



# Vegetable Preparation Machine

**RG-250** diwash

Food Preparation Machines - Made in Sweden 

**10 kg  
/min**

**1000  
/day**



hallde.com

**ООО «ШефСтор» - официальный партнер Halldé на территории РФ**



**Наши компетенции**

- Комплексное оснащение предприятий общественного питания.
- Розничные продажи оборудования, профессионального инвентаря и посуды.
- Технологическое проектирование.
- Доставка и монтаж.
- Гарантийное и послегарантийное обслуживание.

**Контакты**

**Телефоны:**

+7 (495) 212-18-44  
+7 (800) 500-16-87

**Сайт:**

<https://chefstore.ru>

**Email:**

Отдел продаж: [sale@chefstore.ru](mailto:sale@chefstore.ru)

Сервисная служба: [service@chefstore.ru](mailto:service@chefstore.ru)

Общие вопросы: [office@chefstore.ru](mailto:office@chefstore.ru)

# Compact and high capacity Vegetable Preparation Machine

RG-250 diwash has a 4 liter, full moon feed cylinder. The tilted design together with a support wall allows easy addition of produce (e.g. tomatoes, onions, bell peppers etc.) and permits diverse but consistent slicing or cutting angles. The built-in feeding tube facilitates transversal cutting of oblong food items (e.g. cucumber). All removable parts of RG-250 diwash coming into contact with food can be cleaned in a dishwasher.

## Ergonomic and safe operation throughout

The tilted design simplifies filling of the RG-250 diwash with food items. This construction also allows a lever-effect from the pusher plate facilitating the introduction of produce with a harder consistency. It is recommended that the machine is operated together with its specially designed machine table. Its three different adjustable heights guarantee a correct working posture. Safety is ensured by an automatic, pusher-plate operated safety-switch: when the pusher plate is turned sideways from the feed cylinder, the motor is switched off. Positioning the pusher plate across the aperture automatically starts the machine. RG-250 diwash has a solid and large handle on the back which facilitates moving the machine.

## Simple cleaning for improved hygiene

All RG-250 diwash parts (coming in contact with food) received a patented coating which renders them very smooth and easy to clean. The machine is designed with even surfaces, rounded edges and without recesses thus preventing food residues from accumulating. All removable parts of RG-250 diwash are dishwasher safe and are made from food-hygiene certified materials.

## Highest possible operating reliability

The powerful motor has a high starting and running torque and powers the direct-driven cutting tool. The power from the motor goes via a maintenance-free gear drive.

## Cutting tools for every possible task

RG-250 diwash can cut food, both hard and soft, in more than 50 different ways – slicing, dicing, grating, shredding and julienning. It can even make Potato chips. The knives and cutting plates are exchangeable guaranteeing a continuous superior operation.

## Perfect cutting results – always

An optimised rotational speed of the cutting tools ensures fine and consistent results as efficiently as possible. Fit-for-purpose honing of all cutting edges ensures superior cutting results for as long as possible.

## Accessories that simplify life in your kitchen

### • Machine table for a better ergonomomy

The table can be set at three different heights (high, medium, low) so that correct ergonomic posture is always guaranteed. The design of the table allows easy accommodation of HALLDE's Container Trolley.



### • Container Trolley for a smooth flow

Facilitates the handling of cut products, transporting them easily to subsequent stages of the preparation process. Can be adjusted to different heights and even folded up completely. The trolley is made entirely of stainless steel, with four sturdy wheels, two of which are lockable.



### • Cleaning brushes in two sizes

Used for cleaning machines and cutting tools. Both have coarse bristles that are particularly effective for cleaning Dicing Grids and Julienne Cutters.



### • Wall rack for Cutting Tools







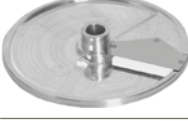













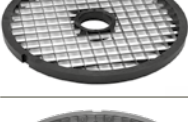



Provides space for three cutting tools and a quick overview of the entire range, saving space and making handling safe and comfortable – an effective way of protecting the edges of the blades from unnecessary wear.



# High quality cutting tools for best results



All cutting tools are dishwasher safe. • = Stainless Steel.

	<b>Slicers</b> • 0.5, 1, 1.5, 2, 3, 4, 5, 6, 7, 8, 9, 10 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid. Cuts potato chips in combination with Potato Chip Grid.	
	<b>Standard Slicer</b> 20 mm.	Slices firm products, such as root vegetables etc. Dices when combined with a suitable Dicing Grid.	
	<b>Fine Cut Slicer</b> 15 mm.	Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.	
	<b>Soft Slicers</b> 8, 10, 12, 15 mm.	Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.	
	<b>Crimping Slicers</b> • 2, 3, 4, 5, 6 mm.	Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	
	<b>Julienne Cutters</b> • 2x2, 2x6, 3x3, 4x4, 6x6, 8x8, 10x10 mm.	Cuts julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potatoes chips.	
	<b>Grater/Shredders</b> • 1.5, 2, 3, 4.5, 6, 8, 10 mm.	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.	
	<b>Fine Grater</b> •	For finely grating products, raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.	
	<b>Hard Cheese Grater</b> •	Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.	
	<b>Fine Grater, Extra fine</b> •	Grates products very finely, such as black radish grated for purée and potatoes for mashing.	
	<b>Dicing Grid</b> • 6x6, 8x8, 10x10, 12x12, 15x15, 20x20, 25x25 mm.	Cuts dices in combination with a suitable type of Slicer. Dice both hard and soft vegetables, fruits etc.	
	<b>Potato Chip Grid</b> • 10x10 mm.	Cuts potato chips in combination with Slicer 10 mm or Soft Slicer 10 mm.	

Take a look at the results- and inspiration videos at our homepage, [halde.com](http://halde.com)





## Machine

- Motor: 0.55 kW. One-speed.  
380-415 V, three phase, 50 Hz. 220-240 V, single phase, 50 Hz.
- Transmission: Maintenance-free gear drive.
- Safety system: Two safety switches.
- Degree of protection machine: IP44.
- Degree of protection push buttons: IP65.
- Power supply socket: Earthed, single phase, 10 A alternatively earthed, three phase, 16 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 72 dBA.
- Magnetic field: Less than 0.5 microtesla.

## Materials

- Machine housing: Anodized or polished aluminium alloy with an organic coating, polymer.
- Cutting tool discs: Stainless steel/ Aluminium/ Fiberglass reinforced polyamide.
- Cutting tool knife blades: Stainless knife steel.
- Machine table: Stainless steel.
- Container: Polycarbonate.

## Feeder

- Feed cylinder, volume 4 litre, height 180 mm, diameter 170 mm. One fixed internal support wall 55 mm wide.
- Feed tube with internal diameter 56 mm.
- Pusher plate with "HALLDE ErgoLoop" handle and "HALLDE PowerLink" lever system.

## Cutting tools

- Diameter: 185 mm.
- Speed: 350 rpm (50 Hz).

## Type of preparation

- Slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips.
- Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.

## Users

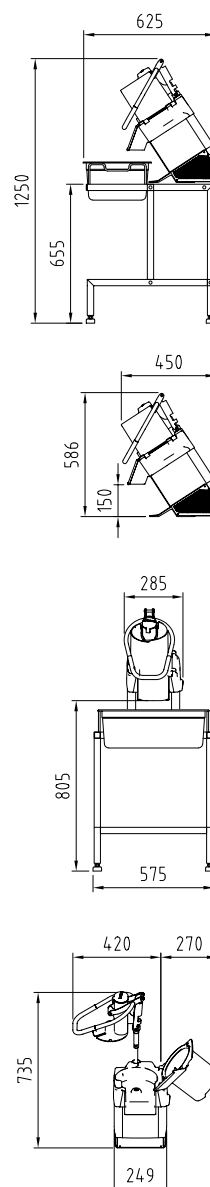
- Restaurants, shop kitchens, diet kitchens, retirement homes, hospitals, schools, fast food outlets, catering, day care centres, pizzerias, ships, central kitchens, institution kitchens, etc.

## Net weights

- Machine: 22 kg.
- Cutting tools: 0.5 kg.

## Standards

- Directive:  
Visit [Hallde.com](http://Hallde.com) and select product and certification.



Food Preparation Machines  
Made in Sweden

Продажа и обслуживание оборудования Hallde:

**ChefStore**  
Оборудование для профессиональной  
кухни и предприятий торговли

ChefStore LLC, ООО «ШефСторп»

+7 (495) 212-18-44, +7 (800) 500-16-87

[office@chefstore.ru](mailto:office@chefstore.ru)

[www.chefstore.ru](http://www.chefstore.ru)



AB Hallde Maskiner – P.O. Box 1165 SE-164 26 Kista Sweden  
• Phone: +46 8 587 730 00 • Fax: +46 8 587 730 30 • [hallde.com](http://hallde.com) • [info@hallde.com](mailto:info@hallde.com)