



Vegetable Preparation Machine

RG-300i

Food Preparation Machines - Made in Sweden 




40 kg /min


3000 /day



hallde.com

Stainless steel Vegetable Preparation Machine

The RG-300i is one of HALLDE's strongest and most efficient Vegetable Preparation Machines, preparing as much as 40 kg/minute. The cutting tools' 215 mm diameter provides efficient preparation of large volumes, with more than 50 variations in the cuts that can be made – this machine slices, dices, grates, shreds, cuts julienne, crimping slices and Potato chips. The cutting tools, like all detachable parts of the machine, are dishwasher safe. The RG-300i is a reliable and stable floor-standing model made of stainless steel.

Refilling is safe and fast

Automatic start/stop function once you have pushed the start button. The machine runs continuously while the feeder covers the rotating cutting tool. You save precious time while securing safety!

Easy cleaning for superior hygiene

All detachable parts are dishwasher safe and made of hygiene-certified materials. The surfaces of the machine are smooth, with rounded edges and no unnecessary recesses, making cleaning quick and easy.

Tray for preparing diced foods and Potato chips

Reduces the need to clean the base of the machine by hand – enabling superior hygiene. The tray is always used when preparing products using the Dicing Grid or Potato chip Grid. This is also recommended when preparing products using other cutting tools.



Stainless steel sustainability

The base of the machine, the feed cylinders, the feeders, the tray and the cutting tools are all made of stainless steel.

Optimum operational reliability

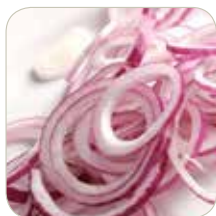
The powerful motor generates a high torque at start-up and in operation, driving the cutting tool directly via a maintenance-free gear drive.

Cutting tools offering a complete range of cuts

The RG-300i can prepare more than 50 different cuts; it slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips. Knife blades, knife balks and grater plates are interchangeable, so you can keep your cutting tools sharp quickly and cost-effectively.

Always perfect cutting results

The rotational speed of the cutting tool is optimised to cut fine, even slices as efficiently as possible. The knife blades have been ground with the purpose of maintaining a sharp edge for as long as possible.



Flexible preparation for all needs

What the machine is to be used for determines what type of feeder, associated feed cylinder and cutting tool are selected. All parts are easy to install on and detach. You can change both the feeder and cutting tool in just a few steps.

Which feeders simplify your preparation work?



Manual Feeder

– reduced manual force
with leverage effect

Prepares all types of smaller and larger products. The design provides a leverage effect that also makes it easy to prepare hard products. The built-in tube feeder facilitates preparation of long, thin products. For safe and rapid preparation, the machine stops when the feeder is folded aside and starts automatically when covering the opening of the feed cylinder.



4-Tube Insert

– cuts long and thin
products vertically

To easily cut long and thin products vertically, round products at a specific angle and fresh herb bouquets, the 4-Tube Insert is used. When using the 4-Tube Insert, the machine runs continuously, as the rotary cutting tool is covered constantly by the feeder.





Feed Hopper

– continuous, filling by the bucket load

Allows continuous, filling by the bucket load primarily when preparing round products. This provides very high capacity, as the machine runs continuously, automatically pushing the product down towards the cutting tool. The RG-300i with Feed Hopper is extremely time efficient.



Accessories that simplify life in your kitchen

- **Accessory Trolley for practical storage**

The ideal tool for maintaining order and tidiness, allowing quick and easy handling of cutting tools, feed cylinders and feeders. The trolley is made entirely of stainless steel and has sturdy wheels, two of which are lockable.



- **Container Trolley for a smooth flow**

Facilitates the handling of cut products, transporting them easily to subsequent stages of the preparation process. Can be adjusted to different heights and even folded up completely. The trolley is made entirely of stainless steel, with four sturdy wheels, two of which are lockable.



- **Box Trolley and Food Cutting Box**

Convenient for really large volumes. The trolley is equipped with a sturdy handle and four castor wheels, two of which are lockable. The volume of the food cutting box is 64.5 litres.



- **Basin Trolley**

Cut the vegetables directly into a pickling solution or water to make them crispy. The basin trolley is equipped with a practical drainage tap and holds 85 litres.



- **Container Trolleys**

The lower variant has a practical shelf on which you can peel and chop products before processing, while, at the same time providing space for 2x7 GN 1/1 canteens. The taller model is adapted for 16 GN 1/1. Both container trolleys are equipped with four castor wheels, two of which are lockable.



- **Cleaning brushes in two sizes**

Used for cleaning machines and cutting tools. Both have coarse bristles that are particularly effective for cleaning Dicing Grids and Julienne Cutters.









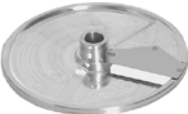











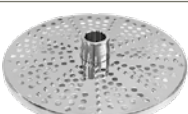

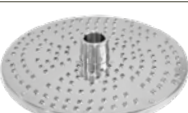

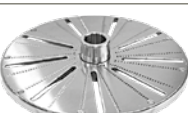





- **Wall rack for Cutting Tools**

Provides space for three cutting tools and a quick overview of the entire range, saving space and making handling safe and comfortable – an effective way of protecting the edges of the blades from unnecessary wear.

High quality cutting tools for best results



All cutting tools are dishwasher safe. • = Stainless Steel. HC = High Capacity

	Slicer 0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cut potato chips in combination with Potato Chip Grid.	
	HC Slicers 2, 3, 4, 6, 8, 10, 12, 15, 20 mm.	Slices hard vegetables and fruits, and dices when used with a recommended Dicing Grid. Cuts potato chips when used with the Potato Chip Grid. HC Slicers have double blades and, accordingly, high capacity.	
	Fine Cut Slicer 14, 20 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.	
	Soft Slicer 8, 10, 12, 15 mm.	Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.	
	Crimping Slicer 3, 4, 5, 6 mm.	Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	
	HC Crimping Slicer 2, 3, 4, 6 mm.	HC Crimping Slicers have double blades and, accordingly, higher capacity. Cut decorative rippled slices of beetroot, cucumber, carrots, etc.	
	Julienne Cutter 2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10 mm.	Cuts julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potatoes chips.	
	HC Julienne Cutter 2x2, 2.5x2.5, 2x6, 4x4, 6x6, 8x8, 10x10 mm.	Produces julienne cuts of solid produce for soups, salads, stews, garnish, etc. Suitable for cutting potato chips. HC Juliennes has double blades and, accordingly, high capacity.	
	Grater/Shredder 1.5, 2, 3, 4.5, 6, 8, 10 mm.	Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	
	Fine Grater	For finely grating products, from hard/dry cheeses, raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.	
	Hard Cheese Grater	Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.	
	Fine Grater, Extra fine	Grates products very finely, such as black radish grated for purée and potatoes for mashing.	
	Dicing Grid 6x6, 8x8, 10x10, 12x12, 15x15, 20x20, 25x25 mm.	Cuts dices in combination with a suitable type of Slicer. Dice both hard and soft vegetables, fruits etc.	
	Potato Chip Grid 10x10 mm.	Cuts potato chips in combination with Slicer 10mm, HC Slicer 10 mm or Soft Slicer 10 mm.	

Take a look at the results- and inspiration videos at our homepage, hallde.com



Machine

- Motor: 0.75 kW. One speed 380-415 V, 3 phase, 50-60 Hz.
- Transmission: Maintenance-free gear drive.
- Safety system: Three safety breakers.
- Protective class, machine: IP44.
- Protective class, push buttons: IP65.
- Wall connection: Earthed, 3-phase, 16 A.
- Sound level LpA (EN31201): 73 dBA.
- Magnetic field: Less than 0.4 microtesla.
- Adjustable feet.

Material

- Machine housing: Stainless steel.
- Feed cylinders: Stainless steel.
- Feeders: Stainless steel.
- Cutting tool discs: Stainless steel/aluminium.
- Cutting tool knife blades: Stainless knife steel.

Feeder

Three types of feeders:

- Manual Feeder, with ergoloop to provide leverage effect, and feed tube: Diameter 60 mm.
- 4-tube Insert: Diameters 73 mm (2), 60 mm and 35 mm.
- Feed Hopper: Volume approx. 23 litres. Height 350 mm. Diameter 420 mm.

Two types of feed cylinders:

- Volume 5.7 litres. Height 180 mm. Diameter 200 mm.
- Feed cylinder with a partition, for manual feeder and 4-tube Insert.
- Feed cylinder with two internal feed compartments, for the Feed hopper.

Cutting tool

- Diameter: 215 mm.
- RPM: 400 rotations/min.

Type of preparation

- Slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips.
- Prepares fruits, vegetables, dry bread, cheese, nuts, mushrooms, etc.

Users

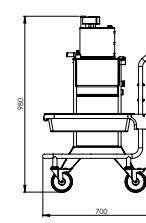
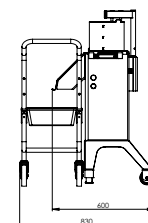
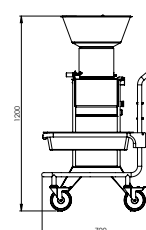
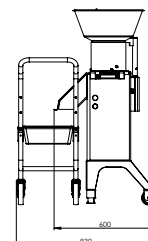
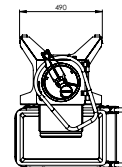
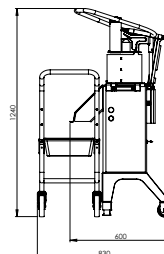
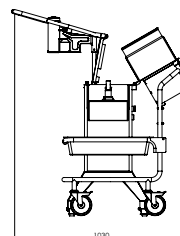
- Restaurants, shop kitchens, pizzerias, salad bars, schools, hospitals, dieticians, fast food establishments, ships, catering kitchens, etc.

Net weight

- Machine base: 37 kg.
- Feeder cylinder: 6 kg.
- Manual Feeder: 5.8 kg.
- Feed Hopper with feeder cylinder: 11 kg.
- 4-Tube Insert: 5 kg.
- Tray: 1.5 kg.
- Cutting tool: 1 kg.

Standards

- Directives: Visit hallde.com. Select product and "Certificates".



Food Preparation Machines
Made in Sweden



AB Hällde Maskiner – Box 1165 SE-164 26 Kista Sweden

• Telephone: +46 8 587 730 00 • Fax: +46 8 587 730 30 • hallde.com • info@hallde.com