



CUTTER MIXERS VEGETABLE PREPARATION MACHINES COMBINED MACHINES



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ROBAND 



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.

For a FREE demonstration in Australia call 1300HALLDE

Warranty

Your easy way to get 3 years warranty

Complete and return the warranty registration form for all purchases of Hallde Food Preparation Machines in Australia and you are entitled to a 24 month warranty extension.

This extension increases the warranty of your machine to three (3) years parts & labour. Standard warranty is one (1) year parts & labour.

Terms and conditions of the warranty applicable at the time of purchase apply to this Warranty Extension. Please refer to these original warranty conditions set out in the Owners Manual supplied with your machine.

Warranty Application Process

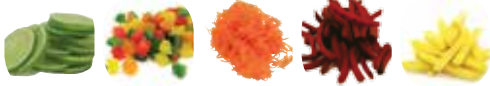
The extension application form must be completed and returned to Hallde within 30 days of purchase. Send the form, including a copy of your purchase receipt direct to Hallde in Sweden: warranty@hallde.com



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?

VEGETABLE PREPARATION MACHINE



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

- 2 kg/min
RG-50
RG-50S
(pg 10-11)
- 5 kg/min
RG-100
(pg 12-13)
- 7 kg/min
RG-200
(pg 14-15)
- 10 kg/min
RG-250
RG-250 diwash
(pg 16-17)



30 kg/min RG-350 (pg 18-20)



2.4 tons/hour 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 36-37)



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Hallde Machine Product Overview

Model	RG-50S	RG-50	RG-100	RG-200	RG-250 diwash RG-250	RG-350	RG-400i-3PH
Vegetable Preparation capability	✓	✓	✓	✓	✓	✓	✓
Vertical Cutter Blending/Mixing capability	✗	✗	✗	✗	✗	✗	✗
Portions/day	80/day	80/day	400/day	700/day	1,000/day	1,200/day	3,000/day
Kg/minute	2kg/min	2kg/min	5kg/min	7kg/min	10kg/min	12kg/min with manual feeder, 30kg/min with feed hopper	Up to 2.4 tons/hr
Gross bowl volume	NA	NA	NA	NA	NA	NA	NA
Number of cuts	30+	40+	45+	45+	50+	50+	50+
Blade diameter (mm)	185 Dishwasher safe	185 Dishwasher safe	185 Dishwasher safe	185 Dishwasher safe	185 Dishwasher safe	215 Dishwasher safe	215 Dishwasher safe
Type of cuts							
Slice, crimp, julienne, shred/grate	✓	✓	✓	✓	✓	✓	✓
Dice	✗	✓	✓	✓	✓	✓	✓
Potato chip	✗	✗	✗	✗	✓	✓	✓
Chop, mix, grind, puree/blend, mince	✗	✗	✗	✗	✗	✗	✗
Table top/freestanding	Tabletop	Tabletop	Tabletop or mounted on machine table	Tabletop or mounted on machine table	Tabletop or mounted on machine table	Tabletop or mounted on machine table	Freestanding with handles and castors to move
Power	1,000W, 10 Amp plug	1,000W, 10 Amp plug	250W, 10 Amp plug*	250W, 10 Amp plug*	550W, 10 Amp plug*	750W, 10 Amp plug*	1,500W, 3 Phase
Speed	500 RPM	500 RPM	350 RPM	350 RPM	350 RPM	360 RPM	200/400 RPM
Design and key differential features	Lightweight	Lightweight	Heavy duty	Heavy duty	Heavy duty	Heavy duty	Heavy duty
	Economical cutting tools available	Economical cutting tools available	Ergonomic leaning design for easy feeding	Ergonomic leaning design for easy feeding	Ergonomic leaning design for easy feeding	Ergonomic leaning design for easy feeding	Free standing food manufacturing output
	Premium tools with replaceable blades also available	Premium tools with replaceable blades also available	Premium cutting tools with replaceable blades	Premium cutting tools with replaceable blades	Premium cutting tools with replaceable blades	Premium cutting tools with replaceable blades	Premium cutting tools with replaceable blades
	Built-in single feed tube	Built-in single feed tube	Built-in single feed tube	Built-in single feed tube	Built-in single feed tube	Built-in single feed tube	Built-in single feed tube
			Carry handles for easy moving Robust plastic feed handle	Carry handles for easy moving Metal feed handle	Carry handles for easy moving Metal ergo-loop handle for leverage effect	Carry handles for easy moving	Handle and castors to move
			Large, half moon shape feed cylinder. Optional angle cut feed head	Very large, full moon shaped feeder. Optional angle cut feed head	Very large, full moon shaped feeder All removable parts of the RG-250 diwash in contact with food are dishwasher safe	Very large, full moon shaped feed cylinder – 2 separate feeders: manual with Ergo Loop providing leverage effect (supplied), optional feed hopper (continuous feeding round product)	Very large, full moon shaped feed cylinder – 4 separate feeders: manual, feed hopper, 4 tube insert, pneumatic push feeder
	*(3PH available on Application)						



CC-32S	CC-34	VCB-32	VCM-41	VCM-41-3PH	VCB-61	VCB-61-3PH
✓	✓	✗	✗	✗	✗	✗
✓	✓	✓	✓	✓	✓	✓
80/day	80/day	NA	NA	NA	NA	NA
2kg/min	2kg/min	NA	NA	NA	NA	NA
3 litres, 1.4L net liquid volume	3 litres, 1.4L net liquid volume	3 litres, 1.4L net liquid volume	4 litres, 1.4L net liquid volume	4 litres, 1.4L net liquid volume	6 litres, 4.3L net liquid volume	6 litres, 4.3L net liquid volume
30+	40+	NA	NA	NA	NA	NA
185 Dishwasher safe	185 Dishwasher safe	NA	NA	NA	NA	NA
✓	✓	✗	✗	✗	✗	✗
✗	✓	✗	✗	✗	✗	✗
✗	✗	✗	✗	✗	✗	✗
✓	✓	✓	✓	✓	✓	✓
Tabletop	Tabletop	Tabletop	Tabletop	Tabletop	Tabletop	Tabletop
1,000W, 10 Amp plug	1,000W, 10 Amp plug	1,000W, 10 Amp plug	550W, 10 Amp plug	750W, 3 phase supplied unplugged	900W, 10 Amp plug	1,500W, 3 phase supplied unplugged
2 Speed 500 RPM Veg & 1,450 RPM Cutter + pulse	4 speed 500/800 RPM Veg & 1,450/2,650 RPM Cutter + pulse	2 speed 1,450 & 2,650 RPM + pulse	1 speed 1,500 RPM + pulse	2 speed - 1,500 RPM & 3,000 RPM + pulse	1 speed 1,500 RPM + pulse	2 speed - 1,500 RPM & 3,000 RPM + pulse
Lightweight	Lightweight	Lightweight	Heavy duty	Heavy duty	Heavy duty	Heavy duty
Automatic speed setting for attachment for perfect results	Automatic speed setting for attachment for perfect results	ABS machine housing	Metal machine housing	Metal machine housing	Metal machine housing	Metal machine housing
<u>VEG PREP</u> Economical cutting tools available. 4mm slicer, 4mm grater supplied with machine	<u>VEG PREP</u> Economical cutting tools available. 4mm slicer, 4mm grater supplied with machine	Powerful high torque motor	Powerful high torque motor	Powerful high torque motor	Powerful high torque motor	Powerful high torque motor
Premium tools with replaceable blades also available	Premium tools with replaceable blades also available	Halldede patented 3 arm scraper system	Halldede patented 4 arm scraper system	Halldede patented 4 arm scraper system	Halldede patented 4 arm scraper system	Halldede patented 4 arm scraper system
Built-in feed tube with half moon feed head	Built-in feed tube with half moon feed head	Carry handles for easy moving	Carry handles for easy moving	Carry handles for easy moving	Carry handles for easy moving	Carry handles for easy moving
<u>CUTTER</u> Processes all consistences. Serrated knife blade for longevity	<u>CUTTER</u> Processes all consistences. Serrated knife blade for longevity				Halldede patented 4 knife design	Halldede patented 4 knife design
Patented 3 arm scraper system for fast results	Patented 3 arm scraper system for fast results					



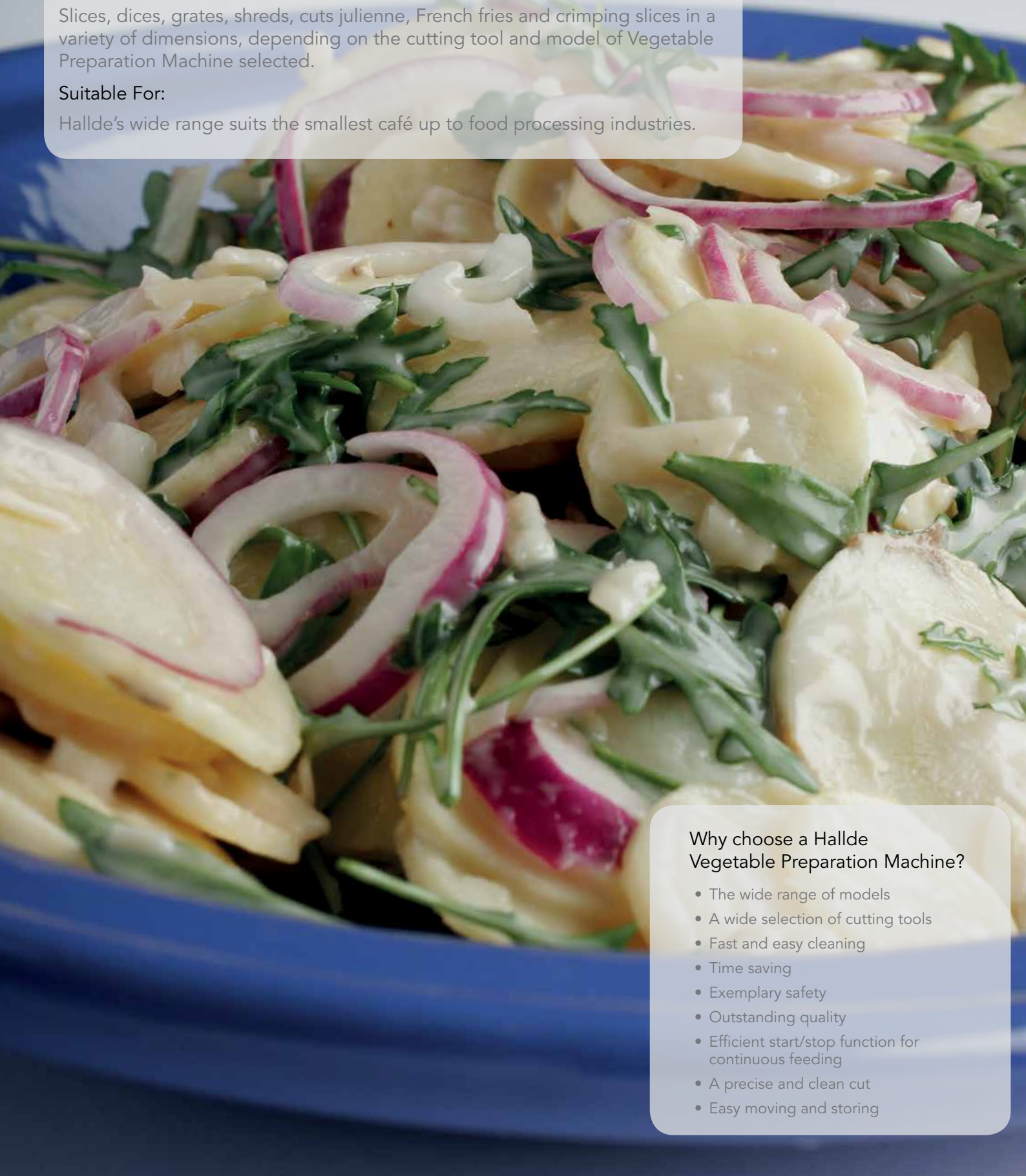
Vegetable Preparation Range

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:

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



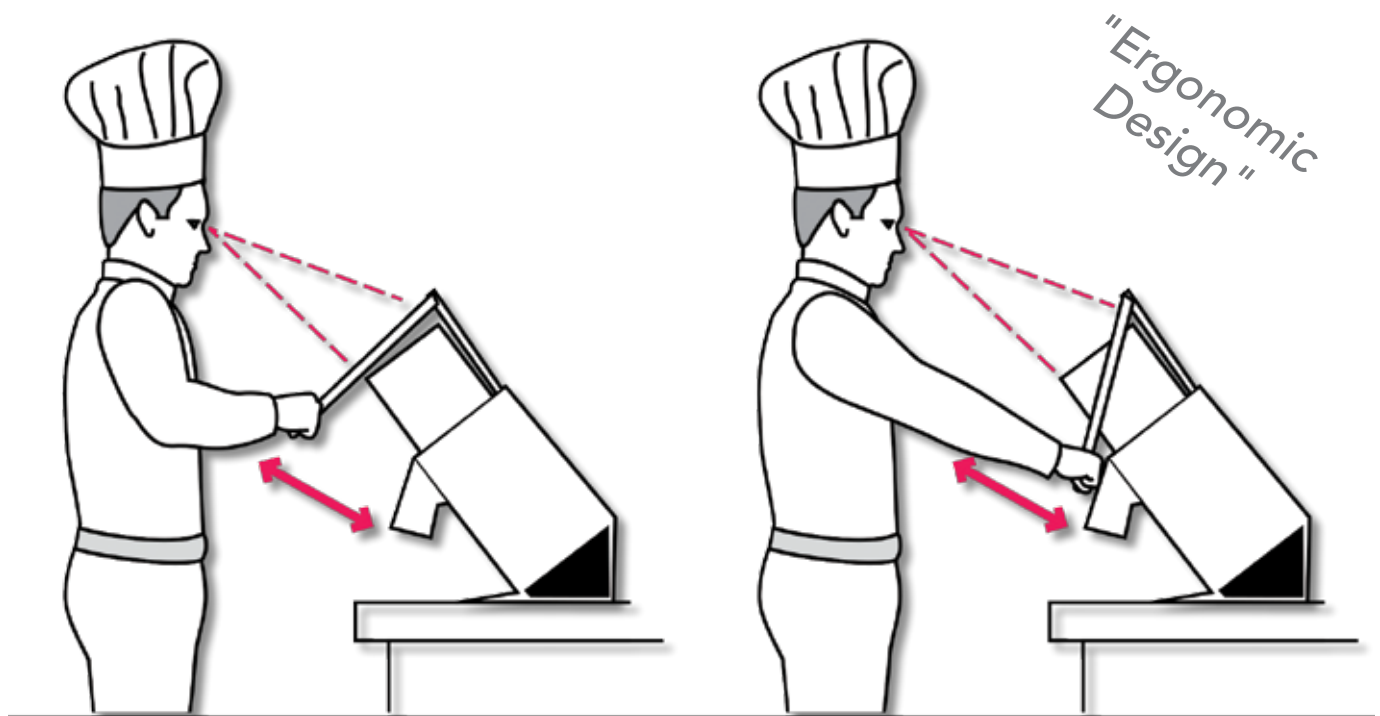
Why choose a Halldé Vegetable Preparation Machine?

- 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

Halde Vegetable Preparation Machines, from RG-100 and up, feature a unique ergonomic leaning design, which enables the machine to sit on an angle, allowing the user better vision and less effort.

This is important when working for long periods or when processing hard products, such as grating Parmesan cheese. The angled design makes the machine easy to clean as food scraps can be easily wiped down. It also ensures the user has full view inside the feed cylinder and easy access to position products.

Furthermore, the optional machine table allows you to adjust the operating height of machines, which may be useful for larger machines depending on the height of the operator.



The speed of the blade is optimised to create perfect cuts without bruising the food.

The smaller RG-50S and RG-50 have a speed of 500 RPM, whilst the RG-100, RG-200, RG-250 & RG-250 diwash have a speed of 350 RPM and RG-350 has a speed of 360 RPM.

The speed of the RG-400i-3PH is 200/400RPM.





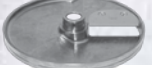




"Perfect Speed for the task"





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-300i RG-350	RG-400i-3PH
 <p>Slicer - blade not replaceable</p> <p>Slices firm and soft vegetables, fruits and mushrooms. Can NOT be used with dicing grids.</p>	1	HA85001	HA85001	-	-	-	-	-
	2	HA85002	HA85002	-	-	-	-	-
	4	HA85004	HA85004	-	-	-	-	-
	6	HA85006	HA85006	-	-	-	-	-
 <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	HA63159	HA63159	HA63159	HA63133	HA63133	HA63082	HA63082
	1	HA63157	HA63157	HA63157	HA63058	HA63058	HA63081	HA63081
	1.5	HA63109	HA63109	HA63109	HA63111	HA63111	HA63023	HA63023
	2	HA63114	HA63114	HA63114	HA63116	HA63116	HA63026	HA63026
	3	HA63161	HA63161	HA63161	HA63162	HA63162	HA63045	HA63045
	4	HA63089	HA63089	HA63089	HA63091	HA63091	HA63056	HA63056
	5	HA63163	HA63163	HA63163	HA63164	HA63164	HA63083	HA63083
	6	HA63094	HA63094	HA63094	HA63096	HA63096	HA63046	HA63046
	7	HA63165	HA63165	HA63165	HA86028	HA86028	HA63084	HA63084
	8	HA63099	HA63099	HA63099	HA63101	HA63101	HA63042	HA63042
	9	HA86030	HA86030	HA86030	HA86036	HA86036	HA63085	HA63085
10	HA63104	HA63104	HA63104	HA63106	HA63106	HA63033	HA63033	
 <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	-	-	-	-	-	HA65040	HA65040
	3	-	-	-	-	-	HA65045	HA65045
	4	-	-	-	-	-	HA65041	HA65041
	6	-	-	-	-	-	HA65042	HA65042
	8	-	-	-	-	-	HA65043	HA65043
	10	-	-	-	-	-	HA65044	HA65044
	12	-	-	-	-	-	HA65018	HA65018
	15	-	-	-	-	-	HA65021	HA65021
20	-	-	-	-	-	HA65024	HA65024	
 <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	-	-	-	-	HA62320	HA62320	
	15	HA83373	HA83373	HA83373	HA82519	HA82519	-	-
	20	-	-	-	-	-	HA62322	HA62322
 <p>Standard Slicer - blade replaceable</p> <p>Slice hard/firm products, such as root vegetables. Dice when combined with a suitable Dicing Grid.</p>	20	-	-	-	HA82395	HA82395	-	-
 <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	-	HA83375	HA83375	HA82532	HA82532	HA62573	HA62573
	10	-	HA83364	HA83364	HA82510	HA82510	HA62575	HA62575
	12	-	HA83385	HA83385	HA82557	HA82557	HA62577	HA62577
	15	-	HA83383	HA83383	HA82554	HA82554	HA62579	HA62579
 <p>Crimping Slicer - blade not replaceable</p> <p>Cut decorative rippled slices of beetroot, cucumber and carrots.</p>	4	HA85048	HA85048	-	-	-	-	-
 <p>Crimping Slicer - blade replaceable</p> <p>Cut decorative rippled slices of beetroot, cucumber and carrots.</p>	2	HA63362	HA63362	HA63362	HA63352	HA63352	-	-
	3	HA63363	HA63363	HA63363	HA63353	HA63353	HA63343	HA63343
	4	HA63141	HA63141	HA63141	HA63117	HA63117	HA63074	HA63074
	5	HA63365	HA63365	HA63365	HA63355	HA63355	HA63345	HA63345
	6	HA63149	HA63149	HA63149	HA63177	HA63177	HA63039	HA63039
	6	HA63149	HA63149	HA63149	HA63177	HA63177	HA63039	HA63039
 <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	-	-	-	-	-	HA65060	HA65060
	3	-	-	-	-	-	HA65063	HA65063
	4	-	-	-	-	-	HA65061	HA65061
	6	-	-	-	-	-	HA65062	HA65062



TIP: 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 installing 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.

Vegetable Preparation Cutting Tool Guide



All
Cutting Tools
are dishwasher
safe.

SIZE (MM)	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200	RG-250 / RG-250 diwash	RG-300i RG-350	RG-400i-3PH
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Julienne Cutters
- blade not replaceable

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

2 X 2	HA85057	HA85057	-	-	-	-	-
4 X 4	HA85050	HA85050	-	-	-	-	-



Julienne Cutters
- blade replaceable

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

2 X 2	HA63122	HA63122	HA63122	HA63132	HA63132	HA63212	HA63212
2 X 6	HA63346	HA63346	HA63346	HA63347	HA63347	HA63348	HA63348
3 X 3	HA63350	HA63350	HA63350	HA63351	HA63351	HA63349	HA63349
4 X 4	HA63128	HA63128	HA63128	HA63130	HA63130	HA63061	HA63061
6 X 6	-	-	HA63138	HA63140	HA63140	HA63065	HA63065
8 X 8	-	-	HA63146	HA63148	HA63148	HA63073	HA63073
10 X 10	-	-	HA63154	HA63156	HA63156	HA63080	HA63080



High Capacity Julienne Cutters
- double blades, blade replaceable

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.

2 X 2	-	-	-	-	-	HA65000	HA65000
2.5 X 2.5	-	-	-	-	-	HA65049	HA65049
4 X 4	-	-	-	-	-	HA65004	HA65004
2 X 6	-	-	-	-	-	HA65056	HA65056
6 X 6	-	-	-	-	-	HA65007	HA65007
8 X 8	-	-	-	-	-	HA65010	HA65010
10 X 10	-	-	-	-	-	HA65015	HA65015



Graters / Shredder
- blade not replaceable

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.

2	HA85044	HA85044	-	-	-	-	-
4	HA85040	HA85040	-	-	-	-	-
6	HA85045	HA85045	-	-	-	-	-



Graters / Shredder
- blade replaceable

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.

1.5	HA83210	HA83210	HA83210	HA83421	HA83421	HA62630	HA62630
2	HA83211	HA83211	HA83211	HA83422	HA83422	HA62631	HA62631
3	HA83212	HA83212	HA83212	HA83423	HA83423	HA62632	HA62632
4.5	HA83213	HA83213	HA83213	HA83424	HA83424	HA62633	HA62633
6	HA83216	HA83216	HA83216	HA83425	HA83425	HA62634	HA62634
8	HA83214	HA83214	HA83214	HA83426	HA83426	HA62635	HA62635
10	HA83272	HA83272	HA83272	HA83427	HA83427	HA62636	HA62636



Fine Grater
- blade replaceable

For finely grating products, from hard/dry cheeses, raw potatoes and bread for making breadcrumbs.

FINE	HA83215	HA83215	HA83215	HA83428	HA83428	HA62637	HA62637
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Hard Cheese Grater
- blade replaceable

Ideal for grating hard cheese such as Parmesan. Produces a coarser grate than the Fine Grater, Extra Fine.

HARD CHEESE	HA83249	HA83249	HA83249	HA83430	HA83430	HA62639	HA62639
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Fine Grater, Extra Fine
- blade replaceable

Grates products very finely, such as potatoes for mashing.

EXTRA FINE	HA83284	HA83284	HA83284	HA83429	HA83429	HA62638	HA62638
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Dicing Grids
- blade replaceable

Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables and fruits.

L = Low
XL = Extra Low

6 X 6	-	-	HA83290	HA83290	HA83290	HA37177	HA37177
8 X 8	-	HA83291	HA83291	HA83291	HA83291	HA37178	HA37178
10 X 10	-	HA83292	HA83292	HA83292	HA83292	HA37179	HA37179
12 X 12	-	HA83293	HA83293	HA83293	HA83293	HA37180	HA37180
12 X 12 L	-	HA83294	HA83294	HA83294	HA83294	HA37181	HA37181
15 X 15	-	HA83295	HA83295	HA83295	HA83295	HA37182	HA37182
15 X 15 L	-	HA83296	HA83296	HA83296	HA83296	HA37183	HA37183
20 X 20	-	-	HA83297	HA83297	HA83297	HA37184	HA37184
20 X 20 L	-	-	HA83298	HA83298	HA83298	HA37185	HA37185
20 X 20 XL	-	-	-	*HA83299	*HA83299	-	-
25 X 25	-	-	-	-	-	HA37186	HA37186
25 X 25 L	-	-	-	-	-	HA37187	HA37187



Potato Chip Grid

Cuts potato chips in combination with Slicer 10mm, HC Slicer 10 mm or Soft Slicer 10 mm.

10	-	-	-	*HA86510	*HA86510	HA37176	HA37176
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* 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.

- 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 8-9 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
HA63159	0.5 mm
HA63157	1 mm
HA63109	1.5 mm
HA63114	2 mm
HA63161	3 mm
HA63089	4 mm
HA63163	5 mm
HA63094	6 mm
HA63165	7 mm
HA63099	8 mm
HA86030	9 mm
HA63104	10 mm



Slicer ▲ ⌘

Item No.	Dimension
HA85001	1 mm
HA85002	2 mm
HA85004	4 mm
HA85006	6 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
HA83373	15 mm



Crimping Slicer ⌘

Item No.	Dimension
HA85048	4 mm



Julienne Cutter ⌘

Item No.	Dimension
HA85057	2x2 mm
HA85050	4x4 mm



Soft Slicer RG-50 (only) ★

Item No.	Dimension
HA83375	8 mm
HA83364	10 mm
HA83385	12 mm
HA83383	15 mm



Crimping Slicer ★

Item No.	Dimension
HA63362	2 mm
HA63363	3 mm
HA63141	4 mm
HA63365	5 mm
HA63149	6 mm



Julienne Cutter ★

Item No.	Dimension
HA63122	2x2 mm
HA63346	2x6 mm
HA63350	3x3 mm
HA63128	4x4 mm

All
Cutting Tools
are dishwasher
safe.



Grater/Shredder ★

Item No.	Dimension
HA83210	1.5 mm
HA83211	2 mm
HA83212	3 mm
HA83213	4.5 mm
HA83216	6 mm
HA83214	8 mm
HA83272	10 mm



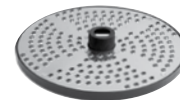
Grater/Shredder ⌘

Item No.	Dimension
HA85044	2 mm
HA85040	4 mm
HA85045	6 mm



Fine Grater ★

Item No.	Dimension
HA83215	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA83249	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
HA83284	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.

- 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



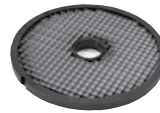
RG-50 Cutting Tools - see page 10 in addition to dicing grids below

All Cutting Tools are dishwasher safe. Discs Ø 185 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.

Dicing Grid (RG-50 only)

- use with appropriate slicers on page 8, as per below.

- note there are 2 slicer styles & only one style is compatible with dicing grids.



Item No.	Dimension	Description
HA83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
HA83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
HA83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
HA83294	12x12 mm Low	Use with 12 mm Soft Slicer
HA83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm–10 mm Soft Slicers
HA83296	15x15 mm Low	Use with 12 mm–15 mm Soft Slicers or 15 mm Fine Cut Slicer



Recommended Cutting Tools with first purchase - RG-50S and RG-50

Item No.	Description
Kit 1*	Wall rack (HA1076), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040)
Kit 2*	Wall rack (HA1076), Slicer 2 mm (HA85002), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040), Julienne Cutter 2x2 mm (HA85057)
Dicing Kit*#	Dicing Grid 10x10 mm (HA83292), Slicer 10 mm (HA63104)

*Individual items sold separately

#Suitable only for RG-50



Kit 1



Kit 2



Dicing Kit (RG-50 only)

RG-50S and RG-50 Optional Accessories

Item No.	Description
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	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

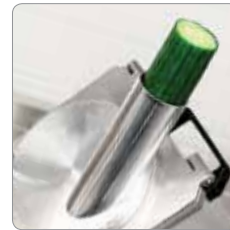
High volume vegetable prep machine with 45 different cuts possible.
Slice, crimp, julienne, shred/grate & dice - 400 portions/day, 5kg/minute.

- 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
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large
HA1345	Angle Cut Feed Head
HA1154	Pipe insert incl. Pestle
HA40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.
HA25270	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 Cutting Tools

All Cutting Tools are dishwasher safe. Discs Ø 185 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.

Recommended Cutting Tools with first purchase - RG-100

Item No.	Description
Kit 3*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63109), Slicer 4 mm (HA63089), Grater/Shredder 2 mm (HA83211), Grater/Shredder 8 mm (HA83214)
Kit 4*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63109), Slicer 4 mm (HA63089), Slicer 10 mm (HA63104), Grater/Shredder 2 mm (HA83211), Grater/Shredder 8 mm (HA83214), Dicing grid 10x10 mm (HA83292), Julienne Cutter 4x4 mm (HA63128)



Kit 3



Kit 4

*Individual items sold separately



Wall rack for 3 cutting tools.

RG-100 Cutting Tools (continued)

All Cutting Tools are dishwasher safe. Discs Ø 185 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
HA63159	0.5 mm
HA63157	1 mm
HA63109	1.5 mm
HA63114	2 mm
HA63161	3 mm
HA63089	4 mm
HA63163	5 mm
HA63094	6 mm
HA63165	7 mm
HA63099	8 mm
HA86030	9 mm
HA63104	10 mm

Soft Slicer ♦ ★

Item No.	Dimension
HA83375	8 mm
HA83364	10 mm
HA83385	12 mm
HA83383	15 mm

Crimping Slicer ★

Item No.	Dimension
HA63362	2 mm
HA63363	3 mm
HA63141	4 mm
HA63365	5 mm
HA63149	6 mm

Julienne Cutter ★

Item No.	Dimension
HA63122	2x2 mm
HA63346	2x6 mm
HA63350	3x3 mm
HA63128	4x4 mm
HA63138	6x6 mm
HA63146	8x8 mm
HA63154	10x10 mm

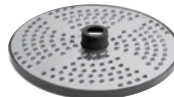
Grater/Shredder ★

Item No.	Dimension
HA83210	1.5 mm
HA83211	2 mm
HA83212	3 mm
HA83213	4.5 mm
HA83216	6 mm
HA83214	8 mm
HA83272	10 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
HA83373	15 mm



Hard Cheese Grater ★

Item No.	Dimension
HA83249	Hard Cheese Grater



Fine Grater ★

Item No.	Dimension
HA83215	Fine Grater



Fine Grater, extra fine ★

Item No.	Dimension
HA83284	Fine Grater, extra fine

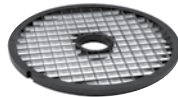
★ Blade replaceable

♦ Some sizes may be used with dicing grids

All Cutting Tools are dishwasher safe.

Dicing Grid

- use with appropriate slicers above, as per below



Item No.	Dimension	Description
HA83290	6x6 mm	Use with 3 mm–6 mm Slicers
HA83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicers
HA83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83294	12x12 mm Low	Use with 12 mm Soft Slicer
HA83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
HA83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83298	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



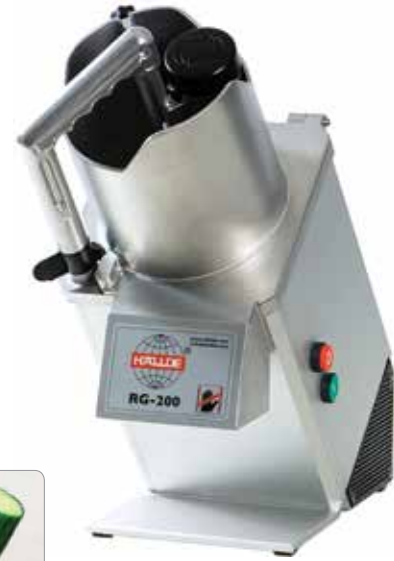
Dice

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.

- 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
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large
HA1345	Angle Cut Feed Head
HA1154	Pipe insert incl. Pestle
HA40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.
HA25270	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



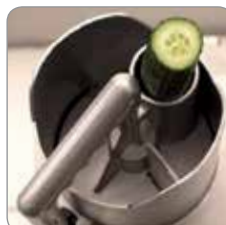
Angle Cut Feed Head



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 8-9 for tool descriptions and uses.



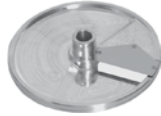
Slicer ♦ ★

Item No.	Dimension
HA63133	0.5 mm
HA63058	1 mm
HA63111	1.5 mm
HA63116	2 mm
HA63162	3 mm
HA63091	4 mm
HA63164	5 mm
HA63096	6 mm
HA86028	7 mm
HA63101	8 mm
HA86036	9 mm
HA63106	10 mm



Standard Slicer ★

Item No.	Dimension
HA82395	20 mm



Soft Slicer ♦ ★

Item No.	Dimension
HA82532	8 mm
HA82510	10 mm
HA82557	12 mm
HA82554	15 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
HA82519	15 mm



Crimping Slicer ★

Item No.	Dimension
HA63352	2 mm
HA63353	3 mm
HA63117	4 mm
HA63355	5 mm
HA63177	6 mm



Julienne Cutter ★

Item No.	Dimension
HA63132	2x2 mm
HA63347	2x6 mm
HA63351	3x3 mm
HA63130	4x4 mm
HA63140	6x6 mm
HA63148	8x8 mm
HA63156	10x10 mm



Grater/Shredder ★

Item No.	Dimension
HA83421	1.5 mm
HA83422	2 mm
HA83423	3 mm
HA83424	4.5 mm
HA83425	6 mm
HA83426	8 mm
HA83427	10 mm

★ Blade replaceable

♦ Some sizes may be used with dicing grids

All
Cutting Tools
are dishwasher
safe.



Fine Grater ★

Item No.	Dimension
HA83428	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA83430	Hard Cheese Grater



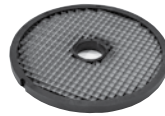
Fine Grater, extra fine ★

Item No.	Dimension
HA83429	Fine Grater, extra fine

Dicing Grid

- use with appropriate slicers above, as per below

Item No.	Dimension	Description
HA83290	6x6 mm	Use with 3 mm–6 mm Slicers
HA83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
HA83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83294	12x12 mm Low	Use with 12 mm Soft Slicer
HA83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
HA83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83298	20x20 mm Low	Use with 15 mm Soft Slicers or 15 mm Fine Cut Slicer



Recommended Cutting Tools with first purchase - RG-200

Item No.	Description
Kit 5*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63111), Slicer 4 mm (HA63091), Grater/Shredder 2 mm (HA83422), Grater/Shredder 8 mm (HA83426)
Kit 6*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63111), Slicer 4 mm (HA63091), Slicer 10 mm (HA63106), Grater/Shredder 2 mm (HA83422), Grater/Shredder 8 mm (HA83426), Dicing grid 10x10 mm (HA83292), Julienne Cutter 4x4 mm (HA63130)

*Individual items sold separately



Wall rack for 3 cutting tools.



Kit 5



Kit 6





50+ cuts...



Slice



Crimp



Julienne



Shred



Dice



Chips

DICING & CHIP
COMPATIBLE
with optional
Cutting Tools

Vegetable Preparation Machine RG-250 & RG-250 diwash

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

Slice, crimp, julienne, shred/grate, dice & potato chip - 1,000 portions/day, 10kg/minute.

- 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

The "RG-250 diwash" has all the same great features of the RG-250 with the added benefit that all removable parts in contact with food are dishwasher safe. This makes it ideal for use in nursing homes, aged care centres and hospitals, or other settings where dishwasher sanitization is required.



The removable machine parts are treated with a patented coating, preserving the components from damage caused by harsh dishwasher chemicals and allowing them to be safely cleaned in a dishwasher.

The machine is also designed with even surfaces, rounded edges and without recesses to avoid food residue accumulation.



RG-250 & RG-250 diwash Optional Accessories

Item No.	Description
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large
HA40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.
HA25270	Machine Table, Stainless Steel fits full gastronorm container



Wall rack for 3 cutting tools



Cleaning brush Small/Large



Container Trolley



Machine Table

RG-250 & RG-250 diwash Cutting Tools

All Cutting Tools are dishwasher safe. Discs Ø 185 mm. See Cutting Tool Guide, page 8-9 for complete information.

Recommended Cutting Tools with first purchase - RG-250 & RG-250 diwash

Item No.	Description
Kit 5*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63111), Slicer 4 mm (HA63091), Grater/Shredder 2 mm (HA83422), Grater/Shredder 8 mm (HA83426)
Kit 6*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63111), Slicer 4 mm (HA63091), Slicer 10 mm (HA63106), Grater/Shredder 2 mm (HA83422), Grater/Shredder 8 mm (HA83426), Dicing grid 10x10 mm (HA83292), Julienne Cutter 4x4 mm (HA63130)

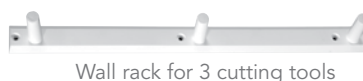


Kit 5



Kit 6

*Individual items sold separately



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 8-9 for tool descriptions and uses.



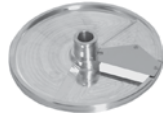
Slicer ♦♦

Item No.	Dimension
HA63133	0.5 mm
HA63058	1 mm
HA63111	1.5 mm
HA63116	2 mm
HA63162	3 mm
HA63091	4 mm
HA63164	5 mm
HA63096	6 mm
HA86028	7 mm
HA63101	8 mm
HA86036	9 mm
HA63106	10 mm



Standard Slicer ♦♦

Item No.	Dimension
HA82395	20 mm



Soft Slicer ♦♦

Item No.	Dimension
HA82532	8 mm
HA82510	10 mm
HA82557	12 mm
HA82554	15 mm



Fine Cut Slicer ♦♦

Item No.	Dimension
HA82519	15 mm



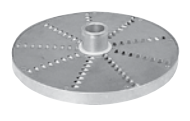
Crimping Slicer ★

Item No.	Dimension
HA63352	2 mm
HA63353	3 mm
HA63117	4 mm
HA63355	5 mm
HA63177	6 mm



Julienne Cutter ★

Item No.	Dimension
HA63132	2x2 mm
HA63347	2x6 mm
HA63351	3x3 mm
HA63130	4x4 mm
HA63140	6x6 mm
HA63148	8x8 mm
HA63156	10x10 mm



Grater/Shredder ★

Item No.	Dimension
HA83421	1.5 mm
HA83422	2 mm
HA83423	3 mm
HA83424	4.5 mm
HA83425	6 mm
HA83426	8 mm
HA83427	10 mm

- ★ Blade replaceable
- ♦ Some sizes may be used with dicing grids

All Cutting Tools are dishwasher safe.



Fine Grater ★

Item No.	Dimension
HA83428	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA83430	Hard Cheese Grater



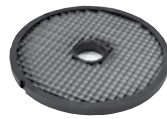
Fine Grater, extra fine ★

Item No.	Dimension
HA83429	Fine Grater, extra fine

Dicing Grid

- use with appropriate slicers above, as per below

Item No.	Dimension	Description
HA83290	6x6 mm	Use with 3 mm–6 mm Slicers
HA83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
HA83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83294	12x12 mm Low	Use with 12 mm Soft Slicer
HA83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83296	15x15 mm Low	Use with 12 mm-15 mm Soft Slicers or 15 mm Fine Cut Slicer
HA83297	20x20 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83298	20x20 mm Low	Use with 15 mm Soft Slicers or 15 mm Fine Cut Slicer
HA83299	20x20 mm Extra Low	Use only with Standard Slicer 20 mm



Potato Chip Grid

Item No.	Dimension	Description
HA86510	10 mm	Use with 10 mm Slicer or 10 mm Soft Slicer



Full Moon Feed Cylinder



Stacking of tomatoes on cylinder wall



Feed tube



RG-250 diwash - Machine washable parts



RG-250 - 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 1,200 portions/day, 12 kg/minute with the Manual Feeder and 30 kg/minute with the Feed Hopper.

- All metal machine housing & feed head
- 2 separate feeders for maximum efficiency:
 - Manual push feeder featuring the ergo loop handle
 - Feed hopper for continuous feeding of round products
- Full moon shaped feed cylinder
- Ergonomic leaning design, easy to feed
- Robust heavy duty machine
- Best used on a machine table, purchased separately
- Easy cleaning - all loose parts are simple to remove for easy rinsing. The pusher plate, feed hopper & feed cylinder, also removable, can be cleaned under running water.
- 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
- RG-350-3PH (3 phase) available on application



RG-350 with the Manual Push Feeder, ergo loop handle

RG-350 Feed Attachments



Manual Push Feed Assembly with Feed Cylinder

- Features the Hallde "PowerLink" which provides a leverage effect on the pusher plate, reducing manual exertion needed by about half
- Requires RG-350 machine base to operate
- Fits single phase or three phase model
- Supplied with the RG-350 machine



Continuous Feed Hopper Assembly with Feed Cylinder (optional)

- Suitable for bulk processing of round product such as potatoes, beetroot and apples
- Requires RG-350 machine base to operate
- Fits single phase or three phase model
- Available separately



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.

At even larger volumes, the Feed Hopper shortens processing time. Round products such as potatoes, beetroot and apples can be bucket fed into the feed hopper, thereby shortening the process time and no manual force is needed.

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
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large
HA40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.
HA25270	Machine Table, Stainless Steel fits full gastronorm container



Wall rack for 3 cutting tools.



Cleaning brush Small/Large



RG-350 (above) shown with Manual Push Feed Assembly, stainless steel Machine Table and Container Trolley.



RG-350 (above) shown with Continuous Feed Hopper Assembly, 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 8-9 for tool descriptions and uses.



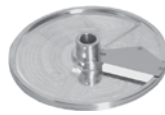
Slicer ♦ ★

Item No.	Dimension
HA63082	0.5 mm
HA63081	1 mm
HA63023	1.5 mm
HA63026	2 mm
HA63045	3 mm
HA63056	4 mm
HA63083	5 mm
HA63046	6 mm
HA63084	7 mm
HA63042	8 mm
HA63085	9 mm
HA63033	10 mm



High Capacity Slicer ♦ ★

Item No.	Dimension
HA65040	2 mm
HA65045	3 mm
HA65041	4 mm
HA65042	6 mm
HA65043	8 mm
HA65044	10 mm
HA65018	12 mm
HA65021	15 mm
HA65024	20 mm



Soft Slicer ♦ ★

Item No.	Dimension
HA62573	8 mm
HA62575	10 mm
HA62577	12 mm
HA62579	15 mm



Crimping Slicer ★

Item No.	Dimension
HA63343	3 mm
HA63074	4 mm
HA63345	5 mm
HA63039	6 mm



Julienne Cutter ★

Item No.	Dimension
HA63212	2x2 mm
HA63348	2x6 mm
HA63349	3x3 mm
HA63061	4x4 mm
HA63065	6x6 mm
HA63073	8x8 mm
HA63080	10x10 mm



Fine Cut Slicer ♦ ★

Item No.	Dimension
HA62320	14 mm
HA62322	20 mm



High Capacity Crimping Slicer ♦ ♦

Item No.	Dimension
HA65060	2 mm
HA65063	3 mm
HA65061	4 mm
HA65062	6 mm



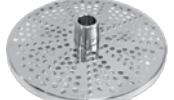
High Capacity Julienne Cutter ★ ♦

Item No.	Dimension
HA65000	2x2 mm
HA65049	2.5x2.5 mm
HA65004	4x4 mm
HA65007	6x6 mm
HA65010	8x8 mm
HA65015	10x10 mm



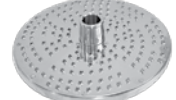
Grater/Shredder ★

Item No.	Dimension
HA62630	1.5 mm
HA62631	2 mm
HA62632	3 mm
HA62633	4.5 mm
HA62634	6 mm
HA62635	8 mm
HA62636	10 mm



Fine Grater ★

Item No.	Dimension
HA62637	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA62639	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
HA62638	Fine Grater, extra fine

All
Cutting Tools
are dishwasher
safe.

★ 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 8-9 for tool descriptions and uses.

All
Cutting Tools
are dishwasher
safe.

Dicing Grid

- use with appropriate slicers on page 19, as per below



Item No.	Dimension	Description
HA37177	6x6 mm	Use with 3 mm-6 mm Slicers or 4 mm-6 mm High Capacity (HC) Slicers
HA37178	8x8 mm	Use with 3 mm-8 mm Slicers, 8 mm Soft Slicer or 4 mm-8 mm High Capacity (HC) Slicers
HA37179	10x10 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37180	12x12 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37181	12x12 mm Low	Use with 12 mm Soft Slicer or 12 mm High Capacity (HC) Slicer
HA37182	15x15 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37183	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
HA37184	20x20 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37185	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
HA37186	25x25 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37187	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
HA37176	10 mm	Use only with 10 mm Slicer, 10 mm Soft Slicer or 10 mm High Capacity (HC) Slicer



Recommended Cutting Tools with first purchase - RG-350

Item No.	Description
Kit 7*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Grater/Shredder 4.5 mm (HA62633), Dicing Grid 10x10 mm (HA37179)
Kit 8*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Julienne Cutter 4x4 mm (HA63061), Grater/Shredder 2 mm (HA62631), Grater/Shredder 8 mm (HA62635), Fine Grater (HA62637), Dicing Grid 10x10 mm (HA37179)



Kit 7



Kit 8

*Individual items sold separately



Wall rack for 3 cutting tools.



Feed Cylinder



Feed Cylinder



Feed Cylinder



Feed Cylinder



Machine Washable Parts

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, other voltage/cycles on application

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
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large
HA37297	Spare Insert Tray (for high production fast cleaning)
HA40721	Container Trolley, Stainless Steel, with handle, lockable wheels, adjustable level to suit gastronorm container 1/1-200.
HA3208	Accessories Trolley, Stainless Steel, with lockable wheels.



Cleaning brush Small/Large



Spare Insert Tray



Container Trolley



Accessories Trolley



Wall Rack

RG-400i-3PH Feed Attachments

HA37091 Continuous feed hopper (includes feed cylinder)
 HA37105 4 tube feeder
 HA37060 Manual push feeder

HA37106 Pneumatic push feeder
 HA37063 Type A feed cylinder (includes three blades)
 HA37202 Type B feed cylinder (available on request)

Manual Push Feeder, 4-Tube Insert Setup

Manual Push Feeder (HA37060)



4-tube insert (HA37105)



or



Feed Cylinder A (HA37063)

Feed Cylinder B (HA37202)
(Available upon request)

Continuous Feed Hopper Setup

Feed Hopper (HA37091)



Feed Cylinder for Feed Hopper (included with HA37091)

Pneumatic Push Feeder Setup

Pneumatic Push Feeder (HA37106)



Feed Cylinder A (HA37063)

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)		RG-400i Machine Base	X	X	X
Feed attachments	HA37063	Feed Cylinder A	X	X	X
	HA37105	4-tube insert incl. 2 pestles	X	X	X
	HA37060	Manual Push Feeder, Ergo Loop	X	X	
	HA37091	Feed Hopper, incl. cylinder		X	X
	HA37106	Pneumatic Push Feeder			X
Accessories	HA40721	Container trolley	X	X	X
	HA3208	Accessories trolley		X	X
	HA37297	Tray (one is supplied with new machines)	X	X	X
Cutting Tool Kits	Kit 7*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Grater/Shredder 4.5 mm (HA62633), Dicing Grid 10x10 mm (HA37179)	X		
	Kit 8*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Julienne Cutter 4x4 mm (HA63061), Grater/Shredder 2 mm (HA62631), Grater/Shredder 8 mm (HA62635), Fine Grater (HA62637), Dicing Grid 10x10 mm (HA37179)		X	X

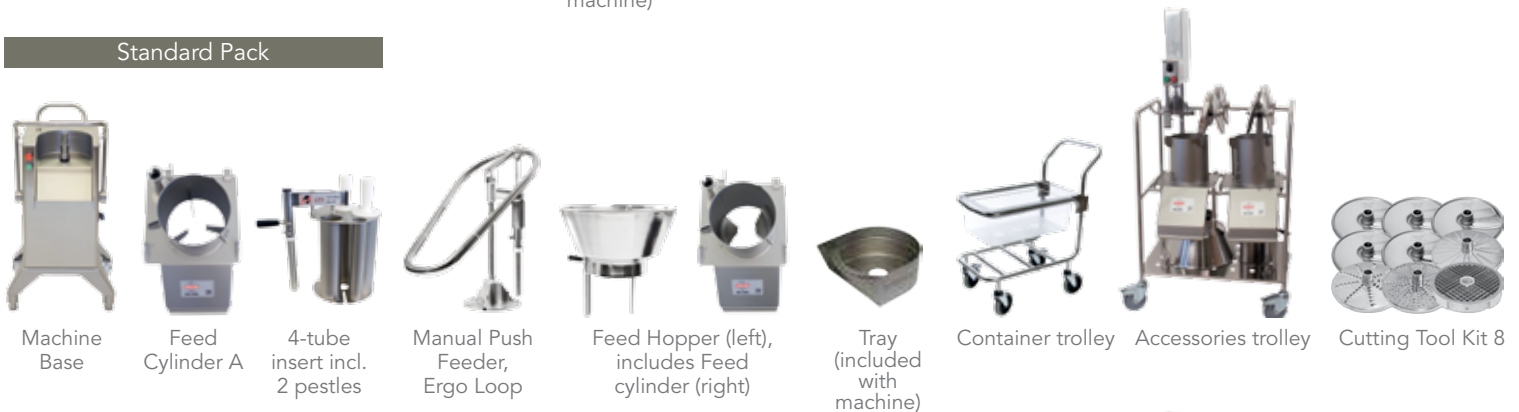
*Individual items sold separately

Starter Pack

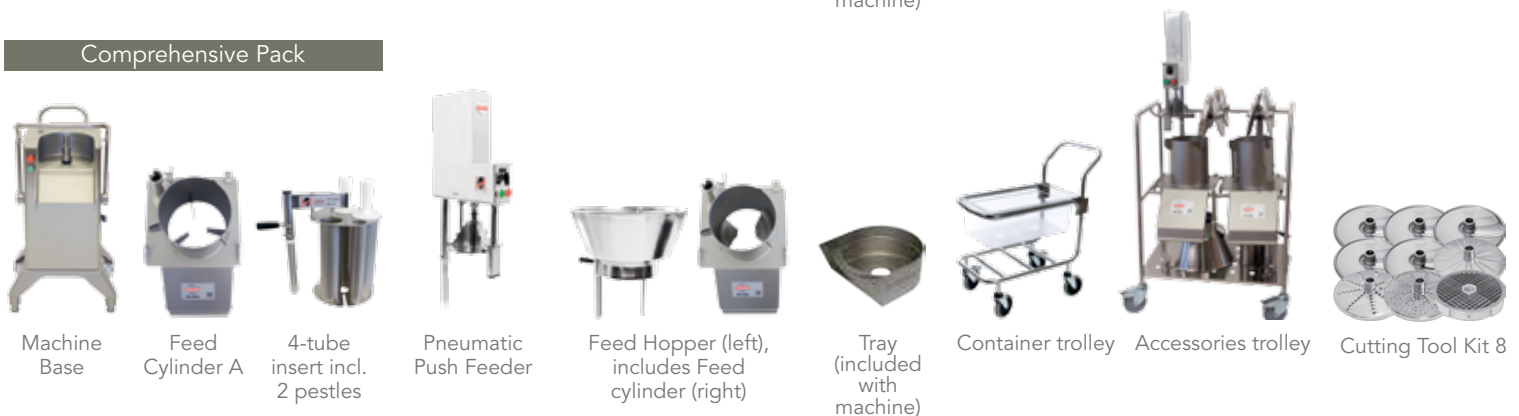


All Cutting Tools are dishwasher safe.

Standard Pack



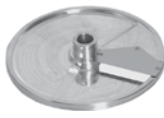
Comprehensive Pack





RG-400i-3PH Cutting Tools

All Cutting Tools are dishwasher safe. Discs Ø 215 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.



Slicer ♦♦

Item No.	Dimension
HA63082	0.5 mm
HA63081	1 mm
HA63023	1.5 mm
HA63026	2 mm
HA63045	3 mm
HA63056	4 mm
HA63083	5 mm
HA63046	6 mm
HA63084	7 mm
HA63042	8 mm
HA63085	9 mm
HA63033	10 mm

High Capacity Slicer ♦♦♦

Item No.	Dimension
HA65040	2 mm
HA65045	3 mm
HA65041	4 mm
HA65042	6 mm
HA65043	8 mm
HA65044	10 mm
HA65018	12 mm
HA65021	15 mm
HA65024	20 mm

Soft Slicer ♦♦

Item No.	Dimension
HA62573	8 mm
HA62575	10 mm
HA62577	12 mm
HA62579	15 mm

Crimping Slicer ★

Item No.	Dimension
HA63343	3 mm
HA63074	4 mm
HA63345	5 mm
HA63039	6 mm

Julienne Cutter ★

Item No.	Dimension
HA63212	2x2 mm
HA63348	2x6 mm
HA63349	3x3 mm
HA63061	4x4 mm
HA63065	6x6 mm
HA63073	8x8 mm
HA63080	10x10 mm

All
Cutting Tools
are dishwasher
safe.



Fine Cut Slicer ♦♦

Item No.	Dimension
HA62320	14 mm
HA62322	20 mm



High Capacity Crimping Slicer ♦

Item No.	Dimension
HA65060	2 mm
HA65063	3 mm
HA65061	4 mm
HA65062	6 mm



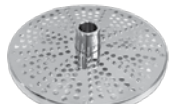
High Capacity Julienne Cutter ★♦

Item No.	Dimension
HA65000	2x2 mm
HA65049	2.5 x 2.5 mm
HA65004	4x4 mm
HA65007	6x6 mm
HA65010	8x8 mm
HA65015	10x10 mm



Grater/Shredder ★

Item No.	Dimension
HA62630	1.5 mm
HA62631	2 mm
HA62632	3 mm
HA62633	4.5 mm
HA62634	6 mm
HA62635	8 mm
HA62636	10 mm



Fine Grater ★

Item No.	Dimension
HA62637	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA62639	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
HA62638	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-400i-3PH Cutting Tools continued

All Cutting Tools are dishwasher safe. Discs Ø 215 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.

All Cutting Tools are dishwasher safe.

Dicing Grid

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

Note - from April 2019, the dicing grids below are compatible with the RG400i-3PH



Item No.	Dimension	Description
HA37177	6x6 mm	Use with 3 mm-6 mm Slicers or 4 mm-6 mm High Capacity (HC) Slicers
HA37178	8x8 mm	Use with 3 mm-8 mm Slicers, 8 mm Soft Slicer or 4 mm-8 mm High Capacity (HC) Slicers
HA37179	10x10 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37180	12x12 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37181	12x12 mm Low	Use with 12 mm Soft Slicer or 12 mm High Capacity (HC) Slicer
HA37182	15x15 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37183	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
HA37184	20x20 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37185	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
HA37186	25x25 mm	Use with 3 mm-10 mm Slicers, 8 mm-10 mm Soft Slicers or 4 mm-10 mm High Capacity (HC) Slicers
HA37187	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
HA37176	10 mm	Use only with 10 mm Slicer, 10 mm Soft Slicer or 10 mm High Capacity (HC) Slicer



Recommended Cutting Tools with first purchase - RG-400i-3PH

Item No.	Description
Kit 7*	2 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Grater/Shredder 4.5 mm (HA62633), Dicing Grid 10x10 mm (HA37179)
Kit 8*	3 Wall racks (HA1076), Slicer 1.5 mm (HA63023), Slicer 4 mm (HA63056), Slicer 6 mm (HA63046), Slicer 10 mm (HA63033), Julienne Cutter 4x4 mm (HA63061), Grater/Shredder 2 mm (HA62631), Grater/Shredder 8 mm (HA62635), Fine Grater (HA62637), Dicing Grid 10x10 mm (HA37179)



Kit 7



Kit 8

*Individual items sold separately



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.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
- Fast and easy cleaning, all loose parts are machine washable
- Cutting tools included; 4 mm slicer (HA85004) 4 mm grater (HA85040) Cutter knife
- 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
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large



Cleaning brush Small/Large



Wall rack for 3 cutting tools.



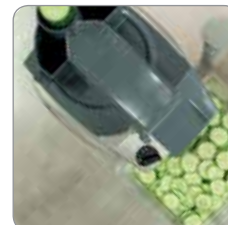
Feed Cylinder



Feed Cylinder



Stacking of tomatoes



Feed tube










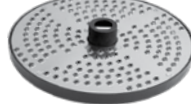





Cutter/Bowl Attachment



CC-32S Cutting Tools

All Cutting Tools are dishwasher safe. Discs Ø 185 mm. See Cutting Tool Guide pages 8-9 for tool descriptions and uses.

				
Slicer ⌘	Fine Cut Slicer ★	Julienne Cutter ⌘	Grater/Shredder ⌘	Fine Grater ★
Item No. Dimension	Item No. Dimension	Item No. Dimension	Item No. Dimension	Item No. Dimension
HA85001 1 mm	HA83373 15 mm	HA85057 2x2 mm	HA85044 2 mm	HA83215 Fine Grater
HA85002 2 mm		HA85050 4x4 mm	HA85040 4 mm	
HA85004 4 mm			HA85045 6 mm	
HA85006 6 mm				
				
Slicer ★	Crimping Slicer ⌘	Julienne Cutter ★	Grater/Shredder ★	Hard Cheese Grater ★
Item No. Dimension	Item No. Dimension	Item No. Dimension	Item No. Dimension	Item No. Dimension
HA63159 0.5 mm	HA85048 4 mm	HA63122 2x2 mm	HA83210 1.5 mm	HA83249 Hard Cheese Grater
HA63157 1 mm		HA63346 2x6 mm	HA83211 2 mm	
HA63109 1.5 mm		HA63350 3x3 mm	HA83212 3 mm	
HA63114 2 mm		HA63128 4x4 mm	HA83213 4.5 mm	
HA63161 3 mm			HA83216 6 mm	
HA63089 4 mm			HA83214 8 mm	
HA63163 5 mm	Crimping Slicer ★		HA83272 10 mm	
HA63094 6 mm	Item No. Dimension			Fine Grater, extra fine ★
HA63165 7 mm	HA63362 2 mm			Item No. Dimension
HA63099 8 mm	HA63363 3 mm			HA83284 Fine Grater, extra fine
HA86030 9 mm	HA63141 4 mm			
HA63104 10 mm	HA63365 5 mm			
	HA63149 6 mm			



All Cutting Tools are dishwasher safe.

★ Blade replaceable
⌘ Blade NOT replaceable

Recommended Cutting Tools with first purchase - CC-32S

Item No.	Description
Kit 1*	Wall rack (HA1076), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040) Note: HA85004 and HA85040 are included with the machine
Kit 2*	Wall rack (HA1076), Slicer 2 mm (HA85002), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040), Julienne Cutter 2x2 mm (HA85057)



*Individual items sold separately
Note: HA85004 and HA85040 are included with the machine



Wall rack for 3 cutting tools.



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.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
- Fast and easy cleaning, all loose parts are machine washable
- Cutting tools included; 4 mm slicer (HA85004) 4 mm grater (HA85040) Cutter knife
- Time saving
- Lightweight and easy to move
- Table top model
- 1000W, supplied with cord and 10 Amp plug

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.



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.

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



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



CC-34 Accessories

Item No.	Description
HA1076	Wall rack for 3 cutting tools
HA10037	Cleaning brush - Small
HA10020	Cleaning brush - Large



Cleaning brush Small/Large



Wall rack for 3 cutting tools.

Recommended Cutting Tools with first purchase - CC-34

Item No.	Description
Kit 1*	Wall rack (HA1076), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040) Note: HA85004 and HA85040 are included with the machine
Kit 2*	Wall rack (HA1076), Slicer 2 mm (HA85002), Slicer 4 mm (HA85004), Grater/Shredder 4 mm (HA85040), Julienne Cutter 2x2 mm (HA85057)
Dicing Kit*	Dicing Grid 10x10 mm (HA83292), Slicer 10 mm (HA63104)



Kit 1



Kit 2



Dicing Kit

*Individual items sold separately
Note: HA85004 and HA85040 are included with the machine



Wall rack for 3 cutting tools.



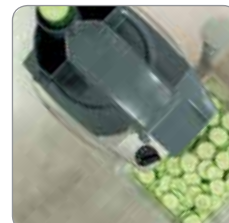
Feed Cylinder



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 8-9 for tool descriptions and uses.



Slicer ♦ ★

Item No.	Dimension
HA63159	0.5 mm
HA63157	1 mm
HA63109	1.5 mm
HA63114	2 mm
HA63161	3 mm
HA63089	4 mm
HA63163	5 mm
HA63094	6 mm
HA63165	7 mm
HA63099	8 mm
HA86030	9 mm
HA63104	10 mm



Slicer ⌘ ▲

Item No.	Dimension
HA85001	1 mm
HA85002	2 mm
HA85004	4 mm
HA85006	6 mm



Crimping Slicer ⌘

Item No.	Dimension
HA85048	4 mm



Julienne Cutter ⌘

Item No.	Dimension
HA85057	2x2 mm
HA85050	4x4 mm



Grater/Shredder ⌘

Item No.	Dimension
HA85044	2 mm
HA85040	4 mm
HA85045	6 mm



Soft Slicer ♦♦

Item No.	Dimension
HA83375	8 mm
HA83364	10 mm
HA83385	12 mm
HA83383	15 mm



Crimping Slicer ★

Item No.	Dimension
HA63362	2 mm
HA63363	3 mm
HA63141	4 mm
HA63365	5 mm
HA63149	6 mm



Julienne Cutter ★

Item No.	Dimension
HA63122	2x2 mm
HA63346	2x6 mm
HA63350	3x3 mm
HA63128	4x4 mm



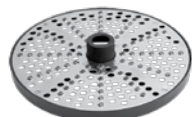
Grater/Shredder ★

Item No.	Dimension
HA83210	1.5 mm
HA83211	2 mm
HA83212	3 mm
HA83213	4.5 mm
HA83216	6 mm
HA83214	8 mm
HA83272	10 mm



Fine Cut Slicer ★♦

Item No.	Dimension
HA83373	15 mm



Fine Grater ★

Item No.	Dimension
HA83215	Fine Grater



Hard Cheese Grater ★

Item No.	Dimension
HA83249	Hard Cheese Grater



Fine Grater, extra fine ★

Item No.	Dimension
HA83284	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
HA83291	8x8 mm	Use with 3 mm–8 mm Slicers or 8 mm Soft Slicer
HA83292	10x10 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83293	12x12 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83294	12x12 mm Low	Use with 12 mm Soft Slicer
HA83295	15x15 mm	Use with 3 mm–10 mm Slicers or 8 mm-10 mm Soft Slicers
HA83296	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



Halde 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

Halde'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 Halde 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 litre.

- 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 1.4 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



Chop



Mix



Grind



Puree / Blend



Mince



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

VCM-41 & VCM-42-3PH 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.



PLUS



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

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

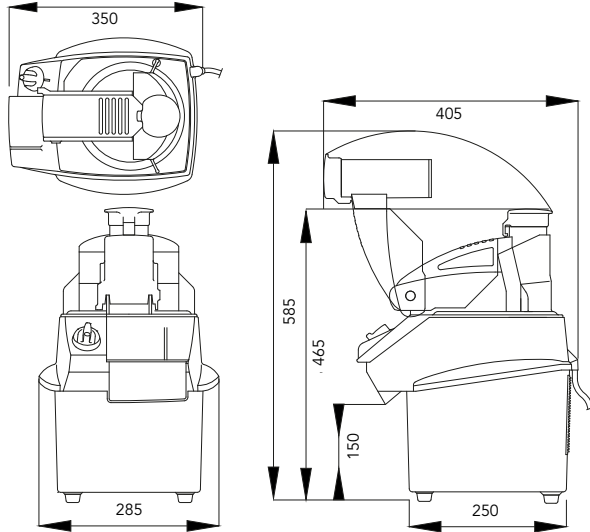


Onion



Machine Dimensions and Net Weights

RG-50S & RG-50



RG-50S

- Machine base: 7 kg.

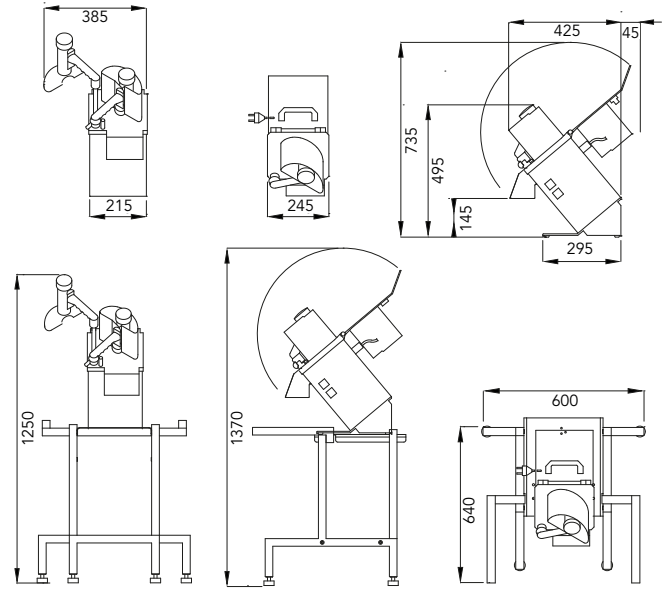
RG-50

- Machine base: 8.6 kg.

RG-50S / RG-50 Attachments

- Vegetable Preparation attachment: 1 kg
- Cutting tools: 0.3 kg.

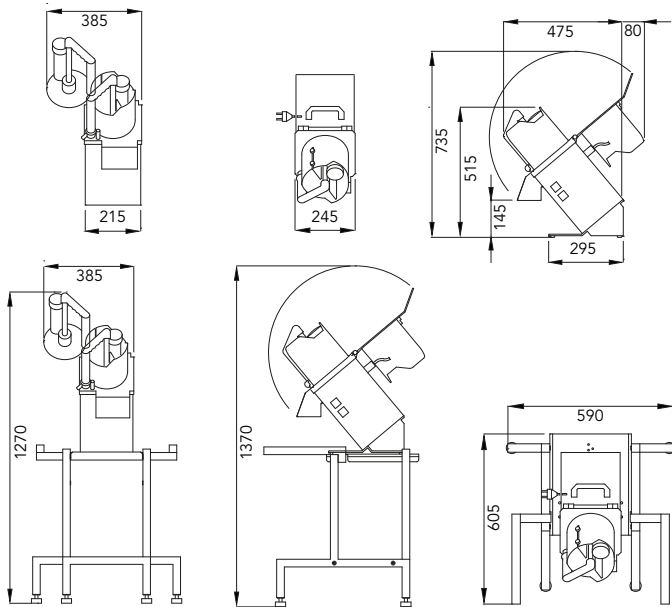
RG-100



- Machine: 16 kg.

- Cutting tools: 0.5 kg.

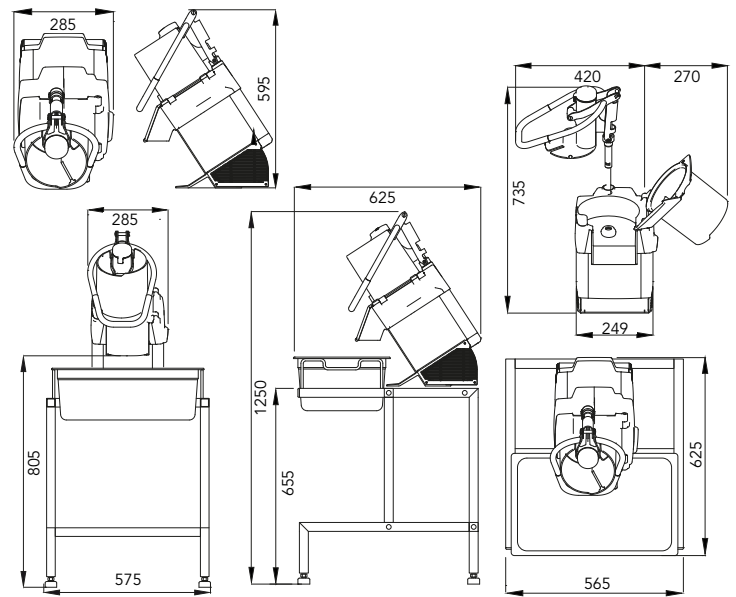
RG-200



- Machine: 18.6 kg.

- Cutting tools: 0.5 kg.

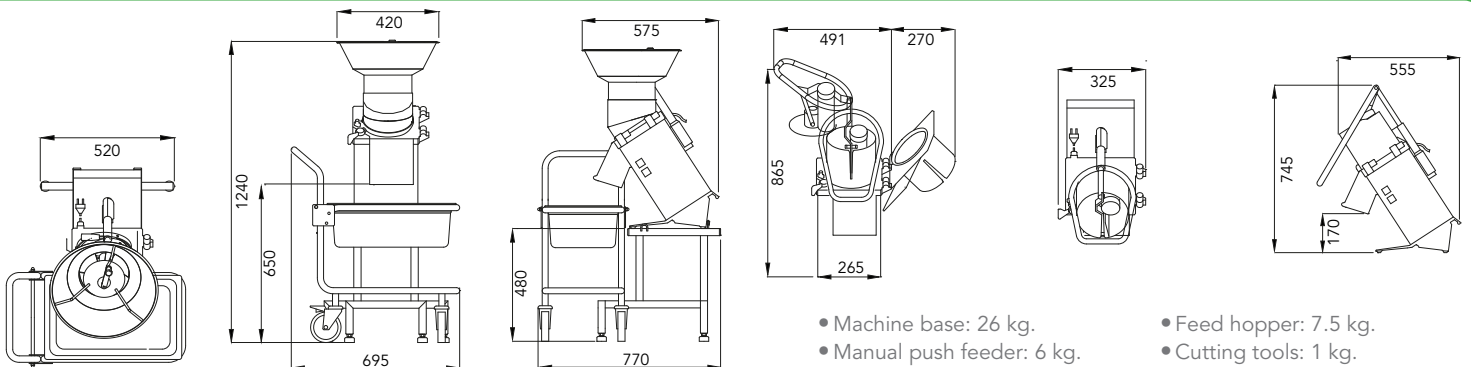
RG-250 & RG-250 diwash



- Machine: 22 kg.

- Cutting tools: 0.5 kg.

RG-350

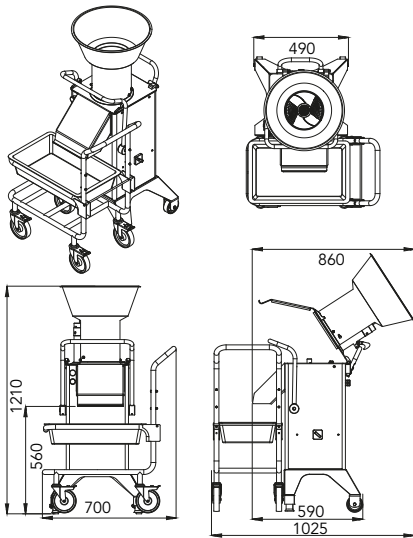


- Machine base: 26 kg.
- Manual push feeder: 6 kg.

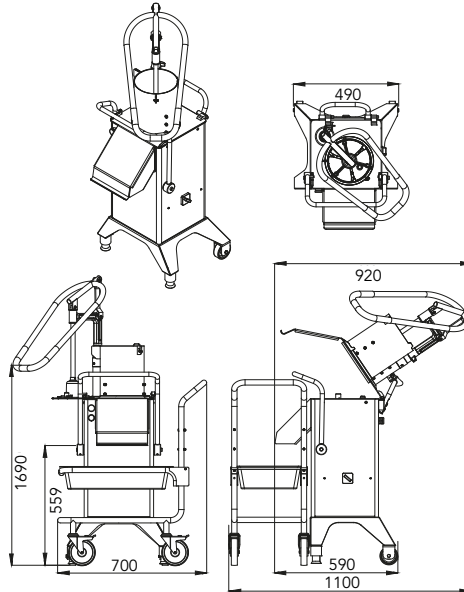
- Feed hopper: 7.5 kg.
- Cutting tools: 1 kg.

RG-400i-3PH

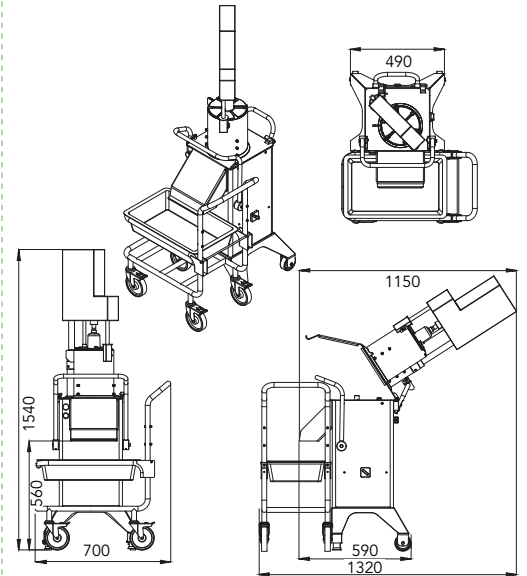
Continuous Feed Hopper Assembly



Manual Push Feeder Setup

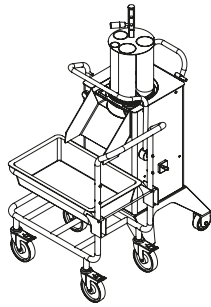


Pneumatic Push Feeder Setup

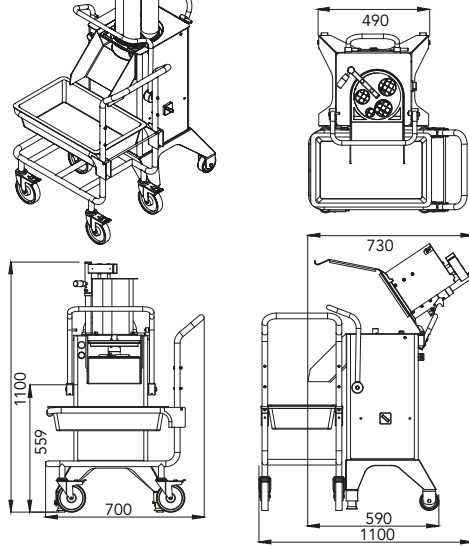


RG-400i-3PH

- 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

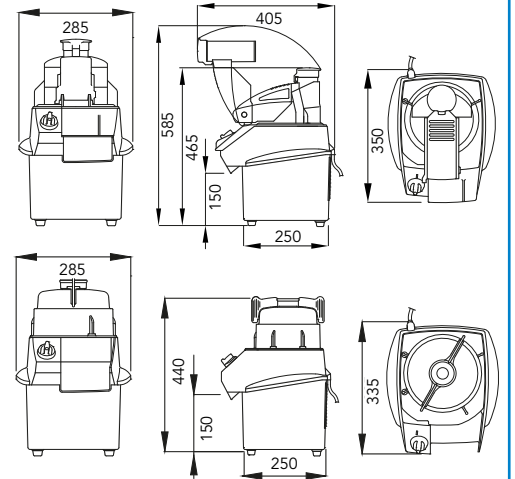
- Machine base: 7 kg.

CC-34

- Machine base: 8.6 kg.

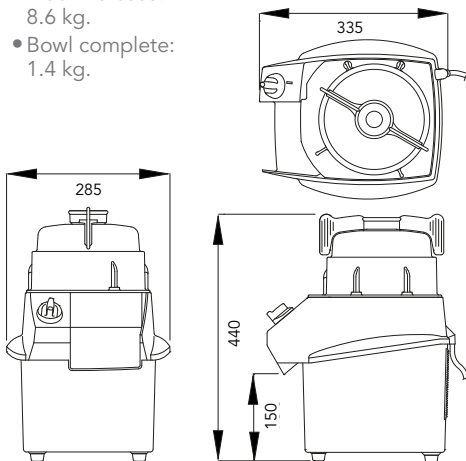
CC-32S / CC-34 Attachments

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



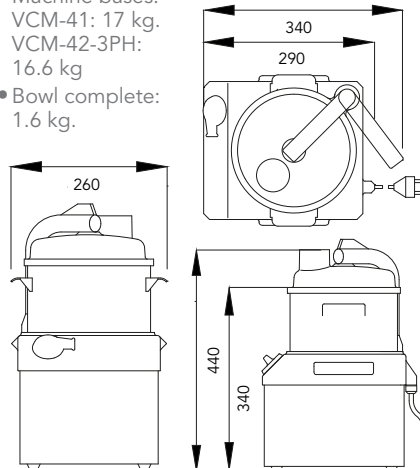
VCB-32

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



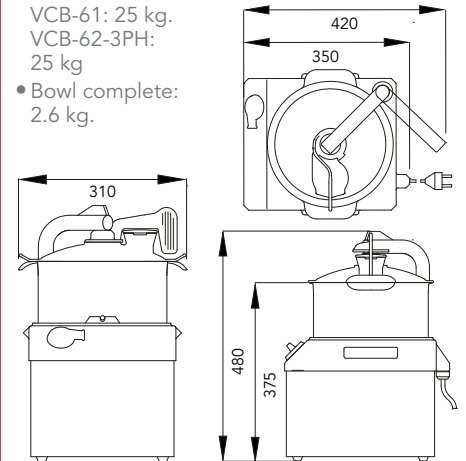
VCM-41 & VCM-42-3PH

- 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.





Made in Sweden. Exclusively distributed and serviced in Australia by Roband

All standard Halldé products are designed to run at 230V per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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