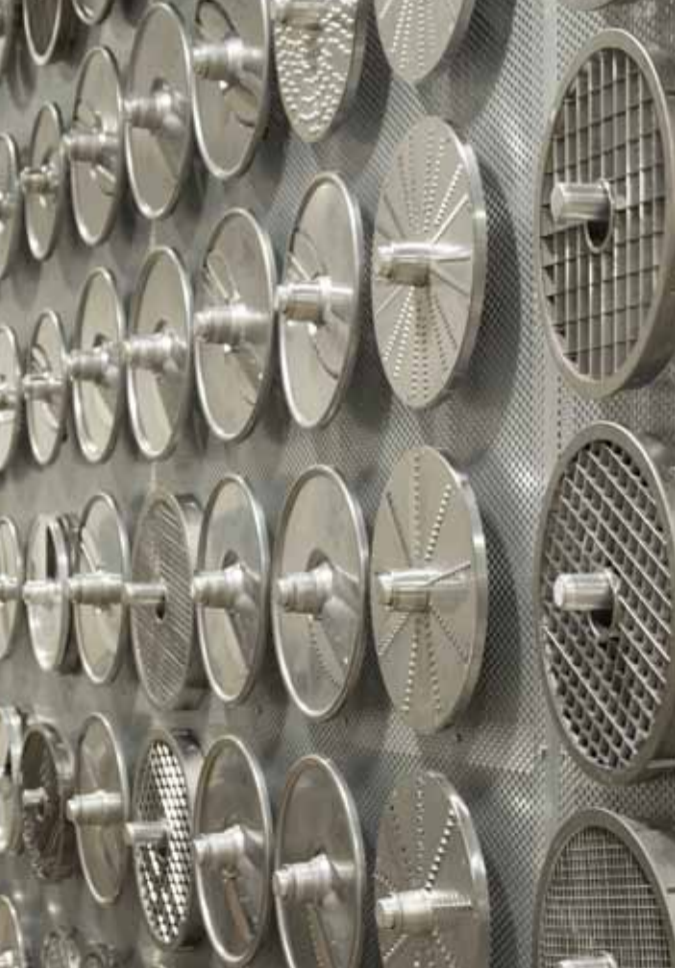


**PRODUCT RANGE**



hallde.com



With 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.

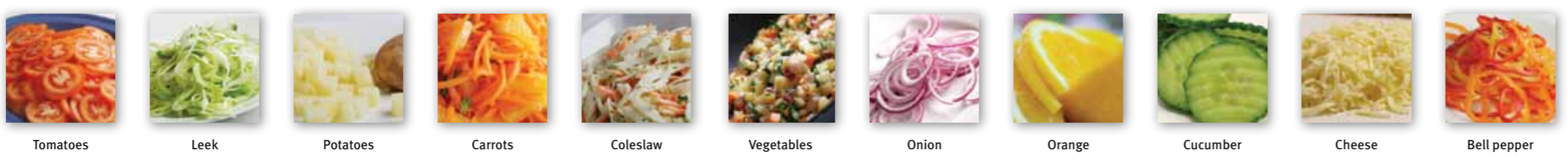
HALLDE products follow hygiene, safety, and quality norms (i.e. NSF, UL, EEC, CE etc.) and the HALLDE company is certified in accordance with quality standard ISO 9001. For more information please visit hallde.com.

**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.  
\*\* = Use cutting tool selection from RG-200/250.

	CC-32S RG-50S	CC-32 CC-34 RG-50	RG-100	RG-200 RG-250	RG-300 RG-350 RG-400
<b>Slicers</b> • Slices firm and soft products, such as root vegetables, onion, leek, bell pepper, apple, citrus fruit and cucumber. • Shreds cabbage. • 0,5 mm for Parmesan "flakes". • From 4 mm upwards, slice tomato, bananas, mushrooms and shreds lettuce and Chinese cabbage. • In combination with suitable dicing grid the 4 mm slicer chops onions.	0.5 1 1.5 2 3 4 5	0.5 1 1.5 2 3 4 5	0.5 1 1.5 2 3 4 5	0.5 1 1.5 2 3 4 5	0.5 1 1.5 2 3 4 5
<b>Standard Slicers</b> • Slices firm products, such as root vegetables. • Dices in combination with a suitable dicing grid.				15 20	
<b>Fine Cut Slicers</b> • The same advantages as "Slicer"				14 15 20	
<b>Crimping Slicer</b> • For ripple slicing of beetroot, cucumber, carrots, etc.	2 3 4 5 6	2 3 4 5 6	2 3 4 5 6	2 3 4 5 6	2 3 4 5 6
<b>Julienne Cutters</b> • For soups, cucumber, salads, etc. • 2x2 mm for julienne potatoes and carrots. • 2x6 mm for shredded cabbage. • 8x8 or 10x10 mm for curved potato chips/French fries.	2x2 2x6 3x3 4x4 6x6 8x8 10x10	2x2 2x6 3x3 4x4 6x6 8x8 10x10	2x2 2x6 3x3 4x4 6x6 8x8 10x10	2x2 2x6 3x3 4x4 6x6 8x8 10x10	2x2 2x6 3x3 4x4 6x6 8x8 10x10
<b>Graters/Shredders</b> • Grates carrots and cabbage for raw salad. • Grates nuts, almonds and dry bread. • The 6 mm is commonly used for grating pizza cheese and shredding cabbage.	1.5 2 3 4.5 6 8 10	1.5 2 3 4.5 6 8 10	1.5 2 3 4.5 6 8 10	1.5 2 3 4.5 6 8 10	1.5 2 3 4.5 6 8 10
<b>Fine Graters/Shredders</b> • Grates radish for the Japanese Cuisine as well as carrots into purée. • Grates dry bread and hard cheese like parmesan.				* FINE * EXTRA FINE	* FINE * EXTRA FINE
<b>Dicing Cutter</b> • Dices, in combination with a suitable dicing grid, root vegetables, potatoes, cabbage etc.				* 12.5	12.5
<b>Dicing Grids</b> • Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, tomatoes, apples, etc., in combination with a suitable standard slicer, dicing cutter or fine cut slicer.	5x5 6x6 8x8 10x10 12x12 15x15 20x20 25x25	5x5 6x6 8x8 10x10 12x12 15x15 20x20 25x25	5x5 6x6 8x8 10x10 12x12 15x15 20x20 25x25	5x5 6x6 8x8 10x10 12x12 15x15 20x20 25x25	5x5 6x6 8x8 10x10 12x12 15x15 20x20 25x25
<b>Soft Dicing</b> • Combinations to dice soft products like tomatoes, bananas, kiwi, pepper, onion, strawberries etc.	6 8x8 10x10 12x12 15x15	6 8x8 10x10 12x12 15x15	6 8x8 10x10 12x12 15x15	6 8x8 10x10 12x12 15x15	6 8x8 10x10 12x12 15x15
<b>Potato Chip/French Fry Grid</b> • Cuts straight potato chips in combination with the 10 mm fine cut slicer.				10 Only for RG-250	10



**Accessories**

**Practicle Accessories**

**Container Trolley**  
Made of stainless steel. The trolley has lockable wheels and the height of the container holder can be adjusted. Include 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**  
For three cutting tools/grids. The wall racks for cutting tools save space and ensure safe and convenient storage, while also preventing unnecessary wear of the knife edges.

**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**

**RG-7/100/200/250/300/350**

**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.

**RG-350**

**Feed Hopper, complete**  
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-400**

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

**Manual 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 cucumber, leek, tomatoes, citrus fruit, etc.

**Push Feed Attachment, pneumatic**  
For automatic feeding of cabbage, lettuce, cheese, carrots and other foods that require feed pressure.

**Compressor, for the pneumatic Push Feed Attachment**  
(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-61/62**

Minced meat	Aromatic butter	Parsley	Soups/Sauces
Onion	Patées	Fish mousse	Mayonnaise
Parmesan cheese	Chocolate	Dressings	Purées
Nuts/Almonds	Desserts	Thickenings/Batter	

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

Minced meat	Aromatic butter	Parsley	Soups/Sauces
Onion	Patées	Fish mousse	Herb oils
Parmesan cheese	Chocolate	Dressings	Purées
Desserts	Thickenings/Batter		

**Vertical Cutter/Blender: VCB-31S/32  
CombiCutter: CC-32S/32/34**

Minced meat	Aromatic butter	Parsley	Soup
Onion	Herb Oil	Fish mousse	Mayonnaise
Almond	Chocolate	Dressing	Dessert

**Blender SB-4**

Soups	Desserts	Dressing	Cocktails/Fruit drinks
Sauces	Thickenings/Batter	Milkshakes	Herb Oil



# High quality food preparation machines



**Vegetable Preparation Machine  
RG-400**

RG-400 is developed for very large-scale production with extremely high demand on output and cutting performance. With four customized attachments: Manual feeder ergo loop, pneumatic push feeder, 4-tube insert and feed hopper the RG-400 has its own place in the market. The floor model has robust handles and wheels for easy mobility. It can slice, dice, shred, grate, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The RG-400 has robust all-aluminium construction with an ergonomic user-friendly design.

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

RG-400 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 gives exceptional reliability. The wide range of cutting tools can cut soft and hard products in every shape and size imaginable. The flexible processing system with quickly interchangeable cutting tools and feed cylinders guarantees a user friendly and high output system.

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



**Vegetable Preparation Machine  
RG-50**

RG-50 is a table top model for the smaller kitchens. The weight is low and there are handles for easy mobility. RG-50 can slice, dice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. It's robustly built in ABS-plastic with ergonomic user friendly design.

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

RG-50 is easy to clean and embodies the highest safety standards. All loose parts and the cutting tools can be washed in a dishwasher. RG-50 has a wide range of cutting tools, all made in stainless steel, that can cut soft and hard products in every shape and size imaginable.

Processes 80 port/day and 2 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., 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



**Vegetable Preparation Machine  
RG-350**

RG-350 is designed for large-scale production with two different types of feeder: manual feeder ergo loop and feed hopper for highest flexibility of production. RG-350 is a machine table model with container trolley accessory to easily manage large volumes of vegetables. The RG-350 slices, dices, shreds, grates, 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, flight catering, canteens, QSR and supermarkets that demand the highest durability and cutting performance.

RG-350 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 gives exceptional reliability. RG-350 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable. The large full moon feed cylinder can take all items whole, which reduces process time when less pre-cut is needed. The feed hopper attachment doubles the capacity for round products such as potatoes, onions, etc.

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



**Vegetable Preparation Machine  
RG-50S**

RG-50S is our entry-level table top model for the smaller kitchen. The weight is low and there are handles for easy mobility. RG-50S can slice, shred, grate, cut julienne and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. It is robustly built in ABS-plastic with an ergonomic user-friendly design.

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

RG-50S is easy to clean and embodies the highest safety standards. All loose parts and the cutting tools can be washed in a dishwasher. RG-50S has a wide range of cutting tools, all made in stainless steel, that can cut soft and hard products in every shape and size imaginable.

Processes 80 port/day and 2 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



**Vegetable Preparation Machine  
RG-300**

RG-300 is a table top or a machine table model suitable for customers that put high demands on oriented cutting of the products. The large half-moon shaped feed cylinder ensures easy piling for oriented slicing. This model has been designed to handle larger products that smaller feed cylinders cannot manage. The RG-300 can slice, dice, shred, grate, cut julienne, cut French fries and waffle vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. The RG-300 has robust all-aluminium construction with an ergonomic user-friendly design.

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

RG-300 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-300 has a wide range of cutting tools that can cut soft and hard products in every shape and size imaginable.

Processes 100-800 port/day and 7 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 are made 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



**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 2 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 1.5 litre net volume



**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



**Combi Cutter  
CC-32**

CC-32 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. The model has low weight and handles for easy mobility.

CC-32 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-32 has 2 speeds 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



**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 1.5 litre net volume



**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



**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 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



**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



**Vegetable Preparation Machine  
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



**Blender  
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



**Vertical Cutter/Blender  
VCB-31S**

VCB-31S is our entry-level model in the vertical cutter blender segment. The VCB-31S is robustly built in an ergonomic user-friendly design with low weight and built in handles for easy mobility.

VCB-31S 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-31S has a single speed motor, 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 0.9 litre net volume