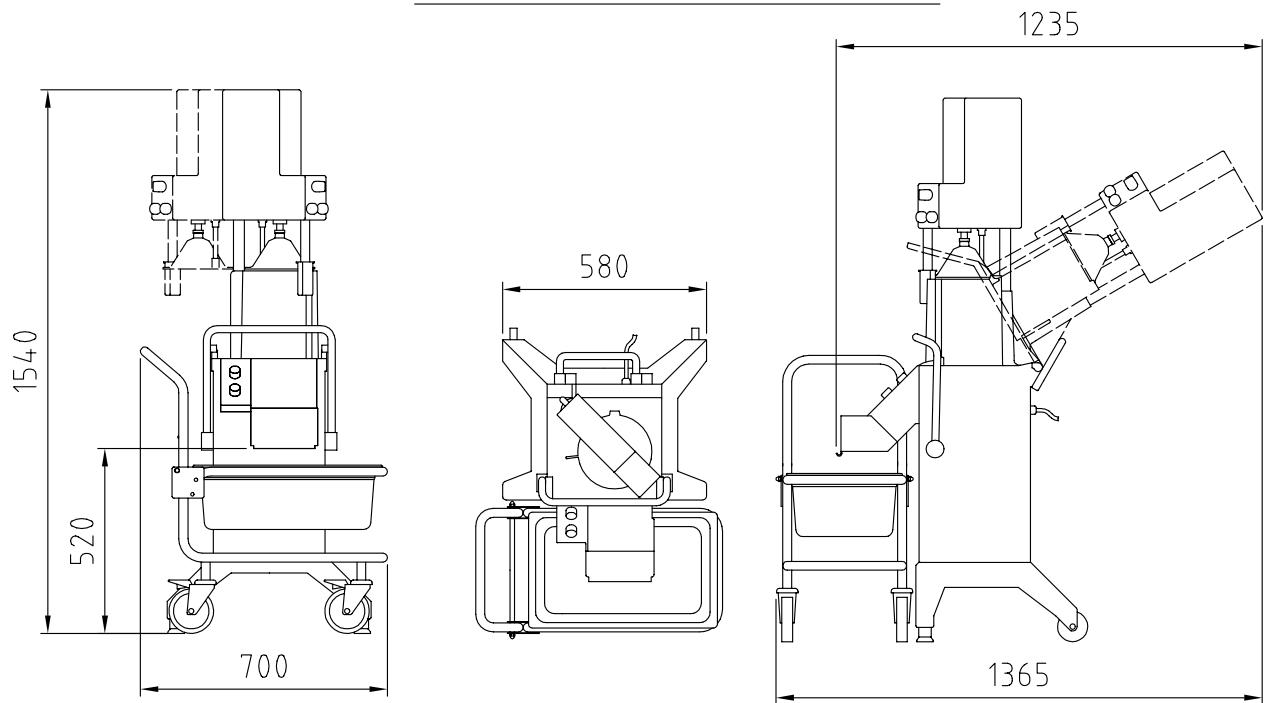




HALLDE VEGETABLE PREPARATION MACHINE

RG-400 WITH PNEUMATIC FEEDER  
AND CONTAINER TROLLEY

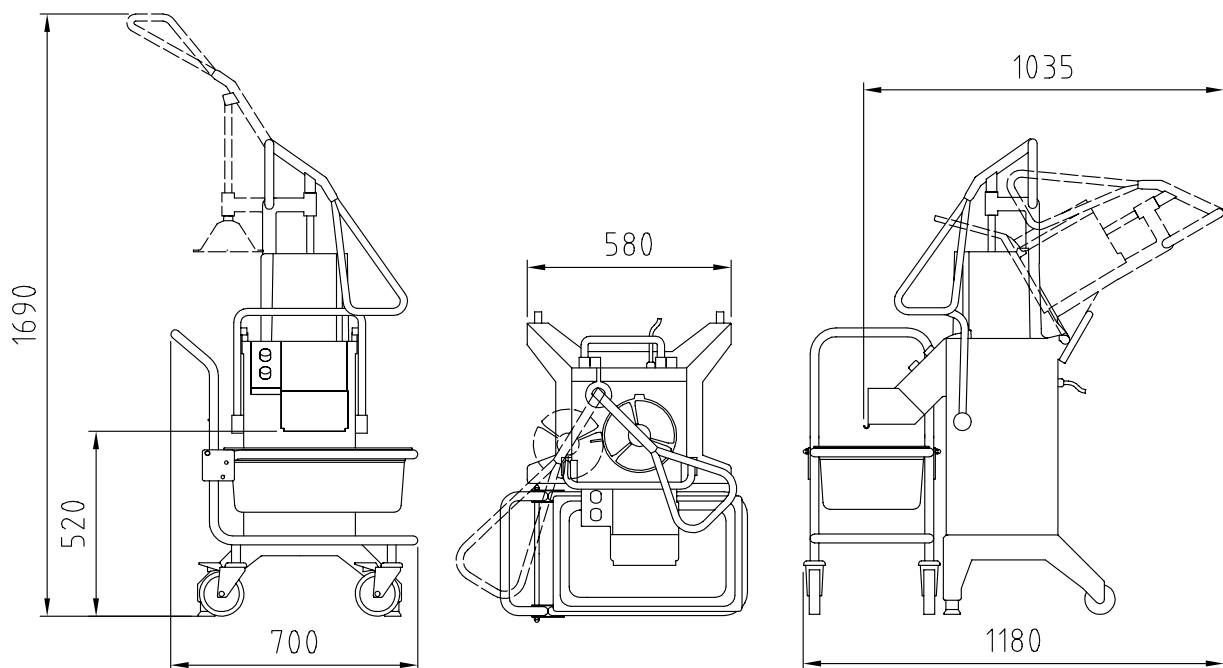


RG400PNF.DWG

RG400PNU.DWG

RG400PNS.DWG

RG-400 WITH PUSH FEED ATTACHMENT  
AND CONTAINER TROLLEY



RG400KRF.DWG

RG400KRU.DWG

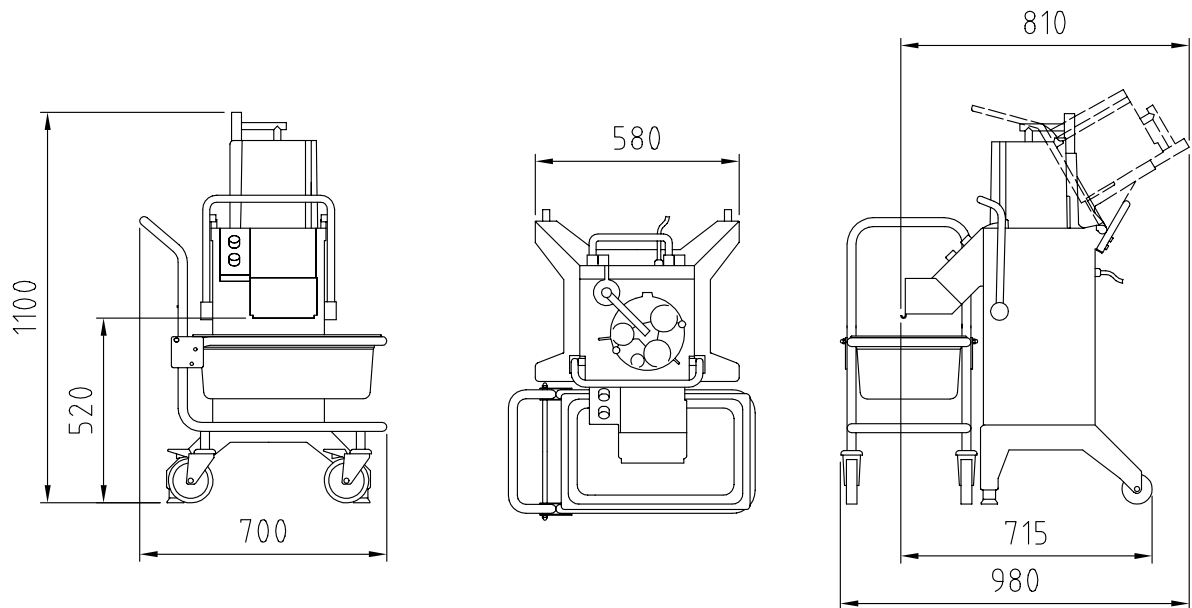
RG400KRS.DWG



SCALE 1:20

HALLDE VEGETABLE PREPARATION MACHINE

RG-400 WITH 4-TUBE INSERT  
AND CONTAINER TROLLEY

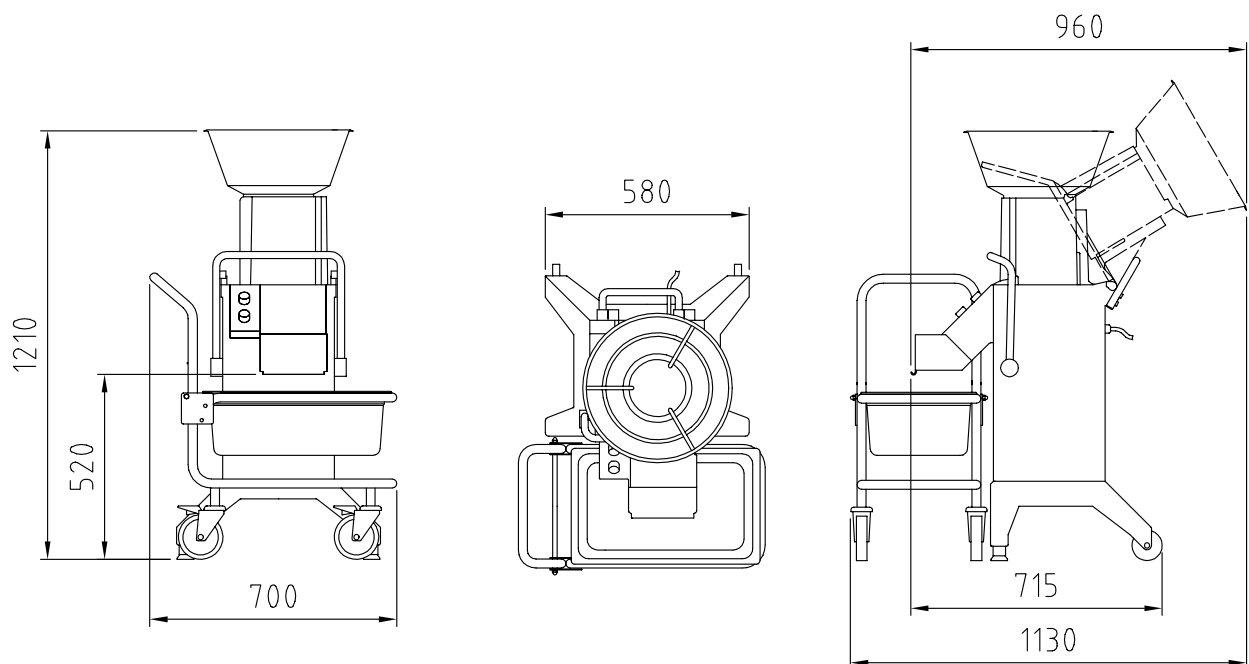


RG400FHF.DWG

RG400FHU.DWG

RG400FHS.DWG

RG-400 WITH FEED CYLINDER  
AND CONTAINER TROLLEY



RG400TRF.DWG

RG400TRU.DWG

RG400TRS.DWG

## Halld Vegetable Preparation Machine RG-400

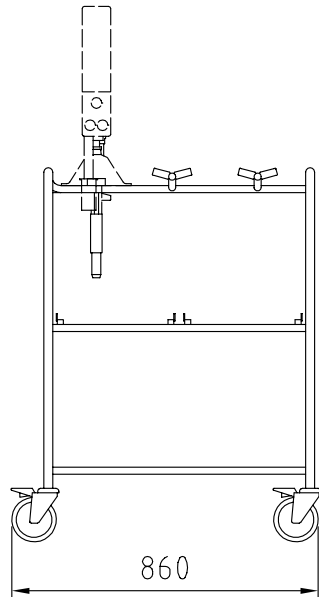
- ❑ Type of preparation
  - Slices, dices, shreds, grates, makes julienne and potato chips/French fries.
  - Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- ❑ Users
  - Restaurants, canteens, fast food counters, catering kitchens, ships, food processing plants, etc.
- ❑ Capacity
  - Processes from about 10 kg to 40 kg per minute, depending on the feeder and cutting plate selected and the foods being processed.
  - Suitable for about 500 to 3000 portions a day.
- ❑ Machine
  - Motor: Two-speed, 1.5/0.9 kW, motor protection. 200 - 440 V, three-phase, 50 or 60 Hz.
  - Transmission: gear.
  - Safety system: Three safety switches.
  - Degree of protection: IP45.
  - Power supply socket: Earthed, three-phase,
  - 16 A.
  - Fuse in fuse box for the premises: 10 A,
  - slow-blow.
  - Sound level LpA (EN31201): 70 dB(A)
  - Magnetic field: Less than 0.4 microtesla.
  - Pneumatic feeder: Three-speed and variable pressure.
  - Recommended compressed air capacity and pressure: 15 l/min, 6 bar.
- ❑ Cutting plates
  - Diameter: 215 mm.
  - Speed: 400/200 r.p.m. (50 Hz), 480/240 r.p.m. (60 Hz).
- ❑ Materials
  - Machine housing, feed cylinders and feed attachments: Anodized or polished aluminium alloy and/or stainless steel.
  - Cutting plate discs: Aluminium alloy.
  - Cutting plate blades: Knife steel of the highest quality.
  - Container trolley and container: Stainless steel respective polycarbonate.
- ❑ Net weights
  - Machine: 54 kg
  - Feed cylinder: 6 kg
  - Feed hopper with feed cylinder: 12 kg
  - Pneumatic push feeder: 11 kg
  - Manual push feeder: 5 kg
  - Tube feeder: 5 kg
  - Cutting plates: About 1 kg on average.
  - Container trolley incl. container: 9.6 kg.
- ❑ Standards
  - NSF STANDARD 8
  - EU Machinery Directive 89/392/EEC
  - EMC Directive 89/336/EEC



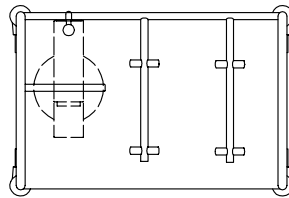
SCALE 1:20

## HALLDE VEGETABLE PREPARATION MACHINE

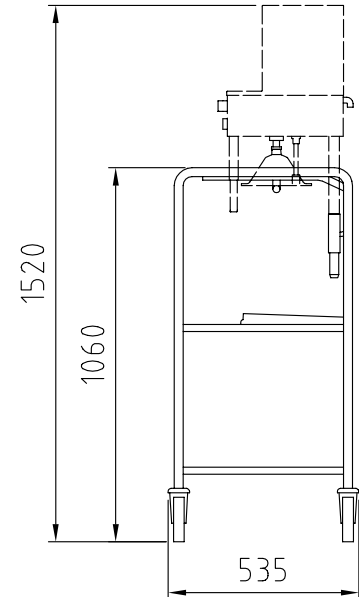
### ACCESSORIES TROLLEY FOR RG-400



RG400TVF.DWG

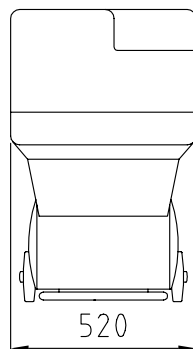


RG400TVU.DWG

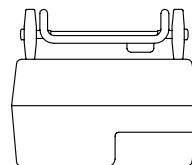


RG400TVS.DWG

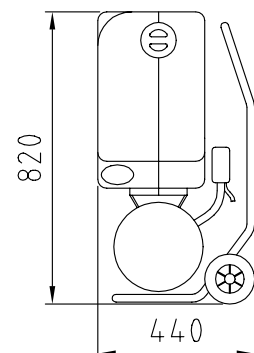
### AIR COMPRESSOR FOR RG-400



KOMPVF.DWG



KOMPVU.DWG



KOMPVS.DWG

## Halde Pneumatic Compressor

### □ MACHINE

- Motor: 0.75 kW, 230 V, single-phase, 50 Hz.
- Degree of protection: IP54.
- Power supply socket: Earthed, single-phase, fused 10 A, slow-blow.
- Sound level: 65-68 dBA.
- Free air delivery at normal working pressure: 1.33 l/s, @ 1 bar air intake pressure(absolute).
- Maximum working pressure: 10 bar.
- Normal working pressure: 6 bar, working with the pneumatic feeder for HÄLLDE
- RG 400. Setting of the air pressure, see below.
- Max ambient temperature: +40° C.
- Volume of air receiver: 19 l.
- Weight: 37 kg.

### □ PLACING OF THE COMPRESSOR

- Install the compressor in a cool, frost-free and well-ventilated place. The air should be clean and preferably at normal room temperature. Keep the inlet and outlet openings of the unit free.
- The compressor should be connected to the pneumatic feeder through a 1/2" pneumatic hose.

### □ SETTING OF THE AIR PRESSURE

- The air receiver should be pressurized, when the setting is done. The working pressure are read at the upper of the two manometers, and regulated at the nearby handwheel, marked "P". This should be set to above 6 bar, depending of the distance to the machine. Longer hose has more pressuredrop and requires a higher compressor setting.
- The setting of the regulator mounted at the wall behind the machine should be 6 bar.

### □ WEEKLY MAINTENANCE

- Drain condensate from receiver through the valve plug at the bottom.

### □ STANDARDS

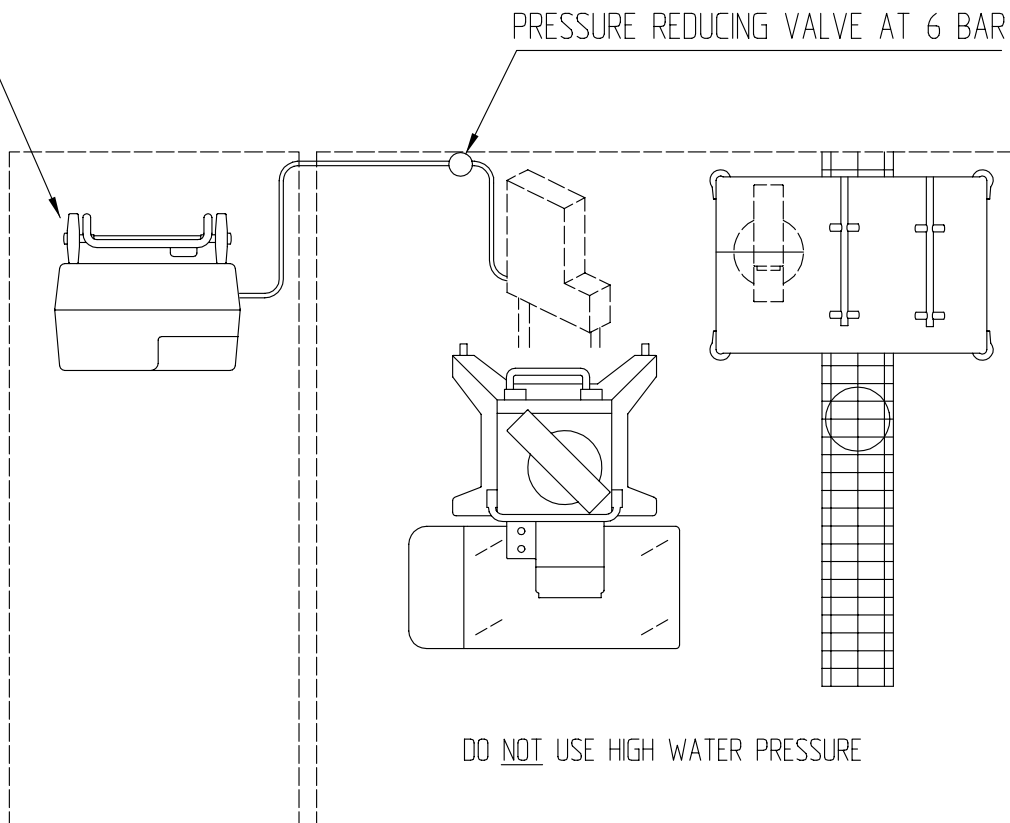
- EU Machine Directive 89/392EEC.



HALLDE VEGETABLE PREPARATION MACHINE

RECOMMENDED MIN. WORKING SPACE  
FOR RG-400

COMPRESSOR TO BE PLACED IN AN ADJACENT ROOM,  
CONNECTED VIA A 1/2" PNEUMATIC HOSE. PRESSURE SETTING >6BAR



RG400YTA