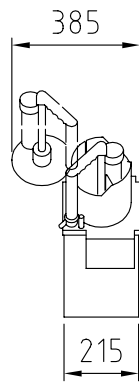




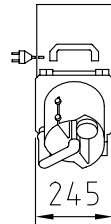
SCALE 1:20

HALLDE VEGETABLE PREPARATION MACHINE

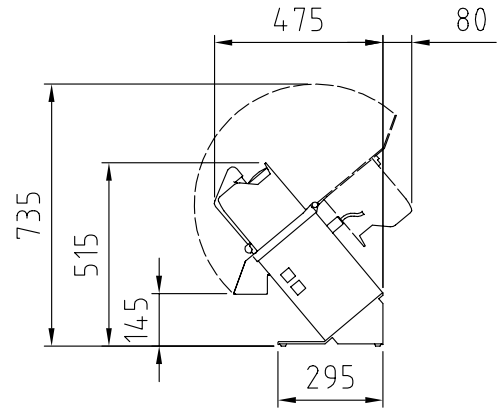
RG-200



RG200F.DWG

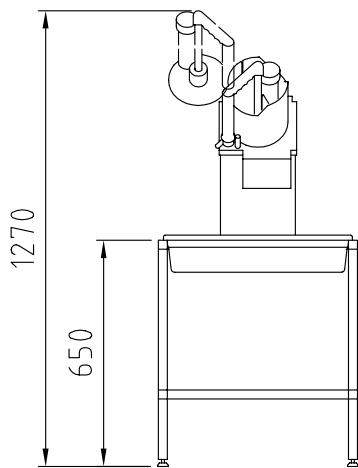


RG200U.DWG

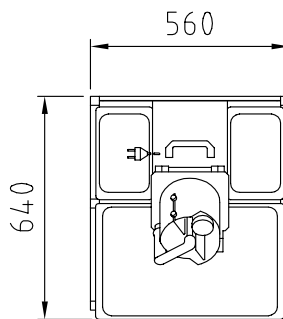


RG200S.DWG

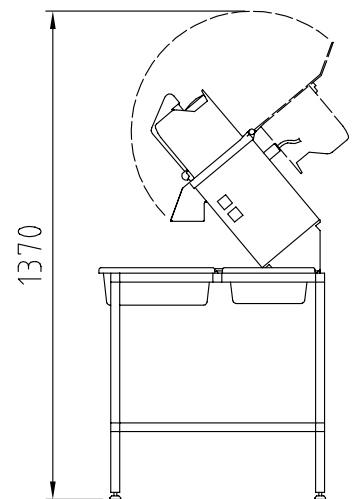
RG-200 WITH TABLE



RG200BF.DWG



RG200BU.DWG



RG200BS.DWG

## Halld Vegetable Preparation Machine RG-200

### Type of preparation

- Slices, dices, shreds, grates, makes julienne and 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 6.5 kg per minute, depending on the feeder and cutting plate selected and the raw material being processed.
- Suitable for about 100 to 600 portions a day.

### Machine

- Motor: One-speed, 0.37 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, single-phase, 10 A.
- Fuse in fuse box for the premises: 10 A, slow-blow.
- Sound level LpA (EN31201): 73 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.
- Cutting plate discs: Aluminium alloy oracetal.
- Cutting plate blades: Knife steel of the highest quality.
- Machine table: Stainless steel.

### Net weights

- Machine: 18.3 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