



Manufacturer

HALLDE

Model

RG-400

Product Description

Vegetable Preparation Machine 15-40 kg/minute

Origin

Sweden, European Union

SPECIFICATIONS				
Function	Machine for slicing, dicing, shredding, grating, cutting julienne and French fries. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.			
Capacity	15-40 kg/minute, 500-3 000 portions/day, 9 litre feed cylinder.			
Material	Machine base and feed cylinders: aluminium alloy. Feed cylinders internal wall: stainless steel. Push handle: stainless steel. Feed Hopper: stainless steel.			
Motor	1.5/0.9 kW, Two speeds (200 and 400 rpm). 208 V, three phase, 60 Hz. 230 V, three phase, 50 Hz. 400 V, three phase, 50 Hz. 415 V, three phase, 50 Hz. Thermal protection, Planetary gearing.			
Power supply	Earthed, three phase, 16 A. Fuse: 10 A delayed action fuse.			
Standards	EN 1678+A1:2010. NSF/ANSI Standard 8.			
Directive and Regulation	2006/42/EC, 2006/95/EC, 2004/108/EC, 2011/65/EU, NO. 10/2011/EC.			
Safety	CE approved. Three safety switches, machine safety: IP45.			
Recommended accessories	Four tube insert Manual Push Feeder or Pneumatic Push Feeder Feed Hopper			
	9-pack cutting tools:	 Grater/Shredder 2 mm Grater/Shredder 8 mm Fine Grater Dicing Grid 10x10 mm Wall rack for 3 plates (3 pcs) /1 container. 		

Weights/Volume	Net weight	Freight weight	Freight Volume	
Machine with recom- mended accessories	129 kg	167 kg	2.063 m³	
Manual push feeder	5 kg	9 kg	0.081 m ³	
Pneumatic push feeder	11 kg	16kg	0.141 m ³	
Feed hopper complete	12 kg	17 kg	0.214 m ³	
Four tube insert	5 kg	8 kg	0.027 m ³	
Dimensions	Width	Height	Depth	
Machine dimensions*	580 mm	1210 mm	715 mm	
* Machine base with manual push feeder attached.				
Specification text	Floor standing vegetable preparation machine with a full moon, 9 litre feed cylinder, made to process 15-40 kg/minute or 500-3 000 portions/day. Machine has two speeds (200 and 400 rpm). Machine legs have two adjustable feet and two feet with wheels. Cutting tools are made of stainless steel/aluminium with removable knifes/plates and are 215 mm in diameter. Motor rotate the cutting blade clockwise and direct without intermediate belts.			

