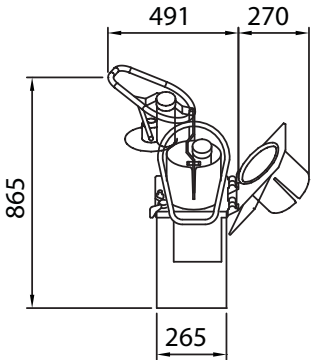
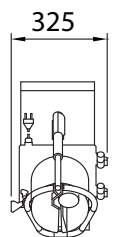
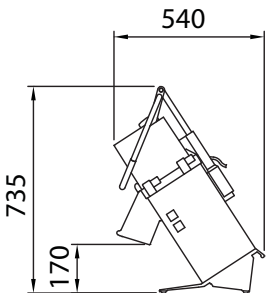
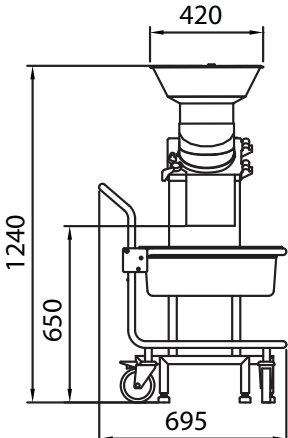
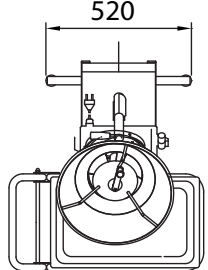
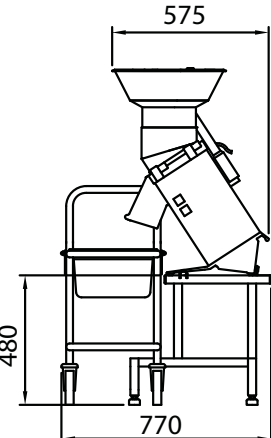


		<b>Manufacturer</b> HALLDE		
		<b>Model</b> RG-350		
		<b>Product Description</b> Vegetable Preparation Machine 12-30 kg/minute		
		<b>Origin</b> Sweden, European Union		
<b>SPECIFICATIONS</b>				
<b>Function</b>	Machine for slicing, dicing, shredding, grating, cutting julienne and French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.			
<b>Capacity</b>	12-30 kg/minute, 400-1 200 portions/day. 5.7 litre feed cylinder, 59 mm tube feeder for elongated products.			
<b>Material</b>	Machine base and feed cylinder: aluminium alloy. Push handle: stainless steel. Feed Hopper: stainless steel.			
<b>Motor</b>	0.75 kW, One speed (360 rpm). 110-120 V, single phase, 50-60 Hz.   220 V, single phase, 60 Hz. 230 V, single phase, 50 Hz.   230 V, three phase, 50 Hz. 400 V, three phase, 50 Hz. Thermal protection, Planetary gearing.			
<b>Power supply</b>	Earthed, single alt. three phase, 10 A. Fuse: 10 A delayed action fuse.			
<b>Standards</b>	EN 1678+A1:2010. NSF/ANSI Standard 8.			
<b>Directive and Regulation</b>	2006/42/EC, 2006/95/EC, 2004/108/EC, 2011/65/EU, NO. 10/2011/EC.			
<b>Safety</b>	CE approved. Two safety switches, machine safety: IP44, push buttons safety: IP65.			
<b>Recommended accessories</b>	9-pack cutting tools: <ul style="list-style-type: none"> <li>• Slicer 1.5 mm</li> <li>• Slicer 4 mm</li> <li>• Slicer 6 mm</li> <li>• Slicer 10 mm</li> <li>• Julienne 4x4 mm</li> <li>• Grater/Shredder 2 mm</li> <li>• Grater/Shredder 8 mm</li> <li>• Fine Grater</li> <li>• Dicing Grid 10x10 mm</li> <li>• Wall rack for 3 plates (3 pcs)</li> </ul> Container Trolley with GN 1/1 container. Machine Table. Manual Push Feeder or Feed Hopper.			
<b>Weights</b>	Machine: 32 kg		Freight: 36 kg	
<b>Dimensions</b>	Width	Height	Depth	Volume
Machine dimensions	325 mm	735 mm*	540 mm	
Freight dimensions	410 mm	920 mm	610 mm	0.23 m <sup>3</sup>
* Maximum height with pusher plate open 865 mm				

<p><b>Specification text</b></p>	<p>Vegetable preparation machine with leaning design and full moon feed cylinder, made to process 12-30 kg/minute or 400-1 200 portions/day. Machine has aluminium pusher plate with loop shaped stainless steel handle and a tube feeder of 59 mm in diameter. Pusher plate with system for leverage effect. Stainless steel feed hopper as an alternative. 5.7 litre feed cylinder with 62 mm inner wall. Cutting tools are made of stainless steel/aluminium with removable knives/plates and are 215 mm in diameter. Motor rotate the cutting blade clockwise and direct without intermediate belts.</p>
<p><b>Drawings</b></p>	<p>The drawings below can be downloaded at <a href="http://halde.com">halde.com</a>.</p> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>RG350F.dwg</p> </div> <div style="text-align: center;">  <p>RG350U.dwg</p> </div> <div style="text-align: center;">  <p>RG350S.dwg</p> </div> </div> <p><b>RG-350 with table and feed cylinder and container trolley.</b></p> <div style="display: flex; justify-content: space-around; align-items: flex-start;"> <div style="text-align: center;">  <p>RG350BF.dwg</p> </div> <div style="text-align: center;">  <p>RG350BU.dwg</p> </div> <div style="text-align: center;">  <p>RG350BS.dwg</p> </div> </div>