

USER INSTRUCTIONS



VEGETABLE PREPARATION MACHINE RG-100



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

All standard Hällde products are designed to run at 220-240V per phase, 50Hz.

All specifications are nominal only. All information contained in this instruction is subject to change without notice due to constant research and development. AB Hällde Maskiner reserves the right to make changes to machines, accessories and cutting tools.

All care has been taken to ensure correct information at time of printing. AB Hällde Maskiner accepts no responsibility for printing errors.



Vegetable Preparation Machine RG-100

CAUTION!

Take great care not to injure your hands on sharp blades and moving parts.

Always use the pestle when cutting through the feed tube, and never put your hands into the feed tube.

The 3-phase version of the RG-100 may only be installed by a qualified service mechanic.

Only a qualified service mechanic may repair the machine and open the machine housing.

Do not use the machine to cut frozen foods. Remove all hard parts from foods before cutting (e.g., apple stems, woody parts of turnips, etc.) to avoid damaging the cutting blades.

These appliances are not to be operated by children or persons with reduced physical, sensory or mental capabilities or persons lacking experience of such appliances, unless they are given adequate instruction or supervision.

UNPACKING

Check that all of the parts have been delivered, that the machine operates as intended, and that nothing has been damaged in transit. The machine supplier should be notified of any shortcomings within eight days.

INSTALLATION

Connect the machine to an electric power supply that is suitable for the machine.

The machine should be placed on a countertop or table that is about 650 mm high.

Locate the hanger for the cutting tools on the wall in the vicinity of the machine for convenient and safe use.

Check the following two points without cutting tools or ejector plate fitted to the machine.

Check that the machine stops when the pusher plate is moved up and that it restarts when the pusher plate is lowered.

Check that the machine cannot be started with the feed cylinder removed and with the pusher plate lowered.

If the machine does not perform correctly, call in a qualified service mechanic to remedy the fault before taking the machine into operation.

ALWAYS CHECK BEFORE USE

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Check that, with a cutting tool fitted, the machine stops within 2 seconds as soon as the pusher plate is moved up and re-starts when the pusher plate has been lowered.

That the machine cannot be started with the feed cylinder removed and with the pusher plate lowered.

If either of the two safety functions does not perform as intended or if the electric cable is cracked, call in a qualified service mechanic or electrician to remedy the fault before connecting the machine back to the power supply.

Check that the pusher plate shaft runs freely. If the shaft does not run freely, clean it carefully and lubricate it with a few drops of machine oil.

Check that the cutting tools are in good condition and are sharp.

With regard to cutting tools, see page 41.

TYPE OF PROCESSING

Slices, dices, grates, shreds, cuts julienne and crimping slicers in a variety of dimensions, depending on the cutting tool selected. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms etc.

USERS

Restaurants, shop kitchens, diet kitchens, retirement homes, hospitals, schools, fast food outlets, catering, day care centers, salad bars, pizzerias, ships, etc.

CAPACITY

Up to 400 portions per day and 5 kg per minute.

USING THE FEEDERS

The large feed compartment is used mainly for bulk feeding of all sorts of products and for cutting larger products such as cabbage.

The large feed compartment is also used when the product is to be cut in a specific direction, such as tomatoes and lemons. Place/stack the products as shown in the picture.

The built-in feed tube is used for cutting long products such as cucumbers, see picture.

The angle cut feed head (picture) is used for long products to cut slices at an angle.

FITTING THE CUTTING TOOLS

Lift the pusher plate and swing it out to the left.

Turn the locking knob anti-clockwise and raise the feed cylinder.

Place the ejector plate on the shaft and turn/press down the ejector plate into its coupling.

Place the chosen cutting tool on the shaft and rotate the cutting tool so that it drops into its coupling.

During dicing: place the dicing grid with the sharp edge of the knives upward, so that the recess in the side of the dicing grid fits into the guide groove on the machine base. Then place the slicer so that it drops down into its coupling.

Lower the feed cylinder and turn the locking knob clockwise to the locked position.

REMOVING THE CUTTING TOOLS

Raise the pusher plate and swing it out to the left.

Turn the locking knob anti-clockwise and raise the feed cylinder.

Remove the cutting tool/tools and the ejector plate.

CLEANING

Read all of the instructions before you begin to clean the machine.

BEFORE CLEANING: Always switch off the machine and remove the power supply plug from the socket. Alternatively, if the machine does not have a plug, open the isolating switch. Remove all the removable parts that are to be cleaned.

CLEANING IN A DISHWASHER: All plastic parts are machine washable. NOTE! Never wash metal parts in a dishwasher, unless they are made of stainless steel. Cleaning aluminium parts in a dishwasher will cause them to blacken. This can be difficult to remove and could stain other objects.

CLEANING BY HAND: Always use hand dishwashing liquid.

CLEANING MATERIALS: Use the brush supplied with the machine or a similar one to clean the food zones. The knife shaft in the centre of the machine can be cleaned with a small bottlebrush. Use a damp cloth to wipe down the other surfaces on the machine.

DISINFECTION: Use isopropyl alcohol (65–70%). Isopropyl alcohol is highly inflammable so use caution when applying it.

WARNING:

- Do not pour or spray water onto the sides of the machine.
- Do not use boiling or hot water.
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.

AVOID: Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™) unless absolutely necessary. This roughens the surface and makes it less water repellent.

ADVICE ON CARE:

- Clean the machine immediately after use.
- Dry the machine immediately after cleaning to avoid oxidation and discoloration of the surface.

INFORMATION: If the machine is left damp for longer periods stains will appear. These stains are harmless but the original surface will lose its lustre. Vegetables and fruit contain acids. Depending on which products are processed this will have an effect on

the metal after varying periods of time. It is therefore important to clean the machine immediately after processing salty and acidic products.

TROUBLE SHOOTING

To eliminate the risk of damage to the motor, the RG-100 is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become too high. The thermal motor protection has automatic reset, which means that the machine can be started again when the motor has cooled down, which usually takes between 10 and 30 minutes.

FAULT: The machine cannot be started, or stops while it is running and cannot be restarted.

REMEDY: Check that the plug is securely fitted into the power supply socket. Check that the feed cylinder is locked in the correct position. Move down the pusher plate into the feed cylinder. Check that the fuses in the fuse box for the premises have not blown and that they have the correct rating. Wait for a few minutes and try to restart the machine. If the machine still fails to run, call in a qualified service mechanic to remedy the fault.

FAULT: Low capacity or poor cutting results.

REMEDY: Make sure that you are using the correct cutting tool or combination of cutting tools. Check that the knives and grater/shredder plates are in good condition and are sharp. Press the food down loosely with less force.

FAULT: The cutting tool cannot be removed.

REMEDY: Always use the ejector plate. Use a thick leather glove or other glove that the knives of the cutting tool cannot cut through, and turn the cutting tool clockwise to release it.

TECHNICAL SPECIFICATION HALLDE RG-100

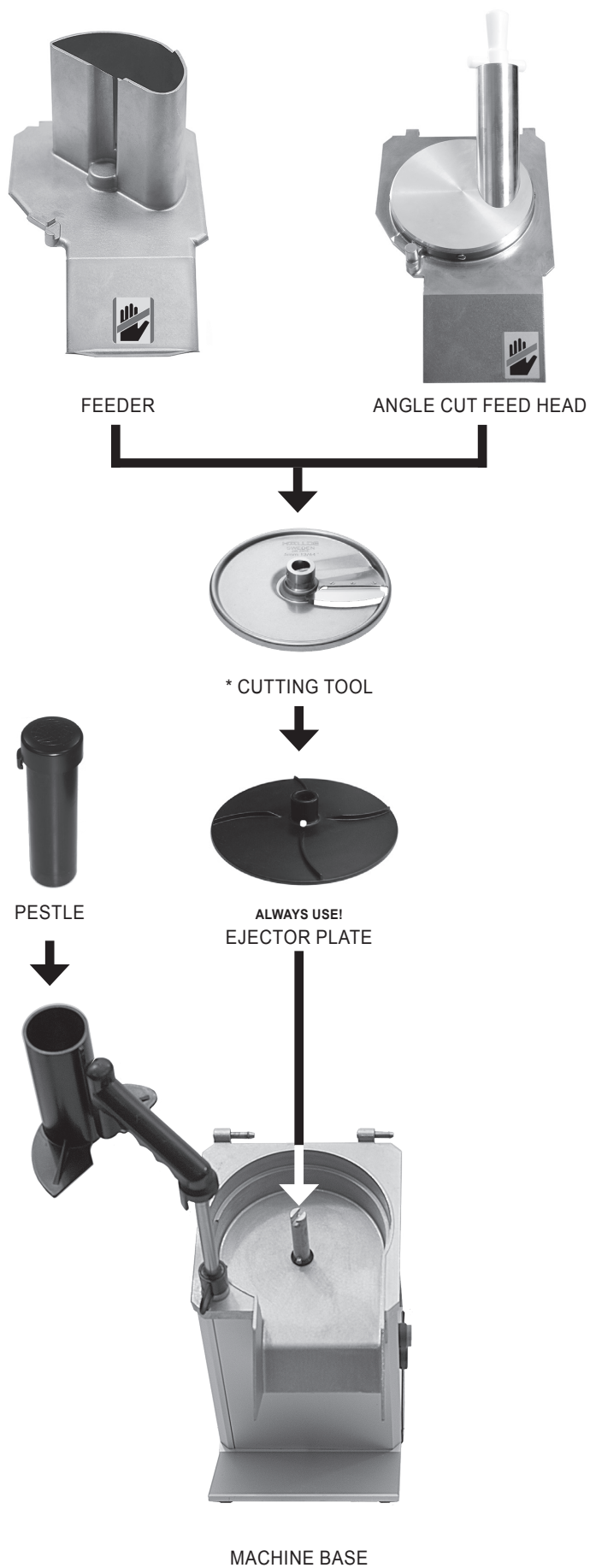
MACHINE: Motor: 0.25 kW, 230 V, single-phase, 50 Hz, with thermal motor protection. Transmission: gears. Safety system: Two safety switches. Degree of protection: IP44. Power supply socket: Earthed, single-phase, 10 A. Fuse in fuse box for the premises: 10 A, delayed. Sound level LpA (EN31201): 70 dBA.

TOOLS: Diameter: 185 mm. Speed: 350 rpm.

NET WEIGHTS: Machine: 16 kg. Cutting tools: About 0.5 kg on average.

NORMS/STANDARDS: NSF STANDARD 8, see declaration of conformity.

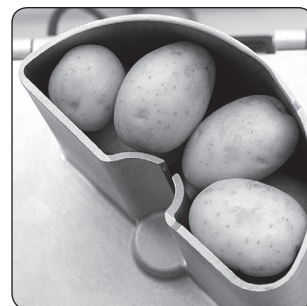
PARTS / ASSEMBLING



USING THE FEEDERS



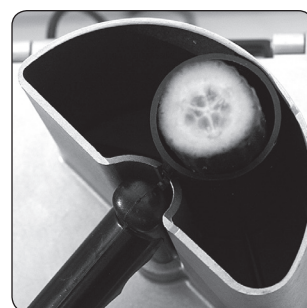
LETTUCE



POTATOES



TOMATOES



CUCUMBER



Cutting Tools

CAUTION!

Take great care when handling the cutting tools. They have very sharp blades.

UNPACKING

Check that all parts have been delivered, and that nothing has been damaged in transit.

The supplier should be notified of any shortcomings within eight days.

CHOOSING CUTTING TOOLS

The QR-code above leads you to our Cutting Tool Guide at hallde.com. The guide shows which cutting tool is recommended to use depending on desired result and which cutting tools are suitable for use with YOUR Vegetable Preparation Machine/Combi Cutter.

FITTING THE CUTTING TOOLS

Place the ejector plate on the shaft and turn/press down the ejector plate into its coupling.

In RG-400i, the ejector plate is placed in the tray, which is, in turn, mounted in the knife housing of the machine. The tray is always to be mounted when using grids. When using other cutting tools, use of the tray is optional.

Ensure that the machine's knife housing has been cleaned before mounting the tray.

For dicing, first place a suitable dicing grid, with the sharp edge of the knives upward, in the machine so that the recess in the side of the dicing grid fits into the guide groove of the machine. Then choose a suitable slicer. Fit this to the shaft and then turn it so that it drops into its coupling (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

For slicing, shredding and grating, fit instead only the selected cutting tool to the shaft and

turn the cutting tool so that it drops into its coupling. (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

RG-200, RG-250, RG-350 AND RG-400i:

On these machines all cutting tools must be locked with a locking device. These devices have different names and appearance depending on machine and accessory to be used.

See page 42-45 for information on which locking device to use.

Lock the cutting tool by turning the locking device counter anti-clockwise onto the centre shaft of the cutting tool. Use the wrench supplied for the final few turns to make sure it locks securely. Use the same wrench to unlock the locking device.

REMOVING THE CUTTING TOOLS

Remove the cutting tool/cutting tools and the ejector plate.

RG-200, RG-250, RG-350 AND RG-400i:

Unscrew the locking device by turning it clockwise using the wrench.

Remove the cutting tool/cutting tools and ejector plate and tray.

ALWAYS CHECK

BEFORE USE:

Check that the knife blades, knife barks and grater/ shredder plates are intact and are firmly attached and that the cutting tools are in good condition.

DURING USE:

Check at regular intervals, as above, that all the knives are in good condition. Knives can be damaged and come loose if foreign objects such as stones enter the machine.

AFTER USE:

Check after cleaning that the cutting tools are in good condition and that the knife blades, knife barks and grater/ shredder plates are intact and are firmly attached.

CLEANING

STAINLESS STEEL:

These cutting tools can be washed in a dishwasher.

WARNING:

- Be very careful of the sharp knives!
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.
- Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™).

ADVICE ON CARE:

- Clean the cutting tools immediately after use. Use a dishwashing brush and hand dishwashing liquid if it is done by hand.
- Dry them immediately after cleaning and store them in a well-ventilated place. Do not put them into drawers.

TIPS:

DICING GRIDS: With the grid still in the machine, use the brush supplied with your machine to press out any remains. If any food is still stuck in the grid, a good idea is to push out the cubes with a carrot. With the grid still in the machine, push carefully with a large, long carrot. Keep the grid in the machine by placing your fingers on the outer ring of the grid. Do not push from the underside as this can damage the grid.

TROUBLE-SHOOTING

FAULT: Strange sounds or noises can be heard from inside the machine, while using a cutting tool.

REMEDY: Check that the locking device is properly tightened. If the machine is not fitted with a locking device, look for heavy wear and tear on the cutting tools or machine. If the cutting tool is damaged it can wobble in the machine and cause wear. The cutting tool must then be replaced. Check that the right combination of tool is being used in accordance with the list on page 42-45.

FAULT: Poor cutting result.

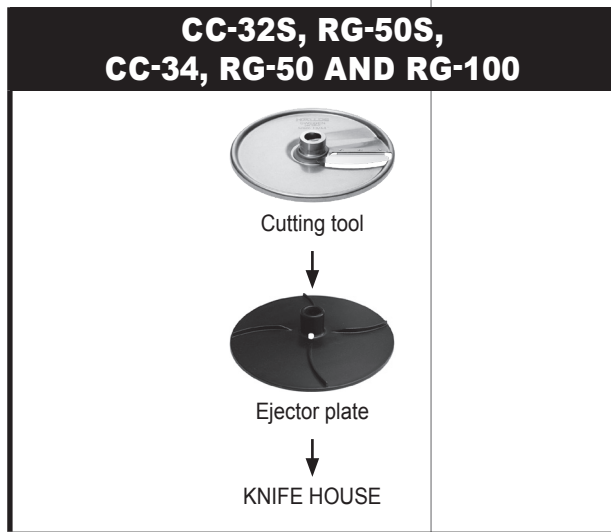
REMEDY: Check that the knife blades/ knife barks/ grater/ shredder plates on the cutting tools are sharp. Check that the right combination of cutting tool is being used in accordance with the list on page 42-45.

TECHNICAL SPECIFICATION HALLDE CUTTING TOOLS

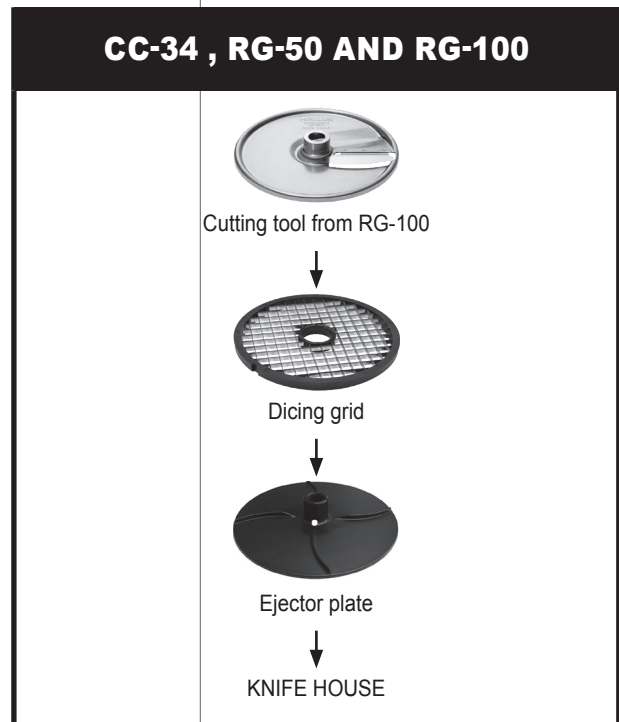
DIAMETER: 185/215 mm.

FITTING THE CUTTING TOOLS

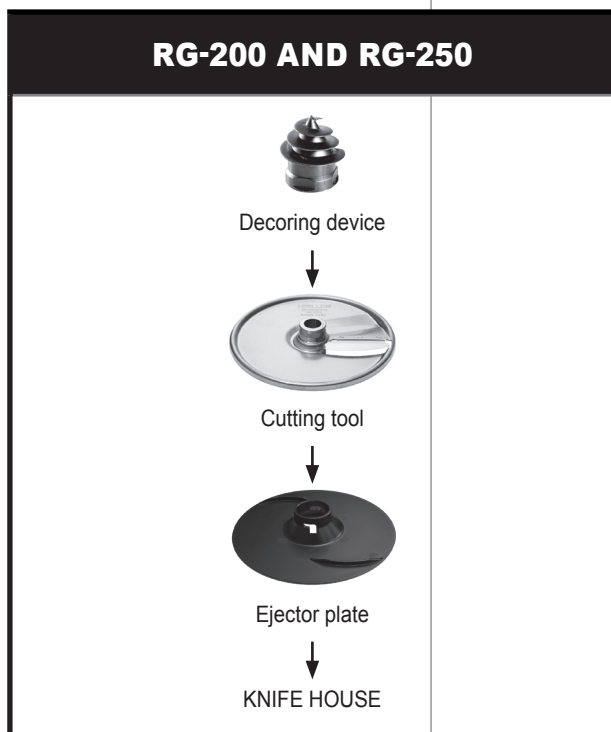
**WHEN USING SLICER, CRIMPING SLICER
JULIENNE OR GRATER/SHREDDER**



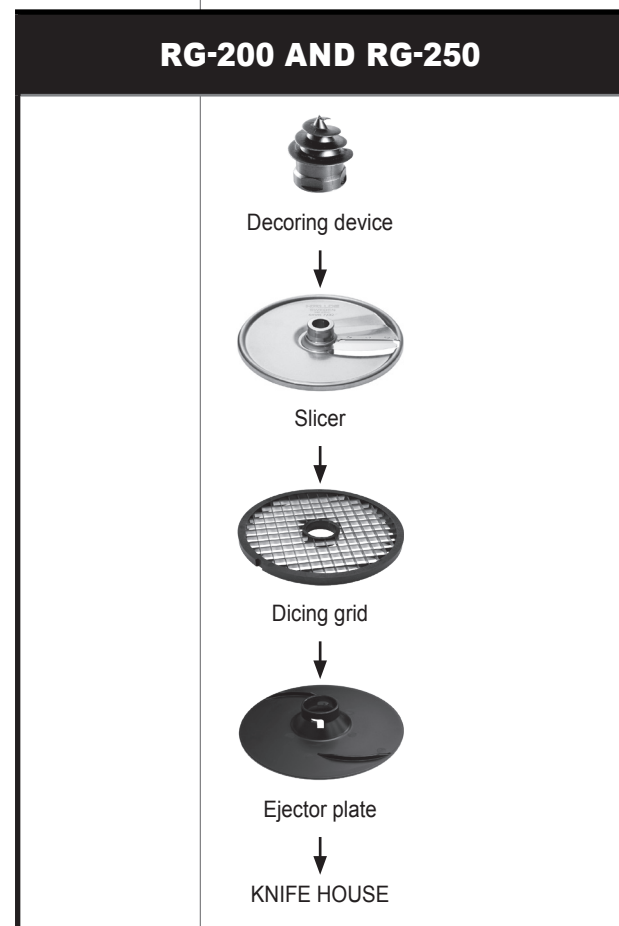
**WHEN USING DICING
OR POTATO CHIP GRID**



**WHEN USING SLICER, CRIMPING SLICER
JULIENNE OR GRATER/SHREDDER**



**WHEN USING DICING
OR POTATO CHIP GRID**



Dicing combinations
available at hallde.com





DECLARATION OF CONFORMITY

SUPPLIER AB Hällde Maskiner
ADDRESS P.O. Box 1165, SE-164 26 KISTA, Sweden

DECLARE UNDER OUR SOLE RESPONSIBILITY THAT THE FOLLOWING PRODUCTS:

MODEL NAME RG-50S, RG-50, VPU/FP-50, RG-100, VPU/FP-100, FP-150, RG-200,
VPU/FP-200, RG-250, VPU/FP-250, RG-7, RG-350, VPU/FP-350,
RG-400, VPU/FP-400 RG-400i, VPU-400i, FP-400i.

SERIAL NUMBER

CONFORM TO THE FOLLOWING DIRECTIVES AND STANDARDS

TITLE AND DATE OF ISSUE OF STANDARD Standards:
EN 1678+A1:2010

Following the provisions of Directive and Regulation:
2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, NO 10/2011.

PLACE AND DATE OF ISSUE Kista 2019-01-04

Henrik Artursson
Manager Design and Engineering |

Andreas Eriksson
Quality Coordinator