater/shredder 2 mm, 8 mm Dicing Grid 10x10 mm Julienne 4x4 mm 3 pcs Wall Rack

MAKE MORE THAN 70 DIFFERENT CUTS



Slice

Cut crimping slices

Cut julienne

Shred/Grate

Dice

Cut French fries



VEGETABLE PREPARATION MACHINE RG-350



- Manual push feeder, Ergo-loop, gives a leverage effect
- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Fast and easy cleaning
- Handles, enables easy moving
- Suitable on a machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials

RG-350 MACHINE

Item No.	Item	Description
40941	RG-350	220-240 1 50/60
40943	RG-350	120 1 60
40950	RG-350 AU/NZ	220-240 1 50/60
40953	RG-350 UK	220-240 1 50/60
12017	RG-350 KR	220-240 1 50/60
11113	RG-350 CN	220-240 1 50/60
40944	RG-350	220-240 3N 50/60
40940	RG-350	380-415 3N 50/60
40945	RG-350	380-415 3 50/60
40946	RG-350 Marine	440 3 60
11117	RG-350 C	380-415 3N 50/60 (Lockable machine)

RG-350 ACCESSORIES

Item No.	Item	Description
25270	Machine Table	Incl. GN 1/1-100. Stainless steel and adjustable level.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Wall Rack



Machine table



Cleaning Brush Small



Cleaning Brush Large



Container trolley



CUTTING TOOLS FOR RG-350

All Cutting Tools can be cleaned in a dishwasher machine.

 Have replaceable knives / plates.

See Cutting Tool Guide, page 4-5, for complete information.



2 knives 0,5–2 mm



1 knife 3–10 mm

SLICER

Item No.	Dimension
63082	0.5 mm
63081	1 mm
63023	1.5 mm
63026	2 mm
63045	3 mm
63056	4 mm
63083	5 mm
63046	6 mm
63084	7 mm
63042	8 mm
63085	9 mm
63033	10 mm



HC SLICER

Item No.	Dimension
65040	2 mm
65045	3 mm
65041	4 mm
65042	6 mm
65043	8 mm
65044	10 mm
65018	12 mm
65021	15 mm
65024	20 mm



SOFT SLICER

Item No.	Dimension
62573	8 mm
62575	10 mm
62577	12 mm
62579	15 mm



FINE CUT SLICER

Item No.	Dimension
62320	14 mm
62322	20 mm



2 knives 2x2–2x6 mm



1 knife 3x3–10x10 mm

JULIENNE CUTTER

Item No.	Dimension
63212	2x2 mm
63218	2x6 mm
63349	3x3 mm
63061	4x4 mm
63065	6x6 mm
63073	8x8 mm
63080	10x10 mm



HC JULIENNE CUTTER

Item No.	Dimension
65000	2x2 mm
65064	2,5x2,5 mm
65056	2x6 mm
65004	4x4 mm
65007	6x6 mm
65010	8x8 mm
65015	10x10 mm



CRIMPING SLICER

Item No.	Dimension
63343	3 mm
63074	4 mm
63345	5 mm
63039	6 mm



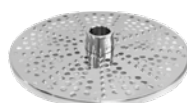
HC CRIMPING SLICER

Item No.	Dimension
65060	2 mm
65063	3 mm
65061	4 mm
65062	6 mm



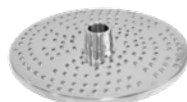
GRATER/SHREDDER

Item No.	Dimension
62630	1,5 mm
62631	2 mm
62632	3 mm
62633	4,5 mm
62634	6 mm
62635	8 mm
62636	10 mm



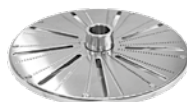
FINE GRATER

Item No.	Dimension
62637	Fine



HARD CHEESE GRATER

Item No.	Dimension
62639	Hard Cheese



FINE GRATER, EXTRA FINE

Item No.	Dimension
62638	Extra Fine



SERRATED SLICER

Item No.	Dimension
63503	10 mm



DICING GRID

Item No.	Dimension	Combine with
37177	6x6 mm	Slicer 3-6 mm, HC Slicer 4-6 mm
37178	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm, HC Slicer 4-8 mm
37179	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37180	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37181	12x12 mm Low	Soft Slicer 12 mm, HC Slicer 12 mm
37182	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37183	15x15 mm Low	Fine Cut Slicer 14 mm, Soft Slicer 12-15 mm, HC Slicer 12-15 mm
37184	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37185	20x20 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm
37186	25x25 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37187	25x25 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm



DICING KIT

Item No.	Dimension	Description
83568	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm
83560	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm



FRENCH FRIES GRID

Item No.	Dimension	Combine with
37176	10 mm	Slicer 10 mm, Soft Slicer 10 mm, HC Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84015	Cutting Tools 6-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Grater/Shredder 4,5 mm Dicing Grid 10x10 mm 2 pcs Wall Rack
84016	Cutting Tools 9-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm, 8 mm Fine Grater Dicing Grid 10x10 mm 3 pcs Wall Rack

RG-300i

– a premium machine made entirely of stainless steel

RG-300i is suited to users imposing stringent demands on quality and capacity. All removable parts of the machine can be cleaned quickly in a dishwasher and, like the Cutting Tools, are made of stainless steel.



MAKE MORE THAN 70 DIFFERENT CUTS



Slice

Cut crimping slices

Cut julienne

Shred/Grate

Dice

Cut French fries



VEGETABLE PREPARATION MACHINE RG-300i

40 kg
/min

3000
/day

- 3 separate feeders for maximum flexibility
 - Manual push feeder, Ergo-loop, gives a leverage effect
 - Feed Hopper – for continuous feeding of round Products
 - 4-Tube Insert – for slicing long Products
- All feeders and feed cylinders made in stainless steel
- Stainless steel Cutting Tools
- Tray for preparing diced foods and French fries – also facilitates cleaning
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Exemplary safety
- Robust heavy duty machine, in stainless steel
- Outstanding quality, carefully selected materials

RG-300i MACHINE

Item No.	Item	Description
47160	RG-300i Manual Feeder	380-415 3N 50/60
47193	RG-300i Feed Hopper	380-415 3N 50/60
47187	RG-300i Manual Feeder AU/NZ	380-415 3N 50/60
47188	RG-300i Feed Hopper AU/NZ	380-415 3N 50/60
47191	RG-300i Manual Feeder KR	380-415 3N 50/60
47196	RG-300i Feed hopper KR	380-415 3N 50/60
47190	RG-300i Manual Feeder	208-240 3N 60
47195	RG-300i Feed Hopper	208-240 3N 60
47189	RG-300i Manual Feeder C	380-415 3N 50/60 (Lockable machine)
47194	RG-300i Feed Hopper C	380-415 3N 50/60 (Lockable machine)

RG-300i MACHINE, MARINE MODEL

Item No.	Item	Description
47192	RG-300i Manual Feeder Marine	380-415 3 50/60
47199	RG-300i Feed Hopper Marine	380-415 3 50/60



FLEXIBLE PREPARATION FOR ALL NEEDS

What the machine is to be used for determines what type of feeder, associated feed cylinder and cutting tool are selected.



RG-300i FEED ATTACHMENTS * Also suits Marine model

Item No.	Item	Description
47330 *	Feed Hopper	Incl. Feed Cylinder
47129 *	Feed Cylinder	Use with feeder 47120 or 47505.
47120 *	Manual Push Feeder, Ergo-loop	Use with feeder 47129.
47505 *	4-Tube Insert	Incl. 2 pestles. Use with feeder 47129.



The tray is supplied with the machine and is always used when preparing products using the Dicing Grid or French Fries Grid.

RG-300i = FLEXIBLE PREPARATION FOR ALL NEEDS

MANUAL FEEDER

– reduced manual force with leverage effect



4-TUBE INSERT

– cuts long and thin products vertically



FEED HOPPER

– continuous, filling by the bucket load



RG-300i ACCESSORIES

Item No.	Item	Description
3208	Accessories Trolley	Stainless steel with lockable wheels.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
10840	Container Trolley	High, suitable for 16 GN 1/1.
10841	Container Trolley	Low, suitable for 2x7 GN 1/1.
10842	Basin Trolley	85 litres.
10843	Box Trolley	
10844	Food Cutting Box	54 litres, incl. lid.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Cleaning Brush
Small



Cleaning Brush
Large



Wall Rack



Container trolley



Box Trolley and
Food Cutting Box incl. lid



Basin Trolley



Container Trolleys



Accessories trolley

RG-300i

RECOMMENDED PACKAGES !

	Item No.	Item	Description	STANDARD PACK	FULL FLEX
Machine	47160	Manual Feeder	380-415 3N 50/60	X	X
Feed attachments	47505	4-Tube Insert	Incl. 2 pestles.	X	X
	47330	Feed Hopper	Incl. cylinder.		X
Accessories	40721	Container trolley	Incl. GN 1/1-200.	X	X
	10842	Basin Trolley	85 litres		X
	3208	Accessories Trolley		X	X
	10841	Container Trolley	Low		X
Cutting Tool packages <i>All Cutting Tools are made of stainless steel and can be washed in machine.</i>	84015	6-pack Cutting Tools	Slicer 1,5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Grater/Shredder 4,5 mm Dicing Grid 10x10 mm 2 pcs Wall Rack	X	
	84016	9-pack Cutting Tools	Slicer 1,5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm Grater/Shredder 8 mm Fine Grater Dicing Grid 10x10 mm 3 pcs Wall Rack		X

CUTTING TOOLS FOR RG-300i

All cutting tools are dishwasher safe.  Replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



2 knives 0.5-2 mm



1 knife 3-10 mm

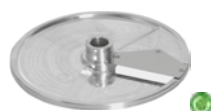
SLICER

Item No.	Dimension
63082	0.5 mm
63081	1 mm
63023	1.5 mm
63026	2 mm
63045	3 mm
63056	4 mm
63083	5 mm
63046	6 mm
63084	7 mm
63042	8 mm
63085	9 mm
63033	10 mm



HC SLICER

Item No.	Dimension
65040	2 mm
65045	3 mm
65041	4 mm
65042	6 mm
65043	8 mm
65044	10 mm
65018	12 mm
65021	15 mm
65024	20 mm



SOFT SLICER

Item No.	Dimension
62573	8 mm
62575	10 mm
62577	12 mm
62579	15 mm



FINE CUT SLICER

Item No.	Dimension
62320	14 mm
62322	20 mm



2 knives 2x2-2x6 mm



1 knife 3x3-10x10 mm

JULIENNE CUTTER

Item No.	Dimension
63212	2x2 mm
63218	2x6 mm
63349	3x3 mm
63061	4x4 mm
63065	6x6 mm
63073	8x8 mm
63080	10x10 mm



HC JULIENNE CUTTER

Item No.	Dimension
65000	2x2 mm
65064	2,5x2,5 mm
65056	2x6 mm
65004	4x4 mm
65007	6x6 mm
65010	8x8 mm
65015	10x10 mm



CRIMPING SLICER

Item No.	Dimension
63343	3 mm
63074	4 mm
63345	5 mm
63039	6 mm



HC CRIMPING SLICER

Item No.	Dimension
65060	2 mm
65063	3 mm
65061	4 mm
65062	6 mm



GRATER/SHREDDER

Item No.	Dimension
62630	1,5 mm
62631	2 mm
62632	3 mm
62633	4,5 mm
62634	6 mm
62635	8 mm
62636	10 mm



FINE GRATER

Item No.	Dimension
62637	Fine



HARD CHEESE GRATER

Item No.	Dimension
62639	Hard Cheese



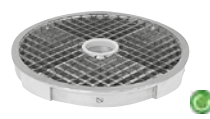
FINE GRATER, EXTRA FINE

Item No.	Dimension
62638	Extra Fine



SERRATED SLICER

Item No.	Dimension
63503	10 mm



DICING GRID

Item No.	Dimension	Combine with
37177	6x6 mm	Slicer 3-6 mm, HC Slicer 4-6 mm
37178	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm, HC Slicer 4-8 mm
37179	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37180	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37181	12x12 mm Low	Soft Slicer 12 mm, HC Slicer 12 mm
37182	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37183	15x15 mm Low	Fine Cut Slicer 14 mm, Soft Slicer 12-15 mm, HC Slicer 12-15 mm
37184	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37185	20x20 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm
37186	25x25 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37187	25x25 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm



DICING KIT

Item No.	Dimension	Description
83568	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm
83560	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm



FRENCH FRIES GRID

Item No.	Dimension	Combine with
37176	10 mm	Slicer 10 mm, Soft Slicer 10 mm, HC Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84015	Cutting Tools 6-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Grater/Shredder 4,5 mm Dicing Grid 10x10 mm 2 pcs Wall Rack
84016	Cutting Tools 9-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm, 8 mm Fine Grater Dicing Grid 10x10 mm 3 pcs Wall Rack



RG-400i - when the demands on capacity are the greatest

RG-400i is HALLDE's largest and most effective Vegetable Preparation Machine that prepares very large volumes and can be advantageously integrated into a production system.



MAKE MORE THAN 70 DIFFERENT CUTS



VEGETABLE PREPARATION MACHINE RG-400i

60 kg
/min

5000
/day

- 5 separate feeders for maximum flexibility
 - Manual push feeder, Ergo-loop, gives a leverage effect
 - Feed Hopper – for continuous feeding of round Products
 - 4-tube insert – for slicing long Products
 - Cheese Feeder – optimises the preparation of shredded cheese. Ergo-loop, gives a leverage effect
 - Pneumatic push feeder, presses the food down automatically by pushing a button
- All feeders and feed cylinders made in stainless steel
- 2 feed cylinders
 - Feed Cylinder A – with three internal knives
 - Feed Cylinder B – with one internal wall
- Full moon shaped large feed cylinder
- Two speeds
- Included in machine base:
 - Tray for preparing diced foods and French fries
 - also facilitates cleaning
- Stainless steel Cutting Tools
- Cutting Tools with replaceable knife blades
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Handle and 2 wheels, enables easy moving
- Exemplary safety
- Robust heavy duty machine, in stainless steel
- Outstanding quality, carefully selected materials



Feed attachments
at page 28

RG-400i MACHINE

Item No.	Item	Description
37062	RG-400i Machine base	380-415 3N 50/60
37302	RG-400i Machine base	380-415 3N 50/60
37301	RG-400i Machine base	220-240 3N 50/60
37306	RG-400i Machine base	440 3N 60
37309	RG-400i Machine base	208-240 3N 60
12018	RG-400i Machine base KR	380-415 3N 50/60
11120	RG-400i Machine base C	380-415 3N 50/60 (Lockable machine)

RG-400i MACHINE, MARINE MODEL

Item No.	Item	Description
37320	RG-400i Machine Base Marine	400-415 3 50/60
37321	RG-400i Machine Base Marine	220-240 3 60
37322	RG-400i Machine Base Marine	440 3 60



TRAY FOR PREPARING DICED FOODS AND POTATO CHIPS

- ALSO FACILITATES CLEANING

In order to simplify cleaning the tray is placed in the bottom of the machine base, which is then kept free from the product that is being prepared. When the preparation is complete, simply remove the stainless steel tray from the machine and clean it in the dishwasher. The need for cleaning the machine base by hand is thus minimised, all for the best hygiene.

The tray is always used when preparing products using the Dicing Grid or French Fries Grid. This is also recommended when preparing products using other Cutting Tools.



RG-400i

RECOMMENDED PACKAGES !

	Item No.	Item	Description	START PACK	STANDARD PACK	FULL FLEX
Machine (see page 26)		RG-400i Machine Base		X	X	X
Feed attach- ments	37063	Feed Cylinder A		X	X	X
	37105	4-Tube Insert	Incl. 2 pestles.	X	X	X
	37060	Manual Push Feeder, Ergo-loop		X	X	
	37091	Feed Hopper	Incl. cylinder.			X
	37106	Pneumatic Push Feeder			X	X
Accessories	10843	Box Trolley		X	X	X
	10844	Food Cutting Box	54 litres, incl. lid	X	X	X
	10842	Basin Trolley	85 litres			X
	3208	Accessories Trolley			X	X
	10841	Container Trolley	Low			X
	10351	Compressor	230 1 50			X
Cutting Tool packages	84015	6-pack	Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Grater/Shredder 4.5 mm Dicing Grid 10x10 mm 2 pcs Wall Rack	X		
All Cutting Tools are made of stainless steel and can be washed in machine.						
	84016	9-pack	Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm Grater/Shredder 8 mm Fine Grater Dicing Grid 10x10 mm 3 pcs Wall Rack		X	X

RG-400i FEED ATTACHMENTS ** Also suits Marine model*

Item No.	Item	Description
37091	Feed Hopper	Incl. Feed Cylinder.
37063	Feed Cylinder A	Use with feeder 37060, 37105 or 37106.
37202	Feed Cylinder B	Use with feeder 37060 or 37105.
37060*	Manual Push Feeder, Ergo-loop	Use with Feed Cylinder 37063 or 37202.
37105*	4-Tube Insert	Incl. 2 pestles. Use with Feed Cylinder 37063 or 37202.
37106*	Pneumatic Push Feeder	Use with Feed Cylinder 37063 and compressor (10351).
37691	Cheese Feeder	Incl. Feed Cylinder.

** Also suit Marin model.*

RG-400i FEED ATTACHMENTS, MARINE MODEL

Item No.	Item	Description
37333	Feed Hopper Marine	Incl. Feed Cylinder.
37330	Feed Cylinder A Marine	Use with feeder 37060, 37105 or 37106.
37331	Feed Cylinder B Marine	Use with feeder 37060 or 37105.

RG-400i = FLEXIBLE PREPARATION FOR ALL NEEDS

MANUAL FEEDER

- reduced manual power with "Ergo-loop"



FEED HOPPER

- continuous, filling by the bucket load



4-TUBE INSERT

- cut long and thin products vertically



RG-400i ACCESSORIES

Item No.	Item	Description
10351	Compressor	230 1 50. Use with feeder 37106.
3208	Accessories Trolley	Stainless steel with lockable wheels.
40721	Container Trolley	Incl. 1/1-200. Stainless steel, with handle, lockable wheels and adjustable level.
10840	Container Trolley	High, suitable for 16 GN 1/1.
10841	Container Trolley	Low, suitable for 2x7 GN 1/1.
10842	Basin Trolley	85 litres.
10843	Box Trolley	
10844	Food Cutting Box	54 litres, incl. lid.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



Cleaning Brush
Small



Cleaning Brush
Large



Wall Rack



Compressor



Container trolley

CHEESE FEEDER

– takes whole blocks of cheese



PNEUMATIC PUSH FEEDER

– minimise workload and save time



Box Trolley and Food Cutting Box incl. lid



Container Trolleys



Container Trolley Low / High



Accessories trolley

CUTTING TOOLS FOR RG-400i

All Cutting Tools can be cleaned in a dishwasher machine.  Have replaceable knives / plates. See Cutting Tool Guide, page 4-5, for complete information.



2 knives 0,5-2 mm



1 knife 3-10 mm

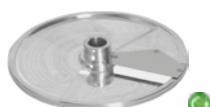
SLICER

Item No.	Dimension
63082	0.5 mm
63081	1 mm
63023	1.5 mm
63026	2 mm
63045	3 mm
63056	4 mm
63083	5 mm
63046	6 mm
63084	7 mm
63042	8 mm
63085	9 mm
63033	10 mm



HC SLICER

Item No.	Dimension
65040	2 mm
65045	3 mm
65041	4 mm
65042	6 mm
65043	8 mm
65044	10 mm
65018	12 mm
65021	15 mm
65024	20 mm



SOFT SLICER

Item No.	Dimension
62573	8 mm
62575	10 mm
62577	12 mm
62579	15 mm



FINE CUT SLICER

Item No.	Dimension
62320	14 mm
62322	20 mm



2 knives 2x2-2x6 mm



1 knife 3x3-10x10 mm

JULIENNE CUTTER

Item No.	Dimension
63212	2x2 mm
63218	2x6 mm
63349	3x3 mm
63061	4x4 mm
63065	6x6 mm
63073	8x8 mm
63080	10x10 mm



HC JULIENNE CUTTER

Item No.	Dimension
65000	2x2 mm
65064	2,5x2,5 mm
65056	2x6 mm
65004	4x4 mm
65007	6x6 mm
65010	8x8 mm
65015	10x10 mm



CRIMPING SLICER

Item No.	Dimension
63343	3 mm
63074	4 mm
63345	5 mm
63039	6 mm



HC CRIMPING SLICER

Item No.	Dimension
65060	2 mm
65063	3 mm
65061	4 mm
65062	6 mm



GRATER/SHREDDER

Item No.	Dimension
62630	1,5 mm
62631	2 mm
62632	3 mm
62633	4,5 mm
62634	6 mm
62635	8 mm
62636	10 mm



FINE GRATER

Item No.	Dimension
62637	Fine



HARD CHEESE GRATER

Item No.	Dimension
62639	Hard Cheese



FINE GRATER, EXTRA FINE

Item No.	Dimension
62638	Extra Fine



SERRATED SLICER

Item No.	Dimension
63503	10 mm



DICING GRID

Item No.	Dimension	Combine with
37177	6x6 mm	Slicer 3-6 mm, HC Slicer 4-6 mm
37178	8x8 mm	Slicer 3-8 mm, Soft Slicer 8 mm, HC Slicer 4-8 mm
37179	10x10 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37180	12x12 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37181	12x12 mm Low	Soft Slicer 12 mm, HC Slicer 12 mm
37182	15x15 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37183	15x15 mm Low	Fine Cut Slicer 14 mm, Soft Slicer 12-15 mm, HC Slicer 12-15 mm
37184	20x20 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37185	20x20 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm
37186	25x25 mm	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37187	25x25 mm Low	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm



DICING KIT

Item No.	Dimension	Description
83568	8x8x8	Dicing Grid 8x8 mm and Slicer 8 mm
83560	10x10x10	Dicing Grid 10x10 mm and Slicer 10 mm



FRENCH FRIES GRID

Item No.	Dimension	Combine with
37176	10 mm	Slicer 10 mm, Soft Slicer 10 mm, HC Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Item	Description
84015	Cutting Tools 6-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Grater/Shredder 4,5 mm Dicing Grid 10x10 mm 2 pcs Wall Rack
84016	Cutting Tools 9-pack	Slicer 1,5 mm, 4 mm, 6 mm, 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm, 8 mm Fine Grater Dicing Grid 10x10 mm 3 pcs Wall Rack



HALLDE Workstation

– Accessories for organised and simplified kitchen life

Keeping the kitchen neat and tidy is essential for chefs, making professional equipment a prerequisite. HALLDE has widened the range to include accessories that simplify kitchen life even more; different sizes and designs of container trolleys and a practical basin trolley useful when pickling vegetables, are now available.





Cheese Shredder RG-400i – shred whole blocks of cheese

Cheese Shredder RG-400i has arrived! When shredding cheese, whole blocks can be fed into the machine without having to be divided into smaller pieces. The high feed cylinder provides space for blocks of cheese measuring up to 35 cm. Optimal for operations shredding large amounts of cheese!

SHRED WHOLE BLOCKS OF CHEESE



4.5 mm



6 mm



8 mm



10 mm



CHEESE SHREDDER RG-400i



- Cheese feeder, Ergo-loop, gives a leverage effect
- High feed cylinder, suits whole blocks of cheese, up to 35 cm
- Feeder and feed cylinder in stainless steel
- Shredders in stainless steel
- Shredders with replaceable plates
- Recommended dimensions 4.5, 6, 8 and 10 mm
- The cheese should be well chilled
- Perfect cutting result
- Tray facilitating cleaning
- Time saving
- Efficient start/stop function for continuous feeding
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Handle and 2 wheels, enables easy moving
- Exemplary safety
- Robust heavy-duty machine, in stainless steel
- Outstanding quality, carefully selected materials
- Two speeds

CHEESE SHREDDER RG-400i MACHINE

Item No.	Item	Description
37062	RG-400i Machine base	380-415 3N 50/60
37302	RG-400i Machine base	380-415 3 50/60
37301	RG-400i Machine base	220-240 3N 50/60
37306	RG-400i Machine base	440 3N 60
37309	RG-400i Machine base	208-240 3N 60
12018	RG-400i Machine base KR	380-415 3N 50/60
37691	Cheese Feeder	Incl. Feed Cylinder

CHEESE SHREDDER RG-400i ACCESSORIES

Item No.	Item	Description
10843	Box Trolley	
10844	Food Cutting Box	54 litres, incl. lid.
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large



GRATER/SHREDDER

Item No.	Dimension
62633	4,5 mm
62634	6 mm
62635	8 mm
62636	10 mm



HALLDE COMBI CUTTERS

TYPE OF PROCESSING

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

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

USERS

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

WHY CHOOSE A HALLDE COMBI CUTTER?

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

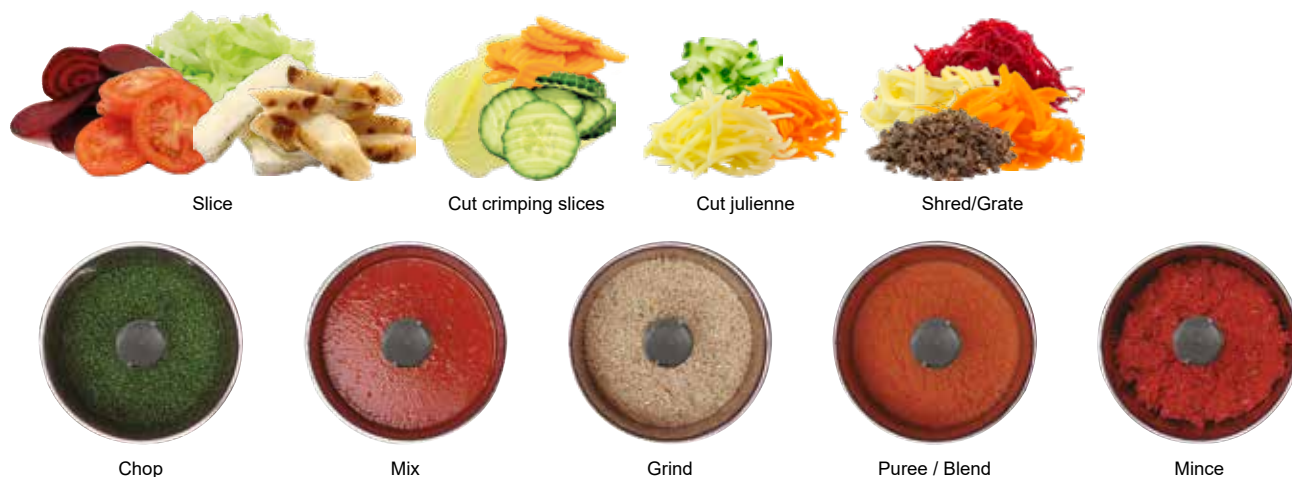
Vegetable Preparation Attachment

- 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

TWO MACHINES IN ONE - MAXIMUM FLEXIBILITY

COMBI CUTTER
CC-32S

Bowl net volume 1.4 litres



- 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
- Exemplary safety
- Outstanding quality, carefully selected materials

Vegetable Preparation Attachment

- 1 speed (low)
- Stainless steel Cutting Tools
- A precise and clean cut
- Efficient start/stop function for continuous feeding
- Built-in tube feeder



Cutter/Bowl Attachment

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



CC-32S MACHINE

Item No.	Item	Description
24660	CC-32S	220-240 1 50/60
24451	CC-32S	100-120 1 50/60
24686	CC-32S AU/NZ	220-240 1 50/60
24681	CC-32S UK	220-240 1 50/60
11110	CC-32S CN	220-240 1 50/60
12027	CC-32S KR	220-240 1 50/60

CC-32S ACCESSORIES

Item No.	Item	Description
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large

CC-32S CUTTING TOOLS

See page 37.



Cleaning Brush Small



Cleaning Brush Large



Wall Rack

ONE MACHINE BASE, TWO ATTACHMENTS
- DUBBLE FUNCTIONS!

TWO MACHINES IN ONE - MAXIMUM FLEXIBILITY

COMBI CUTTER
CC-34

Bowl net volume 1.4 litres



- 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
- Exemplary safety
- Outstanding quality, carefully selected materials

Vegetable Preparation Attachment

- 2 speeds (low)
- Stainless steel Cutting Tools
- A precise and clean cut
- Efficient start/stop function for continuous feeding
- Built-in tube feeder



CC-34 MACHINE

Item No.	Item	Description
24377	CC-34	220-240 1 50/60
24397	CC-34	100-120 1 50/60
24071	CC-34 AU/NZ	220-240 1 50/60
24393	CC-34 UK	220-240 1 50/60
11108	CC-34 CN	220-240 1 50/60
12022	CC-34 KR	220-240 1 50/60

CC-34 ACCESSORIES

Item No.	Item	Description
1076	Wall Rack	For 3 Cutting Tools.
10037	Cleaning Brush	Small
10020	Cleaning Brush	Large

Cutter/Bowl Attachment

- 2 speeds (high) and pulse function
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness

ONE MACHINE BASE, TWO ATTACHMENTS
- DUBBLE FUNCTIONS!

Cleaning Brush Small



Cleaning Brush Large



Wall Rack

CUTTING TOOLS FOR CC-32S AND CC-34

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
85001	1 mm
85002	2 mm
85004	4 mm
85006	6 mm



CRIMPING SLICER

Item No.	Dimension
85048	4 mm



FRENCH FRIES KIT

Only for CC-34. See Cutting Tool Guide, page 4-5.



GRATER/SHREDDER

Item No.	Dimension
85044	2 mm
85040	4 mm
85045	6 mm



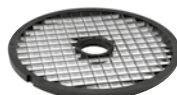
JULIENNE CUTTER

Item No.	Dimension
85057	2x2 mm
85050	4x4 mm



SERRATED SLICER

See Cutting Tool Guide, page 4-5.



DICING GRID

Only for CC-34. See Cutting Tool Guide, page 4-5.

Note! Dicing Grids can only be used in combination with Cutting Tools for RG-100. See Dicing combinations, page 11.

RECOMMENDED CUTTING TOOL-PACKAGES !

Item No.	Item	Description
84081	Cutting Tools 2-pack	Slicer 4 mm Grater/shredder 4 mm
84082	Cutting Tools 4-pack	Slicer 2 mm, 4 mm Grater/shredder 4 mm Julienne 2x2 mm



Feed Cylinder



Feed Cylinder



Stacking of tomatoes



Feed tube



Cutter/Bowl Attachment



Add during process



Scraper system



Serrated knife blades



Easy to move



Machine washable parts

HALLDE VERTICAL CUTTER BLENDERS/MIXERS

TYPE OF PROCESSING

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

USERS

HALLDE's range suits the smallest café up to large central kitchens. Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



5 SECONDS



15 SECONDS



0 SECONDS

WHY CHOOSE A HALLDE VERTICAL CUTTER BLENDER/MIXER?

- Timesaving 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

FAST PROCESSING TO DESIRED CONSISTENCY AND TEXTURE



Chop



Mix



Grind



Puree / Blend



Mince



VERTICAL CUTTER BLENDER

VCB-32

Net volume 1.4 litres



- Two speeds and pulse function
- Patented scraper system for fast and even result
- Processes all consistencies, raw or cooked/dry or liquid
- Serrated knife blades for long-lasting sharpness
- Fast and easy cleaning, all loose parts are machine washable
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety

VCB-32 MACHINE

Item No.	Item	Description
24350	VCB-32	220-240 1 50/60
24385	VCB-32 UK	220-240 1 50/60
24405	VCB-32	100-120 1 50/60
24058	VCB-32 AU/NZ	220-240 1 50/60
11107	VCB-32 CN	220-240 1 50/60
12024	VCB-32 KR	220-240 1 50/60



Almond paste



Pesto/Hummus



Dessert



Pastries



Vegetarian patties



Add during process



Scraper System



Serrated knife blades



Easy to move



Machine washable parts

FAST PROCESSING TO DESIRED CONSISTENCY AND TEXTURE



Chop



Mix



Grind



Puree / Blend



Mince



VERTICAL CUTTER MIXER VCM-41

Net volume 1.4 litres



- One speed and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety

VCM-41 MACHINE

Item No.	Item	Description
22304	VCM-41	220-240 1 50/60
22338	VCM-41 UK	220-240 1 50/60
22301	VCM-41	120 1 60
22318	VCM-41 AU/NZ	220-240 1 50/60
11103	VCM-41 CN	220-240 1 50/60
12021	VCM-41 KR	220-240 1 50/60



VERTICAL CUTTER MIXER VCM-42

Net volume 1.4 litres



- Two speeds and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety

VCM-42 MACHINE

Item No.	Item	Description
22370	VCM-42	380-415 3N 50
11104	VCM-42 CN	380-415 3 50



Serrated knife blades



Scraper system



Add during process



Easy to move



Machine washable parts

FAST PROCESSING TO DESIRED CONSISTENCY AND TEXTURE



Chop



Mix



Grind



Puree / Blend



Mince



VERTICAL CUTTER BLENDER VCB-61

Net volume 4.3 litres



- One speed and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Patented knife unit with 2 extra turning blades
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety



VCB-61 MACHINE

Item No.	Item	Description
22617	VCB-61	220-240 1 50/60
22339	VCB-61 UK	220-240 1 50/60
22601	VCB-61	120 1 60
22620	VCB-61 AU/NZ	220-240 1 50/60
11105	VCB-61 CN	220-240 1 50/60
12019	VCB-61 KR	220-240 1 50/60



VERTICAL CUTTER BLENDER VCB-62

Net volume 4.3 litres



- Two speeds and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Patented knife unit with 2 extra turning blades
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety



VCB-62 MACHINE

Item No.	Item	Description
22646	VCB-62	380-415 3N 50/60
22648	VCB-62 Marine	440 3 60



Patented knife unit



Scraper system



Perfect results



Easy to move



Machine washable parts

NEW!

HALLDE BLENDER

TYPE OF PROCESSING

Blends, mixes, whips, stirs, chops and mashes mixtures that are rich in liquids, such as herb oils, sauces, soups, thickenings, marinades, pastry mixtures, salad dressings, desserts, fruit drinks, cocktails, milkshakes, smoothies etc.

USERS

HALLDE's Blender SB-4 suits restaurants, bars, fast food kitchens, hospitals, diet kitchens, schools, catering kitchens, supermarkets etc



An efficient blender with high capacity

Blender SB-4 is designed to create a smooth texture of liquidised preparations like soups, dressings, marinades, desserts and drinks. The pestle shortens the processing time and enables the ingredients to be pushed towards the knife-unit that chops, mashes and mixes. The blender has a variable speed, from 700 to 18.000 rpm.

POWERFUL 4 LITRES BLENDER FOR PREPARATIONS RICH IN LIQUID



Chop

Blend

Stir

Mash

Whip

Mix



BLENDER SB-4



NEW!

- Hinged lid holder with safety switch - patented
- Variable speed 700–18 000 rpm and pulse function
- Process from 2 dl up to 4 litres
- Pestle for efficient preparation
- Outstanding quality
- Light weight - easy moving and storing
- Motor placed behind the jug:
 - Optimum working height
 - Stable machine
- Jug with well thought-out design:
 - Transparent, enables to follow the process
 - Exceptionally impact and heat resistant
 - Two solid handles
 - Hole in the lid for easy feeding of liquid
 - Non-drop edge
 - Shaped to reduce processing time
 - Measures: litres, ounces and cups



SB-4 MACHINE

Item No.	Item	Description
23510	SB-4	220-240 1 50/60
23560	SB-4	100-120 1 50/60
23522	SB-4 UK	220-240 1 50
23521	SB-4 AU/NZ	220-240 1 50/60
12506	SB-4 CN	220-240 1 50/60
12525	SB-4 KR	220-240 1 50/60

SB-4 ACCESSORIES

Item No.	Item	Description
23307	Jug	4 L incl. knife unit and lid.
23190	Pestle	For efficient preparation



Pestle



Jug



Efficient preparation



Milkshake/Smoothie



Dressing



Almond-/nut-/seed-milk



Soup



Add during process



Hinged lid holder



Pulse function



Easy to move



Machine washable parts

NEW!



Read more

"The pestle and the high speed make Blender SB-4 extremely time-efficient. It's as easy as can be to prepare 1000 portions."

Tobias Bentley
Head chef at highschool Täby Enskilda, Sweden

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Food Preparation Machines

Made in Sweden since 1941 

