



PRODUCT CATALOG

Food Preparation Machines - Made in Sweden 

2017



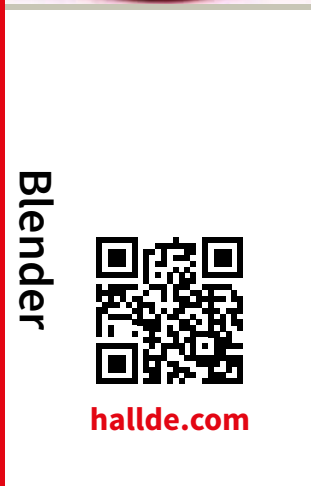
Vegetable Preparation Machines



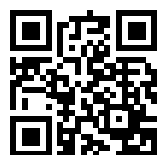
Vertical Cutters



Combi Cutters



Blender

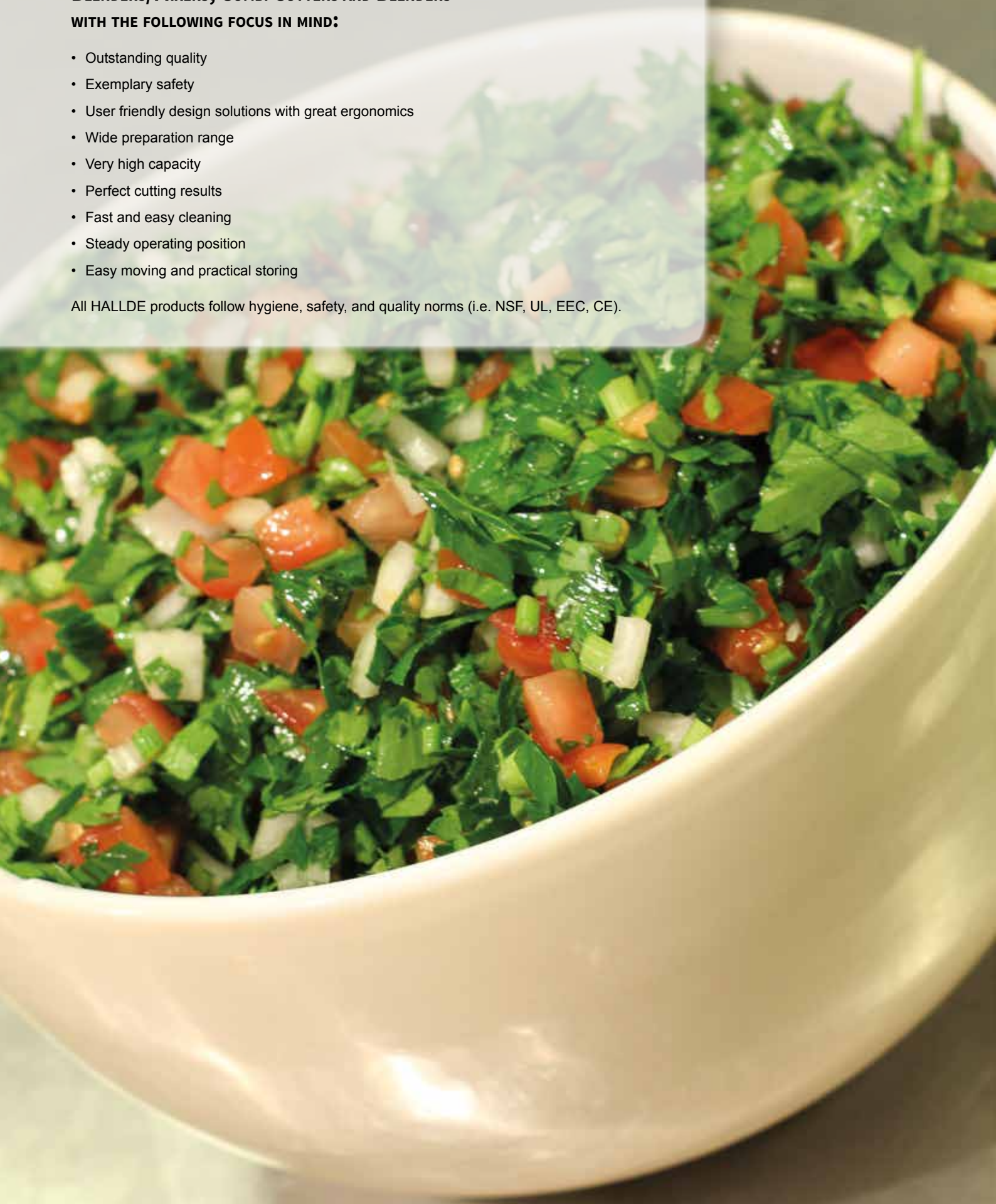


hallde.com

**HALLDE MANUFACTURE FOUR TYPES OF MACHINE
CATEGORIES FOR PROFESSIONAL USE
VEGETABLE PREPARATION MACHINES, VERTICAL CUTTER
BLENDERS/MIXERS, COMBI CUTTERS AND BLENDERS
WITH THE FOLLOWING FOCUS IN MIND:**

- Outstanding quality
- Exemplary safety
- User friendly design solutions with great ergonomics
- Wide preparation range
- Very high capacity
- Perfect cutting results
- Fast and easy cleaning
- Steady operating position
- Easy moving and practical storing

All HALLDE products follow hygiene, safety, and quality norms (i.e. NSF, UL, EEC, CE).



HALLDE PRODUCT CATALOG

GUIDES

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VEGETABLE PREPARATION MACHINES with Accessories and Cutting Tools

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 RG-200 12
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 RG-350 16
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COMBI CUTTERS with Accessories and Cutting Tools

CC-32S 25
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VERTICAL CUTTER BLENDERS/MIXERS

VCB-32 29
 VCM-41 30
 VCM-42 30
 VCB-61 31
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BLENDER with Accessory

SB-4 33

PLEASE NOTE!

- Please state item number and description when ordering.
- All machines manufactured by HALLDE are covered by one year warranty.
- AB Hällde Maskiner reserves the right to make changes to machines, accessories, cutting tools and related prices without prior notification.
- We make a reservation against any printing errors.

MEASUREMENT CONVERSION

MM ▶	0,5	1	1.5	2	3	4	4.5	5	6
INCH ▶	1/64	1/32	1/16	5/64	1/8	5/32	3/16	13/64	7/32
MM ▶	7	8	9	10	12	14	15	20	25
INCH ▶	9/3	5/16	11/32	3/8	15/32	35/64	5/8	3/4	1



Machines that are presented in this catalog are available as CE approved, NSF- and UL-listed models. Contact your local distributor for more information.



HALLDE is certified according to the international quality standard ISO 9001.





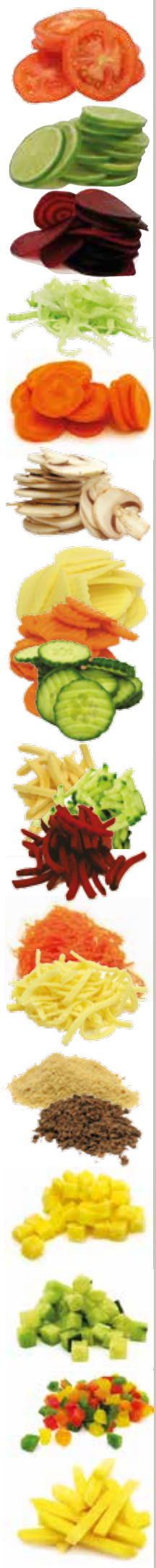
CUTTING TOOL GUIDE

All Cutting Tools can be cleaned in a dishwasher machine.

- = Stainless steel.
- = Use cutting tool selection from RG-100 .
- = Only for RG-250

SLICERS	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cut French fries in combination with Potato Chip Grid.
HC (HIGH CAPACITY) SLICERS	Slices hard vegetables and fruits, and dices when used with the recommended dicing grid. Cuts potato chips when used with the Potato Chip Grid. HC Slicers have double blades and, accordingly, high capacity.
FINE CUT SLICERS	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.
STANDARD SLICERS	Slice firm products, such as root vegetables etc. Dice when combined with a suitable Dicing Grid
SOFT SLICERS	Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.
CRIMPING SLICERS	Cut decorative rippled slices of beetroot, cucumber, carrots, etc.
JULIENNE CUTTERS	Cut julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved French fries.
HC (HIGH CAPACITY) JULIENNE CUTTERS	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.
GRATERS / SHREDDERS	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 GRIDS	Cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.
POTATO CHIP GRID	Cuts potato chips in combination with Slicer 10mm or Soft Slicer 10 mm.

SIZE (MM)	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200 RG-250	RG-350 (RG-400)	RG-400i
0.5	* 63159	* 63159	63159	63133	63082	63082
1	85001	85001	63157	63058	63081	63081
1.5	* 63109	* 63109	63109	63111	63023	63023
2	85002	85002	63114	63116	63026	63026
3	* 63161	* 63161	63161	63162	63045	63045
4	85004	85004	63089	63091	63056	63056
5	* 63163	* 63163	63163	63164	63083	63083
6	85006	85006	63094	63096	63046	63046
7	* 63165	* 63165	63165	86028	63084	63084
8	* 63099	* 63099	63099	63101	63042	63042
9	* 86030	* 86030	86030	86036	63085	63085
10	* 63104	* 63104	63104	63106	63033	63033
2	—	—	—	—	65040	65040
4	—	—	—	—	65041	65041
6	—	—	—	—	65042	65042
8	—	—	—	—	65043	65043
10	—	—	—	—	65044	65044
12	—	—	—	—	65018	65018
15	—	—	—	—	65021	65021
20	—	—	—	—	65024	65024
14	—	—	—	—	62320	62320
15	* 83373	* 83373	83373	82519	—	—
20	—	—	—	—	62322	62322
20	—	—	—	82395	—	—
8	—	* 83375	83375	82532	62573	62573
10	—	* 83364	83364	82510	62575	62575
12	—	* 83385	83385	82557	62577	62577
15	—	* 83383	83383	82554	62579	62579
2	* 63362	* 63362	63362	63352	—	—
3	* 63363	* 63363	63363	63353	63343	63343
4	85048	85048	63141	63117	63074	63074
5	* 63365	* 63365	63365	63355	63345	63345
6	* 63149	* 63149	63149	63177	63039	63039
2 x 2	85057	85057	63122	63132	63031	63031
2 x 6	* 63346	* 63346	63346	63347	63348	63348
3 x 3	* 63350	* 63350	63350	63351	63349	63349
4 x 4	85050	85050	63128	63130	63061	63061
6 x 6	—	—	63138	63140	63065	63065
8 x 8	—	—	63146	63148	63073	63073
10 x 10	—	—	63154	63156	63080	63080
2 x 2	—	—	—	—	65000	65000
4 x 4	—	—	—	—	65004	65004
6 x 6	—	—	—	—	65007	65007
8 x 8	—	—	—	—	65010	65010
10 x 10	—	—	—	—	65015	65015
1.5	* 83210	* 83210	83210	83421	62630	62630
2	85044	85044	83211	83422	62631	62631
3	* 83212	* 83212	83212	83423	62632	62632
4	85040	85040	—	—	—	—
4.5	* 83213	* 83213	83213	83424	62633	62633
6	85045	85045	83216	83425	62634	62634
8	* 83214	* 83214	83214	83426	62635	62635
10	* 83272	* 83272	83272	83427	62636	62636
FINE	* 83215	* 83215	83215	83428	62637	62637
HARD CHEESE	* 83249	* 83249	83249	83430	62639	62639
EXTRA FINE	* 83284	* 83284	83284	83429	62638	62638
6 x 6	—	—	83290	83290	37177	37188
8 x 8	—	*83291	83291	83291	37178	37189
10 x 10	—	*83292	83292	83292	37179	37190
12 x 12	—	*83293	83293	83293	37180	37191
12 x 12 Low	—	*83294	83294	83294	37181	37195
15 x 15	—	—	83295	83295	37182	37192
15 x 15 Low	—	*83296	83296	83296	37183	37196
20 x 20	—	*83297	83297	83297	37184	37193
20 x 20 Low	—	—	83298	83298	37185	37197
20 x 20 X-Low	—	—	—	● 83299	—	—
25 x 25	—	—	—	—	37186	37194
25 x 25 Low	—	—	—	—	37187	37198
10	—	—	—	● 82615	37176	37199





CAPACITY SURVEY

CC-32S/34
RG-50S/50

- 80 portions
- 2 kg/min

RG-100

- 400 portions
- 5 kg/min

RG-200

- 700 portions
- 7 kg/min

RG-250

- 800 portions
- 8 kg/min

RG-400i

- 3000 portions
- 0,9-2,4 tons/hour

RG-350

- 1200 portions
- 12-30 kg/min

HÄLLDE

VEGETABLE PREPARATION MACHINES

TYPE OF PROCESSING

Slices, dices, grates, shreds, cuts julienne, French fries and crimping slices in a variety of dimensions, depending on the cutting tool and model of Vegetable Preparation Machine selected.

USERS

HALLDE's wide range suits the smallest café up to food processing industries.



WHY CHOOSE A HALLDE VEGETABLE PREPARATION MACHINE?

- The wide range of models
- A wide selection of cutting tools
- Fast and easy cleaning
- Time saving
- Exemplary safety
- Outstanding quality
- Efficient start/stop function
- A precise and clean cut
- Easy moving and storing

MAKE MORE THAN 30 DIFFERENT CUTS



Slice



Cut crimping slices



Cut julienne



Shred/Grate



VEGETABLE PREPARATION MACHINE

RG-50S

Processes up to 80 portions/day and 2 kg/minute.

- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel cutting tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials



RG-50S MACHINE

Item No.	Description
24680	RG-50S / 220-240 1 50/60
24682	RG-50S / 220-240 1 50/60 UK
24687	RG-50S / 220-240 1 50/60 AU
11111	RG-50S / 220-240 1 50/60 CCC

MAKE MORE THAN 40 DIFFERENT CUTS WITH...



Slice



Cut crimping slices



Cut julienne



Shred/Grate



Dice



VEGETABLE PREPARATION MACHINE

RG-50

Processes up to 80 portions/day and 2 kg/minute.

- Fast and easy cleaning, all loose parts are machine washable
- Stainless steel cutting tools
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Built-in tube feeder
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials



RG-50 MACHINE

Item No.	Description
24730	RG-50 / 220-240 1 50/60
24738	RG-50 / 220-240 1 50/60 UK
24720	RG-50 / 120 1 60
24383	RG-50 / 220-240 1 50/60 AU
11109	RG-50 / 220-240 1 50/60 CCC

RG-50S AND RG-50 ACCESSORIES

Item No.	Description
1076	Wall rack for 3 cutting tools
10037	Cleaning brush



Cleaning brush – perfect to use when cleaning both machine and cutting tools.



Wall rack for 3 cutting tools. Saves space, ensure safe and convenient storage, while also preventing unnecessary wear of the knife edges.

CUTTING TOOLS FOR RG-50S AND RG-50

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



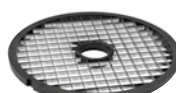
SLICER

Item No.	Dimension
85001	1 mm
85002	2 mm
85004	4 mm
85006	6 mm



GRATER/SHREDDER

Item No.	Dimension
85044	2 mm
85040	4 mm
85045	6 mm



DICING GRID

Only for RG-50. See Cutting Tool Guide, page 4-5.
 Note! Dicing Grids can only be used in combination with Cutting Tools for RG-100.



CRIMPING SLICER

Item No.	Dimension
85048	4 mm



JULIENNE CUTTER

Item No.	Dimension
85057	2x2 mm
85050	4x4 mm

RECOMMENDED CUTTING TOOL-PACKAGES



Item No.	Description
84081	Cutting Tools 2-pack Slicer 4 mm, Grater/Shredder 4 mm.
84082	Cutting Tools 4-pack Slicer 2 mm, Slicer 4 mm, Grater/Shredder 4 mm, Julienne Cutter 2x2 mm.



Feed Cylinder



Stacking of tomatoes



Feed tube

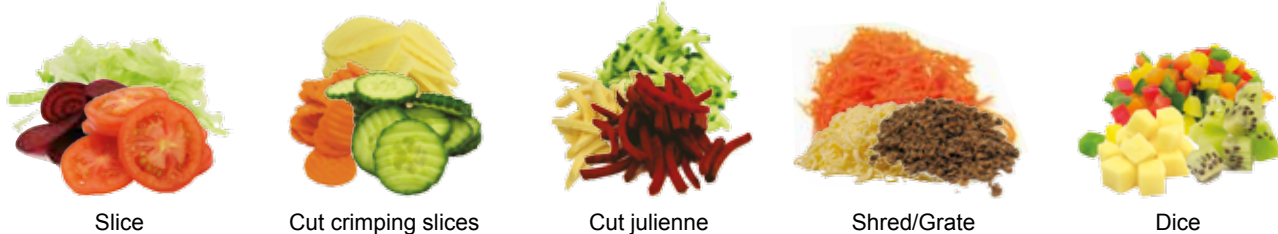


Easy to move



Machine washable parts

MAKE MORE THAN 45 DIFFERENT CUTS



**VEGETABLE PREPARATION MACHINE
RG-100**

Processes up to 400 portions/day and 5 kg/minute.

- Stainless steel cutting tools
- Cutting tools with replaceable knife blades
- A precise and clean cut
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Optional feeder enables angle cut slices
- Fast and easy cleaning
- Handle, enables easy moving
- Table top model
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-100 MACHINE

Item No.	Description
1002	RG-100 / 220-240 1 50/60
1006	RG-100 / 220-240 1 50/60 UK
1504	RG-100 / 380-420 3N 50/60
1004	RG-100 / 100 1 50/60
1001	RG-100 / 110-120 1 60
1020	RG-100 / 220-240 1 50/60 AU
11101	RG-100 / 220-240 1 50/60 CCC
11114	RG-100 / 220-240 1 50/60 C

= Lockable model.

RG-100 ACCESSORIES

Item No.	Description
1345	Angle Cut Feed Head incl. pestle
1154	Pipe insert incl. pestle
25270	Machine table <i>Stainless steel, incl. GN1/1-100.</i>
40721	Container trolley <i>Stainless steel, incl. GN1/1-200. Adjustable level, with handle and lockable wheels.</i>
1076	Wall rack <i>for 3 cutting tools</i>
10037	Cleaning brush



Pipe insert incl. pestle



Angle Cut Feed Head



Cleaning brush



Wall rack



Container trolley



Machine table

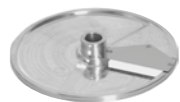
CUTTING TOOLS FOR RG-100

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63159	0.5 mm
63157	1 mm
63109	1.5 mm
63114	2 mm
63161	3 mm
63089	4 mm
63163	5 mm
63094	6 mm
63165	7 mm
63099	8 mm
86030	9 mm
63104	10 mm



SOFT SLICER

Item No.	Dimension
83375	8 mm
83364	10 mm
83385	12 mm
83383	15 mm



FINE CUT SLICER

Item No.	Dimension
83373	15 mm



GRATER/SHREDDER

Item No.	Dimension
83210	1.5 mm
83211	2 mm
83212	3 mm
83213	4.5 mm
83216	6 mm
83214	8 mm
83272	10 mm



FINE GRATER

Item No.	Dimension
83215	Fine Grater



HARD CHEESE GRATER

Item No.	Dimension
83249	Hard Cheese Grater



FINE GRATER, EXTRA FINE

Item No.	Dimension
83284	Fine Grater, Extra fine



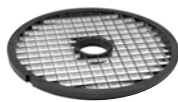
CRIMPING SLICER

Item No.	Dimension
63362	2 mm
63363	3 mm
63141	4 mm
63365	5 mm
63149	6 mm



JULIENNE CUTTER

Item No.	Dimension
63122	2x2 mm
63346	2x6 mm
63350	3x3 mm
63128	4x4 mm
63138	6x6 mm
63146	8x8 mm
63154	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	• Slicer 3-6 mm
83291	8x8 mm	• Slicer 3-8 mm • Soft Slicer 8 mm
83292	10x10 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83293	12x12 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83294	12x12 mm Low	• Soft Slicer 12 mm
83295	15x15 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83296	15x15 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm
83297	20x20 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83298	20x20 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm

RECOMMENDED CUTTING TOOL-PACKAGES



Item No.	Description
84010	Cutting Tools 4-pack Slicer 1.5 mm, Slicer 4 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm.
84011	Cutting Tools 7-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 10 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm, Dicing grid 10x10 mm, Julienne Cutter 4x4 mm.



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

MAKE MORE THAN 45 DIFFERENT CUTS



Slice



Cut crimping slices



Cut julienne



Shred/Grate



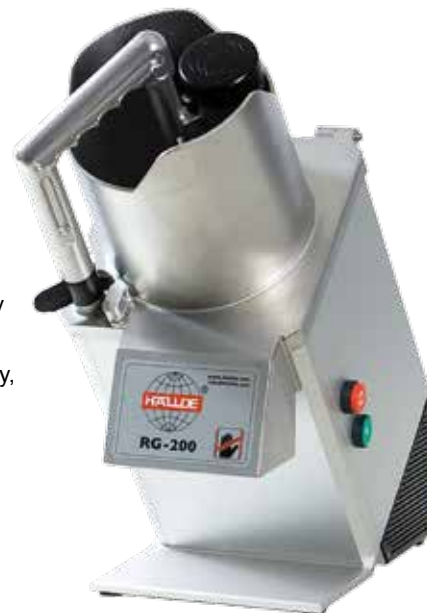
Dice



**VEGETABLE PREPARATION MACHINE
RG-200**

Processes up to 700 portions/day and 7 kg/minute.

- Stainless steel cutting tools
- Cutting tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Optional feeder enables angle cut slices
- Fast and easy cleaning
- Handle, enables easy moving
- Table top model, preferably machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-200 MACHINE

Item No.	Description
1204	RG-200 / 220-240 1 50/60
1254	RG-200 / 220-240 1 50/60 UK
1201	RG-200 / 100 1 50/60
1202	RG-200 / 110-120 1 60
1225	RG-200 / 220-240 1 50/60 AU
11102	RG-200 / 220-240 1 50/60 CCC
12020	RG-200 / 380-415 3N 50/60
11115	RG-200 / 220-240 1 50/60 C

= Lockable model.

RG-200 ACCESSORIES

Item No.	Description
1345	Angle Cut Feed Head
1154	Pipe insert incl. Pestle
25270	Machine table <i>Stainless steel, incl. GN1/1-100.</i>
40721	Container trolley <i>Stainless steel, incl. GN1/1-200. Adjustable level, with handle and lockable wheels.</i>
1076	Wall rack <i>for 3 cutting tools</i>
10037	Cleaning brush



Pipe insert incl. pestle



Angle Cut Feed Head



Cleaning brush



Wall rack



Container trolley



Machine table

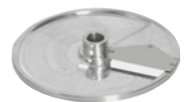
CUTTING TOOLS FOR RG-200

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63133	0.5 mm
63058	1 mm
63111	1.5 mm
63116	2 mm
63162	3 mm
63091	4 mm
63164	5 mm
63096	6 mm
86028	7 mm
63101	8 mm
86036	9 mm
63106	10 mm



SOFT SLICER

Item No.	Dimension
82532	8 mm
82510	10 mm
82557	12 mm
82554	15 mm



FINE CUT SLICER

Item No.	Dimension
82519	15 mm



STANDARD SLICER

Item No.	Dimension
82395	20 mm



GRATER/SHREDDER

Item No.	Dimension
83421	1.5 mm
83422	2 mm
83423	3 mm
83424	4.5 mm
83425	6 mm
83426	8 mm
83427	10 mm



FINE GRATER

Item No.	Dimension
83428	Fine Grater



HARD CHEESE GRATER

Item No.	Dimension
83430	Hard Cheese Grater



FINE GRATER, EXTRA FINE

Item No.	Dimension
83429	Fine Grater, Extra fine



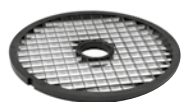
CRIMPING SLICER

Item No.	Dimension
63352	2 mm
63353	3 mm
63117	4 mm
63355	5 mm
63177	6 mm



JULIENNE CUTTER

Item No.	Dimension
63132	2x2 mm
63347	2x6 mm
63351	3x3 mm
63130	4x4 mm
63140	6x6 mm
63148	8x8 mm
63156	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	• Slicer 3-6 mm
83291	8x8 mm	• Slicer 3-8 mm • Soft Slicer 8 mm
83292	10x10 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83293	12x12 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83294	12x12 mm Low	• Soft Slicer 12 mm
83295	15x15 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83296	15x15 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm
83297	20x20 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83298	20x20 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm

RECOMMENDED CUTTING TOOL-PACKAGES



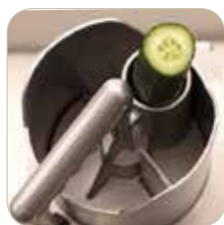
Item No.	Description
84012	Cutting Tools 4-pack Slicer 1.5 mm, Slicer 4 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm.
84013	Cutting Tools 7-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 10 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm, Dicing grid 10x10 mm, Julienne Cutter 4x4 mm.



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

MAKE MORE THAN 50 DIFFERENT CUTS



**VEGETABLE PREPARATION MACHINE
RG-250**

Processes up to 800 portions/day and 8 kg/minute.

- Stainless steel cutting tools
- Cutting tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- The design of the handle gives a leverage effect, Ergo-loop
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Fast and easy cleaning
- Handles, enables easy moving
- Suitable on a machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-250 MACHINE

Item No.	Description
25005	RG-250 / 220-240 1 50/60
25020	RG-250 / 230-240 3 50
25030	RG-250 / 220-240 1 50/60 UK
25028	RG-250 / 400 3 50 M
25021	RG-250 / 400 3N 50
25002	RG-250 / 120 1 60
25025	RG-250 / 440 3 60 M
25015	RG-250 / 220-240 1 50/60 AU
11112	RG-250 / 220-240 1 50/60 CCC
11116	RG-250 / 220-240 1 50/60 C

= Lockable model.

RG-250 ACCESSORIES

Item No.	Description
25270	Machine table <i>Stainless steel, incl. GN1/1-100.</i>
40721	Container trolley <i>Stainless steel, incl. GN1/1-200. Adjustable level, with handle and lockable wheels.</i>
1076	Wall rack <i>for 3 cutting tools</i>
10037	Cleaning brush



Wall rack



Cleaning brush



Container trolley



Machine table



Feed Cylinder



Stacking of tomatoes



Feed tube



Easy to move



Machine washable parts

CUTTING TOOLS FOR RG-250

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5 for complete information.



SLICER

Item No.	Dimension
63133	0.5 mm
63058	1 mm
63111	1.5 mm
63116	2 mm
63162	3 mm
63091	4 mm
63164	5 mm
63096	6 mm
86028	7 mm
63101	8 mm
86036	9 mm
63106	10 mm



SOFT SLICER

Item No.	Dimension
82532	8 mm
82510	10 mm
82557	12 mm
82554	15 mm



FINE CUT SLICER

Item No.	Dimension
82519	15 mm



STANDARD SLICER

Item No.	Dimension
82395	20 mm



GRATER/SHREDDER

Item No.	Dimension
83421	1.5 mm
83422	2 mm
83423	3 mm
83424	4.5 mm
83425	6 mm
83426	8 mm
83427	10 mm



FINE GRATER

Item No.	Dimension
83428	Fine Grater



HARD CHEESE GRATER

Item No.	Dimension
83430	Hard Cheese Grater



FINE GRATER, EXTRA FINE

Item No.	Dimension
83429	Fine Grater, Extra fine



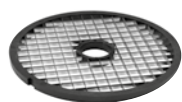
CRIMPING SLICER

Item No.	Dimension
63352	2 mm
63353	3 mm
63117	4 mm
63355	5 mm
63177	6 mm



JULIENNE CUTTER

Item No.	Dimension
63132	2x2 mm
63347	2x6 mm
63351	3x3 mm
63130	4x4 mm
63140	6x6 mm
63148	8x8 mm
63156	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
83290	6x6 mm	• Slicer 3-6 mm
83291	8x8 mm	• Slicer 3-8 mm • Soft Slicer 8 mm
83292	10x10 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83293	12x12 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83294	12x12 mm Low	• Soft Slicer 12 mm
83295	15x15 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83296	15x15 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm
83297	20x20 mm	• Slicer 3-10 mm • Soft Slicer 8-10 mm
83298	20x20 mm Low	• Fine Cut Slicer 15 mm • Soft Slicer 12-15 mm
83299	20x20 mm X-Low	• Standard Slicer 20 mm



POTATO CHIP GRID

Item No.	Dimension	Combine with
82615	10 mm	• Slicer 10 mm • Soft Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES



Item No.	Description
84012	Cutting Tools 4-pack Slicer 1.5 mm, Slicer 4 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm.
84013	Cutting Tools 7-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 10 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm, Dicing grid 10x10 mm, Julienne Cutter 4x4 mm.

MAKE MORE THAN 50 DIFFERENT CUTS



**VEGETABLE PREPARATION MACHINE
RG-350**

Processes up to 1 200 portions/day, 12 kg/minute with the Manual Feeder and 30 kg/minute with the Feed Hopper

- 2 separate feeders for maximum efficiency
 - Manual push feeder, Ergo Loop, gives a leverage effect
 - Feed Hopper, for continuous feeding of round products
- Stainless steel cutting tools
- Cutting tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Leaning design, easy to feed
- Built-in tube feeder
- Fast and easy cleaning
- Handles, enables easy moving
- Suitable on a machine table
- Exemplary safety
- Robust heavy duty machine
- Outstanding quality, carefully selected materials



RG-350 MACHINE

Item No.	Description
40941	RG-350 Manual Feeder / 220-240 1 50/60
40944	RG-350 Manual Feeder / 220-240 3 50/60
40953	RG-350 Manual Feeder / 220-240 1 50/60 UK
40940	RG-350 Manual Feeder / 380-415 3N 50
40945	RG-350 Manual Feeder / 380-415 3 50 M
40943	RG-350 Manual Feeder / 120 1 60
40946	RG-350 Manual Feeder / 440-460 3 60 M
40950	RG-350 Manual Feeder / 220-240 1 50/60
11113	RG-350 Manual Feeder / 220-240 1 50/60 CCC
11117	RG-350 Manual Feeder / 380-415 3N 50 C
40947	RG-350 Feed Hopper / 220-240 1 50/60
40948	RG-350 Feed Hopper / 380-415 3N 50

= Lockable model.

RG-350 ACCESSORIES

Item No.	Description
25270	Machine table <i>Stainless steel, incl. GN1/1-100.</i>
40721	Container trolley <i>Stainless steel, incl. GN1/1-200. Adjustable level, with handle and lockable wheels.</i>
1076	Wall rack <i>for 3 cutting tools</i>
10037	Cleaning brush



Wall rack



Cleaning brush



Container trolley



Machine table

RG-350 FEED ATTACHMENTS

Item No.	Description
40881	Manual Feeder, Ergo Loop
40871	Feed Hopper



RG-350 Manual Feeder



RG-350 Feed Hopper

A MACHINE WITH TWO FACES

RG-350 is one of HALLDEs strongest and most efficient Vegetable Preparation Machines. It has two different types of feeders – Manual Feeder (Ergo Loop) and Feed Hopper. The larger 215 mm cutting tools enables larger volumes to be processed.

The Manual Feeder (Ergo Loop) is equipped with HALLDE Power Link which gives you a leverage effect from the pusher plate. This results in almost 50 percent less manual power. HALLDE Ergo Loop allows you to work with both left and right hand.

Feed Hopper is extremely time efficient and allows continuous feeding of round products.



Manual Feeder, Ergo Loop



Feed Hopper



We recommend our vertically adjustable machine table to ensure you always work at the right height when using the machine, especially when using the Feed Hopper.



Feed Cylinder



Stacking of tomatoes



Feed tube



Feed Hopper



Machine washable parts

CUTTING TOOLS FOR RG-350 (Also suit RG-400)

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63082	0.5 mm
63081	1 mm
63023	1.5 mm
63026	2 mm
63045	3 mm
63056	4 mm
63083	5 mm
63046	6 mm
63084	7 mm
63042	8 mm
63085	9 mm
63033	10 mm



HC SLICER

Item No.	Dimension
65040	2 mm
65041	4 mm
65042	6 mm
65043	8 mm
65044	10 mm
65018	12 mm
65021	15 mm
65024	20 mm



SOFT SLICER

Item No.	Dimension
62573	8 mm
62575	10 mm
62577	12 mm
62579	15 mm



FINE CUT SLICER

Item No.	Dimension
62320	14 mm
62322	20 mm



JULIENNE CUTTER

Item No.	Dimension
63031	2x2 mm
63348	2x6 mm
63349	3x3 mm
63061	4x4 mm
63065	6x6 mm
63073	8x8 mm
63080	10x10 mm



GRATER/SHREDDER

Item No.	Dimension
62630	1.5 mm
62631	2 mm
62632	3 mm
62633	4.5 mm
62634	6 mm
62635	8 mm
62636	10 mm



FINE GRATER

Item No.	Dimension
62637	Fine Grater



HARD CHEESE GRATER

Item No.	Dimension
62639	Hard Cheese Grater



FINE GRATER, EXTRA FINE

Item No.	Dimension
62638	Fine Grater, Extra fine



HC JULIENNE CUTTER

Item No.	Dimension
65000	2x2 mm
65004	4x4 mm
65007	6x6 mm
65010	8x8 mm
65015	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
37177	6x6 mm	<ul style="list-style-type: none"> • Slicer 3-6 mm • HC Slicer 4-6 mm
37178	8x8 mm	<ul style="list-style-type: none"> • Slicer 3-8 mm • Soft Slicer 8 mm • HC Slicer 4-8 mm
37179	10x10 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37180	12x12 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37181	12x12 mm Low	<ul style="list-style-type: none"> • Soft Slicer 12 mm • HC Slicer 12 mm
37182	15x15 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37183	15x15 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14 mm • Soft Slicer 12-15 mm • HC Slicer 12-15 mm
37184	20x20 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37185	20x20 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14-20 mm • Soft Slicer 12-15 mm • HC Slicer 12-20 mm
37186	25x25 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37187	25x25 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14-20 mm • Soft Slicer 12-15 mm • HC Slicer 12-20 mm



POTATO CHIP GRID

Item No.	Dimension	Combine with
37176	10 mm	<ul style="list-style-type: none"> • Slicer 10 mm • Soft Slicer 10 mm • HC Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Description	Item No.	Description
84015	Cutting Tools 6-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 6 mm, Slicer 10 mm, Grater/Shredder 4.5 mm, Dicing Grid 10x10 mm.	84016	Cutting Tools 9-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 6 mm, Slicer 10 mm, Julienne Cutter 4x4 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm, Fine Grater, Dicing Grid 10x10 mm.



MAKE MORE THAN 50 DIFFERENT CUTS



VEGETABLE PREPARATION MACHINE

RG-400i

Processes up to 3 000 portions/day, up to 2.4 tons/hour

- 4 separate feeders for maximum flexibility
 - Feed Hopper – for continuous feeding of round products
 - 4-tube insert – for slicing long products
 - Manual push feeder, Ergo Loop, gives a leverage effect
 - Pneumatic push feeder, presses the food down automatically by pushing a button
- 2 feed cylinders
 - Feed cylinder A – with three internal knives
 - Feed cylinder B – with one internal wall
- All feeders and feed cylinders made in stainless steel
- Stainless steel cutting tools
- Tray in stainless steel for easy cleaning
- Cutting tools with replaceable knife blades
- A precise and clean cut
- Full moon shaped large feed cylinder
- Time saving
- Efficient start/stop function for continuous feeding
- Fast and easy cleaning, all removable parts can be cleaned in a dishwasher
- Handle and 2 wheels, enables easy moving
- Exemplary safety
- Robust heavy duty machine, in stainless steel
- Outstanding quality, carefully selected materials



RG-400i MACHINE

Item No.	Description
37062	RG-400i Machine Base / 400-415 3N 50/60
37302	RG-400i Machine Base / 400-415 3 50/60 M
37304	RG-400i Machine Base / 400-415 3 50/60
37301	RG-400i Machine Base / 220-240 3 50/60
37305	RG-400i Machine Base / 220-240 3 60 M
37306	RG-400i Machine Base / 440 3 60 M
37309	RG-400i Machine Base / 208-240 3 60
37313	RG-400i Machine Base / 380 3 60
11120	RG-400i Machine Base / 380-415 3N 50/60 C

= Lockable model.

RG-400i ACCESSORIES

Item No.	Description
10351	Compressor 230 1 50, for 37106
3208	Accessories trolley <i>Stainless steel with lockable wheels.</i>
40721	Container trolley <i>Stainless steel, incl. GN1/1-200. Adjustable level, with handle and lockable wheels.</i>
37041	Tray <i>Stainless steel</i>
1076	Wall rack <i>for 3 cutting tools</i>
10037	Cleaning brush



Cleaning brush



Wall rack



Tray



Compressor



Container trolley



Accessories trolley

RG-400i FEED ATTACHMENTS

Item No.	Description
37091	Feed Hopper, incl. cylinder
37063	Feed Cylinder A <i>Use with feeder 37060, 37105 or 37106.</i>
37202	Feed Cylinder B <i>Use with feeder 37060 or 37105.</i>
37060*	Manual Push Feeder, Ergo Loop <i>Use with Feed Cylinder 37063 or 37202.</i>
37105*	4-tube insert incl. 2 pestles <i>Use with Feed Cylinder 37063 or 37202.</i>
37106*	Pneumatic Push Feeder <i>Use with Feed Cylinder 37063 and compressor (10351).</i>

*Also suits RG-400



Feed Cylinder A with three internal knives fix and divide up the product during preparation and is used for the Pneumatic Push Feeder, Manual Feeder and 4-tube insert. It is optimal for preparation of cabbage.

Feed Cylinder B with one internal wall is used for the Manual Feeder and 4-tube insert. It is optimal for manually orienting of products, stacking.



Cutting Tool



Ejector plate



Tray



Machine base

The Feed Cylinder for the Feed Hopper is designed with two feed compartments that press the product down against the cutting tool during preparation.



RG-400i with Feed Hopper



RG-400i with Manual Push Feeder



RG-400i with Pneumatic Push Feeder



RG-400i with 4-tube insert

CUTTING TOOLS FOR RG-400i

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
63082	0.5 mm
63081	1 mm
63023	1.5 mm
63026	2 mm
63045	3 mm
63056	4 mm
63083	5 mm
63046	6 mm
63084	7 mm
63042	8 mm
63085	9 mm
63033	10 mm



HC SLICER

Item No.	Dimension
65040	2 mm
65041	4 mm
65042	6 mm
65043	8 mm
65044	10 mm
65018	12 mm
65021	15 mm
65024	20 mm



SOFT SLICER

Item No.	Dimension
62573	8 mm
62575	10 mm
62577	12 mm
62579	15 mm



FINE CUT SLICER

Item No.	Dimension
62320	14 mm
62322	20 mm



JULIENNE CUTTER

Item No.	Dimension
63031	2x2 mm
63348	2x6 mm
63349	3x3 mm
63061	4x4 mm
63065	6x6 mm
63073	8x8 mm
63080	10x10 mm



GRATER/SHREDDER

Item No.	Dimension
62630	1.5 mm
62631	2 mm
62632	3 mm
62633	4.5 mm
62634	6 mm
62635	8 mm
62636	10 mm



FINE GRATER

Item No.	Dimension
62637	Fine Grater



HARD CHEESE GRATER

Item No.	Dimension
62639	Hard Cheese Grater



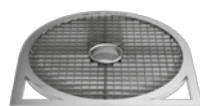
FINE GRATER, EXTRA FINE

Item No.	Dimension
62638	Fine Grater, Extra fine



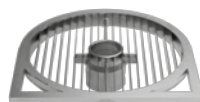
HC JULIENNE CUTTER

Item No.	Dimension
65000	2x2 mm
65004	4x4 mm
65007	6x6 mm
65010	8x8 mm
65015	10x10 mm



DICING GRID

Item No.	Dimension	Combine with
37188	6x6 mm	<ul style="list-style-type: none"> • Slicer 3-6 mm • HC Slicer 4-6 mm
37189	8x8 mm	<ul style="list-style-type: none"> • Slicer 3-8 mm • Soft Slicer 8 mm • HC Slicer 4-8 mm
37190	10x10 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37191	12x12 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37195	12x12 mm Low	<ul style="list-style-type: none"> • Soft Slicer 12 mm • HC Slicer 12 mm
37192	15x15 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37196	15x15 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14 mm • Soft Slicer 12-15 mm • HC Slicer 12-15 mm
37193	20x20 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37197	20x20 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14-20 mm • Soft Slicer 12-15 mm • HC Slicer 12-20 mm
37194	25x25 mm	<ul style="list-style-type: none"> • Slicer 3-10 mm • Soft Slicer 8-10 mm • HC Slicer 4-10 mm
37198	25x25 mm Low	<ul style="list-style-type: none"> • Fine Cut Slicer 14-20 mm • Soft Slicer 12-15 mm • HC Slicer 12-20 mm



POTATO CHIP GRID

Item No.	Dimension	Combine with
37199	10 mm	<ul style="list-style-type: none"> • Slicer 10 mm • Soft Slicer 10 mm • HC Slicer 10 mm

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Description
84023	Cutting Tools 6-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 6 mm, Slicer 10 mm, Grater/Shredder 4.5 mm and Dicing Grid 10x10 mm.

Item No.	Description
84024	Cutting Tools 9-pack Slicer 1.5 mm, Slicer 4 mm, Slicer 6 mm, Slicer 10 mm, Julienne Cutter 4x4 mm, Grater/Shredder 2 mm, Grater/Shredder 8 mm, Fine Grater and Dicing Grid 10x10 mm.



RG-400i



RECOMMENDED PACKAGES

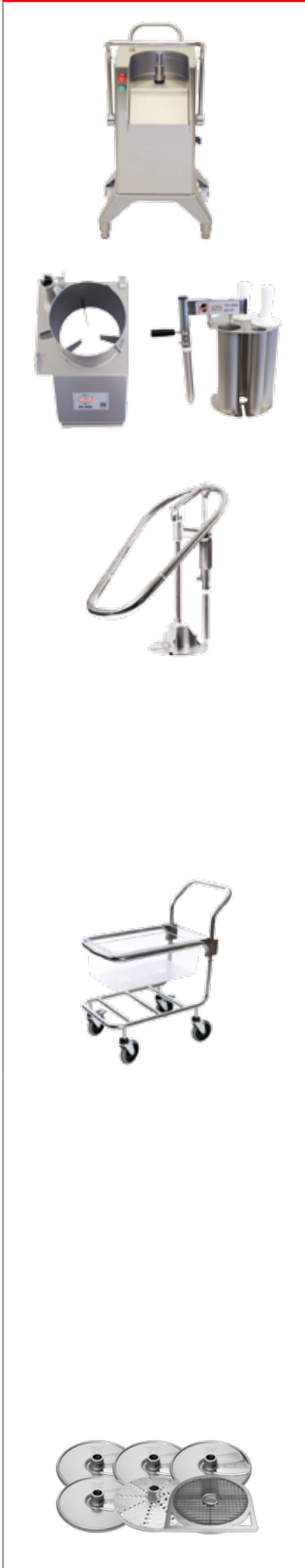
Package	Item No.	Description	START PACK	STANDARD PACK	FULL FLEX
Machine	(see page 21)	RG-400i Machine Base	X	X	X
Feed attachments	37063	Feed Cylinder A	X	X	X
	37105	4-tube insert incl. 2 pestles	X	X	X
	37060	Manual Push Feeder, Ergo Loop	X	X	
	37091	Feed Hopper, incl. cylinder		X	X
	37106	Pneumatic Push Feeder			X
Accessories	40721	Container trolley	X	X	X
	3208	Accessories trolley		X	X
	37041	Tray		X	X
	10351	Compressor 230 1 50			X
Cutting Tool packages <i>All Cutting Tools are made of stainless steel and can be washed in machine.</i>	84023	6-pack Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Grater/Shredder 4.5 mm Dicing Grid 10x10 mm	X		
	84024	9-pack Slicer 1.5 mm Slicer 4 mm Slicer 6 mm Slicer 10 mm Julienne Cutter 4x4 mm Grater/Shredder 2 mm Grater/Shredder 8 mm Fine Grater Dicing Grid 10x10 mm		X	X



START PACK

STANDARD PACK

FULL FLEX



HALLDE COMBI CUTTERS

TYPE OF PROCESSING

Vertical Cutter Blender Attachment: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc.

Vegetable Preparation Attachment: slices, dices, grates, shreds, cuts julienne and crimping slices in a variety of dimensions depending on model selected.

USERS

HALLDE's range suits the smallest café up to medium sized kitchens. Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



WHY CHOOSE A HALLDE COMBI CUTTER?

- Two machines in one!
- Automatic speed setting for the two separate attachments – gives perfect result with both functions:
 - Vegetable Preparation attachment (low speed/s)
 - Vertical Cutter Blender attachment (high speed/s)
- Time-efficient solutions
- Fast and easy cleaning
- Easy moving and storing
- Exemplary safety
- Outstanding quality

Vegetable Preparation Attachment

- Efficient start/stop function
- A precise and clean cut
- A wide selection of cutting tools

Vertical Cutter Blender Attachment

- Smooth and even result
- Processes all consistencies raw or cooked/dry or liquid
- Serrated knives for long lasting sharpness

TWO MACHINES IN ONE – MAXIMUM FLEXIBILITY



Slice



Cut crimping slices



Cut julienne



Shred / Grate



Chop



Mix



Grind



Puree / Blend



Mince



**COMBI CUTTER
CC-32S**

Processes up to 80 portions/day and 2 kg/minute.
Bowl gross volume 3 litres.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
- Fast and easy cleaning, all loose parts are machine washable
- Time saving
- Lightweight and easy to move
- Table top model
- Exemplary safety
- Outstanding quality, carefully selected materials

Vegetable Preparation Attachment

- 1 speed, 500 rpm
- Stainless steel cutting tools
- A precise and clean cut
- Efficient start/stop function for continuous feeding
- Built-in tube feeder

Cutter/Bowl Attachment

- 1 speed, 1 450 rpm
- Processes all consistencies, raw or cooked/ dry or liquid
- Serrated knife blades for long-lasting sharpness
- Patented scraper system for fast and even result



CC-32S MACHINE

Item No.	Description
24660	CC-32S / 220-240 1 50/60
24681	CC-32S / 220-240 1 50/60 UK
24686	CC-32S / 220-240 1 50/60 AU
11110	CC-32S / 220-240 1 50/60 CCC

CC-32S ACCESSORIES

Item No.	Dimension
1076	Wall rack for 3 cutting tools
10037	Cleaning brush

CC-32S CUTTING TOOLS

See page 27.

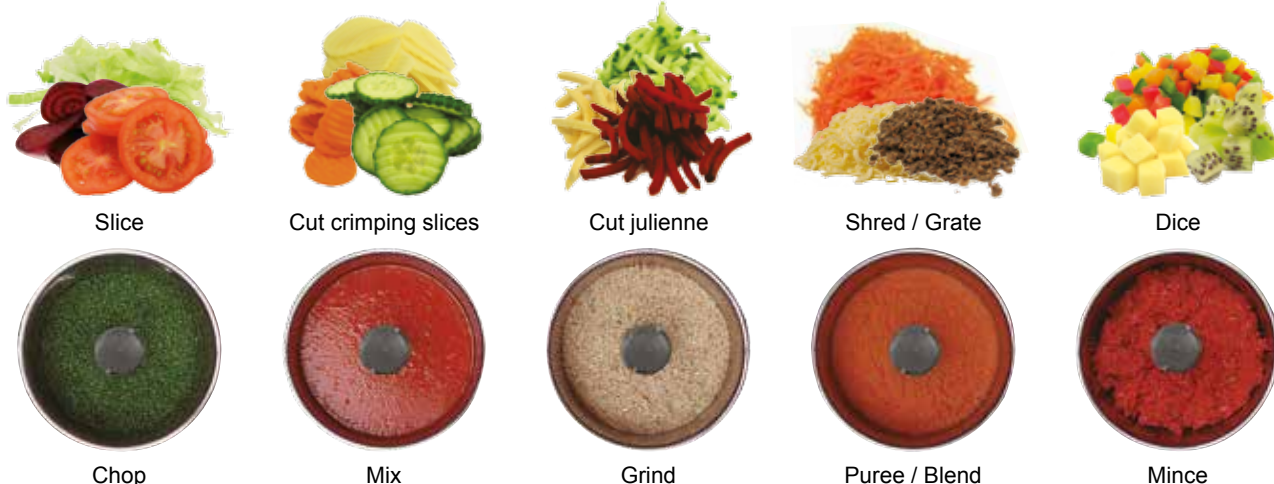


Wall rack



Cleaning brush

TWO MACHINES IN ONE – MAXIMUM FLEXIBILITY



**COMBI CUTTER
CC-34**

Processes up to 80 portions/day and 2 kg/minute.
Bowl gross volume 3 litres.

- Automatic speed setting for the separate attachments – gives perfect result with both functions
 - Fast and easy cleaning, all loose parts are machine washable
 - Time saving
 - Lightweight and easy to move
 - Table top model
 - Exemplary safety
 - Outstanding quality, carefully selected materials
- Vegetable Preparation Attachment**
- 2 speeds, 500/800 rpm
 - Stainless steel cutting tools
 - A precise and clean cut
 - Efficient start/stop function for continuous feeding
 - Built-in tube feeder
- Cutter/Bowl Attachment**
- 2 speeds, 1 450/2 650 rpm and pulse function
 - Processes all consistencies, raw or cooked/dry or liquid
 - Patented scraper system for fast and even result
 - Serrated knife blades for long-lasting sharpness



CC-34 MACHINE

Item No.	Description
24377	CC-34 / 220-240 1 50/60
24393	CC-34 / 220-240 1 50/60 UK
24378	CC-34 / 120 1 60
24071	CC-34 / 220-240 1 50/60 AU
11108	CC-34 / 220-240 1 50/60 CCC

CC-34 ACCESSORIES

Item No.	Description
1076	Wall rack for 3 cutting tools
10037	Cleaning brush



Cleaning brush



Wall rack

CUTTING TOOLS FOR CC-32S AND CC-34

All Cutting Tools can be cleaned in a dishwasher machine. See Cutting Tool Guide, page 4-5, for complete information.



SLICER

Item No.	Dimension
85001	1 mm
85002	2 mm
85004	4 mm
85006	6 mm



CRIMPING SLICER

Item No.	Dimension
85048	4 mm



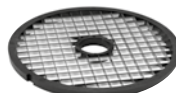
GRATER/SHREDDER

Item No.	Dimension
85044	2 mm
85040	4 mm
85045	6 mm



JULIENNE CUTTER

Item No.	Dimension
85057	2x2 mm
85050	4x4 mm



DICING GRID

Only for CC-34. See Cutting Tool Guide, page 4-5.
Note! Dicing Grids can only be used in combination with Cutting Tools for RG-100.

RECOMMENDED CUTTING TOOL-PACKAGES

Item No.	Description
84081	Cutting Tools 2-pack Slicer 4 mm, Grater/Shredder 4 mm.
84082	Cutting Tools 4-pack Slicer 2 mm, Slicer 4 mm, Grater/Shredder 4 mm, Julienne Cutter 2x2 mm.



Feed Cylinder



Feed Cylinder



Stacking of tomatoes



Feed tube



Cutter/Bowl Attachment



Add during process



Scraper system



Serrated knife blades



Easy to move



Machine washable parts

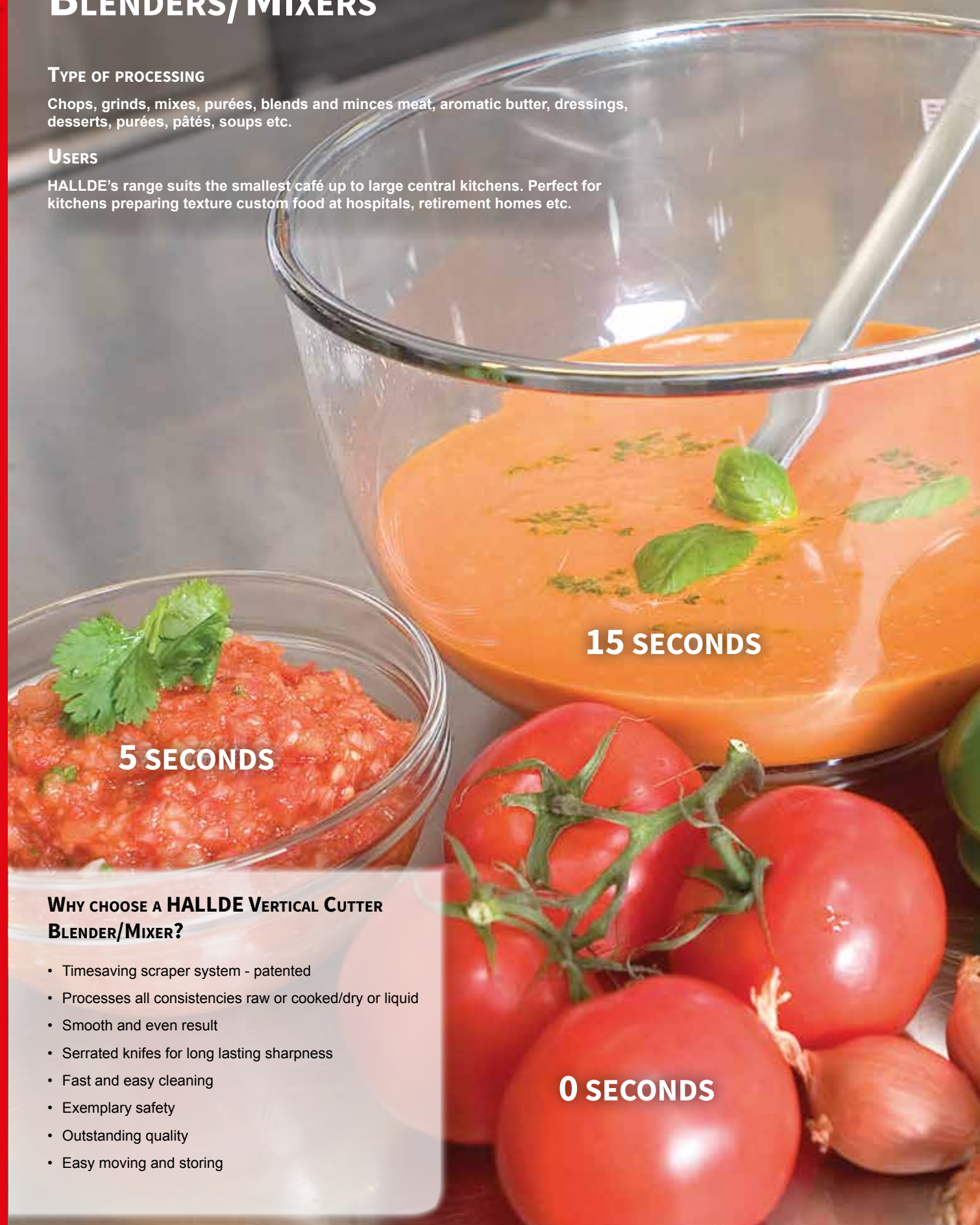
HALLDE VERTICAL CUTTER BLENDERS/MIXERS

TYPE OF PROCESSING

Chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc.

USERS

HALLDE's range suits the smallest café up to large central kitchens. Perfect for kitchens preparing texture custom food at hospitals, retirement homes etc.



15 SECONDS

5 SECONDS

0 SECONDS

WHY CHOOSE A HALLDE VERTICAL CUTTER BLENDER/MIXER?

- Timesaving scraper system - patented
- Processes all consistencies raw or cooked/dry or liquid
- Smooth and even result
- Serrated knives for long lasting sharpness
- Fast and easy cleaning
- Exemplary safety
- Outstanding quality
- Easy moving and storing

FAST PROCESSING TO DESIRED CONSISTENCY



Chop



Mix



Grind



Puree / Blend



Mince



VERTICAL CUTTER BLENDER

VCB-32

Bowl gross volume 3 litres

- Two speeds 1 450/2 650 rpm and pulse function
- Patented scraper system for fast and even result
- Processes all consistencies, raw or cooked/dry or liquid
- Serrated knife blades for long-lasting sharpness
- Fast and easy cleaning, all loose parts are machine washable
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety



VCB-32 MACHINE

Item No.	Description
24350	VCB-32 / 220-240 1 50/60
24385	VCB-32 / 220-240 1 50/60 UK
24321	VCB-32 / 120 1 60
24058	VCB-32 / 220-240 1 50/60 AU
11107	VCB-32 / 220-240 1 50/60 CCC



Add during process



Scraper System



Mayonnaise



Easy to move



Machine washable parts

FAST PROCESSING TO DESIRED CONSISTENCY



Chop



Mix



Grind



Puree / Blend



Mince



VERTICAL CUTTER MIXER

VCM-41

Bowl gross volume 4 litres

- One speed 1 500 rpm and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety

VCM-41 MACHINE

Item No.	Description
22304	VCM-41 / 220-240 1 50/60
22338	VCM-41 / 220-240 1 50/60 UK
22301	VCM-41 / 120 1 60
22318	VCM-41 / 220-240 1 50/60 AU
11103	VCM-41 / 220-240 1 50/60 CCC



VERTICAL CUTTER MIXER

VCM-42

Bowl gross volume 4 litres

- Two speeds 1 500/3 000 rpm and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety

VCM-42 MACHINE

Item No.	Description
22370	VCM-42 / 400 3N 50
22365	VCM-42 / 380-415 3 50 AU



Serrated knife blades



Scraper system



Add during process



Easy to move



Machine washable parts

FAST PROCESSING TO DESIRED CONSISTENCY



VERTICAL CUTTER BLENDER

VCB-61

Bowl gross volume 6 litres

- One speed 1 500 rpm and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Patented knife unit with 2 extra turning blades
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety



VCB-61 MACHINE

Item No.	Description
22617	VCB-61 / 220-240 1 50/60
22339	VCB-61 / 220-240 1 50/60 UK
22601	VCB-61 / 120 1 60
22620	VCB-61 / 220-240 1 50 AU
11105	VCB-61 / 220-240 1 50/60 CCC



VERTICAL CUTTER BLENDER

VCB-62

Bowl gross volume 6 litres

- Two speeds 1 500/3 000 rpm and pulse function
- Fast and easy cleaning, all loose parts are machine washable
- Processes all consistencies, raw or cooked/dry or liquid
- Patented scraper system for fast and even result
- Serrated knife blades for long-lasting sharpness
- Patented knife unit with 2 extra turning blades
- Knife unit with exchangeable knife blades
- Handles, easy moving and storing
- Table top model
- Outstanding quality, carefully selected materials
- Exemplary safety



VCB-62 MACHINE

Item No.	Description
22633	VCB-62 / 220-240 3 50/60
22646	VCB-62 / 380-415 3N 50/60
22648	VCB-62 / 440 3 60 M



Patented knife unit



Scraper system



Perfect results



Easy to move



Machine washable parts

HALLDE BLENDER

TYPE OF PROCESSING

Blends, mixes, whips, stirs, chops and mashes mixtures that are rich in liquids, such as herb oils, sauces, soups, thickenings, pastry mixtures, salad dressings, desserts, fruit drinks, cocktails, milkshakes, smoothies etc.

USERS

HALLDE's Blender SB-4 suits restaurants, bars, fast food kitchens, hospitals, diet kitchens, schools, catering kitchens, supermarkets etc

WHY CHOOSE A HALLDE BLENDER?

- Hinged lid holder with safety switch - patented
- Process from 2 dl up to 4 litres
- Jug with well thought-out design:
 - Transparent, enables to follow the process
 - Exceptionally impact and heat resistant, 115°C
 - Two solid handles
 - Hole in the lid for easy feeding of liquid
 - Non-drop edge
 - Shaped to reduce processing time
 - Measures; litres, ounces and cups
- Variable speed 700–15 000, pulse function
- Fast and easy cleaning
- Exemplary safety
- Motor placed behind the jug:
 - Optimum working height
 - Stable machine
- Outstanding quality
- Light weight - easy moving and storing

POWERFUL 4 LITRES BLENDER FOR PREPARATIONS RICH IN LIQUID



BLENDER
SB-4
Volume 4 litres

- Hinged lid holder with safety switch - patented
- Variable speed 700–15 000 rpm and pulse function
- Process from 2 dl up to 4 litres
- Motor placed behind the jug:
 - Optimum working height
 - Stable machine
- Fast and easy cleaning
- Exemplary safety
- Outstanding quality
- Jug with well thought-out design:
 - Transparent, enables to follow the process
 - Exceptionally impact and heat resistant, 115°C
 - Two solid handles
 - Hole in the lid for easy feeding of liquid
 - Non-drop edge
 - Shaped to reduce processing time
 - Measures: litres, ounces and cups
 - Machine washable
- Light weight - easy moving and storing



SB-4 MACHINE

Item No.	Description
23010	SB-4 / 220-240 1 50/60
23022	SB-4 / 220-240 1 50/60 UK
23002	SB-4 / 120 1 60
23021	SB-4L-2 220-240 1 50/60 AU/NZ
11106	SB-4 / 220-240 1 50/60 CCC



Jug

SB-4 ACCESSORIES

Item No.	Description
23307	Jug 4L. incl. knife unit and lid



Soup



Milkshake/Smoothie



Dressing



Health drink



Juice



Add during process



Hinged lid holder



Pulse function



Easy to move



Machine washable parts



Food Preparation Machines
Made in Sweden

Sometimes you need to be able to lock, for everyone's safety



Food Preparation Machines – Made in Sweden 

Vegetable Preparation Machines with locks – a safe choice

With HALLDE Vegetable Preparation Machines, you can slice, shred, dice, crimp and Julienne cut vegetables, fruit, cheese and chips in a variety of different dimensions and sizes, depending on the cutting tool and the model of Vegetable Preparation Machine used.

HALLDE Vegetable Preparation Machines use stainless steel cutting tools. The blades are interchangeable and very sharp in order to deliver perfect cutting results. The machines have an efficient start/stop function for safe feeding and can be supplied with a protective cover and lock to prevent unauthorised personnel from accidentally starting the machine. This applies to environments such as kitchens in nursing homes, school canteens, prisons or other places where safety is high priority.

Choose the right model!

All HALLDE Vegetable Preparation Machines are manufactured with carefully selected high-quality materials. They are easy to clean and equipped with handles for easy moving, and each model is adapted to different needs with various capacities. On hallde.com you can read more about which model is best suited to your needs.



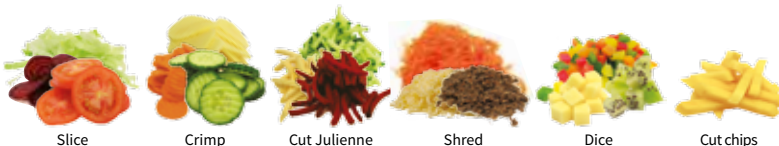
WHAT MODELS ARE AVAILABLE WITH LOCKS?

The models RG-100, RG-200, RG-250 and RG-350 can be ordered with a protective cover that covers the start and stop button. The user locks the machine with a removable padlock.

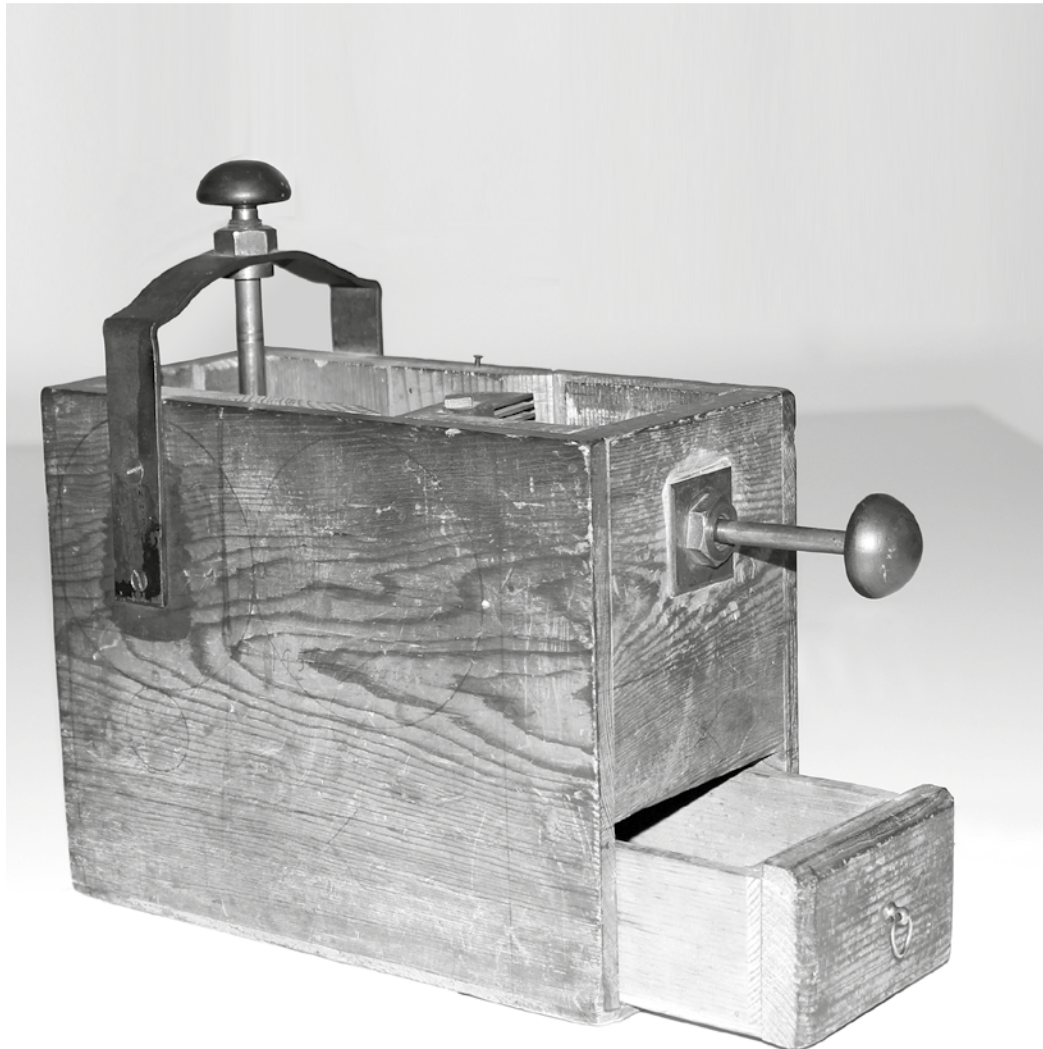
The model RG-400i can be ordered with a lockable stop button. When the red button is pressed, the machine stops. To start the machine again, the red button must be unlocked with a key before you can press the green start button.

Item no.	Description
11114	RG-100 / 220-240 1 50/60
11115	RG-200 / 220-240 1 50/60
11116	RG-250 / 220-240 1 50/60
11117	RG-350 Manual / 380-415 3N 50/60
11120	RG-400i Machine Base / 380-415 3N 50/60

CHOOSE YOUR MODEL AT HALLDE.COM



MORE THAN 75 YEARS HAS PAST AND HALLDE CONTINUES TO SIMPLIFY LIFE IN THE KITCHEN



One evening, as Ernst Häll watched his wife cut potatoes into julienne for the traditional Swedish dish “Jansson’s Temptation”, he got a brilliant idea. Cutting might not be difficult but tedious and time consuming.

A small machine for cutting vegetables made it possible to serve this icon in the Swedish cuisine despite increasing wages and standards of efficiency.



HALLDE was founded in 1941
by the inventor Ernst Häll

With more than 75 years of experience HALLDE continues to simplify life in the kitchen



HALLDE have prepared advice and tips on how HALLDE machines and equipment can be used in different types of preparation concepts.

At hallde.com you can read more about:

- Preparation of texture modified food in the care of the elderly
- Prepare your own unique taco buffet
- Prepare an extra delicious pizza topping
- Preparation for Patisseries, Confectioners and Bread bakeries

HALLDE also custom models for such marine kitchen and environments where machines need to be equipped with locks.

Read more



hallde.com

Food Preparation Machines
Made in Sweden 

