



Cutting Tool Guide

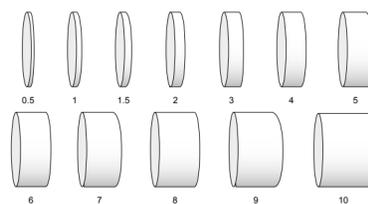
Note: The cutting tool design and range varies between different sizes and machine types.

□ = Made of stainless steel.
* = Use cutting tool selection from RG-100.



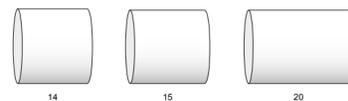
Slicers

Are designed to slice firm and soft vegetables, fruits, mushrooms etc.
Dices when combined with a suitable Dicing Grid.
Cut French fries in combination with French Fry Grid.



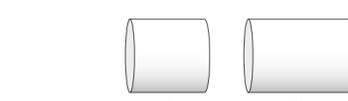
Fine Cut Slicers

Are designed to slice firm and soft vegetables, fruits, mushrooms etc.
Dices when combined with a suitable Dicing Grid.



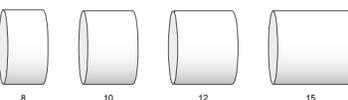
Standard Slicers

Are designed to slice firm products, such as root vegetables etc.
Dices when combined with a suitable Dicing Grid.



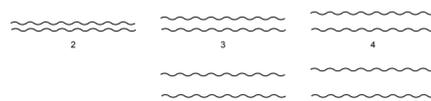
Soft Slicers

Are designed to slice soft vegetables, fruits, mushrooms etc.
Preferably used when dicing soft products, in combination with a suitable Dicing Grid.



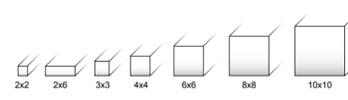
Crimping Slicers

Cut decorative rippled slices of beetroot, cucumber, carrots, etc.



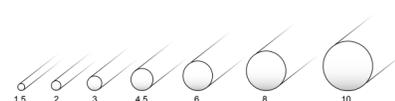
Julienne Cutters

Cut julienne of firm products for soups, salads, stews, decorations etc.
Suitable to cut slightly curved French fries.



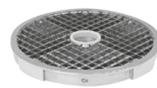
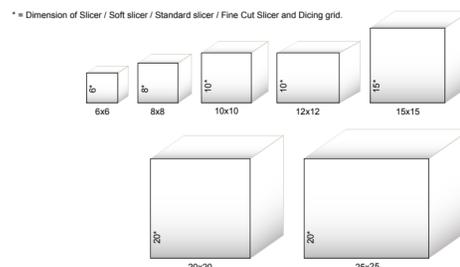
Graters/Shredders

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 Graters, Extra Fine Grater Hard Cheese Grater

Suitable to grate products very fine such as raw potatoes for potato pancakes, hard/dry cheese to a powder, such as Parmesan for pasta. Grates dry bread into crumble and horse radish into sauce etc.
Hard Cheese Grater ideal for grating hard cheese such as parmesan.



Dicing Grids

Are designed to cut dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.

* = Dimension of Slicer / Soft slicer / Standard slicer / Fine Cut Slicer and Dicing grid.



French Fry Grid

Cuts straight French fries in combination with Slicer 10 mm.



	CC-32S RG-50S	CC-34 RG-50	RG-100	RG-200 RG-250	RG-350 RG-400i
* 0.5	* 0.5	0.5	0.5	0.5	0.5
1	1	1	1	1	1
* 1.5	* 1.5	1.5	1.5	1.5	1.5
2	2	2	2	2	2
* 3	* 3	3	3	3	3
4	4	4	4	4	4
* 5	* 5	5	5	5	5
6	6	6	6	6	6
* 7	* 7	7	7	7	7
* 8	* 8	8	8	8	8
* 9	* 9	9	9	9	9
* 10	* 10	10	10	10	10
–	–	–	–	14	–
* 15	* 15	15	15	–	–
–	–	–	–	–	20
–	–	–	–	–	15
–	–	–	–	20	20
–	–	–	–	–	15
–	* 8	8	8	8	8
–	* 10	10	10	10	10
–	* 12	12	12	12	12
–	* 15	15	15	15	15
* 2	* 2	2	2	–	–
* 3	* 3	3	3	3	3
4	4	4	4	4	4
* 5	* 5	5	5	5	5
* 6	* 6	6	6	6	6
2x2	2x2	2x2	2x2	2x2	2x2
* 2x6	* 2x6	2x6	2x6	2x6	2x6
* 3x3	* 3x3	3x3	3x3	3x3	3x3
4x4	4x4	4x4	4x4	4x4	4x4
–	–	6x6	6x6	6x6	6x6
–	–	8x8	8x8	8x8	8x8
–	–	10x10	10x10	10x10	10x10
* 1.5	* 1.5	1.5	1.5	1.5	1.5
2	2	2	2	2	2
* 3	* 3	3	3	3	3
4	4	–	–	–	–
* 4.5	* 4.5	4.5	4.5	4.5	4.5
6	6	6	6	6	6
* 8	* 8	8	8	8	8
* 10	* 10	10	10	10	10
* FINE	* FINE	FINE	FINE	FINE	FINE
* EXTRA FINE	* EXTRA FINE	EXTRA FINE	EXTRA FINE	EXTRA FINE	EXTRA FINE
* HARD CHEESE	* HARD CHEESE	HARD CHEESE	HARD CHEESE	HARD CHEESE	HARD CHEESE
–	–	6x6	6x6	6x6	6x6
–	* 8x8	8x8	8x8	8x8	8x8
–	* 10x10	10x10	10x10	10x10	10x10
–	* 12x12	*12x12	12x12	12x12	12x12
–	* 12x12 LOW	12x12 LOW	12x12 LOW	12x12 LOW	12x12 LOW
–	–	15x15	15x15	15x15	15x15
–	* 15x15 LOW	15x15 LOW	15x15 LOW	15x15 LOW	15x15 LOW
–	–	20x20	20x20	20x20	20x20
–	–	20x20 LOW	20x20 LOW	20x20 LOW	20x20 LOW
–	–	–	20x20 X-LOW	–	–
–	–	–	–	–	25x25
–	–	–	–	–	25x25 LOW
–	–	–	–	10	10
–	–	–	–	–	Only for RG-250

Accessories

Practicle Accessories



Container Trolley

Made of stainless steel. The trolley has lockable wheels and the height of the container holder can be adjusted. Includes polycarbonate gastronorm container 1/1-200. Since the frame retaining the container can be raised to a position in which it is parallel with the trolley handle, the trolley is also eminently well suited for transporting bags of potatoes, cabbage, etc.



Wall Rack

The wall rack is available in two variants, one for single cutting tools and one with space for three cutting tools. Saves space, makes handling safe and is an effective way to protect the edges of the knife blades from unnecessary wear.



Cleaning Brush

Perfect to use for both machine and cutting tools.

RG-100/200



Angle Cut Feed Head

With the Angle Cut Feeder you can cut vegetables for professional wok dishes and decorative slices of cucumber etc. for sandwiches and salads. The feeder has an inclined hole that enables you to cut angled slices of long round vegetables like, cucumber, carrots, leek etc. The diameter of the hole is 49 mm.



Pipe insert incl. Pestle

Used for continuous feeding of long products that are to be cut in a specific direction. The pipe insert has an opening 35 mm in diameter and is placed in the built-in feed head.

RG-100/200/250/350



Machine Table

Stainless steel, incl. gastronorm container, plastic, 1/1-100. A very flexible table of high quality. You assemble the height of the table to fit your specific need. A container holder for gastronorm 1/1 containers can be placed on the table. If you prefer, the table can be used with our container trolley instead. The narrow front legs make it easy to place the trolley in front of the machine table.

RG-350



Feed Hopper

For continuous bucket feeding/cutting of potatoes, onions, dry bread, nuts, almonds, mushrooms, etc.

Manual Feeder, ergo loop with Feed Cylinder

For fast and convenient feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure.

RG-400i



Tray

The tray is placed in the bottom of the machine base, which is then kept free from the product that is being prepared. The need for cleaning the machine base by hand is thus minimised and the tray is easily cleaned in the dishwasher.

Feed Hopper

For continuous bucket feeding/cutting of potatoes, onions, dry bread, nuts, almonds, mushrooms, etc. Includes Feed Cylinder.

Manual Push Feeder, ergo loop

For fast and convenient feeding of cabbage, cheese, lettuce, carrots and other foods that require feed pressure.

4-Tube Insert

For full control during oriented cutting of long stretched products such as cucumber, leek, etc.

Pneumatic Push Feeder

For automatic feeding of cabbage, lettuce, cheese, carrots and other foods that require feed pressure.

Compressor, for the Pneumatic Push Feeder

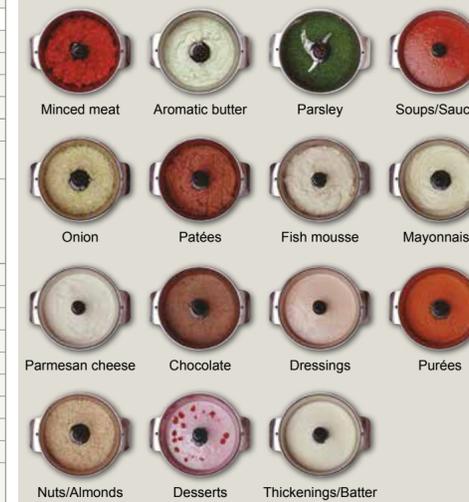
(1060x370x963 mm)

Accessories Trolley

Made of stainless steel. For practical storage of accessories. The Accessories Trolley is the ideal aid for keeping things in order and for fast, safe handling and moving. The trolley has sturdy wheels, two of which are lockable.

Results

Vertical Cutter/Blender: VCB-61/VCB-62



Vertical Cutter/Mixer: VCM-41/VCM-42



Combi Cutter: CC-32S/CC-34

Vertical Cutter/Blender: VCB-32



Blender: SB-4



With more than 70 years of experience and a number of important patents HALLDE is now a world leader within the development and manufacture of commercial food preparation machines. HALLDE products are sold in more than 80 countries all over the world.

HALLDE products follow hygiene, safety, and quality norms (i.e. NSF, UL, EEC, CE etc.) and the HALLDE company is certified in accordance with quality standard ISO 9001. For more information please visit hallde.com.





High quality food preparation machines



NEW!



**Vegetable Preparation Machine
RG-250**

RG-250 takes vegetable preparation to a higher level – a machine stand model for large capacities or a table top model with extreme high output and cutting performance. The RG-250 can slice, dice, shred, grate, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The machine has robust all-aluminium construction with an ergonomic user-friendly design.

The machine has been designed for applications in restaurants, schools, hospitals, hotels, catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance in larger scale.

RG-250 has the "HALLDE Ergoloop" which enables the user to work with both hands. Large full moon shaped feed cylinder can take most items whole. The machine is easy to clean and embodies the highest safety standards. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-250 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable. A machine your business can grow with.

Processes 800 port/day and 8 kg/minute



**Vegetable Preparation Machine
RG-200**

RG-200 is a table top model with low weight and handles for easy mobility that can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The large full moon shaped feed cylinder can take for example lettuce and cabbage whole. The machine has robust all-aluminium construction with an ergonomic user-friendly design.

RG-200 has been designed for Restaurants, Schools, Hospitals, Hotels, Catering, Canteens, QSR and Supermarkets that demands the highest durability and cutting performance

RG-200 is easy to clean and embodies the highest safety standards. Large full moon shaped feed cylinder with detachable support wall enables easy filling for oriented slicing. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-200 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable.

Processes 700 port/day and 7 kg/minute



**Grönsaksskärare
RG-100**

RG-100 is a table top model with low weight and handles for easy mobility. It can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The RG-100 has robust all-aluminium construction with an ergonomic user-friendly design.

The machine has been designed for applications in café/bars, restaurants, schools, hospitals, hotels, catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance

RG-100 is easy to clean and embodies the highest safety standards. All cutting tools can be washed in a dishwasher. Direct drive with no intermediate connections for exceptional reliability. RG-100 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable.

Processes 400 port/day and 5 kg/minute



**Combi Cutter
CC-34**

CC-34 is a combi cutter that is both a vegetable preparation machine and a vertical cutter. It is a table top model designed for small and mid-size kitchens with the highest demands on cutting performance. The model has low weight and handles for easy mobility.

CC-34 has a wide range of cutting tools that can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The vertical cutting attachments can chop and grind meat, fish, vegetables, fruits, nuts, etc.. It blends and mixes all sorts of sauces, soups and dressings. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

The machine has been designed for restaurants, kindergarten, home care, canteens, hotels, catering and café/bars. CC-34 has 4 speeds and PULS; a patented three arm scraper system and is easy to clean – all loose parts and the cutting tools can be washed in a dishwasher. Cutting tools are made in stainless steel and can cut soft and hard products in every shape and size imaginable.

Processes 80 port/day and 2 kg/minute
Bowl: 3 litres gross volume and 1.4 litres net volume



**Vertical Cutter/Blender
VCB-32**

The VCB-32 is robustly built in an ergonomic user-friendly design with low weight and built in handles for easy mobility.

VCB-32 can chop and grind meat, fish, vegetables, fruits; nuts, etc., and blend and mix all sorts of sauces, soups and dressings, etc.

The machine has been designed for applications such as restaurants, kindergarten, home care, canteens, hotels, catering, café/bars and supermarkets that demand the highest durability and cutting performance.

VCB-32 has 2 speeds and PULS; a patented three arm scraper system, built in speed control and serrated angled knife blade to guarantee a perfect result. It is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 3 litres gross volume and 1.4 litre net volume

Made in Sweden since 1941



**Combi Cutter
CC-32S**

CC-32S is our entry-level combi cutter that is both a vegetable preparation machine and a vertical cutter. It is a table top model designed for small and mid-size kitchens. The model has low weight and handles for easy mobility.

CC-32S has a wide range of cutting tools that can slice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The vertical cutting attachments can chop and grind meat, fish, vegetables, fruits, nuts, etc.. It blends and mixes all sorts of sauces, soups and dressings. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

The machine has been designed for restaurants, kindergarten, home care, canteens, hotels, catering and café/bars. CC-32S has 2 speeds, a patented three arm scraper system and is easy to clean – all loose parts and the cutting tools can be washed in a dishwasher. Cutting tools are made in stainless steel and can cut soft and hard products in every shape and size imaginable.

Processes 80 port/day and 2 kg/minute
Bowl: 3 litres gross volume and 1.4 litres net volume



**Mixer
SB-4**

SB-4 the most versatile kitchen blender with its unique ergonomic design. The SB-4 is a robust, strong and extremely safe machine, built with high quality components to cope with the highest demands and workloads in the kitchen. SB-4 blends, mixes and stirs dressings, herb oils, sauces, thickenings, soups, desserts, milk shakes, juices, etc.

The blender is designed for applications such as restaurants, schools, hospitals, kindergarten, home care, canteens, prisons, marine, hotels, flight catering, bakery, QSR's and supermarkets that demand the highest durability and cutting performance.

SB-4 has a stable and low working height, ergonomic machine base with hinge holder and built in safety switch, and handles for easy mobility. The jug is transparent, graded in ounces/cups/litres, heat resistant and has an extremely strong drop free design in Xylex. It has exchangeable knife blades and is designed for machine washing.

Volume 4 litre



**Vegetable Preparation Machine
RG-400i**

RG-400i is HALLDE's largest and most effective Vegetable Preparation Machine that prepares very large volumes, up to 3,000 portions/day or 2.4 tons/hour. The cutting tool range is broad; cuts, dices, shreds, cuts julienne, slicing slicers and cuts French fries in a range of dimensions. There is a broad range of feeders and accessories, enabling adaption to many different needs.

RG-400i is a floor model, with a compact shape, of high quality, manufactured in stainless steel, ergonomic and very easy to clean. The cutting tools, feeders and accessories can be put in the dishwasher. RG-400i fulfills all of the requirements that are placed on a professional machine independent of which environment it is used in: restaurants, large sized kitchens, industrial environments, catering or as a part of a production system.

Flexible preparation for all needs
Depending on what the machine will be used for a suitable type of feeder with associated cylinder and cutting tool are selected. All parts are easy to mount on and off, in just a few steps you will have replaced both the feeder and the cutting tool.

Processes 3000 port/day and 15-40 kg/minute



**Vertical Cutter/Blenders
VCB-62**

VCB-62 is the choice for the professional mid-size to large kitchen. The VCB-62 has robust all-aluminium construction with direct drive and ergonomic user friendly design. Built in handles for easy mobility and scraper system for perfect results. VCB-62 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCB-62 has a bowl with 6 litre gross volume and 4.3 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 2 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance, and patented replaceable knife blades give the best possible result. The VCB-62 is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 6 litres gross volume and 4.3 litre net volume

Processes 1200 port/day and 12-30 kg/minute



**Vertical Cutter/Blenders
VCB-61**

VCB-61 is the choice for the professional mid-size to large kitchen. The VCB-61 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCB-61 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCB-61 has a bowl with 6 litre gross volume and 4.3 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance, and patented replaceable knife blades give the best possible result. The VCB-61 is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 6 litres gross volume and 4.3 litre net volume

Processes 80 port/day and 2 kg/minute



**Vertical Cutter/Mixers
VCM-42**

VCM-42 is the choice for the professional small to mid-size kitchen. The VCM-42 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCM-42 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCM-42 has a bowl with 4 litre gross volume and 1.5 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance; replaceable knife blades. The VCM-42 is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 4 litres gross volume and 1.4 litre net volume

Processes 80 port/day and 2 kg/minute



**Vertical Cutter/Mixers
VCM-41**

VCM-41 is the choice for the professional small to mid-size kitchen. The VCM-41 is robustly built in all-aluminium with direct drive and ergonomic user-friendly design. Built in handles for easy mobility and scraper system for perfect results. VCM-41 chops and grinds meat, fish, vegetables, fruits, nuts, etc., and blends and mixes all sorts of sauces, soups, dressings and desserts.

The machine has been designed for applications such as schools, hospitals, home care, canteens, prisons, marine, restaurants, hotels, catering, bakery and QSR's that demand the highest durability and cutting performance.

VCM-41 has a bowl with 4 litre gross volume and 1.5 litre net volume. Direct drive with no intermediate connections for exceptional reliability with 1 speed and PULS. Lid and scraping system in exclusive Xylex with high temperature resistance; replaceable knife blades. The VCM-41 is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 4 litres gross volume and 1.4 litre net volume

Processes 80 port/day and 2 kg/minute
Bowl: 3 litres gross volume and 1.4 litres net volume



**Vertical Cutter/Blender
VCB-32**

The VCB-32 is robustly built in an ergonomic user-friendly design with low weight and built in handles for easy mobility.

VCB-32 can chop and grind meat, fish, vegetables, fruits; nuts, etc., and blend and mix all sorts of sauces, soups and dressings, etc.

The machine has been designed for applications such as restaurants, kindergarten, home care, canteens, hotels, catering, café/bars and supermarkets that demand the highest durability and cutting performance.

VCB-32 has 2 speeds and PULS; a patented three arm scraper system, built in speed control and serrated angled knife blade to guarantee a perfect result. It is easy to clean – all loose parts can be washed in a dishwasher.

Bowl: 3 litres gross volume and 1.4 litre net volume