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HALLDE

Model

RG-250

Product Description

Vegetable Preparation Machine 8 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	8 kg/minute, 50-800 portions/day. 4 litre feed cylinder, 56 mm tube feeder for elongated products.								
Material	Machine base, feed Push handle: stainles	•	inder: aluminium alloy. steel.						
Motor	0.55 kW, One speed 230 V, single phase, Thermal protection,								
Power supply	Earthed, single phase, 10 A/three phase, 16A. 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. Two safety switches, machine safety: IP44, push buttons safety: IP65.								
Recommended accessories	7-pack cutting tools: • Slicer 1.5 mm • Grater/Shredder 2 mm								
	• Slicer 4 mm • Grater/Shredder 8 mm								
	• Slicer 10 mm • Dicing Grid 10x10 DW								
	• Julienne 4x4 mm • Wall rack for 3 plates (2 pcs)								
	Container Trolley with GN 1/1 container. Machine Table								
Weights	Machine: 21 kg		Freight: 24 kg						
Dimensions	Width	Height	Depth	Volume					
Machine dimensions	285 mm	586 mm*	450 mm						
Freight dimensions	410 mm	730 mm	610 mm	0.183 m ³					
* Maximum height with pusher plate open 735 mm									

