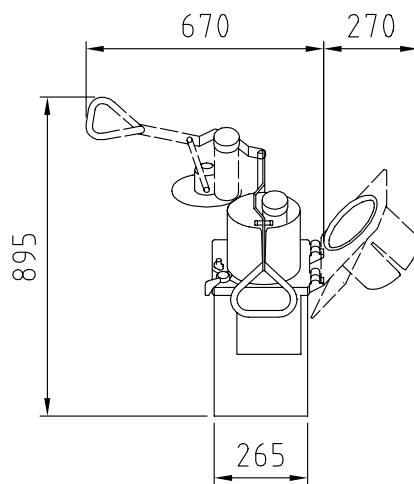




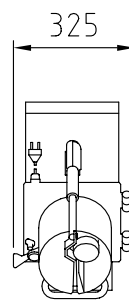
SCALE 1:20

HALLDE VEGETABLE PREPARATION MACHINE

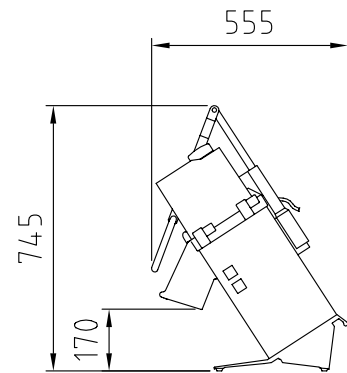
RG-350



RG350F.DWG

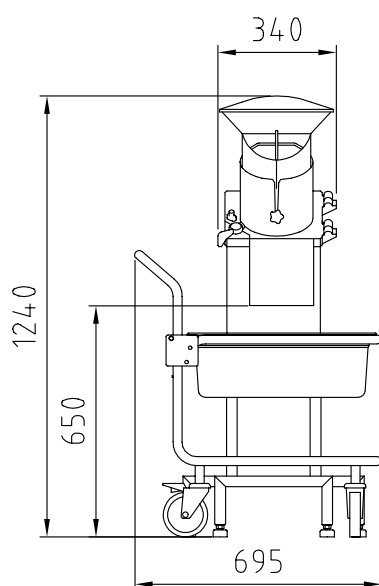


RG350U.DWG

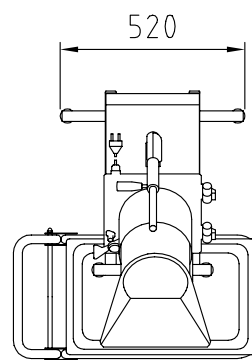


RG350S.DWG

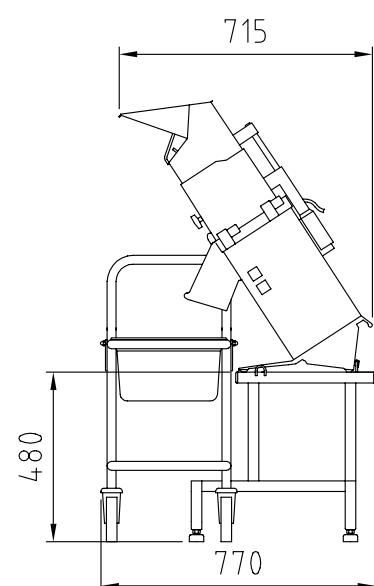
RG-350 WITH TABLE AND FEED CYLINDER AND CONTAINER TROLLEY



RG350BF.DWG



RG350BU.DWG



RG350BS.DWG

Halld Vegetable Preparation Machine RG-350

□ 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, food processing plants, etc. that prepare between 400 and 1200 portions a day.

□ Capacity

- Processes up to 12 kg per minute, depending on the feeder and cutting plate selected and the raw material being processed.
- Suitable for about 400 to 1200 portions a day.

□ Machine

- Motor: One-speed, 0.75 kW, motor protection. 110 - 240 V, single phase, 50 or 60 Hz. 200 - 440 V, three-phase, 50 or 60 Hz.
- Transmission: gear.
- Safety system: Four safety switches.
- Degree of protection: IP44.
- Power supply socket: Earthed one-phase 10 A or earthed three-phase 16 A.
- Fuse in fuse box for the premises: 10 A slow-blow.
- Sound level LpA (EN31201): 73 dB(A)
- Magnetic field: Less than 0.4 microtesla.

□ Cutting plates

- Diameter: 215 mm.
- Speed: 360 r.p.m. (50 Hz), 430 r.p.m. (60 Hz).

□ Materials

- Machine housing: Anodized or polished aluminium alloy.
- Feed hopper: Stainless steel.
- Cutting plate discs: Aluminium alloy.
- Cutting plate blades: Knife steel of the highest quality.
- Machine stand: Stainless steel.
- Container trolley and container: Stainless steel respective polycarbonate.

□ Net weights

- Machine: About 33.5 kg (one-phase), 31.5 kg (three-phase).
- Feed hopper: 3.7 kg.
- Cutting plates: About 1 kg on average.
- Machine stand: 6.4 kg.
- Container trolley incl. container: 9.6 kg.

□ Standards

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