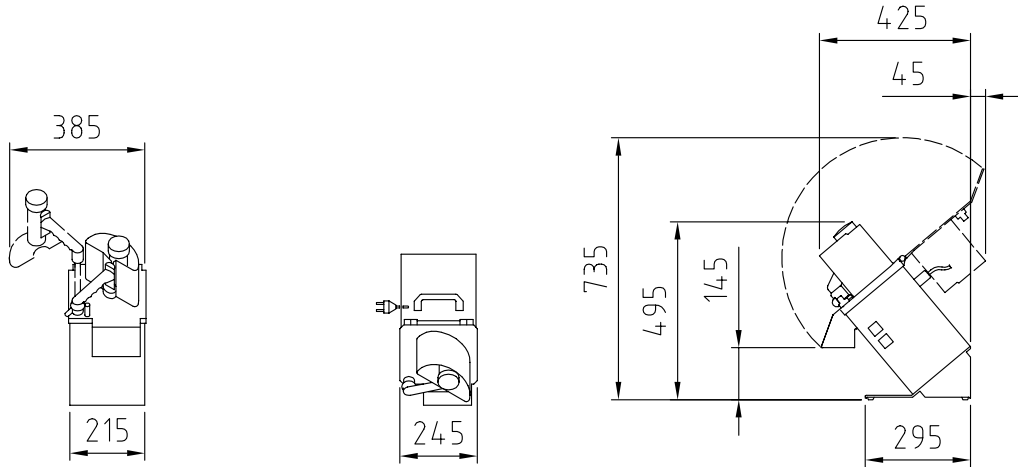




SCALE 1:20

HALLDE VEGETABLE PREPARATION MACHINE

RG-100

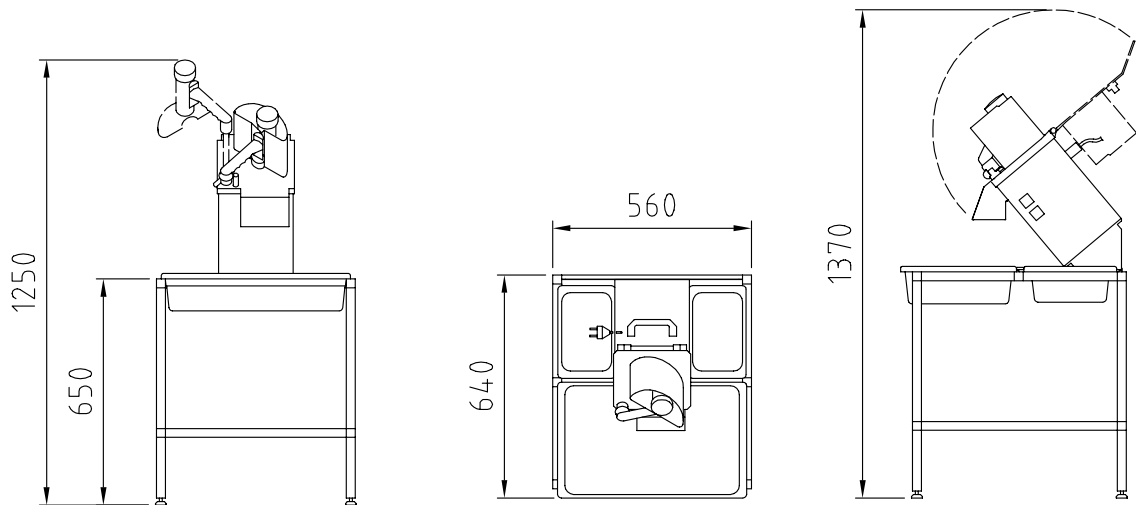


RG100F.DWG

RG100U.DWG

RG100S.DWG

RG-100 WITH TABLE



RG100BF.DWG

RG100BU.DWG

RG100BS.DWG

Halide Vegetable Preparation Machine RG-100

Type of preparation

- Slices, dices, shreds, grates, makes julienne and slightly curved potato chips/French fries.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.

Users

- Restaurants, canteens, sallad bars, pizzerias, fast food counters, catering kitchens, ships, etc.

Capacity

- Processes up to 5 kg per minute, depending on the feeder and cutting plate selected and the raw material being processed.
- Suitable for about 20 to 400 portions a day.

Machine

- Motor: One-speed, 0.25 kW, motor protection. 100 - 240 V, one-phase, 50 or 60 Hz.
- Transmission: Planetary gearing.
- Safety system: Two safety switches and mechanical brake.
- Degree of protection: IP44.
- Power supply socket: Earthed, one-phase, 10 A.
- Fuse in fuse box for the premises: 10 A, slow-blow.
- Sound level LpA (EN31201): 70 dB(A)
- Magnetic field: Less than 0.5 microtesla

Cutting plates

- Diameter: 185 mm.
- Speed: 350 r.p.m. (50 Hz), 420 r.p.m. (60 Hz).

Materials

- Machine housing: Anodized or polished aluminium alloy.
- Machine table: Stainless steel.
- Cutting plate discs: Aluminium alloy or acetal.
- Cutting plate blades: Knife steel of the highest quality.

Net weights

- Machine: 16 kg
- Cutting plates: About 0.5 kg on average.
- Machine table incl. containers: 5.2 kg.

STANDARDS

- NSF STANDARD 8
- EU Machine Directive 89/392/EEC
- EMC Directive 89/336/EEC